

experience the taste of real thai

ABN 70 099 409 846

Welcome to Saowanee's Place!

2010 Voted **WA Favourite Thai Restaurant** | I Love **FOOD** Awards 10 | State Winner
2009 Voted **WA Favourite Asian Restaurant** | I Love **FOOD** Awards 09 | State Winner
2009, 2007, 2006 & 2005 **Award for Excellence Finalist**, by *Restaurant & Catering Industry Association and the Sunday Times*

2004 Voted **Best Thai in Perth**, by *Sunday Times Magazine*, (STM 5th Dec 04)
Rated **15/20 - On the Boil to Red Hot-** the *West Australian*, Dining Out

address: 348 Fitzgerald St. North Perth

phone: 92289307, mobile: 0421 872 972 or 0438 817 877

hours: Open for lunch 11:00 am to 2:30pm Friday only.

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

email: saowanee@iinet.net.au

web: www.SaowaneesPlace.com

FULLY LICENCED (BYO wine only)

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.

THAI 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 bird chillies (hot Thai 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 rice. Soups are enjoyed concurrently with other dishes, not independently. Spicy 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 chilles

gaeng musaman: literally "Muslim curry," a warmly spiced, hot Indian-style curry
gaeng panaeng: 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 esan: a frequently served salad of green papaya
tam taeng: a refreshing salad of cucumbers
tom yam gai: chicken hot and sour soup
tom yam kung: shrimp hot and sour soup

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 chilles with a fierce bite.

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.

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.

Galangal (Kha)

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

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.

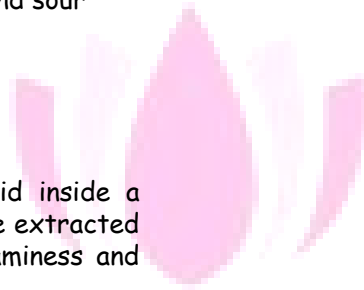
Jasmine Rice (Kao)

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)



SAOWANEE'S PLACE

**Allow us to serve you, relax
and enjoy!**

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

Banquets- No 1

Only \$28 per person
(minimum of 4 people)

Appetizers

Spring Roll
Wonton

or

Spring roll
Chicken Toast

Main Course

Massaman Curry
Spicy Prawn Salad
Hokkien Mee pork
Stir Fried Oyster Sauce Chicken
Steamed Rice

or

Paw Paw Salad
Pla Rad Prik
Keow Teow beef
Stir Fried cashew-nuts chicken
Steamed Rice

Beverage

Coffee or Tea



Banquets- No 2

Only \$34 per person
(minimum of 4 people)

Appetizers

Fish Cake
Spring Roll
Wonton

or

Fish Cake
Spring Roll
Chicken Toast

Main Course

Massaman Curry
Spicy Prawn Salad
Phuket Keow Teow pork
Stir Fry Cashew Chicken
Stir Fried Beef in Oyster Sauce
Steamed Rice

or

Paw Paw Salad
Stir fry Chilli Basil Fish
Hokkien Mee Pad Kee Meow pork
Stir Fry Cashew Beef
Chicken Red Curry with Pineapple
Steamed Rice

Dessert

Fruit Platter

Beverage

Coffee or Tea

Banquets No 3

Only \$38 per person
(minimum of 4 people)

Appetizers

Fish Cake
Spring Roll
Wonton
Fish ball

or

Fish Cake
Spring Roll
Wonton
Chicken Toast

Main Course

Green Curry chicken
Spicy Prawn Salad
Pla Rad Prik
Stir Fried Chicken Cashew
Stir Fried Beef in Oyster Sauce
Phuket Keow Teow pork
Steamed Rice

or

Red Curry Chicken with Pineapple
Spicy Prawn Salad
Chilli Basil Fish
Paw Paw Salad
Pad Nam Prik Pow Beef
Hokkien Mee Pad Kee Meo pork
Steamed Rice

Dessert

Fruit Platter

Beverage

Coffee or Tea

appetizers

- 101 *Thai Prawn Cracker (Kow Grieb Goong)* \$5.50
Deep fried Thai prawn cracker - garlic & pepper.
- 102 *Wonton (Geow Tod) (4pc.)* \$8.50
Deep fried Wonton stuffed with minced chicken, garlic, coriander & pepper served with chilli sauce.
- 103 *Spring Rolls (Popia Tod) vegetarian (4pce.)* \$9.50
Vermicelli, cabbage, carrot, spring onion & mushroom wrapped with spring roll pastry, deep fried, served with chilli sauce.
- 104 *Chicken Satay (Gai Yang) (4sticks)* \$10.50
Grilled marinated chicken with special Thai satay sauce.
- 105 *Prawn Satay (2 sticks-6 prawns)* \$11.00
Marinated Prawn with ginger, lemon grass, garlic, turmeric covered in special Thai satay sauce.
- 106 *Chicken Toast (Kanom Pang Naa Gai) (4pce.)* \$8.90
Topping of marinated chicken, coriander, spring onion and pepper, covering with sesame seed. Served with fresh relish and ground roasted peanuts.
- 107 *Fried Tofu (Toa Hoo Tod) (9pce.)* \$8.50
Golden deep-fried Tofu with peanut sauce.
- 108 *Fried Fish Tofu (Toa Hoo Tod) (6pce.)* \$8.50
Golden deep-fried fish Tofu served with chilli sauce

- 109 *Fried Fish Balls (6pce)* \$8.50
Golden deep-fried fish balls served with chilli sauce and coriander
- 110 *Fish Cake (Tod Mun Pla) (4pce.)* \$9.90
Thai style fish cake - fish mixed with curry paste, thai herbs. Served with fresh cucumber , onion relish and ground peanuts.
- 111 *Mixed Appetisers* \$9.50
1 Spring roll, 1 fish cake, 1 chicken toast and wonton.
- 112 *Beef Golden Triangles* \$9.50
Crispy samoosa wrapping and beef massamun filling



SAOWANEE'S PLACE

soup

201 *Tom Yum Soup - Saowanee's*

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 the chilies and the lightly creamy sweetness of coconut milk.

	Small	Regular Size (Serves 2)
Vegetable & Tofu	\$9.50	\$17.90
Chicken	\$9.90	\$18.90
Prawns	\$12.00	\$23.90
Seafood (prawn, fish, squid and scallop)	\$12.50	\$24.90

202 *Tom Yum Soup - Clear*

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 Size (Serves 2)
Vegetable & Tofu	\$9.50	\$17.90
Chicken	\$9.90	\$18.90
Prawns	\$12.00	\$23.90
Seafood (prawn, fish, squid and scallop)	\$12.50	\$24.90

203 *Tom Kha Soup*

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

	Small	Regular Size (Serves 2)
Vegetable & Tofu	\$9.50	\$17.90
Chicken	\$9.90	\$18.90

204 *Wonton Soup - Chicken*

Clear soup with Wonton stuffed with minced chicken and served with Chinese vegetables.

\$16.90

thai salads

- 301 *Chicken Mince Salad (Larb Gai)* \$18.90
Finely cooked chicken mince tossed with red onion, chilli, lemon, coriander.
- 302 *Beef Salad (Yum Neau)* \$18.90
Thin slices of grilled beef tossed with onion, chilli, cucumber, mint, tomato, roasted peanut and coriander.
- 303 *Spicy Pork (or Chicken) Salad (Num Tok)* \$18.90
Thin slices of grilled pork or chicken tossed with onion, chilli, mint, coriander and roasted ground rice.
- 304 *Spicy Prawn Salad (Plar Goong)* \$23.90
Spicy prawn with lemon grass, red onions, Lemon, roasted cashew nuts, coriander & mint.
- 305 *Clear Noodle Salad (Yum Woonsen)* \$19.90
Clear noodles mixed together with minced chicken and prawn, spring onion, red onion, chilli, lemon and coriander.
- 306 *Paw Paw Salad (Som Tum)* \$19.90
Grated green paw paw (very healthy), mixed with prawns, chilli, roasted peanuts, lime juice, palm sugar, snake beans and tomatoes.
- 307 *Apple Salad (Yum Apple)* \$19.90
Grated green apple with prawn mixed with spicy herbs, Cashew, coriander, lemon juice, chilli paste and onion.

- 308 *Carrot Salad (Yum carrot)* \$19.90
Grated carrot with prawn, fried onion, peanuts, cashew nuts, lemon and chilli sauce.
- 309 *Mango Salad (Yum mango salad, in season only)* \$20.50
Grated green mango mixed with prawn, chilli sauce, Lemon and red onion.
- 310 *Seafood salad (Yum Talay)* \$24.90
Mixed seafood – prawn, squid and scallop, tossed with tomato, onion, coriander, lemon and chilli sauce.
311. *Cucumber Salad (Yum Tang Kwa)* \$19.90
Grated cucumber with prawn, tomato, onion, coriander, Lemon and chilli sauce.



SAOWANEE'S PLACE

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 & basil.

Vegetable & Tofu	\$17.90
Thai fish ball	\$18.50
Chicken or Beef or Pork	\$18.90
Lamb	\$21.90
Prawn or Fish	\$23.90
Seafood (prawn, fish, squid and scallop)	\$24.90

402 *Red Curry (Gang Dang)*

The red classic, slightly spicy & delicious.

Vegetable & Tofu	\$17.90
Thai fish ball	\$18.50
Chicken or Beef or Pork	\$18.90
Lamb	\$21.90
Prawn or Fish	\$23.90
Seafood (prawn, fish, squid and scallop)	\$24.90

403 *Panang Curry (Gang Panang)*

A delectable smooth slightly creamy and thicker red curry in a unique West coast Malaysian style ingredient with crispy fresh beans.

Vegetable & Tofu	\$17.90
Chicken or Beef or Pork	\$18.90
Lamb	\$21.90
Prawn or Fish	\$23.90
Seafood (prawn, fish, squid and scallop)	\$24.90

404 *Yellow Curry (Gang Karee)*

Cooked in special yellow mild curry, with potato, tomato and sliced onions.

Vegetable & Tofu	\$17.90
Chicken or Beef or Pork	\$18.90
Lamb	\$21.90
Prawn or Fish	\$23.90
Seafood (prawn, fish, squid and scallop)	\$24.90

- 405 *Massaman Curry (Gang Massaman)* \$20.90
Tender chunky beef in mild spicy, tasty Massaman sauce. A very popular dish at Saowanee's.
- 406 *Pla Rad Plik* \$23.90
Deep fried fish fillet topped with red curry paste, coconut cream, basil, and kaffir lime leaf. Also a favourite at Saowanee's.
- 408 *Pad Ped*
Stir-fried choice of meats in red curry paste, bamboo shoot, basil, and kaffir.
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|------------------------------------------|---------|
| Vegetable & Tofu | \$17.90 |
| Chicken or Beef or Pork | \$18.90 |
| Lamb | \$21.90 |
| Prawn or Fish | \$23.90 |
| Seafood (prawn, fish, squid and scallop) | \$24.90 |
- 409 *Red Duck Curry (Kaeng Phed ped Yang)* \$26.50
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.
- 410 *Dry Curry (Pad Pong Karee)*
Stir-fried curry with potato, white onion, spring 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 | \$17.90 |
| Chicken or Beef or Pork | \$18.90 |
| Lamb | \$21.90 |
| Prawn or Fish | \$23.90 |
| Seafood (prawn, fish, squid and scallop) | \$24.90 |
| Soft Shell Crabs | \$25.90 |
- 411 *Jungle Curry (Gang Pa)* \$18.90
A red curry without coconut milk, mixed vegetable, special sauce with choice of chicken, beef or pork

stir fry

501 *Stir-Fried Cashew Nuts (Pad Med Mamuang Himma Paan)*

Stir-fried with cashew nuts, onion, soy sauce and garnished with whole fired chilli.

Vegetable & Tofu	\$18.50
Chicken or Beef or Pork	\$19.50
Lamb	\$22.50
Prawn or Fish	\$24.50

502 *Stir-Fried Chilli And Basil (Pad Prik)*

Stir-fried with garlic, chilli, onions, basil and oyster sauce.

Vegetable & Tofu	\$18.50
Chicken or Beef or Pork	\$19.50
Lamb	\$22.50
Prawn or Fish	\$24.50

503 *Stir- Fried Macadamia (Pad Nam Prik Pow)*

Stir-fried with specially prepared chilli paste, and macadamia nuts.

Vegetable & Tofu	\$18.50
Chicken or Beef or Pork	\$19.50
Lamb	\$22.50
Prawn or Fish	\$24.50

504 *Ginger Stir Fry (Pad Khing)*

Stir-fried with ginger, garlic, chilli, spring onion, mushroom and onion.

Vegetable & Tofu	\$17.90
Chicken or Beef or Pork	\$18.90
Lamb	\$21.90
Prawn or Fish	\$23.90

- 505 *Stir-Fried Oyster Sauce (Pad Nammun Hoi)*
 Stir-fried with oyster sauce, broccoli, white onion, spring onion and garlic.
 Vegetable & Tofu \$17.90
 Chicken or Beef or Pork \$18.90
 Lamb \$21.90
 Prawn or Fish \$23.90
- 506 *Sweet & Sour (Pad Preow Wan)*
 Thai style sweet and sour sauce with carrot, pineapple, onion, capsicum, tomato, cucumber.
 Vegetable & Tofu \$17.90
 Chicken or Beef or Pork \$18.90
 Lamb \$21.90
 Prawn or Fish \$23.90
- 507 *Omelet Thai Style (Kai Jeow with Gai Sub)* \$18.50
 Chicken mince with spring onion, coriander, tomato served with chilli sauce
- 508 *Mixed Vegetables (Pad Pak Ruam Mit)* \$17.90
 Stir-fried mixed vegetable with soya sauce.
 With Tofu \$18.50
- 509 *Tofu with bean sprouts (Pad Tofu Tua Ngor)* \$17.90
 Stir-fried Tofu with bean sprout with soya sauce.

noodles & rice

601 *Pad Thai Saowanee's Style*

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

Vegetarian	\$16.50
Chicken or Pork	\$17.90
Prawn	\$19.90

602 *Pad Woonsen*

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

Vegetarian	\$16.50
Chicken or Pork	\$17.90
Prawn	\$19.90

603 *Phuket Hokkien Mee*

Yellow round noodles stir-fried with broccoli, carrot, bok choy, bean sprouts and egg.

Vegetarian	\$16.50
Chicken or Pork	\$17.90
Prawn	\$19.90

604 *Phuket Kuay Teow*

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

Vegetarian	\$16.50
Chicken or Pork	\$17.90
Prawn	\$19.90

605 *Kuay Teow Pad Sie Iew*

Flat rice noodle stir-fried with kai-lan (vegetable), broccoli and egg.

Vegetarian	\$16.50
Chicken or Pork	\$17.90
Prawn	\$19.90

- 606 *Drunken Noodles (Pad Kee Maow)*
 Flat **rice noodle** or **yellow egg noodles** stir-fried with chilli, basil and vegetables.
 Vegetarian \$16.50
 Chicken or Pork \$17.90
 Prawn \$19.90
- 607 *Fried Rice (Kow Pad)*
 Thai Jasmin rice fried in eggs, spring onion, garlic, tomato and special sauce, choice of chicken, beef or pork, served with fresh cucumber.
 Vegetarian \$16.50
 Chicken or Pork \$17.90
 Prawn \$19.90
 Combination (chicken, beef, pork and prawn) \$20.90
- 608 *Fried Rice With Chilli & Basil (Kow Pad Prik)*
 Jasmin rice fried in eggs, spring onion, garlic, tomato and special sauce, fresh chilli & basil, choice of chicken, beef or pork, served with fresh cucumber.
 Vegetarian \$16.50
 Chicken or Pork \$17.90
 Prawn \$19.90
 Combination (chicken, beef, pork and prawn) \$20.90
- 609 *Fried Rice With Tuna* \$17.90
 Jasmin rice fried in eggs, Tuna, garlic, spring onion, soy sauce, served with fresh cucumber.
- 610 *Fried Rice With Pineapple (Kow Pad Supparod)*
 Jasmin rice fried with chicken, pineapple, dash of curry powder, Sultana, spring onion, served fresh with cucumber.
 Chicken \$18.90
 Prawns \$20.50
- 611 *Roti (Malaysian Parrata)* \$3.00
- 613 *Steamed Thai Jasmin Rice* \$3.00
 Serving per head, - bottomless plates.

special favourites

- 701 *Grilled chicken (Gai Yang) & Paw paw Salad*
 Grilled, chicken breast marinated in special sauce,
 served with paw paw salad and prawns (som tum). \$22.90
 Grilled chicken only – (without Som Tum) \$18.90
- 702 *Garlic, Pepper Stir Fry (Tod kratiam prikthai)*
 Stir fried with pepper, garlic onion and coriander.
 Chicken breast, beef or pork \$18.90
 Lamb \$21.90
 Fish, Prawns or Squid \$23.90
- 703 *Gai Manao or Mu Manao* \$18.90
 Marinated sliced chicken breast or Pork mixed with
 spicy chilli sauce, served with cucumber, carrot and
 cabbage.
- 704 *Tamarind Fish/Prawn (Pla/Goong Makham)* \$23.90
 Deep fried fish/prawn topped with sweet sour
 tamarind sauce.
- 705 *Tripple Flavour Fish/Prawn (Pla/Goong Sam-Rodd)* \$23.90
 Deep fried fish/prawn topped with special
 tripple flavoured sauce (Sweet, Sour and Chilli.)
- 706 *Deep Fried Whole Fish* market price of the day
 Topped with chilli, fresh basil, and Saowanee's
 Home made sauce. **Available Friday and Saturday
 only or Pre – order in advance**
- 707 *Crispy Chilli Chicken* \$19.90
 Crispy chicken breast in light batter served with 'Pad
 Ped' style chilli sauce.

- 708 *Crispy Chilli Prawns* \$24.90
Crispy prawns in light batter served with 'Pad Ped' style chilli sauce.
- 709 *Soft Shell Crab* \$25.90
Crispy soft shell crabs in light batter deep fired with garlic and pepper.
- 710 *Crispy Fired PawPaw* \$20.90
Something different, crispy deep fried paw paw with prawns and chilli sauce.
- 711 *Crispy Chilli Fish* \$23.90
NZ Ling fish fillets in light batter served with 'Pad Ped' style chilli sauce.



SAOWANEE'S PLACE

condiments

801 *Bella Chilli*

Crispy fried crushed prawns, silver bait fish, with garlic, onions and chillies. Meeting of Burma and Thailand.

Per serving	\$3.50
Take Away Jar (Net Wt 100 g)	\$6.90

802 *Sambal blachan (Malaysian)*

Per serving (30ml)	\$3.00
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803 *Sweet & spicy chilli sauce*

Per serving (30ml)	\$3.00
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SAOWANEE'S PLACE

desserts

- 901 *Kow Neow Mamung (in season)* \$8.90
Sticky rice & fresh mango served with sesame seeds and fresh coconut milk.
- 902 *Kow Neow & Ice Cream* \$7.90
Sticky rice with vanilla ice cream.
- 903 *Kow Neow Durian* \$8.90
Sticky rice with durian.
- 904 *Kow Tom Mudd* \$7.90
Sticky rice and banana wrapped in banana leaf
With topping of sesame seed.
- 905 *Kow Neow with Black Bean (Kow Neow Tua-Dum)* \$7.90
Sticky rice in coconut milk and black bean
- 906 *Sakoo Piak Maprow Oon* \$7.50
Sago with young coconut, topping with sesame seed, dried coconut.
- 907 *Ice Cream with Tropical Fruit Salad* \$8.50
Vanilla ice cream with tropical fruit topping with peanut and coconut shreds.
- 908 *Coconut Ice Cream (Ice Cream Kati)* \$8.50
Coconut Ice Cream topping with peanut and coconut shreds.

- 909 *Ice Cream with Black Bean (Ice Cream Tua-Dum)* \$7.90
Vanilla ice cream with Black bean sauce
- 910 *Mango Ice Cream* \$8.50
- 911 *Rum and Rasin Gelati Ice Cream* \$8.50
- 912 *Tartufo Rich Chocolate Gelati* \$8.50
- 913 *Apple Sensation* \$8.50
- 914 *Peach Fantasia* \$8.50



SAOWANEE'S PLACE

beverages

Coffee	\$3.50
Tea	\$3.50
Jasmin Tea	\$3.50 (per pot)
Green Tea	\$3.50 (per pot)
Saowanee's Green tea	\$3.50 (per pot)
Natural Spring water (600ml)	\$3.00
Schwappes Mineral Water (300 ml)	\$3.50
Schwappe Fruit Juice (375ml)	\$4.50
Schwappes soft drink 375 ml	\$4.00
Grass Jelly Drink	\$4.00
Coconut Juice	\$4.90
Corkage BYO (wine only)	\$5.00 (per bottle)

Allow us to serve you, relax and enjoy!

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.

Thank you for your patronage,

Saowanee, Robert & Family (Staff).

Lunch Special

Green Curry - served with rice

Red Curry - served with rice

Panang Curry - served with rice

Yellow Curry- served with rice

With	Tofu & Veg	\$15.90
	Pork or Chicken or Beef	\$16.90
	Prawn	\$18.50

Massaman Curry - served with rice \$18.50

Stir-Fried with Oyster Sauce - served with rice

Stir-Fried with Ginger - served with rice

Stir-Fried sweet & sour - served with rice

Stir-Fried Cashew Nuts - served with rice

Stir-Fried Chilli And Basil - served with rice

With	Tofu & Veg	\$15.90
	Pork or Chicken or Beef	\$16.90
	Prawn	\$18.50

Pad Thai

Phuket Hokkien Mee

Phuket Kuay Teow

With	Vegetarian	\$15.90
	Chicken or Pork	\$16.90
	Prawn	\$18.50

Thai Fried Rice (Kow Pad)

With	Veg	\$15.90
	Chicken or beef or pork	\$16.90
	Prawn	\$18.50