### **VEGGIE LOVER**

23. ASIAN GREEN AND TOFU (V), (VE)

Stir fried fresh Asian green vegetable with garlic, tofu and oyster mushroom sauce

24. EGGPLANT WITH CHILLI BASIL & PEPPERCORN (V), (VE) \$20

Stir fried eggplant with green peppercorn,
mixed vegetables and chilli basil sauce

25. VEGETARIAN THAI MASSAMAN CURRY (GF), (VE)
Thai Massaman curry with potato, mixed vegetables,
topped with onion and roasted peanuts

26. CRISPY TOFU SALAD (V) \$20
Crispy Tofu mixed with Thai style dressing,
onion, coriander, cherry tomatoes

#### **CHOICE FOR STIR FRY AND CURRY**

Vegetable	\$21	Prawns	\$35
Chicken or Beef or Pork	\$25	Mixed seafood	\$35
Roasted Duck	\$28		

### **STIR FRY**

(All Stir Fried dishes cooked with mixed vegetables)

27. CASHEW NUT SAUCE /
Stir fried in mild chilli jam, onion, shallot and cashew nut

28. CHILLI & BASIL SAUCE (GF OPTION) //
Stir fried with homemade chilli & basil sauce

29. PEANUT SATAY SAUCE (GF OPTION)
Stir fried with peanut satay sauce

30. OYSTER SAUCE (GF OPTION)
Stir fried in oyster sauce

31. GARLIC & PEPPER SAUCE (GF OPTION)

Stir fried in oyster sauce with garlic and pepper

32. GINGER SAUCE (GF OPTION)
Stir fried with ginger, soy bean paste, shallot and onion

### **NOODLE & FRIED RICE**

CHOICE FOR NOODLE & FRIED RICE

Vegetable \$20
Chicken or Beef or Pork \$23
Roasted Duck \$28
Prawns \$26
Mixed seafood \$26

37. PAD THAI (GF OPTION), (VE OPTION)

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

38. PAD SEE EW

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

39. PAD KEE MAO

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

**40. LAKSA NOODLE SOUP** 

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

41. FRIED RICE

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

42. CASHEW NUT FRIED RICE

The best ever cashew nut sauce stir fry, combined with fried rice

### SIDE DISHES

Jasmine Rice	\$4
Coconut Rice	\$5
Peanut Satay Sauce	\$6
Steamed Mixed Vegetable	\$9
Steamed Thin Rice Noodle	\$4.5
Steamed Thick Rice Noodle	\$4.5
Roti (each)	\$3
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### CURRY

33. BEEF MASSAMAN CURRY (GF)

Slow cooked chunky beef in Massaman curry with potato, topped with onion and roasted peanuts

34. RED CURRY

Thai style red curry with coconut milk, bamboo shoots, mixed vegetables and basil leaves

35. GREEN CURRY

Thai style green curry with coconut milk, mixed vegetables and basil leaves

36. PANANG CURRY

Mild curry cooked with coconut milk, green bean, topped with kaffir lime leaves and crushed peanut

## **DRINKS**

Pepsi, Pepsi Max (375ml)	\$3
Lemonade, Solo, Sunkist (375ml)	\$3
Sparkling mineral water (300 ml)	\$4
Ginger beer (375ml)	\$5.5
Thai coconut juice	\$6
Thai iced milk tea / Thai iced coffee	\$6

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

PLEASE INFORM OUR STAFF
BEFORE PLACING YOUR ORDER

10% OFF TAKE AWAYIN STORE OF CALL PICKUPONLY



**OPEN 7 DAYS** 

**HOME DELIVERY\*** 

Limited delivery area

DINNER

LUNCH Monday to Friday 11am-3pm

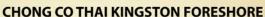
Sunday to Thursday 5pm-8.30pm

Friday to Saturday 5pm-9.30pm

Sunday to Thursday 5pm-8pm

\*Delivery fee applies, minimum order \$35

Friday to Saturday 5pm-9pm



31 Eastlake Parade, Kingston, ACT. 2604

P:(02)6162 0200, (02)6162 0300

E: kingston@chongcothai.com.au Surcharge applies for credit card Fully licensed restaurant & BYO bottled wine only



Takeaway Menu

All prices include GST. Items and pricing are subject to change without prior notice



(V) = Vegetarian (VE) = Vegan

(GF) = Gluten Free

GF OPTION = Gluten free on request

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

VE OPTION = Vegan on request

# Chang Ca

## **Chef's Specials**



<b>S1</b>	Lamb Shank MASSAMAN CURRY (GF)	\$31
	Slow cooked lamb shank in Massaman curry	
	with coconut milk, onion, potato, cashew nut	
S2	Lamb Cutlets CHILLI & BASIL	\$35
	Grilled lamb cutlets topped with chilli and basil sauce	
S3	Wagyu Panang sauce //	\$33
	Grilled Wagyu beef side of mixed vegetables with thick panang curry s	auce
S4	Crispy Soft Shell Crab BLACK PEPPER	\$33
	Crispy soft shell crab cooked with black pepper sauce,	
	served on a bed of mixed vegetables	
S5	Crispy Soft Shell Crab MAKARM	\$33
	Crispy soft shell crab and mixed vetetables	
	topped with tamarind sauce, crispy onion	
S6	Crispy Barramundi HERBAL	\$35
	Deep fried barramundi fillets with herbal sauce,	
	topped with shredded lemongrass, kaffir lime leaves and finger root	



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<b>S7</b>	Salmon GREEN CURRY	\$33
	Seared salmon fillet on a bed of vegetables with thick green curry sai	ıce
58	Chong Co PORK RIBS	\$31
	Grilled marinated pork spare ribs in homemade sauce, served with m	ixed sala
S9	Barramundi CHOO CHEE	\$32
	Pan fried barramundi fillet topped with thick red curry, chilli and Tha	herbs
S10	Barramundi MAKARM	\$32
	Pan fried barramundi fillet topped with tamarind sauce,	135-
	crispy onion and mixed vegetables	
<b>S11</b>	Prawns MAKARM	\$35
	Stir fried prawns with tamarind sauce, mixed vegetables	
	topped with crispy onion	
<b>S12</b>	Prawns CHILLI JAM AND BASIL	\$35
	Stir fried prawns with mild chilli jam, mixed vegetables and basil	

S13 Roasted Duck RED CURRY (GAENG PHED PED YANG)

Roasted duck in red curry with coconut milk, lychee,

cherry tomatoes, pineapple and capsicum

# **ENTRÉE**









1.	GOLDEN PRAWN ROLLS (4 PCS)	\$1:
	Stuffed prawns wrapped in crispy pastry, served with sweet plui	n sauce
2.	SATAY CHICKEN SKEWERS (5 PCS) (GF)	\$14
	Grilled marinated chicken skewers, served with homemade pear	nut saud
3.	THAI FISH CAKES (4 PCS) 🕖	\$13
	Famous spicy Thai fish cakes, served with sweet chilli sauce	
4.	CRISPY CRAB NET ROLLS (5 PCS)	\$12
	Crab meat, shrimp with water chestnut, taro,	
	wrapped in crispy net roll, served with sweet plum sauce	
5.	SPRING ROLLS (4 PCS) (V)	\$12
	Mixed vegetables wrapped in crispy pastry,	
	served with sweet chilli sauce	
6.	CURRY PUFFS (4 PCS) (V)	\$12
	Mixed vegetables in pastry puff, served with sweet chilli sauce	
7.	TOFU (V), (VE)	\$1
	Deep fried bean curd, served with tamarind sauce,	
	crushed peanut and crispy fried onion	
8.	Chong co TANGY LEMON SQUID	\$1:
	Deep fried lightly battered squid, sprinkle of	
	salt & lemon pepper, served with homemade chilli mayo	
9.	Chong co WINGS (5 PCS)	\$1:
	Classic crispy chicken wings topped with crispy onion,	
	served with sweet chilli sauce	
	Provided the Control of the Control	





10. TOM YUM GOONG NAM-KHON

Famous Thai flavourful prawn soup, with mushrooms, Thai fresh herbs and a dash of milk

11. TOM KHAR GAI

Light & fragrant coconut milk soup
with chicken breast, mushrooms,
Thai fresh herbs and touch of lemon



### SALAD

12. GREEN PAPAYA SALAD WITH SOFT SHELL CRAB Thai style green papaya salad with lemon juice, roasted peanuts, green beans, cherry tomatoes and dried shrimps, served with crispy soft shell crab 13. WAGYU BEEF SALAD \$29 Sliced grilled Wagyu beef with mixed salad, ground roasted rice, mint, shallot, onion, coriander and chilli & lemon dressing 14. CRISPY PORK BELLY SALAD \$28 Crispy pork belly mixed with Thai style dressing, onion, coriander, cherry tomatoes 15. LARB GAI (Thai Chicken Salad) \$25 Minced chicken with mixed salad, ground roasted rice, mint, shallot, onion and chilli lemon dressing

\$28

## **CRISPY PORK BELLY**

SELECT YOUR FLAVOUR

16. CHILLI & BASIL //
Stir fried in chilli & basil sauce with green beans, bamboo shoot and onion

17. PRIK KHING 
Stir fried with Prik Khing curry paste, green bean and kaffir lime leave

18. KANA MOO GROB
Stir fried in oyster sauce with Chinese broccoli

PRIK PAO MOO GROB
 Stir fried in mild chilli jam sauce with capsicum, onion, shallot, mushroom, baby corn and basil

# **GRILLS**

20. BBQ LAMB

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

21. BBQ CHICKEN

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

22. WAGYU BEEF (GF)

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



\$28

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\$15

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