

## Vegetarian Entrées

	M	NM
29. Vegetarian Spring Rolls (4).....	8	9
<i>(Por Pia Tod) Lightly fried vermicelli vegetables, chilli sauce</i>		
30. Vegetarian Curry Puffs (4) .....	8	9
<i>(Garri Puff) Lightly fried vegetarian curry puffs, cucumber sauce</i>		
31. Tofu Tod (6).....	8	9
<i>Deep fried tofu with peanut sauce</i>		
32. Tom Yum Hed.....	8	9
<i>with lemon grass, galanga, chilli, lemon juice &amp; mushroom</i>		
33. Tom Kha Hed .....	9	10
<i>with coconut milk, lemon grass, galanga, chilli, lemon juice &amp; mushroom</i>		

## Vegetarian Mains

34. Tofu Basil.....	17	19
<i>Stir fried bean curd with basil, chilli &amp; vegetables</i>		
35. Tofu Ginger.....	17	19
<i>Stir fried bean curd with ginger &amp; vegetable</i>		
36. Param .....	17	19
<i>Steamed vegetables topped with Kenny's special peanut sauce</i>		
37. Pad Nam Mun Hoi .....	17	19
<i>Stir fried vegetables with oyster sauce</i>		
38. Pad Bai Graprow .....	17	19
<i>Stir fried vegetables with hot chilli &amp; basil leaf</i>		
39. Tofu Red Curry .....	17	19
<i>Bean curd cooked in red curry sauce, coconut cream &amp; vegetables</i>		
40. Tofu Panang Curry .....	17	19
<i>Bean curd cooked in Panang curry sauce with ground peanut, coconut cream &amp; vegetables</i>		
41. Vegetarian Pad Thai.....	17	19
<i>Rice noodles cooked with bean curd, bean sprout, vegetables &amp; ground peanut</i>		
42. Fried Rice .....	17	19
<i>Thai style fried rice with vegetables (no egg)</i>		

## Traditional Thai Noodles

	M	NM
<b>NOODLES WITH YOUR CHOICE OF:</b>		
Chicken or Beef .....	18	20
Prawn.....	23	26
Duck .....	25	28

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

## Traditional Thai Dishes

46. Traditional Thai Style Fried Rice .....	22	25
<i>(Khao Pad Pu) with Crab meat, onion, egg, shallot</i>		
47. Muu Kratiem .....	23	26
<i>Stir fry pork belly with garlic, pepper, corriander, coconut cream on top of steamed mixed vegetables</i>		
48. Puu Nim (Soft Shell Crab) .....	25	28
<i>Crispy soft shell crab served with steamed vegetables and choice of either mild curry, angel sauce or hot chilli basil</i>		
49. Pla Pad Ped .....	25	28
<i>Crispy barramindi with mild chilli, coconut cream, bamboo, mushroom, basil, green pepper, green beans, carrot, red capsicum</i>		
50. Pla Muk Lek .....	25	28
<i>Baby squid crispy style with steamed vegetables, plus your choice of angel sauce or hot chilli basil</i>		
51. Larb Gai (HOT) .....	23	26
<i>Finely chopped chicken with red onion, shallots, lemon, lime juice, lime leaves, hot crushed chilli and basil</i>		
52. Pad Ped Pet Yang (HOT) .....	25	28
<i>Stir fried duck with hot chilli, peppercorn, basil, green beans and curry sauce</i>		

# thai takeaway



**KENNY'S THAI KITCHEN**  
**FIRST FLOOR TERRACE • CLUB FORSTER**  
**Lunch & Dinner • Dine-in or Takeaway**  
**WEDNESDAY - SUNDAY**

### PLEASE NOTE

**Orders in person only taken at the club**  
**Sorry, no phone orders accepted**

Please let us know if you have an allergy to anything.  
 We do not use M.S.G. in our cooking.  
 Please ask us if you require your dish EXTRA SPICY.

**CHECK OUR DAILY SPECIALS!**

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 E: [enquiries@clubforster.com.au](mailto:enquiries@clubforster.com.au) • W: [www.clubforster.com.au](http://www.clubforster.com.au)

## Entrées • Hand made • Fresh Ingredients

	M	NM
1. Thai Fish Cakes (3).....	8	9
2. Spring Rolls with Crab Meat & Coconut (3) .....	8	9
3. Curry Puff with Chicken (3).....	8	9
4. Satay Chicken Skewers (3) .....	8	9
5. Mixed Entrée (1 piece of each).....	8	9
<i>(Fish Cake • Spring Roll • Curry Puff • Satay Skewer)</i>		
6. Tom Yum Goong (Prawn Soup) .....	10	12
7. Tom Kha Gai (Chicken Coconut Soup).....	10	12

## Curries • All fresh ingredients

### WITH YOUR CHOICE OF:

Chicken or Beef .....	18	20
Prawn.....	23	26
Duck .....	25	28

8. Panang <i>(Gang Panang) Thick curry, peanuts, kaffir lime leaves, basil, bamboo, green bean, carrot</i>		
9. Green Curry <i>(Gang Keow Warn) Bamboo, basil, green bean, capsicum, carrot</i>		
10. Hot Jungle Curry <i>(Gang Phar) •VERY SPICY • Bamboo, basil, green bean, mushroom, carrot, baby corn, zucchini</i>		
11. Duck Curry .....	25	28
<i>(Gaeng Ped Pet Yang) BBQ duck in red curry sauce with bamboo, green bean, carrot, lychee, pineapple, tomato, snow pea, basil, capsicum</i>		

## Stir Fry • All fresh ingredients

	M	NM
<b>WITH YOUR CHOICE OF:</b>		
Chicken or Beef .....	18	20
Prawn.....	23	26
Duck .....	25	28
12. with Hot Chilli & Basil Leaf <i>(Pad Bai Graprow) Hot chilli, basil, green bean, garlic, coriander, mushroom, bamboo</i>		
13. with Cashew Nuts <i>(Pad Mamoung) Cashew nuts, chilli jam, water chestnuts, carrot, shallot, capsicum</i>		
14. with Snow Peas <i>(Pad Thau Lan Tao) Garlic, coriander, mushroom, snow peas, baby corn</i>		
15. with Peanut Sauce <i>(Pad Satay Sauce) Peanut sauce, green bean, coriander, mushroom, carrot, capsicum</i>		

## Rice with Coconut

### WITH YOUR CHOICE OF:

Chicken or Beef .....	18	20
Prawn.....	23	26
Duck .....	25	28

16. Fried Rice <i>(Khao Pad) with, eggs and vegetables</i>		
17. Fried Rice with Hot Chilli <i>(Khao Pad Bai Ka Prao) Hot chilli, garlic, coriander, mushroom, bamboo, green bean, basil</i>		
18. Steamed Jasmine Rice with Coconut.....	2	3

## Kenny's Specials • Original Sauces

	M	NM
19. Heaven Chicken .....	22	25
<i>(Gai Nang Far) Stir fried chicken, special Thai sauce, herbs, vegetables</i>		
20. Mango Chicken .....	22	25
<i>(Gai Mamoung) Deep fried chicken mango, vegetable, special sweet &amp; sour mango sauce</i>		
21. Duck Sam Rod.....	25	28
<i>(Pet Yang Sam Rod) BBQ duck with stir fried vegetable, Thai herbs, special Thai sweet &amp; sour sauce</i>		
22. Pork Belly .....	25	28
<i>(Pad Phik Khing Moo) Stir fried crispy pork belly, lime leaf, green bean, phik khing sauce, peanuts, mild chilli</i>		
23. Sweet Chilli Fish.....	25	28
<i>(Pla Warn) Deep fried Barramundi fillets with special sweet chilli sauce, vegetables</i>		
24. Angel Prawns .....	25	28
<i>(Gung Nang Far) Crispy fried prawns, Thai herbs, coconut cream, vegetables, with special Thai sauce</i>		
25. Kenny Prawns.....	25	28
<i>(Pad Phik Khing Goong) Stir fried crispy prawns with mild chilli, lime leaf, green beans, phik khing sauce, peanuts</i>		
26. Mussamun Beef.....	25	28
<i>(Gang Mussamun) Beef curry cooked with coconut cream, peanuts, potato, carrot, onion, with tamarind sauce</i>		

## Pad Thai Noodle

27. Pad Thai • Traditional Thai Style <i>(Fried Rice Noodles) with eggs, bean sprout, crushed peanuts, dry onion, garlic chive</i>		
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### WITH YOUR CHOICE OF:

Chicken or Beef .....	18	20
Prawn.....	23	26
Duck .....	25	28

28. Pad Thai Crispy Prawn with Crab Meat .....	25	28
<i>(Pad Thai Puu Goong Tod)</i>		



[www.facebook.com/kennysthaikitchen](http://www.facebook.com/kennysthaikitchen)

M = Members • NM = Non Members

Prices subject to change without notice • This menu is valid from September 2017