

Ahaan Wang (Entrée)		Duck salad	16.5	Stir Fry	
Spring rolls (vegetable 4/prawn 3)	9	Boneless roasted duck with Thai dressings.		Chicken cashew*	16
Vegetables/prawns wrapped with pastry, fried, with sweet chilli sauce.		Triple Salad	17	Lightly fried battered chicken breast strips, stir-fried in a rich sauce with cashew nuts.	
Fish cake (4)	9	Spicy crispy squid, prawns and fish salad With Thai lime dressing.		Beef basil*	15.5
Minced fish fillets with chilli paste, green Beans with cucumber sauce.		Curry		Tender slices of beef stir-fried in a garlic-chilli sauce With basil leaves and seasonal vegetables.	
Mee-Krob	10.5	Green curry chicken*	15	Sweet and sour beef*	15.5
Crispy rice noodles with prawns Tofu in a sweet and sour tamarind sauce.		Popular Thai curry with green chilli paste, Coconut cream and vegetables		Sliced beef sautéed with pineapple, seasonal vegetables in A sweet and sour sauce.	
Satay chicken (4)	10	Red curry prawns *	17	Pad pad talay	17.5
Marinated strips of chicken grilled on Skewers served with peanut sauce.		Prawns in a mild spicy red curry And vegetables.		Stir-fried seasonal seafood in a red curry paste with Seasonal vegetables.	
Tofu tod (4)	8	Red curry duck*	17	Pad khing chicken*	15
Deep fried tofu served with tamarind And grape sauce.		Boneless roasted duck with pineapple, Cherry Tomato, simmered in coconut milk Spicy red curry.		Chicken stir-fried in a light soy sauce, oyster sauce, Ginger julienne and seasonal vegetables.	
Soup		Paneng curry lamb*	16	Three kings	17.5
Tom Kha Gai*	8.5	Sliced tender lamb back strap cooked in Coconut cream, Paneng curry paste and Shredded kaffir lime leaves.		Lightly battered fish, calamari and prawns in chilli jam, Oyster sauce and vegetables.	
Coconut milk spiced with galangal, Lemon juice, chicken and mushrooms.		Massaman curry beef	15.5	Peppered and garlic prawns	17
Tom Yum Goong*	10	Slowly braised diced beef in mild curry paste, coconut milk, Potatoes and cashew nuts.		Prawns sautéed in soy sauce, garlic and black pepper.	
Hot and sour prawns soup, with Thai herbs, Lemon juice and mushrooms.		Yellow curry seafood*	17.5	Spicy lamb	16
Salad		Seasonal seafood in rich yellow curry and seasonal Vegetables.		Sliced lamb back strap, stir-fried in a garlic and Lemongrass sauce.	
Larb Gai	14	Green curry seafood coconut*	17.5	Rice & Noodle	
Chopped chicken mixed with onions and mint, Toasted rice powder and seasoned with Thai Lime dressing.		Seasonal seafood in green curry with coconut.		Coconut rice	4
Beef salad	15.5	<i>*Dishes can be prepared as vegetarian or other meat.</i>		Jasmine and wild rice	3.5
Grilled pieces of beef fillet mixed with Thai Lime dressing and herbs.		Note: price is subject to change without prior notice.		Roti/roti with peanut sauce	3.5/4.5
				Fried rice chicken*	14
				Pad Thai prawns*	15.5
				Pad See-Ew chicken*	14

TRINITAS^{THAI}

**Did you know we open for lunch on
Thursdays and Fridays?**

Lunch Special take away and corporate

Lunch take-away also available from \$11.90

Please enquire on 98131565

TRINITAS^{THAI}

955 Burke Road Camberwell, Vic 3124

Phone 98131565

www.trinitasthai.com.au

TRINITAS^{THAI}

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