

Thai Riffic

On Street



**โชคดีจะ
เขีบนของคุณ**

KIN LEN



PEEK GAI TODD

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

Crispy fried marinated chicken wings served with sweet chilli sauce



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

" SALT & PEPPER SQUID "

Battered salt and pepper squid served with Sriracha sauce



GUI CHAI TOD V\$12

Deep fried garlic chive cake served with Nahm Jim



MIANG KUM (2PCS) G\$10

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

กินแล้ว

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) ❶\$10
Deep fried vegetarian spring rolls
served with plum sauce



อร่อยพลิกชีวิต
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 NAH GAI.....\$20

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



KHAO MUN GAI.....\$20

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

**THE
ULTIMATE
STREET FOOD**

สตรีทฟู้ด



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

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



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

ข้าวมันไก่ ทอดมันแพง



KHAO GAI SUB

KRATIEM KAI DOW.....\$20

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



BA MEE

GAJ YANG.....\$20

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



KHAO MOO TOD

KATIEAM KAI DOW.....\$20

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



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

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

THE ULTIMATE STREET FOOD



A MUST TRY

ผัดผัสดอง

อร่อย
อร่อย
อร่อย



Gluten Free Dishes



Vegan

A MUST TRY



addition

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, chilli 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 chilli 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

ล่อต๋าม



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 TRY



**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 KAIKEMM
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 KHAO

"MAIN DISH"



NEUA YANG \$25

Char grilled wagyu beef served
with Nahm Jim Jeaw



MOO GROB

NAHM PRIK NHUM \$25

Crispy pork belly topped with capsicum
and long red chilli sauce



กับข้าว

OX TONGUE.....\$25

Grilled marinated ox tongue served
with Nahm Jim Jeaw

 Gluten Free Dishes  Vegan



NAHM TOK NEUA.....\$25

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



GRILL PORK NECK.....\$25

Grilled marinated pork neck served with Nahm Jim Jeaw

KAB KHAO

กับข้าวมีน้อง
กินแล้วเฮง



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

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



PAPAYA SALAD WITH BBQ CHICKEN

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

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

MAINS WOK

MAIN WOK WITH
A DIFFERENCE



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

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



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

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

จานผักตด



KANA MOO GROB.....\$26

Wok-fried crispy pork belly, chilli and Chinese broccoli



PAD KUAY TIEW



PAD THAI GAI **G**\$19

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



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

G Gluten Free Dishes **V** Vegan

KHAO PAD

KHAO PAD GAI.....\$19

Fried rice with chicken,
egg, vegetables



ข้าวผัด

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

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



G Gluten Free Dishes **V** Vegan

MASSAMUN NEUA

(Beef only) **G**\$23

Mild Thai curry with slow
cooked beef served
with potato



FIND THE

**REAL
CURRY**

อยากได้อะไร
ແຕ່ງໃຫ້ທ່ານ



GEANG DANG NEUA **G\$20**

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



GEANG KEAW GAI **G\$20**

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

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 chilli jam sauce



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

อาหารมังสวิรัติ



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

ข้าวสวย



DESSERT



NAHM KANG SAI
Crushed ice with floral syrup
and Thai topping
\$13

หวานเย็น



CHA THAI AI TIM
Thai milk tea ice cream
\$13



**KHAO
TOM MHAD**
Steamed banana wrapped
in sticky rice and black beans,
served with homemade
coconut 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

