

Ahaan Wang (Entree)

Spring rolls (vegetable 4) / (prawn 3)	8.5
<i>Vegetables/prawns wrapped with pastry, Fried, served with sweet chili sauce.</i>	
Fish cake (4)	8
<i>Minced fish fillets with chilli paste, green beans with cucumber sauce.</i>	
Curry puff chicken (4)	8
<i>Marinated mince chicken with curry powder, wrapped in pastry, with sweet chili sauce.</i>	
Mee-Krob	10
<i>Crispy rice noodles with prawns, tofu and green onions toasted in a sweet and sour tamarind sauce.</i>	
Satay chicken (4)	8
<i>Marinated strips of chicken grilled on skewers served with peanut sauce.</i>	
Tofu tod (4)	7
<i>Deep fried tofu served with tamarind and grape sauce.</i>	

Soup

Tom Kha gai*	7.5
<i>Coconut milk spiced with galangal, lemon juice, chicken and mushrooms.</i>	
Tom Yum goong*	9
<i>Hot and sour prawn soup, with Thai herbs, lemon juice and mushrooms.</i>	

Salad

Larb gai	13
<i>Chopped chicken breast mixed with onions and mint leaves, sprinkled with toasted rice powder and seasoned with Thai Lime dressing.</i>	
Beef salad	14
<i>Grilled pieces of beef fillet mixed with Thai spicy lime sauce and herbs.</i>	

Duck salad	15.5
<i>Boneless roasted duck with Thai dressing.</i>	
Triple salad	16
<i>Spicy crispy squid, prawn and fish salad with Thai lime dressing.</i>	

Curry

Green curry chicken*	13.5
<i>Popular Thai curry with green chili paste, coconut cream and vegetables.</i>	
Red curry prawns	16
<i>Seasonal seafood in a mild spicy red curry and vegetables.</i>	
Red curry duck*	16.5
<i>Boneless roasted duck with pineapple, tomato, Thai basil and cherry tomato, simmered in coconut milk-spicy red curry.</i>	
Paneng curry lamb*	15.5
<i>Sliced tender lamb cooked in thick coconut cream, Paneng curry paste and shredded kaffir leaves.</i>	
Massaman curry beef	14
<i>Slowly braised diced beef in mild curry paste and coconut milk with sweet potatoes and peanuts.</i>	
Yellow curry seafood*	16.5
<i>Seasonal seafood in rich yellow curry and seasonal vegetables.</i>	
Green curry seafood coconut*	16.5
<i>Seasonal seafood in green curry with coconut.</i>	

Stir Fry

Chicken cashew*	14.5
<i>Lightly fried battered chicken breast strips, stir-fried in a rich sauce with cashew nuts.</i>	
Beef basil*	13.5
<i>Tender slices of beef stir-fried in a garlic – spicy chili sauce with basil leaves and seasonal vegetables.</i>	
Sweet and sour beef*	13.5
<i>Sliced beef sautéed with pineapple, tomato and seasonal vegetables in sweet and sour sauce.</i>	
Pad ped talay	16.5
<i>Stir fried seasonal seafood in red curry paste with seasonal vegetables.</i>	
Pad khing chicken*	13.5
<i>Chicken stir fried in a light soy sauce, oyster sauce with ginger julienne and seasonal vegetables.</i>	
Three kings	16.5
<i>Lightly battered fish, calamari and prawns in roasted chili and oyster sauce with vegetables.</i>	
Peppered and garlic prawns	16
<i>Prawns sautéed in soy sauce, garlic and black pepper.</i>	
Spicy lamb	15.5
<i>Sliced lamb, stir fried in garlic and lemongrass sauce.</i>	

Rice & Noodle

Coconut rice	3.5
Jasmine and Wild rice	3
Roti	3
Fried rice chicken	12.5
Pad Thai prawns	14.5

TRINITAS THAI

* Dishes can be prepared as vegetarian.

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Trinitas Thai presents a new chapter in Thai fine dining.
Through the combined experiences of traditional,
contemporary and fusion tastes, we proudly
present authenticity with diversity.

Take away menu.