SAOWANEE'S PLACE

thai restaurant

Established 2003

OUR AIM

To provide you with an experience of "real" Thai food with consistency in flavour and topped with traditional hospitality and noteworthy service.

Our enjoyment is your enjoyment, to making your every visit here a memorable and satisfying occasion.

ENJOY

Allow us to serve you, relax and enjoy!

Thank you for your patronage.

SAOWANEE & ROBERT
FOUNDERS

BEAU & BIRD
MANAGEMENT TEAM



Photos & design by
PEP @2023









Appetizers

A02 Spring Rolls (Popia Tod) vegetarian (4 pieces) — $15.90
Vermicelli, cabbage, carrot, spring onion , pepper & mushroom wrapped with spring roll pastry, deep fried, served with a sweet chilli sauce.

A03 Fish Cake (Tod Mun Pla) (4 pieces) — $15.90
Thai-style fish cakes - fish mixed with curry paste, Thai herbs. Served with red onions, cucumbers and ground roasted peanuts in a sweet chilli sauce.

A04 Beef Golden Triangles (4 pieces) — $15.90
Crispy samosa wrapping and beef massaman filling.
(Note: may contain peanuts.)

A05 Prawn Satay (2 sticks - 6 prawns) — $16.90
Grilled marinated prawn with ginger, lemon grass, garlic, turmeric covered in a special Thai satay sauce.
(Note: sauce is peanut based.)

A06 Wonton (Geow Tod) (4 pieces) — $13.90
Deep fried Wontons stuffed with minced chicken, garlic, coriander & pepper, served with a sweet chilli sauce.









A07 Chicken Satay (Gai Satay) (4 sticks) GF — $15.90
Grilled marinated chicken with special Thai satay sauce.
(Note: sauce is peanut based.)

A08 Fried Chicken Wings (4 pieces) — $15.90
Deep-fried, marinated chicken wings topped with fried garlic.

A09 Goong Chae Nam Pla (4 prawns) — $13.90
Prawn in a spicy sauce garnished with fresh garlic, Chilli and coriander.

A10 Spicy Fried Chicken Wings (4 pieces) — $16.90
Wing Zabb , Deep-fried marinated chicken wings coats with Thai seasoning powder. They're spicy, sour, and taste uniquely Thai.

A11 Fried Tofu (Toa Hoo Tod) (9 pieces of tofu) GF — $13.90
Golden deep-fried Tofu with special Thai satay sauce.
(Note: sauce is peanut based.)

A01 Thai Prawn Cracker (Kow Grieb Goong) — $7.90
Deep fried Thai prawn cracker - garlic & pepper.







SOUPS

Creamy Saowanee's Tom Yum

S01

Spicy Clear Tom Yum

S02



Soups

Choice for S01, S02, S03	Small	Regular
Vegetable & Tofu	$14.90	$25.90
Chicken	$15.90	$26..90
Prawn	$17.90	$29.90
Seafood (prawn, fish, squid)	$18.90	$30.90

S01 Saowanee's Tom Yum Soup GF

A blend of the flavours of Thailand in one dish, the tartness from lemon grass, kaffir leaves and lime juice, together with the heat of Chilli and the lightly creamy sweetness of coconut milk.

S02 Clear Tom Yum Soup GF

As above but a stronger, spicier, tangy, clear soup, with mushrooms, tomatoes, lemon grass, kaffir leaves, lime juice **without** the softening of coconut milk.

S03 Tom Kha Soup GF

A gently white creamy soup of coconut milk, lemon grass, galangal, coriander, lime juice and chilli





S04 Chicken Wonton Soup $24.90

S05 Prawn Wonton Soup $26.90

S06 Tom Saap Soup GF $26.90

Spicy Pork Soft Bone Soup - fragrant depths of fresh lemongrass, galangal, and kaffir lime leaves.



SAOWANEE'S

P01 Grilled Chicken (Gai Yang) GF — $21.90

Grilled, chicken marinated in special sauce.
(Note: Contains ground roasted peanuts.)

with Paw Paw Salad — $26.90



P02 Stir Fried Kailan with Pork Belly GF — $27.90

Pork belly stir fried in Oyster sauce with Kai-lan and a hint of chilli, garlic, soybean.

P03 Belly Pork Salad on Fried Kai-Lan — $29.90

Crispy Belly Pork covered in Saowanee's salad sauce and served on a bed of crispy fried kai-Lan.

P04 Crispy Prawn Salad on Fried Kai-Lan — $29.90

Lightly battered king prawn tossed in Saowanee's salad sauce and served on a bed of crispy fried kai-Lan.

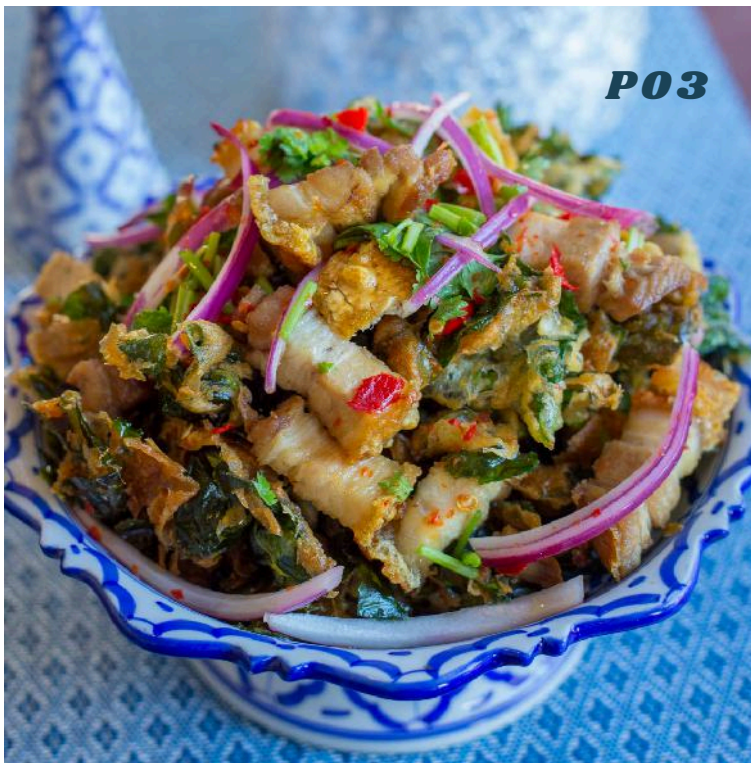
P05 Pepper, Garlic Stir Fry (Tod kratiam prikthai)

Stir-fried with pepper, garlic, spring onion, onion and capsicum garnished with coriander.

Chioce of : With Batter or Without Batter GF

Chicken or Beef or Pork — $25.90

Fish or Prawn or Squid — $29.90





SPECIAL

P06 Crispy Chilli Chicken or Pork $25.90

Crispy chicken or pork, deep fried in a light batter, stir fried with long beans, ginger and kaffir lime leaves in a 'Pad Ped' style sauce.



P07 Crispy Chilli Fish or Prawn $29.90

NZ Ling fish fillets or Crispy prawn deep fried in light batter and stir fried with long beans, ginger and kaffir lime leaf in 'Pad Ped' style sauce.



P08 Triple Flavour Fish or Prawn (Pla/Goong Sam-Rodd) $29.90

Deep fried fish or prawn topped with a special triple flavoured sauce (Sweet, Sour and Chilli) and garnished with coriander.

P09 Tamarind Fish or Prawn (Pla/Goong Makham) $29.90

Deep fried fish or prawn topped with a sweet-sour tamarind sauce, garnished with coriander and fried dried chilli.







Soft Shell Crab

P10 Yum Soft Shell Crab $29.90

Saowanee's Salad sauce with deep fried soft shell crab

P11 Pepper Garlic Stir Fry Soft Shell Crab $29.90

Crispy soft shell crabs deep fried in light batter and stir fried with garlic and pepper.

P12 Dry Curry Soft Shell Crab $29.90

Crispy soft shell crabs deep fried in light batter and stir fried curry with potato, spring onion, onion, tomato and Chilli.





Pork Jowl

P17 Spicy Grilled Pork Jowl Salad GF $25.90

Juicy tender slices of grilled pork jowls tossed with onion, chilli, mint, coriander, roasted ground rice and a spicy dressing.

P18 Thai BBQ Pork Jowl GF $25.90

A flat and grilled piece of pork that is incredibly flavorful because of the fat that runs through the meat. It's a popular cut for the barbecue in Thailand, and the nam jim jaew (Thai spicy dipping sauce) is a classic pairing.





Deep Fried Whole Fish

P13 **Fried Barramundi with Chilli & Basil** GF — $43.90
Topped with Saowanee's sauce of Chilli and garlic, with long beans, spring onion, onion, Capsicum, bamboo shoots and tomato finished off with fresh basil.

P14 **Fried Barramundi with Tamarind Sauce** GF — $43.90
Topped with Saowanee's sweet sour tamarind sauce garnished with coriander and fried dried Chilli

P15 **Fried Barramundi with Triple Flavors Sauce** GF — $43.90
Topped with Saowanee's special triple flavored sauce (Sweet, Sour and Chilli) garnished with coriander.

P16 **Fried Barramundi with Spicy Saowanee's Salad Sauce** GF — $43.90
Topped with grated green apple , red onion, Chilli , Saowanee's spicy salad sauce and garnished with coriander.



Thai Salads

T01 Paw Paw Salad (Som Tum) GF — $23.90
Grated green paw paw (very healthy), mixed with prawn, chilli, roasted peanuts, lime juice, palm sugar, long beans and tomatoes.

T02 Som Tum Pla Ra GF — $23.90
Spicy Thai Salad, originating from Northeastern Thailand (Isan). Paw paw salad with fermented fish sauce, prawn, chilli, roasted peanuts, lime juice, palm sugar, long beans and tomatoes.

T03 Apple Salad (Yum Apple) GF — $23.90
Grated green apple with prawn mixed with spicy herbs, roasted cashew nuts, coriander, lemon juice, chilli paste red onion and spring onion.

T04 Mango Salad (Yum Mango Salad) GF — $26.90
** in season only **
Grated green mango mixed with prawn, chilli, lemon, roasted cashew nuts, red onion, and spring onion.
(Note: Contains ground roasted peanuts.)

T05 Pork or Chicken Mince Salad (Larb) GF — $24.90
Finely cooked chicken mince tossed with red onion, roasted peanuts, chilli, lemon and coriander.



















T06 Crispy Larb Chicken $25.90
Lightly battered chicken served with red onion and coriander tossed in a tasty Chilli lemon salad sauce.

T07 Beef Salad (Yum Neau) GF $24.90
Thin slices of beef tossed with onion, chilli, cucumber, mint, tomato, roasted peanuts and coriander. (Note: Contains ground roasted peanuts.)

T08 Spicy Pork or Chicken Salad (Num Tok) GF $24.90
Thin slices of pork or chicken tossed with onion, chilli, mint, coriander and roasted ground rice.

T09 Clear Noodle Salad (Yum Woonsen) GF $24.90
Clear noodles mixed together with minced chicken and prawn, spring onion, red onion, tomato, roasted peanuts, chilli, lemon and coriander.
(Note: Contains ground roasted peanuts.)

T10 Spicy Prawn Salad (Plar Goong) GF $29.90
Spicy prawn with lemongrass, red onion, tomato, lemon, roasted, cashew nuts, coriander & mint.
(Note: Contains ground roasted peanuts.)





C01
Green curry



C02
Red curry



C03
Yellow curry



C04
Panang curry

C05
Massaman Curry

Curries

Curries

C01 Green Curry (Gang Keow Wan)
One of the essential dishes of Thai cuisine, an elegant classic, served in tasty light green curry sauce with potato, capsicum, bamboo shoots and basil.

C02 Red Curry (Gang Dang)
The red classic, slightly spicy & delicious with capsicum, bamboo shoots and basil.

C03 Yellow Curry (Gang Karee)
Cooked in special yellow mild curry, with potato, tomato, capsicum spring onion and onion.

C04 Panang Curry (Gang Panang)
A delectable smooth slightly creamy and thick red curry in a unique West Coast Malaysian style ingredient with long beans and capsicum.

Vegetable & Tofu (GF)	$24.90
Chicken or Pork or Beef (GF)	$25.90
Prawn (GF) or Fish (Battered Fish)	$29.90
Seafood (prawn, fish, squid)	$30.90

C05 Massaman Curry (Gang Massaman) (GF) $28.90
Tender chunky beef in mild spicy, tasty Massaman sauce. A very popular dish at Saowanee's.
(Note: Contains whole peanuts.)

C06 Pla Rad Prik $29.90
Deep fried fish fillet topped with red curry paste, coconut cream, capsicum and basil. Also a favourite at Saowanee's.

C07 Red Duck Curry (Kaeng Phed ped Yang) (GF) $29.90
Slices of succulent roasted duck in traditional red curry sauce, fusing lemon grass, with pineapple and rambutan, a truly authentic dish, combining the delicate flavours of Thailand.

C08 Dry Curry (Pad Pong Karee)
Stir-fried curry with potato, spring onion, onion, tomato and chilli. With China to the North and India to the west this dish is the Thai merging of those two traditions.

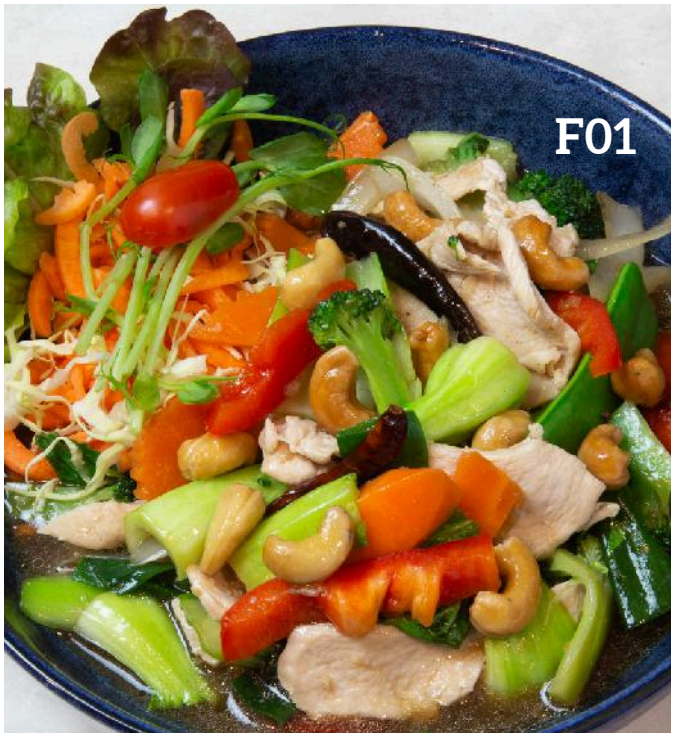
C09 Jungle Curry (Gang Pa)
A red curry **without coconut milk**, mixed vegetable, special sauce.

Vegetable & Tofu (GF)	$24.90
Chicken or Pork or Beef (GF)	$25.90
Prawn (GF) or Fish (Battered Fish)	$29.90
Seafood (prawn, fish, squid)	$30.90



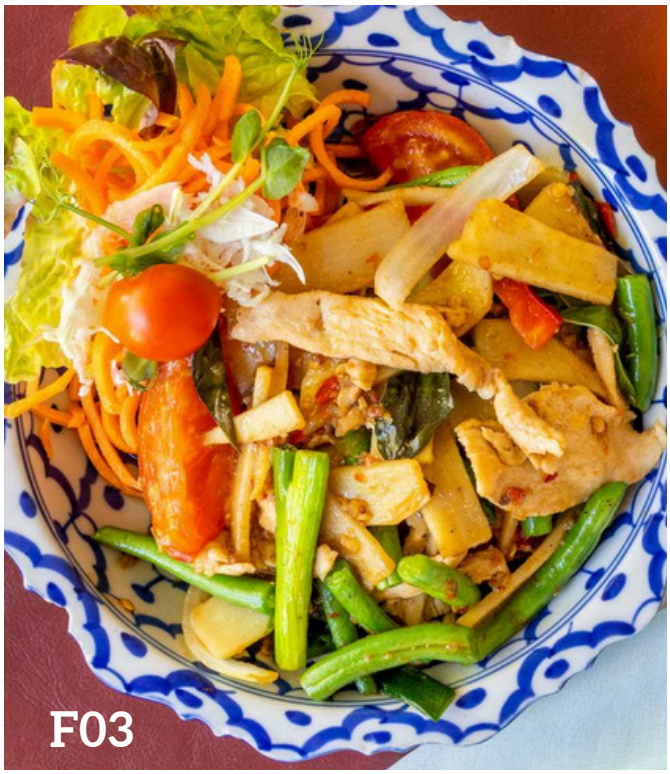














❖ Stir fry ❖

F01 Cashew Stir Fry (Pad Med Mamuang Himma Paan)
Stir-fried cashew nuts with carrot, broccoli, bokchoy, cabbage, snow peas, spring onion, onion, capsicum garnished with fried dried chilli.

F02 Macadamia Stir Fry (Pad Nam Prik Pow)
Stir-fried specially prepared chilli paste, and macadamia nuts with carrot, broccoli, cabbage, bok choy, snow peas, spring onion, onion and fried dried chilli.

F03 Chilli & Basil Stir Fry (Pad Kra Pao)
Stir-fried chilli and garlic, with long beans, spring onion, onion, Capsicum, bamboo shoots and tomato finished off with fresh basil.

Vegetable & Tofu GF	$25.90
Chicken or Pork or Beef GF	$26.90
Prawn GF or Fish (Battered Fish)	$30.90

F04 Mixed Vegetables (Pad Pak Ruam Mit) GF $23.90
Stir-fried mixed vegetable and tofu with soy sauce

F05 Chilli & Basil Stir Fry (Street Food-Style Pad Kra Pao)
Thailand's most famous stir-fries . Stir-frying chilli, garlic, capsicum, long beans and finished off with fresh basil.

Pork or Chicken Mince GF	$25.90



F06 Ginger Stir Fry (Pad Khing)
Stir-fried chilli, garlic and ginger with carrot, cabbage, long beans, spring onion, onion, capsicum and mushrooms.

F07 Oyster Sauce Stir Fry (Pad Nammun Hoi)
Stir-fried garlic and oyster sauce with kai-lan, carrot, broccoli, spring onion, onion, and capsicum.

F08 Sweet & Sour Stir Fry (Pad Preow Wan)
Thai style sweet and sour sauce with carrot, snow peas, spring onion, onion, capsicum, tomato, cucumber, mushrooms and pineapples.

Vegetable & Tofu GF	$24.90
Chicken or Pork or Beef GF	$25.90
Prawn GF or Fish (Battered Fish)	$29.90

F09 Pad Ped Stir Fry
Stir fried with long beans, ginger and kaffir lime leaves in a 'Pad Ped' style sauce.

F10 Pad cha Stir Fry
Stir-fried aromatic herbs ,chilli and garlic, with long beans, kaffir lime leaves, fingerroot, young peppercorn finished off with fresh basil. Its unique feature is the abundance of aromatic Thai herbs

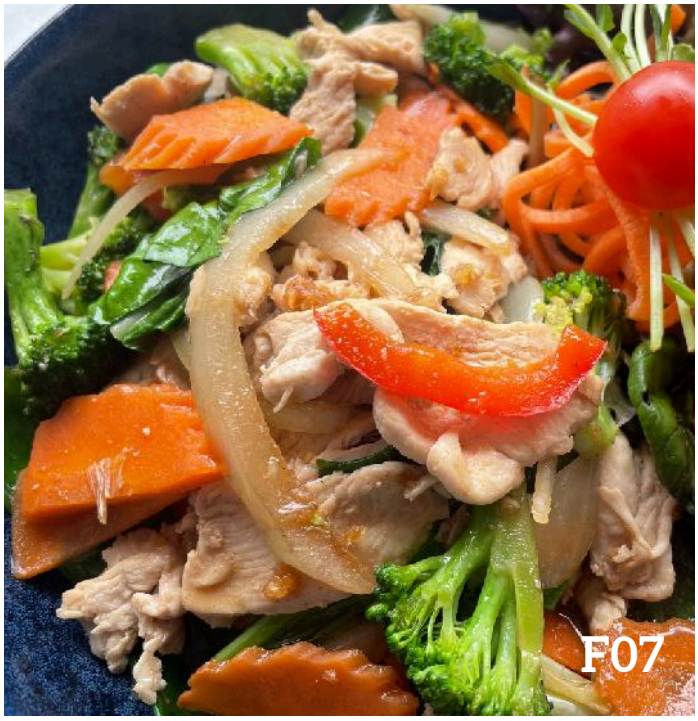
Chicken or Pork or Beef GF	$25.90
Prawn or Fish GF	$29.90
Seafood (fish, prawn, squid) GF	$30.90



F11 Omelette Thai Style GF
Fluffy omelette with chicken mince or spliced prawn, spring onion, chopped coriander, and tomato served with hot chilli sauce

With chicken mince	$23.90
With sliced prawn	$26.90







Noodles

N01 Pad Thai Saowanee's Style GF
Thailand's most famous, thin flat rice noodles with egg, bean sprouts, spring onion, tofu and Topped with ground roasted peanuts.

N02 Phuket Kuay Teow GF
Flat rice noodles stir-fried with egg, carrot, broccoli, kai-lan, bok choy, spring onion, onion and bean sprouts.

N03 Phuket Hokkien Mee
Yellow round noodles stir-fried with egg, carrot, broccoli, kai-lan, bok choy, spring onion, onion and bean sprouts.

N04 Pad Woonsen GF
Vermicelli stir-fried with egg, spring onion, onion, cabbage, mushroom, carrot and tomato.

N05 Drunken Noodles (Pad Kee Maow)
Flat rice noodle GF or yellow egg noodles stir-fried with egg, chilli, long beans, kai-lan, carrot, broccoli, tomato, spring onion, onion, capsicum, bamboo shoots, and basil.

N06 Pad Sie Iew GF
Flat rice noodle stir-fried with egg, kai-lan and broccoli.

Vegetable & Tofu	$22.90
Chicken or Pork or Beef	$23.90
Prawn	$25.90
Combination (chicken, beef, pork and prawn)	$27.90





















Rice

R01 **Fried Rice (Kow Pad)** GF
Thai Jasmine rice fried with egg, spring onion, onion, garlic, and tomato

R02 **Fried Rice Chilli & Basil (Kow Pad Kra Pao)** GF
Jasmine rice fried with egg, chilli, long beans, spring onion, onion, capsicum, garlic, tomato and basil.

R03 **Fried Rice Tom Yum (Kow Pad Tom Yum)** GF
Jasmine rice fried with tom yum paste, spring onion, onion, garlic and tomato.

R04 **Fried Rice Pineapple (Kow Pad Supparod)** GF
Jasmine rice fried with egg, pineapple, dash of curry powder, sultanas, spring onion, onion, tomato and roasted cashew.

Vegetable & Tofu	$22.90
Chicken or Pork or Beef	$23.90
Prawn	$25.90
Combination (chicken, beef, pork and prawn)	$27.90

R05 Roti (Malaysian Parrata) $5.00

R06 Steamed Thai Jasmine Rice Small (1 serve) $5.00

GF Steamed Thai Jasmine Rice Large (4 serves) $15.00

R07 Sticky Rice GF $6.00

R08 Coconut Rice GF $7.00
Jasmine rice with coconut milk

R09 Steamed Noodle - Rice GF or Egg Noodles $6.00

Desserts

D01 **Kow Neow Mamung (in season)** GF — $14.90
Sticky rice & fresh mango topping with sesame seeds and fresh coconut milk.

D02 **Kow Neow Durian** GF — $14.90
Sticky rice with durian.



D03 **Kow Tom Mudd** GF — $12.90
Sticky rice and banana wrapped in banana leaf topping with sesame seed and fresh coconut milk.

D04 **Sakoo Piak Maprow Oon** GF — $12.90
Sago with young coconut, topping with sesame seed and dried coconut.



D05 **Coconut Ice Cream (Ice Cream Kati)** GF — $12.90
Coconut Ice Cream topping with peanuts and dried coconut

D06 **Kow Neow & Ice Cream** GF — $12.90
Sticky rice with vanilla ice cream

D07 **Ice Cream with Fruit Salad** GF — $12.90
Vanilla ice cream with fruit salad

D08 **Mango Ice Cream** GF — $12.90

D09 **Ice Cream (1 Scoop)** — $5.00
Choice : Vanilla / Mango / Coconut Ice Cream