

Salads

43. THAI BEEF SALAD 21.90

Chargrilled marinated beef tossed with sliced lemongrass, mint, shallot, red onion, capsicum, tomato, roasted rice powder, drizzled with chilli and lime dressing

44. CHICKEN LARB 21.90

(Spicy Thai Chicken Salad) Thai style hot, sour and spicy salad with minced chicken tossed with red onion, shallot, mint and roasted rice powder

45. DUCK SALAD 26.90

Shredded roasted duck tossed with coconut milk, lemongrass, red onion, shallot, mint, cashew nuts, capsicum, tomato and drizzled with fried onion and chilli jam dressing

46. BBQ CHICKEN SALAD 21.90

Chargrilled marinated chicken tossed with sliced lemongrass, mint, red onion, capsicum, tomato and Thai spices drizzled with chilli and lime dressing

47. MIXED SEAFOOD SALAD 24.90

Chargrilled squid, prawn, steamed fish fillets seasoned with chilli, garlic, onion, celery, capsicum, tomato, cashew nuts and a dash of mouthwatering homemade dressing

48. THAI PAPAYA SALAD 19.90

Authentic Thai style papaya salad, shredded green papaya and carrots tossed with roasted peanut, tomato, fresh green bean, garlic drizzled with homemade chilli lime dressing

49. SOFT SHELL CRABS WITH GREEN APPLE SALAD 29.90

Chef's recommended Crispy soft shell crabs tossed with green apple, green leaf, sweet corn, cashew nuts, tomato, Thai herbs and homemade Thai dressing

50. TOFU SALAD 19.90

A delicious and healthy tofu salad tossed with green salad mixed cucumber, tomato, red onion, fresh mint and drizzled with homemade tamarind dressing, topped with dried onion and shallots



53. BBQ Squid



55. BBQ Lamb Cutlets

BBQ

51. BBQ BEEF 22.90

Grilled marinated beef steak in the North Eastern Thai (E-San) style served with stir fried mixed vegetables and Thai spicy sauce

52. BBQ CHICKEN 22.90

Thai Southern style marinated chicken thigh strips, aromatic chargrilled then served with stir fried mixed vegetables and Thai spicy sauce

53. BBQ SQUID 27.90

Chargrilled soft and tender squid served with stir fried mixed vegetables and homemade chilli and lime dressing

54. GRILLED KING PRAWNS 29.90

Three of fragrant chargrilled king prawns served with stir fried seasonal vegetables and homemade chilli and lime dressing

55. BBQ LAMB CUTLETS 29.90

Chef's recommended Chargrilled marinated three lamb cutlets served with garden salad and Thai spicy sauce

YOUR CHOICE OF

- **VEGETABLES** 18.90
- **TOFU AND VEGETABLES** 19.90
- **CHICKEN BREAST** 20.90
- **RUMP BEEF FILLET** 21.90
- **SQUID** 21.90
- **LING FISH FILLET** 21.90
- **ROASTED DUCK** 24.90
- **PRAWNS** 23.90
- **MIXED SEAFOOD** 23.90

Stir Fries



58. Cashew Nut Sauce



67. Clam Chilli Jam

56. OYSTER SAUCE

Stir fried seasonal vegetables in Chef's special recipe oyster sauce together with your choice of meat

57. GARLIC AND PEPPER SAUCE

Your favourite selection of meat or tofu, wok fried with seasonal vegetables and a touch of garlic, pepper topped with shredded leeks, coriander and dried onion

58. CASHEW NUT SAUCE

Roasted cashew nut, wok fried with sweet chilli jam, onion, seasonal vegetables with the meat of your choice. Duck is chef's recommended

59. CHILLI BASIL SAUCE

A famous spicy oyster sauce stir fried with chilli, crushed garlic and Thai hot basil. Recommended to pick the choice of roasted duck and mixed seafood!

60. SATAY SAUCE

Originally from the Southern Thailand, Satay is universally well-known, stir fried seasonal vegetables, peanut sauce and mouth-watering with complement of Thai aromatic spices

61. GINGER SAUCE

Seasonal mixed vegetables stir-fried with aromatic hot ginger, black fungus and salted soya beans

62. LEMONGRASS SAUCE

The spiciest dish, refreshing and aromatic, chopped lemongrass stir-fried seasonal vegetables and Thai herbs drizzled with coconut milk

63. SWEET AND SOUR SAUCE

Seasonal vegetables stir-fried with the traditional of contrasting flavours of pineapple and sweet cherry tomatoes

64. LIME LEAVES AND PEPPERCORN

The spicy combination of garlic, hot chilli, fragrant lime leaves, kaempfer and peppercorn stir fried with seasonal vegetables and your choice of meat in oyster sauce

65. TAMARIND SAUCE

Stir fried garlic and red onion in homemade tamarind sauce and chilli jam tossed with chilli, seasonal vegetables, pineapple chunks

66. BLACK PEPPER SAUCE

One of the most famous Thai street food fans, stir fried your choice of meat with seasonal vegetables and homemade black pepper sauce. Beef is Chef's recommended

67. CLAM CHILLI JAM 22.90

Chef's recommended Stir fried juicy clam with brown onion, shallots, carrots, basil and aromatic chilli jam sauce with a touch of chilli

Fried Rice

*All fried rice comes with egg



69. Chilli Basil Fried Rice



71. Crab Meat Fried Rice

68. CLASSIC THAI FRIED RICE

The traditional fried rice with egg, onion, shallots, tomato, Chinese broccoli and garnished with dried onion, pepper and add your choice of your protein

69. CHILLI BASIL FRIED RICE

A famous Thai fried rice with egg, chilli garlic, assorted vegetables and house-made secret sauce

70. CASHEW NUT FRIED RICE

Thai fried rice seasonal with vegetables, egg and aromatic light chilli jam

71. CRAB MEAT FRIED RICE 24.90

Chef's recommended Our favourite Crab meat fried rice with sweet steamed crab meat, tasty morsels of egg, thinly sliced spring onion, fried onion with house styles' seasoning with hints of garlic and pepper. Served with Chef's Special Thai dressing and cucumber

75. Yellow Chicken Curry



74. Massaman Beef Curry

Curries

72. GREEN CURRY

A traditional Thai curry dish, assorted vegetables simmered in green chili based curry, topped with slices fresh long chilli and basil leaves

73. PANANG CURRY

Creamy red curry with assorted vegetables, red chilli paprika based curry flavoured topped with lime leaves, sliced chilli and coconut milk

74. MASSAMAN BEEF CURRY 24.90

Tender beef slowly simmered in coconut milk, brown onion, flavoured with aromatic Thai spices, potatoes and topped with chilli, cashew nuts, coriander and coconut milk

75. YELLOW CHICKEN CURRY 24.90

Delicious aromatic spiced curry with chicken only tossed with baby potatoes, cherry tomato, brown onion, coconut milk, shallot then served together with roti bread

76. FISH BALL IN GREEN CURRY 27.90

Chef's recommended Our flavourful Thai green curry is bursting with the unique essence of Thailand. Tender fish balls, handpicked fingerroot, and Thai eggplants create a delightful symphony of taste

Noodles

*All noodles come with egg

77. PAD THAI

Thai most famous dish, thin rice noodles stir fried with our secret Pad Thai sauce then added egg, hard tofu, bean sprouts, shallot, red onion complimented with crushed peanut and lemon

78. PAD SE EW

Delicious stir fried flat rice noodles with egg, sweet soy sauce, oyster sauce, soya beans, pepper, minced garlic and tossed with carrot, Chinese broccoli and hint of wok-burnt fragrant

79. CASHEW NUT NOODLE

Stir-fried flat rice noodle with egg, sweet chilli jam, roasted cashew nuts and assorted vegetables topped with roasted chilli

80. CHILLI BASIL NOODLE

Flat rice noodles tossed in hot wok with egg, seasonal vegetables and seasoned with tasty Chef's special basil sauce and meat of your choice

81. SATAY NOODLE

Stir-fried flat rice noodles with delicious creamy peanut sauce, egg and assorted vegetables

82. HOKKIEN NOODLE

Stir-fried hokkien noodle in oyster sauce, egg and assorted vegetables then drizzled with fried onion

83. PAD KI MAO

Flat rice noodles tossed in hot wok, assorted vegetables, egg, garlic, hot chilli, fragrant lime leaves, kaempfer and peppercorn with your choice of meat in oyster sauce



82. Hokkien Noodle



83. Pad Ki Mao



77. Pad Thai

Vegetarians (V)

84. ASIAN GREEN (V) 19.90

Quickly stir fried fresh asian green vegetables with tofu, crushed garlic and mushroom sauce

85. VEGETARIAN NOODLE (V) 19.90

The famous Thai vegetarian dish, cashew nuts, hokkien noodle stir fried with vegetarian oyster sauce, garlic, soft tofu and seasonal vegetables

86. CHILLI PEPPERCORN TOFU (V) 19.90

The delicious spicy combination of seasonal vegetables, tofu, green peppercorn, garlic, lime leaves and kra-chai

87. BLACK PEPPER TOFU (V) 19.90

Authentic black pepper sauce stir fried with seasonal vegetables, bok choy, shiitake mushrooms and tofu

88. TAMARIND TOFU (V) 19.90

Delicious stir fried garlic and red onion tossed with seasonal vegetables, chilli, tofu and homemade vegetarian tamarind sauce



THAI PARAGON

North Strathfield

SHOP G2/24 GEORGE ST, NORTH STRATHFIELD NSW 2137

www.thaiparagon.com.au

9746 7005



Scan to order



GLUTEN FREE AVAILABLE

• Please advise any allergies prior to ordering

• Free home delivery within the designated area with minimum order amount of \$30
• Food ingredients and prices subject to change without notice • Price is GST inclusive



thaiparagonnorthstrathfield

TRADING HOURS

SUN - THU : 11 AM - 4 PM
5 PM - 9 PM

FRI - SAT : 11 AM - 4 PM
5 PM - 9:30 PM

DELIVERY SERVICE

SUN - THU : 5:30 PM - 9:00 PM
FRI - SAT : 5:30 PM - 9:30 PM

EMAIL
thaiparagon2018@hotmail.com



THAI PARAGON Chef's Special

- 1. SALT AND PEPPER SQUID 27.90**
Deep fried crumbed squid tossed in salt and pepper recipe then served with crispy noodles and sweet chilli sauce topped with fried onion and chopped shallots
- 2. LAMB GARLIC AND PEPPER SAUCE 29.90**
Marinated three cutlets of lambs with the flavoursome herbs of cloves and sesame oil, served on bed of stir-fried seasonal vegetables with garlic and pepper then topped with shredded leek, slices long chilli and coriander
- 3. MASSAMAN LAMB SHANK 29.90**
Chef's recommended
The popular massaman curry with slowly simmered lamb shank in coconut milk, Thai spices tossed with potato onion and cashew nuts
- 4. TROPICAL DUCK CURRY 32.90**
The authentic Thai red curry highlighted with the boneless roasted duck in red curry broth combined with vegetables, lychee, pineapple and aromatic Thai herbs then served in a pineapple boat
- 5. SPICY BASIL LAMB CUTLETS 29.90**
Chef's recommended
Marinate three lamb cutlets served on bed of stir-fried seasonal vegetables in oyster sauce with fresh chilli, garlic, basil and topped with crispy basil
- 6. SOFT SHELL CRABS WITH YELLOW SAUCE 29.90**
Deep fried soft shell crabs tossed with onion, celery, sliced chilli, garlic, shallots, morsel of egg with aromatic yellow sauce and bed of green leaves
- 7. PAD THAI KING PRAWNS 29.90**
Stir-fried thin rice noodles in special our secret Pad Thai sauce and egg then garnished with bean sprouts, crushed peanut and topped with chargrilled three of jumbo king prawns
- 8. DUCK PLUM SAUCE 34.90**
Grilled half roasted duck served with stir-fried Bok Choy, shiitake mushroom, spiced, garlic, cinnamon and star anise covered in a light plum dressing
- 9. SALMON GREEN CURRY 32.90**
Grilled salmon fillet simmered in green curry sauce with assorted vegetables then topped with crispy basil leaves and coconut milk
- 10. PRAWN PINEAPPLE FRIED RICE 29.90**
Thai Paragon pineapple fried rice is a lovely blend of sweet and savory flavours. Served in a pineapple boat, fragrance fried rice tossed with prawns, egg, pineapple, raisins then seasoned with curry powder, turmeric powder and cashew nuts
- 11. THAI PARAGON FRIED RICE 29.90**
Thai Paragon signature spicy and sour fried rice mixed with egg, Thai herbs and homemade sauce served with three of chargrilled king prawns on top and garnished with finely julienned lime leaves
- 12. LARB SALMON 32.90**
Spicy, herbaceous, fresh, light, healthy salad! Crispy lemongrass, lime leaves, and hot chilli garnish the savoury grilled salmon fillet on a bed of mixed salad! with a spicy and delicious home-made salad dressing
- 13. BLACK PEPPER SOFT SHELL CRABS 29.90**
Crispy soft-shell crab tossed with stir-fried vegetables in Chef's special black pepper sauce and garnished with coriander and dried onion
- 14. TAMARIND KING PRAWNS 29.90**
Chef's recommended
Steamed broccoli, carrots and capsicum topped with three jumbo king prawns and home-made tamarind sauce and garnished with coriander, chilli and dried onion
- 15. STEAM SEAFOOD CURRY CUSTARD 28.90**
Steamed seafood custard is a traditional Thai dish featuring seafood like fish, prawns, and squid mixed with a coconut milk, curry paste and layered with cabbage and basil served in fresh whole coconut, garnished with kaffir lime leaves, coconut milk and red chili
- 16. CHILLI BASIL CHICKEN WITH EGGPLANT 27.90**
A classic Thai dish reimagined. Minced chicken stir-fried with fragrant chilli basil sauce, garlic, crispy eggplant and topped with crispy basil. A burst of flavour in every bite



4. Tropical Duck Curry



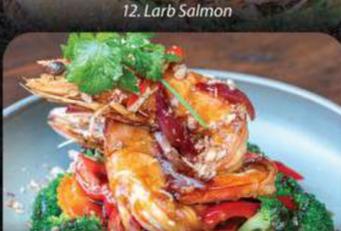
5. Spicy Basil Lamb Cutlets



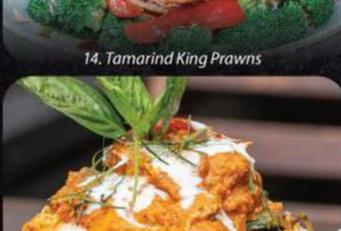
8. Duck Plum Sauce



12. Larb Salmon



14. Tamarind King Prawns



15. Steamed Seafood Curry Custard



16. Thai Chill Basil Chicken with Eggplant

Our Exclusive Barramundi



22. Steamed Fish with Lime and Chillies

- 17. THAI HERB DRESSING 42.90**
Deep-fried whole barramundi tossed with chopped lemongrass, mint, onion, fresh chilli, capsicum drizzled with Thai spiced and spicy lime dressing
- 18. CHILLI BASIL SAUCE 42.90**
Deep-fried whole barramundi with homemade chilli basil sauce garnished with crispy basil leaves and bed of stir-fried bok choy
- 19. SWEET CHILLI SAUCE 42.90**
Deep-fried whole barramundi dressed with sweet chilli sauce, red onion, lime leaf, hand julienned long red chilli and served on bed of stir-fried bok choy
- 20. THREE FLAVOUR SAUCE 42.90**
Chef's recommended
Deep-fried whole barramundi topped with sweet tamarind sauce and chilli, cooked with mixed vegetables, pineapple, lychee, cashew nuts and shallots and bed of stir-fried bok choy
- 21. THAI DRESSING WITH GREEN APPLE SALAD 42.90**
Deep-fried whole barramundi tossed with green apple, green leaf, sweet corn, cashew nuts, red onion, tomato, chilli, carrots and homemade Thai dressing
- 22. STEAMED FISH WITH LIME AND CHILLIES 42.90**
Chef's recommended
Steamed whole barramundi with Thai herbal until fragrant and juicy served with steamed bok choy, chill and lime sauce and topped with coriander garlic and lime



17. Thai Herb Dressing 18. Chilli Basil Sauce 19. Sweet Chilli Sauce 21. Thai Dressing with Green Apple Salad

Side dishes

- STEAMED JASMINE RICE 5.00
- BROWN RICE 6.00
- STICKY RICE 6.00
- STEAMED JASMINE RICE WITH PEANUT SAUCE 10.90
- STEAMED VEGETABLES 10.90
- PEANUT SAUCE 6.00
- EGG FRIED RICE 14.90
- ROTI BREAD 5.00

Couple Set \$56.9

- SPRING ROLLS (2PCS)
- CURRY PUFFS (2PCS)
- SELECT 1 OF GREEN CURRY OR PANANG CURRY (WITH CHICKEN OR BEEF)
- SELECT 1 CHOICE OF STIR FRY (WITH CHICKEN OR BEEF)
- STEAMED JASMINE RICE X 2

Value Set \$88.9

- SPRING ROLLS (2PCS)
- CURRY PUFFS (2PCS)
- STAY CHICKEN (4 SKEWERS)
- SELECT 1 OF GREEN CURRY OR PANANG CURRY (WITH CHICKEN OR BEEF)
- SELECT 1 CHOICE OF STIR FRY (WITH CHICKEN OR BEEF)
- SELECT 1 CHOICE OF STIR FRY NOODLES (WITH CHICKEN OR BEEF)
- STEAMED JASMINE RICE X 2

Appetisers

(V) = Vegan (S) = Spicy (GF) = Gluten Free

- 23. SPRING ROLLS (4pcs) (V) 11.90**
Crispy delicious thin pastry filled with mixed vegetable, vermicelli, black fungus served with plum sauce
- 24. CURRY PUFFS (4pcs) (V) 12.90**
Assorted diced vegetables cooked with Thai herbs and a touch of curry powder, wrapped in puff pastry and lightly deep fried served with sweet chilli sauce
- 25. THAI FISH CAKES (4pcs) 12.90**
Deep fried minced fish patty mixed with Thai herbs and spices served with sweet chilli sauce
- 26. PRAWN CAKES (4pcs) 18.90**
Home made prawns meat with mince chicken assorted with Thai herbs then lightly deep fried served with plum sauce
- 27. CRISPY SOFT SHELL CRABS 21.90**
Crispy soft shell crabs dry-cooked with salt and pepper, drizzled with shallot and fried red onion served with sweet chilli sauce
- 28. CHICKEN WINGS (4pcs) 12.90**
Deep fried marinated chicken wings with Thai spices and herbs served with sweet chilli sauce
- 29. PRAWN HACAO (5pcs) 15.90**
Plump and succulent steamed prawn dumpling wrapped in a thin pastry and topped with shallot and garlic oil
- 30. PRAWN BETEL LEAVES (2pcs) 14.90**
Betel leaves filled with roasted coconut, diced lime, ginger, peanut, red onion, aromatic homemade sauce topped with prawn and hot chilli
- 31. DIM SIM (4pcs) 15.90**
Homemade steamed prawns and chicken and wrapped with egg wonton
- 32. MONEY BAGS (4pcs) 14.90**
Stir-fried minced chicken in oyster sauce seasoned with carrot, water chestnut, shiitake mushroom then wrapped in mini pocket pastry, served with sweet chilli sauce
- 33. SATAY CHICKEN (4pcs) 13.90**
Marinated chicken skewers with Thai spices, freshly grilled until tender and succulent then topped with Chef's special peanut sauce
- 34. HERBY DUCK (2pcs) 13.90**
Chopped roasted duck meat tosses with Thai herbs, chilli and lime dressing then served on baby cos lettuce leaves
- 35. DEEP FRIED TOFU (GF) (V) 12.90**
Crispy soft tofu served with peanut and sweet chilli sauce
- 36. LARB CHICKEN SPRING ROLLS 17.90**
Chef's recommended
A unique twist on a Thai favourite. Larb-infused chicken with herbal flavours wrapped in crispy spring roll pastry and served with a special dipping sauce



26. Prawn Cakes 31. Dim Sim



30. Prawn Betel Leaves 28. Chicken Wings



29. Prawn Hacao 33. Satay Chicken



34. Herby Duck 35. Deep Fried Tofu

Soups

- YOUR CHOICE OF
- VEGETABLES 18.90
 - CHICKEN 20.90
 - PRAWNS 23.90
 - MIXED SEAFOOD 23.90

- 37. TOM YUM SOUP**
Medium Thai hot and sour soup flavoured cooked with lemongrass, red onion, tomato, galangal, kaffir lime leaves, shallot and fresh mushroom
- 38. TOM KHA SOUP**
Mild sweet and sour soup flavoured cooked with lemongrass, red onion, tomato, galangal, kaffir lime leaves, shallot, fresh mushroom and coconut milk
- 39. TOM YUM PO-TAEK 23.90**
(Spicy and Sour Seafood Clear Soup)
Chef's recommended
Popular Thai hot and spicy Tom Yum clear soup tossed with hot basil, lemongrass, shallot, chilli, red onion, galangal, kaffir lime leaves, dried chillies, mushroom, cherry tomato and mixed seafood
- 40. TOM YUM KING PRAWNS 29.90**
A famous Thai sweet and sour soup cooked with lemongrass, red onion, tomato, galangal, kaffir lime leaves, shallots, fresh mushroom, roasted dried chilli, evaporated milk and fragrant chilli jam served with jumbo king prawns
- 41. LAKSA NOODLE SOUP**
Rich and fragrant mild curry noodle soup with rich milk, combined with curry paste of house style, thin rice noodles, fried tofu, vegetables and topped with fried wonton and dried onion
- 42. CHICKEN NOODLE SOUP 21.00**
Slow simmered Maryland chicken soup come with thin rice noodles, Chinese broccoli, bean sprouts and topped with shallots, dried garlic and pepper



27. Crispy Soft Shell Crabs 36. Larb Chicken Spring Rolls