

PRON PROHM





EST 1985

Welcome

Pron Prohm, or 'The Blessing of Prohm', an ancient Hindu creation god, symbolizes well the life work of Pron Prohm Thai Restaurant owner, Dilok Thamrak.

Owner of one of Australia's first Thai Restaurants, the Thamrak family have, for over

three decades, combined elegantly the now-familiar Thai hospitality with their passion for both the freshest ingredients and the most satisfied patrons. Today, this family legacy is passed to Dilok's son, Dereck, who remains as committed as ever at bringing the ultimate Thai experience in every dish at every table.



1987



2024

Our Customer Guarantee

We take great pride in every dish we serve. If your meal does not meet your expectations, please let us know. We're here to ensure you have a memorable dining experience and will address your concerns promptly and with the utmost care.

Fully Licensed | BYO (\$2.5 per person)

Set Menu

(Minimum 4 people)



Kings Banquet

\$42 per person

Entrees:

- Vegetable Spring Rolls
- Curry Puff of Minced Chicken & Sweet Potato
- Satay Chicken Skewers

Mains:

- Thai Beef Salad
- Choo Chee Prawns
- Krapow Minced Chicken
- BBQ Pork
- Green Chicken Curry
- Steamed Rice

Pron Prohm Signature

\$58 per person

Entrees:

- Steamed Dim Sims of Prawns and Pork
- Curry Puff of Minced Chicken & Sweet Potato
- Satay Chicken Skewers
- Prawn Betel Leaves

Mains:

- Chilli Jam Soft Shell Crab
- Snow Pea Prawns
- Massaman Beef Curry
- Crying Tiger
- Panang Chicken
- Fried Rice/Steamed Rice

Desserts:

- Filo Pastry Fried Ice Cream

*Please advise our staff if you would like to make any changes to the set menu. **We guarantee that there will be plenty of food for each guest.

***Please advise us if you have any allergies. We can also make most dishes gluten free or vegetarian.



Private Dining Room

Entrees

- 1 **GOLDEN SHIPS (6 PCS)** \$14
Fried wonton pastry of minced pork blended with fresh coriander, peanuts, carrot and Thai spices.
- 2 **VEGETARIAN SPRING ROLLS (4 PCS)** \$14
Fried spring rolls of vermicelli, cabbage, carrot, mushroom, sweet taro & corn.
- 3 **SCHOOL PRAWNS** GF \$17
Crispy fried school prawns marinated with chilli, pepper and lemon.
- 4 **CHICKEN WINGS (4 PCS)** \$14
Crispy fried marinated chicken wings with sweet chilli relish.
- 5 **CURRY PUFFS (4 PCS)** **POPULAR** \$15
Puff pastry wrapped with minced chicken, sweet potato and curry flavouring.
- 6 **FISH CAKES (4 PCS)** GF \$14
Fried Fish kneaded with red chili paste.
Served with diced cucumber and carrot relish.
- 7 **SALT & PEPPER CALAMARI** S \$18 / L \$29
Calamari marinated in salt and pepper, lightly fried until golden crispy. Served with sweet chilli sauce.
- 8 **STEAMED DIM SIMS (4 PCS)** \$16
Steamed wonton dumpling of prawn and pork.
Served with sweet soya sauce.
- 9 **SATAY CHICKEN (4PCS)** GF **POPULAR** \$16
Grilled skewers of chicken marinated in satay spices.
Served with diced cucumber, carrot and peanut sauce.
- 10 **COCONUT PRAWNS (4 PCS)** \$17
Fried king prawns battered with coconut flakes.
Served with sweet chilli dressing.
- 11 **MIXED ENTREE** \$16
1 piece of spring roll, curry puff, fish cake and chicken satay served with individual sauces.
- 12 **PRAWN BETEL LEAVES** GF **POPULAR** \$18
Prawns, nuts, lime, ginger, caramelised coconut flakes served on-top of Betel Leaves.





Signature Dishes

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| 13 | CHICKEN CASHEW NUTS | \$25 |
| | Stir fried cashew nuts with sliced chicken breast, onions, shallots & chilli jam. | |
| 14 | KRAPOW GAI POPULAR | \$25 |
| | Stir fried minced chicken, Thai basil, minced chilli & garlic | |
| 15 | CRAB FRIED RICE | \$29 |
| | Fried rice blue swimmer crab meat with eggs and shallots. | |
| 16 | CRISPY PORK BELLY CHINESE BROCCOLI POPULAR | \$30 |
| | Stir fried pork belly with chinese broccoli and oyster sauce. | |
| 17 | GREEN PAPAYA SALAD (SOM TUM) BF | \$19 |
| | Shredded green papaya pounded in together with carrot, tomato, beans, chilli and lemon juice. | |
| 18 | SNOW PEA PRAWNS POPULAR | \$32 |
| | Stir fried king prawns with snow peas, ginger, vegetables and garlic. | |
| 19 | KRAPAO PLA GROB | \$30 |
| | Fish fillet lightly battered & fried until crispy, then stir-fried with chilli, vegetable, cashew nuts, thai basil & garlic. | |
| 20 | TALAY THAI | \$30 |
| | Stir fried mixed seafood with onion, garlic, coriander and green beans. | |
| 21 | SWEET CHILLI JAM SOFT SHELL CRAB | \$32 |
| | Soft shell crab deep-fried until crispy, stir fried with chilli jam, celery, onions and shallots | |
| 22 | CHOO CHEE SALMON | \$32 |
| | Salmon Fillet coated with think red curry paste & coconut milk, served with mixed vegetable, basil and chilli. | |
| 23 | GARLIC LAMB | \$30 |
| | Stir fried tender lamb fillet with garlic, pepper and mixed vegetables | |
| 24 | PLA LARD PREK (WHOLE SNAPPER) | \$49 |
| | Deep fried whole snapper (700-800g), fillet & coated with our special three flavour chilli sauce. | |







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Curry



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- 25 **RED CURRY** GF
 - CHICKEN OR BEEF \$25
 - DUCK (PINEAPPLE & TOMATO) \$30

Red curry paste, coconut milk, bamboo shoots, mixed vegetable and basil.

- 26 **GREEN CURRY** GF **POPULAR**
 - CHICKEN OR BEEF \$26
 - PRAWNS \$31

Green curry paste, coconut milk, sliced beans, vegetable & Thai basil.

- 27 **MASSAMAN BEEF** GF **POPULAR** \$29
 A rich and aromatic beef curry cooked with coconut milk, toasted peanuts, potato and bay leaf.

- 28 **PANANG CURRY** GF
 - CHICKEN \$26
 - LAMB \$32

Cooked in a sweet panang curry paste & coconut milk with a taste of peanut flavour & lime leaf.

- 29 **JUNGLE CURRY** GF \$25
 Chicken, beef or pork curry with green beans, bamboo shoots, mushrooms, herb, spices & basil.

- 30 **YELLOW CURRY** GF \$25
 Thai curry of chicken or beef with yellow curry paste, coconut milk, potato & onions.

- 31 **CURRY OF THE HOUSE** GF \$30
 Fresh king prawns cooked with sliced, ripe pineapple, red curry paste & coconut milk.

Salad

- 32 **YUM NUA (BEEF SALAD)** \$24
 Grilled finely sliced steak, tossed together with onions, cucumbers, tomatoes and chilli. Sprinkled with mint leaf and lime dressing.

- 33 **LARB MOO** GF \$24
 Minced pork seasoned with Thai herbs, spices, peanuts, lemon juice, chilli and mint leaves.

- 34 **BBQ PORK NAM TOK SALAD** \$29
 Spicy salad of grilled marinated pork with chilli, mint, Thai Herbs & ground roasted rice.

- 35 **PHLA GOONG** GF \$29
 King prawn salad mixed with lemongrass, chilli jam, onions, lemon and lime leaf.

- 36 **GRILLED SALMON WITH GREEN APPLE SALAD** GF \$32
 Pan grilled salmon fillet serve with sliced green apple, cucumber, cashew nuts, onion & lemon dressing.
POPULAR

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Stirfry

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| 37 | PAD PREK SOD POPULAR
(CHILLI & BASIL)
- BEEF OR CHICKEN \$25
- PRAWNS OR SEAFOOD \$30
Stir fried with onion, hot chilli, garlic and fresh basil. | 42 | BEEF WITH OYSTER SAUCE \$25
Stir fried sliced beef with oyster sauce and mixed vegetables. |
| 38 | GARLIC & PEPPER
- CHICKEN OR PORK \$25
- PRAWNS \$30
Stir fried with garlic, pepper, soya sauce and vegetables. | 43 | CHICKEN WITH PEANUT SAUCE \$25
Stir fried chicken breast with peanut sauce and mixed vegetables. |
| 39 | PAD KHING (GINGER)
- CHICKEN, PORK OR BEEF \$25
- DUCK \$30
Stir fried with sliced ginger, black fungus and spring onion in a soya sauce base. | 44 | GOONG OB LAUW DANG \$30
King prawns stir-fried with Thai red wine sauce and garnished with shallots and sautéed onions. |
| 40 | HOR MOK TALAY PAOW GF \$32
A dry mixed seafood curry with red curry paste, coconut milk, fish sauce, Thai herbs & egg. | 45 | GOONG CHOO CHEE GF POPULAR \$32
Dry red curry prawns stir fried with red chilli paste, green peppercorns, Thai herbs and coconut milk. |
| 41 | BASIL CRISPY PORK BELLY POPULAR \$30
Stir-fried pork belly with chilli, garlic and Thai basil. | 46 | GARLIC & PEPPER SOFT SHELL CRAB \$32
Soft shell crab deep-fried until crispy, stir-fried with garlic, pepper and mixed vegetables. |
| | | 47 | CHA SALMON \$32
Grilled salmon fillet stir-fried with chilli, garlic, green peppercorns and Thai herb. |

BBQ & Other Dishes

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| 48 | CHICKEN OF THE HOUSE \$25
Thigh chicken fillet marinated in spices.
Grilled and served with sweet chilli sauce. | 51 | GOONG OB WOON SEAN \$30
A hot pot of king prawn on top of vermicelli noodles, flavoured with ginger, coriander, anise and oyster sauce. |
| 49 | CRYING TIGER POPULAR \$30
Our famous char grilled marinated steak.
Sliced & served with a separated tamarind-soya dressing. | 52 | LAMB PAN NEW \$24
Strips of lamb tenderloin stir-fried with onion, sweet soya sauce, and sesame seeds served on a pan of roti bread. |
| 50 | BBQ PORK \$29
Grilled marinated pork in Thai herbs and spices.
Served with separated homemade sauce. | 53 | SALTED CHILLI CRISPY PORK BELLY NEW \$24
Crispy pork belly stir-fried with chilli, garlic and shallots for a flavourful bite |

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Noodles & Rice

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| 54 | PAD THAI <small>GF</small> POPULAR | \$24 |
| | Special Thai noodle cooked with slices of chicken, tofu, eggs, rice-stick noodles & crushed peanuts. | |
| 55 | PAD SEE EW POPULAR | \$24 |
| | Stir-fried flat rice noodles with chicken, soya sauce, eggs and Chinese broccoli. | |
| 56 | PAD KEE-MAO | \$24 |
| | Stir fried flat rice noodle with chicken, soya sauce, eggs, chilli, basil and peppercorns. | |
| 57 | KAO PAD (FRIED RICE THAI STYLE) | \$22 |
| | Fried rice with chicken, onion, eggs, vegetables and shallots. | |
| 58 | TOM YUM FRIED RICE | \$24 |
| | Special fried rice with chicken, lemongrass, lime leaves, eggs & chilli paste. | |
| 59 | PINEAPPLE FRIED RICE NEW | \$28 |
| | Fried chicken and prawns stir-fried with curry powder, turmeric, sultanas, cashew nuts & pineapple. | |
| 60 | EGG FRIED RICE | \$14 |
| 61 | LAKSA NOODLE SOUP | \$25 |
| | Laksa egg noodle soup of chicken, bean sprout, tofu and vegetables. Served with crispy wonton. | |
| 62 | HOKKIEN NOODLE | \$24 |
| | Hokkien noodles stir fried with chicken, soy sauce, chilli paste, eggs & vegetables. | |

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Vegetarian

- V1 VEGETABLE CASHEW NUT** \$22
Stir fried mixed vegetables with chilli jam and cashew nut
- V2 TROPICAL GARDEN SALAD** **NEW** \$18
A blend of fresh garden greens, pineapple, cucumber, mint, red onions, and cherry tomatoes. Tossed with shredded carrots, Thai lemon dressing & olive oil
- V3 PANANG TOFU** \$23
Tofu, mixed vegetable cooked with panang curry paste in coconut milk.

- V4 GREEN CURRY VEGETABLE & TOFU** **POPULAR** \$23
Tofu, basil leaves, mixed vegetables and beans cooked in coconut milk.
- V5 CHILLI VEGETABLE** \$22
Stir fried mixed vegetables with chilli and basil.
- V6 GARLIC TOFU** \$23
Stir fried tofu with garlic, pepper and mixed vegetables.
- V7 PAD PUK NAM MUN HOY** **POPULAR** \$21
Fresh mixed vegetables sauteed with our delectable oyster sauce.



Soup

- S1 TOM YUM GOONG** S \$16/ L \$26
Spicy & sour soup cooked with king prawns, mushrooms, coriander & lemon grass.
- S2 TOM KHA GAI** S \$15 / L \$22
Sliced chicken cooked in coconut milk, flavoured with lemon grass, lemon juice, fish sauce, coriander & mushrooms.

Sides

- STEAMED JASMINE RICE** PP \$3 / S \$4 / L \$8
- BROWN RICE** \$4.5
- STICKY RICE** \$4.5
- COCONUT RICE** \$6
- ROTI BREAD** \$5
- STEAMED VEGETABLES** \$10

Dessert

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| D1 | PRON PROHM FRIED ICE CREAM POPULAR | \$18 |
| | Vanilla Ice cream wrapped with filo pastry.
Flash fried & served with whipped cream,
caramel topping & coconut flakes. | |
| D2 | BANANA FRITTERS ICE CREAM | \$13 |
| | Fried banana served with ice cream and chocolate topping. | |
| D3 | BANANA COOKED IN COCONUT MILK | \$12 |
| | Sliced banana cooked in coconut cream, sprinkled with
sesame seeds | |
| D4 | BLACK STICKY RICE/COCONUT GELATO POPULAR | \$15 |
| D5 | STICKY RICE WITH THAI CUSTARD | \$14 |
| D6 | COCONUT GELATO | \$7 |



D4



D1





Lunch Tue-Fri 11:30am-3pm
Dinner 7 nights 5-9pm
Fully Licensed • BYO (\$2.5 per person)
A 10% Surcharge applies on Public Holidays.

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pronprohmthai.com.au



PRON PROHM
THAI RESTAURANT