

VEGGIE LOVER



- 23. ASIAN GREEN AND TOFU (V), (VE)** \$19
Stir fried fresh Asian green vegetable with garlic, tofu and oyster mushroom sauce
- 24. EGGPLANT WITH CHILLI BASIL & PEPPERCORN (V), (VE)** \$19
Stir fried eggplant with green peppercorn, mixed vegetables and chilli basil sauce
- 25. VEGETARIAN THAI MASSAMAN CURRY (GF), (VE)** \$20
Thai Massaman curry with potato, mixed vegetables, topped with onion and roasted peanuts
- 26. CRISPY TOFU SALAD (V)** \$19
Crispy Tofu mixed with Thai style dressing, onion, coriander, cherry tomatoes

CHOICE FOR STIR FRY AND CURRY

Vegetable	\$20	Prawns	\$26
Chicken or Beef or Pork	\$23	Mixed seafood	\$26
Roasted Duck	\$26		

STIR FRY

(All Stir Fried dishes cooked with mixed vegetables)

- 27. CASHEW NUT SAUCE** \$19
Stir fried in mild chilli jam, onion, shallot and cashew nut
- 28. CHILLI & BASIL SAUCE (GF OPTION)** \$19
Stir fried with homemade chilli & basil sauce
- 29. PEANUT SATAY SAUCE (GF OPTION)** \$19
Stir fried with peanut satay sauce
- 30. OYSTER SAUCE (GF OPTION)** \$19
Stir fried in oyster sauce
- 31. GARLIC & PEPPER SAUCE (GF OPTION)** \$19
Stir fried in oyster sauce with garlic and pepper
- 32. GINGER SAUCE (GF OPTION)** \$19
Stir fried with ginger, soy bean paste, shallot and onion



CURRY

- 33. BEEF MASSAMAN CURRY (GF)** \$25
Slow cooked chunky beef in Massaman curry with potato, topped with onion and roasted peanuts
- 34. RED CURRY** \$19
Thai style red curry with coconut milk, bamboo shoots, mixed vegetables and basil leaves
- 35. GREEN CURRY** \$19
Thai style green curry with coconut milk, mixed vegetables and basil leaves
- 36. PANANG CURRY** \$19
Mild curry cooked with coconut milk, green bean, topped with kaffir lime leaves and crushed peanut



(V) = Vegetarian
(VE) = Vegan
(GF) = Gluten Free

GF OPTION = Gluten free on request

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Some dishes could be made mild, medium or hot on request. For any special requirements please inform

NOODLE & FRIED RICE

CHOICE FOR NOODLE & FRIED RICE

Vegetable	\$19
Chicken or Beef or Pork	\$21
Roasted Duck	\$26
Prawns	\$25
Mixed seafood	\$25



- 37. PAD THAI (GF OPTION), (VE OPTION)**
Stir fried thin rice noodle with egg, tofu, bean sprouts, shallot, served with lemon and crushed peanut and fried onion
- 38. PAD SEE EW**
Stir fried thick rice noodle with egg, sweet soy sauce and mixed vegetables
- 39. PAD KEE MAO**
Stir fried thick rice noodle with Thai herbs, chilli and basil leaves
- 40. LAKSA NOODLE SOUP**
Rice vermicelli noodle with tofu, bean sprouts and Asian vegetable in Laksa curry base soup
- 41. FRIED RICE**
Thai style fried rice with egg, shrimp paste, cherry tomatoes and mixed vegetables
- 42. CASHEW NUT FRIED RICE**
The best ever cashew nut sauce stir fry, combined with fried rice

SIDE DISHES

Jasmine Rice	\$4
Coconut Rice	\$5
Peanut Satay Sauce	\$6
Steamed Mixed Vegetable	\$9
Steamed Thin Rice Noodle	\$4.5
Steamed Thick Rice Noodle	\$4.5
Roti (each)	\$3



DRINKS

Pepsi, Pepsi Max (375ml)	\$3
Lemonade, Solo, Sunkist (375ml)	\$3
Sparkling mineral water (300 ml)	\$4
Ginger beer (375ml)	\$5.5
Thai coconut juice	\$6.5
Thai iced milk tea	\$6.5
Thai iced coffee	\$6.5

OPEN 7 DAYS

LUNCH Monday to Friday 11am-3pm

DINNER

Sunday to Thursday 5pm-8.30pm

Friday to Saturday 5pm-9.30pm

HOME DELIVERY*

Sunday to Thursday 5pm-8pm

Friday to Saturday 5pm-9pm

*Delivery fee applies, minimum order \$35
Limited delivery area



Westfield Belconnen
Shop 327A, Lathlain Street, Belconnen, ACT. 2617
P:(02)6251 9963, (02)6251 8837

E: belconnen@chongcothai.com.au

Surcharge applies for credit card

Fully licensed restaurant & BYO bottled wine only

Food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, dairy products, eggs, wheat, shellfish, fish, shrimp
PLEASE INFORM OUR STAFF BEFORE PLACING YOUR ORDER



Takeaway Menu

All prices include GST. Items and pricing are subject to change without prior notice

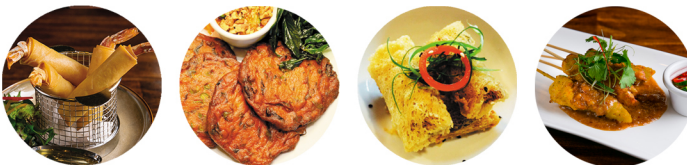


- S1 Lamb Shank MASSAMAN CURRY (GF)** \$28
Slow cooked lamb shank in Massaman curry with coconut milk, onion, potato, cashew nut
- S2 Lamb Cutlets CHILLI & BASIL** \$33
Grilled lamb cutlets topped with chilli and basil sauce
- S3 Wagyu Panang sauce** \$29
Grilled Wagyu beef side of mixed vegetables with thick panang curry sauce
- S4 Crispy Soft Shell Crab BLACK PEPPER** \$27
Crispy soft shell crab cooked with black pepper sauce, served on a bed of mixed vegetables
- S5 Crispy Soft Shell Crab MAKARM** \$27
Crispy soft shell crab and mixed vegetables topped with tamarind sauce, crispy onion
- S6 Crispy Barramundi HERBAL** \$29
Deep fried barramundi fillets with herbal sauce, topped with shredded lemongrass, kaffir lime leaves and finger root



- S7 Whole Barramundi CHILLI & BASIL** \$41
Deep fried whole snapper topped with chilli and basil sauce
- S8 Chong Co PORK RIBS** \$27
Grilled marinated pork spare ribs in homemade sauce, served with mixed salad
- S9 Barramundi CHOO CHEE** \$27
Pan fried barramundi fillet topped with thick red curry, chilli and Thai herbs
- S10 Barramundi MAKARM** \$27
Pan fried barramundi fillet topped with tamarind sauce, crispy onion and mixed vegetables
- S11 Prawns MAKARM** \$27
Stir fried prawns with tamarind sauce, mixed vegetables topped with crispy onion
- S12 Prawns CHILLI JAM AND BASIL** \$27
Stir fried prawns with mild chilli jam, mixed vegetables and basil
- S13 Roasted Duck RED CURRY** \$26
Roasted duck in red curry with coconut milk, lychee, cherry tomatoes, pineapple and capsicum

ENTRÉE



- 1. GOLDEN PRAWN ROLLS (4 PCS)** \$15
Stuffed prawns wrapped in crispy pastry, served with sweet plum sauce
- 2. SATAY CHICKEN SKEWERS (5 PCS) (GF)** \$14
Grilled marinated chicken skewers, served with homemade peanut sauce
- 3. THAI FISH CAKES (4 PCS)** \$13
Famous spicy Thai fish cakes, served with sweet chilli sauce
- 4. CRISPY CRAB NET ROLLS (5 PCS)** \$12
Crab meat, shrimp with water chestnut, taro, wrapped in crispy net roll, served with sweet plum sauce
- 5. SPRING ROLLS (4 PCS) (V)** \$12
Mixed vegetables wrapped in crispy pastry, served with sweet chilli sauce
- 6. CURRY PUFFS (4 PCS) (V)** \$12
Mixed vegetables in pastry puff, served with sweet chilli sauce
- 7. TOFU (V), (VE)** \$11
Deep fried bean curd, served with tamarind sauce, crushed peanut and crispy fried onion
- 8. Chong co TANGY LEMON SQUID** \$15
Deep fried lightly battered squid, sprinkle of salt & lemon pepper, served with homemade chilli mayo
- 9. Chong co WINGS (5 PCS)** \$14
Classic crispy chicken wings topped with crispy onion, served with sweet chilli sauce



SOUP

- 10. TOM YUM GOONG NAM-KHON** \$15
Famous Thai flavourful prawn soup, with mushrooms, Thai fresh herbs and a dash of milk
- 11. TOM KHAR GAI** \$14
Light & fragrant coconut milk soup with chicken breast, mushrooms, Thai fresh herbs and touch of lemon



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SALAD



- 12. GREEN PAPAYA SALAD WITH SOFT SHELL CRAB** \$25
Thai style green papaya salad with lemon juice, roasted peanuts, green beans, cherry tomatoes and dried shrimps, served with crispy soft shell crab
- 13. WAGYU BEEF SALAD** \$27
Sliced grilled Wagyu beef with mixed salad, ground roasted rice, mint, shallot, onion, coriander and chilli & lemon dressing
- 14. CRISPY PORK BELLY SALAD** \$27
Crispy pork belly mixed with Thai style dressing, onion, coriander, cherry tomatoes
- 15. LARB GAI (Thai Chicken Salad)** \$23
Minced chicken with mixed salad, ground roasted rice, mint, shallot, onion and chilli lemon dressing

CRISPY PORK BELLY

\$27

SELECT YOUR FLAVOUR

- 16. CHILLI & BASIL**
Stir fried in chilli & basil sauce with green beans, bamboo shoot and onion
- 17. PRIK KHING**
Stir fried with Prik Khing curry paste, green bean and kaffir lime leave
- 18. KANA MOO GROB**
Stir fried in oyster sauce with Chinese broccoli
- 19. PRIK PAO MOO GROB**
Stir fried in mild chilli jam sauce with capsicum, onion, shallot, mushroom, baby corn and basil



GRILLS

- 20. BBQ LAMB** \$28
Marinated Char-Grilled lamb loin chops, served with mixed salad and homemade mint sauce
- 21. BBQ CHICKEN** \$25
Marinated Char-Grilled skin on Chicken Maryland on mixed salad, served with sweet chilli sauce
- 22. WAGYU BEEF (GF)** \$29
Marinated Char-Grilled wagyu beef served with mixed salad and Thai relish "Nam Jim Jaew"