

NOTE : Menu item numbers have been updated for this menu

# 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 (4pcs) **\$10.90**
- 2. Spring Roll**  
**Vegetables or chicken (5pcs) \$10.90**  
**Prawn (5pcs) \$11.90**  
Deep fried Thai style spring roll served with mild sweet-chilli sauce with choice of Vegetables or Chicken (5 pcs) / Prawn (5 pcs)
- 3. Chicken Satay Stick (4 pcs) (N) \$11.90**  
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) \$9.90**  
Crispy deep-fried wonton stuffed with minced chicken and carrot, served with mild sweet chili dipping sauce
- 5. Cheese Wonton (6 pcs) (D) \$9.90**  
Crispy fried wontons with tasty cheese filling, served with mild sweet chili dipping sauce on the side
- 6. Thai Steamed Dumpling (6 pcs) (VA) \$11.90**  
Tasty Thai dumplings filled with steamed marinated prawn served with soy-vinegar dipping sauce. Option of Prawn or Vegetable
- 7. Prawn Cracker (N) \$6.00**  
Prawn crackers served with homemade peanut dipping sauce on the side
- 8. Fish Cake (5 pcs) \$10.90**  
Deep-fried fish cakes made from blended fish fillet, curry paste, green beans, and Thai herbs, served with a sweet chili dipping sauce on the side
- 9. Roti Wrap (2 halves) (N) \$11.90**  
A roti wrap stuffed with the option of grilled marinated chicken or tofu, with carrot, lettuce, mixed green salad, and our peanut sauce
- 10. Gai Tod \$10.90**  
Lightly battered deep fried and marinated chicken pieces, served with mild sweet chili dipping sauce on the side
- 11. Bangkok Wing (6 pcs) \$12.50**  
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 \$11.90**  
Lightly battered deep fried marinated calamari or prawn, served with mild sweet chili sauce on the side
- 13. Mixed Entree (8 pcs) \$12.90**  
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) \$12.90**  
A deep-fried combination of 2 vegetable spring rolls, 2 vegetable curry puffs, 2 cheese wontons and 2 tofu served with mild sweet chili sauce on the side
- 15. Tempura Platter \$13.90**  
A combination of Crispy calamari, Crispy prawn, and Gai Tod (fried chicken) served with mild sweet chili sauce on the side
- 16. Crispy Fried Tofu \$11.90**  
Golden fried tofu served with crushed peanuts and tangy tamarind sauce
- 17. Kwai Chai Tod (Chive fritters) \$11.90**  
Crispy deep fried fritters filled with fragrant chives, served with spicy sweet dark soy sauce

# SOUPS

Choose 1 option

- Vegetables and Tofu \$11.50**
- Chicken or Vegan \$12.50**
- Prawn \$13.50**
- Seafood \$14.50**

\*Add instant noodles for a hearty, spicy and aromatic upgrade + \$4.00

- 18. Tom Yum Soup (GF, CH)**  
Famous Thai hot and sour soup with chili jam, lemongrass, onion, spring onion, lime leaves, fresh mushroom, tomato
- 19. Tom Kha Soup (GF, VA)**  
A slight variation from Tom Yum, coconut soup includes galangal and coconut milk for slightly creamy texture
- 20. Wonton Soup (6 pcs) \$14.50**  
Minced chicken, marinated with Thai soy sauce, wrapped in wonton wrappers, onion, spring onion and carrot in light clear soup, topped with fried garlic
- 21. Egg Noodles with Wonton Soup \$18.50**  
Egg noodles served in a hot, flavourful chicken broth with fresh vegetables and soft wonton dumplings, creating a heartier and satisfying meal

# SALADS

- 22. Larb Gai (Chicken Salad) (GF, CH) \$17.90**  
Larb Gai (Chicken Salad) Minced chicken blended with chili, red onion, spring onion, and cucumber, finished with a vibrant Thai lemon dressing. Served with fresh green salad
- 23. Larb Gai Tod (CH) \$22.90**  
(Spicy fried chicken Thai salad) Deep-fried chicken tossed with spicy Thai herbs, lime juice, and roasted rice - crispy, zesty, and full of flavour
- 24. Moo Nam Tok (Thai spicy pork Salad) \$18.90**  
Tender pork slices combined with chili, red onion, spring onion, and cucumber, dressed in a refreshing Thai lime dressing. Served with fresh green salad
- 25. Yum Salad (GF, CH) \$19.90**  
Thai salad flavoured with chili jam, chili, red onion, cucumber, tomato, in Thai style lemon-juice dressing, served with green salad. **Grilled Beef \$19.90**  
**Prawn or Roasted Duck \$21.90**
- 26. Moo-Ma-Now (Pork Salad) (GF, CH) \$21.90**  
Boiled pork slices tossed with lemon, garlic and chili sauce, tomato, onion, cucumber, served with green salad
- 27. Thai Vegetarian Salad (GF, VA, N) \$21.90**  
Steamed seasonal vegetables with fresh tomato and cucumber served with homemade peanut sauce. **Grilled chicken \$21.90**  
**Tofu and egg \$16.90**
- 28. Papaya Salad with deep-fried soft-shell crab (N, CH) (GF- if without crab) \$20.90**  
Shredded raw papaya and carrot mixed with chili, garlic, tomato, bean, and peanut with (option of Thai chili-lemon dressing or Thai (le-san) style fermented fish) **\$17.90**

# GRILLED DISHES

- 29. Gai Yang (Grilled chicken) (GF) or Moo Yang (Grilled pork) (GF) \$21.90**  
Grilled chicken or pork filets marinated with Thai special seasoning sauce and herbs, served with grilled seasonal vegetable and mild sweet chili dipping sauce
- 30. Goong and Pla Murk Yang (Grilled prawn and calamari) (GF) \$23.90**  
Grilled prawns and calamari marinated with Thai special seasoning and herbs, served with grilled seasonal vegetable, mild sweet chili sauce

# CURRIES

Choose 1 option

- Vegetables and Tofu \$17.90**
- Chicken or Pork \$18.90**
- Beef (slow cooked) or Vegan \$19.90**
- Prawn or Duck \$21.90**
- Seafood \$23.90**

- 31. Green Curry (GF, VA, CH)**  
Popular Thai spicy green curry paste cooked with coconut milk, eggplant, zucchini cauliflower, capsicum, basil leaves
- 32. Red Curry (GF, VA, CH)**  
Spicy red curry paste cooked with coconut milk, bean, capsicum, zucchini, pumpkin and basil leaves
- 33. 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
- 34. 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
- 35. Yellow Curry (CH)**  
Medium spicy yellow coconut curry served with potato, onion, carrot, tomato garnished with fried garlic



# STIR-FRIES

Choose 1 option

- Vegetables and Tofu \$17.90**
- Chicken or Pork \$18.90**
- Beef or Vegan \$19.90**
- Prawn or Duck \$21.90**
- Seafood \$23.90**

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

# SEAFOOD & FISH DISHES

- 47. Whole fish Barramundi \$33.90**  
Whole Barramundi deep fried until golden brown, served with steamed seasonal vegetables with choice of sauce: "Sweet & sour chili sauce", "Ginger sauce", "Red curry" or "Thai spicy sauce"
- 48. Pla Lad Prik Barramundi whole (CH) \$35.90**  
Whole Barramundi deep fried until golden brown, served with steamed seasonal vegetables with choice of sauce: "Sweet & sour chili sauce", "Ginger sauce", "Red curry" or "Thai spicy sauce"
- 49. Pla Chu Chee (GF, CH) \$25.90**  
Rockling fillet in mild to medium red curry sauce with lime leaves, bean, and capsicum
- 50. Pla Sam Rod \$26.90**  
Deep fried Rockling fillet in batter and three flavours sweet & sour chili dipping sauce
- 51. Pla Lad Prik (CH) \$26.90**  
Lightly battered Rockling fillet tossed with hot red curry paste, chili paste and vegetables
- 52. Pad Ta-lay (GF, CH) \$26.90**  
Combination of seafood stir-fried with spicy red curry paste, coconut milk, basil leaves with seasonal vegetables and egg
- 53. WJ Him-ma-pan (N, CH) \$26.90**  
Lightly battered prawns, calamari and Rockling filets stir-fried with mild chili jam, oyster sauce, seasonal vegetables and tossed with cashew nuts
- 54. WJ Pad Cha (CH) \$26.90**  
Lightly battered prawns, calamari and Rockling filets stir-fried with Krachai (wild ginger), chili, Thai peppercorn (seasonal), curry paste and seasonal vegetables



ALLERGENS : (GF) - Gluten free / (GFO) - Gluten free option / (D) - Dairy / (N) - Nuts / (V) - Vegan / (VA) - Vegan available / (CH) - Chilli

# CHEF'S SPECIALS

- 55. Red Curry Duck (GF, CH)** \$22.90  
Boneless roast duck breast fillets in red curry with juicy lychee, pumpkin, bean, capsicum, basil, and lime leaves
- 56. Crispy Marinated Chicken (CH)** \$22.90  
Lightly battered marinated chicken stir-fried with chili paste, red curry paste, onion, bean, carrot and capsicum
- 57. Crispy Chicken with lemon mayo** NEW \$22.90  
Crispy fried chicken topped with a creamy tangy, lemon and mayonnaise sauce
- 58. Ka Nah Moo Grob** \$22.90  
stir-fried pork belly chunks with broccoli, carrot, and garlic sauce
- 59. Soft Shell Crab Tempura** \$22.90  
Deep fried crispy soft-shell crab in batter served on steamed vegetables with choice of "Sweet & sour sauce" or "Red curry sauce"
- 60. Ka-prow Pla (CH)** \$23.90  
Stir-fried lightly battered Rockling fillet with fresh chili, basil, garlic, bean, onion, carrot, and capsicum
- 61. Crab meat Fried rice (GF)** \$22.90  
Fried rice with crab meat, egg and vegetables
- 62. WJ Seafood Platter** \$23.90  
Lightly battered deep fried marinated calamari, prawn, and Rockling fillet served with sweet chili sauce
- 63. WJ Roasted Duck (GF)** \$23.90  
Boneless roasted duck breast with dark soy sauce and vinegar, served on a bed of steamed vegetables
- 64. Pu Pad Pong Karee (Soft Shell Crab)** NEW \$24.90  
Stir-fried soft shell crab in a rich yellow curry sauce with egg, chili, and aromatic Thai spices-creamy, savory, and full of flavour!
- 65. Deep Fried Prawn with Tamarind Sauce** NEW \$20.90  
Crispy prawns topped with a sweet and tangy tamarind sauce

# NOODLES

Choose 1 option

- Vegetables and Tofu** ..... \$17.90
- Chicken or Pork** ..... \$18.90
- Beef or Vegan** ..... \$19.90
- Prawn or Duck** ..... \$21.90
- Seafood** ..... \$23.90

- 66. 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
- 67. Pad See Ewe (GFO, VA)**  
Stir-fried flat rice noodles with egg, vegetables and sweet dark soy sauce
- 68. Pad Kee Mao (GFO, VA, CH)**  
Stir-fried flat rice noodles with chili, basil leaves, garlic, vegetables, and dark soy sauce
- 69. Pad Ba Mee**  
Stir-fried thick egg Hokkien noodles with chili jam, carrot, capsicum, broccoli, and zucchini

# FRIED RICE DISHES

Choose 1 option

- Vegetables and Tofu** ..... \$17.90
- Chicken or Pork** ..... \$18.90
- Beef or Vegan** ..... \$19.90
- Prawn or Duck** ..... \$21.90
- Seafood** ..... \$23.90

- 70. Kao pad (GF, VA)**  
Thai special fried rice with egg and vegetables
- 71. Kao Pad Prik (GF, VA, CH)**  
Fried rice with chili jam, chili, and vegetables
- 72. Kao Pad Ka-prow (GF, VA, CH)**  
Spicy fried rice with fresh chili, basil leaves and vegetables
- 73. Pineapple Fried-rice (GF, VA)**  
Fried rice with egg, yellow curry powder, pineapple, and mixed vegetables
- 74. Kao Pad Tom Yum (CH)** NEW  
Thai fried rice infused with spicy-sour flavours of Tom Yum, stir-fried with aromatic herbs like lemongrass, chili, and lime
- 75. Kao Pad Green Curry (GF, VA, CH)** NEW  
Thai fried rice infused with green curry, coconut milk and herbs-aromatic, stricy, and flavourful

# SIDE DISHES

- 76. Steamed Jasmine Rice (GF)** small \$4.00 large \$5.00
- 77. Coconut Rice (GF)** small \$5.00 large \$6.00  
Steamed Jasmine rice cooked in sweet coconut milk (GF)
- 78. Roti or Garlic Roti** \$5.00  
Butter-fried roti bread with homemade peanut dipping sauce (contains nuts) \$5.90
- 79. Homemade peanut sauce(N)** small \$3.20 large \$6.90

# DESSERTS

- 80. Banana Fritter** \$8.90  
Deep fried banana in a crispy light batter served with vanilla ice-cream
- 81. Banana Split (N)** \$9.50  
Fresh banana served with vanilla ice cream topping with chocolate and cashew nut
- 82. Thai Banana Roti Pancake** \$10.20  
Butter-fried roti filled with fresh banana topped with a good drizzle of sweetened condensed milk, chocolate Add egg \$3.00
- 83. Nutella Puff** \$9.50  
Puff pastry with delicious Nutella chocolate served with vanilla ice-cream. (N) Single scoop coconut ice-cream substitute add \$2.00
- 84. Vanilla ice-cream with chocolate** \$6.00
- 85. Coconut ice cream** \$9.00
- 86. Fried vanilla ice-cream** \$9.00  
Option chocolate or maple syrup topping
- 87. Creamy Coconut Ice Cream with Sweet Sticky Rice** NEW \$11.50
- 88. Coconut Custard with Vanilla Ice-Cream** NEW \$10.50  
Traditional Thai coconut custard served with creamy vanilla ice cream
- 89. Taro Thai Glutinous Rice Balls** NEW \$11.50  
Soft taro-filled glutinous rice balls in a warm, sweet coconut cream
- 91. Banana & Black Bean Sticky Rice served with Coconut Ice Cream** NEW \$11.50

# BEVERAGES

- Soft Drink** can \$3.50 / 1.25L bottle \$5.50  
Coke / Coke-zero / Fanta / Solo / Sprite / Lemonade / Pepsi Max
- Lemon Lime Bitter** \$7.00
- Lemon Iced Tea** \$7.00
- Coconut juice, with coconut meat** \$7.00
- Thai Milk Tea (Brewed in-house)** \$7.50
- Lychee Soda** \$7.00

# ADDITIONAL CHARGES

- Vegetables, Chicken, Beef, Pork, or Egg** +\$3.00
- Noodles or Prawns** +\$5.00
- Duck or Seafood** +\$6.00
- Coconut Ice Cream substitution** +\$2.00
- Single Scoop Ice Cream** +\$3.00
- Chilli oil or Fresh chilli** +\$0.50



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**CUSTOMER INFORMATION**  
If you have any food allergies or special dietary requirements, please let our friendly staff know before ordering we'll do our very best to accommodate you.  
While we take the utmost care, please be aware that traces of allergens may still be present due to shared cooking equipment. Many dishes can be adjusted for spice level just tell us your preference.  
Please note that some modifications may incur a small additional charge.  
Menu items, ingredients and prices are subject to change without notice.

# White Jasmine

THAI CUISINE

Takeaway & Dine In

ESTABLISHED 2012

## Trading Hours

- Monday** 4.30 pm – 10.00pm
- Tuesday** CLOSED
- Wednesday** 4.30 pm – 10.00pm
- Thursday** 4.30 pm – 10.00pm
- Friday** 4.30 pm – 10.00pm
- Saturday** 4.30 pm – 10.00pm
- Sunday** 4.30 pm – 10.00pm

[www.whitejasminethai.com.au](http://www.whitejasminethai.com.au)  
Email: [Info@whitejasminethai.com.au](mailto:Info@whitejasminethai.com.au)



White Jasmine Thai Cuisine  
 @whitejasminethai

Tel: **(03) 5998-4099**  
13 Cranbourne Place, Cranbourne VIC 3977

(GF) Gluten free (GFO) Gluten free option  
(N) Nut (V) Vegan (VA) Vegan available (CH) Chilli