Eat & Shout
Thai Restaurant

Open 7 Days
Lunch 11.30 AM - 3 PM
(Lunch close on Monday)
Dinner 5 PM – 9 PM

BANGKOK





ENTREE

SPRING ROLL (4 PCS) (V) 8.9
A mixture of vegetables, vermicelli and black fungus, served with sweet chilli sauce

CURRY PUFF (4 PCS) (V) 8.9
Deep fried puff pastry filled with mix vegetable fragrant with aromatic curry powders served with sweet chilli sauce

MONEY BAG (4pcs) 9.9
Golden pastry bags stuffed with minced chicken, corn, crushed peanut, served with plum sauce

POTATO PRAWN (5pcs) 9.9
Deep-fried prawn wrapped with potato's noodle, served with sweet chilli sauce

PETITE SATAY CHICKEN (5 skewers) 10.9
Skewers of marinated char-grilled chicken breast served with homemade peanut sauce

MIXED APPETIZER 10.9
Spring roll, curry puff, fish cake, potato prawn and money bag

SALT AND PEPPER SQUID 10.9
Deep-fried squid in authentic Asian style on top with fried garlic & black pepper served with sweet chilli sauce

STEAM DIM SIM (5pcs) 11.9
Mince chicken & prawn wrapped in wonton pastry, served with sweet soy sauce and brown vinegar

BETEL LEAF PRAWN (4pcs) 11.9
Grilled prawn served with roasted shredded coconut, mixed herb, on betel leaf and top with Thai dipping sauce







SOUP & SMALL BITE



FISH CAKE SALAD 10.9
Patties of minced fish with herb and spices, served with sweet chilli sauce & grounded peanut and sliced cucumber

GOLDEN TOFU (VE) 10.9
Crisp battered soft tofu coated with five-spice powder served with sweet chilli sauce with crushed peanut on top and peanut sauce

FRESH PAPER ROLL 11.9
Finely selected local grown mixed salad, carrots, fresh mint, fresh prawns and mince chicken wrapped in rice paper roll served with our homemade chilli lemon sauce

CHICKEN WING (3pcs) 8.9

TOFU TAMARIND SAUCE 10.9

TOM KHAR CHICKEN 9.9
Authentic soup, add chicken, mushroom and baby corns, poached gently in a coconut, galangal and lemongrass infused broth

TOM YUM PRAWN 11.9
An enchanting broth filled with prawn, mushroom, spicy & sour, flavoured with sliced lemongrass, galangal, lime leaf and lemon juice

SOFT SHELL CRAB PEPPER 11.9
Deep fried soft shell crab with garlic and pepper served with sweet chilli sauce

FINGER DUCK ROLL 9.9
Springroll chopped roasted duck serve with plum sauce



CREATE YOUR OWN DISHES

For stir fry, curry and noodle fried rice

Vegetable.....15.9
Vegetable & Tofu...16.9
Chicken.....16.9
Beef.....17.9
Prawn.....19.9
Duck.....20.9
Seafood.....21.9

Curry

MASSAMAN BEEF $18.9
Slow cooked chunky beef in mild massaman curry, potato served with fried onion

SPICY JUNGLE CURRY
Hot and spicy curry without coconut milk cooked with Thai herbs including krachai, peppercorn and Thai basil

GREEN CURRY
Thai curry with green curry paste, Thai eggplant, green bean, bamboo shoot, broccoli and Thai basil

RED CURRY
Choice of meat in red curry paste with coconut milk, green beans, Thai basil and mixed vegetables





GRILLED & SALAD

LARB TOFU (V) 15.9
Crispy soft tofu mixed with fresh shallot, red onion, kaffir lime leaf, fresh coriander and touch of lime juice, served with mixed salad

THAI SALAD 17.9 / 18.9
(Grilled-Chicken / Grilled Rump Beef)
Your choice of grilled-chicken breast or grilled rump beef tossed in spicy Thai chilli-lime dressing, cherry tomato, mint, cucumber, red onion and fresh mixed salad

GRILLED SALMON SALAD 21.9
Grilled salmon fillet, served on a refreshing salad, Thai chilli- jam dressing, cucumber and red onion

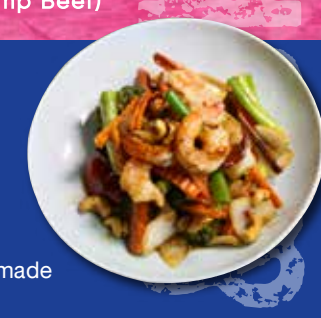
CRYING TIGER 17.9
Char-grilled marinated rump beef served with tamarind sauce and garden salad

CRISPY SOFT SHELL CRAB WITH PAPAYA SALAD 23.9
Shredded green papaya with roasted peanuts, green beans, cherry tomatoes, and chilli drizzled with lemon juice dressing served with crispy soft shell crab

BBQ CHICKEN 16.9
Marinated char-grilled chicken breast with Thai herbs and spices, served with chilli dipping sauce

LARB CHICKEN 15.9

PAPAYA SALAD WITH GRILLED 23.9
(Grilled-Chicken / Grilled Rump Beef)



STIR FRY

PEANUT SAUCE
Your selection of meat sautéed with mixed vegetables topped with our unique homemade peanut sauce

CASHEW NUT SAUCE
Chilli jam with herbs and spices makes a delightful stir-fry with roasted cashew nuts, onion and seasonal vegetables

SWEET AND SOUR SAUCE
Sweet and sauce stir fried with sweet and sour sauce

YELLOW CURRY POWDER
Stir fried yellow curry powder with egg and mixed vegetables

CHILLI & BASIL SAUCE
Wok tossed with Thai basil, chilli, onion, bamboo shoot and vegetables

LEMONGRASS SAUCE
Stir-fried your choice, house made lemongrass paste, onion, capsicum and vegetables

GINGER SAUCE
Fresh ginger stir-fried with mix vegetables and shallot in light sauce

OYSTER SAUCE
Simple but tasty, goes well with mixed vegetables stir-fried in oyster sauce

GARLIC & BLACK PEPPER SAUCE
Fresh garlic and grounded pepper with onion and mixed vegetables





NOODLE / FRIED RICE



PAD THAI
Stir-fried thin rice noodle with egg, tofu, shallots and bean sprouts served with crushed peanut & lemon

PAD SEE EW
Wide rice noodle stir-fried with egg, Chinese broccoli and sweet soy sauce

PAD KEE MAO
A perfect harmony of hot chilli along with basil and stir-fry with flat rice noodles and seasonal vegetables

HOKKIEN NOODLE
The Hokkien yellow noodles and an assortment of fresh seasonal vegetables stir-fry with chilli jam

CASHEW NUT NOODLE
Flat rice noodles with tasty chilli jam, assorted vegetables and roasted cashew nut

THAI FRIED RICE
Fried rice with egg, onion, Chinese broccoli and seasoning served with choice of meat

PEANUT NOODLE
Stir fried with peanut sauce and vegetable, wide rice noodle

SINGAPORE NOODLE (Thai Style)
Stir fried vermicelli with egg, bean sprout and homemade sauce

TOM YUM FRIED RICE
Special fried rice with egg, vegetables and tom yum sauce

SOUTHERN FRIED RICE
Southern Thai style fried rice stir with special satay sauce and mixed vegetables

CRISPY BARAMUNDI

SEASONAL WITH SELECTION OF METHOD& SAUCE 25.9

GREEN APPLE SALAD AND CASHEW NUTS
GINGER SAUCE
SWEET AND SOY SAUCE

VEGETABLES LOVER



STIR FRIED ASIAN GREENS (V) 16.9
Fresh Asian greens vegetables stir-fried, tofu, garlic with oyster mushroom sauce

CHILLI GREEN PEPPERCORN EGGPLANT 16.9
Stir fried eggplant, vegetable with spicy chilli basil green peppercorn sauce

EAT AND SHOUT 'SDISHES



CRUNCHY CRAB NEW
(Soft Shell Crab) 18.9
Deep fried soft shell crab served with our homemade black pepper sauce, mushroom, zucchini, beans, onion

CRUNCHY PRAWN (6pcs) NEW 19.9
Deep fried prawn and stir fried with pepper shallot and spices

COCONUT LIME PRAWNS NEW 20.9
Prawn sauteed with chilli jam, lime juice, coconut milk, ginger and selected garden vegetable

KANA MOO GRAB NEW 21.9
Stir fried crispy pork belly with chinese broccoli

PRIK KHING NEW
WITH CRISPY PORK 21.9
Fried crispy pork belly in red chilli paste, beans and kaffir lime leaves

BASIL MOO GROB NEW 21.9
Stir fried crispy pork with basil, fresh chilli, vegetabled and homemade sauce

PAD CHA NEW 21.9
Stir fried with fresh chilli, Thai herbs in Thai style

PINEAPPLE FRIED RICE NEW 24.9
Special Thai fried rice with prawns chicken with peas, diced carrot, sliced onion and pieces of pineapple



CHIANGMAI KHAO SOI 19.9
Northern Thai egg noodle chicken and prawn curry with our secret chilli paste, red onion and shallot topped with crispy egg noodle

SALMON BLACK PEPPER SAUCE 21.9
Grilled salmon fillet served with our homemade black pepper sauce, mushroom, zucchini, beans, onion

CRISPY CHICKEN CASHEW NUT 17.9
Stir fried crispy chicken, cashew nut, chilli jam and vegetables

CHOOCHEE SALMON 21.9
Grilled salmon in Choo Chee curry served with grilled mix vegetable (beans, capsicum, zucchini and carrot)

PADT POHNG KAREE WITH SOFT SHELL CRAB 21.9
Stir fry of crispy soft shell crab in a mindly aromatic yellow curry sauce

KHOA PADT GRAPAO GAISUP 17.9
Fried rice with minced chicken, chilli, Thai basil, and green bean topped with fried egg

GANG PHED PED YANG 20.9
Roasted duck, pine apple, lychee, long chilli, beans and Thai basil cooked in red chilli paste and coconut cream

DUCK PLUM SAUCE 20.9
A slice of succulent our roasted duck, come on a bed of steam Buk Choy in EatandShout's plum sauce

DESSERT

STICKY RICE WITH EGG CUSTARD	8.9
STICKY RICE WITH BANANA	8.9





DRINK

EXTRA

CHICKEN, BEEF	3
PRAWN	6
TOFU	3
NOODLE	2
VEGETABLE	3

COKE / DIET COKE / COKE ZERO	3.5
LEMONADE	3.5
LEMON SQUASH	3.5
GINGER BEER	4
COCONUT JUICE	4.5
SWEET LYCHEE	5
THAI MILK TEA	5

- Please advice of any special dietary requirements, If you are concerned with allergies to certain ingredients, please inform our staff
- Food ingredients & prices are subject to be change without prior notice
- Photos are for commercial use only, actual dish may vary
- BYO corkage charge $2 per person
- All prices are included GST
- No separate bill
- 10% surcharge on public holiday

Eat and shout thai stanmore
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