

DINGLEY THAI

RESTAURANT

Licensed & BYO



The Distinctive Art of Thai Culture

...is incorporated into every single dish at Dingley Thai Restaurant.

Thai cuisine is a sophisticated art form, delicately refined over the centuries. Each dish is a carefully crafted complementation of ingredients - its taste and texture, and the seasoning. Authentic Thai ingredients and spices are carefully selected to create authentic Thai dishes, guaranteed to make the perfect meal.

Here at Dingley Thai Restaurant, our genuine Thai dishes, prepared with fresh ingredients, and the world renowned Thai hospitality will allow you to experience the uniquely Thai culture.



BYO Service charge \$3.50 per person

Ph. 9551 1879

2 Pauline Avenue, Dingley Village, VIC 3172



Dingley Thai Banquet A

\$39.90

per person (min 2)

Entrée

Chicken Spring Rolls

Chicken Curry Puffs

Prawn Rolls

Main

Green Curry Chicken

Stir Fried **Cashew Nuts** Beef

Steamed Rice

Dessert

Vanilla/Chocolate Ice-cream

(This Banquet is not conjunction with other promotion)

All Prices are GST inclusive. Corkage Charge \$3.50 per person

Some dishes may contain traces of nuts, wheat, and/or gluten. Please ask for details



Dingley Thai Banquet B

\$48.90

per person (min 2)

Entrée

Prawn Rolls

Chicken Curry Puffs

Tom Yum Chicken Soup

Main

Green Curry Chicken

Stir Fried Basil Beef

Steamed Rice

Dessert

Vanilla/Chocolate Ice-cream

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Dingley Thai Banquet C

\$44.90

per person (min 4)

Entrée

Fish Cakes

Vegetable Curry Puffs

Prawn Rolls

Chicken Satay Skewers

Main

Green Curry Beef

Stir Fried Ginger Chicken

Calamari Salad

Seafood Hot Plate

Steamed Rice

Dessert

Vanilla/Chocolate Ice-cream

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Dingley Thai Banquet D

\$62.90

per person (min 4)

Entrée

Chicken Spring Rolls

Chicken Satay Skewers

Prawn Rolls

Tom Yum Chicken Soup

Main

Green Curry Chicken

Stir Fried Beef with **Cashew Nuts**

Grilled Marinated Pork with Thai Herbs

Pla Sam Rod

Seafood Hot Plate

Steamed Rice

Dessert

Vanilla/Chocolate Ice-cream

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Entrée

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| 1. Prawn Crackers | Served with peanut Satay sauce | \$9.00 |
| 2. Deep Fried Tofu (4 pcs) | Served with sweet chilli sauce with peanuts crushed on top | \$9.90 |
| 3. Spring Rolls (Chicken or Vegetables) (4 pcs) | Homemade spring rolls with minced chicken or vegetable and vermicelli, served with sweet chilli sauce | \$10.90 |
| 4. Curry Puffs (Chicken or Vegetables) (4 pcs) | Deep fried minced chicken, potato carrots, and onions, cooked in curry powder then enclosed in puff pastry, served with sweet chilli sauce | \$10.90 |
| 5. Prawn Rolls (4 pcs) | Deep fried marinated prawn in pastry, served with sweet chilli sauce | \$12.90 |
| 6. Fish Cakes (4 pcs) | Deep fried Thai fish cakes mixed with red curry paste, served with sweet chilli sauce | \$11.90 |
| 7. Mixed Entrée | A mix of Fish Cakes, Chicken Curry Puffs, Chicken Spring Rolls, and Prawn Rolls | \$12.90 |
| 8. Golden Bags (4 pcs) | Pastry pouch filled with minced pork, garlic, pepper, corn, and corianders | \$12.90 |
| 9. Pork Dumplings (4 pcs) | Served with black vinegar and soy sauce | \$13.90 |
| 10. Prawn Dumplings (4 pcs) | Served with black vinegar and soy sauce | \$14.90 |
| 11. Basket Wings (3 pcs) | Chicken wings marinated with special sauce, served with homemade sweet chilli sauce | \$15.90 |

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| 12. Satay Chicken Skewers (4 pcs) | \$15.90 |
| Marinated with coconut milk and curry powder, topped with homemade peanut sauce | |
| 13. Andaman Rolls (4 pcs) | \$11.90 |
| Rice net spring rolls with prawns and crab meat, served with homemade sweet chilli sauce | |
| 14. Duck Crepes (3 pcs) | \$16.90 |
| Duck, cucumbers, carrots, and spring onion wrapped in crepes | |
| 15. Entrée Combo Platter | \$21.90 |
| A 9 combination of fish cakes, curry puffs (chicken and vegetable), spring rolls (chicken and vegetable), prawn rolls, andaman rolls, golden bags, and chicken skewers | |

Soup

Your choice of:

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| Vegetables + Tofu | 10.90 |
| Chicken | 13.90 |
| Prawn | 15.90 |
| Seafood (prawns, calamari, scallops, fish) | 15.90 |
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| 16. Tom Jeud | |
| Mild clear soup with tofu | |
| 17. Tom Yum <i>(most popular soup in Thailand)</i> | |
| <u>Spicy and sour</u> soup with tomatoes, mushrooms, and baby corns, seasoned with lemongrass, galangal, kaffir lime leaves, chilli and lemon juice. Choose between mild, medium, and hot | |
| 18. Tom Kha | |
| <u>Mild</u> soup cooked in coconut milk with cabbages, mushrooms, and baby corns seasoned with lemongrass, galangal, kaffir lime leaves, and lemon juice | |

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Salad

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| 19. Lettuce Delight (2 pcs) | \$17.90 |
| Chicken, diced carrots, peas, onions, crushed peanuts in lettuce cups | |
| 20. Som Tum (Papaya Salad) | \$19.90 |
| Shredded green papaya with chilli, garlic, tomatoes, and lemon juice | |
| 21. Thai Salad (Gado Gado) | \$19.90 |
| Garden salad with eggs topped with peanut sauce and tofu croutons | |
| 22. Tofu Salad | \$19.90 |
| Deep fried sliced tofu, carrots, shallots, capsicums, tomatoes, corianders, chilli and lemon juice dressing with bed of lettuces | |
| 23. Larb Gai | \$20.90 |
| Warm minced chicken, shallots, spring onions, corianders mixed in toasted rice powder, chillies, and lemon juice dressing | |
| 24. Beef Salad | \$21.90 |
| Warm sliced beef, shallots, spring onions, corianders mixed in toasted rice powder, chillies, and lemon juice dressing | |
| 25. Calamari Salad | \$22.90 |
| Warm calamari salad, tossed with shallots, capsicums, tomatoes, herbs, chilli, and lemon juice dressing | |
| 26. Prawn Salad | \$24.90 |
| Tossed in shallots, capsicums, tomatoes, herbs, chilli and lemon juice dressing | |
| 27. Seafood Salad | \$24.90 |
| A combination of fish. calamari, scallop and prawns in lemon juice, red onions, tomatoes, herbs, and chilli | |

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Curries

Your choice of (Hot, Medium, Mild):

Vegetables + Tofu	23.90
Chicken or Pork or Beef	24.90
Prawn or Combination (chicken, beef and prawn)	27.90

28. **Red Curry**

Cooked with coconut milk, broccolis, cauliflowers, carrots, green beans, bamboo shoots, capsicums, kaffir lime leaves and Thai basil

29. **Green Curry**

Cooked with coconut milk, broccolis, cauliflowers, carrots, green beans, bamboo shoots, capsicum, kaffir lime leaves, and Thai basil

30. **Panang Curry**

Sweet curry cooked with coconut milk, broccolis, carrots, capsicums, kaffir lime leaves, and Thai basil, topped with shredded dry coconut

31. **Jungle Curry**

Spicy and clear red curry cooked with herbs, vegetables and Thai basil

Special Curries

32. Massaman Curry	\$27.90
Slow cooked beef stew with Massaman curry sauce, onion, and peanuts	
33. Chu Chee Duck	\$27.90
Roasted Peking Duck cooked in thick curry with kaffir lime leaves, carrots, capsicums, and Thai basil, served in sizzling hot plate	
34. Chu Chee Prawns	\$27.90
Prawns cooked in thick curry with kaffir lime leave, carrots, capsicums, and Thai basil, served in sizzling hot plate	
35. Red Duck Curry	\$27.90
Duck breast with pineapples, carrots, capsicums, onions, basil leaves, cherry tomatoes, and coconut cream	
36. Panang Lamb Curry	\$32.90
Slow cooked chopped lamb leg, topped off with Panang curry sauce on carrot and bean base	

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Stir Fries

Your choice of (Hot, Medium, Mild):

Vegetarian + Tofu	23.90
Chicken / Pork / Beef	24.90
Prawn / Calamari / Seafood	27.90
Combination (chicken, beef and prawn)	27.90

37. **Stir Fried Basil** with garlic, chillies, basil and seasonal vegetables
38. **Stir Fried Garlic** with garlic pepper and seasonal vegetables
39. **Pad Cha**
With krachai (wild ginger/ fingerroot renowned for its sweet taste and peppery bite), garlic, onions, and vegetables
40. **Stir Fried Ginger**
With ginger sauce, onions, spring onions, mushrooms, and vegetables
41. **Stir Fried Cashew Nuts** with Thai chilli oil, and vegetables
42. **Stir Fried Mixed Vegetables** with tofu in oyster sauce
43. **Stir Fried Lemongrass** with garlic, chillies, and vegetables
44. **Stir Fried Honey**
Homemade honey sauce, **cashew nuts**, spring onions, and vegetables with a sprinkle of sesame seeds
45. **Stir Fried Satay Sauce**
Vegetables cooked in satay sauce with a sprinkle of sesame seeds
46. **Stir Fried Sweet & Sour Sauce**
Sweet & sour sauce with zucchini, pineapple pieces, carrots, capsicums, and onions
47. **Stir Fried Mongolian Sauce**
Homemade Mongolian sauce with seasonal vegetables
48. **Stir Fried Black Bean Sauce**
Homemade black bean sauce with seasonal vegetables
49. **Stir Fried Sesame Oil**
Oyster sauce and sesame oil mixed with vegetables topped with **cashew nuts**

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Chef's Specials

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| 50 | Seafood Hot Plate
Tiger prawns, scallops, fish, calamari cooked in chilli sauce served on sizzling hot plate | \$33.90 |
| 51. | Chilli Jam Prawns
Battered King Prawns cooked with chilli jam and cashew nuts | \$29.90 |
| 52. | Chilli Jam Chicken
Battered chicken cooked with chilli jam and cashew nuts | \$26.90 |
| 53. | Gai Yang
BBQ marinated chicken maryland in garlic, pepper, coriander seeds, honey, lemongrass, and red wine | \$26.90 |
| 54. | Moo Yang
BBQ marinated pork fillets in garlic, pepper, coriander seeds, honey, lemongrass, and red wine | \$26.90 |
| 55. | Lemon Chicken
Battered fried chicken served with lemon sauce | \$24.90 |
| 56. | Szechuan Beef
Stir fried beef stew with pepper, carrots, onions, gingers, and capsicums with Hoisin sauce | \$29.90 |
| 57. | Basil Duck
Duck stir fried with vegetables and fresh basil | \$34.90 |
| 58. | Scallops with Garlic and Pepper Sauce
Stir fried scallops with onions and carrots with pepper and garlic sauce | \$34.90 |
| 59. | Spicy, Salt & Pepper with | Calamari in batter \$28.90
Prawns in batter \$29.90 |

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Fish

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| 60. Pla Chu Chee | \$38.90 |
| Deep fried Rockling fillets, topped with special curry sauce, cooked in coconut milk, carrots, capsicums, and Thai basil | |
| 61. Pla Lard Khing (Ginger) | \$38.90 |
| Steamed Barramundi fillets cooked in light ginger sauce, onions, spring onions, mushrooms, and carrots | |
| 62. Pla Sam Rod | \$38.90 |
| Deep fried Rockling fillets, topped with sweet & sour sauce | |
| 63. Crispy Fish with Lime Sauce | \$36.90 |
| Battered Basa fillets sprinkled with chef's favourite lime sauce | |
| 64. Atlantic Salmon with Panang Sauce | \$38.90 |
| Steamed salmon topped off with Panang sauce on carrots and bean base | |

Noodles

Your choice of:

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| Vegetarian + Tofu | 20.90 |
| Chicken / pork / beef | 23.90 |
| Prawn / Seafood / Combination | 27.90 |
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| 65. Pad Thai (<i>famous Thai dish</i>) | |
| Stir fried rice noodles with egg, tofu, bean shoots, spring onions, and a touch of lime juice topped with roasted crushed peanuts . | |
| 66. Pad See Ewe | |
| Stir fried flat rice noodles with vegetables in Asian soy sauce | |
| 67. Pad Kee Mao | |
| Stir fried flat rice noodles with vegetable in garlic, pepper and chilli paste with Thai basil | |
| 68. Pad Mee Hokkien | |
| Stir fried round egg noodles, onion and vegetables in sweet Asian sauce | |
| 69. Hokkien Pad Satay | |
| Stir fried round egg noodles, onions and vegetables in peanut satay sauce | |
| 70. Singapore Noodle | |
| Stir fried rice vermicelli with curry powder, bean shoots, and vegetables | |

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Rice & Bread

71. Steamed Rice	\$5.90
72. Steamed Coconut Rice	\$6.90
73. Chinese Fried Rice	\$20.90
With eggs, ham, BBQ pork, small prawns, and vegetables	
74. Thai Fried Rice	
Thai style fried rice with eggs, tomatoes, and vegetables	
Your choice of: Vegetarian + Tofu	\$20.90
Chicken / pork / beef	\$23.90
Prawn	\$28.90
75. Pineapple Fried Rice	\$28.90
Seafood fried rice (prawns, calamari, fish, scallops) with pineapples, eggs, vegetables, and cashew nuts	
76. Roti Bread	\$5.50
77. Garlic Roti Bread	\$6.00
78. Peanut Satay Sauce	\$4.00

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Desserts

79. Vanilla/Chocolate Ice Cream	1 scoop	\$6.90
	2 scoops	\$8.90
80. Coconut/Mango Ice Cream	1 scoop	\$7.90
	2 scoops	\$9.90
81. Banana Fritter with Vanilla OR Chocolate Ice Cream (2 scoops)		\$13.90
82. Banana Fritter with Coconut OR Mango Ice Cream (2 scoops)		\$14.90
83. Kao Tom Mud sticky rice with ice cream		\$11.90
84. Roti with Vanilla Ice Cream		\$10.90
85. Kanom Mor Gaeng with Vanilla Ice Cream		\$10.90
Traditional Thai custard consisting of eggs, coconut milk, and palm sugar		
86. Kluay Bout Chee		\$10.90
An authentic Thai dessert of banana pieces in warm coconut milk		

Beverages

87. Soft Drink Coke/ Diet Coke/ Coke Zero/ Sprite/ Solo/ Sunkist	Glass	\$4.50
	Jug	\$13.50
88. Mineral Water/ Soda Water/ Tonic Water		\$5.00
89. Lemon Lime Bitter		\$6.50
90. Orange/ Apple Juice		\$5.50
91. Coconut Juice		\$6.50
92. Jasmine/ Green/ Black/ Lemongrass Tea (per pot)		\$5.50
93. Lemon Ice Tea		\$5.50
94. Thai Milk Tea (Cold)		\$8.50
95. Thai Milk Green Tea (Cold)		\$8.50
96. Nom Yen (Iced Thai Red Sala Syrup and Milk)		\$8.50
97. Hot Chocolate		\$6.50

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| 98. Ice Chocolate/ Ice Coffee | \$6.50 |
| 99. Coffee | \$5.50 |

Beer & Cider

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| 100. Cascade Premium Light | \$ 7.50 |
| 101. Victoria Bitter | \$ 7.50 |
| 102. Carlton Draught | \$ 8.00 |
| 103. James Squire One Fifty Lashes Pale Ale | \$ 8.00 |
| 104. Crown Lager | \$ 8.00 |
| 105. Heineken | \$ 8.00 |
| 106. Orchard Thieves Apple Cider | \$ 9.00 |
| 107. Furphy Refreshing Ale | \$ 8.00 |
| 108. Chang (Thai Beer) | \$ 9.00 |
| 109. Singha (Thai Beer) | \$ 10.00 |

Spirits

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| 110. Scotch/Jim Beam/Bundaberg Rum/Vodka/Gin/Bacardi Rum | \$10.00 |
| 111. Pre-Mixed Drink Vodka Pineapple Crush, Vodka Raspberry Crush | \$9.50 |

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