### Entrées

1. **Golden Nuggets (4 pcs)** ........................................... 9.0 10.0
   - Crispy wontons filled with chicken, coconut, shallots, fried onion & preserved radish

2. **Spring Rolls with Crab Meat & Coconut (4 pcs)** .......... 9.0 10.0
   - (Por Pia Tod) Lightly fried vegetable with crab meat & coconut

3. **Curry Puff with Chicken (4 pcs)** ................................ 9.0 10.0
   - (Kann Puff) Lightly fried vegetable & chicken mince

4. **Kenny Thai Sticky Chicken Wings (4 pcs)** .................. 9.0 10.0
   - Kenny's special sweet chilli sauce & toasted coconut

5. **Mixed Entrée (1 pce of each)** .................................... 9.0 10.0
   - Golden Nugget • Spring Roll • Curry Puff • Chicken Wing

6. **Tom Yum Goong (Prawn Soup)** ................................ 11.0 12.5
   - Prawns, galanga & lemon grass, fresh mushrooms, kaffir lime leaves

7. **Tom Kha Gai (Chicken Coconut Soup)** ....................... 11.0 12.5
   - Chicken, coconut milk, galanga & lemon grass, fresh mushrooms, kaffir lime leaves

### Curries

**WITH YOUR CHOICE OF:**

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<th>Item</th>
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<tbody>
<tr>
<td>Chicken or Beef</td>
<td>18.0 20.5</td>
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<tr>
<td>Prawns</td>
<td>23.5 26.5</td>
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<tr>
<td>Duck</td>
<td>25.0 28.5</td>
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<tr>
<td>12. with Hot Chilli &amp; Basil Leaf</td>
<td>28.5</td>
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<td>13. with Cashew Nuts</td>
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<td>14. with Snow Peas</td>
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<td>15. with Peanut Sauce</td>
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### Stir Fry

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### Rice with Coconut

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<tr>
<td>16. Fried Rice</td>
<td>28.5</td>
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<tr>
<td>17. Fried Rice with Hot Chilli</td>
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<tr>
<td>18. Steamed Jasmine Rice with Coconut</td>
<td>3.0 3.5</td>
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### Kenny's Specials

19. **Heaven Chicken** ................................................ 22.5 25.5
   - (Gai Nang Far) Stir fried chicken, special Thai sauce, herbs, vegetables

20. **Mango Chicken** .................................................. 22.5 25.5
   - (Gai Mamoung) Deep fried chicken, mango, vegetable, special sweet & sour mango sauce

21. **Pet Yang Sam Rod** .............................................. 25.5 28.5
   - BBQ duck with stir fried vegetable, Thai herbs, special Thai sweet & sour sauce

22. **Pork Belly** ....................................................... 25.5 28.5
   - (Pad Phik Khing Moo) Stir fried crispy pork belly, lime leaf, green bean, phik khing sauce, peanuts, mild chilli

23. **Sweet Chilli Fish** ............................................... 25.5 28.5
   - (Pla Warn) Deep fried Barramundi fillets with special sweet chilli sauce, vegetables

24. **Angel Prawns** ................................................... 25.5 28.5
   - (Gung Nang Prawns) Crispy fried prawns, Thai herbs, coconut cream, vegetables, special Thai sauce

25. **Kenny Prawns** .................................................. 25.5 28.5
   - (Pad Phik Khing Goong) Stir fried crispy prawns with mild chilli, lime leaf, green beans, phik khing sauce, peanuts

26. **Mussamun Beef** .................................................. 25.5 28.5
   - (Gang Mussamun) Beef curry cooked with coconut cream, peanuts, potato, carrot, onion, tamarind sauce

### Pad Thai Noodle

27. **Pad Thai** .......................................................... 22.5 25.5
   - (Fried Rice Noodles) Traditional Thai style, eggs, bean sprout, crushed peanuts, dry onion, garlic chive

**WITH YOUR CHOICE OF:**

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28. **Pad Thai Puu Goong Tod** ..................................... 25.5 28.5
   - Pad Thai Crispy Prawn with crab meat
Vegetarian Entrées

29. Vegetarian Spring Rolls (4 pcs) ....................................................................... 8.5
(Por Pa Tod) Lightly fried vermicelli vegetables, chili sauce

30. Vegetarian Curry Puffs (4 pcs) ................................................................. 8.5
(Garni Puff) Lightly fried vegetarian curry puffs, cucumber sauce

31. Tofu Tod (6 pcs) ......................................................................................... 8.5
Deep fried tofu served with peanut sauce

Vegetarian Mains

34. Tofu Basil .............................................................................................. 17.5
Stir fried bean curd with basil, chili & vegetables

35. Tofu Ginger .............................................................................................. 17.5
Stir fried bean curd with ginger & vegetables

36. Param ........................................................................................................ 17.5
Steamed vegetables topped with Kenny’s special peanut sauce

37. Pad Nam Mun Hoi ...................................................................................... 17.5
Stir fried vegetables with oyster sauce

38. Pad Bai Graprow ....................................................................................... 17.5
Stir fried vegetables with hot chili & basil leaf

39. Tofu Green Curry ....................................................................................... 17.5
Bean curd cooked in green curry sauce, coconut cream & vegetables

40. Tofu Panang Curry ..................................................................................... 17.5
Bean curd cooked in Panang curry sauce with ground peanut, coconut cream & vegetables

41. Vegetarian Pad Thai .................................................................................... 17.5
Rice noodle cooked with bean curd, bean sprout, vegetables & ground peanut

42. Fried Rice .................................................................................................. 17.5
Thai style fried rice with vegetables (no egg)

Thai style fried rice with vegetables (no egg) ............................................................ 42
43. Fried Rice .................................................................................................. 17.5
Bean curd served with garlic, pepper, coriander, coconut cream & vegetables

44. Pad Ke Mao (Drunken Noodle) (HOT) .................................................... 25.5
Stir fried flat rice noodles with hot chili, basil, mushroom, tomato, shallot & chicken

45. Pad Ke Mao (Drunken Noodle) ................................................................. 25.5
Stir fried flat rice noodles with egg, Chinese broccoli & chicken

46. Traditional Thai Style Fried Rice ............................................................ 22.5
(Khao Pad Pua) with crab meat, onion, egg, shallot

47. Muu Kratiem ............................................................................................. 23.5
Stir fried pork belly with garlic, pepper, coriander, coconut cream, on top of steamed mixed vegetables

48. Graawp Maphraw Gai (Crispy Coconut Chicken) ................................. 25.5
Crispy chicken covered in coconut & stir fried with vegetables

49. Pla Pad Ped ................................................................................................. 25.5
Crab with hot chili, coconut cream, bamboo, mushroom, basil, green pepper, green beans, carrot, red capsicum

50. Pla Muk Lek ................................................................................................. 25.5
Baby squid crispy style with steamed vegetables, plus your choice of angel sauce or hot chili basil

51. Coconut Peppered Lamb ............................................................................ 25.5
Stir fried lamb with rosemary, teryaki sauce, cracked black pepper, oyster sauce, with toasted coconut & vegetables

52. Pad Ped Pet Yang (HOT) ............................................................................. 25.5
Stir fried duck with hot chili, peppercorn, basil, green beans and curry sauce

53. Hot Chili Lemongrass Lamb .................................................................... 25.5
Stir fried lamb with tom yum paste, green peppercorns, galangal, straw mushrooms, green beans, carrot, basil, coconut & chili

54. Mòo Bpáa .................................................................................................... 25.5
Stir fried pork with green peppercorns, kachai, galangal, hot chili, basil, lime leaf, lemongrass & vegetables

NOODLES WITH YOUR CHOICE OF:

Chicken or Beef ......................................................................................... 18.0
Prawns ........................................................................................................... 23.5
Duck ................................................................................................................ 25.5

43. Pad Se Ew
Stir fried flat rice noodles with egg, Chinese broccoli & chicken

44. Pad Kuay Teow Kua Gai
Stir fried flat rice noodles with egg, bean sprouts, crushed peanuts, dried onion, shallot & chicken

45. Pad Ke Mao (Drunken Noodle) (HOT)
Stir fried flat rice noodles with hot chili, basil, mushroom, tomato, shallot, bean sprouts & chicken

Please let us know if you have an allergy to anything.
We do not use M.S.G. in our cooking.
Please do not ask us to change our recipe.

Kenny’s THAI Kitchen
Club Forster • 19 Strand Street • Forster • NSW • Australia • 2428
Phone: (02) 6591 6591 • Courtesy Bus: 0411 443 460 (after 4pm)
enquiries@clubforster.com.au • www.clubforster.com.au

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