



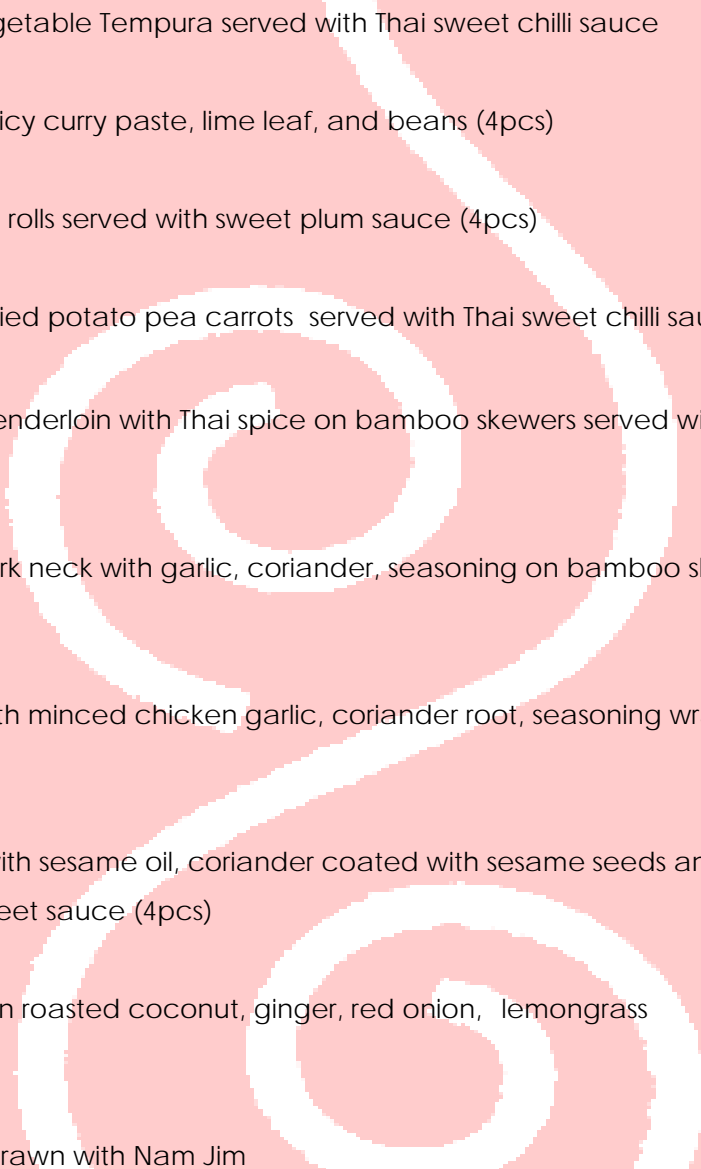
Thai food has become one of the most popular dishes in Australia and is recognised as one of the world's great cuisines.

I Thai is one of the leading Thai restaurants in Sydney and our chefs are constantly developing new recipes, incorporating authentic ingredients to produce both traditional and contemporary dishes.

We look forward to welcoming you with true Thai hospitality.

ITHAI
some dishes in this menu may contain fish sauce, soya sauce or nuts
please note that all prices GST inclusive and there is a 10% surcharge on public holidays
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APPETISERS




Selection of local grown vegetable Tempura served with Thai sweet chilli sauce	8.9
Deep fried fish paste with spicy curry paste, lime leaf, and beans (4pcs)	8.9
Deep fried vegetable spring rolls served with sweet plum sauce (4pcs)	8.9
Tasty vegetarian puff of curried potato pea carrots served with Thai sweet chilli sauce (4pcs)	8.9
Grilled marinated chicken tenderloin with Thai spice on bamboo skewers served with peanut sauce (4 pcs)	15.9
Grilled marinated tender pork neck with garlic, coriander, seasoning on bamboo skewers, spicy sauce (4 pcs)	14.9
Deep fried stuffed prawn with minced chicken garlic, coriander root, seasoning wrapped in rice skin (4pcs)	14.9
Marinated chicken breast with sesame oil, coriander coated with sesame seeds and wrapped in pandan leave, salty and sweet sauce (4pcs)	12.9
Betel leaf topped with prawn roasted coconut, ginger, red onion, lemongrass and plum sugar (4pcs)	14.9
Battered Australian school prawn with Nam Jim	12.9

VEGETARIAN

Lightly coated silky tofu in tapioca flour topped with mild spicy sweet sauce	17.9
Green curry tofu, snake beans, Thai eggplants garnished with chili and holy basil	17.9
Salt and pepper silky tofu with stir fried Chinese broccoli and snow peas	18.9
Stir fried Asian green with shitake mushrooms in bean sauce	17.9
Mixture of garlic mushroom	17.9

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SALAD



Green papaya with roasted peanut, palm sugar, flaky prawn in a spicy and lemon dressing	17.9
Grilled marinated beef thinly sliced, tossed with mild chilli lime juice, mint leaves, and herbs	26.9
Marinated barbeque pork ribs with coriander root and Thai seasoning sauce	24.9
Roasted duck breast salad topped with red onion, tomato, mint dressed with spicy lime juice	26.9
Pamelo salad with prawns topped with onion, chilli sprinkle and plum sugar	28.9
Grilled zucchini topped with lightly grilled scallop finished with mild chilli lime dressing	28.9
Deep fried marinated whole trout, green mango, chilli, ginger, cashew nut and lime dressing	28.9
Char grill beef slices served with crushed chilli, ground roasted rice and a spicy dressing	27.9

CURRY/ SOUP

Hot and sour tom yum soup with prawn, mushroom, lemongrass, and lime leave	27.9
Green curry chicken with coconut milk, eggplant, lime leaf, and holy basil	24.9
Red curry of roasted duck breast, pineapple, cherry tomatoes, and holy basil served in young coconut	26.9
Mild curry slowly braised beef in rich mild coconut milk with cardamon, turmeric, cinnamon, and tamarind	24.9
Caramelized pork hock with five spice and chilli vinegar	24.9

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FRIED DISHED



Stir fried chunky crispy pork belly with Prik Khing paste topped with snake beans	26.9
Stir fried minced chicken with chilli, garlic, bamboo shoots, long beans, and holy basil	24.9
Stir fried king prawns with chilli jam, shallots, fresh onion topped with cashew nut, and hot dry chilli	28.9
Stir fried seafood with lemongrass with red onion and lime leaf in a spicy house made curry paste	28.9
Stir fried asparagus (<i>seasonal</i>)/snow peas with prawns and oyster sauce	28.9
Egg net filled with pork and prawns peanut, bean sprouts and sweet vinegar	28.9
Salt and pepper calamari served with spicy sweet sauce	26.9
Pad Thai rice noodle with egg, bean sprouts, crushed peanut, garlic chives and tofu	17.9
Flat noodles fried with Beef rump, Chinese broccoli, egg and sweet soy sauce	24.9
Tom Yum fried rice with seafood in spicy and sour flavor with lime leaves and mushroom	28.9
Fried rice chicken in green curry with bamboo, chiii, lime leaves, and holy basil	24.9
Classic fried rice chicken with Chinese broccoli, garlic and spring onion	24.9
Fried rice prawns with cashew nut, peas and rasins served in a pineapple husk	28.9
Crispy fried Barramundi topped with spicy chilli and basil sauce	28.9
Garlic prawns served on a hot pot	28.9
Steamed Jasmine Rice	2.9

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KRABI BANQUET (\$39.90 PER PERSON)

APPETISERS

Traditional style prawn crackers with a peanut sauce

MIXED ENTRÉE PLATE

Deep fried fish paste with spicy curry paste lime leaf beans

Deep fried vegetable spring rolls served with sweet plum sauce

Grilled marinated tender pork neck with garlic, coriander, seasoning on bamboo skewers served with spicy sauce

MAINS

Salt and pepper calamari served with spicy sweet sauce

Mild curry slowly braised beef in rich mild coconut milk with cardamon, turmeric, cinnamon, and tamarind

Salt and pepper silky tofu with stir fried Chinese broccoli and snow peas

Stir fried minced chicken with chilli, garlic, bamboo shoots, long beans, and holy basil

Steamed jasmine rice

DESSERT

Lychee vanilla ice cream

PHIPHI BANQUET (\$59 PER PERSON)

APPETISERS

Traditional style prawn crackers with a peanut sauce

MIXED ENTRÉE PLATE

Marinated chicken breast with sesame oil, coriander coated with sesame seeds and wrapped in pandan leave, salty and sweet sauce

Grilled marinated tender pork neck with garlic, coriander, seasoning on bamboo skewers served with spicy sauce

Deep fried fish paste with spicy curry paste lime leaf beans

Garlic Prawns served on a hot pot

MAINS

Green curry chicken with coconut milk, eggplant, lime leaf, and holy basil

Marinated barbeque pork ribs with coriander root and Thai seasoning sauce

Char grill beef slices served with crushed chilli, ground roasted rice and a spicy dressing

Deep fried marinated whole trout, green mango, chilli, ginger, cashew nut and lime dressing

Mixture of garlic mushroom

Grilled zucchini topped with lightly grilled scallop finished with mild chilli lime dressing

Steamed jasmine rice

DESSERT

Sticky rice with Sangkaya