

Salads

32. Yum (Spicy Thai Salad)

Traditional Thai Salad with our homemade dressing;

Chicken, Beef or Pork 18.50

Prawns, Calamari or Seafood 21.50

33. Yum Woon Sen

Glass noodles with Mixed Thai Herbs and Lemon Juice;

Chicken, Beef or Pork 18.50

Prawns, Calamari or Seafood 21.50

34. Yum Chef Special

22.00

Combination of Chicken, Beef, Pork and Prawns with Thai Herbs, Chilli Paste, Cashew Nuts and Lemon Juice

35. Larb

Warm Thai style salad with Ground Meat, Roasted Rice tossed in our Spices, Chilli, Mint, Coriander, Red Onion, Spring Onion and Lime Dressing;

Chicken, Beef or Pork 19.50

Seafood

36. Chef's Special (Recommended)

22.50

Seafood combination with Chef's special Sauce

37. Chu Chee Goong

22.50

Stir fried Tiger King Prawns with aromatic Red Curry Sauce

38. Plaa Sam Rod

27.50

Fried whole Fish (Barramundi) filleted with Sweet and Sour Chilli Sauce

39. Chu Chee Plaa

27.50

Fried whole Fish (Barramundi) with a thick aromatic Red Curry Sauce

40. Garlic Prawns

21.50

Stir fried Tiger King Prawns with Garlic and Pepper Sauce

Noodles

Vegetables with/without Tofu 17.50

Chicken, Beef or Pork 18.50

Prawns or Seafood 21.50

41. Pad Thai (Recommended)

A favourite Thai dish, stir fried rice noodle with Egg, Onion, Bean Shoots, Spring Onion with our own very own homemade Pad Thai Sauce

42. Pad Khee-Mao (Drunken Noodles)

A tangy and spicy stir fried flat rice noodles with Thai Herbs and Spices, Thai Basil, Chilli and Vegetables

43. Pad See-Ew

Stir fried flat rice noodles with Sweet Soy Sauce, Egg and Vegetables

44. Hokkien Noodles

Stir fried egg noodles with Vegetables

45. Pad Suki Hang

Stir fried glass noodles with Thai style Sukiyaki Sauce, Egg and Vegetables

Rice

46. Khao Pad

Traditional Thai fried rice with Egg, Onion and Spring Onion;

Vegetables with/without Tofu 14.50

Chicken, Beef or Pork 15.50

Prawns or Seafood 17.50

47. Special Fried Rice

18.50

Fried Rice with Chicken, Prawns, Egg, Vegetables and our very own tasty sauce

48. Khao Pad Phrik

Spicy fried rice with Red or Green Curry Paste, Egg, Vegetables and Thai Basil

Chicken, Beef or Pork 16.50

Prawns 17.00

49. Khao Pad Tom Yum

17.00

Tom Yum Fried Rice with Galangal, Lemongrass, Kaffir Lime Leaves, Onion, Tomatoes, Mushrooms and Lemon Juice

50. Pineapple Fried Rice

17.00

A popular Thai fried rice dish with Chicken, Pineapple, Vegetables, Raisins and Cashew Nuts

51. Steamed Jasmine Rice

Small 3.50 Large 4.50

52. Steamed Coconut Rice

Small 4.50 Large 5.50

53. Garlic Rice

Small 4.50 Large 5.50

ARANI THAI

RESTAURANT

EnThaiing the Taste of Thailand

136 Malop St, Geelong

(03) 5222 1737

Dine-in, Takeaway & Delivery

Trading Hours

Lunch: 11am – 3pm (Mon – Fri)

Dinner: 4:30pm – 9:30pm (7 days)

BYO (Bottled Wine Only)

15% Public holiday surcharge applies

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aranithai.au



Order Online



Entrées

- 1. Spring Rolls (4 Pieces)** **9.00**
Our homemade Spring rolls, served with Sweet Chilli Sauce - Chicken or Vegetarian
- 2. Curry Puffs (4 Pieces)** **9.00**
Thai Style Curry Puffs, with our homemade Peanut Sauce - Chicken or Vegetarian
- 3. Satay Chicken (4 Pieces)** **11.00**
Grilled marinated chicken fillet on a skewer, served with Peanut Sauce
- 4. Fish Cakes (4 Pieces)** **10.50**
Our homemade Fish Cakes lightly fried, a Favourite Thai dish with Sweet Chilli Sauce
- 5. Goong Tod (Battered Prawns)** **11.50**
Prawns in batter served with Sweet Chilli Sauce
- 6. Gai Tod (Deep Fried Chicken)** **10.50**
Deep fried marinated Chicken served with Sweet Chilli Sauce
- 7. Geaw Tod (Wontons)** **10.50**
Marinated Chicken wrapped in pastry, lightly fried and served with Sweet Chilli Sauce
- 8. Yum Puk** **10.50**
Mixed fresh Vegetables with Egg, Tofu and Peanut Sauce
- 9. Mixed Entree (1 of each)** **12.50**
Spring Roll, Curry Puff, Satay Chicken, Fish Cakes and Goong Tod
- 10 Mixed Vegetarian Entree (2 of each)** **11.50**
Deep fried Tofu, Vegetarian Spring Rolls and Vegetarian Curry Puffs
- 11. Roti Bread with Satay Sauce** **6.50**
- 12. Prawn Crackers** **4.00**



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Soups

- 13. Tom Yum**
Traditional Thai soup flavoured with Thai Herbs, Chilli, Fresh Mushrooms, Baby Corn, Coriander and Lemongrass
- 14. Tom Kha**
A light tangy Coconut Soup flavoured with Lemongrass, Galangal, Baby Corn, Coriander and Fresh Mushroom

Vegetarian 10.50
Chicken 11.50
Prawns or Seafood 13.50

Stir-fried

- 15. Pad Gratiam**
Stir fried Vegetables with Garlic and Pepper Sauce
- 16 Pad Med Ma Muang (Recommended)**
Stir fried Vegetables with Sweet Chilli Paste and Cashew Nuts
- 17. Pad Num Ma Hoy**
Stir fried Vegetables with Oyster Sauce
- 18. Pad Phrik** 
Stir fried vegetables with Red Chilli Paste, Coconut Milk, Thai Herbs and Thai Basil
- 19. Pad Satay**
Stir fried Vegetables with our Homemade Satay Sauce
- 20. Pad Grapow**
Stir fried finely chopped meat with Chilli, Garlic, Onion, Capsicum and Sweet Basil
- 21. Pad Khing**
Stir fried Vegetables with Fresh Ginger
- 22. Pad Preow Waan**
Stir fried Vegetables with Sweet and Sour Sauce
- 23. Pad Woon Sen**
Stir fried Vegetables with Glass Noodles
- 24. Golden Triangle** **21.50**
Stir fried Combination of Chicken, Beef and Pork with Vegetables, Sweet Chilli Paste, Mint and Lemongrass.

Vegetables with/without Tofu 17.50
Chicken, Beef or Pork 18.50
Prawn or Seafood 21.50

Curries

Vegetables with/without Tofu 17.50
Chicken, Beef or Pork 18.50
Prawn or Seafood 21.50
Lamb 21.50
Roasted Duck (d) 21.50

- 25. Gang Kiew Waan**
Thailand's favourite Green Curry with Vegetables and Thai Basil
- 26. Gang Dang**
Traditional Thai Red Curry with Vegetables and Thai Basil (d)
- 27. Gang Panang**
A tasty Panang Curry with Vegetables topped with Thinly Sliced Kaffir Lime Leaves (d)
- 28. Gang Massaman**
A mild, thick rich curry with Potatoes, Onion and topped with Cashew Nuts
- 29. Gang Karee**
Royal Yellow Curry with Vegetables and blended with Thai Herbs and Spices
- 30. Gang Paa (Jungle Curry)** 
An excellent Red Curry with a harmony of tangy and spicy flavours **without** Coconut Milk
- 31. Gang Sapparod**
The delicate Sweet and Sour Pineapple Curry with Red Capsicum, Pineapple, topped with Kaffir Lime Leaves (d)



Please state your heat preference of
Mild, Medium, Hot or **THAI HOT** when ordering