

Gluten Free menu

Massaman Beef
Pad Thai
Oyster sauce Gluten free

CHARMED SET A

\$29.90 per person (Minimum 4 pp)

Mix entrée
Massaman Beef
Cashew nut sauce with chicken or beef
Pad thai Punim
Papaya salad (Somtum)
Steamed jasmine rice

CHARMED SET B

\$32.90 per person (Minimum 4 pp)

Golden bag
Duck rolls
Satay chicken
Duck Delight
Caramelised pork hock
Green veggie lovers
Yellow chicken curry / roti
Steamed jasmine rice

Food ordered must be consumed in restaurant only.
(NO TAKE AWAY)

*Not just an ordinary Thai restaurant
but a personal Thai chef in your kitchen.*

EST. 2010

Our first restaurant opened in St Ives in 2010, in 2011 we opened second one in Wahroonga and in 2012 we opened another one in Lindfield. All our food is fresh and homemade by our chefs and advocate newspaper declared our restaurant in Wahroonga. "Amazing street food, in a fast paced exciting atmosphere, Hanuman Thai is a must on the Upper north shore" proud to serve you a real taste of Thai and experience our friendly service from The land of smile.

Tel 99884667, 94491719

Dinner open everyday 5.00 pm - 10.00 pm

Shop2-3 198 Mona vale Road, St.ives NSW 2075

Dine in / Take away / Home Delivery

Charmed

by  HANUMAN THAI

Appetizer

Spring Rolls (4 PCS) \$6.90

Rice paper rolls filled with cabbage, carrot, celery, sliced black fungus and vermicelli, deep fried served with plum sauce.

Curry Puffs (4 PCS) \$6.90

Totally vegetarian, chopped fresh vegetables mixed with Thai herb and curry powder, wrapped in puff pastry, deep fired & served with sweet chili sauce.

Satay Chicken (6 PCS) \$7.90

A popular Thai snack, grilled marinated chicken breast on skewers, served with peanut sauce and cucumber relish.

Steamed dumplings (4 PCS) \$7.90

A combination prawn and minced chicken wrapped in wonton pastry and steamed to perfection served with homemade sauce.

Golden bag (4 PCS) \$7.90

It's rice paper roll wrapped like a bag filled with chicken meat, corn, pea mixed with Thai herb and served with plum sauce.

Mix entrée (4 PCS) \$7.90

spring rolls, satay chicken, curry puffs, golden bag

Crispy soft shell crab \$9.90

Bettered soft shell crab lightly fried served with sweet chili sauce.

Soup

Tom kha Chicken \$8.90

A refreshing soup of tender chicken with mushroom, young galangal in a mild spicy-sour coconut soup.

Tom yum Prawn \$8.90

Thai spicy and sour soup with prawns, lemongrass, kaffir lime leaves galangal, herbs, lemon juice and chili.

Grilled

Garlic and Pepper Lamb \$21.90

Marinated grilled lamb cutlets served with stir-fried mixed vegetables in a garlic pepper sauce.

BBQ Chicken or BBQ Beef \$17.90

Thai style marinated chicken or beef with Thai herb served with stir-fried vegetables in garlic and pepper sauce served with sweet chili sauce on the side.

Salad

Papaya Salad (Somtum) \$10.90

A very popular North-Eastern dish, a salad of shredded green papaya and carrot with lemon dressing.

BBQ Salad (Chicken or Beef) \$17.90

Grilled chicken or tender beef with sliced cucumber, mint, red onion and carrot drizzled with chili and lime dressing.

Duck Salad \$18.90

Grilled roast duck with lemongrass, sliced cucumber and carrot in a chili jam and coconut milk dressing, sprinkled with crispy fried red onion and cashew nuts.

Make your own meal

Vegetable	\$13.90
Tofu (Deep fried soft tofu)	\$13.90
Chicken (Chicken Breast Fillet)	\$15.90
Beef (Rump Beef)	\$15.90
Duck (Roasted Duck)	\$17.90
Prawns (Tiger prawn)	\$17.90
Seafood (Prawn, Fish, Squid and Scallop)	\$18.90

Stir-Fry

Oyster Sauce

A classic stir-fry with assorted vegetables in oyster sauce, sprinkled with fried red onion.

Cashew Nut Sauce

Famous Thai dish of roasted cashew nuts and assorted vegetables stir-fried in chili jam and topped with roasted chili.

Chili Basil Sauce

Stir-fried mixed vegetables, basil leaves with minced garlic and chili, garnished with crispy fried basil leaves.

Peanut Sauce

Aromatic herbs stir-fried with homemade peanut sauce and vegetables.

Ginger and Shallot Sauce

A powerful aphrodisiac in Thailand and this delicate stir-fry combination with shredded ginger is no exception.

Creamy Chili Basil Sauce

Homemade curry with assorted vegetables flavor with fragrant soy bean, turmeric and ground chili, garnished with crispy fried basil leaves.

Curry

Green Curry

A fabulous Thai curry flavor with green chili paste, kaffir lime leaves and basil leaves and coconut milk.

Red Curry

A delicious light curry with fresh red chili paste, tossed with fresh chili, basil leaves and coconut milk.

Massaman Beef \$16.90 (with roti) \$17.90

Tender cubes of beef, simmered in a traditional massaman curry with coconut milk, onions, cashew nuts, baby potatoes.

Yellow Chicken Curry \$17.90

Thai influenced coconut based yellow curry paste with potato and chicken sprinkled with fried onions and served with cucumber relish.

Noodles

Pad Thai Traditional

Thai style fried thin rice noodle with egg bean sprouts, diced tofu and crushed peanuts.

Pad Se Ew

Well-know stir-fried flat rice noodle, vegetable with sweet soy sauce, oyster sauce, pepper and egg.

Pad Kee Mao

Spicy and aromatic, stir-fried flat rice noodle with chili Basil sauce, minced garlic, basil leaves and egg.

Singapore Noodles

Stir-fried thin rice vermicelli, bean sprout and shallots with oyster sauce and egg.

Stir-Fry Fried Rice

Famous street stir-fried rice with vegetable, egg and seasoning.

Charmed's all time favorite

Koo Wa Gai Noodles \$17.90

Famous street food of Thailand using delicious sweet soy sauce & a stir-fry of chicken, prawns, flat rice noodles & bean shoots, sprinkled with fried onion.

Salt And Pepper Squid \$17.90

Tender fried salt and pepper squid served with sweet chili sauce.

Gang Phed Ped Yang \$20.90

Roast duck in chili red curry combined with pineapple, lychees and cherry tomatoes.

Duck Plum Sauce \$24.90

Tender roast duck served with shitake mushroom and bok choy stir-fried and dressed in light plum sauce spiced with cinnamon, star anise and garlic.

King Prawns with lime leaves and peppercorns \$22.90

Stir-fried 3 King Prawns braised with crushed garlic, coriander root in a lime leaf and peppercorns sauce.

Creamy Sweet basil with King Prawns \$22.90

Grilled fresh king prawns cooked in a creamy sweet basil sauce with baby corn, snow peas garnished with crisp-fried basil leaves.

Charmed's Signature Dishes

Hokkien Mee with sambal chilli \$17.90

A typical plate of Hokkien mee consists of thick yellow noodles in dark soy sauce, crispy pork slices, prawns, tofu, vegetables with sambal chilli.

Pad Kana Moo Grob \$17.90

Stir fried Chinese broccoli & Crispy belly pork with oyster sauce is not a spicy dish but full of flavor.

Massaman Duck \$20.90

Sliced tender roast duck, simmered in a traditional massaman curry with coconut milk and sweet potatoes on top with cashew nuts.

Pad Thai Punim \$20.90

The most popular dish in Thailand, stir-fried thin noodles with soft shell crab, bean sprouts, tofu, shallots, crushed peanuts and egg.

Duck Delight \$24.90

A popular Thai dish boneless duck served with vegetable, ginger and sweet soy sauce.

Healthy Dish by Charmed resto

Green veggie lovers \$17.90

Stir fried mixed green veggies, snowpeas, green beans, Chinese broccoli, broccoli, Bok Choy with homemade sauce.

Pan fried snapper with black bean sauce \$31.90

Pan fried snapper and garnish with spring onions, chili and coriander leaves.

Side Dished

Roti \$3.00

Small Bowl Steamed jasmine rice \$2.50

Big Bowl Steamed jasmine rice \$6.00

Steamed Rice With Peanut Sauce \$3.50

Fragrant Thai jasmine rice served with homemade peanut sauce.