



THAI TIDE

BANGKOK'S LATE NIGHT AFTER PARTY SUPPER HAS COME TO THAI TIDE, MELBOURNE.

In Bangkok's late night food scene, one of the best known supper meal is "Khao Tom Kui". "Khao Tom Kui" is a Thai-Chinese cuisine, which essentially a delicious pairing of plain rice congee served with variety of side dishes to share. The side dishes range from some stewed dishes, pickled dishes, stir fried meat or vegetable and dried ones, such as sweet Chinese sausage, sundried pork etc. We would also be offering "Tom Yum Mama", which is famous 'MAMA' Thai instant noodle in THAI TIDE's signature creamy, sweet, sour and spicy tom yum broth served with gourmet meat and seafood.

KHAO TOM KUI (ข้าวต้มกุ๊ย)

Thai style plain rice congee with variety of authentic side dishes of your choice.

Khao Tom – Plain rice soup

Choose 3 dishes** for 2 people to share - \$25 per person (**Excluding Tom Leng Hot Pot, Large size barramundi fish head) OR order a la carte

PICKLED

P1. Goong Chae Nam Pla (กุ้งแช่น้ำปลา)	13
Thai style raw prawn sashimi (5pcs) with spicy dipping sauce	
P2. Yum Krapor Moo Gieam Chai Kai Khem (ยำกระเพาะหมูเทียมด้วยไข่เค็ม)	13
Spicy pork stomach with pickled vegetable and salted egg	
P3. Yum Kai Khem Koong-Hang (ยำไข่เค็มกุ้งแห้ง)	13
Salted eggs and dried shrimps in chili and lime dressing	
P4. Yum Ruam Hed (ยำรวมเห็ด)	13
Spicy and tangy mixed mushrooms salad	
P5. Yum Voonsen (ยำวุ้นเส้น)	14
Spicy Thai glass noodle salad with minced chicken, prawns and calamaries in chilli and lime dressing	
P6. Yum Khai Yiew Mar (ยำไข่เยี่ยวม้า)	14
Spicy and tangy century egg salad	
P7. Yum Poudong (ยำปูดอง)	2 pcs / 16
Raw blue swimmer crabs in chili and lime dressing	
P8. Yum Plasalid (ยำปลาสด)	16
Crispy gourami fish in chili and lime dressing	
P9. Yum Goon Cheang (ยำกุนเชียง)	16
Spicy and tangy sweet Chinese sausage salad	
P10. Yum Ruam Khao Tom Kui (ยำรวมข้าวต้มกุ๊ย)	16
Spicy pickled cabbage, salted eggs, dried shrimps and sweet Chinese sausage	

FRIED

F1. Peek Gai Tod (ปีกทอด)	4 / pc
Crispy chicken wing	
F2. Tao Hu Tod (เต้าหู้ทอด)	8
Crispy Tofu	
F3. Sai Tod (ไส้ทอด)	12
Fried pork intestines	
F4. Kai Jeow Mara (ไข่เจียวมะระ)	13
Omelette with bitter melon	
F5. Pla Sai Tod Kratiem (4pcs) (ปลาทรายทอดกระเทียม)	16
Crispy sand fish marinated in cumin	
F6. Gai Ruan Khem (ไก่ร่วนเค็ม)	16
Pulled chicken breast in soy sauce marinate, pepper and garlic	
F7. King Mackerel Tod Nam Pla (ปลาอินทรีทอดน้ำปลา)	16
Deep fried king mackerel in savoury fish sauce	
F8. Hoy Thod (หอยทอด)	16
Thai crispy mussel omelette served with bean shoot and Sriracha sauce	
F9. Moo Kua Gluer (หมูคั่วเกลือ)	16
Salted crispy pork belly	

BRAISED & SOUP

B1. Tom Leng Hot Pot (ต้มเล้ง)	25**
Spicy pork spines soup available	
B2. Tom Jub Chai (ต้มจับฉ่าย)	14
Stewed mixed vegetables	

B3. Tom Jeud Mara Yud Sai Moo Sub (ต้มจืดมะระยัดไส้)	14
Thai style clear soup of bitter melon stuffed with minced pork	
B4. Tom Super Teen Gai (ต้มซูเปอร์ตีนไก่)	14
Spicy and sour chicken feet soup	
B5. Tom Yum Hua Plakraphong (ต้มยำหัวปลา)	16 small /25
Tom Yum of Barramundi fish heads	
B6. Kiam Buay Moo Sub (เทียมบัวหอยลึบ)	14
Minced pork sour pickled plum soup	

STEAMED

S1. Pla Luak Jim (ปลากระพงลวกจิ้ม)	16
Steamed Barramundi with Special Dipping Sauce	
S2. Pla Neung Manao (ปลานึ่งมะนาว)	18
Fillet barramundi steamed in spicy, sweet and sour lime chilli dressing, dressed with lime, ginger, spring onion and coriander (25 minutes)	
S3. Ped Palor Liad Palor (เป็ดพะโล้)	18 for 350g
Five spice duck with blood jelly	

STIR FRIED

SF1. Pad Thung Ngo Taohu (ผัดถั่วงอกเต้าหู้หมูสับ)	12
Stir fried bean shoot with minced pork and tofu	
SF2. Chai Pho Pad Khai (ไชโป้วผัดไข่)	13
Sweet radish stir fried with egg	
SF3. Pad Kalum Plee Nam Pla (กะหล่ำปลีน้ำปลา)	13
Stir fried green cabbage with garlic and fish sauce	
SF4. Pad Pak Boong Fai Dang (ผักบุ้งไฟแดง)	13
Kang kong stir-fried in chilli and soy bean paste sauce	
SF5. Khana Pla Khem (คะน้าปลาเค็ม)	13
Stir fried Chinese broccoli with salted fish	
SF6. Mara Pad Khai (มะระผัดไข่)	13
Bitter melon stir fried with egg	
SF7. Pad Krapor Mhoo Giuem Chai (กระเพาะหมูผัดเทียมฉ่าย)	13
Pork stomach stir fried with pickled Chinese cabbage	
SF8. Toa Hu Thong Kreung (เต้าหู้ทรงเครื่อง)	14
Deep fried egg tofu with minced pork, carrots and shitake mushrooms thick gravy	
SF9. Kai Yiew Mar Krapao Krob (ไข่เยี่ยวม้ากระเพรากรอบ)	14
Stir fried chili basil with minced pork and century eggs	
SF10. Khai Khem Pad Moo Sub (ไข่เค็มผัดหมูสับ)	14
Minced pork stir fried with salted duck egg	
SF11. Moosub Pad Numleab (หมูสับหน้าเล็ยบ)	15
Stir fried minced pork with garlic and black olives	
SF12. Pla Meuk Pad Khai Khem (ปลาหมึกผัดไข่เค็ม)	16
Stir fried calamaries in salted duck egg	
SF13. Kanaa Moo Krob (กะน้าหมูกรอบ)	16
Wok fried crispy pork bellies, Chinese broccoli, garlic, chilli and soya bean paste sauce	
SF14. Hoy Lai Nahm Prig Phao (หอยลายผัดน้ำพริกเผา)	16
Stir fried clams with chilli jam, young peppercorn and sweet Thai basil	

TOM YUM MAMA (ต้มยำมาม่า)

Mama instant noodle in creamy, sweet, sour and spicy tom yum soup

Classic tom yum MAMA	25
Minced pork, pork balls, prawns, calamaries, crispy pork bellies, eggs	
Seafood tom yum MAMA	32
Mixed seafood of prawns, calamaries, mussels, fish fillet, eggs (Extra Soft Shelled Crab +\$10)	
ALL-IN tom yum MAMA	40
Minced pork, pork balls, mixed seafood of prawns, calamaries, mussels, fish fillet, crispy pork bellies, eggs	

Extra

Extra crispy pork bellies +\$10

Extra soft shelled crab +\$10

Extra fresh blue swimmer crab meat +\$15

SUPERSIZE YOUR HOTPOT +\$10