



AUTHENTIC THAI RESTAURANT

Take Away Menu



Opening hours


Sunday - Public Holiday : 11.00am - 10.30pm

Tuesday - Saturday : 4.00pm - 10.30pm

Monday : closed

99450609 , 77450609

<https://www.changthai-restaurant.com>

 Chang Thai restaurant malta

STARTER

01.POH PIA PAK (4PIC)	€4.95
SPRING ROLLS VEGETABLE SERVED WITH SWEET CHILLI.	
02.KAI SATAY (4PIC)	€5.95
MARINATED CHICKEN SATAY SERVED WITH SWEET & SATAY DIPPING SAUCE.	
03.TUNG THONG (6PIC)	€5.95
CRISPY DUMPLINGS WITH CREAM CHEESE, CRAB AND SERVED WITH PLUM SAUCE.	
04.TOD MAN PLA (5PIC)	€6.95
THAI GOLDEN FISH CAKES SERVED WITH OUR SWEET & SOUR CHILI SAUCE LACED WITH PEANUTS.	
05.GIEW MOO TOD (6PIC)	€5.95
DEEP FRIED PORK WONTONS SERVED WITH OUR SWEET CHILLI PEANUT DIPPING SAUCE.	
06.KAO KAEB KHOONG	€3.00
THAI PRAWN CRACKER SERVED WITH SWEET CHILI SAUCE.	
07.TAOHOO TOD (6PIC)	€5.95
DEEP-FRIED BEAN CURD SERVED WITH SWEET CHILLI SAUCE MIXED WITH CRUSH TOASTED PEANUTS.	
08.KHOONG CHUP PANG TOD (4PIC)	€8.00
STEAMED PORK AND SHRIMP DUMPLINGS & SOY DIP.	
09.KANOOM JEEB (5PIC)	€6.50
STEAMED PORK AND SHRIMP DUMPLINGS & SOY DIP.	
10.HAR GAW KHOONG (5PIC)	€7.50
STEAMED CRISTAL PRAWN DUMPLINGS & SOY SAUCE.	
11.SAKU SAI TUA	€6.50
STEAMED TAPIOCA DUMPLINGS STUFFED WITH SEASONED GROUND PEANUTS.	
12.CHANGTHAI 3 MIX STEAMED (6PIC)	€8.50
2 PIC SAKU SAI TUA, 2 PIC KANOOM JEEB, 2 PIC HAR GAW KHOONG	
13.CHANGTHAI 4 MIX FRIED(8PIC)	€10.50
2 PIC POH PIA PAK, 2 PIC GIEW MOO TOD, 2 PIC TUNG THONG, 2 PIC FISH CAKE	

SOUP

	SMALL/ LARGE	
14.TOM YAM KHOONG	7.50	14.5
SPICY LEMONGRASS, CHILLI AND LIME BROTH WITH PRAWN,MUSHROOM, CORIANDER AND CONDENCED MILK.		
15.TOM YAM PLA	-	17.95
SPICY LEMONGRASS, CHILLI AND LIME BROTH WITH SEA BASS,MUSHROOM AND CORIANDER.		
16.TOM KHA KAI	7.00	13.00
CHICKEN COCONUT SOUP WITH MUSHROOMS, LIME LEAF,TOMATOES, GALANGAL AND LEMONGRASS.		
17.TOM KHA PAK	6.50	12.00
SEASONAL VEGETABLES SOUP WITH MUSHROOMS, LIME LEAF,TOMATOES, GALANGAL AND LEMONGRASS.		
18.GIEW NAM	6.50	12.00
CLEAR SOUP WITH PORK WONTONS CORIANDER AND SPRINGONIONS LACED WITH GARLIC AND BLACK PEPPER.		

SALAD

19.YAM WOON SEN TALAY	13.50
SEAFOOD & GLASS NOODLE SALAD IN A SPICY SWEET AND SOUR SAUCE.	
20.YAM WOON SEN JAY	11.00
GLASS NOODLE SALAD IN A SPICY SWEET AND SOUR SAUCE.	
21.SOM TOM THAI	11.00
GREEN PAPAYA SALAD WITH DRIED SHRIMP, VEGETABLES,CORIANDER & PEANUTS IN A SPICY SWEET AND SOUR DRESSING.	
22.YUM MAMUANG	10.00
MANGO SALAD WITH DRIED SHRIMP, VEGETABLES, CORIANDER & CRUSHED PEANUTS IN A SPICY SWEET AND SOUR DRESSING.	
23.SOM TOM THAI JAY	10.00
GREEN PAPAYA SALAD WITH CORIANDER & PEANUTS IN A SPICY SWEET AND SOUR DRESSING	
24.YUM MAMUANG JAY	10.00
MANGO SALAD WITH VEGETABLES, CORIANDER & PEANUTS IN A SPICY SWEET AND SOUR DRESSING.	
25.NAM TOK NUEA	14.50
SPICY THAI GRILLED BEEF SALAD.	

SEA BASS

SF1.PLA NUENG MA NOW

17.50

STEAMED SEA BASS LACED WITH KAFFIR LEAF, LEMON GRASS, CORIANDER, GARLIC, CHILLI AND LEMON JUICE

SF2.PLA NUENG SE EIEW

17.50

STEAMD SEA BASS WITH GINGER, VEGETABLES, CORIANDER, FERMENTED YELLOW BEAN SAUCE AND DARK SOYA SAUCE.

SF3.PLA PAD KUEN CHAI

17.50

CRISPY SEABASS STIR FRIED WITH CELERY, ONIONS, GINGER AND SOYA BEAN PASTE.

SF4.PLA SAM ROD

17.50

CRISPY FRIED SEA BASS IN A SWEET & SOUR HOT SAUCE LACED WITH BELL PEPPERS, CASHEW NUTS, BASIL AND PINEAPPLE.

SF5.PLA TOD NAM PLA

17.50

CRISPY FRIED SEA BASS WITH A FISH SAUCE DRESSING AND REFRESHING MANGO SALAD.

SF6.PLA TOD SAUCE KEAW WAN

17.50

CRISPY FRIED SEA BASS WITH SEASONAL VEGETABLES, GREEN CHILLI, SWEET BASIL AND COCONUT MILK GREEN CURRY SAUCE.

SF7.PLA PAD CHA

17.50

STIR FRIED SEA BASS WITH TURMERIC, CHILLI, GREEN PEPPERS CORN, BASIL, KAFFIR LEAVES.

SF8.PLA TOD PAD PRIK GAENG

17.50

CRISPY FRIED SEA BASS LACED WITH VERY SPICY RED CURRY PASTE, COCONUT MILK, KAFFIR LEAF, BASIL AND SEASONAL VEGETABLES.

SF9.CHUCHEE

17.50

CHUCHEE CURRY SEA BASS WITH RED CURRY PASTE, AUBERGINE, BELL PEPPERS AND COCONUT MILK.

CRISPY DISHES

ALL DISHES SERVED WITH STEAMED JASMINE RICE

26.PED NAM PUENG

14.95

CRISPY FRIED DUCK WITH HONEY
SAUCE SERVED OVER STEAMED
SEASONAL VEGETABLE.

27.PED KRA PAO

14.95

SPICY CRISPY DUCK WITH BASIL
SAUCE, GARLIC, GREEN BEAN,
BELL PEPPERS AND ONION.

CURRIES

ALL DISHES SERVED WITH STEAMED JASMINE RICE

(CHOICE OF: VEGETARIAN / TOFU / CHICKEN / PORK / BEEF / LAMB / KING PRAWN)

28.GAENG KEAW WAN JAY

THAI GREEN CURRY WITH SEASONAL VEGETABLES AND , GREEN CHILLI,
SWEET BASILAND COCONUT MILK.

VEGETABLES

11.50

TOFU

13.00

29.GAENG KEAW WAN

THAI GREEN CURRY WITH SEASONAL VEGETABLES, GREEN CHILLI, SWEET
BASIL AND COCONUT MILK.

CHICKEN

13.50

PORK

14.00

BEEF

14.50

LAMB

15.00

DUCK

15.50

PRAWN

16.00

30.GAENG NOR MAI TOFU

THAI RED CURRY WITH TOFU, BAMBOO SHOOT , BELL PAPER, CHILI, SWEET BASIL , AND COCONUT MILK.

TOFU 13.00

31.GAENG NOR MAI

THAI RED CURRY WITH , BAMBOO SHOOT , BELL PAPER, CHILI, SWEET BASIL , AND COCONUT MILK.

CHICKEN 13.50
PORK 14.00
BEEF 14.50
LAMB 15.00

32.GAENG KAREE TOFU

MILD YELLOW CURRY WITH TOFU COCONUT MILK, CARROT, ONION, POTATO & PINEAPPLE.

TOFU 13.00

33.GAENG KAREE

MILD YELLOW CURRY WITH COCONUT MILK, CARROT, ONION, POTATO & PINEAPPLE.

CHICKEN 13.50
PORK 14.00
BEEF 14.50
LAMB 15.00
DUCK 15.50
PRAWN 16.00

34.PANANG TOFU

PANANG CURRY PASTE, TOFU, AUBERGINE, BELL PEPPER, PEANUTS, COCONUT MILK AND CHILLI.

TOFU 13.00

35.PANANG

PANANG CURRY PASTE, AUBERGINE, BELL PEPPER, PEANUTS, COCONUT MILK AND CHILLI.

CHICKEN	13.50
PORK	14.00
BEEF	14.50
LAMB	15.00
DUCK	15.50
PRAWN	16.00

36.MASSAMAN TOFU

A MILD CURRY WITH A BLEND OF SPICES, TOFU COCONUT MILK, PEANUTS, ONION AND POTATOES.

TOFU	13.00
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37.MASSAMAN

A MILD CURRY WITH A BLEND OF SPICES, COCONUT MILK, PEANUTS, ONION AND POTATOES.

CHICKEN	13.50
PORK	14.00
BEEF	14.50
LAMB	15.50

38.CHUCHEE

CHUCHEE CURRY WITH RED CURRY PASTE, AUBERGINE, BELL PEPPERS AND COCONUT MILK.

PRAWN	16.00
LAMB	16.00

39.GAENG PAD PED YANG

RED CURRY DUCK WITH COCONUT MILK, AUBERGINE, TOMATOES, SEASONAL FRUITS & SWEET BASIL.

DUCK	16.00
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THAI STIR FRIED

ALL DISHES SERVED WITH STEAMED JASMINE RICE

CHOICE OF:

(VEGETARIAN / TOFU / CHICKEN / PORK/ BEEF / LAMB / KING PRAWN)

40.PAD KHING

STIR FRIED WITH CHOICES OF MEAT, BLACK EAR MUSHROOM, BELL PEPPERS, SPRING ONION, ONIONS CHILLI AND GINGER.

CHICKEN	12.50
PORK	13.00
BEEF	14.00
LAMB	14.50
DUCK	15.00
PRAWN	15.50

41.PAD MED MA MOUNG

STIR FRY CHOICES OF MEAT WITH CASHEW NUTS, ONIONS, SPRING ONIONS, BELL PEPPERS.

CHICKEN	12.50
PORK	13.00
BEEF	14.00
LAMB	14.50
DUCK	15.00
PRAWN	15.50

42.PAD PIEW WAN

SWEET AND SOUR CHOICES OF MEAT WITH PINEAPPLE, SPRING ONIONS ONIONS, TOMATOES, BELL PEPPERS AND CUCUMBER.

CHICKEN	12.50
PORK	13.00
BEEF	14.00
LAMB	14.50
DUCK	15.00
PRAWN	15.50

43.PAD KRA PAO

A SPICY CHOICES OF MEAT STIR FRIED WITH BASIL, GARLIC, GREEN BEAN ONION AND BELL PEPPERS.

CHICKEN	12.50
PORK	13.00
BEEF	14.00
LAMB	14.50
PRAWN	15.50

44.PAD CHA

STIR FRIED CHOICES OF MEAT WITH TURMERIC, CHILLI, GREEN PEPPERS CORN, BASIL, KAFFIR LEAVES.

CHICKEN	12.50
PORK	13.50
BEEF	14.00
LAMB	14.50

45.PAD PRIK THAI DAM

STIR FRIED CRUSHED BLACK PEPPER, PEANUT PASTE, BELL PEPPERS, CARROTS. ONIONS AND SPRING ONIONS.

CHICKEN	12.50
PORK	13.00
BEEF	14.00
LAMB	14.50
DUCK	15.00
PRAWN	15.50

46.PAD NAM MAN HOI

STIR FRIED CHOICES OF MEAT WITH MUSHROOM, BELL PEPPERS, ONIONS AND OYSTER SAUCE.

CHICKEN	12.50
PORK	13.00
BEEF	14.00
LAMB	14.50
DUCK	15.00

47.PAD PRIK GAENG

STIR FRIED CHOICES OF MEAT IN A VERY SPICY THAI RED JUNGLE CURRY.

CHICKEN	13.00
PORK	13.50
BEEF	14.50
LAMB	15.00
DUCK	15.50
PRAWN	16.00

48.PAT PONG KAREE TALAY

A MEDLEY OF SEAFOOD IN A YELLOW CURRY WITH SPRING ONIONS,
ONIONS, CELERY, PEPPERS & COCONUT MILK BOUND WITH EGG. **17.00**

49.TAO HOO PAD TUA NAONG

STIR FRIED TOFU, BEAN SPROUT AND SPRING ONIONS. **11.50**

50.SAUCE MAKHAM

STIR FRIED DUCK OR PRAWN IN TAMARIND SAUCE TOPPED WITH ONION.	DUCK	15.50
	PRAWN	16.00

51.TAO HOO SAUCE MAKHAM

STIR FRIED TOFU IN TAMARIND SAUCE TOPPED WITH CRISPY ONIONS AND
CHILLI. **13.50**

52.TAO HOO SAM ROD

DEEP FRIED TOFU IN A SWEET, SOUR HOT SAUCE LACED WITH
BELL PEPPERS, BASIL, PINEAPPLE AND CASHEW NUTS . **12.50**

NOODLE & RICE

53.PAD THAI

STIR FRIED RICE NOODLE WITH PRAWN OR CHICKEN, SPRING ONIONS, BEANSPOUTS, CARROTS, EGG, PEANUTS & PAD THAI SAUCE.

CHICKEN	10.50
PRAWN	11.50

54.PAD THAI JAY

STIR FRIED RICE NOODLE WITH SPRING ONIONS, BEANSPOUTS, CARROTS, PEANUTS & PAD THAI SAUCE.

9.50

55.CHANG THAI NOODLE

STIR FRIED NOODLES WITH CHICKEN OR SEAFOOD, SEASONAL VEGETABLES & EGG

CHICKEN	10.50
SEAFOOD	12.95

56.CHANG THAI NOODLE JAY

STIR FRIED NOODLES WITH SEASONAL VEGETABLES & TOFU.

9.50

57.SUKI NAM TALAY

VERMICELLI WITH SEAFOOD, SEASONAL VEGETABLE AND EGG IN A SPICY SUKI BROTH.

13.50

58.KAW PAD

EGG FRIED RICE, SEASONAL VEGETABLES & SOY SAUCE.

EGG	7.00
CHICKEN	8.00
PRAWN	9.00

59.KAW PAD SAPPAROD

THAI STIR FRY RICE PINEAPPLE & CASHEW NUTS WITH SEASONAL VEGETABLES & SOY SAUCE.

8.00

SIDE DISHES

60. STEAMED JASMINE RICE	REGULAR	3.50
	LARGE	6.00
61. STICKY RICE		3.50
62. PLAIN RICE NOODLE		4.00
63. PLAIN EGG NOODLE		4.00

DESSERT

64. COCONUT MILK PUDDING	5.75
65. TAPIOCA WITH COCONUT MILK	5.75
66. DEEP FRIED BANANA	5.75