



TASTE OF BAAN BAAN

minimum 2 pp \$49 pp

CHICKEN WINGS, SIGNATURE PORK SKEWERS, PORK CRACKLING SALAD,
VEGETABLES STIR-FRY, PINEAPPLE RED CURRY,
CHARGRILLED BLACK PEPPER CHICKEN, STEAMED RICE

Complimentary Sparkling Wine

add any dessert for \$10 pp

TO START

STEAMED RICE DUMPLINGS (5pcs) (GF) 12

ข้าวเหนียวปากหม้อ
- prawn, radish and peanuts
- garlic, chives (VG)

SIGNATURE CHICKEN WINGS (4pcs) 12

ปีกทอดมะขาม
crispy wings with tamarind sauce

CHARGRILLED CHICKEN STICKS (2pcs) 12

ปีกทอดมะขาม
southern style golek satay chicken with
cucumber relish

BETEL LEAF WRAPS (4pcs) (GF) 12

เบียงปลาทุ
fried mackerel, ginger, lime, toasted coconut
with peanut lime sauce

PORK SKEWERS (4pcs) 13

หมูย่าง
chargrilled pork neck marinated in coconut

THAI STYLE CHILI MUSSELS (GF) 14

หอยนางรมกุ้ง
fresh WA mussels in lemongrass, kaffir, basil, broth

CRISPY THAI PANCAKE (VG) 14

ขนมเบื้องญวน
coconut, beansprouts, radish, mung bean,
cucumber relish

CRISPY CRAB MEAT ROLLS 15

หอยจ๊อปลา
shark bay crab, water chestnuts in tofu skin,
house made sauce

FISH CAKE WITH BANANA BLOSSOM (4pcs) 14

ทอดมันปลาทรายหิวปลี
banana blossom, chili paste, basil

PAPAYA SALAD (GF) 15

ส้มตำไทย
chili, peanuts, dried shrimp

TO SHARE

PORK CRACKLING SALAD (GF) 16

ลาบหมูกรอบ
mint, toasted rice, chili, lime dressing

BAAN BAAN VEGETABLES STIR-FRY (V) 18

ผักผัดตามฤดูกาล
mixed seasonal vegetables, basil, garlic, chili

PINEAPPLE RED CURRY (VG) (GF) 22

แกงคั่วสับปะรด
roast pumpkin, eggplant, basil, pineapple, tofu

GREEN CHICKEN CURRY (GF) 24

แกงเขียวหวานไก่
chicken, eggplants, basil

NORTHERN STYLE BEEF CURRY (GF) 27

แกงฮังเลซี่โครงเนื้อ
slow cooked beef ribs, ginger, pickled garlic

TOM YUM SOUP LOCAL PRAWN (GF/VO) 26

ต้มยำกุ้งน้ำข้น
chili paste, lemongrass, kaffir, mushroom

SPICY CLEAR SOUP SOFT BONE (GF) 26

ต้มแซ่บกระดูกหมูอ่อน
lemongrass, kaffir, galangal, mushroom

STICKY BBQ PORK CHEEK 22

คอหมูย่าง
tamarind sauce, green salad

CHARGRILLED BLACK PEPPER CHICKEN 20

ไก่ย่างพริกไทยดำ
housemade sauce, green salad

TURMERIC CRISPY PORK 24

ผัดพริกแกงใต้หมูกรอบ
southern style, stir-fried in turmeric, chili paste

GRILLED CURRY FISH CUSTARD (GF) 25

บั้งจบ
chili paste, barramundi, basil, banana leaf wrap

GARLIC LOCAL PRAWN 26

กุ้งกระเทียมผัดมันกุ้ง
WA tiger prawns, garlic, prawn paste

CRAB OMELETTE 27

ไข่เจียวปู ชะอม
shark bay crab meat, climbing wattle

GRILLED WHOLE FISH BANANA LEAF (GF) 37

ปลาย่างใบกล้วย
WA fish grilled in banana leaf wraps with spicy sauce

DEEP FRIED TURMERIC WHOLE FISH (GF) 39

ปลาทอดขมิ้น
WA Snapper, crispy herbs, mango dipping sauce

NOODLES & RICE

VERMICELLI CHICKEN NOODLE (GF) (VO) 22

ผัดสุกี้แห้ง
vermicelli noodles, house fermented tofu sauce

FRIED RICE SUNDRIED PORK (VO) 18

ข้าวผัดหมูแดดเดียว
sundried pork, kailan

PAD THAI NOODLES (VO)

ผัดไทย
- CHICKEN 22
- TIGER PRAWN 25
chives, bean sprouts

STEAMED RICE 3 per serve

ข้าวสวย

BAAN BAAN'S SPECIAL

SOUTHERN STYLE GRILLED PORK CURRY 24

แกงจืดเหล็กหมูย่าง
thai copperpod, grilled pork

BAAN BAAN CRAB CAKE 22

ปูจ๋า
crab meat, minced pork, salted fish

TO FINISH

GLUTINIOUS RICE DUMPLING STUFFED
WITH CARAMELISED COCONUT (GF) 12

ขนมต้ม
served with sweet coconut sauce

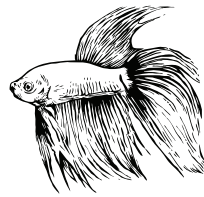
PALM SUGAR ICE CREAM (GF) 12

ไอศกรีมน้ำตาลมะพร้าว
homemade ice cream served with toppings
(coconut jelly, palm seeds, peanuts, jackfruit)

COCONUT CHIFFON CAKE 12

ชีฟฟอนใบเตยมะพร้าวอ่อน
coconut and pandan chiffon cake

GF = Gluten Free V = Vegetarian VG = Vegan VO = Vegetarian Option



BAAN BAAN

HOME FOOD

by

BANGKOK JUMP STREET

“ *From the people who brought you Gourmet Thai Street Food, comes Baan Baan, Thai Home Food by Bangkok Jump Street.*

BAAN BAAN comes from the Thai catchword “comfort and simple,” used to typically express feelings when you crave for something simple, quick, delicious to eat - foods that you remember in taste and memory from childhood, from home, from that feeling of comfort.


Through Baan Baan Perth, Chef Dao and her team would like to invite diners to eat home foods that you would only experience by being invited to the houses of local Thai people and friends.

Get ready for betel leaf mackerel, Thai crispy pancakes, spicy pork crackling salad, and more - all served with sauces, chillies and relishes made by hand at Baan Baan Perth, using only the freshest local ingredients.

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www.baanbaanperth.com.au