

CHEF'S SPECIALS

- 51. Red Curry Duck (GF, CH)** \$20.90
Boneless roast duck breast fillets in red curry with juicy lychee, pumpkin, bean, capsicum, basil, and lime leaves
- 52. Crispy marinated chicken (CH)** \$17.90
Lightly battered marinated chicken stir-fried with chili paste, red curry paste, onion, bean, carrot and capsicum
- 53. Ka Nah Moo Grob** \$17.90
Stir fried pork belly chunks with broccoli, carrot, and garlic sauce
- 54. Soft Shell Crab Tempura** \$18.90
Deep fried crispy soft-shell crab in batter served on steamed vegetables with choice of "Sweet & sour sauce" or "Red curry sauce"
- 55. Ka-prow Pla (CH)** \$19.90
Stir-fried lightly battered Rockling fillet with fresh chili, basil, garlic, bean, onion, carrot, and capsicum
- 56. Crab meat Fried-rice (GF)** \$16.90
Fried rice with crab meat, egg and vegetables
- 57. WJ Seafood Platter** \$20.90
Lightly battered deep fried marinated calamari, prawn, and Rockling fillet served with sweet chili sauce
- 58. WJ Roasted Duck (GF)** \$20.90
Boneless roasted duck breast with dark soy sauce and vinegar, served on a bed of steamed vegetables

NOODLES

Vegetables and Tofu	\$14.90
Chicken, Beef or Pork	\$15.90
Prawn or Duck	\$18.90
Seafood	\$19.90

- 59. Pad Thai (GF, VA, N)**
Famous Thai stir-fried thin rice noodles with egg, bean shoots, carrot, spring onion, in our special Pad Thai tamarind sauce and mild chili jam served with crushed peanut and lemon wedge
- 60. Pad See Ewe (GFO, VA)**
Stir fried flat rice noodles with egg, vegetables and sweet dark soy sauce
- 61. Pad Kee Mao (GFO, VA, CH)**
Stir fried flat rice noodles with chili, basil leaves, garlic, vegetables, and dark soy sauce
- 62. Pad Ba Mee**
Stir fried thick egg Hokkien noodles with chili jam, carrot, capsicum, broccoli, and zucchini

RICE DISHES

Vegetables and Tofu	\$14.90
Chicken, Beef or Pork	\$15.90
Prawn or Duck	\$18.90
Seafood	\$19.90

- 63. Kao Pad (GF, VA)**
Thai special fried rice with egg and vegetables
- 64. Kao Pad Prik (GF, VA, CH)**
Fried rice with chili jam, chili, and vegetables
- 65. Kao Pad Ka-prow (GF, VA, CH)**
Spicy fried rice with fresh chili, basil leaves and vegetables
- 66. Pineapple Fried-rice (GF, VA)**
Fried rice with egg, yellow curry powder, pineapple, and mixed vegetables

SIDE DISHES

- 67. Steamed Jasmine Rice (GF)** small \$3.50 or large \$4.50
- 68. Coconut Rice (GF)** small \$4.50 or large \$5.50
Steamed Jasmine rice cooked in sweet coconut milk (GF)
- 69. Roti or Garlic Roti (Plain)** \$4.50 with peanut dipping sauce (N) \$5.00
Butter-fried roti bread
- 70. Homemade peanut sauce (N)** small \$2.90 / large \$5.90

DESSERTS

- 71. Banana Fritter** \$7.50
Deep fried banana in a crispy light batter served with vanilla ice-cream
- 72. Banana Split (N, GF)** \$7.50
Fresh banana served with vanilla ice cream topping with chocolate and cashew nuts
- 74. Thai Banana Roti pancake** \$8.90
Butter-fried roti filled with fresh banana topped with a good drizzle of sweetened condensed milk, chocolate and a sprinkling of sugar Add egg \$2.00
- 75. Nutella Puff** \$7.90
Puff pastry filled with delicious Nutella chocolate served with vanilla ice-cream
- 76. Vanilla ice-cream with chocolate topping (GF, D)** \$5.00
- 77. Coconut ice cream (D)** \$7.50

BEVERAGES

- 78. Soft Drink** can \$3.00 / 1.25L bottle \$4.50
- 79. Still Mineral water** \$3.90
- 80. Lemon Iced tea** \$4.90
- 81. Coconut juice, with coconut meat** \$5.90
- 82. Thai milk tea** \$6.50

Terms and conditions apply. Please notify staff of any food allergies or special dietary requirements. Prices and conditions are subject to change without notice. Altered dishes may attract an added cost. All prices include GST. Corkage charge of \$3.00 per person applies. Additional charges apply to extras. Chicken, beef, pork, egg \$3. Extra noodles, prawn \$4. Duck, Seafood \$6. Coco Ice cream substitute \$2 extra. We do not split bills. Takeaway containers \$4.00 each

(GF)-Gluten free (GFO) - Gluten free option (D)-Dairy
(N)-Nuts (V)-Vegan (VA)-Vegan available (CH)-Chili



White Jasmine

THAI CUISINE

www.whitejasminethai.com.au

Takeaway & Dine in

Fully Licensed & BYO (Wine & Beer only)



Trading Hours

Open for Dinner 6 nights

Monday	5.00pm – 10.00pm
Tuesday	Closed
Wednesday	5.00pm – 10.00pm
Thursday	5.00pm – 10.00pm
Friday	5.00pm – 10.00pm
Saturday	5.00pm – 10.00pm
Sunday	5.00pm – 10.00pm

www.whitejasminethai.com.au
Info@whitejasminethai.com.au

Tel: **(03)5998-4099**

13 Cranbourne Place, Cranbourne VIC 3977

ENTREES

- 1. Curry Puff**
Deep fried puff pastry stuffed with potato, onion, and curry powder, served with mild sweet chili dipping sauce: **Vegetables or Chicken (4 pcs) \$8.90**
- 2. Spring Roll**
Deep fried Thai style spring roll served with mild sweet-chilli sauce with choice of:
Vegetables or Chicken (5 pcs) \$8.90
Prawn (5 pcs) \$9.90
- 3. Chicken Satay Stick (4 pcs) (N) \$10.90**
Grilled marinated chicken on skewers, marinated with Thai special satay curry powder and coconut milk, served with homemade peanut sauce
- 4. Crispy Wonton (6 pcs) \$8.90**
Crispy deep-fried wonton stuffed with minced chicken and carrot, served with mild sweet chili dipping sauce
- 5. Cheese Wonton (6 pcs) (D) \$8.90**
Crispy fried wontons with tasty cheese filling, served with mild sweet chili dipping sauce on the side
- 6. Thai steamed dumpling (6 pcs) (VA) \$10.90**
Tasty Thai dumplings filled with steamed marinated prawn served with soy-vinegar dipping sauce Option of Prawn or Vegetable
- 7. Prawn Cracker (N) \$5.50**
Bag of prawn cracker with homemade peanut sauce
- 8. Fish Cake (5 pcs) \$9.90**
Deep fried fish cake, made from minced fish, blended with curry paste, beans, and Thai herbs, served with sweet chili dipping sauce on the side
- 9. Roti Wrap (2 halves) (N) \$10.90**
A roti wrap stuffed with the option of grilled marinated chicken or tofu, with carrot, lettuce, mixed green salad, and peanut sauce
- 10. Gai Tod \$9.90**
Lightly battered deep fried and marinated chicken pieces, and served with mild sweet chili dipping sauce on the side
- 11. Bangkok Wing (6 pcs) \$10.50**
Fried marinated chicken winglets served with option of (Original) mild sweet-chili or (Spicy) Sriracha dipping sauce on the side
- 12. Crispy Calamari or Prawn \$10.90**
Lightly battered deep fried marinated calamari or prawn, served with mild sweet chili sauce on the side
- 13. Mixed Entrée (8 pcs) \$11.90**
A deep-fried combination of 2 chicken spring rolls, 2 chicken curry puffs, 2 crispy wontons and 2 fish cakes served with mild sweet chili sauce on the side
- 14. Vegetarian Combo (8 pcs) \$11.90**
A deep-fried combination of 2 vegetables spring rolls, 2 vegetables curry puffs, 2 cheese wontons and 2 tofu served with mild sweet chili sauce on the side
- 15. Tempura platter \$12.90**
A combination of Crispy calamari, Crispy prawn, and Gai Tod (fried chicken) served with mild sweet chili sauce on the side

SOUPS

Vegetables and Tofu	\$9.90
Chicken or Vegan	\$10.90
Prawn	\$11.90
Seafood	\$12.90

- 16. Tom Yum Soup (GF, VA, CH)**
Famous Thai hot and sour soup with chili jam, lemongrass, onion, spring onion, lime leaves, fresh mushroom, tomato
- 17. Tom Kha Soup (GF, VA)**
A slight variation from Tom Yum, coconut soup includes galangal and coconut milk for slightly creamy texture
- 18. Wonton Soup 6pcs \$12.00**
Minced chicken, marinated with Thai soy sauce, wrapped in wonton wrappers, onion, spring onion and carrot in light clear soup, topped with fried garlic

SALADS

- 19. Larb Gai (Chicken Salad) (GF, CH) \$15.90**
A warm salad of minced chicken mixed with chili, red onion, tomato, cucumber in Thai style lemon-juice dressing, served with green salad
- 20. Nam Sod (Minced Pork Salad) (GF, N, CH) \$15.90**
Minced pork mixed with ginger, roasted peanuts, chili, onion, cucumber, tomato, in Thai style lemon-juice dressing, served with green salad
- 21. Yum Salad**
• Grilled Beef \$16.90
• Prawn or Roasted Duck \$17.90
Thai salad flavored with chili jam, chili, red onion, cucumber, tomato, in Thai style lemon-juice dressing, served with green salad.
- 22. Moo-Ma-now (Pork Salad)(GF, CH) \$15.90**
Boiled pork slices tossed with lemon, garlic and chili sauce, tomato, onion, cucumber, served with green salad
- 23. Calamari Salad (GF, CH) \$17.90**
Calamari mixed with chili, onion, cucumber, tomato in Thai style lemon- juice dressing, served with green salad
- 24. Thai Vegetarian salad (GF, VA, N)**
• Tofu and egg \$12.90
• Grilled chicken \$14.90
Steamed seasonal vegetables with fresh tomato and cucumber served with homemade peanut sauce
- 25. Papaya Salad with deep-fried soft-shell crab (N) (CH) \$17.90**
(GF- if without crab)
Shredded raw papaya and carrot mixed with chili, garlic, tomato, bean, and peanut with option of Thai chili-lemmon dressing or Thai (e-san) style fermented fish

GRILLED DISHES

- 26. Gai yang (Grilled Chicken) or Moo yang (Grilled Pork) \$17.90**
Grilled chicken or pork filets marinated with Thai special seasoning sauce and herbs, served with grilled seasonal vegetables and mild sweet chili dipping sauce
- 27. Goong and Pla murk yang (Grilled Prawn and Calamari) (GF) \$19.90**
Grilled prawns and calamari marinated with Thai special seasoning and herbs, served with grilled seasonal vegetables, mild sweet chili sauce

CURRIES

Vegetables and Tofu	\$14.90
Chicken, Pork or vegan	\$15.90
Beef (slow cooked)	\$16.90
Prawn or Duck	\$18.90
Seafood	\$19.90

- 28. Green Curry (GF, VA, CH)**
Popular Thai spicy green curry paste cooked with coconut milk, eggplant, zucchini, cauliflower, capsicum, basil leaves
- 29. Red Curry (GF, VA, CH)**
Spicy red curry paste cooked with coconut milk, bean, capsicum, zucchini, pumpkin and basil leaves
- 30. Massaman Curry (GF, VA, N, CH)**
Mild to medium, creamy, sweet, and sour curry, made from Thai spices with cinnamon blended in chili paste, with pineapple, potato, peanut, onion, and carrot, cooked in coconut milk
- 31. Panang Curry (GF, VA, CH)**
Mild to medium red curry, made from Thai spices blended in mild red chili paste, pumpkin, broccoli, capsicum and kaffir lime leaves, cooked in coconut milk
- 32. Yellow Curry (GF, VA, CH)**
Medium spicy yellow coconut curry served with potato, onion, carrot, tomato garnished with fried garlic

STIR-FRIES

Vegetables and Tofu	\$14.90
Chicken, Beef or Pork	\$15.90
Prawn or Duck	\$18.90
Seafood	\$19.90

- 33. Pad Ka-prow (GF, VA, CH)**
Basil leaves stir-fried with chilli, garlic and seasonal vegetables
- 34. Pad Khing (GF, VA)**
Stir-fried ginger with seasonal vegetables
- 35. Pad Him-ma-pan (GF, VA, N, CH)**
Roasted cashew nuts stir-fried with mild chili jam and seasonal vegetables
- 36. Pad Satay (GF, VA, N)**
Homemade peanut sauce stir-fried with seasonal vegetables
- 37. Pad Oyster Sauce (GF, VA)**
Oyster sauce stir-fried with seasonal vegetables
- 38. Pad Garlic & Pepper (GF, VA)**
Garlic and pepper stir-fried with onion, spring onion, carrot, capsicum, zucchini
- 39. Pad Sweet & Sour (GF, VA)**
Sweet and sour sauce stir-fried with capsicum, zucchini, carrot, tomato, onion, and pineapple
- 40. Pad Ped (GF, VA, CH)**
Spicy red curry paste stir-fried with Thai peppercorn (seasonal), bean and seasonal vegetables
- 41. Pad Lemongrass (GF, VA)**
Stir-fried lemongrass with seasonal vegetables
- 42. Pad Black Bean (VA)**
Stir-fried black bean with seasonal vegetables
- 43. Pad Cha (GF, VA, CH)**
Krachai (wild ginger) stir fried with chili, Thai peppercorn (seasonal), and seasonal vegetables (best with seafood)

FISH

- 44. Whole fish Barramundi \$29.90**
Whole Barramundi deep fried until golden brown, served with steamed seasonal vegetables with choice of sauce: "Sweet & sour chili sauce", "Ginger sauce added to steamed vegetables", "Red curry" or "Thai spicy sauce"
- 45. Pla Chu Chee (GF, CH) \$19.90**
Rockling fillet in mild red curry sauce with lime leaves, bean and capsicum
- 46. Pla Sam Rod \$19.90**
Deep fried Rockling fillet in batter and three flavours sweet & sour chili dipping sauce
- 47. Pla lad prik (CH) \$19.90**
Lightly battered Rockling fillet tossed with hot red curry paste, chili paste and Vegetables

SEAFOOD

- 48. Pad Ta-lay (GF, CH) \$20.90**
Combination of seafood stir-fried with spicy red curry paste, coconut milk, basil leaves with seasonal vegetables and egg
- 49. WJ Him-ma-pan (N, CH) \$20.90**
Lightly battered prawns, calamari and Rockling filets stir fried with mild chili jam, oyster sauce, seasonal vegetables and tossed with cashew nuts
- 50. WJ Pad Cha (CH) \$20.90**
Lightly battered prawns, calamari and Rockling filets stir-fried with Krachai (wild ginger), chili, Thai peppercorn (seasonal), curry paste and seasonal vegetables

