Have you eaten yet?

HIN



子© @RHAANMELBOURNE

SMALL PLATES

CHARRED EDAMAME (VG) (GF)

Sesame, salt, lemon

BANGKOK WINGS

Marinated fried chicken wings with a choice of Regular or Spicy wings. Served with Thai sweet chilli sauce.

TATAKI TUNA LARB (GF)

Seared sesame tuna in ricey, spicy E-sarn dressing.

CRISPY SEAFOOD NET SPRINGROLLS (4)

Served with our homemade sweet chilli dipping sauce.

CRISPY VEGETABLE Springrolls (4) (v

Thai vegetable spring rolls, with vegetables, vermicelli noodle wrapped in pastry.
Served with homemade sweet chilli dipping sauce.

DIY PO PIA SOT (5PCS) (GF)

Roll your own Thai fresh spring rolls with streamed pancake and Hoisin sauce.

TOFU, CHINESE SAUSAGE, CUCUMBER, BEANSHOOT, EGG DUCK, CUCUMBER, LEEK. CORIANDER

CRISPY CALAMARI

Get your stomach going with our deep-fried calamari marinated in Thai seasoning served with Thai sweet chilli sauce.

CRISPY TOFU (VG)

Deep fried tofu served with sweet chilli peanut dipping sauce.

DIY CHICKEN VERMICELLI Salad Wrap (GF)

DIY Iceberg lettuce topped with minced chicken sauce, R-HAAN's spicy lime sauce and crowned with some fresh coriander. Needs a little bit of work but it's worth every bite!

CHICKEN SATAY (4)

Grilled marinated chicken served with our creamy peanut sauce and Thai cucumber vinaigrette dipping sauce.

MIENG PRAWN (3)

Coconut crumbed prawn, lime segment, ginger with Kapi palm sugar caramel sauce

SEARED SCALLOP SALAD ON RICE CRACKER (2)

Seared scallop topped with watermelon Thai herb and spicy lime sauce on rice cracker.

SALAD

GREEN PAPAYA SALAD [+CRISPY PORK]

Shredded green papaya, tomatoes, string beans and peanuts tossed in an exotic Thai spicy lime dressing. Topped with Crispy Pork.

GRILLED PUMPKIN TOFU SALAD (V) 22

Roasted pumpkin served with fried tofu, fresh garden salad, sunflower seeds and chia balsamic derssing.

LARB SOFT SHELL CRAB

Soft shell crab, lettuce, red onions, tomatoes, fresh garden salad with roasted jasmine rice tossed in herb and Thai chilli lime dressing

LARB GAI

Warm minced chicken salad with roasted jasmine rice tossed in herb, chilli and lemon juice dressing with fresh garden salad.

SIAM BEEF SALAD

Thai grilled beef with cucumber, tomatoes, red onions, and Thai herbs seasoned with ricey and spicy E-sarn dressing.

SOUP

21/27

TOM YUM SEAFOOD HOT POT

Traditional Thai spicy and sour soup with king prawns, mussel, calamari and baramundi fillets served on a special large hot pot.

15

28

CLASSIC TOM YUM PRAWN

Thai famous light and spicy Tom Yum broth simmered with galangal, lemongrass, mushrooms, tomato, spring onion and coriander.

ORIGINAL TOM KHA CHICKEN

Creamy coconut milk, lemongrass and galangal broth, mushrooms, spring onion and coriander.

22 BARBEQUE

E-SARN CHICKEN

Chicken Maryland rubbed with our signature sauce and grilled until juicy topped with fried leek and fried garlic. Served with a side of papaya salad, sticky rice, Jaew sauce and Thai sweet chilli sauce.

CRYING TIGER

Flame-grilled porterhouse with side of papaya salad and Jaew sauce.

SEAFOOD

BARRAMUNDI MIANG

Steamed barramundi fillets served with mixed herbs, rice vermicelli and 2 styles dipping sauce, Miang sauce and our homemade chilli lime sauce.

Wrap and enjoy!!!!

BARRAMUNDI WITH GREEN APPLE SALSA

Crispy on the outside but tender on the inside, Barramundi fillets served with flavourful green apple salsa.

3 FLAVOUR SAUCE BARRAMUNDI 35

Crispy barramundi top with diced capsicum, onion, carrot, spring onion, baby corn, mushroom in chef's special three flavour sauce.

SOFT SHELL CRAB IN CURRY SAUCE

Delicious deep fried soft shell crab sauteed in our creamy egg curry sauce

33

CHOO CHEE TALAY HOTPLATE

Stir fried mixed prawns, scallop, calamari and barramundi fillets and vegetables with Thai herbs in red curry sauce.

THAI GREEN CHICKEN CURRY

A must-try menu is our famous Thai green curry.
Perfectly pounded aromatic green chilli paste simmered with coconut milk & kaffir lime leaves with some spicy kick.

SLOWED COOK BEEF MASSAMAN

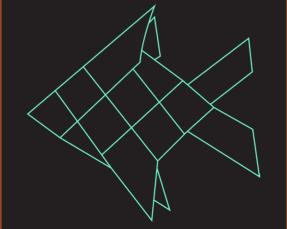
6 hrs, slow-cooked, melting tender beef in thick mild curry with carrot, sweet potato. Topped with avocado, cashew nut and fried shallot.

ROASTED DUCK IN RED CURRY WITH PINEAPPLE AND LYCHEES

Our special red curry recipe only served when perfectly stewed with rich fruity taste from pineapple and lychees. Ready to dig in?

BANGKOK PANANG SALMON 39.5

Grilled juicy salmon in famous Thai Panang curry.



STIR-FRIED

CRISPY CHICKEN CASHEW HING (VO)

A comfort food that can't goes wrong. Lightly fried chicken thigh stir-fried with cashew nuts, onion, capsicum, carrot, brocolli, sun-dried chili.

QUEEN OF SIAM BASIL 22.5 / 33 CHICKEN / SEAFOOD (VO) (GF)

Capsicum, onion, green bean and Thai basil in exotic spicy sauce.

GODDESS GARLIC BEEF (GF)

Stir-fried beef with assorted vegetables in garlic and pepper brown sauce.

THAI SPICY CRISPY PORK BASIL 2

Capsicum, onion, green bean and Thai basil in exotic spicy sauce.

GOLDEN CRISPY PORK KANA (VO) 2

Spicy crispy pork belly with Chinese broccoli and carrot.

CRISPY PORK PAD PRIK GAANG

Crispy pork stir-fried in red curry paste with onion, broccoli, zucchini, carrot, green bean and capsicum.

SIAM GREEN AND TOFU (VG) (GF)

Stir-fried mixed seasonal vegetables and tofu.

ONE DISH

ROYAL PAD THAI PRAWN (GF)

Traditional Thai dish of stirfried thin rice noodles, chives, radish, beansprouts, crushed peanuts and egg in savory and sweet tamarind sauce. Topped with king prawns and wrapped in egg net pancake.

PAD THAI CHICHEN / 22/26.5 SOFT SHELL CRAB (VO)

Original rice noodle and tamarind sauce. Served with crushed peanuts, fresh bean sprouts the way it should be.

23.5 / 26.5

PAD SEE EIW BEEF / CRISPY PORK (VO)

Stir-fried broad flat rice noodles, Chinese broccoli, carrot and egg in light brown sauce. Topped with fried garlic.

DRUNKEN MAN CHICKEN /SEAFOOD (VO)

Stir-fried broad flat rice noodles with broccoli, zucchini, onion, green bean, capsicum, peppercorn, Thai basil and egg in spicy chili sauce.

22/27

SIAMESE FRIED RICE CHICKEN 22 / 26 / PRAWN (VO) (GF)

Jasmine Rice Stir-Fried with Onions, Spring onion, Tomatoes, Chinese Broccoli, Carrots and Egg.

PINEAPPLE FRIED RICE PRAWN 26 (vo) (GF)

Stir-fried Jasmine rice with onions, pineapple, spring onion, tomatoes, carrots, curry powder, egg and cashew nuts.

SIDE-DISK

Thai Jasmine Rice | 4
Brown Rice | 5
Pandan Coconut Rice | 5
Sticky Rice | 5
Roti Bread w/ | 8
Peanut Sauce
Roti Bread | 6
Peanut Sauce | 4

Please note that public holidays incur a 15% surcharge.

V = Vegetarian

VO = Vegetarian Option

VG = Vegan

GF = Gluten Free