



ENTRÉE
THE FIRST MOVE



**BETEL LEAF
PRAWN** GF
(MIANG KUM)
(2) \$8

Prawns, roasted peanuts,
roasted coconut, red onion,
ginger, lime, cucumber
on betel leaf and aromatic
house made sauce

OCTOPUS SKEWERS

(MEUK YANG)

2 SKEWERS \$7

Fillet octopus skewers served with Nahm Jim seafood

SPRING ROLL

(POR PEA TODT)

VEGETARIAN (4) \$8

Homemade crisp fried vegetarian spring rolls served with plum sauce

CURRY PUFF

(KAREE PAP)

VEGETARIAN (4) \$8

Homemade puff pastry filled with mixed vegetables and sweet chilli sauce

SATAY CHICKEN SKEWER

(SATAY GAI)

6 SKEWERS \$12

Grilled marinated chicken sticks served with peanut sauce and cucumber relish

TRIO FRITTERS

(TODT RUAM)

VEGETARIAN \$7

A mixed of taro, tofu and corn fritters. Served with our house made tamarind sauce, sprinkled with roasted peanuts

FISH CAKES

(TODT MUNN BPLA)

\$8

Fried minced fish, green beans, kaffir lime leaves, red curry paste topped with cucumber and sweet chilli sauce





KIN LEN

» SNACKS & SALAD «



KIN LEN SNACKS & SALAD

CHICKEN WINGS



CHICKEN WINGS

(PEEK GAI TODD)

\$10

Crispy fried marinated chicken wings served with sweet chilli sauce

THAI BEEF SALAD



SOFT SHELL CRAB FRITTERS

(BPHU NIM TODT)

\$15

Crispy fried soft shell crab garnished with pepper, garlic, chilli and shallot

SALT & PEPPER SQUID

(MEUK TODD)

\$14

Battered salt and pepper squid served with sweet chilli sauce

E-SARN RIBS

(LARB SI KRONG)

\$14

Fried pork spare rib, glazed with tamarind sauce, seasoned with E-Sarn style dry rub

THAI BEEF SALAD

(NAHM TOK NUAE)

\$16

Grilled wagyu beef tossed with Thai herbs and chilli

PAPAYA SALAD W/ SOFT SHELL CRAB

(SOM TUM BPHU NIM)

\$17

Green papaya salad with soft shell crab, peanuts and chilli

MANGO SALAD W/ CRISPY FISH FILLET

(YUM MA MUANG)

\$17

Salad of green mango/apple (seasonal), crispy fish fillets, coriander, shallot, roasted coconut, chilli and lime dressing

KIN LEN SNACKS & SALAD

SOFT SHELL CRAB FRITTERS



**MANGO SALAD
W/CRISPY FISH FILLET**



**A
MUST
TRY
E-SARN RIBS**



SALT & PEPPER SQUID



PAPAYA SALAD W/SOFT SHELL CRAB



Food served may vary from the photographs shown

THE MOST FAVOURITE
» SOUP «



SOUP

TOM YUM PRAWNS

(TOM YUM GOONG)

\$12

*Classic Thai spicy soup
with prawn, mushroom
and Thai herbs*



CURRY

GF GLUTEN FREE

PANANG BEEF **GF**

(GEANG DANG NEUA)

\$15

Aromatic Thai Panang curry with red chilli paste, beef, cherry eggplant and basil

MASSAMUN BEEF **GF**

(MASSAMUN NEUA)

\$17

Mild Thai curry with slow cooked beef served with potatoes

GREEN CURRY CHICKEN **GF**

(GEANG KEAW GAI)

\$15

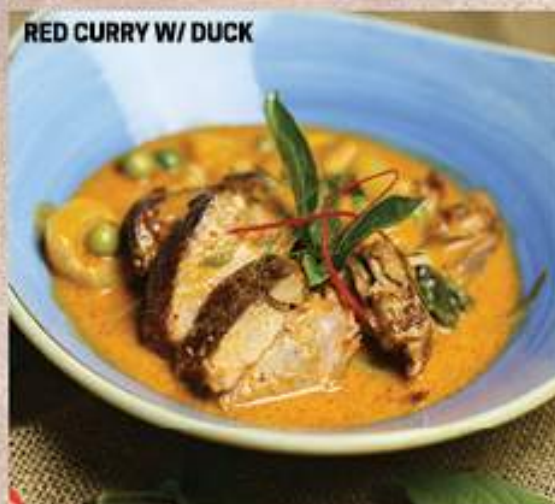
Classic Thai coconut curry flavored with green curry paste, chicken, kaffir lime and basil

RED CURRY W/ DUCK

(GEANG PED YANG)

\$22

Thai red curry with roast duck, pineapple, lychee and vegetables



Food served may vary from the photographs shown



FIND THE REAL
CURRY
(ON STREET)





MAINS

» **KAB KAO** «

THE TASTE OF THE LOCAL

CRYING TIGER

(SEUA RONG HAI)

\$19

*BBQ marinated wagyu
beef, served with tamarind
sauce and crushed chilli*

(PLEASE SEE PHOTOGRAPH NEXT PAGE)

BBQ CHICKEN

(GAI YANG)

\$17

*Thai style grilled
marinated chicken
served with Nahm
Jim Jeaw*

BBQ WAGYU BEEF

(NEUA YANG)

\$19

*Char grilled wagyu
beef served with fresh
vegetables and Nahm
Jim Jeaw*

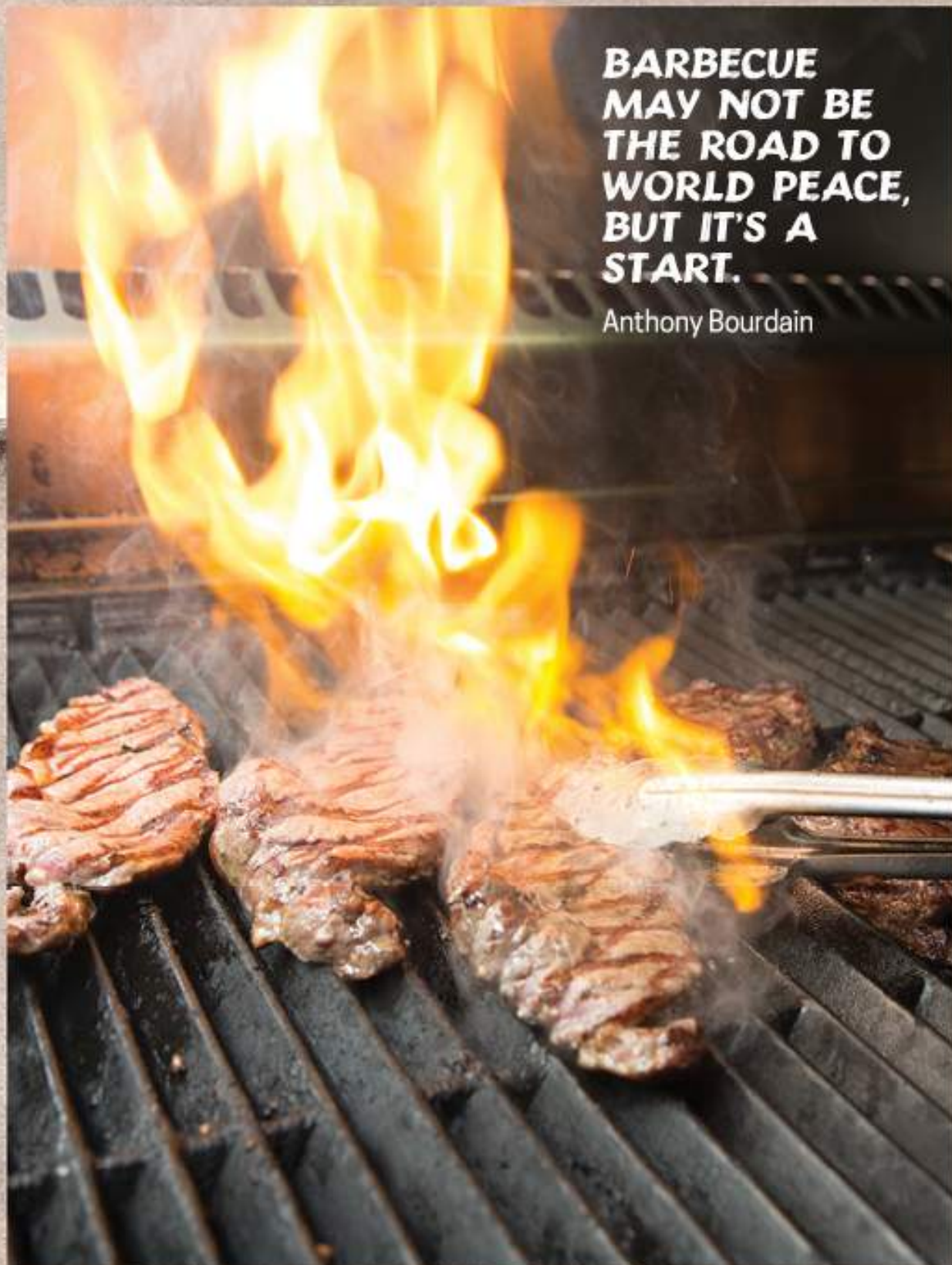
FIVE SPICE DUCK

(PED PA-LO)

\$24

*Free range duck braised
with five spices served on
steamed Chinese broccoli*

(PLEASE SEE PHOTOGRAPH NEXT PAGE)



**BARBECUE
MAY NOT BE
THE ROAD TO
WORLD PEACE,
BUT IT'S A
START.**

Anthony Bourdain

MAINS BBQ

FIVE SPICE DUCK



CRYING TIGER



GINGER FISH

(PLA NEUNG SE-EW)

\$18

Steamed fish fillet with ginger and dark soy sauce, ginger, shiitake, shallots and onions



STIR-FRY BABY CLAMS

(PAD HOY LAI)

\$19

Baby clam stir-fry in chilli jam sauce served on sizzling hot plate



Food served may vary from the photographs shown

MAINS SIZZLING

SIZZLING BEEF

(NUAE KRA TA RON)

\$16

*Wok-fried marinated
beef with garlic shallot,
chilli and onion, served
on sizzling hot plate*



SIZZLING PAD CHA SEAFOOD

(PAD CHA TA-LAY)

\$19

*Wok-fried mixed seafood with
fresh herbs, chilli and turmeric paste
served on sizzling hot plate*



MAINS PORK BELLY & SPECIAL SPICY NOODLE

**CRISPY PORK
BELLY W/
CHILLI PASTE**

(PAD PRIK KHING MOO GROB)

\$18

Wok tossed crispy pork belly with red chilli paste, beans and kaffir lime leaves



**CHINESE
BROCCOLI W/
CRISPY PORK
BELLY**

(KANA MOO GROB)

\$17

Wok-fried crispy pork belly, chilli and Chinese broccoli



**SPICY NOODLE
W/SOFT SHELL CRAB**

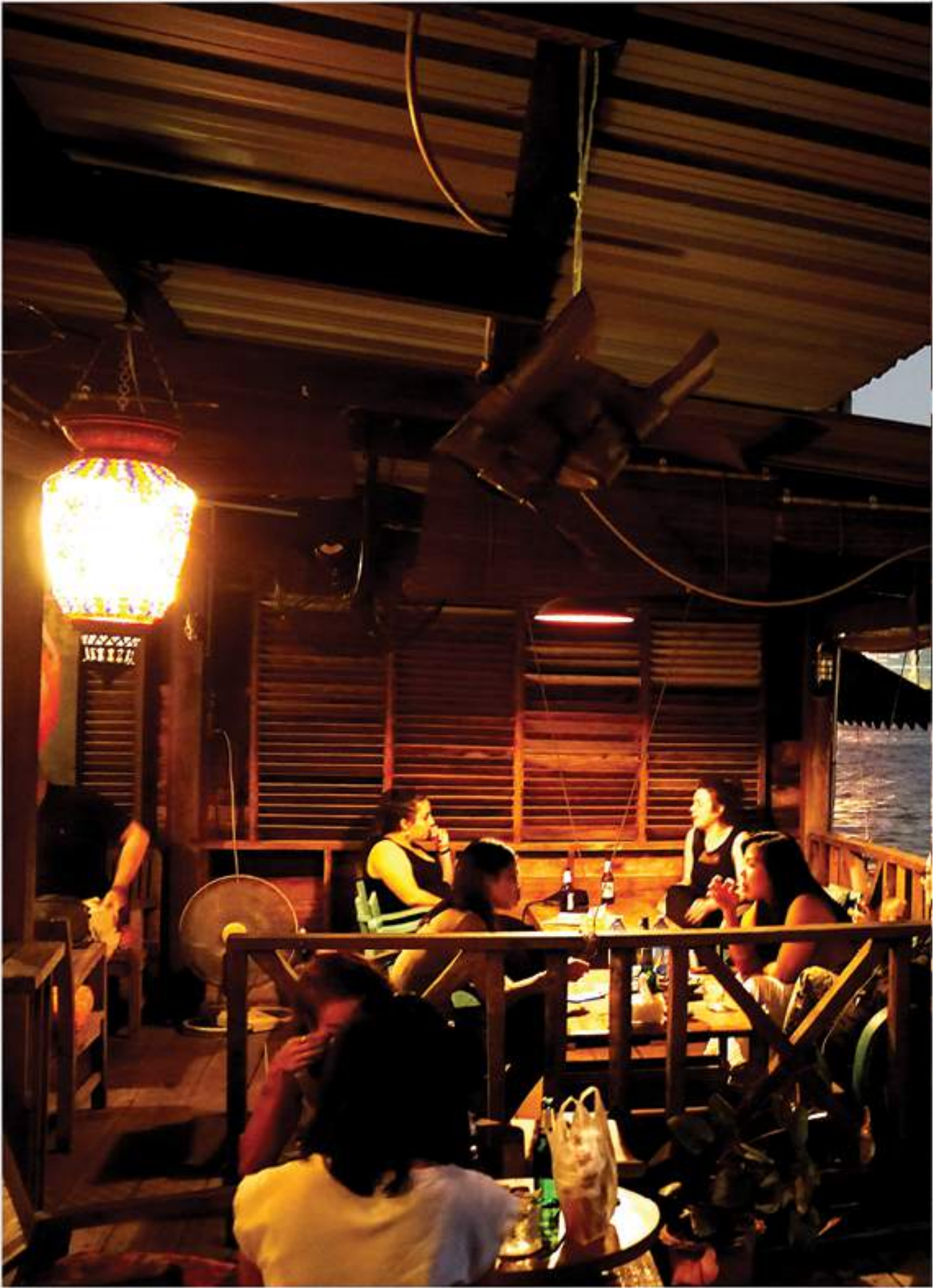
(SEN CHAN PAD BPHU)

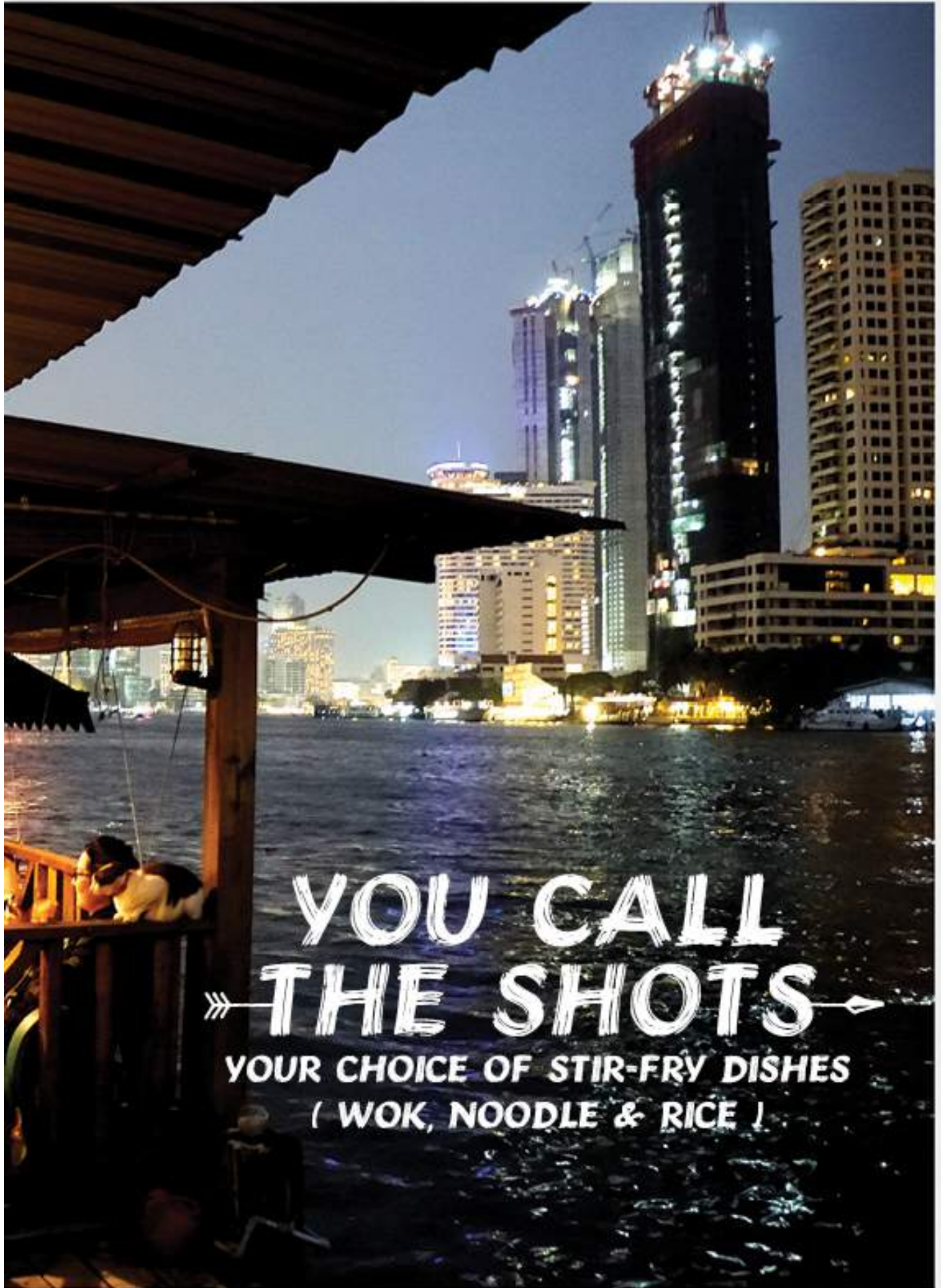
\$18

Originates from the street of Chanthaburi province, the stir-fried rice noodles are heated up with a spicy tamarind sauce served with soft shell crab



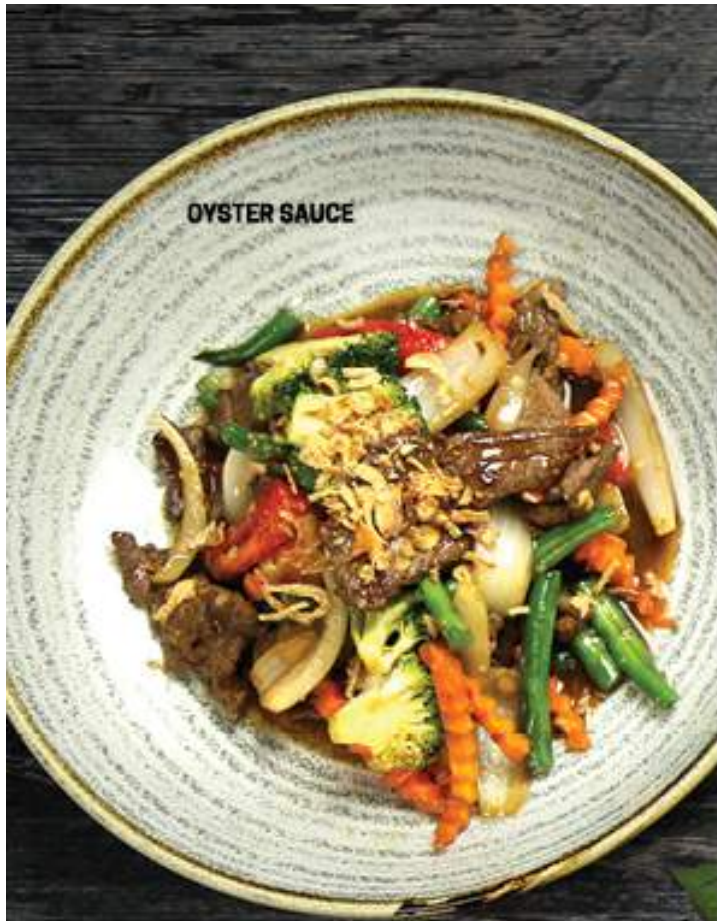
Food served may vary from the photographs shown





YOU CALL
» THE SHOTS «

YOUR CHOICE OF STIR-FRY DISHES
(WOK, NOODLE & RICE)



OYSTER SAUCE

THE BEST OF STIR-FRY
» WOK «
IT OUT!



CASHEW NUT SAUCE

YOUR CHOICE

VEG + TOFU	\$15
CHICKEN	\$15
BEEF	\$15
PRAWN	\$18
SEAFOOD	\$19

ALL STIR-FRIED DISHES
COME WITH VEGETABLES

OYSTER SAUCE

A classic oyster sauce, sprinkled with fried onion

CASHEW NUT SAUCE

Stir-fried roasted cashew nuts with mild chilli jam

CHILLI & BASIL SAUCE

Stir-fried crushed garlic and red chilli infused with basil

SATAY SAUCE

Thai style peanut sauce and aromatic herbs

YOU CALL THE SHOTS

SATAY SAUCE



CHILLI & BASIL SAUCE



BEST WITH STEAMED RICE

Food served may vary from the photographs shown

ONE STOP SHOP
NOODLES
↔ & ↔
RICE



YOUR CHOICE

VEG + TOFU	\$13
CHICKEN	\$13
BEEF	\$13
PRAWN	\$18
SEAFOOD	\$19

PAD THAI

GLUTEN FREE

Stir-fried thin rice noodles with egg, crushed peanuts, dried shrimp and tofu in our Pad Thai sauce

PAD SE-EW

Stir-fried flat rice noodles with egg and sweet soy sauce

PAD KEE MAO

Stir-fried flat rice noodles in egg, crushed garlic, chilli and basil

THAI FRIED RICE

GLUTEN FREE

Stir-fried rice with vegetables, egg and seasoning

SPICY FRIED RICE

Spicy fried rice with crushed garlic, chilli and basil



YOU CALL THE SHOTS

SPICY FRIED RICE

PAD KEE MAO



PAD THAI

THAI FRIED RICE

PAD SE-EW

Food served may vary from the photographs shown.

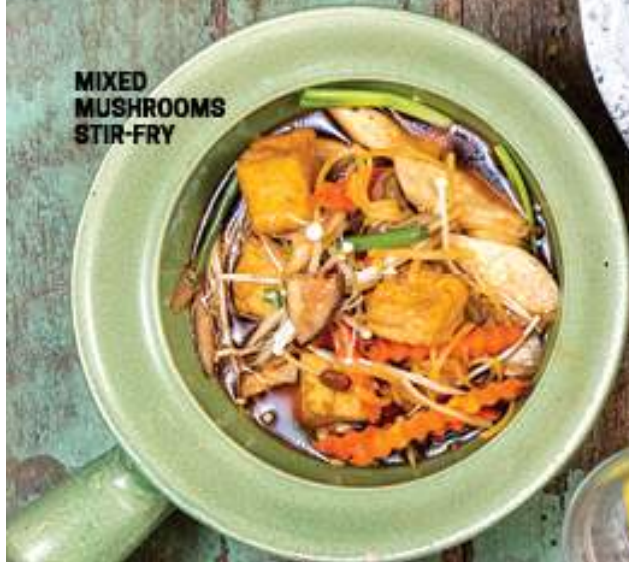
**STEAMED
CHINESE
BROCCOLI W/
CHILLI GINGER
MUSHROOM
SAUCE**



**STIR FRIED
MIXED
VEGETABLES**



**MIXED
MUSHROOMS
STIR-FRY**



**WATER SPINACH
STIR-FRY**



Food served may vary from the photographs shown

PAD CHA TOFU





MIXED MUSHROOMS STIR-FRY

(TAO HU SONG KRUENG)

\$16

Stir-fried of mixed mushrooms and tofu in gravy sauce served in clay pot

STIR FRIED MIXED VEGETABLES

(PAD PAK RUAM)

\$14

Wok-fried seasoning vegetables with mushroom sauce

PAD CHA TOFU

(PAD CHA TAO HU)

\$14

Wok-fried tofu, chilli paste, green pepper corn and mixed vegetables

WATER SPINACH STIR-FRY

(PAD PAK BHOONG)

\$14

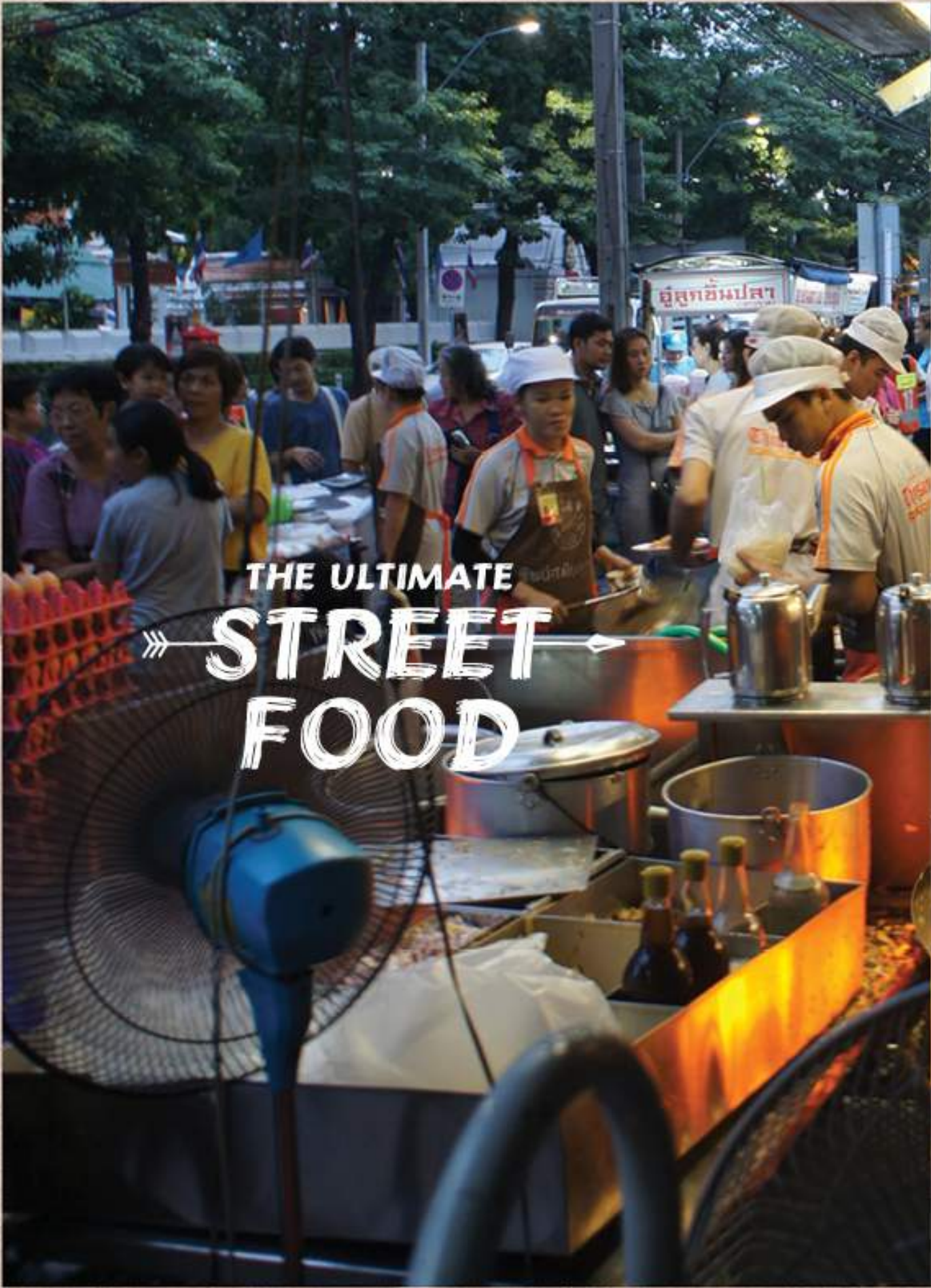
Stir-fried water spinach with crushed garlic, red chilli, soya bean and mushroom sauce

STEAMED CHINESE BROCCOLI

(KANA LUAK)

\$8

Steamed Chinese broccoli with chilli, ginger and mushroom sauce



THE ULTIMATE
» STREET «
FOOD



STREET FOOD RICE DISHES



STEAMED CHICKEN W/GINGER RICE

(KHAO MUNN GAI)

\$13

Slow cooked chicken breast with steamed ginger rice and a side of soup



GRAVY CHICKEN W/RICE

(KHAO NAH GAI)

\$13

Chicken breast topped with gravy sauce served with steamed rice



CHILLI BASIL STIR-FRY W/ MINCED CHICKEN

(KRA POW GAI KAI DOW)

\$14

Wok-fried chicken minced with chilli basil served with fried eggs and rice



STEWED BEEF W/TURMERIC RICE

(KHAO MOK NEUA)

\$14

Southern region style stewed beef and gravy served with turmeric rice and a side of soup



BAKED RICE W/PRAWNS

(KHAO MUNN GOONG
OB MORH DIN)

\$18

Baked rice with spicy shrimp sauce served with prawns and onsen egg in clay pot

GF GLUTEN FREE

STREET FOOD NOODLES



TOM YUM DRY EGG NOODLE

(BA MEE TOM YUM
MOO GROB)

\$14

Spicy egg noodles with crispy pork, fish balls, fried wontons, crushed peanuts and chilli

**A
MUST
TRY**

STEWED BEEF NOODLE SOUP

(GUAY TEAW NEUA TOON)

\$14

Thin rice noodles with beef balls and stewed beef soup



DUCK W/EGG NOODLES

(BA MEE PED)

\$16

Original Thai Riffic's recipe five-spice duck, served on dry egg noodles



CHICKEN TOM YUM NOODLE **GF**

(TOM YUM GAI)

\$13

Tom yum noodle soup with thin rice noodles, pulled chicken, chicken balls and onsen egg



Food served may vary from the photographs shown

STREET FOOD NOODLES

SUKI

(IT'S SPICY) \$19

**Glass noodles stir-fry in Thai style
Suki Yaki sauce (spicy) w/ seafood and
vegetables served on sizzling hot plate**



HOKKIEN NOODLES

(HOK-KIEN)

VEGETARIAN \$14

**Stir-fry Hokkien noodles w/vegetables
and onsen egg**



BBQ BEEF W/RICE

(KHOA NEUA YANG)

\$15

Grilled wagyu beef served with rice and side dish of soup



BBQ CHICKEN W/RICE

(KHAO GAI YANG)

\$13

Grilled marinated chicken thigh served with rice and side dish of soup



BBQ CHICKEN W/ DRY EGG NOODLE

(BA MEE GAI YANG)

\$14

Grilled marinated chicken thigh served with egg noodles and side dish of soup



GRAVY CHICKEN W/EGG NOODLE

(BA MEE NAH GAI)

\$13

Gravy chicken breast served on egg noodles and side dish of soup



JUST A LITTLE
SIDES



GF GLUTEN FREE

THE SERIES OF BANQUETS

THE CLASSIC

\$25

PER PERSON
(MINIMUM 2 PP)

ENTRÉE

SPRING ROLL
(POR PEA TODT)

CURRY PUFF
VEGETARIAN
(KARBE PAP)

**SATAY CHICKEN
SKEWERS**
(SATAY GAI)

MAINS

**CHICKEN
CASHEW NUTS
STIR FRY**
(GAI PAD MED MA-MUANG)

MASSAMUN BEEF **GF**
(MASSAMUN NEUA)

**STEAMED CHINESE
BROCCOLI**

RICE

ALL TIME FAV!

\$35

PER PERSON
(MINIMUM 4 PP)

ENTRÉE

BETEL LEAF PRAWN
(MIANG KUM)

TRIO FRITTERS
VEGETARIAN
(TODT RUAM)

**SATAY CHICKEN
SKEWERS**
(SATAY GAI)

SPRING ROLL
(POR PEA TODT)

MAINS

GINGER FISH
(PLA NEUNG SE-EW)

**CHICKEN
GREEN CURRY** **GF**
(GEANG KEAW GAI)

CRYING TIGER
(SEUA RONG HAI)

**SIZZLING PAD CHA
SEAFOOD**
(PAD CHA TA-LAY)

**CHINESE BROCCOLI
W/CRISPY PORK
BELLY**
(KANA MOO GROB)

RICE

» FEEL GOOD «

DESSERTS

STICKY RICE & ICE CREAM

(KHAO TOM MHAD AI TIM)

\$9

Steamed banana wrapped in sticky rice and black beans, served with homemade coconut ice cream



Food served may vary from the photographs shown



**GREAT GRANDMA'S
ICE CREAM**

(AI TIM NAH PLA HANG)

\$9

From Thai ancient recipe,
a refreshing desserts of homemade Pandan ice cream,
dried anchovy flakes and watermelon balls,
served on sweet sticky rice

Thai Riffic

On Street

PARRAMATTA WESTFIELD

2184B / 159-175
CHURCH STREET
PARRAMATTA NSW 2150

PHONE

02 8628 7332

EMAIL

thairifficonstreet@gmail.com

TRADING HOURS

7 days : 11am - 10pm

GREENWOOD PLAZA

SHOP P49/50
36 BLUE STREET
NORTH SYDNEY NSW 2060

PHONE

02 8920 9721

EMAIL

thairifficgreenwood@gmail.com

TRADING HOURS

7 days : 11am - 10pm

PLEASE NOTE:

- > **WE DO NOT SEPARATE THE BILL**
- > **WE DO NOT ACCEPT AMEX**
- > **EFTPOS, VISA & MASTERCARD ACCEPTED
WITH A MINIMUM OF \$20**
- > **CORKAGE PER PERSON \$3 FOR BYO**
- > **ALL CREDIT & DEBIT CARD PAYMENTS
INCUR A 1% SURCHARGE**
- > **PRICES ARE SUBJECT TO CHANGE
WITHOUT NOTICE**
- > **PLEASE INFORM OUR STAFF
IF YOU HAVE FOOD ALLERGIES**
- > **PLEASE BE ADVISED FOOD SERVED
MAY VARY FROM THE PHOTOGRAPHS
SHOWN**