

Fully Licensed | B.Y.O.



Entree					
1	VEGETARIAN SPRING ROLLS (4) ∨		10.9		
2	VEGETARIAN CURRY PUFFS (4) ∨		10.9		
3	TOFU TODD (8) V		10.9		
	Deep fried fresh tofu, served with peanut sauce				
4	SATAY CHICKEN SKEWERS (4)		12.9		
5	CURRY PUFFS (4)		11.9		
	Puff pastry wrapped with minced chicken, sweet potato and flavouring				
6	CHICKEN WINGS (4)		11.9		
7	MONEY BAGS (4)		11.9		
	Minced chicken, prawns, carrot, shallot and water chestnuts				
8	FISH CAKES (4)	The same of the sa	11.9		
9	COCONUT PRAWNS (4)	1	13.9		
10	GOONG HOM PHA (PRAWN BLANKETS) (4) Marinated prawn and minced chicken wrapped in spring roll pastry		13.9		
11	DIM SIMS (4)		12.9		
	Steamed pork dim sim served with soya sauce				
12	KASALONG MIX (5)		14.9		
	Includes satay chicken skewer, spring roll, fish cake, curry puff & money bag				
13	SALT & PEPPER CALAMARI		15.9		
	Calamari marinated in soya sauce, pepper, mild chilli and deep fried until golden crispy. Served with sweet chilli sauce				
	golden enepy. Gerved with eweet enim sadee				
Soup		S	L		
14	TOM YUM GOONG	14.9	23.9		
	A mild spice and sour soup cooked with king prawns, mushroom, galangal, lemongrass and Thai herbs				
15	TOM KHA GAI	13.9	21.9		
	A soup of finely sliced chicken breast in coconut milk,				
	flavoured with lemon juice, lemongrass,	_ /	1/2		
	fish sauce, fresh coriander and mushroom	Cole			
	and mushroom				

Signature Dishes 16 KASALONG CURRY 25.9 King prawns cooked with pineapple, homemade red curry paste and coconut milk 17 KHA-NA-MOO-KROB 26.9 Stir fried crispy pork belly with Chinese broccoli, garlic and mild chilli 18 PED OB 26.9 Roasted duck with mixed vegetables & our homemade sauce 19 GARLIC SOFT SHELL CRAB 27.9 Soft shell crab deep fried until crispy. Served with garlic and pepper mix vegetables 20 SALT & PEPPER CALAMARI 27.9 Calamari marinated in soya sauce, pepper, mild chilli and deep fried until golden crispy. Served with sweet chilli sauce 21 SIZZLING SAUTEED SEAFOOD 28.9 Stir fried king prawns, fish, mussels, squid, chilli, mixed vegetables and Thai basil 22 HOR MOK TALAY PAOW 29.9 Dry curry seafood combined with red curry paste, eggs, coconut milk and Thai herbs. Served from charcoal grill on a foil dish 23 KRA PROW PLA GROB 27.9 Deep fried ling fish fillets with Kasalong sauce, peppercorn, chilli, cashew nuts and Thai basil Salad 24 LARB CHICKEN 20.9 Minced meat salad with lime juice, lime leaves, red onion, shallots and fresh mint 25 LARB DUCK 24.9 Minced roasted duck with lime juice, red onion, chilli, grounded rice powder and fresh mint **26 THAI BEEF SALAD** 22.9 Grilled marinated beef with lime juice, coriander, tomatoes, cucumbers, red onion and fresh mint 27 PLA GOONG 23.9 Grilled king prawns with lemongrass, lime leaves, chilli jam, red onion and fresh mint Sides **28 PEANUT SAUCE** 8.9 29 STEAM VEGGIES 14.9 30 CHIPS 6.9

Gluten Free & Vegan Options Available

BBQ

31	CRYING TIGER (BBQ BEEF) Grilled marinated beef medium cooked and served with our homemade sauce	21.9
32	GAI YANG (BBQ CHICKEN) Grilled marinated chicken in tumeric & lemongrass. Served with sweet chilli sauce	20.9
33	MOO YANG (BBQ PORK) Grilled marinated pork in Thai herbs & spices. Served with homemade sauce	20.9
Cu	irry	
(Exc	ept MUSSAMUN)	
Cho	ose from: VEGETABLE / TOFU	18.9
	CHICKEN / BEEF / PORK	20.9
	PRAWN / DUCK	23.9
	SEAFOOD	24.9
34	GREEN CURRY GF	
	Famous Thai green curry cooked with coconut milk, green curry paste, mixed vegetables and Thai basil	
35	YELLOW CURRY GF Traditional Thai yellow curry cooked with coconut milk, potatoes, carrots and onions	
36	RED CURRY GF A truly traditional Thai red curry cooked with coconut milk, red curry paste, bamboo shoots, basil and mixed vegetables	
37	PANANG CURRY GF Traditional thick Panang curry cooked with coconut milk, mixed vegetables and lime leave	es ·
38	JUNGLE CURRY	
	Cooked with green peppercorn, bamboo shoots, mixed vegetables and Thai basil	
39	MUSSAMUN BEEF CURRY GF	23.9
	A rich and aromatic beef curry cooked with coconut milk, potatoes, tamarind paste and cashews on top	

Stir Fried

Choose from: VEGETABLE / TOFU

CHICKEN / BEEF / PORK

PRAWN / DUCK

SEAFOOD



18.9

20.9

23.924.9

40 PAD PREOW WAHN (SWEET & SOUR)

Stir fried tomatoes, cucumber, onions, shallots and pineapple

41 PAD KHING (GINGER)

Stir fried sliced ginger, black fungus, mixed vegetables and spring onion

42 PAD PRIK SOD (CHILLI BASIL)

Stir fried with chilli, vegetables and fresh basil

43 KRA TIAM PRIK THAI (GARLIC)

Stir fried with mixed vegetables, garlic and pepper sauce

44 PAD MED MA-MOUNG (CASHEW NUTS)

Stir fried cashew nuts, mixed vegetables, chilli jam, onions and shallots

45 PAD NAM MUN HOY (OYSTER SAUCE)

Stir fried mixed vegetables sauteed with oyster sauce

46 PEANUT SAUCE

Stir fried mixed vegetables with our homemade peanut sauce

Noodles

Choose from: **VEGETABLE / TOFU**

CHICKEN / BEEF / PORK

PRAWN / DUCK

SEAFOOD



18.9

19.9

22.9 24.9

47 PAD THAI

Stir fried rice noodles with tofu, eggs, bean sprouts and crushed peanuts on the side

48 PAD SEE EW

Stir fried flat rice noodles cooked with mixed vegetables, eggs and sweet soya sauce

49 PAD HMEE THAI (HOKKIEN NOODLES)

Stir fried hokkien noodles cooked with mixed vegetables and chilli jam

50 PAD KEE MAO

Stir fried flat rice noodles cooked with soya sauce, eggs, vegetables, chilli and basil

51 LAKSA

Fried Rice

Choose from:		VEGETABLE / TOFU	18.9		
		CHICKEN / BEEF / PORK	19.9		
		PRAWN / DUCK	22.9		
		SEAFOOD	24.9		
52	KAO PA	AD			
	Thai style	e fried rice			
53	53 KASALONG FRIED RICE				
	Fried rice	cooked with pineapple, eggs, curry powder and sultanas			
54					
		d rice with chilli & basil			
55		JM FRIED RICE			
		with Thai herbs			
56	EGG FF	RIED RICE	16.9		
St	eame	ed Rice			
57	STEAM	ED JASMINE RICE (PP / Bowl)	3 / 4		
58		NUT RICE	5.5		
59	BROWN	N RICE	4.5		
Ki	d's M	leal			
		IUGGETS & CHIPS	12.9		
		ENDERS & CHIPS	12.9		
		ENDERIO & OTHI O	12.5		
Dr	inks				
SOI	T DRIN	KS Coke, Lemonade, Coke Zero, Lemon Squash or Fanta	4		
LIP.	TON TE	A Peach, Lemon, Green Tea or Mango	4.5		
LEN	ION LIM	IE AND BITTERS	4.5		
GIN	GER BE	ER	4.5		
SPA	SPARKLING MINERAL WATER (250 ml)				
SPA	SPARKLING MINERAL WATER (500 ml)				
BO	TTLED V	VATER	3		
JUICE Orange, Apple, Pineapple or Mango & Banana					
COCONUT JUICE					
JASMINE or GREEN TEA (PER POT)					

Dessert

DEEP FRIED ICE CREAM	12.5
STICKY RICE WITH CUSTARD	11.5
TARO STICKY RICE WITH ICE CREAM	11.5
BANANA STICKY RICE WITH ICE CREAM	11.5
VANILLA ICE CREAM (SCOOP)	4.5

Set Menu (Minimum 4 People)

Kasalong's Banquet 33 pp

Entrees:

Spring Rolls

Curry Puffs
Satay Chicken Skewers

Mains:

Chicken Cashew Nuts Chilli Basil Seafood Mussamun Beef Curry Steamed Rice

King's Banquet 39 pp

Entrees:

Thai Fish Cakes
Spring Rolls
Curry Puffs
Satay Chicken Skewers

Mains:

Beef in Oyster Sauce Green Curry Chicken Thai Beef Salad Garlic Chicken Sizzling Sauteed Seafood Steamed Rice

- Please advise us if you have any allergies.
- We can make most dishes gluten free or vegan.
- Menu subject to change without notice.
- Photos are for illustration only.
- All prices include GST.
- B.Y.O. Surcharge \$2.50 per person.











Signature Set

48 pp

Entrees:

Steamed Pork Dim Sims Satay Chicken Skewers Coconut Prawns Spring Rolls Curry Puffs

Mains:

Garlic Soft Shell Crab
Red Curry Duck
Chicken Cashew Nuts
BBQ Pork
Chilli Basil Prawns
Fried Rice / Steamed Rice

Dessert:

Vanilla Ice Cream with Topping

Lunch Special Menu

Tues - Sat 11:30am - 3pm

\$14

Choose from

Vegetable, Tofu, Chicken, Beef or Pork

Prawn, Seafood or Pork Belly 17.9

Add Drink 2.5

Coke, Fanta, Coke Zero, Lemon Squash, Lemonade or Water

All Curries served with rice

L1 Green Curry L2 Red Curry L3 Yellow Curry

L4 Mussamun Beef Curry L5 Panang Curry

Stir Fried served with rice

L6 Sweet & Sour L7 Ginger L8 Chilli Basil

L9 Garlic L10 Cashew Nuts L11 Peanut Sauce

L12 Oyster Sauce

Noodles

L13 Pad Thai L14 Pad See Ew

L15 Peanut Noodle L16 Pad Hmee Thai (Hokkien Noodles)

L17 Cashew Nut Noodle L18 Pad Kee Mao (Chilli Basil Noodle)

L19 Laksa

Fried Rice

L20 Kao Pad (Thai Style Fried Rice)

L21 Kee Mao Fried Rice (Chilli & Basil)

L22 Tom Yum Fried Rice (Thai Herbs)

