

PORK MOO THOD 4 PCS 12.50\$

Deep fried marinade mince pork shoulder coated in breadcrumbs, serve with nam jim jeaw sauce and salad

MASSAMAN BEEF BALL 4 PCS 14.50\$

Deep fried pulled beef massaman curry coated in coconut powder, mashed potato, chilli jam-coconut cream sauce ( gf )

BEEF “THAITAKI” 17.50\$

Searred beef tenderloin slice with sprouts, watercress, fried shallots and Thai dressing Chef recommends

PRAWN TART 4 PCS 14.50\$

Poached dice prawn in chilli jam, lemongrass, lime, kaffir leaf, nam jim jeaw mayo

SPRING ROLL 3 PCS 10.50\$

Noodles, dried mushroom, cabbage and carrot and siracha plum-hollandaise sauce (vg)

CURRY PUFF 3 PCS 10.50\$

Spiced potatoes, peas, and aromatic curry and salsa sauce (v)

TOM YUM SOUP 14.50\$

Tiger prawn (3pcs), mixed mushrooms, dry chilli, kaffir lime, lemongrass, galangal ( gf, vgo )

DUCK CURRY 15.50\$

Roasted duck slice (4pcs) with cherry tomatoes, lychee, pineapple ( gf )

TRADITIONAL STREET MOO PING 14.50\$

Pork skewers ( 3 pcs)

DEEP FRIED WHOLE BARRAMUNDI, MIXED SALAD AND GREEN HERBS

with choice of

• 3 flavour sauce ( gf )

• Tamarind sauce ( gf ) Chef recommends

CHOO CHEE RED SNAPPER 30.50\$

Deep fried fillets of red snapper with southern curry coconut sauce ( gf )

PAD THAI PRAWNS 32.50\$

Grilled large prawns, pad thai stir fried wrap in egg net, fresh sprouts, ground peanut, ground chilli and green garlic chives ( gf )

POMEGRANATE DUCK 29.50\$

Roasted duck breast, sauté mixed vegetables, plum pomegranate sauce and fresh herbs

PORK RIBS 34.50\$

Pork ribs, Paste signature sauce, chips and salad ( gf )

PAPAYA SALAD 18.50\$

( gf )

MIX VEGETABLES STIR FRY 19.50\$

( vgo ) ( gfo )

THAI EGG FRIED RICE 17.50\$

( gfo )

BEEF TALLOW EGG FRIED RICE 18.50\$

( gfo )

STREAMED JASMINE RICE 4.00\$

COCONUT RICE 5.50\$

STICKY RICE 5.50\$

Mains

PASTE

FOMO

THAI RESTAURANT

WELCOME TO PASTE THAI RESTAURANT, WHERE EVERY DISH TELLS A STORY! FOUNDED IN 2016 IN ARDROSS, OUR PASSION FOR AUTHENTIC THAI CUISINE HAS EARNED US THE PRESTIGIOUS GOLD PLATE AWARD FOR 2024. WE TAKE PRIDE IN BRINGING THE VIBRANT FLAVORS OF THAILAND TO FOMO, INTRODUCING OUR BELOVED DISHES TO NEW FRIENDS AND FAMILY.

AT THE HEART OF OUR MENU IS CHEF VARANUVAT, WHOSE CULINARY JOURNEY IS ROOTED IN TRADITION AND CREATIVITY. WITH EACH RECIPE, WE BLEND THE FRESHEST INGREDIENTS, SPICES, AND HERBS TO CREATE UNFORGETTABLE DISHES THAT CAPTURE THE ESSENCE OF THAI CULTURE. WE BELIEVE FOOD IS BEST ENJOYED TOGETHER. THANK YOU FOR JOINING US ON THIS DELICIOUS JOURNEY! ENJOY YOUR MEAL!

GREEN CHICKEN CURRY 21.50\$

Chicken thigh with Thai eggplant, fresh holy basil, kaffir lime, and red chilli ( gf )

PANANG BEEF CURRY 22.50\$

Braised beef brisket, fried eggplant, Beef brisketkaffir,lime, fresh chilli ( gf )

MASSAMAN BEEF CURRY 26.50\$

Braised beef, mashed potato, fried onion rings, roasted peanuts, fresh herbs ( gf )

CHILLI BASIL PORK MINCE 21.50\$

Stir fried oyster sauce, fresh and dry chilli, Thai basil with fried egg runny yolk ( gfo ) Chef recommends

CASHEW NUTS CHICKEN 20.50\$

Stir fried chicken thigh slice, chilli paste, mixed vegetables, cashew nuts and fresh herbs ( gfo )

PAD THAI NOODLES CHICKEN 19.50\$

Chicken thighs tossed in noodle, bean sprouts, garlic green chive, ground peanuts, lime and dry chilli ( gf )

PAD SEE IW PORK 19.50\$

Marinated pork shoulder slice stir fried in flat rice noodle with oyster sauce, Kailan

CRISPY PORK BELLY PAD PRIK KHING 22.50\$

Stir fried curry paste with crispy pork belly, green beans, kaffir lime, ginger, Thai basil ( gfo )

BEEF SALAD ( 200g ) 32.50\$

Wagyu beef, mesclun and rocket salad, toasted peanut, coriander, potato chips, nam jim jeaw sauce ( gf )

SWEET RUBY 7.00\$

Water Chestnut jelly, coconut jelly and jackfruit in coconut milk (served cold)

THAI SAGO 7.00\$

Sago and corn in coconut milk (served hot)

BLOOD ORANGE THAI GRANITA 10.00\$

Blood orange poached in syrup and lime granita

Dessert

Lunch SINGLE MEAL

GREEN CURRY 14.90\$

Chicken thigh with Thai eggplant, fresh holy basil, kaffir lime, and red chilli served with rice ( gf )

PANANG CURRY 15.90\$

Beef brisket, fried eggplant, kaffir lime, fresh chilli with rice ( gf )

DUCK NOODLE SOUP 16.90\$

Roasted de-bone duck maryland, soft egg noodles, fragrant duck broth

PORK RIBS FRIED RICE 18.90\$

Pork ribs, reduction sauce on fried rice ( gf )

GARLIC AND PEPPER 14.90\$

Marinated pork shoulder slice, mixed vegetables served with rice ( vgo, gfo )

PAD THAI CHICKEN 14.90\$

Chicken thighs tossed in noodle, fresh sprouts, garlic green chive, ground peanuts, lime and dry chilli ( gf )

GINGER DUCK 17.90\$

Stir fried - de-bone roasted duck Maryland stir fried with mixed vegetables served with rice ( gfo )

PAD SEE IW 14.90\$

Marinated pork shoulder slice stir fried in flat rice noodle with oyster sauce, Kailan

CHILLI BASIL PORK MINCE 14.90\$

Stir fried oyster sauce, fresh and dry chilli, Thai basil with fried egg runny yolk served with rice (gfo)

KUA KLING PORK MINCE 14.90\$

Stir fried Thai southern curry paste, green bean, kaffir lime, lemongrass, fresh herbs ( gfo )

CASHEW NUTS CHICKEN 14.90\$

Stir fried chicken thigh slice, chilli paste, mixed vegetables, cashew nuts and fresh herbs with rice (gfo)

KAOSOY 16.90\$

Chicken Maryland, northern thai noodles soup, coconut curry broth, soft egg noodles and crispy egg noodle, fresh lime, pickles cabbage, chilli oil

Kids

PRAWNS OMELETTE 15.50\$

Served with steamed rice ( gf )



PASTEFOMO



PASTE THAI FOMO