



26. Crackling Fish



30. Pad Basil



34. Turmeric Dory



39. Pad Thai

30. Pad Basil

• Vegetables and Bean Curd 24
• Chicken 24 • Beef Fillet 28 • Local King Prawn 33
Stir fried french beans, mushroom, capsicum, chilli blended and basil.

31. Bai Yok Stir

• Chicken 24 • Beef Fillet 28 • Seafood 33
Stir fried water chestnut, cashew nut, snow pea, carrot red capsicum with mild oyster sauce.

32. Som Wung Beef 28

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

33. Pad Ginger

• John Dory Fillet 30 • Local King Prawn 33
Stir fried with Asian celery, shredded ginger, black mushroom, onion and shallot.

34. Turmeric Dory 30

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

35. Pad Snow Pea 33

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

36. Pad Taw Hu 24

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

37. Pra Rarm Pak 24

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

38. Pad Pak 20

Stir fried mixed green vegetables with garlic and oyster sauce.

39. Pad Thai

• Chicken or Beef Fillet 22 • Local King Prawn 33
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 22 • Local King Prawn 33
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 20 • Local King Prawn 33

42. Boiled Rice (per serve) 4 Thai Jasmine rice.

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

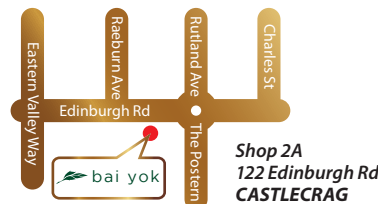
Our first Bai Yok Thai Restaurant began its journey in 1988 at Crows Nest as a family business run by Chan, Yoksri and me (Michael). Bai Yok is named after Yoksri, who is my dear sister and the creator of all the recipes. Yok means "Jade" in English.

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

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 staff team if you have any concern of food allergies or require gluten free dish / Gluten free dish extra \$1



thai cuisine

EST 2001

Dine in / Take away / Home Delivery

Shop 2A 122 Edinburgh Rd
Castlecrag
9967 3433 / 9967 3411

Dinner: Tue - Sun 5.30pm - 9.30pm

www.baiyokthai.com.au



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

Home Delivery (Min \$30/from \$3 charge)
(Castlecrag, Middle Cove, Castle Cove, Northbridge, Willoughby, Roseville Chase)



2. Hoy Jor

3. Crystal Prawn



9. Crispy Squid



11. Tom Yum
(Local King Prawn)



16. Red Curry Duck



17. Coco Prawn



24. Pa Low Beef



25. Pra Ram Grob

Entrée

1. **Mieng Scallop** (4pcs)
(Not available for take away)
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) 17
Crab meat, prawn, pork mince and water chestnut wrapped with soya paper then deep fried served with plum sauce.
3. **Crystal Prawn** (3pcs) 18
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) 14
Sliced chicken marinated with special Thai spices and BBQ on skewers served with home made peanut sauce.
5. **Curry Puff** (4pcs) 14
Minced pork mixed with potato, curry powder wrapped in pastry and deep fried served with sweet cucumber salad sauce.
6. **Vegetarian Spring Roll** (4pcs) 11
Deep fried Thai style vegetable spring roll served with plum sauce.
7. **Taw Hu Tod** (6pcs) 11
Deep fried bean curd with a crispy outside and soft centre served with sweet chilli crushed peanut sauce.
8. **Garlic Quail** 21
Marinated in garlic, black pepper and herbs then deep fried and served with sweet chilli sauce.
9. **Crispy Squid** 20
Crispy squid sprinkle with sea salt, pepper and mixed herbs served with mild sweet chilli lime soy sauce.
10. **Mixed Entrée** (For 2 serves) 30
Hoy Jor, Satay, Vegetarian spring roll, Curry puff served with chef's selection of sauces.

Soup

11. **Tom Yum**
• Snow Pea 12 • Local King Prawn 15
Spicy and sour soup with mushroom and fresh Thai herbs.
12. **Tom Kah**
• Snow Pea 12 • Chicken 12 • Local King Prawn 15
Spicy and sour soup with mushroom, fresh Thai herbs and coconut milk.

Home Made Curry

13. **Green Curry**
• Vegetable and Bean Curd 24
• Chicken 24 • Beef Fillet 28
Spicy green curry, bamboo shoot, french bean, coconut milk and basil.
14. **Red Curry**
• Vegetable and Bean Curd 24
• Chicken 24 • Beef Fillet 28
Spicy red curry, bamboo shoot, french bean, coconut milk and basil.
15. **Panang Curry**
• Chicken 24 • Beef Fillet 28
Lightly sweet red chilli curry with coconut milk and kaffir lime leaf served on steamed broccoli.
16. **Red Curry Duck** 30
Sliced of roasted breast duck set in home made red curry with pineapple, cherry tomato, basil and coconut milk.
17. **Coco Prawn** 41
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** 34
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** 33
Char-grilled marinated beef fillet served with special spicy lime, roasted rice relish.
20. **Yang Chicken** 24
Char-grilled marinated chicken served with home made sweet chilli sauce.
21. **Beef Salad** 33
Sliced seared beef fillet with lemongrass, cucumber, coriander, cherry tomato, red onion, mint and chilli lime dressing.
22. **Yum Hua Plee** 37
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** 30
Crispy breast duck with fresh Lebanese cucumber, coriander, betel leaf, mint, fried onion, crispy ginger and mild chilli lime dressing.
24. **Pa Low Beef** 30
Braised shin beef with star anise, cinnamon and fresh herbs topped with mint, coriander chilli lime salad.
25. **Pra Ram Grob** 30
Sliced sauteed beef fillet with chilli jam and peanut sauce served on tempura bok choy.
26. **Crackling Fish** 30
Stir fried John Dory fillet with long red chilli basil and pork crackling served with steamed bok choy.
28. **Pad Garlic Pepper**
• Chicken 24 • Beef Fillet 28 • Local King Prawn 33
Stir fried onion, spring onion, red capsicum, carrot with mixed garlic, black pepper and chilli sauce.
29. **Pad Cashew Nut**
• Vegetables and Bean Curd 24
• Chicken 24 • Beef Fillet 28 • Local King Prawn 33
Stir fried with a sweet roasted curry paste, mushroom, cashew nut, onion and shallot.