



EXPERIENCE THE TASTE OF REAL THAI

ABN 70 099 409 846

## Welcome to Saowanee's Place!

2014 Voted **Australia's Favourite Thai Restaurant** | I Love **FOOD** Awards | National Winner  
2012, 2010 Voted **WA Favourite Thai Restaurant** | I Love **FOOD** Awards | State Winner  
2009, 2007, 2006 & 2005 **Award for Excellence Finalist**, by **Restaurant & Catering Industry Association and the Sunday Times**

2004 Voted **Best Thai in Perth**, by **Sunday Times Magazine, (STM 5<sup>th</sup> Dec 04)**  
Rated **15/20 - On the Boil to Red Hot-** the **West Australian, Dining Out**

**Address:** 348 Fitzgerald St. North Perth

**Phone:** 92289307, Mobile: 0421 872 972 or 0438 817 877

**Hours:** Open for lunch 11:00 am to 2:30pm Friday only.

Dinner 5:00pm to 9:30pm Monday, Wednesday to Sunday, (CLOSED Tuesday)

**Email:** [saowanee@inet.net.au](mailto:saowanee@inet.net.au)

**Web:** [www.SaowaneesPlace.com](http://www.SaowaneesPlace.com)

**FULLY LICENCED (BYO wine only)**

*Wake up your taste buds here at Saowanee's Place, with the balanced flavours of Thailand's fiery peppers, tart green papayas and creamy coconut milk.*

**OUR AIM is to provide you with an experience of 'real' Thai food with consistency in flavour and topped with traditional Thai hospitality and noteworthy service. Our enjoyment is your enjoyment, to making your every visit here a memorable and satisfying occasion.**

**We use only the freshest ingredients, meats, vegetables and spices, cooking them with our traditional methods and blend in, most importantly, an attitude of love, caring and tenderness.**

### THAI FOOD AND EATING IN THAILAND

Authentic Thai food includes a unique balance of hot, sour, sweet, salty and bitter flavors that hit every taste bud on the tongue. Thai cooking is similar to much Asian cooking in form, with stir-fries of bite-sized pieces of meat and such vegetables as cabbage, spinach, cucumber and green beans.

But Thai people are intensely proud of their distinctive flavorings, and what sets Thai food apart from other Asian cuisines are aromatics that supply heat, sweetness or salt: fiery 'birds eye' chillies (hot Asian peppers), pungent holy basil (Asian green basil), palm sugar, kaffir lime leaves, creamy coconut milk and ginger-like galangal.

### EATING THAI FOOD IS A COMMUNAL AFFAIR

Ideally, eating Thai food is a communal affair involving two or more people, principally because the greater the number of diners the greater the number of dishes ordered. Generally speaking, two diners order three dishes in addition to their own individual plates of steamed rice, three diners four dishes, and so on. Diners choose whatever they require from shared dishes and generally add it to their own rice. Soups are enjoyed concurrently with other dishes, not independently. Spicy dishes are "balanced" by bland dishes to avoid discomfort.

We give you authentic Thai food, but be aware that we cannot cater for the regional differences that you get when you go to Thailand.

## THAI GLOSSARY

Thai is rendered phonetically into English spelling, so spelling of words will vary on menus. For example, "gaeng," or curry, will often appear as "kaeng" or "kang."

**Gaeng:** curry

**Gaeng Ped:** a hot red curry made with dried red chilles

**Gaeng Keow Wan:** a green curry made with fresh green chilles

**Gaeng Musaman:** literally "Muslim curry," a warmly spiced, hot Indian-style curry

**Gaeng Panaeng:** an Indian-inspired curry usually without vegetables.

**Gai:** chicken

**Kangung:** spinach

**Kaprow:** with basil

**Larb:** a salad of spicy ground meat and raw vegetables

**Pad Thai:** stir-fried rice noodles

**Pla:** fish

**Prik:** chilli

**Satay:** kebabs of skewered meat or poultry

**Som Tam:** a frequently served salad of green papaya

**Tam Taeng:** a refreshing salad of cucumbers

**Tom Yum Gai:** chicken hot and sour soup

**Tom Yum Kung:** shrimp hot and sour soup

## ESSENTIAL INGREDIENTS

### Coconut Milk (Nam Gati)

Coconut milk is not the clear liquid inside a coconut but rather the creamy juice extracted from grated coconut. It adds creaminess and richness to sauces and soups.

### Galangal (Kha)

Vital Thai ingredient, this is a root similar to ginger, but with a deeper, more complex flavor.

### Fish Sauce (Nam Pla)

Perhaps the single most important ingredient in Thai cooking, fish sauce might be called the soy sauce of Thailand, an aged sauce that smells rich and complex, rather than fishy.

### Green Paw Paw or Papaya (Malah Goh)

An unripe papaya, it's a crunchy, slightly sour green fruit. Almost every Thai meal includes a lightly dressed shredded green papaya salad.

### Jasmine Rice (Kao)

A long-grain Thai rice with a seductive fragrance.

### Kaffir Lime Leaves (Bai Makroot)

A crucial Thai ingredient, these dark green, glossy leaves impart a wonderfully perfumed lime flavor.

### Lemon Grass (Takrai)

A tough stalk with a delicate citrus and ginger fragrance.

### Palm Sugar

A dark brown sugar made from coconut trees. Palm sugar is used in desserts and to add a hint of sweetness to savory dishes.

### Thai Basil (Horopa)

A distinct anise flavor makes this basil very different from the usual kind.

### Thai Bird Chillies (Prik Ki Noo)

Tiny green or red chilles with a fierce bite.

---

**Allow us to serve you, relax  
and enjoy!**

**Thank you for your patronage,  
Saowanee, Robert & Family  
(Staff).**

# Banquets No 1

\$29 per person  
(minimum of 4 people)

## *Appetizers*

Spring Roll  
Wonton

**or**

Spring roll  
Chicken Toast

## *Main Course*

Spicy Prawn Salad  
Massaman Curry  
Phuket Kuay Teow Pork  
Stir Fried Oyster Sauce Chicken  
Steamed Rice

**or**

Paw Paw Salad  
Pla Rad Prik  
Phuket Hokkien Mee Pork  
Stir Fried Cashew Chicken  
Steamed Rice

## *Beverage*

Coffee or Tea

# Banquets No 2

\$35 per person  
(minimum of 4 people)

## Appetizers

Fish Cake  
Spring Roll  
Wonton

or

Fish Cake  
Spring Roll  
Chicken Toast

## Main Course

Massaman Curry  
Paw Paw Salad  
Stir Fried Cashew Chicken  
Stir Fried Chilli Basil Fish  
Phuket Kuay Teow Pork  
Steamed Rice

or

Chicken Red Curry with Pineapple  
Spicy Prawn Salad  
Stir Fried Oyster Sauce Chicken  
Stir Fried Macadamia Beef  
Drunken Egg Noodles Pork  
Steamed Rice

## Dessert

Fruit Platter

## Beverage

Coffee or Tea

# Banquets No 3

\$39 per person  
(minimum of 4 people)

## *Appetizers*

Fish Cake  
Spring Roll  
Wonton  
Fish ball

**or**

Fish Cake  
Spring Roll  
Wonton  
Chicken Toast

## *Main Course*

Green Curry chicken  
Spicy Prawn Salad  
Pla Rad Prik  
Stir Fried Cashew Beef  
Phuket Kuay Teow Pork  
Steamed Rice

**or**

Red Curry Chicken with Pineapple  
Spicy Prawn Salad  
Stir Fried Chilli Basil Fish  
Stir Fried Macadamia Beef  
Drunken Egg Noodles Pork  
Steamed Rice

## *Dessert*

Fruit Platter

## *Beverage*

Coffee or Tea

## Appetizers

- |     |   |         |
|-----|---|---------|
| 101 | <b>Thai Prawn Cracker (Kow Grieb Goong)</b><br>Deep fried Thai prawn cracker - garlic & pepper.   | \$5.50  |
| 102 | <b>Wonton (Geow Tod) (4 pieces)</b><br>Deep fried Wonton stuffed with minced chicken, garlic, coriander & pepper served with sweet chilli sauce.  | \$8.50  |
| 103 | <b>Spring Rolls (Popia Tod) vegetarian (4 pieces)</b><br>Vermicelli, cabbage, carrot, spring onion & pepper & mushroom wrapped with spring roll pastry, deep fried, served with sweet chilli sauce.                                   | \$9.50  |
| 104 | <b>Chicken Satay (Gai Yang) (4 sticks)</b><br>Grilled marinated chicken with special Thai satay sauce (Note: sauce is peanut base).   | \$11.40 |
| 105 | <b>Prawn Satay (2 sticks-6 prawns)</b><br>Grilled marinated prawn with ginger, lemon grass, garlic, turmeric covered in special Thai satay sauce (Note: sauce is peanut base).  | \$12.00 |
| 106 | <b>Chicken Toast (Kanom Pang Naa Gai) (4 pieces)</b><br>Topping of marinated chicken, coriander, spring onion and pepper, covering with sesame seed served with red onion, cucumber and ground roasted peanuts in sweet chilli sauce. | \$8.90  |
| 107 | <b>Fried Tofu (Toa Hoo Tod) (9 pieces of tofu)</b><br>Golden deep-fried Tofu with special Thai satay sauce (Note: sauce is peanut base).  | \$8.50  |
| 108 | <b>Fried Fish Tofu (Toa Hoo Tod) (6 pieces)</b><br>Golden deep-fried fish Tofu served with coriander in sweet chilli sauce  | \$8.50  |
| 109 | <b>Fried Fish Balls (6 pieces)</b><br>Golden deep-fried fish balls served with coriander in sweet chilli sauce  | \$8.50  |
| 110 | <b>Fish Cake (Tod Mun Pla) (4 pieces)</b><br>Thai style fish cake - fish mixed with curry paste, Thai herbs. Served with red onion, cucumber and ground roasted peanuts in sweet chilli sauce.  | \$9.90  |
| 111 | <b>Mixed Appetisers</b><br>1 Spring roll, 1 fish cake, 1 chicken toast and 1 wonton.  | \$9.50  |
| 112 | <b>Mushroom Balls (6 pieces)</b><br>Golden deep-fried Thai mushroom balls served with coriander in sweet chilli sauce.  | \$8.50  |
| 113 | <b>Beef Golden Triangles (4 pieces)</b><br>Crispy samosa wrapping and beef massamun filling. (Note: May contain peanut)   | \$9.50  |

## Soup

### 201 **Tom Yum Soup - Saowanee's**

A blend of the flavours of Thailand in one dish, the tartiness from lemon grass, kaffir leaves and lime juice, together with the heat of chilies and the lightly creamy sweetness of coconut milk.

	<b>Small</b>	<b>Regular Size</b> (Serves 2)
Vegetable & Tofu	\$9.50	\$18.90
Chicken	\$9.90	\$19.90
Prawns	\$13.90	\$25.90
Seafood (prawn, fish, squid and scallop)	\$14.90	\$26.90

### 202 **Tom Yum Soup - Clear**

As above a stronger, spicy, tangy, clear soup, with mushrooms, tomatoes, lemon grass, kaffir leaves, lime juice but without the softening of coconut milk.

	<b>Small</b>	<b>Regular Size</b> (Serves 2)
Vegetable & Tofu	\$9.50	\$18.90
Chicken	\$9.90	\$19.90
Prawns	\$13.90	\$25.90
Seafood (prawn, fish, squid and scallop)	\$14.90	\$26.90

### 203 **Tom Kha Soup**

A gently white creamy soup of coconut milk, lemon grass, galangal, coriander, lime juice and chilli.

	<b>Small</b>	<b>Regular Size</b> (Serves 2)
Vegetable & Tofu	\$9.50	\$18.90
Chicken	\$9.90	\$19.90
Prawns	\$13.90	\$25.90

### 204 **Wonton Soup - Chicken**

Clear soup with Wonton stuffed with minced chicken and served with Chinese vegetables.

\$16.90

## Thai salads

- 301 **Chicken Mince Salad (Larb Gai)** \$19.90  
Finely cooked chicken mince tossed with red onion, roasted peanuts, chilli, lemon, coriander.
- 302 **Beef Salad (Yum Neau)** \$19.90  
Thin slices of grilled beef tossed with onion, chilli, cucumber, mint, tomato, roasted peanuts and coriander. (Note: Contains ground roasted peanuts)
- 303 **Spicy Pork (or Chicken) Salad (Num Tok)** \$19.90  
Thin slices of grilled pork or chicken tossed with onion, chilli, mint, coriander and roasted ground rice.
- 304 **Spicy Prawn Salad (Plar Goong)** \$25.90  
Spicy prawn with lemon grass, red onion, tomato, lemon, roasted, cashew nuts, coriander & mint. (Note: Contains ground roasted peanuts).
- 305 **Clear Noodle Salad (Yum Woonsen)** \$21.90  
Clear noodles mixed together with minced chicken and prawn, spring onion, red onion, tomato, roasted peanuts, chilli, lemon and coriander (Note: Contains ground roasted peanuts).
- 306 **Paw Paw Salad (Som Tum)** \$21.90  
Grated green paw paw (very healthy), mixed with prawns, chilli, roasted peanuts, lime juice, palm sugar, long beans and tomatoes (Note: Contains ground roasted peanuts).
- 307 **Apple Salad (Yum Apple)** \$21.90  
Grated green apple with prawn mixed with spicy herbs, roasted cashew nuts, coriander, lemon juice, chilli paste red onion and spring onion. (Note: Contains ground roasted peanuts).
- 308 **Carrot Salad (Yum carrot)** \$21.90  
Grated carrot with prawn, red onion, spring onion roasted cashew nuts, lemon and chilli. (Note: Contains ground roasted peanuts).
- 309 **Mango Salad (Yum mango salad, in season only)** \$21.90  
Grated green mango mixed with prawn, chilli, lemon and roasted cashew nuts, red onion, and spring onion (Note: Contains ground roasted peanuts)
- 310 **Seafood salad (Yum Talay)** \$26.90  
Mixed seafood – prawn, squid and scallop, tossed with tomato, red onion, spring onion, coriander, roasted cashew nuts, lemon and chilli (Note: Contains ground roasted peanuts).
311. **Cucumber Salad (Yum Tang Kwa)** \$21.90  
Grated cucumber with prawn, tomato, red onion, spring onion, roasted cashew nuts, coriander, lemon and chilli. (Note: Contains ground roasted peanuts).



## Curries

### 401 **Green Curry (Gang Keow Wan)**

One of the essential dishes of Thai cuisine, an elegant classic, served in tasty light green curry sauce with potato, capsicum, bamboo shoots and basil.

Vegetable & Tofu	\$18.90
Thai fish ball	\$19.90
Chicken or Beef or Pork	\$19.90
Lamb	\$22.90
Prawn or Fish	\$25.90
Seafood (prawn, fish, squid and scallop)	\$26.90

### 402 **Red Curry (Gang Dang)**

The red classic, slightly spicy & delicious with capsicum, bamboo shoots and basil

Vegetable & Tofu	\$18.90
Thai fish ball	\$19.90
Chicken or Beef or Pork	\$19.90
Lamb	\$22.90
Prawn or Fish	\$25.90
Seafood (prawn, fish, squid and scallop)	\$26.90

### 403 **Panang Curry (Gang Panang)**

A delectable smooth slightly creamy and thick red curry in a unique West Coast Malaysian style ingredient with long beans and capsicum.

Vegetable & Tofu	\$18.90
Chicken or Beef or Pork	\$19.90
Lamb	\$22.90
Prawn or Fish	\$25.90
Seafood (prawn, fish, squid and scallop)	\$26.90

### 404 **Yellow Curry (Gang Karee)**

Cooked in special yellow mild curry, with potato, tomato, capsicum spring onion and onion.

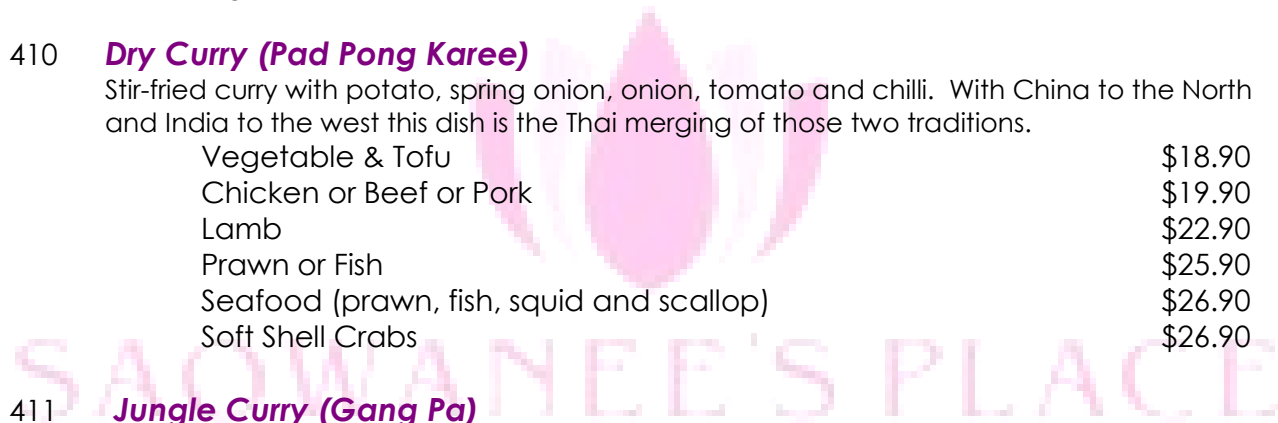
Vegetable & Tofu	\$18.90
Chicken or Beef or Pork	\$19.90
Lamb	\$22.90
Prawn or Fish	\$25.90
Seafood (prawn, fish, squid and scallop)	\$26.90

### 405 **Massaman Curry (Gang Massaman)**

Tender chunky beef in mild spicy, tasty Massaman sauce. A very popular dish at Saowanee's. (Note: Contains whole peanuts).

\$21.90

406	<b>Pla Rad Prik</b>	\$25.90
	Deep fried fish fillet topped with red curry paste, coconut cream, capsicum and basil. Also a favourite at Saowanee's.	
408	<b>Pad Ped</b>	
	Stir-fried choice of meats in red curry paste with spring onion, onion capsicum, long beans, bamboo shoots, and basil.	
	Vegetable & Tofu	\$18.90
	Chicken or Beef or Pork	\$19.90
	Lamb	\$22.90
	Prawn or Fish	\$25.90
	Seafood (prawn, fish, squid and scallop)	\$26.90
409	<b>Red Duck Curry (Kaeng Phed ped Yang)</b>	\$26.90
	Slices of succulent roasted duck in traditional red curry sauce, fusing lemon grass, with pineapple and rambutan, a truly authentic dish, combining the delicate flavours of Thailand.	
410	<b>Dry Curry (Pad Pong Karee)</b>	
	Stir-fried curry with potato, spring onion, onion, tomato and chilli. With China to the North and India to the west this dish is the Thai merging of those two traditions.	
	Vegetable & Tofu	\$18.90
	Chicken or Beef or Pork	\$19.90
	Lamb	\$22.90
	Prawn or Fish	\$25.90
	Seafood (prawn, fish, squid and scallop)	\$26.90
	Soft Shell Crabs	\$26.90
411	<b>Jungle Curry (Gang Pa)</b>	
	A red curry without coconut milk, mixed vegetable, special sauce.	
	Vegetable & Tofu	\$18.90
	Chicken or Beef or Pork	\$19.90
	Lamb	\$22.90
	Prawn or Fish	\$25.90



## Stir fry

- 501 **Stir-Fried Cashew Nuts (Pad Med Mamuang Himma Paan)**  
Stir-fried cashew nuts with carrot, broccoli, bok choy, cabbage, snow peas, spring onion, onion, capsicum garnished with fried dried chilli.
- |                         |         |
|-------------------------|---------|
| Vegetable & Tofu        | \$19.50 |
| Chicken or Beef or Pork | \$20.50 |
| Lamb                    | \$23.50 |
| Prawn or Fish           | \$26.90 |
- 502 **Stir-Fried Chilli and Basil (Pad Prik)**  
Stir-fried chilli and garlic, with long beans, spring onion, onion, Capsicum, bamboo shoots and tomato finished off with fresh basil.
- |                         |         |
|-------------------------|---------|
| Vegetable & Tofu        | \$19.50 |
| Chicken or Beef or Pork | \$20.50 |
| Lamb                    | \$23.50 |
| Prawn or Fish           | \$26.90 |
- 503 **Stir- Fried Macadamia (Pad Nam Prik Pow)**  
Stir-fried specially prepared chilli paste, and macadamia nuts with carrot, broccoli, cabbage, bok choy, snow peas, spring onion, onion and fried dried chilli.
- |                         |         |
|-------------------------|---------|
| Vegetable & Tofu        | \$19.50 |
| Chicken or Beef or Pork | \$20.50 |
| Lamb                    | \$23.50 |
| Prawn or Fish           | \$26.90 |
- 504 **Ginger Stir Fry (Pad Khing)**  
Stir-fried chilli, garlic and ginger with carrot, cabbage, long beans, spring onion, onion, capsicum and mushrooms.
- |                         |         |
|-------------------------|---------|
| Vegetable & Tofu        | \$18.90 |
| Chicken or Beef or Pork | \$19.90 |
| Lamb                    | \$22.90 |
| Prawn or Fish           | \$25.90 |
- 505 **Stir-Fried Oyster Sauce (Pad Nammun Hoi)**  
Stir-fried garlic and oyster sauce with kailan, carrot, broccoli, spring onion, onion, and capsicum.
- |                         |         |
|-------------------------|---------|
| Vegetable & Tofu        | \$18.90 |
| Chicken or Beef or Pork | \$19.90 |
| Lamb                    | \$22.90 |
| Prawn or Fish           | \$25.90 |
- 506 **Sweet & Sour (Pad Preow Wan)**  
Thai style sweet and sour sauce with carrot, snow peas, spring onion, onion, capsicum, tomato, cucumber, mushrooms and pineapples
- |                         |         |
|-------------------------|---------|
| Vegetable & Tofu        | \$18.90 |
| Chicken or Beef or Pork | \$19.90 |
| Lamb                    | \$22.90 |
| Prawn or Fish           | \$25.90 |

507	<b>Omelette Thai Style (Kai Jeow with Gai Sub)</b> Fluffy omelette with chicken mince, spring onion, chopped coriander, and tomato served with hot chilli sauce With sliced prawns	\$19.50 \$21.90
508	<b>Mixed Vegetables (Pad Pak Ruam Mit)</b> Stir-fried mixed vegetable with soya sauce. With Tofu	\$18.90 \$19.50
509	<b>Tofu with bean sprouts (Pad Tofu Tua Ngor)</b> Stir-fried Tofu with fresh and crispy bean sprout in soya sauce.	\$18.90



SAOWANEE'S PLACE

## Noodles

- 601 **Pad Thai Saowanee's Style**  
Thailand's most famous, thin flat rice noodles with egg, bean sprouts, spring onion, tofu and topped with ground roasted peanuts.
- |   |         |
|---|---------|
| Vegetarian                                  | \$17.50 |
| Chicken or Beef or Pork                     | \$18.90 |
| Prawn                                       | \$21.90 |
| Combination (chicken, beef, pork and prawn) | \$22.90 |
- 602 **Pad Woonsen**  
Vermicelli stir-fried with egg, spring onion, onion, cabbage, mushroom, carrot and tomato.
- |   |         |
|---|---------|
| Vegetarian                                  | \$17.50 |
| Chicken or Beef or Pork                     | \$18.90 |
| Prawn                                       | \$21.90 |
| Combination (chicken, beef, pork and prawn) | \$22.90 |
- 603 **Phuket Hokkien Mee**  
Yellow round noodles stir-fried with egg, carrot, broccoli, kailan, bok choy, spring onion, onion and bean sprouts
- |   |         |
|---|---------|
| Vegetarian                                  | \$17.50 |
| Chicken or Beef or Pork                     | \$18.90 |
| Prawn                                       | \$21.90 |
| Combination (chicken, beef, pork and prawn) | \$22.90 |
- 604 **Phuket Kuay Teow**  
Flat rice noodles stir-fried with egg, carrot, broccoli, kailan, bok choy, spring onion, onion and bean sprouts.
- |   |         |
|---|---------|
| Vegetarian                                  | \$17.50 |
| Chicken or Beef or Pork                     | \$18.90 |
| Prawn                                       | \$21.90 |
| Combination (chicken, beef, pork and prawn) | \$22.90 |
- 605 **Pad Sie Iew**  
Flat rice noodle stir-fried with egg, kailan and broccoli
- |   |         |
|---|---------|
| Vegetarian                                  | \$17.50 |
| Chicken or Beef or Pork                     | \$18.90 |
| Prawn                                       | \$21.90 |
| Combination (chicken, beef, pork and prawn) | \$22.90 |
- 606 **Drunken Noodles (Pad Kee Maow)**  
Flat **rice noodle** or **yellow egg noodles** stir-fried with egg, chilli, long beans, kailan, carrot, broccoli, tomato, spring onion, onion, capsicum, bamboo shoots, and basil.
- |   |         |
|---|---------|
| Vegetarian                                  | \$17.50 |
| Chicken or Beef or Pork                     | \$18.90 |
| Prawn                                       | \$21.90 |
| Combination (chicken, beef, pork and prawn) | \$22.90 |

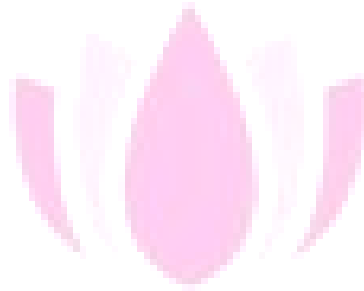
## Rice

- 607 **Fried Rice (Kow Pad)**  
Thai Jasmine rice fried with egg, spring onion, onion, garlic, and tomato  
Vegetarian (contains roasted cashews) \$17.50  
Chicken or Beef or Pork \$18.90  
Prawn \$21.90  
Combination (chicken, beef, pork and prawn) \$22.90
- 608 **Fried Rice With Chilli & Basil (Kow Pad Prik)**  
Jasmine rice fried with egg, chilli, long beans, spring onion, onion, capsicum, garlic, tomato and basil.  
Vegetarian \$17.50  
Chicken or Beef or Pork \$18.90  
Prawn \$21.90  
Combination (chicken, beef, pork and prawn) \$22.90
- 609 **Fried Rice With Tuna** \$18.90  
Jasmine rice fried with egg, Tuna, spring onion, onion, garlic and tomato
- 610 **Fried Rice With Pineapple (Kow Pad Supparod)**  
Jasmine rice fried with egg, pineapple, dash of curry powder, sultana, spring onion, onion, tomato and roasted cashew.  
Chicken \$19.90  
Prawns \$21.90
- 611 **Roti (Malaysian Parrata)** \$3.00
- 613 **Steamed Thai Jasmine Rice** \$3.00  
Serving per head, - bottomless plates.

## Special Favourites

- 701 **Grilled chicken (Gai Yang) & Paw paw Salad** \$24.50  
 Grilled, chicken breast marinated in special sauce, served with paw paw salad and prawns (som tum). (Note: Contains ground roasted peanuts)
- Grilled chicken only – (without Som Tum) \$19.90
- 702 **Pepper, Garlic Stir Fry (Tod kratiam prikthai)**  
 Stir-fried with pepper, garlic, spring onion, onion and capsicum garnished with coriander.
- Chicken, beef or pork \$19.90  
 Lamb \$22.90  
 Fish or Prawns or Squid \$25.90
- 703 **Gai Manao or Mu Manao** \$19.90  
 Marinated sliced chicken breast or Pork mixed with spicy chilli, red onion and coriander.
- 704 **Tamarind Fish or Prawn (Pla/Goong Makham)** \$25.90  
 Deep fried fish or prawn topped with sweet sour tamarind sauce garnished with coriander and fried dried chilli
- 705 **Tripple Flavour Fish or Prawn (Pla/GoongSam-Rodd)** \$25.90  
 Deep fried fish or prawn topped with special tripple flavoured sauce (Sweet, Sour and Chilli) garnished with coriander.
- 706 **Deep Fried Whole Fish** market price of the day  
 Topped with chilli, fresh basil, and Saowanee's  
**Available Friday and Saturday only or Pre – order in advance**
- 707 **Crispy Chilli Chicken or Pork** \$21.90  
 Crispy chicken or pork deep fried in light batter and stir fried with long beans, ginger and kaffir lime leaf in 'Pad Ped' style sauce.
- 708 **Crispy Chilli Prawns** \$26.90  
 Crispy prawns deep fried in light batter and stir fried with long beans, ginger and kaffir lime leaf in 'Pad Ped' style sauce.
- 709 **Soft Shell Crab** \$26.90  
 Crispy soft shell crabs deep fried in light batter and stir fried with garlic and pepper.
- 710 **Crispy Fried PawPaw Salad** \$22.90  
 Something different, crispy paw paw deep fried in light batter topped with prawns in paw paw salad sauce.

- |     |  |         |
|-----|--|---------|
| 711 | <b>Crispy Chilli Fish</b><br>NZ Ling fish fillets deep fried in light batter and stir fried with long beans, ginger and kaffir lime leaf in 'Pad Ped' style sauce. | \$26.90 |
| 712 | <b>Crispy Prawn Salad on Fried Kailan</b><br>Lightly battered king prawns tossed in Saowanee's salad sauce and served on a bed of crispy fried kailan.             | \$28.90 |
| 713 | <b>Belly Pork Salad on Fried Kailan</b><br>Crispy Belly Pork covered in Saowanee's salad sauce and served on a bed of crispy fried kailan.                         | \$24.90 |

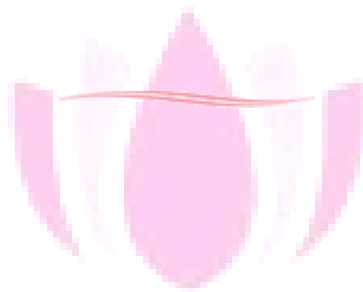


SAOWANEE'S PLACE



## Condiments

- 801 **Bella Chilli**  
Crispy fried crushed prawns, silver bait fish, with garlic, onion and chillies.  
Meeting of Burma and Thailand.
- |                              |        |
|------------------------------|--------|
| Per serving                  | \$3.50 |
| Take Away Jar (Net Wt 100 g) | \$6.90 |
- 802 **Sambal Blachan (Malaysian)**  
Per serving (30ml) \$3.00
- 803 **Sweet & Spicy chilli sauce**  
Per serving (30ml) \$3.00



SAOWANEE'S PLACE

## Desserts

901	<b><i>Kow Neow Mamung (in season)</i></b> Sticky rice & fresh mango topping with sesame seeds and fresh coconut milk.	\$8.90
902	<b><i>Kow Neow &amp; Ice Cream</i></b> Sticky rice with vanilla ice cream.	\$7.90
903	<b><i>Kow Neow Durian</i></b> Sticky rice with durian.	\$8.90
904	<b><i>Kow Tom Mudd</i></b> Sticky rice and banana wrapped in banana leaf topping with sesame seed and fresh coconut milk.	\$7.90
905	<b><i>Kow Neow with Black Beans (Kow Neow Tua-Dum)</i></b> Sticky rice with black beans in coconut milk	\$7.90
906	<b><i>Sakoo Piak Maprow Oon</i></b> Sago with young coconut, topping with sesame seed and dried coconut.	\$7.50
907	<b><i>Ice Cream with Tropical Fruit Salad</i></b> Vanilla ice cream with tropical fruit	\$8.50
908	<b><i>Coconut Ice Cream (Ice Cream Kati)</i></b> Coconut Ice Cream topping with peanuts and dried coconut	\$8.50
909	<b><i>Ice Cream with Black Bean (Ice Cream Tua-Dum)</i></b> Vanilla ice cream with Black bean in coconut milk	\$7.90
910	<b><i>Mango Ice Cream</i></b>	\$8.50
911	<b><i>Rum and Rasin Gelati Ice Cream</i></b>	\$8.50
912	<b><i>Tartufo Rich Chocolate Gelati</i></b>	\$8.50
913	<b><i>Apple Sensation</i></b>	\$8.50
914	<b><i>Peach Fantasia</i></b>	\$8.50

## Beverages

Coffee	\$3.50
Thai Iced Coffee (contains milk)	\$4.90
Tea	\$3.90
Thai Iced Tea (contains milk)	\$4.90
Jasmin Tea (per pot)	\$3.50
Green Tea	\$3.50
Natural Spring water (600ml)	\$3.50
Mineral Water (300 ml)	\$4.00
Fruit Juice (375ml)	\$4.50
Soft Drink (375 ml)	\$4.00
Grass Jelly Drink	\$4.50
Coconut Juice	\$4.90
<b>Corkage BYO (wine only)</b>	\$5.00 (per bottle)

---

**Allow us to serve you, relax and enjoy!**

**To share your experience at Saowanee's, why not get a  
*Saowanee's Place Dine-in Gift Voucher,*  
for birthday gifts, anniversary or any special occasion.**

**Thank you for your patronage,  
*Saowanee, Robert & Family (Staff).***

## Lunch Special

*Green Curry - served with rice*

*Red Curry - served with rice*

*Panang Curry - served with rice*

*Yellow Curry - served with rice*

With	Vegetable & Tofu	\$15.90
	Chicken or Beef or Pork	\$16.90
	Prawn	\$18.90

*Massaman Curry - served with rice* \$18.50

*Stir-Fried with Oyster Sauce - served with rice*

*Stir-Fried with Ginger - served with rice*

*Stir-Fried sweet & sour - served with rice*

*Stir-Fried Cashew Nuts - served with rice*

*Stir-Fried Chilli And Basil - served with rice*

With	Vegetable & Tofu	\$15.90
	Chicken or Beef or Pork	\$16.90
	Prawn	\$18.90

*Pad Thai*

*Phuket Hokkien Mee*

*Phuket Kuay Teow*

With	Vegetarian	\$15.90
	Chicken or Beef or Pork	\$16.90
	Prawn	\$18.90

*Thai Fried Rice (Kow Pad)*

With	Vegetarian	\$15.90
	Chicken or Beef or Pork	\$16.90
	Prawn	\$18.90