

TAKEAWAYS

10% OFF FOR CASH PAYMENT

5% OFF FOR CREDIT CARD PAYMENT



Thai Rim Nam

RESTAURANT

2 Cremona Road, Como 2226

Tel: 9528-2700

www.thairimnam.com.au

September 2025

Entrées

1. **POPIA TOD (Spring Roll)** **\$13**
Mixed vegetables, rice vermicelli, deep fried and served with plum sauce (4 per serve)
2. **CURRY PUFF** **\$13**
Deep fried puff pastry filled with curry, potato and onion, with sweet chilli sauce (4 per serve)
3. **GAJ SATAY (Chicken Tenderloin)** **GF** **\$15**
or NUA SATAY (Wagyu Beef Rump) **GFO** **\$16**
Chicken or Beef pieces on skewer marinated in Thai ingredients served with Thai Rim Nam special peanut sauce (4 per serve)
4. **PEAK GAI TOD (Chicken Wings)** **GF** **\$13**
Marinated Chicken wings, deep fried and served with Thai sweet chilli sauce
5. **TOD MUN PLA (Fish Cake)** **GF** **\$13**
Fish fillet minced with Thai herbs and fresh beans, deep fried. Served with Thai sweet chilli sauce (4 per serve)
6. **MONEY BAGS** **\$13**
Minced prawns and chicken wrapped in rice paper, deep fried. (4 per serve)
7. **MIXED ENTREE** **\$16**
Spring Roll, Curry Puff, Money Bag, Chicken Wing and Fish Cake

Soups

8. **TOM YUM GOONG** **GF** **\$17**
Traditional Thai prawn soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
9. **TOM YUM TALAY** **GF** **\$17**
Combination of fresh seafood cooked in Thai spicy soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
10. **TOM YUM GAI** **GF** **\$15**
Traditional Thai chicken spicy soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
11. **TOM YUM HED (Vegetarian)** **GF** **\$13**
Traditional Thai spicy fresh mushroom soup with galangal root, kaffir lime leaves, lemon grass, tomato and fresh herbs
12. **TOM KHA GAI** **GF** **\$15**
Chicken breast cooked with coconut milk, galangal root, lemon grass, mushroom and fresh Thai herbs
13. **TOM KHA HED (Vegetarian)** **GF** **\$13**
Fresh mushroom cooked with coconut milk, galangal root, lemon grass and fresh Thai herbs

GF = GLUTEN FREE, **GFO** = GLUTEN FREE OPTION

Main Course

YUM (Thai Salad)

- 14. YUM NUA GF** \$32
Barbecued Wagyu 5+ rump steak, sliced tossed with red onion, shallot, cucumber, tomato, mint, coriander and lime chilli dressing
- 15. YUM PED GF** \$30
Sliced boneless roast duck breast tossed with red onion, shallot, cucumber, tomato, mint, coriander and a lime chilli dressing
- 16. NUM TOK MOO** \$28
Sliced barbecued pork tossed with red onion, shallots, mint, coriander, lime juice, chilli and fresh Thai herbs
- 17. YUM TALAY GF** \$30
Mixed Seafood tossed with red onion, shallots, cucumber, tomato, mint, coriander and a lime chilli dressing
- 18. YUM GOONG (Prawns) or MUK (Calamari) GF** \$30
Tossed with red onion, shallots, cucumber, tomato, mint, coriander and spicy dressing
- 19. YUM WOON SEN GF** \$30
Glass noodles tossed with prawns, calamari, chicken mince, red onion, shallots, coriander, tomato and lime chilli dressing
- 20. LARB GF** \$28
Spicy minced chicken, beef or pork mixed with chilli, shallots, red onion, lime juice and fresh Thai herbs

GANG (Curry)

- * CHICKEN, BEEF, PORK** \$27
- * PRAWN, FISH, CALAMARI OR MIXED** \$32
- * VEGETARIAN (With Tofu)** \$25
- 21. GANG KEAW WAN (Green Curry) (HOT) GF**
Classic Thai green curry, cooked in coconut milk with selected vegetables and basil
- 22. GANG DANG (Red Curry) (MILD) GF**
Traditional red curry cooked in coconut milk with selected vegetables and basil
- 23. GANG KAREE (Yellow Curry) (MEDIUM) GF**
A mild curry cooked in coconut milk with onions and potatoes
- 24. GANG PANANG GF**
Traditional curry cooked in coconut milk with selected vegetables and kaffir lime leaves

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- 25. GANG PA (Jungle Curry) GF0**
A spicy curry, country style, cooked with a blend of Thai herbs and selected vegetables (No Coconut Milk)
- 26. GANG DANG PED (Red Curry Duck) GF \$32**
Boneless duck breast cooked in red curry and coconut milk with tomato, pineapple and basil
- 27. GANG MASSAMAN GF**
Mild curry cooked in coconut milk with onion, potato and cashews
- Beef \$32**
- Lamb \$32**

PAD (Stir Fry)

- * CHICKEN, BEEF, PORK \$27**
- * PRAWN, FISH, CALAMARI OR MIXED \$32**
- * VEGETARIAN (With Tofu) \$25**
- 28. PAD KA PRAO GF0**
Famous Thai traditional stir fry with fresh chilli, garlic, selected vegetables and Thai basil leaves
- 29. PAD PRIK SOD GF0**
Stir fry with fresh chilli, onions, shallots and selected vegetables
- 30. PAD KHING (Ginger) GF0**
Stir fry with fresh ginger, onions, mushrooms and selected vegetables
- 31. PAD NUM MAN HOI GF0**
Stir fry with oyster sauce, onions, mushrooms and selected vegetables
- 32. PAD MED MA MUANG (Cashew Nut) GF0**
Stir fry with cashew nuts, capsicum, onion, shallots, selected vegetables and chilli jam
- 33. PAD PEAW WAN (Sweet and Sour) GF0**
Stir fried in sweet and sour sauce with tomato, pineapple and selected vegetables
- 34. PAD PAK (Stir Fried Vegetables) GF0**
Mixed vegetables stir fried in garlic and oyster sauce

YANG (Barbecue)

- 35. NUA YANG \$32**
Char grilled Wangyu 5+ rump steak, sliced and served with special spicy dipping sauce
- 36. GAI YANG GF \$27**
Thai Style marinated chicken served with sweet chilli dipping sauce
- 37. MOO YANG \$27**
Original Thai style marinated pork served with special spicy dipping sauce

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TALAY (Seafood)

- 38. CHOO CHEE GOONG GF** \$32
Medium king prawns cooked in red curry and coconut milk with snowpeas and kaffir lime leaves
- 39. CHOO CHEE PLA GF** \$32
Boneless Ling fish pieces cooked in red curry and coconut milk with snowpeas and kaffir lime leaves
- 40. GANG GOONG SAPPAROT GF** \$32
Medium King prawns cooked in red curry and coconut milk with pineapple and kaffir lime leaves
- 41. PLA MUK YUNG** \$28
Thai style marinated baby octopus or calamari barbecued and served with Thai spicy sauce
- 42. GOONG PAU** \$34
Barbecued green Queensland king prawns served with Thai spicy sauce
- 43. TALAY PAU** \$48
Barbecued mixed seafood platter served with Thai spicy sauce
- 44. PLA MUK KRATIUM PRIK THAI GFO** \$32
Thai style marinated squid stir fried with garlic and pepper
- 45. GOONG KRATIUM PRIK THAI GFO** \$32
Thai style marinated fresh green King prawns stir fried with garlic and pepper
- 46. PLA RAD PRIK** \$44
Deep fried whole Snapper served with special spicy Thai Rim Nam sauce
- 47. PLA NEUNG MANAU (Lime Fish) GF** \$44
Steamed whole Barramundi topped with fresh chilli, garlic, celery and served in a steam boat with lime stock

NOODLE

- | | Stir Fry | Laksa |
|----------------------------------|----------|-------|
| * CHICKEN, BEEF, PORK | \$22 | \$27 |
| * PRAWN, FISH, CALAMARI OR MIXED | \$26 | \$32 |
| * VEGETARIAN (With Tofu) | \$20 | \$25 |
- 48. PAD THAI GF**
Popular Thai style stir fried noodles with egg, bean curd, bean sprouts served with crushed peanuts and fresh lemon
- 49. PAD SE-EW**
Stir fried wide flat noodle with egg, vegetables and black soy sauce
- 50. PAD KEE MAO (Spicy) GFO**
Stir fried wide flat noodle with black soy sauce, basil, fresh chilli, egg and vegetables
- 51. LAKSA NOODLE GF**
Thai rice noodle with home-made laksa paste, bean sprouts and vegetables

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RICE

	Small	Large
52. KAO SUAY (Boiled Rice) (Per person) GF	\$4	\$5
53. KAO MAN (Coconut Rice) (Per person) GF	\$5	\$6
54. KAO PAD (Thai Fried Rice) GFO		
Fried rice Thai style with choice of meat or seafood, with egg and vegetable		
* CHICKEN, BEEF, PORK		\$19
* PRAWN or CALAMARI		\$24
* SEAFOOD		\$24
* VEGETARIAN		\$17

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DINE IN & TAKE AWAY
FULLY LICENSED / NO MSG ADDED
ALL PRICES INCLUDE GST

OPEN 6 DAYS:

LUNCH: Tue – Sun: 11.30am – 3pm

DINNER: Tue – Sun: 5pm – 10pm

NB: Kitchen closes 8.30pm on Tue, Wed, Thu & Sun

