

Noodles

Chicken Breast/Beef/Pork neck/Vegetables 15, Prawns 18, Duck 19, Seafood 21

Pad Thai VEO & GFO

Stir-fried thin rice noodles with egg, bean shoots, spring onion and crushed peanuts.

Pad Se Ew VEO & (GFO with thin pad thai noodles)

Stir-fried thick rice noodles with egg, vegetables and sweet dark soy sauce.

Pad Ke Mao VEO & (GFO with thin pad thai noodles)

Stir-fried thick rice noodles with basil, chilli, garlic and seasonal vegetables.

Rice

Fried Rice Chicken Breast/Beef/Pork neck/Vegetables 15, Prawns 18, Duck 19, Seafood 21 VEO & GFO

Onion, egg, spring onion and Chinese broccoli.

Pineapple Fried Rice 18 VEO & GFO

Chicken, prawns, egg, onion, spring onion, cashew nuts & curry powder.

Steamed Rice 3 VE & GF

Coconut Rice 4 VE & GF

Mixed Grain Rice 4 VE & GF

Sweets

Sot Sai (2pcs) 7 VE

Two flour dumplings with a coconut palm sugar filling steamed in a banana leaf.

Banana Roti 8

Banana wrapped in roti & deep-fried with a dusting of sugar and sweetened condensed milk on top.

Banana Fritter 8 (VEO without vanilla sauce)

Banana coated in our signature coconut batter, deep-fried and served with a vanilla dipping sauce.

Black Sticky Rice Mango (Seasonal) 11 VE & GF

Black sticky rice soaked in coconut sauce served with sliced mango.

Ice Cream 5 VEO

Vanilla, chocolate, coconut, mango, taro and vegan coconut.

Side dishes & extras

Roti with house made Peanut sauce 5

House Made Peanut Sauce 1

Tofu 3

Fried Egg 3

Chicken Omelette 7

Pickled Vegetable 5

Wok Tossed Garlic Noodle 5

Steamed Vegetable 5



BYO wine only
\$3 corkage per person
Please note that we dont split bills

V - Vegetarian, VE - Vegan

VEO - Vegan Option,

GF - Gluten Free

GFO - Gluten Free Option.

Menu items & trading hours can change without notice.

Prices include GST.

Please inform our staff of any dietary requirements or allergies and we will do our best to accomodate.

Please note, some dishes may contain nuts, dairy, gluten, eggs, soy, sesame and shellfish.

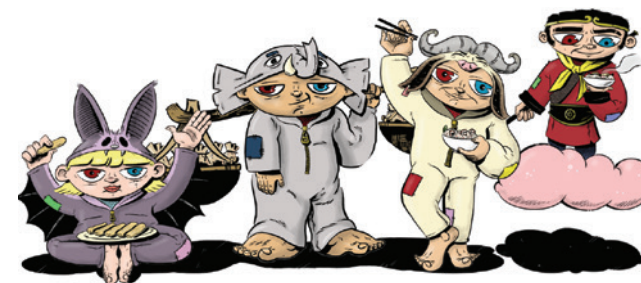
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THAI RESTAURANT

9739 7279

**131 - 139 Main Street,
Lilydale 3140**



To Start

Miang Kham - Betel Leaf (2pcs) (Seasonal) 7

A traditional Thai appetizer. Roasted herbs, peanuts & coconut reduced down in a sweet and salty sauce. Topped with prawn, lime slice and a small slice of chilli. Pick it up with the betel leaf, use your hands to eat!

Ma Hor - Galloping Horses (6pcs) 9

Another traditional Thai appetizer. A caramelized minced pork, peanut and herb dumpling on a piece of pineapple with a small slice of chilli. Use your hands to eat!

Satay Chicken (6pcs) 12

Skewers of marinated grilled chicken thigh topped with our house made peanut satay sauce and a side of cucumber & onion relish.

Por Pia Moo - Pork Spring Rolls (6pcs) 9

Minced pork, carrot, eggs & vermicelli noodle rolled in spring roll pastry served with our house made sweet chilli sauce.

Por Pia Pak - Vegetarian Spring Rolls (6pcs) 9 VE

Marinated mixed vegetables rolled in egg free spring roll pastry served with our house made sweet chilli sauce.

Pork & Prawn Donuts (4pcs) 9

Imm Oon's donuts! Deep fried minced pork & prawn coated with breadcrumbs served with a plum sauce

Toong Thong - Golden Bags (4pcs) 9 VE

Mixed & marinated water chestnuts, taro, pumpkin, pea and vermicelli wrapped in egg-free pastry served with our home made sweet chilli sauce.

Curry Puffs (4pcs) 9

Minced chicken, potato & our secret spice mix, folded in pastry, served with our house made sweet chilli sauce.

Knom Jeeb - Steamed Dumplings, Thai style (4pcs) 9

Minced chicken, pork, water chestnuts and herbs wrapped and steamed in wonton skins, served with dark vinegar soy sauce and crispy garlic.

Bao Buns (1pce)

Fried Chicken 5.5

Cos lettuce, pickled purple cabbage, cabbage, red onion, carrot, snow peasprouts and Sriracha Mayo.

Crispy Pork Belly 5.5

Cos lettuce, pickled radish & pickled carrot, cucumber, snowpea sprouts and Sriracha miso jam.

Soft Shell Crab 6.5

Cos lettuce, pickled radish, carrot, red onion, coriander, basil, snowpea sprouts and Sriracha miso jam.

Crispy Tofu 5.0 VEO & GFO

Cos lettuce, pickled cucumber & pickled carrot, crushed peanuts, snowpea sprouts and Sriracha miso jam.

Small Dishes & Soups

Gai Tod - Crispy Fried Chicken 13

Marinated chicken thigh fillet, fried and served with a Sriracha mayonnaise.

Salt & Pepper Squid 14

Deep fried floured squid, served with Sriracha mayonnaise.

Som Tum - Papaya Salad 11 VEO & GFO

Shredded green papaya, carrot, green bean, tomato, peanuts and chilli with a tamarind, lime and fish sauce dressing.

- Add fried chicken 5, crispy soft shell crab 6

Ginger Fish 14

Steamed Barramundi fillet in a ginger and soy broth.

Tom Yum or Tom Kha Vegetable/chicken 9/16, Prawn 10/18

Spicy & sour soup with mushrooms, lemongrass, galangal & kaffir lime leaves. * Tom Kha contains coconut milk. *Add Noodles 3

Stir-Fry

Chicken Breast/Beef/Pork neck/Vegetables 16, Prawns 19, Duck 20, Seafood 22

Oyster Sauce VEO & GFO

Oyster sauce, garlic and seasonal vegetables

Basil & Chilli VEO & GFO

Traditionally with Minced Chicken 16
Basil, chilli, onion bean, bamboo and capsicum

Cashew Nut VEO & GFO

Mild Chilli jam (contains dried shrimp), waterchest nut, onion, capsicum, spring onion and roasted cashew nuts.

Ginger VEO & GFO

Ginger, onion, mushrooms and mixed vegetables.

Salads

Yum Phed - Duck Salad 19 GFO

Roasted confiet duck on a herb salad with a chilli paste dressing.

Plaa Nua - Beef Salad 17 GF

Sliced porterhouse steak with lemongrass, Thai eggplant & kaffir lime leaves with a chilli lime dressing.

Crispy Chicken Salad 18

Marinated chicken thigh, crumbed and fried with a pickle salad and cos lettuce. Use the cos as a cup, load it up and eat with your hands.

Fried Tofu Salad 16 VE & GFO

Floured & fried silken tofu on a salad of cucumber, spring onion chilli, fried garlic, herbs & pickled ginger with a lime & soy dressing.

Curries

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Massaman VEO & GFO

Roasted peanuts, potato, carrot & coconut milk.

Panang VEO & GFO

Thai eggplant, green beans, kaffir lime leaves & coconut milk.

Yellow VEO & GFO

Onion, potato, fried shallots, cherry tomatos and coconut milk served with cucumber relish.

Green VEO & GFO

Green beans, Thai eggplant, zucchini, bamboo shoots, basil and coconut milk.

Red VEO & GFO

Pumkin, green bean, Thai eggplant, bamboo shoot, basil and coconut milk.

Red Duck GFO

Whole duck leg, lychee, pineapple, Thai eggplant, cherry tomato, basil and coconut milk.

More to Eat

Mixed Greens 16 VE & GFO

Stir-fried seasonal green vegetables with our garlic vegetarian sauce.

Pad Prik Khing Chicken Breast 16, Prawns 19, Barramundi 22

Stir-fried chilli kaffir lime jam with green beans.

Seafood Pad Cha 22 GFO

Stir-fried prawns, squid, mussels and scallops with kaffir lime leaves, green peppercorns, ginger and seasonal vegetables

Sam Rod 22

Deep-fried barramundi fillet with our own sweet, sour and salty sauce.

Soft Shell Crab 22

Deep-fried soft shell crab with a sweet chilli jam sauce.

Gai Yang - Chicken Thigh Fillet 18

Marinated chicken thigh fillet with herbs and spices, served with nam jhim sweet chilli sauce.

Crispy Pork Belly 21

- Slow roasted crispy, juicy pork belly served with your choice of:
- Basil Stir-fry (has chilli)
 - Chinese Brocoli with oyster & garlic sauce
 - Pad Prik Khing (has chilli)

Chu Chee Barramundi 22

Crispy Barramundi fillet in a coconut chu chee curry sauce with kaffir lime leaves.