LEELAVADEE

THAI

RESTAURANT

Templestowe Village

1/110 James Street, Templestowe, VIC 3106

Call: 8822 3720

https://www.leelavadee.biz

Open Tuesday - Sunday from 5.30 pm till 10.00 pm (Kitchen closes at 9.30 pm)

Thank you for coming to dine with us tonight. We hope you will enjoy your visit and the food we serve you.

We are a BYO restaurant, so please feel free to bring any beverage you like – e.g. beer, wine, champagne or soft drinks. (Although we do sell soft drinks if you prefer)

Corkage = \$2.50 per person

We appreciate any comments you may have about our food, service or amenities.

** Please let our staff know if you require gluten free (GF), vegan dish or have any food intolerances/allergies



Prices are subject to change without notice Issue Date: July 2025

Banquet set A (\$37 per person)

Entrée

Curry Puffs, Spring Rolls, Fish Cake & Chicken Satay (1 of each per person)

Main Courses

(All main courses served with steamed Jasmine Rice)

Green CHICKEN Curry
Pad Cashew Nut with BEEF

---Above 2 Main Courses are for 2 people---

Pad Thai CHICKEN

---Above 3 Main Courses are for 3 people---

Pad Puk with BEEF

---Above 4 Main Courses are for 4 people---

Dessert

Vanilla ice cream topped with honey syrup

Banquet set B (\$42 per person)

Soup

Choice of...

- Tom Yum Soup (chicken/prawn)
- Tom Kha Soup (chicken/prawn)

(Both soups are topped with coriander and spring onion)

Entrée

Curry Puffs, Spring Rolls, Fish Cake & Goong Hom Pha (1 of each per person)

Main Courses

(All main courses served with steamed Jasmine Rice)

Red Curry Duck

Pad Graprow with BEEF

---Above 2 Main Courses are for 2 people---

Pad Thai PRAWN

---Above 3 Main Courses are for 3 people---

Pad Priew Wan with CHICKEN

---Above 4 Main Courses are for 4 people---

Dessert

Banana fritter served with vanilla ice cream topped with honey syrup & sesame seeds

Please note: All of the above meal choices can be exchanged for any other but surcharge of \$2 per person per dish applies for seafood, duck and lamb

>> ENTRÉE <<

Prawn crackers 6.00 Served with peanut sauce

Roti Bread 7.90

Thai style bread served with peanut sauce

Spring Rolls (6pcs) 10.90
Thai house-made spring rolls with minced pork, garlic, coriander, pepper, egg, sesame oil and vermicelli noodles served with sweet chilli sauce

Spring Rolls Puk - Vegetarian (6pcs) 10.90 Thai house-made spring rolls filled with carrot, vermicelli noodles, shiitake mushrooms & cabbage served with sweet chilli sauce

Curry Puffs (4pcs) 10.90
Puff pastry filled with minced chicken,

potato, onion and spices served with sweet chilli sauce

Curry Puffs Puk - Vegetarian (4pcs) 10.90 Thai style curry puff filled with corn, peas, carrot, potato and onion

Chicken Satay (4pcs) 10.90
Popular Thai dish of marinated chicken
tenderloins grilled on skewers with coconut
milk and spices served with house-made peanut
sauce

Tod Mun Pla (4pcs) 10.90
Thai style fish cake served with sweet chilli

Goong Tod (4 pcs) 11.90
Battered deep-fried prawns served with sweet chili sauce

Goong Hom Pha (4pcs) 11.90
Marinated prawns with coriander, garlic & sesame oil wrapped in pastry served with sweet chili sauce

Kha Nom Jeep (4 pcs) 12.90
Steamed marinated minced chicken, pork and prawn with egg, corn flour, garlic, pepper & coriander wrapped in wonton pastry, serve with house-made sauce

Mixed Entree (2 of each) 16.90 Spring rolls, curry puffs, fish cake and goong hom pha

>> SOUPS <<

(All soups are topped with coriander and spring onion)

Tom Yum Soup

The most famous spicy sweet and sour soup with tomato, young corn and mushroom

-	Chicken	12.90
-	Prawn	13.90
-	Vegetarian with tofu	12.90

Tom Kha Soup

Another famous Thai style coconut soup with coconut milk, young corn and mushroom

-	Chicken	12.90
-	Prawn	13.90
-	Vegetarian with tofu	12.90

Tom Jurd Soup 12.90

Thai style soup with minced pork, garlic, vegetables and vermicelli noodles

- Vegetarian with tofu 12.90

Wonton Soup 14.90

Clear soup with minced pork in wonton pastry, carrot, young corn, garlic and onion

>> MAIN COURSES <<

SALAD...

All salads are prepared with coriander, spring onion, red onion and side salad. Salad dressing is a mixture of fish sauce, lemon juice and sugar EXCEPT for Thai Salad & Squid Salad

Thai Salad - Vegetarian 16.90 Selected fresh vegetables with egg and tofu topped with house-made peanut sauce

Naem Zod 20.90 Spicy minced pork cooked in salad dressing, fresh ginger, chilli & roasted peanut

Larb Gai 20.90 Spicy minced chicken cooked in salad dressing, chilli & ground rice

Nuer Num Tok

Grilled beef with salad dressing, chilli & ground rice

Yam Neur

Rump beef, sliced and cooked in salad dressing, tomato, cucumber, lemongrass and fresh chilli

Goong Manow 25.9 Grilled marinated prawns dressed with salad dressing, fresh chilli & garlic Yam Talay

25.90

Combination seafood cooked with salad dressing, tomato, cucumber, lemongrass, fresh chilli and kaffir lime leaves

Squid Salad

25.90

Squid cooked in sweet chilli paste, with lemon, carrot, cashew nut and pickled ground chilli

THAI CURRIES...

-	Chicken or Beef	24.90
-	Fish (Rockling fillet)	27.90
-	Prawn	27.90
-	Vegetarian with tofu	24.90

Green Curry

Traditional green curry cooked in coconut milk with carrot, peas, capsicum, bamboo shoots, basil & green beans

Yellow Curry

Yellow curry cooked in coconut milk with onion, carrot & potato

Red Curry

Traditional red curry cooked in coconut milk with carrot, peas, capsicum, bamboo shoots, basil & green beans

Pineapple Curry

Red curry cooked in coconut milk with carrot, onion, pineapple, kaffir lime leaves, basil & capsicum

Panang Curry

Mild red curry cooked in coconut milk topped with capsicum, basil & kaffir lime leaves

Massaman Curry

Thai sweet and sour curry cooked in coconut milk with onion and potato, topped with roasted peanut

Massaman Lamb Curry Diced Lamb cooked with sweet and sour curry in coconut milk with onion and potato, topped with shredded carrot, cashew nut & fried shallots

Red Duck Curry

27.90

Roasted Duck breast fillets cooked in red curry with coconut milk, carrot, onion, lychee, tomato, capsicum, basil & kaffir lime leaves

STIR-FRIED...

-	Chicken or Beef	22.90
-	Prawn	25.90
-	Vegetarian with tofu	22.90

Pad Priew Waan

Stir-fried sweet and sour sauce with carrot, tomato, pineapple, onion, capsicum, spring onion & garlic

Pad Graprow

Stir-fried green beans, carrot, onion, garlic, capsicum, chilli, zucchini & sweet basil

Pad Khing

Stir-fried carrot, mushroom, young corn, capsicum, cauliflower, onion, zucchini, spring onion, garlic & ginger

Pad Cashew Nut

Stir-fried carrot, capsicum, cashew nuts, onion, spring onion & zucchini

Pad Puk

Stir-fried combination vegetables, onion, spring onion & garlic

Pad Nummun Hov

Stir-fried broccoli, onion & garlic with oyster sauce, topped with roasted sesame seeds

Pad Lemongrass

Stir-fried young corn, capsicum, carrot, zucchini, lemongrass, cauliflower, onion, spring onion & garlic

Pad Satav

Stir-fried carrot, pineapple, onion, capsicum, zucchini, spring onion, cauliflower & corn, served with house-made peanut sauce

Pad Gratiam Prig Thai

Stir-fried with garlic and black pepper on a bed of mixed salad, topped with shredded carrot, coriander & spring onion

-	Chicken or Beef	22.90
-	Calamari	25.90
_	Prawn	25.90

Pad Ga-Ri Talay

Stir-fried mixed seafood with onion, carrot, capsicum, zucchini, young corn & spring onion in mild vellow curry

Pad Ped Talay

Stir-fried mixed seafood with carrot, mushroom, capsicum, zucchini, young corn, onion, green beans, bamboo shoots, zucchini & basil in red curry

Honey Chicken

23.90

25.90

Fried chicken in batter served with mangohoney sauce, topped with shredded carrot & roasted sesame seeds

CHAR-GRILLED

Gai Yang (BBQ Chicken)

Grilled chicken thigh fillet marinated in honey, garlic, lemongrass, chilli & pepper, served with side salad and sweet chilli sauce

FISH (ROCKLING FILLET)

(All fish dishes are available as **steamed** or deep-fried in light batter)

Pla Chu Chee

Fish cutlets cooked with carrot, onion, capsicum & basil in red curry sauce

Pla Lard Khing

27.90

Fish cutlets cooked with young corn, carrot, mushroom, capsicum, zucchini, cauliflower, onion, spring onion & ginger

Pla Sam Rod

27.90

Fish cutlets cooked with carrot, onion, capsicum, spring onion & tomato in tomato sauce

Pla Lard Prig Pow

27.90

Fish cutlets cooked with onion, cauliflower, carrot, basil, capsicum, zucchini & young corn in chilli paste with soy-bean oil

NOODLES AND RICE...

Pad Thai

Stir-fried rice noodles with egg, bean-shoot, spring onion & crushed peanuts

-	Chicken or Beef	21.90
-	Prawn	24.90
-	Vegetarian with tofu	21.90

Pad Se-ew

Stir-fried rice noodles with egg, carrot, onion, broccoli, capsicum & spring onion

- Chicken or Beef	21.90
- Prawn	24.90
 Vegetarian with tofu 	21.90

Fried Rice

Thai style fried rice with egg, tomato, onion & spring onion

-	Chicken or Beef	21.96
-	Prawn	24.96
-	Eggs	20.90
	(As above but with extra egg	added)

21.90

8.90

Fried Rice with chilli

- Vegetarian with tofu

Fried rice with egg, carrot, onion, basil, fresh chilli, garlic & capsicum

-	Chicken or Beef	21.90
-	Prawn	24.90
_	Vegetarian with tofu	21.90

Fried Rice with Pineapple

Thai style fried rice with egg, carrot, onion, capsicum, pineapple, spring onion & cashew nuts

- Chicken or Beef	22.96
- Prawn or Prawn & Calamari	24.96
 Vegetarian with tofu 	22.90

RICE (per person)

Steamed	Jasmine F	Rice	4.00
Coconut	Rice		5.00

>>DESSERT<<

Kanom Morgang (Thai custard) Thai style coconut custard served with vanilla ice cream topped with honey syrup and sesame

Gluov Tod (Banana fritter)

Banana fritter served with vanilla ice cream topped with honey syrup and sesame seeds

Kao Tom Mud (Banana w sticky rice) 8.90 Steamed sticky rice with banana filling served with vanilla ice cream topped with honey syrup and sesame seeds

Ice cream - vanilla	with topping	6.00
Topping: chocolate or	honey syrup	

Coconut ice cream 7.00