

Noodles

Chicken Breast/Beef/Pork neck/Vegetables 20, Prawns 23, Duck 24, Seafood 27

Pad Thai VEO & GFO

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

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

Stir-fried thick rice noodles with egg, boc choy, chinese broccoli, spring onion and sweet dark soy sauce.

Pad Ke Mao VEO & (GIFO 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 20, Prawns 23, Duck 24, Seafood 27 VEO & GIFO

Onion, egg, spring onion and Chinese broccoli.

Pineapple Fried Rice 25 GIFO

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

VEGAN Pineapple Fried Rice 21 VE & GIFO

Onion, spring onion, cashew nuts & curry powder

Steamed Rice 4 VE & GIF

Coconut Rice 5 VE & GIF

Mixed Grain Rice 5 VE & GIF

Sweets

Sot Sai (2pcs) 10 VE & GIF

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

Banana Roti 11

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

Banana Fritter 11 (VEO without vanilla sauce)

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

Black Sticky Rice Mango (Seasonal) 14 VE & GIF

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

Ice Cream 6 VEO

Vanilla, chocolate, coconut, mango, green tea and vegan coconut.

Side dishes & extras

Roti with house made Peanut sauce 5

House Made Peanut Sauce 1

Tofu 3

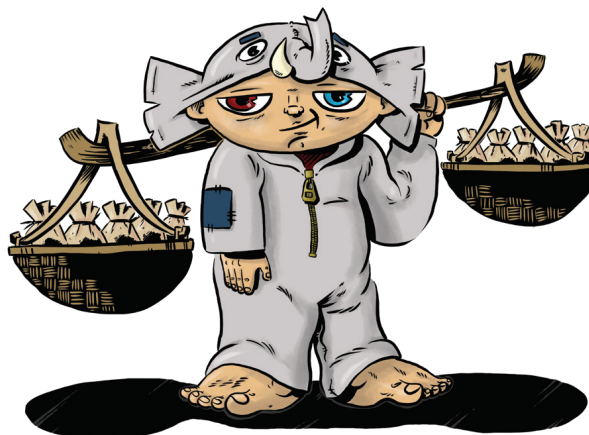
Fried Egg 3

Chicken Omelette 10

Pickled Vegetables 6

Wok Tossed Garlic Noodle 6

Steamed Vegetables 6



BYO wine only
\$3 corkage per person
Please note that we don't split bills

V- Vegetarian, VE- Vegan
VEO-Vegan Option,
GIF - Gluten Intolerance Friendly
GIFO - Gluten Intolerance Friendly Option

While we try our best to cater to those that are gluten intolerant, we are unable to guarantee against cross-contamination in our kitchen. This also applies to other common allergens.

Menu items & trading hours can change without notice.

Prices include GST

Join us on Facebook  Imm Oon Thai Restaurant

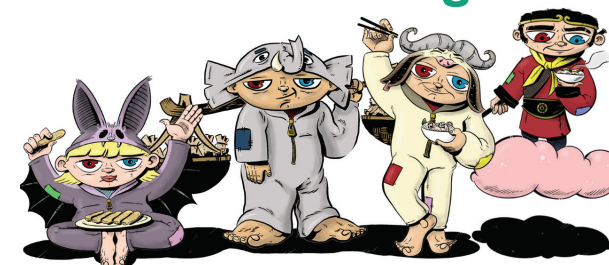
Imm
Oon

THAI RESTAURANT

9739 7279

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

**We start cooking 5:00
Kitchen closes 8:30
Call any time from 10am
for bookings**



To Start

Miang Kham - Betel Leaf (2pcs) (Seasonal) 9

A traditional Thai appetizer. Roasted herbs, peanuts & coconut, slow cooked 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) 13

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

Satay Chicken (6pcs) 15

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

Por Pia Moo - Pork Spring Rolls (6pcs) 10

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) 10 *VE*

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

Pork & Prawn Donuts (4pcs) 10

Imm Oon's donuts! Deep fried minced & marinated pork & prawns coated with breadcrumbs, served with a plum sauce.

Toong Thong - Golden Bags (4pcs) 10 *VE*

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

Curry Puffs (4pcs) 10

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

Knom Jeeb - Steamed Dumplings, Thai style (4pcs) 10

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)

Bao Bun Fried Chicken 9

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

Bao Bun Crispy Pork Belly 9

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

Bao Bun Crispy Soft Shell Crab 10

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

Bao Bun Crispy Tofu 8 *VEO & GIFO*

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

Small Dishes & Soups

Gai Tod - Crispy Fried Chicken 15

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

Salt & Pepper Squid 15

Deep fried floured squid, served with Sriracha mayonnaise.

Som Tum - Papaya Salad 14 *VEO & GIFO*

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

- Add fried chicken 6, crispy soft shell crab 7

Ginger Fish 15

Steamed Barramundi fillet in a ginger and soy broth.

SOUP

Vegetable/chicken S9/L16, Prawn S10/L18, Seafood S12/L21
** Add Noodles 3*

Tom Kha

Coconut based soup with mushrooms, lemongrass, galangal & kaffir lime leaves.

Tom Yum

Spicy & sour soup with mushrooms, lemongrass, galangal & kaffir lime leaves.

Clear Soup *VEO & GIFO*

Imm Oon clear soup with a base of soy sauce, mushroom sauce and mixed vegetables.

Stir-Fry

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Oyster Sauce *VEO & GIFO*

Oyster sauce, garlic and mixed vegetables

Basil & Chilli *VEO & GIFO*

Traditionally with Minced Chicken 20

Basil, chilli, onion bean, bamboo and capsicum

Cashew Nut *VEO & GIFO*

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

Ginger *VEO & GIFO*

Ginger, onion, mushrooms and mixed vegetables.

Salads

Yum Phed - Duck Salad 23 *GIFO*

Roasted confit whole duck leg on a herb salad with a chilli paste dressing.

Plaa Nua - Beef Salad 20 *GIF*

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

Fried Tofu Salad 17 *VE & GIFO*

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 & GIFO*

Roasted peanuts, potato, carrot & coconut milk.

Panang *VEO & GIFO*

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

Yellow *VEO & GIFO*

Onion, potato, fried shallots, cherry tomatoes and coconut milk served with cucumber & red onion Ajard.

Green *VEO & GIFO*

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

Red *VEO & GIFO*

Pumpkin, green beans, Thai eggplant, bamboo shoots, basil and coconut milk.

Red Duck *GIFO*

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

More to Share

Mixed Greens 18 *VE & GIFO*

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

Pad Prik Khing *Chicken Breast 21, Prawns 24, Barramundi 26*

Stir-fried chilli kaffir lime jam with green beans.

Seafood Pad Cha 26 *GIFO*

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

Sam Rod 26

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

Chu Chee Barramundi 26

Deep-fried crispy Barramundi fillet in a coconut chu chee curry sauce with kaffir lime leaves.

Soft Shell Crab 26

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

Gai Yang - Chicken Thigh Fillet 20

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

Crispy Pork Belly 25

Slow roasted crispy pork belly served with your choice of:

- Pad Prik Khing: Stir-fried chilli kaffir lime jam with green beans.
- Basil Stir-fry: Basil, chilli, onion bean, bamboo and capsicum
- Chinese Broccoli with oyster & garlic sauce