

# Monkey King's

*All-Time Favourites*



## 44. Massaman Lamb Cutlets [3] \$33.9

Grilled marinated lamb cutlets in massaman curry, potatoes topped with cashew nuts.



## 45. Duck in Plum Sauce \$29.9

Roast duck dressed with shiitake, bok choy and plum sauce.

## 46. Panang Salmon \$29.9


Grilled salmon in panang curry with vegetables. 

## 47. Royal Duck Curry \$29.9

 Roast duck simmered in red curry with pineapple, lychees, and tomatoes. 




## 48. Chilli Basil with Crispy Pork \$27.9

Crispy pork stir fried with vegetables, chilli, basil and garlic. 

## 49. Salt & Pepper Squid \$23.9

 Crispy squid with salt and pepper served with sweet chilli sauce.

## 50. Koo Wa Gai Noodles \$23.9


 Street food style stir fried flat rice noodles with prawns and chicken.

# Monkey King's

*Chef's Recommendation*



## 51. Massaman Duck \$29.9

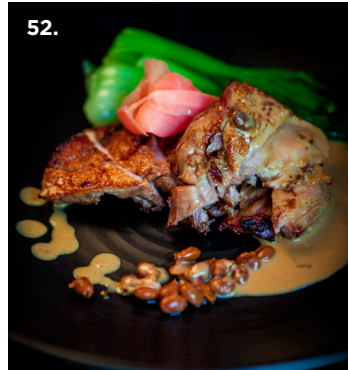
Roast duck simmered in massaman curry, potatoes topped with cashew nuts. 

## 52. Duck Delight \$29.9

Roast duck dressed with ginger, bok choy and sweet soy sauce.

## 53. Kana Moo Grob \$27.9

 Stir fried crispy pork with chinese broccoli.



## 54. Spicy Crispy Pork \$27.9

 Crispy pork with green beans, chilli and kaffir lime leaves in homemade chilli paste sauce.  

## 55. Chilli Jam Soft Shell Crab \$25.9

Crispy soft shell crab dressed with mild chilli jam sauce, shallots and onions.

## 56. Squid Green Peppercorns \$23.9

 Stir fried spicy squid with green peppercorns and kaffir lime leaves. 





## Fried Rice

### 57. Pineapple Fried Rice \$28.9



Fried rice with prawns, squid, scallops, pineapple, curry powder and seasoning.

### 58. Crispy Pork Sriracha Chilli Fried Rice \$24.9

 Fried rice with sriracha chilli sauce, mixed vegetables and seasoning. 



### 59. Crispy Pork with Chilli Basil Fried Rice \$24.9

 Fried rice with chilli basil sauce and vegetables. 

### 60. Thai Chicken Fried Rice \$19.9

Fried rice with chicken, vegetables and seasoning.

### 61. Egg Fried Rice \$15.9

Fried rice with eggs and seasoning.

## Side Dishes

### Steamed Vegetable Rice with Peanut Sauce \$14 \$8

### Prawn Cracker Roti Jasmine Rice \$8 \$6 \$4

## Happy Set

1x Green Curry Chicken	\$19.9	1x Spring Rolls [4]	\$10.9
1x Pad Thai Chicken	\$19.9	1x Curry Puffs [4]	\$10.9
1x Cashew Nut Sauce Chicken	\$19.9	2x Jasmine Rice	\$8
Total Value <del>\$89.5</del>		\$79.9	

## Couple Set

1x Chilli Basil Sauce Chicken	\$19.9	1x Spring Rolls [4]	\$10.9
1x Pad Thai Chicken	\$19.9	1x Jasmine Rice	\$4
1x Curry Puffs [4]	\$10.9	Total Value <del>\$65.6</del>	
		\$59.9	



# Monkey King

*Thai Kitchen*



 Gluten free  Spicy  Peanut



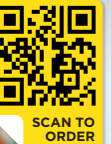
## DRUMMOYNE

**10% off** 1st ONLINE ORDER  
& every 10th order is **FREE\***

\*You'll receive an average value of your previous 9 orders FREE!

Lunch 11.00am - 3.00pm  
Dinner 5.00pm - 10.00pm  
190 Lyons Rd,  
Drummoyne, NSW, 2047  
Tel. 9719 2327

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# Entrées

01. Tamarind Prawns [4]

\$16.9

Crispy prawns and sweet potato served with tamarind sauce.
02. Mixed Entrée

\$14.9

Spring Roll, Fish Cake, Curry Puffs and Satay Chicken.
03. Crispy Soft Shell Crab

\$14.9

Served with sweet chilli sauce.
04. Crispy Tofu with Chinese Broccoli

\$12.9

Crispy tofu and steamed Chinese broccoli.
05. Dumplings [4]

\$12.9

MUST TRY  
Minced prawns and chicken wrapped in wonton pastry.
06. Satay Chicken [6]

\$12.9

Chicken breast on skewers served with peanut sauce.
07. Fish Cakes [4]

\$10.9

Served with sweet chilli sauce.
08. Crab Prawn Rolls [4]

\$10.9

Served with plum sauce.
09. Curry Puffs [4]

\$10.9

MUST TRY  
Served with sweet chilli sauce.
10. Spring Rolls [4]

\$10.9

Served with plum sauce.
11. Duck Pancake [1]

\$4.9

MUST TRY  
Wrapped roast duck with Hoi-Sin sauce.

# Soups

12. Prawn Tom Yum

\$16.9

Spicy and sour soup with mushrooms and Thai herbs.
13. Chicken Tom Kha

\$14.9

Coconut cream and sour soup with mushrooms and Thai herbs.



# Grilled



14. Garlic and Pepper Lamb Cutlets [3]

\$33.9

Grilled lamb cutlets served with stir fried vegetables.

15. Grilled Salmon with Papaya Salad

\$29.9

Isan style salad with papaya, carrots served with grilled salmon.

16. BBQ Beef (Wagyu Beef)

\$27.9

Grilled wagyu beef served with stir fried vegetables.

17. BBQ Chicken

\$21.9

Grilled marinated chicken thigh fillet served with stir fried vegetables.

# Salads



18. Roast Duck Salad

\$29.9

Roast duck served with mixed salad, chilli lime and coconut milk dressing.

19. Beef Salad (Wagyu Beef)

\$27.9

Grilled wagyu beef served with mixed salad and chilli lime dressing.

20. Crispy Pork with Papaya Salad

\$27.9

Isan style salad with papaya, carrots and chilli lime dressing served with crispy pork.

21. Crying Tiger

\$23.9

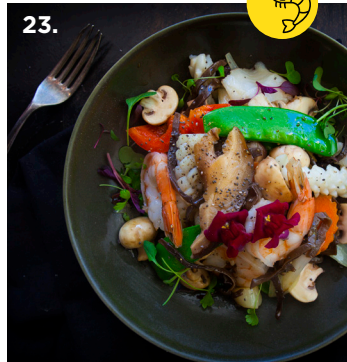
Grilled rump served with ground chilli, Thai herbs, roasted rice and spicy chilli lime dressing.

22. Papaya Salad

\$15.9

MUST TRY  
Isan style salad with papaya, carrots and chilli lime dressing.

# Seafood



23. 3 Sisters Mushrooms with Seafood

\$29.9

MUST TRY  
Shiitake, black fungus and mushrooms stir fried with vegetables and seafood.

24. Five Flavours Whole Barramundi

\$29.9

Crispy whole barramundi dressed with five flavoured sauce.

25. Ginger and Shallot Whole Barramundi

\$29.9

Poached whole barramundi dressed with shiitake, ginger and shallots.

26. Pad Cha with Seafood

\$29.9

Stir fried spicy prawns, squid and scallops with green peppercorns and kaffir lime leaves.

# Veggies Corner



27. Eggplant with Green Peppercorns

\$19.9

Stir fried vegetables, chilli, basil, green peppercorns with grilled eggplant.

28. Asian Greens

\$19.9

MUST TRY  
Asian green vegetables stir fried with tofu and garlic.

29. Stir Fried Peanut Sauce with Tofu

\$19.9

Stir fried crispy tofu with homemade peanut sauce and vegetables.

30. Spicy Crispy Tofu

\$19.9

Crispy tofu with green beans, chilli, kaffir lime leaves in homemade chilli paste sauce.

31. Vegetable Fried Rice with egg

\$17.9

Fried rice with vegetables and egg.

# Stir Fried

32. Oyster Sauce

Stir fried vegetables with oyster sauce.
33. Cashew Nut Sauce

Stir fried vegetables with cashew nuts and mild chilli jam.
34. Chilli Basil Sauce

Stir fried vegetables with garlic, chilli and basil.
35. Ginger & Shallot Sauce

Stir fried vegetables with fresh ginger.

Veg+Tofu \$18.9

Chicken \$19.9

Beef \$19.9

Prawns \$24.9

# Curries

Add Roti + \$5

36. Green Curry

Green chilli paste, kaffir lime leaves, basil and coconut cream .
37. Panang Curry

Red chilli paste, kaffir lime leaves, basil and coconut cream.
38. Massaman Beef Curry

Tender beef simmered in massaman curry with potatoes.
39. Yellow Chicken Curry

Tender chicken simmered in yellow curry with potatoes.

# Noodles

40. Traditional Pad Thai

Thin rice noodles stir fried with egg, bean sprouts, tofu and crushed peanuts.
41. Pad Se Ew

Flat rice noodles stir fried with egg, Chinese broccoli and sweet soy sauce.
42. Pad Kee Mao

Flat rice noodles stir fried with egg, vegetables, chilli and basil.
43. Cashew Nut Noodles

Flat rice noodles stir fried with egg, vegetables, cashew nuts and mild chilli jam.