



PRON PROHM

THAI RESTAURANT

SINCE 1985

TAKEAWAY MENU

9736 2861 ★ PRONPROHMTHAI.COM.AU



**LOCAL
DELIVERY***

*MINIMUM ORDER \$40
\$5 DELIVERY FEE.

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PICK UP
MON-THURS
ONLY

Our Story

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

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



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9736 2861

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Pick up from

209 Concord Rd, North Strathfield

or

LOCAL
DELIVERY*



*MINIMUM ORDER \$40
\$5 DELIVERY FEE.

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

Entrees

- | | | |
|----|--|------------|
| 1 | GOLDEN SHIPS (6 PCS) | 14 |
| | Crispy wonton parcels filled with minced pork, fresh coriander, peanuts, carrot and Thai spices. | |
| 2 | VEGETARIAN SPRING ROLLS (4 PCS) | 15 |
| | Vermicelli, cabbage, carrot, mushroom, sweet taro and corn wrapped in golden pastry and fried until crispy. | |
| 3 | SCHOOL PRAWNS (GF) (A) | 18 |
| | Crispy fried Australian 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) | 16 |
| | Minced chicken, sweet potato and curry flavouring wrapped in a fried puff pastry | |
| 6 | FISH CAKES (4 PCS) (GF) | 14 |
| | Fried fish kneaded with red chilli paste.
Served with diced cucumber and carrot relish. | |
| 7 | SALT & PEPPER CALAMARI (I) | S 20/ L 30 |
| | Lightly battered calamari marinated in salt and pepper, fried until golden. Served with sweet chilli mayo sauce. | |
| 8 | STEAMED DIM SIMS (4 PCS) (I) | 16 |
| | Steamed wonton dumpling of prawn and pork.
Served with sweet soya sauce. | |
| 9 | SATAY CHICKEN (4PCS) (GF) (POPULAR) | 18 |
| | Grilled chicken skewers marinated in satay spices.
Served with peanut sauce and diced cucumber & carrot. | |
| 10 | COCONUT PRAWNS (4 PCS) (I) | 18 |
| | King prawns coated in coconut flakes and lightly fried.
Served with sweet chilli mayo dressing. | |
| 11 | MIXED ENTREE | 16 |
| | One piece of spring roll, curry puff, fish cake and chicken satay. served with individual sauces. | |

SEAFOOD ORIGIN

A = AUSTRALIAN I = IMPORTED (GF) GLUTEN FREE.

8



2



5



3

15



13



17



14



16



Signature Dishes

- | | | |
|----|---|----|
| 13 | CHICKEN CASHEW NUTS | 25 |
| | Stir fried cashew nuts with sliced chicken breast, onions, shallots & chilli jam. | |
| 14 | KRAPOW GAI POPULAR | 24 |
| | Stir fried minced chicken, Thai basil, minced chilli & garlic
Add Fried Egg (+\$4) | |
| 15 | CRAB FRIED RICE (I) | 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 | SNOW PEA PRAWNS POPULAR (I) | 31 |
| | Stir fried king prawns with snow peas, ginger, vegetables and garlic. | |
| 18 | KRAPAO PLA GROB (I) | 32 |
| | Crispy ling fish fillet stir-fried with chilli, Thai basil, vegetables, garlic & cashew nuts. | |
| 19 | SWEET CHILLI JAM SOFT SHELL CRAB (I) | 32 |
| | Soft shell crab deep-fried until crispy, stir fried with chilli jam, celery, onions and shallots | |
| 20 | CHOO CHEE SALMON (I) | 32 |
| | Salmon Fillet coated with rich red curry paste & coconut milk, served with mixed vegetable, basil and chilli. | |
| 21 | PLA LARD PREK (WHOLE SNAPPER) (A) | 55 |
| | Whole Australian snapper (800g) deep-fried and coated with our special three-flavour chilli sauce. | |

Curry

- 22 **RED CURRY** GF
- CHICKEN OR BEEF 26
- DUCK (pineapple & tomato) 31
Red curry paste, coconut milk, bamboo shoots,
mixed vegetable and basil.
- 23 **GREEN CURRY** GF **POPULAR**
- CHICKEN OR BEEF 26
- PRAWNS (I) 31
Green curry paste, coconut milk, sliced beans,
vegetable & Thai basil.
- 24 **MASSAMAN BEEF** GF **POPULAR** 29
A rich and aromatic beef curry cooked with coconut milk,
toasted peanuts, potato and bay leaf.
- 25 **PANANG CURRY** GF
- CHICKEN THIGH FILLETS 28
- LAMB 31
Cooked in a sweet panang curry paste & coconut milk
with a taste of peanut flavour & lime leaf.
- 26 **JUNGLE CURRY** GF
- CHICKEN, BEEF OR PORK 26
- PRAWNS (I) 31
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 26
- PRAWNS (I) 31
A gentle yellow curry made with coconut milk,
tender meat, potato and onion.
- 28 **CURRY OF THE HOUSE (I)** GF 31
King prawns cooked in our house red curry with
pineapple, coconut milk and Thai herbs.

23



24



25



Salad

- 29 **GREEN PAPAYA SALAD (SOM TUM)** GF 22
Shredded green papaya pounded with peanuts, carrot, tomato, beans, chilli and lemon juice.
- 30 **YUM NUA (BEEF SALAD)** 25
Grilled beef salad with crisp vegetables, fresh mint and zesty lime dressing.
- 31 **LARB MOO** GF 24
Minced pork seasoned with Thai herbs, spices, peanuts, lemon juice, chilli and mint.
- 32 **PHLA GOONG (I)** GF 29
Grilled king prawns salad tossed with lemongrass, chilli jam, onions, lemon and lime leaf.
- 33 **GRILLED SALMON GREEN APPLE SALAD** **POPULAR** (I) GF 33
Grilled salmon fillet served with sliced green apple, cucumber, cashew nuts, onion and lemon dressing.



31

29

Stirfry

- | | | |
|----|--|----|
| 34 | PAD PREK SOD (CHILLI & BASIL) POPULAR | |
| | - BEEF OR CHICKEN | 24 |
| | - PRAWNS OR SEAFOOD (I) | 30 |
| | Stir fried with onion, hot chilli, garlic and fresh basil. | |
| 35 | GARLIC & PEPPER | |
| | - CHICKEN OR PORK | 24 |
| | - PRAWNS (I) OR LAMB | 30 |
| | Wok-tossed with garlic, cracked pepper and vegetables in a light soy-based sauce. | |
| 36 | HOR MOK TALAY (I) | 32 |
| | Simmered mixed seafood curry — red curry paste, coconut milk, eggs and Thai herbs Served in a foil dish. | |
| 37 | BASIL CRISPY PORK BELLY POPULAR | 30 |
| | Crispy pork belly stir-fried with chilli, garlic and Thai basil. | |
| 38 | BEEF WITH OYSTER SAUCE | 24 |
| | Beef stir-fried with oyster sauce & mixed vegetables. | |
| 39 | CHICKEN WITH PEANUT SAUCE | 24 |
| | Stir fried chicken breast with peanut sauce and mixed vegetables. | |
| 40 | GOONG CHOO CHEE (I) POPULAR GF | 31 |
| | Dry red-curry prawns stir-fried with red chilli paste, green peppercorns, Thai herbs and coconut milk. | |



40



42



44





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| 41 | GARLIC & PEPPER SOFT SHELL CRAB (I) | 32 |
| | Soft shell crab deep-fried until crispy then stir-fried with garlic, pepper and mixed vegetables. | |
| 42 | CHA SALMON (I) | 32 |
| | Grilled salmon fillet stir-fried with chilli, garlic, green peppercorns and Thai herb. | |
| 43 | LAMB PAN | 25 |
| | Strips of lamb tenderloin stir-fried with onion, sweet soy sauce and sesame seeds served on a pan of roti bread. | |
| 44 | SALTED CHILLI CRISPY PORK BELLY <small>GF</small> | 25 |
| | Crispy pork belly stir-fried with chilli, garlic and shallots. | |

Bbq



- | | | |
|----|---|----|
| 45 | BBQ CHICKEN | 25 |
| | House-marinated chicken thigh fillet grilled and served with sweet chilli sauce. | |
| 46 | CRYING TIGER <small>POPULAR</small> | 30 |
| | Our famous char-grilled marinated 250g New York Striploin with our signature tamarind dipping sauce. | |
| 47 | PORK SKEWERS (4PC) | 23 |
| | Juicy BBQ pork skewers marinated Thai herbs and spices. Served with a separate tamarind-soy dressing. | |

Extras

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



Noodles & Rice

- 48 **PAD THAI** **POPULAR** **GF** 23
Special Thai noodle cooked with slices of chicken, tofu, eggs, & crushed peanuts.
- 49 **PAD SEE EW** **POPULAR** 23
Stir-fried flat rice noodles with chicken, soy sauce, eggs and Chinese broccoli.
- 50 **PAD KEE-MAO** 24
Stir-fried flat rice noodles with chicken, soy sauce, eggs, chilli, basil and peppercorns.
- 51 **KAO PAD (FRIED RICE THAI STYLE)** 23
Fried rice with chicken, onion, eggs, vegetables and shallots.
- 52 **TOM YUM FRIED RICE** 24
Special fried rice with chicken, mushroom, lime leaves, eggs & chilli paste.
- 53 **EGG FRIED RICE** 16
Jasmine rice wok-fried with three eggs and light Thai seasoning.
- 54 **LAKSA NOODLE SOUP** 25
Rich laksa broth with hokkien noodles, chicken, tofu, bean sprouts and vegetables — served with crispy wonton on the side.
- 55 **HOKKIEN NOODLE** 24
Stir-fried hokkien noodles with chicken, egg, vegetables and chilli paste in a savoury soy sauce.



48



V5



51



49



Vegetarian

- V1 **VEGETABLE CASHEW NUT** 23
Stir-fried mixed vegetables with chilli jam and cashew nut.
- V2 **PANANG TOFU**  24
Tofu and mixed vegetables cooked with panang curry paste in coconut milk.
- V3 **GREEN CURRY VEGETABLE & TOFU**  **POPULAR** 24
Tofu, basil leaves, mixed vegetables and beans cooked in coconut milk.
- V4 **KRAPAO TOFU** 23
Stir-fried mixed vegetables tofu with chilli and basil.
- V5 **PAD PUK NAM MUN HOY** **POPULAR** 22
Fresh mixed vegetables sautéed with our delectable oyster sauce.
- V6 **SALT & PEPPER TOFU**  19
Crispy tofu seasoned with salt and pepper, stir-fried with garlic and chilli.

Soup

- S1 **TOM YUM GOONG**  (I) S 16 / L 26
Spicy & sour soup cooked with king prawns, mushrooms, coriander & lemon grass.
- S2 **TOM KHA GAI**  S 16 / L 23
Sliced chicken cooked in coconut milk, flavoured with lemon grass, lemon juice, fish sauce, coriander & mushrooms.

Sides

STEAMED JASMINE RICE	S 4 / L 5.5
BROWN RICE	5
STICKY RICE	5
COCONUT RICE	7.5
ROTI BREAD	5
STEAMED VEGETABLES	12
SATAY SAUCE	7
PRAWN CRACKERS	3

Dessert

D3	BANANA COOKED IN COCONUT MILK	14
	Traditional Thai dessert - steamed banana in creamy coconut milk with toasted sesame seeds.	
D5	STICKY RICE WITH THAI CUSTARD	14
	Sweet white sticky rice topped with traditional Thai egg custard.	

Drinks

COKE, COKE NO-SUGAR, SPRITE, SOLO	4.5
BUNDABERG GINGER BEER	6
S.PELLEGRINO SPARKLING	
250ML	5
750ML	9
MOUNT FRANKLIN STILL WATER	5

Our Customer Guarantee

We take great pride in every dish we serve. If your meal does not meet your expectations, please let us know.

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THAI RESTAURANT

209 CONCORD RD, NORTH STRATHFIELD
9736 2861 · PRONPROHMTTHAI.COM.AU

TRADING HOURS

LUNCH TUE-SAT 11:30AM-3PM
DINNER 7 NIGHTS 5-9PM
LICENSED & BYO

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

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

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