



**bai yok**

EST 2001

*Our first Bai Yok Thai Restaurant began its journey in 1988 at Crows Nest as a family business run by Chan, Yoksri and me (Michael). Bai Yok is named after Yoksri, who is my dear sister and the creator of all the recipes. Yok means “Jade” in English.*

*In 2001, our family established Bai Yok Castlecrag with an aim to become part of the Castlecrag community. Since then we have been creating quality authentic Thai food, just as we would do for our own family. We can always recall our opening night and especially the first couple that stepped into our restaurant. They have not just become our regular customers, but also part of our extended Castlecrag family.*

*Due to the community support and patronage,*

*Bai Yok Castlecrag has now been operating over 22 years.*

*We appreciate the community that see us as the go to “dining venue” and will continue to deliver exciting, quality authentic Thai cuisine at Bai Yok Castlecrag.*

*Thanks so much for your continuing support*

*Michael Lui and Family*

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[www.baiyokcastlecrag.com.au](http://www.baiyokcastlecrag.com.au)

 BAI YOK Castlecrag

*Licensed & B.Y.O. (Wine only) / Gluten Free Available. / No MSG added.*

*Minimum charge \$30 per person (food only)*

*Ask for our daily specials. / Gift Voucher Available. / All major credit cards & eftpos accepted.*

*Prices GST Inclusive. / Prices & ingredients subject to change without notice.*

*Please inform our team for any allergies and dietary restrictions.*

*All card payments will incur a 1.5% processing fee / 10% surcharge on public holidays.*

*1. Mieng Scallop*



*3. Crystal Prawn*



*2. Hoy Jor*



# Entrée

- 1. Mieng Scallop** (4pcs) **22**  
*Grilled scallop with roasted coconut shredded, lime, Spanish onion, peanut, ginger and fried shrimp served on betel leaf and palm sugar herbs relish.*
- 2. Hoy Jor** (4pcs) **18**  
*Crab meat, prawn, pork mince and water chestnut wrapped with soya paper then deep fried served with plum sauce.*
- 3. Crystal Prawn** (3pcs) **19.50**  
*Fresh whole local prawn cutlet with marinated pork mince and Thai herbs wrapped in rice pastry and deep fried until crisp and golden served with sweet chilli sauce.*
- 4. Satay** (4pcs) **15**  
*Sliced chicken marinated with special Thai spices and BBQ on skewers served with home made peanut sauce.*
- 5. Curry Puff** (4pcs) **15**  
*Minced pork mixed with potato, curry powder wrapped in pastry and deep fried served with sweet cucumber salad sauce.*







**8. Garlic Quail**



**7. Taw Hu Tod**



**6. Vegetarian Spring Roll**

**6. Vegetarian Spring Roll** (4pcs) 12

*Deep fried Thai style vegetable spring roll served with plum sauce.*

**7. Taw Hu Tod** (6pcs) 12

*Deep fried bean curd with a crispy outside and soft centre served with sweet chilli crushed peanut sauce.*

**8. Garlic Quail** 22

*Marinated in garlic, black pepper and herbs then deep fried and served with sweet chilli sauce.*

**9. Crispy Squid** 21

*Crispy squid sprinkle with sea salt, pepper and mixed herbs served with mild sweet chilli lime soy sauce.*

**10. Mixed Entrée**

*(For 2 serves) 32*

*Hoy Jor, Satay, Vegetarian spring roll, Curry puff served with chef's selection of sauces.*



**9. Crispy Squid**



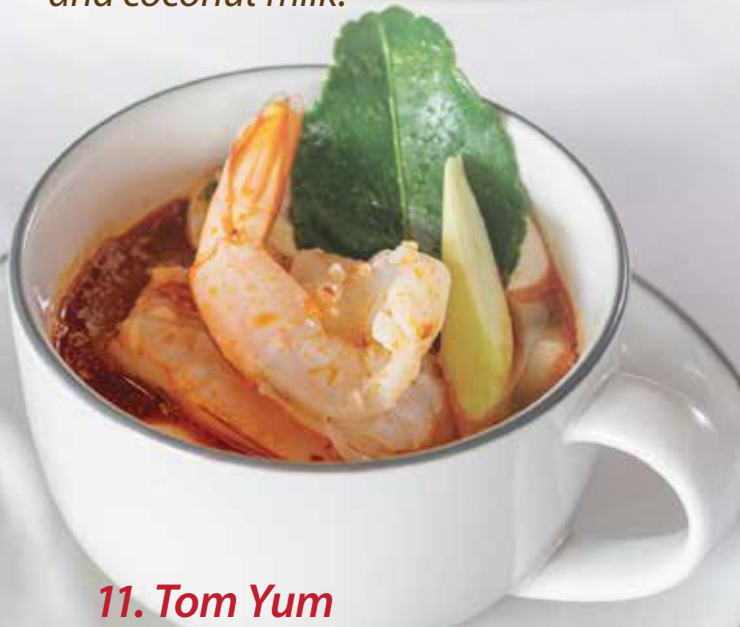
# Soup

## 11. Tom Yum

- Snow Pea 13
  - Local King Prawn 16
- Spicy and sour soup with mushroom, and fresh Thai herbs.

## 12. Tom Kah

- Snow Pea 13
  - Chicken 13
  - Local King Prawn 16
- Spicy and sour soup with mushroom, fresh Thai herbs and coconut milk.



**11. Tom Yum**  
**(Local King Prawn)**



**18. Roti Duck**

# Home Made Curry



**17. Coco Prawn**



**16. Red Curry Duck**

## **13. Green Curry**

- Vegetable and Bean Curd **26**
- Chicken **26** • Beef Fillet **30**

*Spicy green curry, bamboo shoot, french bean, coconut milk and basil.*

## **14. Red Curry**

- Vegetable and Bean Curd **26**
- Chicken **26** • Beef Fillet **30**

*Spicy red curry, bamboo shoot, french bean, coconut milk and basil.*

## **15. Panang Curry**

- Chicken **26** • Beef Fillet **30**

*Lightly sweet red chilli curry with coconut milk and kaffir lime leaf served on steamed broccoli.*

## **16. Red Curry Duck** **32**

*Sliced of roasted breast duck set in home made red curry with pineapple, cherry tomato, basil and coconut milk.*

## **17. Coco Prawn** **43**

*Fresh local king prawns set in aromatic green curry, lightly flavored with fresh young coconut granted flesh, served in a fresh young coconut.*

## **18. Roti Duck** **36**

*Red dried curry with roasted duck breast fillet, coconut milk, kaffir lime leaf served with crispy roti and cucumber salad sauce.*

# Main Courses

## 19. Yang Beef 35

*Char-grilled marinated beef fillet served with special spicy lime, roasted rice relish.*

## 20. Yang Chicken 26

*Char-grilled marinated chicken served with home made sweet chilli sauce.*

## 21. Beef Salad 35

*Sliced seared beef fillet with lemongrass, cucumber, cherry tomato, red onion, coriander, mint and chilli lime dressing.*

## 22. Yum Hua Plee 39

*Fresh banana blossom tossed with local king prawn, red onion, mint, chilli jam, lime dressing, coconut milk and crispy fried onion.*

## 23. Yum Ped Tod 32

*Crispy breast duck with fresh Lebanese cucumber, coriander, betel leaf, mint, fried onion, crispy ginger and mild chilli lime dressing.*

## 24. Pa Low Beef 32

*Braised shin beef with star anise, cinnamon and fresh herbs topped with mint, coriander chilli lime salad.*

## 25. Pra Ram Grob 32

*Sliced sauteed beef fillet with chilli jam and peanut sauce served on tempura bok choy.*

## 22. Yum Hua Plee







**21. Beef Salad**



**24. Pa Low Beef**



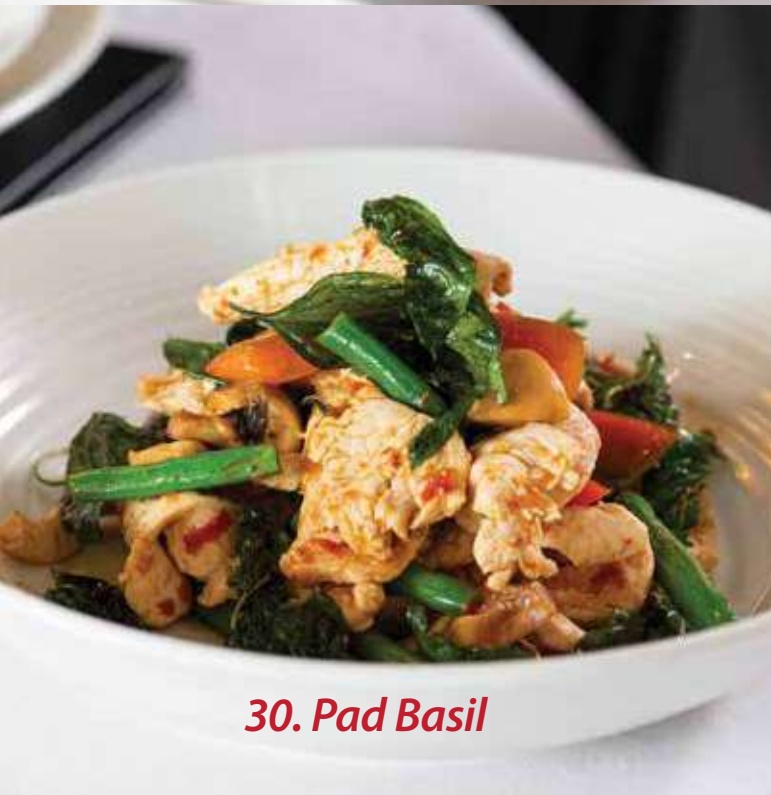
**25. Pra Ram Grob**



**23. Yum Ped Tod**



**26. Crackling Fish**



**30. Pad Basil**

## **26. Crackling Fish 32**

*Stir fried John Dory fillet with long red chilli basil and pork crackling served with steamed bok choy.*

## **28. Pad Garlic Pepper**

- Chicken 26
- Beef Fillet 30
- Local King Prawn 35

*Stir fried onion, spring onion, red capsicum, carrot with mixed garlic, black pepper and chilli sauce.*

## **29. Pad Cashew Nut**

- Vegetables and Bean Curd 26
- Chicken 26
- Beef Fillet 30
- Local King Prawn 35

*Stir fried with a sweet roasted curry paste, mushroom, cashew nut, onion and shallot.*

## **30. Pad Basil**

- Vegetables and Bean Curd 26
- Chicken 26
- Beef Fillet 30
- Local King Prawn 35

*Stir fried french beans, mushroom, capsicum, chilli blended and basil.*



### 31. Bai Yok Stir

- Chicken 26
- Beef Fillet 30
- Seafood 35

*Stir fried water chestnut, cashew nut, snow pea, carrot and red capsicum with mild oyster sauce.*

### 32. Som Wung Beef 30

*Slice beef fillet marinated with fresh herbs and stir fried with water chestnut served on steamed mix vegetables.*



**31. Bai Yok Stir**

### 33. Pad Ginger

- John Dory Fillet 32
- Local King Prawn 35

*Stir fried with Asian celery, shredded ginger, black mushroom, onion and shallot.*

### 34. Turmeric Dory 32

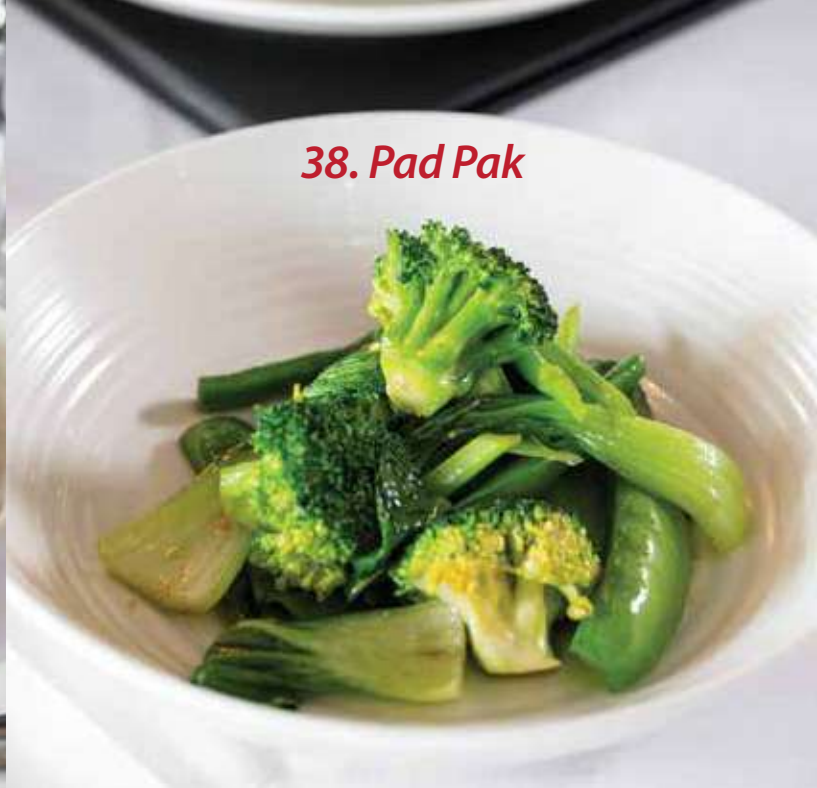
*Crispy skin John Dory fillet with turmeric, garlic, cashew nut, fried onion, basil topped with chilli jam tamarind relish.*



**34. Turmeric Dory**



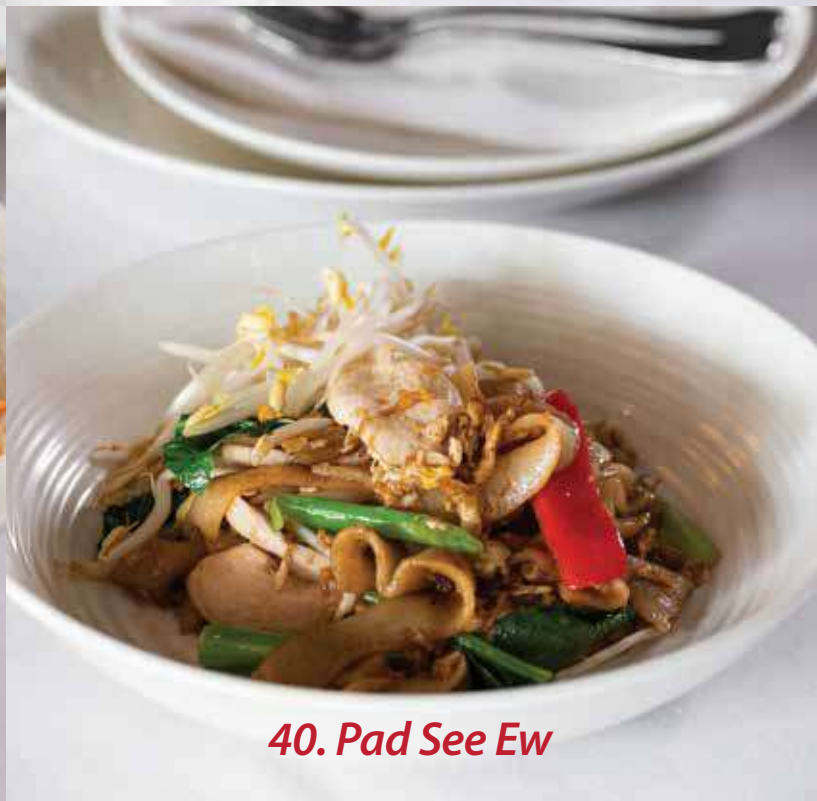
**39. Pad Thai**



**38. Pad Pak**



**41. Fried Rice**



**40. Pad See Ew**



### **35. Pad Snow Pea 35**

*Stir fried local king prawn with crisp snow peas, mushroom and tasty mild sauce.*

### **36. Pad Taw Hu 26**

*Stir fried bean curd with mixed vegetables and tasty mild soy sauce.*

### **37. Pra Rarm Pak 26**

*Steamed vegetables and deep fried bean curd topped with a special peanut sauce.*

### **38. Pad Pak 22**

*Stir fried mixed green vegetables with garlic and oyster sauce.*

### **39. Pad Thai**

• *Chicken or Beef Fillet 24*

• *Local King Prawn 35*

*Stir fried noodle with egg, bean curd, sprouts, fried onion and topped with crushed peanuts & fresh garlic chives.*

### **40. Pad See Ew**

• *Chicken or Beef Fillet 24*

• *Local King Prawn 35*

*Stir fried flat noodle with Chinese broccoli, red capsicum, egg, garlic and mild soy sauce.*

## *Rice*

### **41. Fried Rice**

*Fried Rice Thai style fried rice with egg.*

• *Chicken or Beef Fillet 22*

• *Local King Prawn 35*

### **42. Boiled Rice (per person) 4**

*Thai Jasmine rice.*

### **43. Steamed Mixed Red and Brown Rice (per serve) 8**

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*Fresh chilli and soy sauce \$2*

# Banquet

(Incl. Rice and Coffee or Tea / Min. for 4 People)

**\$53** per person

## Entrée

- **Mixed Entrée** (No: 10)

## Mains

- **Red Curry Beef** (No: 14)
  - **Yang Chicken** (No: 20)
  - **Bai Yok Stir Seafood** (No: 31)
  - **Pad Pak** (No: 38)
- .....

**\$65** per person

## Entrée

- **Mieng Scallop** (No: 1)
- **Crispy Squid** (No: 9)
- **Hoy Jor** (No: 2)
- **Satay** (No: 4)

## Mains

- **Yang Chicken** (No: 20)
- **Palow Beef** (No: 24)
- **Bai Yok Stir Seafood** (No: 31)
- **Turmeric Dory** (No: 34)
- **Pad Pak** (No: 38)

## Gluten Free

**(Extra \$1)**

- **Taw Hu Tod** (Entrée No: 7)  
(served with gluten free soy sauce)
- **Yang Beef** (No: 19)
- **Beef Salad** (No: 21)
- **Crackling Fish** (No: 26)  
(without pork crackling)
- **Pad Basil** (No: 30)
- **Bai Yok Stir** (No: 31)
- **Pad Ginger** (No: 33)
- **Pad Snow Pea** (No: 35)
- **Pad Taw Hu** (No: 36)
- **Pad Pak** (No: 38)
- **Pad See Ew** (No: 40)
- **Fried Rice** (No: 41)