

# Entree

# Stir-fry

## ENTREE

- Spring Rolls (4 pcs) 🌿 | **\$8.5**  
Vermicelli noodles, taro, cabbage, black fungus, carrot, garlic, pepper, and coriander.
- Housemade Fish Cakes (4 pcs) | **\$10**  
Thai herbs, fish, green bean, sweet vinegar.
- 🍷 Crispy Prawn Rolls | **\$10**  
Pepper, garlic, coriander, onion.
- Chicken Satay Skewers 🍷 | **\$10.5**  
Char-grilled marinated chicken served with cucumber, red onion, peanut sauce.
- Salt and Pepper Calamari | **\$10.5**  
Spring onion, lemon wedge, sweet chilli sauce.



- Crispy Pork Bao | **\$4.5ea**  
Steamed bun, crispy pork belly, cucumber, coriander, spring onion, long red chilli.
- 🍷 Spicy Dumplings(4 pcs) | **10.5**  
Chicken & prawn dumplings, Szechuan chilli oil.
- BBQ Pork Skewers (4 pcs) | **\$11.5**  
Fresh salad, nam jim jaw (Thai street relish with tamarind, fish sauce, palm sugar).

## STIR-FRY

- Choice of  
Vegetables & Tofu | **\$17**  
Chicken | **\$18**  
Beef | **\$18**  
Prawn | **\$20**
- 🍷 Oyster Sauce 🍷  
Steamed green vegetables, capsicum, carrot, snow pea, baby corn, fried garlic.
- Cashew Nut  
Capsicum, snow pea, onion, baby corn, coriander, cashew nut, water chestnuts.
- Chilli Basil )  
Bamboo shoot, green bean, onion, fresh chilli, basil leaves, garlic.
- Peanut Satay Sauce 🍷  
Carrot, capsicum, snow pea, onion, baby corn, broccoli, pak choy.



## SOUP

- Small/Hot Pot
- 🍷 Tom Yum Prawn ) | **\$14.5/\$27**  
Mushroom, lemongrass, tomato, galangal, kaffir lime leaves, red onion.
- Tom Kha Chicken ) | **\$13.5/\$24**  
Coconut cream, galangal, tomato, mushroom, Thai herbs.



## SALAD

- Thai Beef Salad ) | **\$25**  
Char-grilled beef, Thai herbs, tomato, cucumber, rice powder, chilli powder, lime.
- Confit Duck Salad ) | **\$24.5**  
Thai herbs, coriander, sesame, green apple, orange, crispy onion, tamarind dressing.
- Papaya Salad with BBQ Chicken ) | **\$24.5**  
Thai style papaya salad served with BBQ Chicken.
- 🍷 Crispy Pork Salad ) | **\$26**  
Crispy pork belly, rambutan, ginger, mint, lychee, coriander, fried garlic, chilli, lime.



## CURRY

- Choice of  
Vegetables & Tofu | **\$17**  
Chicken | **\$18**  
Beef | **\$18**  
Prawn | **\$20**
- Green Curry )  
Green bean, bamboo shoot, basil leaves, coconut cream, Thai eggplant, pumpkin.
- 🍷 Panang Curry )  
Green bean, Thai eggplant, coconut cream, kaffir lime leaves, pumpkin.
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- 🍷 Massaman Beef Curry 🍷 | **\$21**  
Slow cooked beef in mild curry, potato, peanut.



## SIGNATURE

- 🍷 Lamb Shank Massaman Curry 🍷 | **\$25**  
Slow cooked lamb shank, mild curry, potato, cashew nut.
- BBQ Wagyu Pad Cha ) | **\$28**  
Thai herbs, Thai eggplant, green beans, bamboo shoots, baby corn, capsicum.
- 🍷 Crispy Chicken Cashew Nut Stir-Fry | **\$23**  
Onion, capsicum, snow pea, baby corn, cashew nut, water chestnuts, coriander, spring onion.
- Confit Duck Red Curry (Gang Phed Ped Yang) ) | **\$25**  
Red curry paste, coconut cream, cherry tomato, tropical fruits, basil leaves
- Sizzling Lamb Loin ) | **\$28**  
Thai herbs & chilli jam sauce, chopped onion, steamed vegetables.



## Crispy Pork | **\$26**

- Kailan**  
Kailan (Chinese broccoli), oyster sauce, garlic, long red chilli.
- 🍷 **Chilli Basil** )  
Green bean, bamboo shoot, chilli, garlic, onion.
- Thai-Style Sauce** (Contains Peanut)  
Cucumber, spring onion, sesame.

## Barramundi | **\$26** (fillet) **\$35** (whole)

- 🍷 **Thai Three Flavour Sauce** )  
Capsicum, chilli, pineapple, lychee, rambutan, spring onion, onion, coriander.
- Chilli Basil Sauce** )  
Steamed vegetables, green bean, onion, chilli, basil.
- Spicy Salad** )  
Apple, lime, lemongrass, chilli, coriander, spring onion.



# Signature

# Bbq

## BBQ

Wagyu | **\$27**

Serve with steamed vegetables and nam jim jaw.

Chicken | **\$22**

Serve with fresh salad leaves and sweet chilli sauce.

**P** Pork Ribs | **\$29**

Serve with fresh salad leaves and nam jim jaw.

**P** Lamb Loin (Bone-in) | **\$28**

Serve with steamed vegetables and mint sauce.

**\*Nam Jim Jaw:** Thai street relish with tamarind, fish sauce, palm sugar.



## SIDE DISH

Jasmine Rice | **\$3**  
Coconut Rice | **\$4.5**

**P** Roti | **\$4 each**

Steamed Vegetables | **\$5.5**  
Peanut Sauce **(G)** | **\$6**

# Side Dish

# Vegetarian

## VEGETARIAN

**Small/Hot Pot**

Tom Yum Soup **(S)** | **\$13.5/\$24**

**P** Massaman Curry **(G)** | **\$19**

Mixed vegetables in mild curry, potato, tofu, peanut.

**P** Peanut Satay Stir-Fry **(G)** | **\$17**

Mixed vegetables, tofu, satay sauce.

Mixed Herbs Stir-Fry | **\$17**

Mixed vegetables, herbs, chilli jam, tofu.



## FRIED RICE & NOODLES

Choice of

Vegetables & Tofu | **\$17**  
Chicken | **\$18**  
Beef | **\$18**  
Prawn | **\$20**

Thai Fried Rice

House recipe fried rice with egg, carrot, onion, kai lan. (Contains shrimp paste)

**P** Pad Thai **(G)**

Thin rice noodles, egg, tofu, spring onion, bean sprout, fried onion, crushed peanut.

Pad See Eiw

Thick rice noodles, egg, broccoli, capsicum, kai lan.

Spicy Noodle (Pad Kee Mao) **(S)**

Thick rice noodles, carrot, capsicum, baby corn, snow pea, Thai herbs, green bean, bamboo shoot.

# Fried Rice & Noodles

# Dessert

## DESSERT

**P** Mango with Sticky Rice | **\$11**



**Trading Hours:** 7 days. 11am - 10pm

\*Trading hours may vary

**Phone:** 07 5502 7258

**Address:** Shop R001 Westfield Coomera,  
109 Foxwell Rd, Coomera QLD 4209

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**Website:** [www.nahmgroup.com.au](http://www.nahmgroup.com.au)

**Instagram | Facebook:** NahmThaiCoomera

**Email:** [info@nahmgroup.com.au](mailto:info@nahmgroup.com.au)

BYO bottled wine only. \$4 corkage charge per person.  
Dishes can be made mild, medium, or hot upon request.  
Please inform staff of any dietary and allergy requirements.  
All images used are for illustration purposes and may vary from actual products. 15% surcharge on public holidays.

### Key:

**(G)** = Vegetarian | **(G)** = Gluten Free  
**(S)** = Spicy | **(P)** = Pictured menu item

**Nahm Thai**  
Restaurant & Bar

**Take Away Menu**