

# CURRY / NOODLE / FRIED RICE

## CHOICE FOR CURRY / NOODLE & FRIED RICE

Vegetables	\$15	Calamari	\$17
Chicken, Beef or Pork	\$16	Prawns or Mixed seafood	\$19
Combination Meat	\$17	Roasted Duck	\$19

## CURRY

**25. BEEF MASSAMAN CURRY** **GF** \$19  
Slow cooked chunky beef in Massaman curry with potato, topped with onion and roasted peanut.

**26. RED CURRY** **VE**  
Thai style red curry with coconut milk, bamboo shoots, mixed vegetables and basil leaves.

**27. GREEN CURRY** **VE**  
Thai style green curry with coconut milk, bamboo shoots, mixed vegetables and basil leaves.

**28. PANANG** **VE**  
Mild curry cooked with coconut milk, green bean, topped with kaffir lime leaves and crushed peanut.

## NOODLE & FRIED RICE

**29. PAD THAI** **GF OPTION**  
Stir fried thin rice noodle with egg, Bean curd, bean sprouts, shallot, served with lemon, crispy onion and crushed peanut.

**30. PAD SEE EW**  
Stir fried thick rice noodle with egg, sweet soy sauce and mix vegetables.

**31. PAD KEE MAO** **VE**  
Stir fried thick rice noodle with egg, Thai herbs, chilli and basil leaves

**32. LAKSA NOODLE SOUP**  
Rice vermicelli noodle with tofu, bean sprouts and Asian vegetables in Laksa curry base soup with milk.

**33. FRIED RICE**  
Thai style fried rice with egg, shrimp paste, tomato and mixed vegetables.



BEEF MASSAMAN CURRY



RED CURRY



PAD THAI



PAD SEE EW



GREEN CURRY



PAD KEE MAO



FRIED RICE

## SIDE DISHED

Jasmine Rice	SML \$3 / REG \$5
Coconut Rice	SML \$4 / REG \$6
Peanut Satay Sauce	SML \$5 / REG \$8
Steamed Mixed Vegetables	SML \$7 / REG \$9
Steamed Thin Rice Noodle	\$4
Steamed Thin Rice Noodle	\$4



Steamed Mix Vegetable

# 3 EASY STEPS

Create your own noodle stir fried

### STEP 1: Select your noodle type

- Thin Rice Noodle
- Thick Rice Noodle
- Vermicelli Rice Noodle

### STEP 2: Select your cooking style sauce

- CHILLI & BASIL SAUCE **VE**
- PEANUT SATAY SAUCE
- CASHEW NUT SAUCE **VE**
- GARLIC & PEPPER SAUCE
- BLACK BEAN SAUCE

### STEP 3: Select your Choice of Vegetables, Meat or Seafood

Vegetables	\$14
Chicken, Beef or Pork	\$15
Combination Meat	\$16
Calamari	\$16
Prawns or Mixed seafood	\$19
Roasted Duck	\$19

## DRINKS

Pepsi, Pepsi Max, Lemonade, Lemon Squash, Sunkist (can375ml)	\$3.50
Still water 600 ml	\$2.50
Ice Tea [Lemon, Peach or Green Tea] 500ml	\$3.50

- V** = Vegetarian
- VE** = Vegan
- GF** = Gluten Free
- GF Option** = Gluten Free on request only
- M** = Mild
- VE** = Medium
- H** = Hot

Food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, daily products, eggs, wheat, shellfish, fish, etc.

PLEASE INFORM OUR STAFF BEFORE PLACING YOUR ORDER

Some dishes could be made mild, medium or hot on request. For any special requirements please inform.

## Takeaway Menu

Open 7 days

11 am - 10 pm

(Last order 9:30pm)

Home delivery 5pm - 9:30pm

Minimum order \$30

delivery fee applies, Limited delivery area



Chong Co Thai Gungahlin

(cnr Hibberson St. & Gozzard St.)

Marketplace Gungahlin

Shop 8/30 Hibberson St., Gungahlin, ACT 2912

Tel. (02) 6242-8859, (02) 6242-8869

Email: gungahlin@chongcothai.com.au

www.chongcothai.com.au

f Chong Co Gungahlin



Terms and Conditions  
\$20 minimum on card purchases.  
1% Surcharge applies for credit card.

All prices included GST. All menu items and pricing are subject to change and availability without notice.

BYO \$2.70 pp

ACT Public Holiays both food and beverages incur a 10% Surcharge

MENU UPDATE ON 15 APP.19



# CHONG CO CHEF'S SPECIAL

- S1. CRISPY SOFT SHELL CRAB MAKARM** \$24  
Crispy soft shell crab topped with tamarind sauce, crispy onion and mixed vegetables.
- S2. CRISPY SOFT SHELL CRAB PAD PONG GAREE** \$24  
Crispy soft shell crab cooked with egg, Yellow curry powder, coconut milk and mixed vegetables.
- S3. FISH CHOO CHEE** \$21  
Deep fried Basa fish fillet topped with thick red curry, chilli and Thai herbs.
- S4. FISH MAKARM** \$21  
Deep fried Basa fish fillet topped with tamarind sauce, crispy onion and mixed vegetables.
- S5. PRAWNS MAKARM** \$24  
Stir fried prawns with tamarind sauce, mixed vegetable topped with crispy onion.
- S6. PRAWNS CHILLI JAM AND BASIL** \$24  
Stir fried prawns with mild chilli jam, mixed vegetables and basil leaves.
- S7. CHONG CO ROASTED DUCK RED CURRY** \$20  
Roasted duck in red curry cooked with coconut milk, lychee, pineapple and mixed vegetables.



# ENTREE

- 1. MIXED ENTREE** \$10  
Mixed each one of spring roll, Curry puff, Fish cake and Satay Chicken skewers.
- 2. SATAY CHICKEN SKEWERS (4 PCS)** GF \$9  
Grilled marinated chicken skewers, touch of sesame aroma, served with homemade satay sauce.
- 3. THAI FISH CAKES (4 PCS)** \$9  
Famous spicy Thai fish cakes, served with sweet chilli sauce.
- 4. CRISPY CRAB NET ROLL (4 PCS)** \$7  
Crab meat, shrimp with water chestnut, taro wrapped in crispy net roll, served with sweet chilli sauce.
- 5. SPRING ROLLS (4 PCS)** VE \$8  
Mixed vegetables wrapped in crispy pastry, served with sweet chilli sauce.
- 6. CURRY PUFFS (4 PCS)** V \$8  
Mixed vegetables in pastry puff, served with sweet chilli sauce.
- 7. TOFU** VE \$7  
Deep fried bean curd, served with sweet chilli sauce and crushed peanuts.

# SOUP

- 8. TOM YUM GOONG** \$9  
Famous Thai hot and sour prawn soup, cooked with fresh herbs and mushroom.
- 9. TOM KHAR GAI** \$9  
Light & fragrant coconut soup with chicken breast, mushroom, fresh herb and lemon.



# SALAD

- 10. THAI BEEF SALAD** \$17  
Sliced grilled beef mixed with Thai salad, ground roasted rice, mint, shallot, onion, coriander and chilli lemon dressing.
- 11. DUCK SALAD** \$19  
Sliced roasted duck with shredded coconut, mild chilli jam, coconut milk, cucumber, mint, shallot, coriander and tomato.
- 12. LARB GAI (Thai Chicken mince Salad)** \$17  
Minced chicken with mixed Thai salad, ground roasted rice, mint, shallot, onion and chilli lemon dressing



# GRILL

- 13. LAMB** \$21  
Marinated Char-Grilled lamb chops, served with homemade mints sauce.
- 14. CHICKEN** \$18  
Marinated Char-Grilled chicken Maryland on lettuce served with sweet chilli sauce.

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# STIR FRIED

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Chicken, Beef or Pork	\$16	Prawns or Mixed seafood	\$19
Combination Meat	\$17	Roasted Duck	\$19

- 15. CASHEW NUT SAUCE** \$17  
Stir fried with mild chilli jam, onion and cashew nut.
- 16. CHILLI & BASIL SAUCE GF OPTION** \$17  
Stir fried with homemade chilli & basil sauce.
- 17. PEANUT SATAY SAUCE GF OPTION** \$17  
Stir fried with homemade peanut satay sauce.
- 18. OYSTER SAUCE GF OPTION** \$17  
Stir fried in oyster sauce.
- 19. GARLIC & PEPPER SAUCE GF OPTION** \$17  
Stir fried in light sauce with garlic and pepper.



- 20. LEMONGRASS SAUCE GF OPTION** \$17  
Stir fried with fine slice of lemongrass.
- 21. GINGER SAUCE GF OPTION** \$17  
Stir fried with ginger, soy bean paste, shallot and onion.
- 22. BLACK BEAN SAUCE** \$17  
Stir fried with black bean sauce.
- 23. SWEET & SOUR SAUCE** \$17  
Thai style sweet and sour dish, stir fried with tomato, pineapple and cucumber.



- 24. MIXED HERBS** \$17  
Stir fried spicy mixed herbs with green peppercorn and chilli.

