





EST 1985

Welcome

Pron Prohm, or 'The Blessing of Prohm', an ancient Hindu creation god, symbolizes well the life work of Pron Prohm Thai Restaurant owner, Dilok Thamrak. Owner of one of Australia's first Thai Restaurants, the Thamrak family have, for over three decades, combined elegantly the now-familiar Thai hospitality with their passion for both the freshest ingredients and the most satisfied patrons. Dilok remains as committed as ever at bringing the ultimate Thai experience in every dish at every table.

Fully Licensed | BYO (\$1 per person)

Set Menu

(Minimum 4 people)

Pron Prohm's Banquet

\$28 per person

Entrees:

- Fried Vegetable Spring Rolls
- Curry Puff of Minced Chicken & Sweet Potato
- Grilled Satay Chicken Skewers

Mains:

- Stir Fried Chicken Cashew Nut & Chilli Jam
- Massamun Beef Curry
- Stir Fried Chili & Basil Seafood
- Pad See Ew Chicken Noodle
- Steamed Rice

Kings Banquet

\$32 per person

Entrees:

- Thai Fish Cakes
- Fried Vegetable Spring Rolls
- Curry Puff of Minced Chicken & Sweet Potato
- Grilled Satay Chicken Skewers

Mains:

- Crispy Fish Fillet Stir fried with Chilli & Basil
- Stir Fried Snow Peas with Prawns
- Grilled Thai Beef Salad
- Stir Fried Chicken Cashew Nut and Chilli Jam
- Green Curry Chicken
- Steamed Rice

Signature Set

\$38 per person

Entrees:

- Steamed Dim Sims of Prawns and Pork
- Salt & Pepper Calamari
- Curry Puff of Minced Chicken & Sweet Potato
- Grilled Satay Chicken Skewers
- Fried Vegetable Spring Rolls

Mains:

- Deep fried Whole Snapper Coated with Three Flavour chilli sauce
- Garlic & Pepper Soft Shell Crab
- Red Curry Duck
- Lemongrass Prawn Salad
- Stir Fried Chicken Cashew Nut & Chilli Jam
- Mixed Vegetable with Oyster Sauce
- Steamed Rice

Tea: Jasmine Tea / English Tea

Desserts (Optional): Filo Pastry Fried Ice Cream \$4 per person

*Please advise our staff if you would like to make any changes to the set menu.

**We guarantee that there will be plenty of food for each guest.

***Please advise us if you have any allergies. We can also make most dishes gluten free.

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Entrees

A	Golden Ships (6 Pcs)	Fried wonton pastry of minced pork blended with fresh coriander, peanuts, carrot and Thai spices.	\$7.5
B	Vegetarian Spring Rolls (4 Pcs)	Fried spring rolls of vermicelli, cabbage, carrot, mushroom & pepper.	\$7.5
C	School Prawns	Crispy fried school prawns marinated with chilli, pepper and lemon.	\$11.5
D	Chicken Wings (4 Pcs)	Crispy fried marinated chicken wings with sweet chilli relish.	\$7.5
E	Curry Puffs (4 Pcs)	Puff pastry wrapped with minced chicken, sweet potato and curry flavouring.	\$7.9
F	Fish Cakes (4 Pcs)	Fried fish kneaded with red chilli paste. Served with diced cucumber and carrot relish.	\$7.9
G	Hoy Joh (4 Pcs)	Fried crispy dumpling of crab meat, minced pork, fresh coriander & crushed pepper seeds.	\$7.9
H	Steamed Dim Sims (4 Pcs)	Steamed wonton dumpling of prawn and pork. Served with sweet soya sauce.	\$7.9
I	Satay Chicken (4pcs)	Grilled skewers of chicken marinated in satay spices. Served with diced cucumber, carrot and peanut sauce.	\$8.5
J	Goong Pron Prohm (4 Pcs)	Deep fried king prawns marinated in soya sauce and pepper.	\$9.5
K	Coconut Prawns (4 Pcs)	Fried king prawns battered with coconut flakes. Served with sweet chilli dressing.	\$9.5
L	Mixed Entree	1 piece of spring roll, curry puff, fish cake and chicken satay served with individual sauces.	\$8.5
Soup			
A	Tom Yum Goong	Spicy sour soup cooked with king prawns, mushrooms, coriander & lemon grass.	S \$9.5 / L \$17
A	Tom Kha Gai	Sliced chicken cooked in coconut milk, flavoured with lemon grass, lemon juice, fish sauce, coriander & mushrooms.	S \$8.5 / L \$15

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Signature

1	Chicken Cashew Nuts	Stir fried cashew nuts with sliced chicken breast, onions, shallots & chilli jam.		\$16
2	Krapow Gai	Stir fried minced chicken, thai basil, minced chilli & garlic		\$16
3	Salt & Pepper Calamari	Calamari marinated in soya sauce and pepper, lightly fried until golden crispy. Served with sweet chilli sauce.	Entree Main	\$12 \$18
4	Crispy Pork Belly Chinese Broccoli	Stir fried pork belly with chinese broccoli and oyster sauce.		\$18
5	Green Papaya Salad (Som Tum)	Shredded green papaya pounded in together with carrot, tomato, beans, chilli and lemon juice.		\$14
6	Snow Prawns	Stir fried king prawns with snow peas, ginger, vegetables and garlic.		\$20
7	Krapao Pla Grob	Fish fillet lightly battered & fried until crispy, then stir-fried with chilli, vegetable, thai basil & garlic.		\$20
8	Talay Thai (Sizzling Seafood)	Stir fried mixed seafood with onion, garlic, coriander and green beans.		\$20
9	Sweet Chilli Jam Soft Shell Crab	Stir fried Soft shell crab with chilli jam, celery, onions and shallots.		\$23
10	Choo Chee Salmon	Salmon Fillet coated with think red curry paste & coconut milk, served with mixed vegetable, basil and chilli.		\$23
11	Garlic Lamb	Stir fried tender lamb fillet with garlic, pepper and mixed vegetables		\$24
12	Honey Pork Ribs	Small cutlets of marinated pork ribs cooked in honey, pepper and sweet & sour sauce.		\$24
13	Pla Lard Prek (Whole Snapper)	Deep fried whole snapper (700-800g), fillet & coated with our special three flavour chilli sauce.		\$33

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Curry

14	Red Curry	Red curry paste, coconut milk, bamboo shoots, mixed vegetable and basil.	Chicken or Beef Duck	\$16 \$19
15	Green Curry	Green curry paste, Coconut milk, sliced beans, vegetable & Thai basil.	Chicken or Beef Prawns	\$16 \$19
16	Massaman Beef	A rich and aromatic beef curry cooked with coconut milk, toasted peanuts, potato and bay leaf.		\$17
17	Panang Curry	Cooked in a sweet panang curry paste & coconut milk with a taste of peanut flavour & lime leaf.	Chicken Lamb	\$17 \$24
18	Jungle Curry	Chicken, beef or pork curry with green beans, bamboo shoots, mushrooms, herb, spices & basil.		\$16
19	Yellow Curry	Thai curry of chicken or beef with yellow curry paste, coconut milk, potato & onions.		\$16
20	Curry Of The House	Fresh king prawns cooked with sliced, ripe pineapple, red curry paste & coconut milk.		\$19

Salad

21	Yum Nua (Beef Salad)	Grilled finely sliced steak, tossed together with onions, cucumbers, tomatoes and chilli. Sprinkled with mint leaf and lime dressing.		\$16
22	Larb Moo	Minced pork seasoned with Thai herbs, spices, peanuts, lemon juice, chilli and mint leaves.		\$16
23	Yum Woon Sean	Glass noodle salad of minced pork, prawns, squid, chilli, onion, pineapple and cashew nuts.		\$17
24	BBQ Pork Nam Tok Salad	Spicy salad of grilled marinated pork with chilli, mint, Thai Herbs & ground roasted rice.		\$17
25	Phla Goong	King prawn salad mixed with lemongrass, chilli jam, onions, lemon and lime leaf.		\$19
26	Roasted Duck Salad	Roasted Duck salad mixed with tomato, lemongrass, chilli jam, onion, lemon and lime leaf.		\$19
27	Grilled Salmon with Green Apple Salad	Pan grilled salmon fillet serve with sliced green apple, cucumber, mixed salad, onion & lemon dressing.		\$23

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Stir Fried

28	Pad Prek Sod (Chilli & Basil)	Stir fried with onion, hot chilli, coriander, garlic and fresh basil.	Chicken or Beef Prawns or Seafood	\$16 \$20
29	Garlic & Pepper	Stir fried with garlic, pepper, soya sauce and served on a bed of sliced onion. Prawns are served with vegetables.	Chicken or Pork Prawns	\$16 \$20
30	Pad Khing (Ginger)	Stir fried with sliced ginger, black fungus and spring onion in a soya sauce base.	Chicken, Pork or Beef Duck	\$16 \$19
31	Hor Mok Talay	A dry mixed seafood curry with red curry paste, coconut milk, Thai herbs & egg served in a foil dish		\$22
32	Basil Crispy Pork Belly	Stir-fried pork belly with chilli, garlic and Thai basil		\$18
33	Beef With Oyster Sauce	Stir fried sliced beef with oyster sauce and mixed vegetables.		\$16
34	Chicken With Peanut Sauce	Stir fried chicken breast with peanut sauce and mixed vegetables.		\$16
35	Goong Ob Lauw Dang	King prawns stir-fried with Thai red wine sauce and garnished with shallots and sautéed onions.		\$20
36	Goong Choo Chee	Dry red curry prawns stir fried with red chilli paste, green peppercorns, Thai herbs and coconut milk.		\$20
37	Garlic & Pepper Soft Shell Crab	Soft shell crab deep-fried until crispy, stir-fried with garlic, pepper and mixed vegetables.		\$23
38	Cha Salmon	Grilled salmon fillet stir-fried with chilli, garlic, green peppercorns and Thai herbs.		\$23

***Please advise us if you have any allergies. We can also make most dishes gluten free.

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BBQ & other Dishes

39	Chicken Of The House	Thigh chicken fillet marinated in spices. Grilled and served with sweet chilli sauce.	\$16
40	Crying Tiger	Our famous char grilled marinated steak. Sliced & served with a separated tamarind-soya dressing.	\$17
41	BBQ Pork	Grilled marinated pork in Thai herbs and spices. Served with separated homemade sauce.	\$17
42	Roasted Duck	Roasted Duck marinated with herb, garlic and ginger. Served with hoi-sin sauce.	\$19
43	Goong Ob Woon Sean	A hot pot of king prawn on top of vermicelli noodles, flavoured with ginger, coriander, anise and oyster sauce.	\$20

Noodles & Rice

44	Pad Thai	Special Thai noodle cooked with slices of chicken, tofu, eggs, rice-stick noodles & crushed peanuts.	\$14
45	Pad See Ew	Stir-fried flat rice noodles with chicken, soya sauce, eggs and Chinese broccoli.	\$14
46	Pad Kee-Mao	Stir fried flat rice noodle with chicken, soya sauce, eggs, chilli, basil and peppercorns.	\$14
47	Kao Pad (Fried Rice Thai Style)	Fried rice with chicken, onion, eggs, vegetables and shallots.	\$14
48	Pron Prohm Fried Rice	Special fried rice with prawns, fried chicken, pineapple, curry powder, butter & sultana.	\$16
49	Peanut Chicken Noodle	Stir-fry flat rice noodle with chicken, peanut sauce and vegetable.	\$15
50	Laksa Noodle Soup	Laksa egg noodle soup of chicken, bean sprout, tofu and vegetables. Served with crispy wonton.	\$15
51	Tom Yum Noodle Soup	Thin rice noodle in spicy sour soup with king prawns, mushrooms, lime leaf and lemongrass.	\$18

V8



D1



Vegetarian

V1	Vegetable Cashew Nut	Stir fried mixed vegetables with chilli jam and cashew nut .	\$14
V2	Praram Long Song	Steamed mixed vegetables served with peanut sauce and topped with crispy wonton pastry.	\$14
V3	Panang Tofu	Tofu, mixed vegetables and basil cooked with panang curry paste in coconut milk.	\$14
V4	Salt and Pepper Tofu	Crispy tofu tossed with salt and pepper. Served with chilli sauce and diced cucumber.	\$14
V5	Green Curry Vegetable & Tofu	Tofu, basil leaves, mixed vegetables and beans cooked in coconut milk.	\$14
V6	Chilli Vegetable	Stir fried mixed vegetables with chilli and basil.	\$14
V7	Garlic Tofu	Stir fried tofu with garlic, pepper and mixed vegetables.	\$14
V8	Pad Puk Nam Mun Hoy	Fresh mixed vegetables sauteed with our delectable oyster sauce.	\$14

sides

Steamed Jasmine Rice (Per Person)	\$2.5	Roti Bread	\$3
Brown Rice	\$3.5	Steamed Vegetables	\$8
Coconut Rice	\$4.5		

Desserts

D1	Pron Prohm Fried Ice Cream	Vanilla Ice cream wrapped with filo pastry. Flash fried & served with whipped cream, caramel topping & coconut flakes.	\$9.5
D2	Banana Fritters Ice Cream	Fried banana served with ice cream and chocolate topping.	\$8.5
D3	Banana Cooked in Coconut Milk	Sliced banana cooked in coconut cream, sprinkled with sesame seeds	\$8.5
D4	Coconut Black Sticky Rice w/ Ice Cream		\$8.5
D5	Sticky Rice with Thai Custard		\$8.5



Private function room available upstairs for up to 30 people.
Please ask our friendly staff for more details.

Lunch tue-fri 12noon-3pm
Dinner 7 nights 5:30-10pm
Fully Licensed • BYO (\$1 per person)
10% off for pick up / free home delivery

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