

ENTREE

\$23

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1. GOLDEN PRAWN ROLLS (4 PCS)

Stuffed sesame prawns wrapped in crispy pastry, served with sweet plum sauce.

2. SATAY CHICKEN SKEWERS (5 PCS) GF

Grilled marinated chicken skewers, touch of sesame aroma, served with homemade satay sauce.

3. THAI FISH CAKES (4 PCS)

Famous spicy Thai fish cakes, served with sweet chilli sauce.

4. CRISPY CRAB NET ROLLS (5 PCS)

Crab meat, shrimp with water chestnut, taro, wrapped in crispy net roll, served with sweet plum sauce.



5. SPRING ROLLS (4 PCS) V VE

Mixed vegetables wrapped in crispy pastry, served with sweet chilli sauce.

6. CURRY PUFFS (4 PCS) V

Mixed vegetables in pastry puff, served with sweet chilli sauce.

7. TOFU V VE

Deep fried bean curd, served with tamarind sauce, crushed peanut and crispy fried onion.

8. Chong co TANGY LEMON SQUID

Deep-fried lightly milk battered squid, sprinkle of salted & lemon pepper served with chilli mayo.



9. TOM YUM GOONG NAM-KHON

Famous Thai flavorful prawn soup, with mushroom, fresh herb and a dash of milk.

10. TOM KHAR GAI

Light & fragrant coconut soup with chicken breast, mushroom, fresh herb and lemon.

V = Vegetarian

VE = Vegan

GF = Gluten Free

GF Option = Gluten Free on request only

1 = Mild

2 = Medium

3 = Hot

Food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, dairy 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

SALAD



11. PAPAYA SALAD WITH CRISPY SOFTSHELL CRAB
Thai style Green Papaya salad with lemon juice, roasted peanut, green bean, tomato and dried shrimp. Served with crispy soft shell crab.

12. WAGYU BEEF SALAD

Sliced grilled Wagyu beef with mixed salad, ground roasted rice, mint, shallot, onion, coriander and chilli & lemon dressing.

13. DUCK SALAD

Sliced roasted duck with shredded coconut, mild chilli jam, coconut milk, cucumber, mint, shallot, coriander and cherry tomato.

14. LARB GAI (Thai Chicken mince Salad)

Minced chicken with mixed salad, ground roasted rice, mint, shallot, onion and chilli lemon dressing.

CRISPY PORK BELLY \$25 SELECT YOUR FLAVOUR

15. CHILLI BASIL

Stir fried in chilli & basil sauce with green bean, bamboo shoot, onion, topped with crispy basil.

16. PRIK KHING

Stir fried with Prik Khing curry paste, green bean and kaffir lime leaves.

17. KANA MOO GROB

Stir fried in oyster sauce with Chinese broccoli, garlic and chilli.

18. PRIK PAO MOO GROB

Stir fried in mild chilli jam sauce with capsicum, onion, shallot, mushroom, baby corn and basil leaves.

GRILLS

19. LAMB

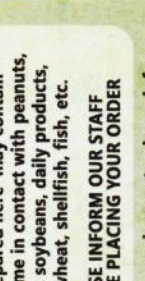
Marinated Char-Grilled lamb loin chops, served with mixed salad and homemade mint sauce.

20. CHICKEN

Marinated Char-Grilled skin on Chicken Maryland on mixed salad, served with sweet chilli sauce.

21. WAGYU BEEF GF

Marinated Char-Grilled wagyu beef served with mixed salad and Thai relish "Nam Jim Jaew".



VEGGIE LOVER

- 22. ASIAN GREEN AND TOFU**   \$16
Stir fried fresh Asian green vegetable with garlic, tofu and oyster mushroom sauce.
- 23. EGGPLANT WITH CHILLI BASIL & GREEN PEPPERCORN**    \$16
Stir fried eggplant with green peppercorn, mixed vegetables and chilli basil sauce.
- 24. VEGETARIAN THAI MASSAMAN CURRY**    \$16
Thai Massaman curry with potato, mixed vegetables, topped with onion and peanut.

STIR FRIED & CURRY

CHOICE FOR STIR FRY AND CURRY

Vegetable	\$16	Calamari	\$18
Chicken, Beef or Pork	\$17	Prawns or Mixed seafood	\$20
Combination Meat	\$28	Roasted Duck	\$20
Lamb (back strap)	\$20		

STIR FRIED

(All Stir Fried dishes cooked with mixed vegetables)

- 25. CASHWNUIT SAUCE** 
Stir fried in mild chili jam, black fungus, water chestnut, onion, shallot and cashew nut.
- 26. CHILLI & BASIL SAUCE**  
Stir fried with homemade chilli & basil.
- 27. PEANUT SATAY SAUCE**  
Stir fried with peanut satay sauce.
- 28. OYSTER SAUCE**  
Stir fried in oyster sauce.
- 29. GARLIC & PEPPER SAUCE**  
Stir fried in light sauce with garlic and pepper.
- 30. LEMONGRASS SAUCE**  
Stir fried with fine slice of lemongrass.
- 31. GINGER SAUCE**  
Stir fried with ginger, black fungus, soy bean paste, shallot and onion.
- 32. BLACK BEAN SAUCE**
Stir fried with black bean sauce.
- 33. SWEET & SOUR SAUCE**
Thai style sweet and sour dish.
Stir fried with tomato, pineapple and cucumber.
- 34. MIXED HERBS** 
Stir fried spicy mixed herbs with green peppercorn and chilli.



CHILLI & BASIL SAUCE



GINGER SAUCE



GREEN CURRY



BEEF MASSAMAN

CURRY

- 35. BEEF MASSAMAN CURRY**  \$19
Slow cooked chunky beef in Massaman curry with potato, topped with onion and roasted peanut.
- 36. RED CURRY** 
Thai style red curry with coconut milk, bamboo shoots, mixed vegetables and basil leaves.
- 37. GREEN CURRY** 
Thai style green curry with coconut milk, mixed vegetables and basil leaves.
- 38. PANANG** 
Mild curry cooked with coconut milk, green bean, topped with kaffir lime leaves and crushed peanut.

NOODLE & FRIED RICE

Choice for Noodle & Fried rice

Vegetable	\$15	Calamari	\$17
Chicken, Beef or Pork	\$16	Prawns or Mixed seafood	\$18
Combination Meat	\$17	Roasted Duck	\$20
Lamb (back strap)	\$20		

39. PAD THAI OPTION

Stir fried thin rice noodle with egg, tofu, bean sprouts, shallot, served with lemon and crushed peanut.



PAD THAI

40. PAD SEE EW

Stir fried thick rice noodle with egg, sweet soy sauce and mixed vegetables.



PAD SEE EW

41. PAD KEE MAO

Stir fried thick rice noodle with egg, Thai herbs, chilli and basil leaves

42. LAKSA NOODLE SOUP (may contain shrimp paste)

Rice vermicelli noodle with tofu bean sprouts and Asian vegetable in Laksa curry base soup with milk.



FRIED RICE

43. FRIED RICE

Thai style fried rice with egg, shrimp paste, cherry tomatoes, shrimp paste and mixed vegetables.

SIDE DISHES


- Jasmine Rice** SML \$3 / REG \$5
Coconut Rice SML \$4 / REG \$6
Peanut Satay Sauce SML \$5 / REG \$8
Steamed Mixed Vegetable SML \$8 / REG \$10
Steamed Thin Rice Noodles \$4
Steamed Thick Rice Noodles \$4





DRINKS


- Pepsi, Pepsi Max, Lemonade, Lemon squash, Sunkist (can 375ml)** \$2.50
Sparkling mineral water glass bottle (300 ml) \$3.50
Thai coconut juice \$5.50
Thai iced milk tea / Thai iced coffee \$5.50




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CHONG CO CHEF'S SPECIAL

\$23

S1. Lamb Shank MASSAMAN CURRY GF

Slow cooked lamb shank in Massaman curry with coconut milk, onions, potato, cashew nut.

\$28

S2. Lamb Cutlets CHILLI & BASIL 🌶️🌶️

Grilled lamb cutlets topped with chilli and basil sauce.

\$24

S3. Salmon GREEN CURRY 🌶️🌶️

Seared salmon fillet on a bed of vegetables topped with thick green curry.

\$3

\$1

\$2



\$24

S4. Crispy Soft Shell Crab BLACK PEPPER

Crispy soft shell crab cooked with black pepper sauce, served on a bed of mixed vegetables.

\$24

S5. Crispy Soft Shell Crab MAKARM

Crispy soft shell crab topped with tamarind sauce, crispy onion and mixed vegetables.

\$25

S6. Crispy Barramundi HERBAL

Deep fried barramundi fillets with herbal sauce, topped with shredded lemongrass, kafir lime leaves & finger root.

\$32

S7. Whole Snapper CHILLI & BASIL 🌶️🌶️

Deep fried whole snapper topped with chilli and basil sauce.



\$4

\$8

\$6

S8. PORK RIBS

Grill marinated pork spare ribs in Chong Co homemade sauce, served with mixed salad

\$25

S9. Barramundi CHOO CHEE 🌶️🌶️

Pan fried barramundi fillet topped with thick red curry, chilli and Thai herb.

\$24

S10. Barramundi MAKARM

Pan fried barramundi fillet topped with tamarind sauce, crispy onion and mixed vegetables.

\$24

S11. Prawns MAKARM

Stir fried prawns with tamarind sauce, mixed vegetables topped with crispy onion.

\$22

S12. Prawns CHILLI JAM AND BASIL 🌶️

Stir fried prawns with mild chilli jam, mixed vegetables and basil leaves.

\$22

S13. Roasted Duck RED CURRY (GAENG PHED PED YANG) 🌶️🌶️

Roasted duck in red curry with coconut milk, lychee, cherry tomato, pineapple and capsicum.

\$20

