

KHAO PLA

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THE TRUE FLAVOURS OF THAILAND

รสชาติอย่างไทย

ACCOLADES

2013 Sydney Morning Herald Good Food, Sydney's best new places to eat and drink awards - Best new global gem

2013 The Telegraph, Best new restaurant awards - Cheap eat

2014 Sydney Morning Herald Good Food under \$30 - Three Stars Award

2016 Australian Gourmet Traveller Restaurant Guide - Best Thai

2015 - 2019 Sydney Morning Herald Good Food Guide - Good Food

WELCOME TO KHAO PLA

Our mission is simple: to serve you the true taste of modern Thai street food. Our menu is a journey through the diverse culinary regions of Thailand, representing an inspiring mix of flavours and traditions. All of our recipes are created with the freshest possible ingredients, our curry pastes, sauces and jams are handmade on the premises and the majority of our fresh produce is sourced locally. Our menu is regarded by both chefs and critics as one of the most authentic Thai experiences in Sydney, and has featured on the Good Food Guide's must-try list of best-value eats every year since the restaurant was opened.

Like all Thai food, our menu is designed to share. Many dishes are available as vegetarian or gluten-free, and though we try to accommodate dietary and allergen restrictions, we can't always guarantee we can, so please discuss any specific issues with our wait staff prior to ordering.

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CHEF PLA

Chef Pla Rojratanavichai has headed the kitchen at some of Sydney's most respected and awarded Thai restaurants, and worked alongside top chefs at hatted Asian restaurants. Pla's ambition has always been to deliver truly authentic Thai food to Australia, and for the past twenty years, he has created a unique approach to Thai cookery, which draws on his many experiences and influences. He has a profound understanding of the often subtle differences in regional Thai cuisine created by both cultural traditions and the natural landscape. At the core of his food philosophy is freshness and uncompromising quality, and Khao Pla is the realisation of dream to serve both the freshest and most traditional Thai food in a way that is fun and accessible to all.





YUM MAKUA TORD มะเขือทอดพริกแกง
YUM SALMON ยำปลาดิบ

STARTER

ทานเล่น

- 01 KHAO POD PING** ข้าวโพดบั้ง 4
Grilled corn skewer with tamarind,
vegan mayo and plant based mozzarella
Ⓞ Gluten free option available
Ⓟ Vegan option available
- 02 MOO PING** หมูบั้ง (2 skewers) 8
Grilled soy pork skewer
- 03 MUEK YANG** หมึกย่าง (2 skewers) 8
Grilled turmeric baby octopus skewer
Ⓞ Gluten free option available
- 04 HOR MOK YANG** ท่อหมกย่าง 10
Grill fish curry mousse wrapped in banana leaf
Ⓞ Gluten free option available
- 05 POR PEA SOD** ปอเปี๊ยะสด 11.5
Fresh spring roll with Thai smoked fish sausage,
chicken and egg with plum relish
- 06 LARB TARTARE** ลาบเนื้อดิบ 15
Isaan style spicy raw beef with coriander,
mint, shallot, grounded roasted rice,
roasted chilli and lime
- 07 YUM SALMON** ยำปลาดิบ 15
Fresh Salmon, nori, coriander, shallot
with palm sugar and kaffir lime
Ⓞ Gluten free option available
- 08 GYO NEUNG** เกี๊ยวซ่า 14.5 (4 pcs)
Steamed pork and prawns dumpling
with truffle oil and tamarind



YUM NASHI PEAR ยำลูกแพร์ปูนิ่ม

SALAD

ยำ

- 09 SOM TUM** ส้มตำ 16.5
Green papaya salad with cherry tomato, peanuts, dried shrimp, chilli, tamarind and lime dressing
☉ Gluten Free option available
- 10 YUM HUAPLEE** ยำหัวปลี 26
Banana blossom salad with fried prawns, peanuts, shallot, roasted coconut, 64 degrees egg, tamarind and smoked chilli jam dressing
☉ Gluten Free option available
- 11 YUM NASHI PEAR** ยำลูกแพร์ญี่ปุ่น 26
Nashi pear salad with crispy soft shell crab, coriander, shallot, roasted coconut, dried shrimp, chilli and lime juice
☉ Gluten Free option available
- 12 YUM MANGO** ยำมะม่วงปลาทอด Market price
Green mango salad with crispy whole fish of the day, coriander, shallot, roasted coconut
☉ Gluten Free option available



CLOCKWISE FROM LEFT
CRYING TIGER เนื้อย่างจิ้มแจ่ว
SALT & PEPPER TOFU AND MUSHROOM เห็ดกับเต้าหู้ทอดรสต้มยำ
PLA'S PORK RIBS ซี่โครงหมู ซอสมะขาม

GRILL AND FRY

ย่างและทอด

- 13 MAKUA TORD** มะเขือทอดพริกแกง 11.5
Fried crispy curry and lime stone paste
battered eggplant with sweet chilli
and peanuts
Ⓞ Gluten free option available
Ⓥ Vegan option available
- 14 SALT & PEPPER TOFU AND MUSHROOM**
เห็นกับเต้าหู้ทอดรสต้มยำ 17
Lime stone paste battered bean curd and
mushroom with Tom yum spice salt
- 15 LARB WINGS** ลาบไก่ทอด 16.5
Fried Larb flavoured chicken wing with
shallot, coriander and grounded roasted rice
- 16 SALT & PEPPER CALAMARI** ปลาหมึกชุบแป้งทอด 18
Lime stone paste battered calamari
with Tom yum spice salt
- 17 CRYING TIGER** เนื้อย่างจิ้มแจ่ว 26.5
Char grilled Issan style marinated
Wagyu striploin
- 18 GAI YANG** ไก่ย่าง Half 17 Whole 32
Char grilled turmeric and lemongrass
marinated chicken
Ⓞ Gluten free option available
- 19 PLA'S PORK RIBS** ซี่โครงหมูซอสมะขาม 26
Twice cooked pork ribs with tamarind sauce
- 20 PLA LARD SRIRACHA** ปลาราดซอสพริก Market price
Fried fish of the day with house
Sriracha sauce and Thai basil



GAENG NGOR แกงคั่วเ้งกับส้มประด
GAENG KEAW WAN แกงเขียวหวาน

CURRY AND SOUP

แกงและต้ม

THAI CURRY

Curry is undoubtedly the signature flavour of Thai cuisine. The many curry bases in Thai cuisine have been influenced by a number of cultures over the centuries to form their own unique flavour profiles, and even within Thailand itself they often differ dramatically in their levels of heat and complexity as a result of the natural ingredients native to each region. The secret to a truly authentic sauce is freshness, and at Khao Pla, all savoury pastes, sauces and jams are homemade with as many as ten individual spices and in gradients, and cooked fresh to maintain flavour and quality.

- 21 GAENG KEAW WAN** แกงเขียวหวาน 22
Green curry with chicken thigh fillet, Thai eggplant, wild ginger, kaffir lime leaf, chilli and Thai basil
- 22 GAENG NGOR** แกงคั่วเงาะกับส้มประด 25
Confit duck curry, rambutan, pineapple, cherry tomato and kaffir lime leaf
☉ Gluten free option available
- 23 TOM YUM GOONG** ต้มยำกุ้ง 26
Spicy and sour soup with Northern coast banana prawns, lemongrass, galangal, kaffir lime leaf and coriander
- 24 MASSAMAN** แกงมัสมั่น 22
Southern Thai style curry, slow cooked beef cheek, tamarind and palm sugar



CLOCKWISE FROM TOP LEFT
KANA MOO KROB ค่าน้ำหมกกรอบ
HOY PAD PED หอยผัดเม็ด
PLA NEUNG MANAO ปลานึ่งมะนาว
GAI NAM PRIK PAO ไก่ผัดน้ำพริกเผา

LARGER

จานหลัก

- 25 PAD PAK** ผัดผักรวมเต้าหู้ 17.5
Wok tossed Chinese broccoli, mushroom and tofu with mushroom sauce
Ⓞ Gluten free option available
🍃 Vegan option available
- 26 PLA NEUNG MANAO** ปลาหนึ่งมะนาว 19
Steamed fish fillet, Chinese cabbage, Chinese celery, coriander with chilli and lime dressing
Ⓞ Gluten free option available
- 27 PAD KRA PAO** กะเพราไก่ 18.5
Wok tossed chicken, chilli and holy basil
Ⓞ Gluten free option available
🍃 Vegan option available
- 28 GAI NAM PRIK PAO** ไก่ผัดน้ำพริกเผา 19
Wok tossed chicken with cashew nut, chilli, shallot and chilli jam
- 29 TAO HU PRIK KHING** พริกขิงผัดเต้าหู้กับเห็ด 20
Wok fried tofu and mushroom with Khao Pla's curry paste, beans and peanuts
Ⓞ Gluten free option available
- 30 NUA PAD CHA PRU** เนื้อผัดชะพลู 22
Southern Thai dry curry with shredded beef okra, kaffir lime and betel leaf
Ⓞ Gluten free option available
- 31 KANA MOO KROB** คะน้าหมูกรอบ 21.5
Wok tossed crispy pork belly, Chinese broccoli and chilli
Ⓞ Gluten free option available
🍃 Vegan option available
- 32 PLA PAD KERN CHAI** ปลาผัดขึ้นฉ่าย 22
Wok tossed fish fillet with ginger, fungus, shallot and Chinese celery
Ⓞ Gluten free option available
🍃 Vegan option available
- 33 MOO KROB PRIK KHING** หมูกรอบผัดพริกขิง 24.5
Wok fried crispy pork belly with Khao Pla's curry paste, beans and kaffir lime leaf
Ⓞ Gluten free option available
- 34 HOY PAD PED** หอยผัดเผ็ด 25.5
Wok fried baby clam with house Sriracha sauce and Thai basil
- 35 GOONG MA KHAM** กุ้งมะขาม 28
Fried Northern coast banana prawns with eschallot, coriander and tamarind sauce



PAD THAI ผัดไท

NOODLE

ก๋วยเตี๋ยว

PAD THAI

Arguably the signature dish of Thailand, Pad Thai is adored both for its simplicity and complexity, and is often the dish that Thai eateries and chefs are judged by. Chef Pla has spent over a decade refining and perfecting his recipe for Pad Thai, which had developed a cult following across Sydney.

- 36 PAD THAI** ผัดไท 18
Pad Thai noodle with chicken, egg, peanuts, chilli, beansprouts, tamarind, dried shrimp and palm sugar
- 37 PAD SEE EIW** ผัดซีอิ้ว 18
Wok fried flat rice noodle with chicken, egg, dark soy sauce and Chinese broccoli
🍌 Vegan option available
- 38 KUY TEAW KEE MAO** ก๋วยเตี๋ยวมัดขี้เมา 18
Wok fried flat rice noodle with chicken, egg, chilli, Chinese cabbage, bamboo shoot and holy basil
🍌 Vegan option available



KHAO PAD MAN GOONG ข้าวผัดมันกุ้งทะเล

RICE

ข้าว

- 39 KHAO PAD** ข้าวผัด 18
Wok fried rice with chicken, egg,
tomato and Chinese broccoli
Ⓞ Gluten Free option available
Ⓟ Vegan option available
- 40 KHAO PAD MOK NUA** ข้าวผัดหมกเนื้อ 23
Thai style Biryani rice with
braised beef, turmeric and spice
Ⓞ Gluten Free option available
Ⓟ Vegan option available
- 41 KHAO PAD MAN GOONG** ข้าวผัดมันกุ้งทะเล 25.5
Wok fried rice with Northern coast banana
prawns, Southern calamari and Basa fillet
with spicy shrimp paste



CLOCKWISE FROM TOP LEFT
ROTI โรตีส
STEAMED THAI JASMINE RICE ข้าวสวย
FRIED EGG ไข่ดาว
THAI STICKY RICE ข้าวเหนียวนี้้ง

SIDES

จานเคียง

- 42 ROTI** โรตีสี่ 4
A light, soft, buttery and flaky flat bread best enjoyed with curries and all sauce-based dishes
- 43 FRIED EGG** ไข่ดาว 3
Fresh farm eggs are pan-fried to perfection and crispy around the edges
- 44 THAI STICKY RICE** ข้าวเหนียวหนึ่ง 4
- 45 STEAMED THAI JASMINE RICE** ข้าวสวย 4



KIDS

จานเด็ก

KIDS

Our Kids fried rice is a delicious child-friendly version of Thai fried rice, and is served with a fried chicken wing, vegetables and egg. Made with super-fresh ingredients, it's a yummy, healthy way for children to experience the flavours of Thailand

46 KIDS FRIED RICE ชุดข้าวผัดเด็ก 17

Tomato fried rice with fried chicken wings, fried egg, vegetables and orange juice

Ⓞ Gluten free option available



BLACK STICKY RICE ข้าวเหนียวดำ

DESSERT

จานหวาน

- 47 BLACK STICKY RICE** ข้าวเหนียวดำ 10
Warm black sticky rice, Jasmine
tapioca, jack fruits, Thai milk tea
ice cream and dark sugarcane sauce
☉ Gluten free option available
- 48 ROSELLE** กระเจี๊ยบ 10
Lime curd, coconut meringue,
lychee and roselle sorbet
☉ Gluten free option available
- 49 ROTI BANANA** โรตีกัวญูเทลล่า 11
Pan fried roti with Nutella,
banana and smoked coconut sorbet

KHAO PLA

All prices include GST
All prices are subject to change without notice
EFTPOS accepted with minimum spend \$20
All credit card transactions incur a 1.7% surcharge
On premises licensed, BYO wine only with corkage charge \$3.9 per person
No outside food or drinks allowed