

PRON PROHM



Our Story

Three generations of Thai hospitality, shared with our Concord community.



1987

Pron Prohm has been part of my family since 1985, when my father first opened our doors. The name 'Pron Prohm' means "The Blessing of Prohm," a reference to the Hindu god Brahma, symbolising creation and prosperity.

More than four decades later, I continue my father's mission: to share authentic Thai food and genuine hospitality with our Concord community.

Thank you for dining with us and for being part of our journey.

Dereck Thamrak, Second-Generation Owner



2025

(Minimum 4 people)

Set Menu

Kings Banquet

49 per person

Entrees:

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

Mains:

- Chicken Cashew Nuts
- Chill Basil Prawns
- Thai Beef Salad
- Pad See Ew Chicken
- Green Chicken Curry
- Steamed Rice

Pron Prohm Signature

69 per person

Entrees:

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

Mains:

- Crispy Pork Belly Chinese Broccoli
- Snow Pea Prawns
- Massaman Beef Curry
- Crying Tiger
- Panang Curry Chicken
- Egg Fried Rice
- Steamed Rice

Desserts:

- Filo Pastry Fried Ice Cream

Entrées are served individually to each guest.

Main courses are served for the table to share.

Please advise our staff if you would like to make any changes to the set menu.



Entrees

- | | | |
|----|--|--------------------|
| 1 | GOLDEN SHIPS (6 PCS) | 16 |
| | Crispy wonton parcels filled with minced pork, fresh coriander, peanuts, carrot and Thai spices. | |
| 2 | VEGETARIAN SPRING ROLLS (4 PCS) | 16 |
| | Vermicelli, cabbage, carrot, mushroom, sweet taro and corn wrapped in golden pastry and fried until crispy. | |
| 3 | SCHOOL PRAWNS (A) <small>GF</small> | 21 |
| | Crispy fried Australian school prawns marinated with chilli, pepper and lemon. | |
| 4 | CHICKEN WINGS (4 PCS) | 16 |
| | Crispy fried marinated chicken wings with sweet chilli relish. | |
| 5 | CURRY PUFFS (4 PCS) <small>POPULAR</small> | 17 |
| | Minced chicken, sweet potato and curry flavouring wrapped in a fried puff pastry | |
| 6 | FISH CAKES (4 PCS) (I) <small>GF</small> | 16 |
| | Fried fish kneaded with red chilli paste. Served with diced cucumber and carrot relish. | |
| 7 | SALT & PEPPER CALAMARI (I) | S 23 / L 33 |
| | Lightly battered calamari marinated in salt and pepper, fried until golden. Served with sweet chilli mayo sauce. | |
| 8 | STEAMED DIM SIMS (4 PCS) (I) | 18 |
| | Steamed dumpling of prawn and pork. Served with sweet soya sauce. | |
| 9 | SATAY CHICKEN (4PCS) <small>GF</small> <small>POPULAR</small> | 19 |
| | Grilled chicken skewers marinated in satay spices. Served with peanut sauce and diced cucumber & carrot. | |
| 10 | COCONUT PRAWNS (4 PCS) (I) | 19 |
| | King prawns coated in coconut flakes and lightly fried. Served with sweet chilli mayo dressing. | |
| 11 | MIXED ENTREE | 18 |
| | one piece of spring roll, curry puff, fish cake and chicken satay served with individual sauces. | |
| 12 | PRAWN BETEL LEAVES (4 PCS) (I) <small>GF</small> <small>POPULAR</small> | 22 |
| | Fresh prawns with lime, ginger, nuts and caramelised coconut flakes served on betel leaves. | |

ALLERGIES

Please advise our staff of any allergies or dietary requirements when ordering. Most dishes can be made vegan or gluten free.

SEAFOOD ORIGIN

A = AUSTRALIAN I = IMPORTED GF GLUTEN FREE.





Signature Dishes

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|----|--|----|
| 13 | CHICKEN CASHEW NUTS | 28 |
| | Stir-fried sliced chicken breast with cashew nuts, onion, shallot and chilli jam. | |
| 14 | KRAPOW GAI POPULAR | 28 |
| | Stir fried minced chicken, Thai basil, fresh chilli & garlic.
Add Fried Egg (+\$4) | |
| 15 | CRAB FRIED RICE (I) | 34 |
| | Blue swimmer crab meat fried with rice, egg and shallots. | |
| 16 | CRISPY PORK BELLY & CHINESE BROCCOLI POPULAR | 34 |
| | Crispy pork belly stir-fried with Chinese broccoli, garlic and oyster sauce. | |
| 17 | SNOW PEA PRAWNS (I) POPULAR | 34 |
| | King prawns stir-fried with snow peas, mixed vegetables, ginger and garlic. | |
| 18 | KRAPOW PLA GROB (I) | 34 |
| | Crispy New Zealand ling fish fillet stir-fried with chilli, Thai basil, vegetables, garlic & cashew nuts. | |
| 19 | SWEET CHILLI JAM SOFT SHELL CRAB (I) | 35 |
| | Soft shell crab deep-fried until crispy, stir fried with chilli jam, celery, onions and shallots. | |
| 20 | CHOO CHEE SALMON (I) | 36 |
| | Salmon fillet coated with rich red curry sauce & coconut milk, served with mixed vegetables, basil and chilli. | |
| 21 | PLA LARD PREK (WHOLE SNAPPER) (A) | 59 |
| | Whole Australian snapper (800g) filleted, deep-fried and coated with our special three-flavour chilli sauce. | |



16



15



17





24



25



23



26

Curry



27

- 22 **RED CURRY** GF
 - CHICKEN OR BEEF 29
 - DUCK (PINEAPPLE & TOMATO) 34

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

- 23 **GREEN CURRY** GF **POPULAR**
 - CHICKEN OR BEEF 29
 - PRAWNS (I) 34

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

- 24 **MASSAMAN BEEF** GF **POPULAR** 34
 A rich and aromatic slow cooked beef curry with coconut milk, toasted peanuts, potato and bay leaf.

- 25 **PANANG CURRY** GF
 - CHICKEN THIGH FILLETS 30
 - LAMB 34

A sweet Panang curry with coconut milk, peanut undertones and fragrant lime leaf.

- 26 **JUNGLE CURRY** GF 
 - CHICKEN OR BEEF 29
 - PRAWNS (I) 34

A spicy, broth-style curry full of Thai herbs, bamboo shoots, green beans and basil – no coconut milk.

- 27 **YELLOW CURRY** GF
 - CHICKEN OR BEEF 29
 - PRAWNS (I) 34

A gentle yellow curry made with coconut milk, tender meat, potato and onion.

- 28 **CURRY OF THE HOUSE (I)** GF 34
 King prawns cooked in our house red curry with pineapple, coconut milk and Thai herbs.

Salad

- 29 **GREEN PAPAYA SALAD (SOM TUM)** GF  24
 Shredded green papaya pounded with carrot, tomato, beans, chilli and lemon juice.

- 30 **YUM NUA (BEEF SALAD)** 28
 Grilled beef salad with crisp vegetables, fresh mint and zesty lime dressing.

- 31 **LARB MOO** GF 28
 Minced pork seasoned with Thai herbs, spices, peanuts, lemon juice, chilli and mint.

- 32 **PHLA GOONG (I)** GF 32
 Grilled king prawns salad tossed with lemongrass, chilli jam, onions, lemon and lime leaf.

- 33 **GRILLED SALMON GREEN APPLE SALAD (I)** GF 36
 Grilled salmon fillet served with sliced green apple, cucumber, cashew nuts, onion and lemon dressing.

POPULAR



29



33

 **SPICY**

Stirfry

- | | | | | | |
|----|--|----------|----|---|----|
| 34 | PAD PREK SOD POPULAR
(CHILLI & BASIL)
- BEEF OR CHICKEN
- PRAWNS OR SEAFOOD (1)
Stir fried with onion, hot chilli, garlic and fresh basil. | 28
32 | 39 | CHICKEN WITH PEANUT SAUCE
Stir fried chicken breast with peanut sauce and mixed vegetables. | 28 |
| 35 | GARLIC & PEPPER
- CHICKEN OR PORK
- PRAWNS (1) OR LAMB
Wok-tossed with garlic, cracked pepper and vegetables in a light soy-based sauce. | 28
32 | 40 | GOONG CHOO CHEE GF POPULAR
Dry red-curry prawns stir-fried with red chilli paste, green peppercorns, Thai herbs and coconut milk. | 35 |
| 36 | HOR MOK TALAY (1) GF
Simmered mixed seafood curry – red curry paste, coconut milk, eggs and Thai herbs Served in a foil dish. | 36 | 41 | GARLIC & PEPPER SOFT SHELL CRAB (1)
Soft shell crab deep-fried until crispy then stir-fried with garlic, pepper and mixed vegetables. | 35 |
| 37 | BASIL CRISPY PORK BELLY 
Crispy pork belly stir-fried with chilli, garlic and Thai basil. | 34 | 42 | CHA SALMON (1) 
Grilled salmon fillet stir-fried with chilli, garlic, green peppercorns and Thai herb. | 36 |
| 38 | BEEF WITH OYSTER SAUCE
Beef stir-fried with oyster sauce & mixed vegetables. | 28 | 43 | LAMB PAN
Strips of lamb tenderloin stir-fried with onion, sweet soy sauce and sesame seeds served on a pan of roti bread. | 28 |
| | | | 44 | SALTED CHILLI CRISPY PORK BELLY
Crispy pork belly stir-fried with chilli, garlic and shallots. | 28 |

BBQ

- | | | |
|----|--|----|
| 45 | BBQ CHICKEN
House-marinated chicken thigh fillet grilled and served with sweet chilli sauce. | 28 |
| 46 | CRYING TIGER POPULAR
Our famous char-grilled marinated 250g New York Striploin with our signature tamarind dipping sauce. | 35 |
| 47 | PORK SKEWERS (4PC)
Juicy BBQ pork skewers marinated Thai herbs and spices. Served with a separate tamarind-soy dressing. | 24 |

40



44

EXTRAS

EGG	4
VEGETABLES/TOFU	4
CHICKEN/BEEF	5
PRAWNS (1PC)	3
DUCK	6

42



37



41



46





48



49

Noodles & Rice

- | | | |
|----|--|----|
| 48 | PAD THAI <small>GF</small> POPULAR | 26 |
| | Special Thai noodle cooked with slices of chicken, tofu, eggs, rice-stick noodles & crushed peanuts. | |
| 49 | PAD SEE EW POPULAR | 26 |
| | Stir-fried flat rice noodles with chicken, soy sauce, eggs and Chinese broccoli. | |
| 50 | PAD KEE-MAO | 28 |
| | Stir-fried flat rice noodles with chicken, soy sauce, eggs, chilli, basil and peppercorns. | |
| 51 | KAO PAD (Fried Rice Thai Style) | 25 |
| | Fried rice with chicken, onion, eggs, vegetables and shallots. | |
| 52 | TOM YUM FRIED RICE | 26 |
| | Special fried rice with chicken, lemongrass, lime leaves, eggs & chilli paste. | |
| 53 | EGG FRIED RICE | 18 |
| | Jasmine rice wok-fried with three eggs and light Thai seasoning. | |
| 54 | LAKSA NOODLE SOUP | 28 |
| | Rich laksa broth with egg noodles, chicken, tofu, bean sprouts and vegetables – served with crispy wonton on the side. | |
| 55 | HOKKIEN NOODLE | 26 |
| | Stir-fried Hokkien noodles with chicken, egg, vegetables and chilli paste in a savoury soy sauce. | |

51



55



Vegetarian

- V1 **VEGETABLE CASHEW NUT** 24
Stir-fried mixed vegetables with chilli jam and cashew nut.
- V2 **PANANG TOFU** GF 26
Tofu and mixed vegetables cooked with panang curry paste in coconut milk.
- V3 **GREEN CURRY VEGETABLE & TOFU** GF **POPULAR** 25
Tofu, basil leaves, mixed vegetables and beans cooked in coconut milk.

- V4 **KRAPAO TOFU** 24
Stir-fried mixed vegetables tofu with chilli and basil.
- V5 **PAD PUK NAM MUN HOY** **POPULAR** 24
Fresh mixed vegetables sautéed with our delectable oyster sauce.
- V6 **SALT & PEPPER TOFU** GF 23
Crispy tofu seasoned with salt and pepper, stir-fried with garlic and chilli.



Soup

- S1 **TOM YUM GOONG (I)** GF S 16 / L 26
Spicy & sour soup cooked with king prawns, mushrooms, coriander & lemongrass.
- S2 **TOM KHA GAI** GF S 16 / L 24
Sliced chicken cooked in coconut milk, flavoured with lemongrass, lemon juice, fish sauce, coriander & mushrooms.

Sides

- STEAMED JASMINE RICE** PP 3.5 / SMALL 4.5 / LARGE 9
- BROWN RICE** 5
- STICKY RICE** 5
- COCONUT RICE** 7
- ROTI BREAD** 5
- STEAMED VEGETABLES** 12

D2

Dessert

- D1 PRON PROHM FRIED ICE CREAM POPULAR 23**
Crispy filo-wrapped vanilla ice cream, served with caramel popcorn, whipped cream and coconut flakes.
- D2 BANANA FRITTERS & ICE CREAM 18**
Crispy banana fritters with ice cream and warm chocolate drizzle.
- D3 BANANA COOKED IN COCONUT MILK 15**
Traditional Thai dessert – steamed banana in creamy coconut milk with toasted sesame seeds.
- D4 BLACK STICKY RICE / COCONUT GELATO POPULAR 18**
Traditional Thai black sticky rice in coconut cream, paired with coconut gelato, coconut flakes.
Add Mango (+\$5) — seasonal upgrade
- D5 STICKY RICE WITH THAI CUSTARD 16**
Sweet white sticky rice topped with traditional Thai egg custard.
- D6 COCONUT GELATO 10**
Silky coconut gelato with pure coconut flavour and coconut flakes.
- D7 VANILLA ICE CREAM 7**



D4



D1





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pronprohmthai.com.au



A 10% surcharge applies on public holidays.
Fully Licensed • BYO wine (\$3 per person)

Our Customer Guarantee

We take great pride in every dish we serve. If your meal does not meet your expectations,
please let us know so we can make it right for you.

PRON PROHM

THAI RESTAURANT