



SAOWANEE'S PLACE
t h a i r e s t a u r a n t

**2014 National Winner
Favourite Thai Restaurant**

I ♥ FOOD Awards

**2010 - 2012 WA Winner
Favourite Thai Restaurant**

I ♥ FOOD Awards

**2009, 2007, 2006 & 2005
Award for Excellence Finalist**

Restaurant & Catering Industry
Association & the Sunday Times

2004 Voted Best Thai in Perth

Sunday Times Magazine





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Welcome!

Wake up your taste buds here at Saowanee's Place, with the balanced flavours of Thailand's fiery peppers, tart green papayas and creamy coconut milk.

Our aim is to provide you with an experience of 'real' Thai food with consistency in flavour and topped with traditional Thai hospitality and noteworthy service. Our enjoyment is your enjoyment, to making your every visit here a memorable and satisfying occasion.

We use only the freshest ingredients, meats, vegetables and spices, cooking them with our traditional methods and blend in, most importantly, an attitude of love, caring and tenderness.

Allow us to serve you, relax and enjoy!

**Thank you for your patronage,
Saowanee, Robert & Family (Staff)**

Note: Before placing order, please inform us if anyone in your party has any food allergies and we will endeavor to accommodate them.



To share your experience at Saowanee's, why not get a Saowanee's Place Dine-in Gift Voucher, for birthday gifts, anniversary or any special occasion.

Food and Eating in Thailand

Authentic Thai food includes a unique balance of hot, sour, sweet, salty and bitter flavors that hit every taste bud on the tongue. Thai cooking is similar to much Asian cooking in form, with stir-fries of bite-sized pieces of meat and such vegetables as cabbage, spinach, cucumber and green beans.

But Thai people are intensely proud of their distinctive flavorings, and what sets Thai food apart from other Asian cuisines are aromatics that supply heat, sweetness or salt: fiery "birds eye" chillies (hot Asian peppers), pungent holy basil (Asian green basil), palm sugar, kaffir lime leaves, creamy coconut milk and ginger-like galangal.

Eating Thai Food is a Communal Affair

Ideally, eating Thai food is a communal affair involving two or more people, principally because the greater the number of diners the greater the number of dishes ordered.

Generally speaking, two diners order three dishes in addition to their own individual plates of steamed rice, three diners four dishes, and so on. Diners choose whatever they require from shared dishes and generally add it to their own rice. Soups are enjoyed concurrently with other dishes, not independently. Spicy dishes are "balanced" by bland dishes to avoid discomfort.

We give you authentic Thai food, but be aware that we cannot cater for the regional differences that you get when you go to Thailand.

Thai Glossary

Thai is rendered phonetically into English spelling, so spelling of words will vary on menus. For example, "gaeng," or curry, will often appear as "kaeng" or "kang."

Gaeng: curry

Gaeng Ped: a hot red curry made with dried red chillies

Gaeng Keow Wan: a green curry made with fresh green chillies

Gaeng Massaman : literally "Muslim curry," a warmly spiced, hot Indian-style curry

Gaeng Panang: an Indian-inspired curry usually without vegetables.

Gai: chicken

Kangung: spinach

Kaprow: with basil

Larb: a salad of spicy ground meat and raw vegetables

Pad Thai: stir-fried rice noodles

Pla: fish

Prik: chilli

Satay: kebabs of skewered meat or poultry

Som Tam: a frequently served salad of green papaya

Tam Taeng: a refreshing salad of cucumbers

Tom Yum Gai: chicken hot and sour soup

Tom Yum Kung: shrimp hot and sour soup

Essential Ingredients

Coconut Milk (Nam Gati)

Coconut milk is not the clear liquid inside a coconut but rather the creamy juice extracted from grated coconut. It adds creaminess and richness to sauces and soups.

Galangal (Kha)

Vital Thai ingredient, this is a root similar to ginger, but with a deeper, more complex flavor.

Fish Sauce (Nam Pla)

Perhaps the single most important ingredient in Thai cooking, fish sauce might be called the soy sauce of Thailand, an aged sauce that smells rich and complex, rather than fishy.

Green Paw Paw or Papaya (Malah Goh)

An unripe papaya, it's a crunchy, slightly sour green fruit. Almost every Thai meal includes a lightly dressed shredded green papaya salad.

Jasmine Rice (Kao)

A long-grain Thai rice with a seductive fragrance.

Kaffir Lime Leaves (Bai Makroot)

A crucial Thai ingredient, these dark green, glossy leaves impart a wonderfully perfumed lime flavor.

Lemon Grass (Takrai)

A tough stalk with a delicate citrus and ginger fragrance.

Palm Sugar

A dark brown sugar made from coconut trees. Palm sugar is used in desserts and to add a hint of sweetness to savory dishes.

Thai Basil (Horopa)

A distinct anise flavor makes this basil very different from the usual kind.

Thai Bird Chillies (Prik Ki Noo)

Tiny green or red chillies with a fierce bite.

Appetizers

- 101 **Thai Prawn Cracker (Kow Grieb Goong)** \$5.50
Deep fried Thai prawn cracker - garlic & pepper.
- 102 **Wonton (Geow Tod) (4 pieces)** \$8.50
Deep fried Wonton stuffed with minced chicken, garlic, coriander & pepper served with sweet chilli sauce.
- 103 **Spring Rolls (Popia Tod) vegetarian (4 pieces)** \$9.50
Vermicelli, cabbage, carrot, spring onion & pepper & mushroom wrapped with spring roll pastry, deep fried, served with sweet chilli sauce.
- 104 **Chicken Satay (Gai Yang) (4 sticks)** \$11.40
Grilled marinated chicken with special Thai satay sauce. **Note: sauce is peanut based.**
- 105 **Prawn Satay (2 sticks - 6 prawns)** \$12.00
Grilled marinated prawn with ginger, lemon grass, garlic, turmeric covered in special Thai satay sauce. **Note: sauce is peanut based.**
- 106 **Chicken Toast (Kanom Pang Naa Gai) (4 pieces)** \$8.90
Topping of marinated chicken, coriander, spring onion and pepper, covering with sesame seed served with red onion, cucumber and ground roasted peanuts in sweet chilli sauce.
- 107 **Fried Tofu (Toa Hoo Tod) (9 pieces of tofu)** \$8.50
Golden deep-fried Tofu with special Thai satay sauce. **Note: sauce is peanut based.**
- 108 **Fried Fish Tofu (Toa Hoo Tod) (6 pieces)** \$8.50
Golden deep-fried fish Tofu served with coriander in sweet chilli sauce
- 109 **Fried Fish Balls (6 pieces)** \$8.50
Golden deep-fried fish balls served with coriander in sweet chilli sauce
- 110 **Fish Cake (Tod Mun Pla) (4 pieces)** \$9.90
Thai style fish cake - fish mixed with curry paste, Thai herbs. Served with red onion, cucumber and ground roasted peanuts in sweet chilli sauce.
- 111 **Mixed Appetizers** \$9.50
1 Spring roll, 1 fish cake, 1 chicken toast and 1 wonton.
- 112 **Mushroom Balls (6 pieces)** \$8.50
Golden deep-fried Thai mushroom balls served with coriander in sweet chilli sauce. **Note: may contain chicken.**
- 113 **Beef Golden Triangles (4 pieces)** \$9.50
Crispy samosa wrapping and beef massaman filling. **Note: may contain peanuts.**

Soups

201 **Saowanee's Tom Yum Soup**

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

	Small	Regular (Serves 2)
Vegetable & Tofu	\$9.50	\$18.90
Chicken	\$9.90	\$19.90
Prawns	\$13.90	\$25.90
Seafood (prawn, fish, squid and scallop)	\$14.90	\$26.90

202 **Clear Tom Yum Soup**

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

	Small	Regular (Serves 2)
Vegetable & Tofu	\$9.50	\$18.90
Chicken	\$9.90	\$19.90
Prawns	\$13.90	\$25.90
Seafood (prawn, fish, squid and scallop)	\$14.90	\$26.90

203 **Tom Kha Soup**

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

	Small	Regular (Serves 2)
Vegetable & Tofu	\$9.50	\$18.90
Chicken	\$9.90	\$19.90
Prawns	\$13.90	\$25.90

204 **Wonton Soup**

Clear soup with Wonton served with chicken, bok choy and bean sprouts.

Thai Salads

- 301 **Chicken Mince Salad (Larb Gai)** \$19.90
Finely cooked chicken mince tossed with red onion, roasted peanuts, chilli, lemon, coriander.
- 302 **Beef Salad (Yum Neau)** \$19.90
Thin slices of grilled beef tossed with onion, chilli, cucumber, mint, tomato, roasted peanuts and coriander. **Note: Contains ground roasted peanuts.**
- 303 **Spicy Pork (or Chicken) Salad (Num Tok)** \$19.90
Thin slices of grilled pork or chicken tossed with onion, chilli, mint, coriander and roasted ground rice.
- 304 **Spicy Prawn Salad (Plar Goong)** \$25.90
Spicy prawn with lemon grass, red onion, tomato, lemon, roasted, cashew nuts, coriander & mint. **Note: Contains ground roasted peanuts.**
- 305 **Clear Noodle Salad (Yum Woonsen)** \$21.90
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.
- 306 **Paw Paw Salad (Som Tum)** \$21.90
Grated green paw paw (very healthy), mixed with prawns, chilli, roasted peanuts, lime juice, palm sugar, long beans and tomatoes.
Note: Contains ground roasted peanuts.

- 307 **Apple Salad (Yum Apple)** \$21.90
Grated green apple with prawn mixed with spicy herbs, roasted cashew nuts, coriander, lemon juice, chilli paste red onion and spring onion.
Note: Contains ground roasted peanuts.
- 308 **Carrot Salad (Yum Carrot)** \$21.90
Grated carrot with prawn, red onion, spring onion roasted cashew nuts, lemon and chilli. **Note: Contains ground roasted peanuts.**
- 309 **Mango Salad (Yum Mango Salad, in season only)** \$21.90
Grated green mango mixed with prawn, chilli, lemon and roasted cashew nuts, red onion, and spring onion. **Note: Contains ground roasted peanuts.**
- 310 **Seafood Salad (Yum Talay)** \$26.90
Mixed seafood – prawn, squid and scallop, tossed with tomato, red onion, spring onion, coriander, roasted cashew nuts, lemon and chilli.
Note: Contains ground roasted peanuts.
- 311 **Cucumber Salad (Yum Tang Kwa)** \$21.90
Grated cucumber with prawn, tomato, red onion, spring onion, roasted cashew nuts, coriander, lemon and chilli. **Note: Contains ground roasted peanuts.**

Curries

401 **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.

Vegetable & Tofu	\$18.90
Thai fish ball	\$19.90
Chicken or Beef or Pork	\$19.90
Lamb	\$22.90
Prawn or Fish	\$25.90
Seafood (prawn, fish, squid and scallop)	\$26.90

402 **Red Curry (Gang Dang)**

The red classic, slightly spicy & delicious with capsicum, bamboo shoots and basil.

Vegetable & Tofu	\$18.90
Thai fish ball	\$19.90
Chicken or Beef or Pork	\$19.90
Lamb	\$22.90
Prawn or Fish	\$25.90
Seafood (prawn, fish, squid and scallop)	\$26.90

403 **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	\$18.90
Thai fish ball	\$19.90
Chicken or Beef or Pork	\$19.90
Lamb	\$22.90
Prawn or Fish	\$25.90
Seafood (prawn, fish, squid and scallop)	\$26.90

404 **Yellow Curry (Gang Karee)**

Cooked in special yellow mild curry, with potato, tomato, capsicum spring onion and onion.

Vegetable & Tofu	\$18.90
Thai fish ball	\$19.90
Chicken or Beef or Pork	\$19.90
Lamb	\$22.90
Prawn or Fish	\$25.90
Seafood (prawn, fish, squid and scallop)	\$26.90

- 405 **Massaman Curry (Gang Massaman)** \$21.90
Tender chunky beef in mild spicy, tasty Massaman sauce. A very popular dish at Saowanee's. **Note: Contains whole peanuts.**
- 406 **Pla Rad Prik** \$25.90
Deep fried fish fillet topped with red curry paste, coconut cream, capsicum and basil. Also a favourite at Saowanee's.
- 407 **Pad Ped**
Stir-fried choice of meats in red curry paste with spring onion, onion capsicum, long beans, bamboo shoots, and basil.
- Vegetable & Tofu \$18.90
Thai fish ball \$19.90
Chicken or Beef or Pork \$19.90
Lamb \$22.90
Prawn or Fish \$25.90
- 408 **Red Duck Curry (Kaeng Phed ped Yang)** \$26.90
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.
- 409 **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.
- Vegetable & Tofu \$18.90
Chicken or Beef or Pork \$19.90
Lamb \$22.90
Prawn or Fish \$25.90
Soft Shell Crabs \$26.90
- 410 **Jungle Curry (Gang Pa)**
A red curry without coconut milk, mixed vegetable, special sauce.
- Vegetable & Tofu \$18.90
Chicken or Beef or Pork \$19.90
Lamb \$22.90
Prawn or Fish \$25.90

Stir Fry

501 Cashew Stir Fry (Pad Med Mamuang Himma Paan)

Stir-fried cashew nuts with carrot, broccoli, bok choy, cabbage, snow peas, spring onion, onion, capsicum garnished with fried dried chilli.

Vegetable & Tofu	\$19.50
Chicken or Beef or Pork	\$20.50
Lamb	\$23.50
Prawn or Fish	\$26.90

502 Chilli & Basil Stir Fry (Pad Prik)

Stir-fried chilli and garlic, with long beans, spring onion, onion, Capsicum, bamboo shoots and tomato finished off with fresh basil.

Vegetable & Tofu	\$19.50
Chicken or Beef or Pork	\$20.50
Lamb	\$23.50
Prawn or Fish	\$26.90

503 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.

Vegetable & Tofu	\$19.50
Chicken or Beef or Pork	\$20.50
Lamb	\$23.50
Prawn or Fish	\$26.90

504 Ginger Stir Fry (Pad Khing)

Stir-fried chilli, garlic and ginger with carrot, cabbage, long beans, spring onion, onion, capsicum and mushrooms.

Vegetable & Tofu	\$18.90
Chicken or Beef or Pork	\$19.90
Lamb	\$22.90
Prawn or Fish	\$25.90

- 505 Oyster Sauce Stir Fry (Pad Nammun Hoi)**
 Stir-fried garlic and oyster sauce with kai-lan, carrot, broccoli, spring onion, onion, and capsicum.
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|-------------------------|---------|
| Vegetable & Tofu | \$18.90 |
| Chicken or Beef or Pork | \$19.90 |
| Lamb | \$22.90 |
| Prawn or Fish | \$25.90 |
- 506 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
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|-------------------------|---------|
| Vegetable & Tofu | \$18.90 |
| Chicken or Beef or Pork | \$19.90 |
| Lamb | \$22.90 |
| Prawn or Fish | \$25.90 |
- 507 Mixed Vegetables (Pad Pak Ruam Mit)** \$18.90
 Stir-fried mixed vegetable with soy sauce
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|-----------|---------|
| With Tofu | \$19.50 |
|-----------|---------|
- 508 Tofu with Bean Sprouts (Pad Tofu Tua Ngor)** \$18.90
 Stir-fried Tofu with fresh and crispy bean sprout in soy sauce.
- 509 Omelette Thai Style (Kai Jeow with Gai Sub)** \$19.50
 Fluffy omelette with chicken mince, spring onion, chopped coriander, and tomato served with hot chilli sauce
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| With sliced prawns | \$21.90 |
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Noodles & Rice

601 **Pad Thai Saowanee's Style**

Thailand's most famous, thin flat rice noodles with egg, bean sprouts, spring onion, tofu and Topped with ground roasted peanuts.

Vegetarian	\$17.50
Chicken or Beef or Pork	\$18.90
Prawn	\$21.90
Combination (chicken, beef, pork and prawn)	\$22.90

602 **Pad Woonsen**

Vermicelli stir-fried with egg, spring onion, onion, cabbage, mushroom, carrot and tomato.

Vegetarian	\$17.50
Chicken or Beef or Pork	\$18.90
Prawn	\$21.90
Combination (chicken, beef, pork and prawn)	\$22.90

603 **Phuket Hokkien Mee**

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

Vegetarian	\$17.50
Chicken or Beef or Pork	\$18.90
Prawn	\$21.90
Combination (chicken, beef, pork and prawn)	\$22.90

604 **Phuket Kuay Teow**

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

Vegetarian	\$17.50
Chicken or Beef or Pork	\$18.90
Prawn	\$21.90
Combination (chicken, beef, pork and prawn)	\$22.90

605 **Pad Sie Iew**

Flat rice noodle stir-fried with egg, kai-lan and broccoli

Vegetarian	\$17.50
Chicken or Beef or Pork	\$18.90
Prawn	\$21.90
Combination (chicken, beef, pork and prawn)	\$22.90

- 606 Drunken Noodles (Pad Kee Maow)**
Flat rice noodle or yellow egg noodles stir-fried with egg, chilli, long beans, kai-lan, carrot, broccoli, tomato, spring onion, onion, capsicum, bamboo shoots, and basil.
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|---|---------|
| Vegetarian | \$17.50 |
| Chicken or Beef or Pork | \$18.90 |
| Prawn | \$21.90 |
| Combination (chicken, beef, pork and prawn) | \$22.90 |
- 607 Fried Rice (Kow Pad)**
Thai Jasmine rice fried with egg, spring onion, onion, garlic, and tomato
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|---|---------|
| Vegetarian (contains roasted cashew) | \$17.50 |
| Chicken or Beef or Pork | \$18.90 |
| Prawn | \$21.90 |
| Combination (chicken, beef, pork and prawn) | \$22.90 |
- 608 Fried Rice with Chilli & Basil (Kow Pad Prik)**
Jasmine rice fried with egg, chilli, long beans, spring onion, onion, capsicum, garlic, tomato and basil.
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|---|---------|
| Vegetarian | \$17.50 |
| Chicken or Beef or Pork | \$18.90 |
| Prawn | \$21.90 |
| Combination (chicken, beef, pork and prawn) | \$22.90 |
- 609 Fried Rice with Tuna** \$18.90
Jasmine rice fried with egg, Tuna, spring onion, onion, garlic and tomato
- 610 Fried Rice with Pineapple (Kow Pad Supparod)**
Jasmine rice fried with egg, pineapple, dash of curry powder, sultanas, spring onion, onion, tomato and roasted cashew.
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|---------|---------|
| Chicken | \$19.90 |
| Prawns | \$21.90 |
- 611 Roti (Malaysian Parrata)** \$3.00
- 612 Steamed Thai Jasmine Rice** \$3.00
Serving per head, unlimited rice.

Special Favourites

- 701 **Grilled Chicken (Gai Yang) & Paw Paw Salad** \$24.50
Grilled, chicken breast marinated in special sauce, served with paw paw salad and prawns (som tum). **Note: Contains ground roasted peanuts.**
Grilled chicken only – (without Som Tum) \$19.90
- 702 **Pepper, Garlic Stir Fry (Tod kratiam prikthai)**
Stir-fried with pepper, garlic, spring onion, onion and capsicum garnished with coriander.
Chicken, Beef or Pork \$19.90
Lamb \$22.90
Fish or Prawns or Squid \$25.90
- 703 **Gai Manao or Mu Manao** \$19.90
Marinated sliced chicken breast or Pork mixed with spicy chilli, red onion and coriander.
- 704 **Tamarind Fish or Prawn (Pla/Goong Makham)** \$25.90
Deep fried fish or prawn topped with sweet sour tamarind sauce garnished with coriander and fried dried chilli
- 705 **Triple Flavour Fish or Prawn (Pla/GoongSam-Rodd)** \$25.90
Deep fried fish or prawn topped with special triple flavoured sauce (Sweet, Sour and Chilli) garnished with coriander.
- 706 **Deep Fried Whole Fish** market price of the day
Topped with chilli, fresh basil and Saowanee's
Available Friday and Saturday only or pre-order in advance.
- 707 **Crispy Chilli Chicken or Pork** \$21.90
Crispy chicken or pork deep fried in light batter and stir fried with long beans, ginger and kaffir lime leaf in 'Pad Ped' style sauce.
- 708 **Crispy Chilli Prawns** \$26.90
Crispy prawns deep fried in light batter and stir fried with long beans, ginger and kaffir lime leaf in 'Pad Ped' style sauce.
- 709 **Soft Shell Crab** \$26.90
Crispy soft shell crabs deep fried in light batter and stir fried with garlic and pepper.

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| 710 | <p>Crispy Fried Paw Paw Salad</p> <p>Something different, crispy paw paw deep fried in light batter topped with prawns in paw paw salad sauce.</p> | \$22.90 |
| 711 | <p>Crispy Chilli Fish</p> <p>NZ Ling fish fillets deep fried in light batter and stir fried with long beans, ginger and kaffir lime leaf in 'Pad Ped' style sauce.</p> | \$26.90 |
| 712 | <p>Crispy Prawn Salad on Fried Kai-lan</p> <p>Lightly battered king prawns tossed in Saowanee's salad sauce and served on a bed of crispy fried kai-lan.</p> | \$28.90 |
| 713 | <p>Belly Pork Salad on Fried Kai-lan</p> <p>Crispy Belly Pork covered in Saowanee's salad sauce and served on a bed of crispy fried kai-lan.</p> | \$24.90 |

Condiments

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| 801 | <p>Bella Chilli</p> <p>Crispy fried crushed prawns, silver bait fish, with garlic, onion and chillies. Meeting of Burma and Thailand.</p> <p>Per serving \$3.50</p> <p>Take Away Jar (Net Wt 100g) \$6.90</p> |
| 802 | <p>Sambal Blachan (Malaysian)</p> <p>Per serving (30ml) \$3.00</p> |
| 803 | <p>Sweet & Spicy Chilli Sauce</p> <p>Per serving (30ml) \$3.00</p> |

Desserts

901	Kow Neow Mamung (in season) Sticky rice & fresh mango topping with sesame seeds and fresh coconut milk.	\$8.90
902	Kow Neow & Ice Cream Sticky rice with vanilla ice cream.	\$7.90
903	Kow Neow Durian Sticky rice with durian.	\$8.90
904	Kow Tom Mudd Sticky rice and banana wrapped in banana leaf topping with sesame seed and fresh coconut milk.	\$7.90
905	Kow Neow with Black Beans (Kow Neow Tua-Dum) Sticky rice with black beans in coconut milk	\$7.90
906	Sakoo Piak Maprow Oon Sago with young coconut, topping with sesame seed and dried coconut.	\$7.50
907	Ice Cream with Tropical Fruit Salad Vanilla ice cream with tropical fruit	\$8.50
908	Coconut Ice Cream (Ice Cream Kati) Coconut Ice Cream topping with peanuts and dried coconut	\$8.50
909	Ice Cream with Black Bean (Ice Cream Tua-Dum) Vanilla ice cream with Black bean in coconut milk	\$7.90
910	Mango Ice Cream	\$8.50
911	Rum & Raisin Gelati Ice Cream	\$8.50
912	Tartufo Rich Chocolate Gelati	\$8.50
913	Apple Sensation	\$8.50
914	Peach Fantasia	\$8.50

Beverages

Coffee	\$3.50
Thai Iced Coffee (contains milk)	\$4.90
Tea	\$3.90
Thai Iced Tea (contains milk)	\$4.90
Jasmin Tea (per pot)	\$3.50
Green Tea	\$3.50
Natural Spring water (600ml)	\$3.50
Mineral Water (300 ml)	\$4.00
Fruit Juice (375ml)	\$4.50
Soft Drink (375 ml)	\$4.00
Grass Jelly Drink	\$4.50
Coconut Juice	\$4.90
Corkage BYO (wine only)	\$5.00 (per bottle)

Banquets

Banquet One (minimum of 4 people)

\$29 per person

Appetizers

Spring Roll
Wonton

or

Spring roll
Chicken Toast

Main Course

Spicy Prawn Salad
Massaman Curry
Phuket Kuay Teow Pork
Oyster Sauce Chicken Stir Fry
Steamed Rice

or

Paw Paw Salad
Pla Rad Prik
Phuket Hokkien Mee Pork
Cashew Chicken Stir Fry
Steamed Rice

Beverage

Coffee or Tea



Banquet Two (minimum of 4 people)

\$35 per person

Appetizers

Fish Cake
Spring Roll
Wonton

or

Fish Cake
Spring Roll
Chicken Toast

Main Course

Paw Paw Salad
Massaman Curry
Cashew Chicken Stir Fry
Chilli Basil Fish Stir Fry
Phuket Kuay Teow Pork
Steamed Rice

or

Spicy Prawn Salad
Red Curry Chicken with Pineapple
Oyster Sauce Chicken Stir Fry
Macadamia Beef Stir Fry
Drunken Egg Noodles Pork
Steamed Rice

Dessert

Fruit Platter

Beverage

Coffee or Tea

Banquet Three (minimum of 4 people)

\$39 per person

Appetizers

Fish Cake
Spring Roll
Wonton
Fish ball

or

Fish Cake
Spring Roll
Chicken Toast
Chicken Toast

Main Course

Paw Paw Salad
Green Curry Chicken
Pla Rad Prik
Cashew Beef Stir Fry
Phuket Kuay Teow Pork
Steamed Rice

or

Spicy Prawn Salad
Chicken Red Curry with Pineapple
Chilli Basil Fish Stir Fry
Macadamia Beef Stir Fry
Drunken Egg Noodles Pork
Steamed Rice

Dessert

Fruit Platter

Beverage

Coffee or Tea

Lunch Specials

Curries served with rice

Green Curry

Red Curry

Panang Curry

Yellow Curry

Massaman Curry

Vegetable & Tofu \$15.90

Chicken or Beef or Pork \$16.90

Prawn \$18.90

\$18.50

Stir Fry served with rice

Oyster Sauce Stir Fry

Ginger Stir Fry

Sweet & Sour Stir Fry

Cashew Stir Fry

Chilli & Basil Stir Fry

Vegetable & Tofu \$15.90

Chicken or Beef or Pork \$16.90

Prawn \$18.90

Noodles & Rice

Pad Thai

Phuket Hokkien Mee

Phuket Kuay Teow

Thai Fried Rice (Kow Pad)

Vegetable & Tofu \$15.90

Chicken or Beef or Pork \$16.90

Prawn \$18.90



Hours

Lunch 11:00 am to 2:30pm Friday only

Dinner 5:00pm to 9:30pm
Monday, Wednesday to Sunday
(CLOSED Tuesday)

Fully Licenced (BYO wine only)



SAOWANEE'S PLACE
thai restaurant

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Phone 92289307

Mobile 0421 872 972 or 0438 817 877

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