

Thai Riffic
On street

โขคตีขา
เป็นข้อตคุณ



KIN TIEN



MEUK TODD (8PCS).....\$22

"SALT & PEPPER SQUID "

Battered salt and pepper squid
served with Sriracha sauce



MIANG KUM (2PCS) G\$10
Prawns, roasted peanuts, roasted coconut,
red onion, ginger, lime, cucumber on
betel leaf and aromatic house made sauce



PEEK GAI TODD

(8PCS).....\$14

Crispy fried marinated
chicken wings served
with sweet chilli sauce



GUI CHAI TOD V\$12

Deep fried garlic chive cake
served with Nahm Jim

กินเล่น

G Gluten Free Dishes V Vegan



MOO PING (2 SKEWERS).....\$9
Grilled marinated pork skewer with Nahm Jim Jeaw



CRISPY QUAIL EGG WONTON (2 SKEWERS).....\$12
Crispy fried quail egg wrapped in wonton pastry



SPRING ROLLS (3 PCS) (V)\$10
Deep fried vegetarian spring rolls served with plum sauce



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SATAY GAI (4 SKEWERS).....\$14
Grilled marinated chicken skewers served with peanut sauce and cucumber relish



CRAB & PRAWNS ROLL (4 PCS)....\$13
Crab & Prawn Rice net spring roll



TOM YUM GOONG (4 PCS).....\$16
Classic Thai spicy soup with prawns, mushrooms and Thai herbs



KHAO MUN GAI.....\$20

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

THE ULTIMATE STREET FOOD

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KRA POW GAI KAI DOW.....\$20

Wok-fried chicken minced with chilli basil served with fried egg and steamed rice

KHAO NAH GAI.....\$20

Braised chicken breast in gravy served with steamed rice and a side of soup



KHAO GAI YANG.....\$20

Grilled marinated chicken thigh served with steamed rice and a side of soup





**GUAY TEAW
NEUA TOON.....\$23**

Thin rice noodles with beef balls and stewed beef soup



BA MEE PED.....\$24
Original Thai Riffic's
recipe five-spice duck,
served on egg noodles
and a side of soup



**KHAO GAI SUB
KRATIEM KAI DOW.....\$20**

Stir-fried chicken minced with garlic and pepper sauce served with fried egg and steamed rice



**KHAO MOO TOD
KATIEAM KAI DOW.....\$20**

Thai crispy fried pork with garlic served with fried egg and steamed rice

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**BA MEE
GAI YANG.....\$20**

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



BA MEE NAH GAI.....\$20

Braised chicken breast in gravy served with egg noodles and a side of soup



**THE ULTIMATE
STREET FOOD**



AMUST TRY

ခေါ်ပြော



ခုနှစ်ခု

 Gluten Free Dishes  Vegan

A MUST TRY



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SIZZLING BEEF.....\$23

Stir fired beef, shallot, chilli and onion with garlic and pepper sauce served on sizzling hot plate



SIZZLING PAD CHA SEAFOOD.....\$25

Stir fried mixed seafood with Thai spicy herbs paste, green peppercorn, rhizome, kaffir lime leaves, chili and garlic served on sizzling hot plate



KHAO MUN GOONG OB MOR DIN.....\$25

Baked rice with spicy shrimp sauce served with prawns and soft boiled egg



PAD HOY LAI.....\$24

Baby clams stir-fry in chili jam sauce

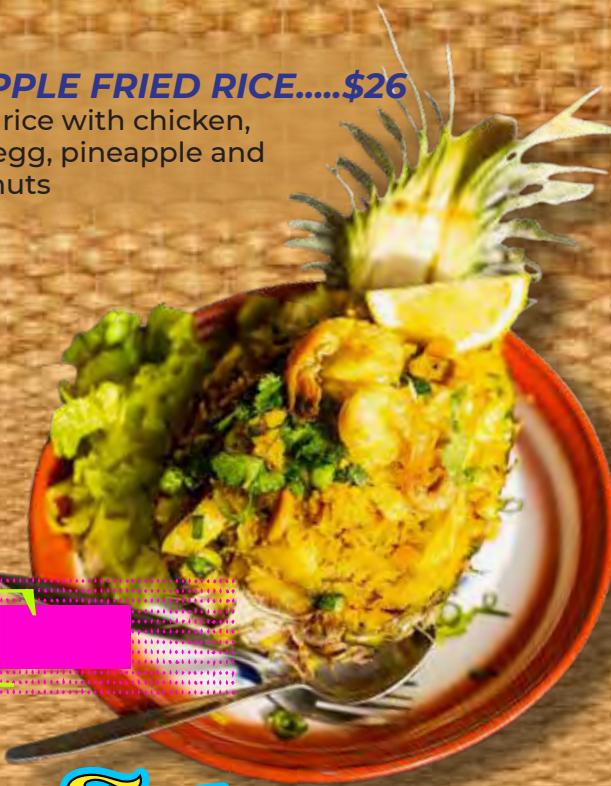


CHICKEN LAKSA.....\$22

Aromatic soup with thin rice
noodles and tofu

PINEAPPLE FRIED RICE.....\$26

Stir fried rice with chicken,
prawns, egg, pineapple and
cashew nuts



A MUST TRY



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CRAB FRIED RICE.....\$29

The famous Thai style fried rice
with egg and crab meat

PED PA-LO.....\$29

Braised duck with five spice served
on steamed Chinese broccoli

A MUST

MARY



CRISPY WONTON PAD THAI WITH CRISPY PORK.....\$25

Crispy wonton pastry with Pad Thai sauce, crispy pork belly topped with crushed peanuts



MAMA TOM YUM.....\$23

Mama noodles in tom yum soup with chicken meatball, crispy pork belly and soft boiled egg



MAMA PAD KAI KEMM TALAY (SEAFOOD).....\$25

Mama noodles stir fried with salted egg, seafood topped with soft boiled egg and flying fish roe



DRUNKEN MAMA.....\$25

Stir fried mama noodle with crispy pork belly mixed herbs, spicy sauce and egg

The Taste of The Local

KAB KEHAO

“MAIN DISHES”



MOO GROB

NAHM PRIK NHUM G\$25

Crispy pork belly topped with capsicum and long red chilli sauce



NEUA YANG G

.....\$25
Char grilled wagyu beef served with Nahm Jim Jeaw



กับข้าว

OX TONGUE.....\$25

Grilled marinated ox tongue served with Nahm Jim Jeaw

G Gluten Free Dishes **V** Vegan



NAHM TOK NEUA.....\$25

E-Sarn style char grilled wagyu beef
salad with Thai herbs and chilli

KAB KHAO

กับข้าวมันยำบั่ง
กับข้าวเลือด橙



PAPAYA SALAD WITH BBQ CHICKEN

(SOM TOM GAI YANG).....\$25

Green papaya salad, garlic, chilli, peanuts
and dried shrimps served with
BBQ chicken thigh fillet



SOM TUM PU NIM.....\$25

Green papaya salad, garlic, chilli, peanuts
and dried shrimps served with deep fried
soft shell crab



GRILL PORK NECK.....\$25

Grilled marinated pork neck
served with Nahm Jim Jeaw

MAINS WOK

MAIN WOK WITH
A DIFFERENCE



CRISPY PORK BELLY WITH CHINESE CABBAGE.....\$26

Wok-fried crispy pork belly with our aromatic fish sauce and Chinese cabbage



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KANA MOO GROB.....\$26

Wok-fried crispy pork belly, chilli and Chinese broccoli



PAD PRIK KHING MOO GROB.....\$26

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



PAD KUAY TIEW



PAD SE-EW NEAUA.....\$19

Wok-fried flat rice noodles with beef, egg, Chinese broccoli, sweet soy sauce



PAD KEE MAO GAI.....\$19

Wok-fried flat rice noodles with chicken, egg, chilli, basil



PAD THAI GAI G\$19

Wok-fried thin rice noodles with chicken, egg, bean sprouts, onions and garlic chives

KHAO PAD

KHAO PAD GAI.....\$19

Fried rice with chicken,
egg, vegetables



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**KHAO PAD
KEE MAO GAI.....\$19**

Spicy fried rice with
chicken, egg, crushed
garlic, chilli and basil



Gluten Free Dishes Vegan

MASSAMUN NEUA
(Beef only) **G**\$23
Mild Thai curry with slow
cooked beef served
with potato

FIND THE

REAL CURRY *



GEANG DANG NEUA **G**\$20
Aromatic Thai red curry with beef,
red chili paste, cherry eggplant, basil



ອາກໄລນ
ແກງໃຫ້ຫັກີ



GEANG KEAW GAI **G**\$20
Classic Thai coconut curry flavored
with chicken, green curry paste,
kaffir lime, basil

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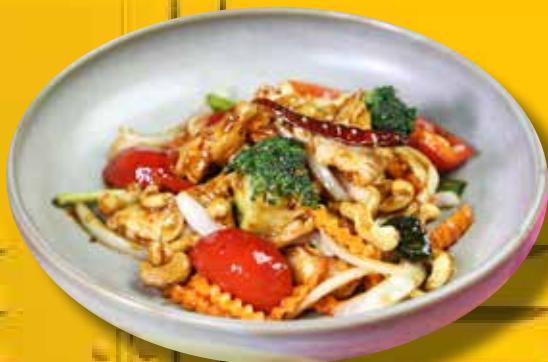
STIR

FRIED

**GAI PAD NAM MUN HOY**

(Oyster Sauce).....\$20

A classic oyster sauce stir-fried with chicken, sprinkled with fried onion

**GAI PAD MED MA-MUANG**

(Cashew Nut Stir-fried).....\$20

Stir-fried with chicken, cashew nuts and chili jam sauce



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GAI PAD KRA TIEAM (Garlic).....\$20

Stir fried soy and oyster sauce with chicken, mushroom, crushed garlic and cracked pepper

**KRA POW NEUA.....\$20**

Stir-fried green beans with beef, onions, crushed garlic, chilli infused, basil

**SATAY STIR FRIED GAI.....\$20**

Thai style peanut sauce stir-fried with chicken and aromatic herb

ON STREET

**VEGAN CRISPY PORK WITH
CHINESE BROCCOLI** V\$25

A plant-based twist on a Thai classic
stir-fried Chinese broccoli with crispy
vegan "pork" in a savory vegan sauce



"VEGGIE"

VEGETARIAN

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PAD PAK RUAM V\$20

Wok-fried seasoning vegetables
with mushroom sauce



PAD CHA TAO HU V\$20

Wok-fried tofu, chilli paste, green
peppercorn and mixed vegetables

JUST A LITTLE SIDES

PEANUT SAUCE G\$5

STEAMED RICE G\$5

TURMERIC RICE\$6

STEAMED GINGER RICE...\$6

ROTI (1 PC).....\$4



Extra

Condiments / Sauce.....\$2
A piece of Lime / Lemon...\$1.5
Gluten Free Sauce.....\$1
Fried Egg.....\$4
Veggies or Chicken.....\$5
Beef.....\$6
Prawn, Seafood.....\$7
Crispy Pork Belly.....\$7
Duck.....\$7

ข้าวถ้วย

DESSERT



NAHM KANG SAI
Crushed ice with floral syrup
and Thai topping

\$13

หวานเจี๊ยบ



**KHAO
TOM MHAD**

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

\$13

CHA THAI AI TIM
Thai milk tea ice cream

\$13

“MUST TRY”

KAO NIEW AI TIM
Thai sweet sticky rice with
longan, jackfruit and
coconut ice cream

\$13



อร่อยพลิกชีวิต

Thai Riffic
On Street

- We do not separate bills
- BYO \$3.5 per person
- Prices and food ingredients are subject to change without notice
- Please do inform our staff of your allergies and dietary requirements as our dishes may contain nuts and shellfish.
- Additions or substitutions of ingredients maybe available with charges apply
- Terms and Conditions apply
- All cards payments are accepted with surcharge
- Public holiday surcharge apply
- Photographs are for reference only, food served may vary from them

