

# Ma Rew

## Thai Cuisine



### About Ma Rew

*Maew opened Ma Rew in May 2017. Maew grew up as the youngest child of 7, led by her now 85 year old mother Ma Rew, in a village in the north east of Thailand. Maew fondly remembers the many impromptu family celebrations and get togethers that would always centre around a large banquet of many different dishes that bustled with intense flavours from fresh ingredients bought from the local markets*

*At Ma Rew we try to recreate some of these food experiences for our customers while also adding a contemporary twist to reflect more modern dining tastes. Thai food is always best enjoyed when combining many dishes and sharing them with friends and family. We hope you enjoy what we create.*

*Ma Rew, pictured above, still prefers to cook outside over a charcoal fire, despite having a new and modern gas powered kitchen*

# Entrees

All 4 pieces unless stated otherwise or n/a

## **Mixed Entree 12**

A combination of chicken satay, curry puff, spring roll, spicy pork meatball, chicken cake

## **Fresh Vegetable Spring Rolls 9.5 V**

Fresh tasting rice paper rolls packed with light vermicelli noodles and fresh vegetables

## **Spicy Pork Meatballs 9.5**

Minced pork balls flavored with lime juice and chili

## **Chicken Satay 10.5 GF**

Skewered chicken slices & homemade peanut sauce.

## **Ma Rew Fried Chicken 10.5**

Battered chicken wings with sweet chili sauce (3pc).

## **Chicken Curry Puffs 10.5**

Potato and chicken curry soft pastries

## **Crumbed Prawns 11.5**

Whole prawns coated in shredded coconut

## **Fried Tofu Satay 9.5 GF**

Fried tofu satay with our homemade peanut sauce. (6pc)

## **Prawn Crackers 6**

Prawn crackers served with homemade peanut sauce. (n/a)

## **Crispy Vegetable Spring Rolls 9.5 V**

Light and crispy mixed vegetable spring rolls.

## **Prawn Spring Roll 11.5**

Deep fried spring rolls stuffed with prawn

## **Thai Money Bags 10.5**

With minced prawns, chicken, and water chestnuts

## **Thai Chicken Cakes 9.5**

An alternative to the traditional Thai fish cake

## **Thai Fish Cakes 9.5**

A traditional Thai entree made with seasoned fish

## **Seasonal Vegetable Tempura 10.5 V**

Seasonal vegetables lightly fried in tempura batter

## **Carrot Salad - Som Tum 12.5**

A local take on a spicy Thai favorite (n/a)

## **Thai Sun Dried Beef 10.5**

Marinated strips of beef, fried until golden brown (n/a)

## **Lemongrass Chicken 10.5**

Fried chicken pieces marinated with lemongrass (n/a)



# Soup

	Soup	Main
<b>Vegetable/ Mushroom or Tofu</b>	11	20
<b>Chicken</b>	12	20
<b>Prawns</b>	13	22

**Tom Yum** A hot and sour soup with fragrant herbs and spices.

**Tom Kha** Thai coconut creamy and sour soup. with lemon juice, cabbage, mushrooms, tomatoes, lemon grass and onion.



## Thai Style Salads

<b><u>Thai Style Sliced Steak</u></b>	<b>22</b>
Sliced beef in a spicy chili paste marinade with fresh red onions, celery, carrot, tomatoes and lime juice.	
<b><u>Thai Style Sliced Pork Shoulder</u></b>	<b>22</b>
Sliced pork with lime juice, fresh red onions, dried chili flakes, lime leaf, coriander, spring onions and crushed toasted rice.	
<b><u>Chicken Larb</u></b>	<b>22</b>
Spiced minced chicken combined with fresh red onion, dried chili flakes, lime juice and crushed toasted rice.	
<b><u>Crispy Chicken Salad</u></b>	<b>22</b>
Crispy batter coated chicken with red onion, shredded carrot, celery, sweet chilli sauce and lime juice.	
<b><u>Thai Fish Salad</u></b>	<b>24</b>
Sliced and Battered fillets fish with lime juice, fresh red onions, dried chili flakes, lime leaf, coriander, spring onions and crushed toasted rice.	
<b><u>Thai Prawn Salad</u></b>	<b>24</b>
Whole prawns with lime juice, lemongrass, fresh red onions, carrots, chili paste, lime leaf.	



# Thai Curry

<b>Vegetable</b>	<b>21</b>
<b>Tofu</b>	<b>22</b>
<b>Chicken, Pork, Beef</b>	<b>22</b>
<b>Duck</b>	<b>24.5</b>
<b>Prawns, Hoki</b>	<b>24.5</b>

## Green Curry

Traditional Thai green curry with bamboo shoot, vegetable in coconut milk and choice of meat.



## Red Curry

Traditional Thai Red curry with bamboo shoot, vegetable in coconut milk and choice of chicken pork or beef.

## MaRew Red Duck Curry

Sliced duck breast in a coconut based red curry sauce with pineapple and lychee.

## Yellow Curry

Traditional Thai Yellow curry with potato, onion, carrot, greenbean in coconut milk and a choice of meat.

## Panang Curry

Traditional Thai panang curry with a thicker curry sauce crushed peanuts, vegetable and choice of meat.

## Pineapple Red Curry

Traditional red curry add pineapple and a choice of chicken beef or pork.

## Jungle Curry

Thai red curry made without coconut and a choice of chicken, beef or pork.

## Prawn/ Hoki Choo Chee Curry

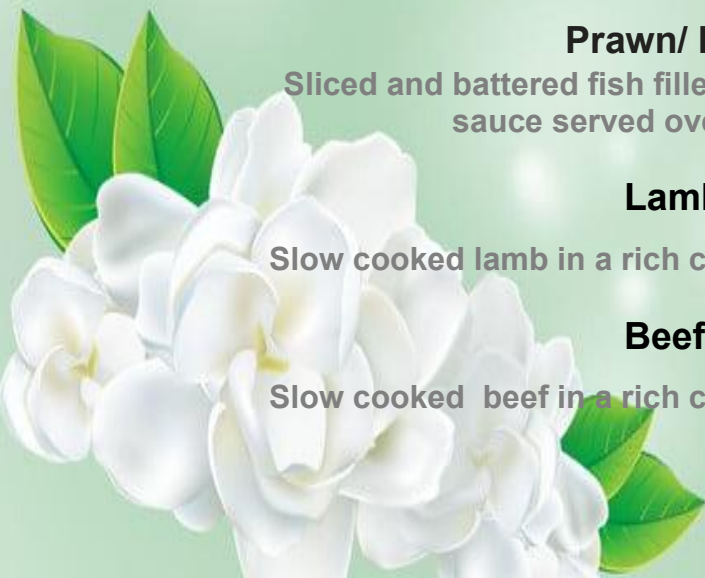
Sliced and battered fish fillets or prawns topped with a choo chee curry sauce served over vegetables with kafir lime leaf.

## Lamb Massamun Curry 24.5

Slow cooked lamb in a rich creamy massaman curry with potatoes, onion and peanuts.

## Beef Massamun Curry

Slow cooked beef in a rich creamy massaman curry with potatoes, onion and peanuts.



# Wok Fried

<b>Vegetable</b>	<b>21</b>
<b>Tofu</b>	<b>22</b>
<b>Chicken, Pork, Beef</b>	<b>22</b>
<b>Duck</b>	<b>24.5</b>
<b>Prawns, Hoki</b>	<b>24.5</b>



## **Stir Fried Cashew Nuts**

Stir fried cashew nuts with mushrooms, onion, chili paste, seasonal vegetables and Choice of meat

## **Sweet Chili Jam**

Crispy batter coated meat with cashew nuts, mushrooms, onion, seasonal vegetables and sweet chili sauce with Chicken, pork or beef.

## **Pad Puk**

Seasonal vegetables stir fried with oyster sauce.

## **Stir Fry Ginger**

Stir fried with ginger and seasonal vegetables and Chinese black mushrooms

## **Minced Chicken or Pork Spicy Basil**

Stir fried with basil infused basil infused chili paste, onion, carrot and green beans

## **Sweet and Sour**

Crispy batter coated meat with a sweet and sour tomato based sauce with pineapple, carrot and onion

## **Chicken Macadamia 22.5**

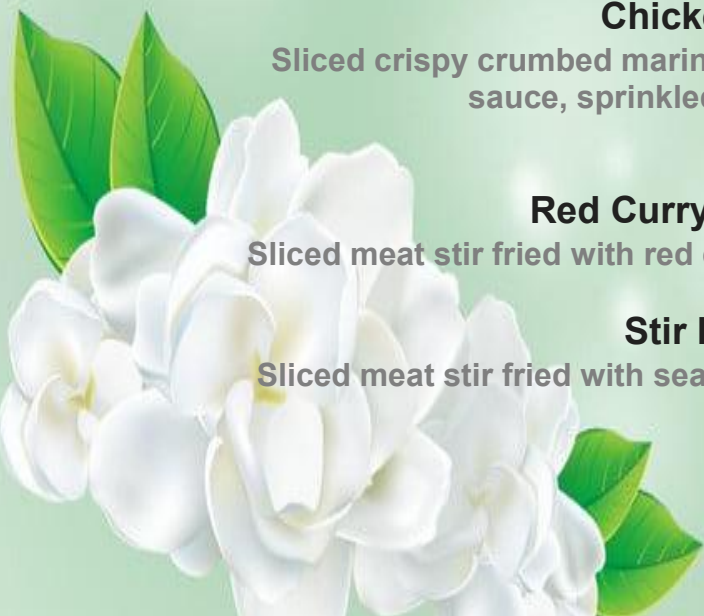
Sliced crispy crumbed marinated chicken breast dressed in a tangy plum sauce, sprinkled with crushed macadamia nuts

## **Red Curry Paste (Pad Prik Gaeng)**

Sliced meat stir fried with red curry paste, bamboo, green beans and carrots

## **Stir Fry with Peanut Sauce**

Sliced meat stir fried with seasonal vegetables and topped with homemade peanut sauce



**Stir Fried Prawns 24.5**

Prawns stir fried with yellow curry sauce and chili paste with celery, carrots, capsicum, egg and spring onions

**Prawn Tamarind 24.5**

Succulent prawns with a tangy tamarind sauce and seasonal vegetables

**Hoki/Prawn Hor Mok 24.5**

Stir fried battered fish slices with red curry paste, egg and coconut cream with seasonable vegetables

**Fried Rice 21**

Egg fried rice with chicken beef or pork with onion and vegetables.

**Pineapple Fried Rice 22**

Fried rice with egg, yellow curry paste, pineapple, raisins, vegetables and cashew nuts

## Sizzling Plate

**Garlic Black Pepper 22**

Stir fried with seasonal vegetables and a garlic and black pepper sauce

**Three Brother 23.5**

Stir fried with seasonal vegetables and oyster sauce with Chicken Pork and Beef

**Hoki / Prawn Pad Cha 24.5/ 24.5**

Stir fried with chili paste and tumeric with green pepper corns and galangal

**Crispy Pork with Basil Leave 24.5**

Thai style Crispy pork stir fried with basil infused chili paste, seasonal vegetable, onion, carrot and green beans

## Extras

Jasmine Rice \$2.5  
Peanut Sauce \$3  
Cashew Nut \$3  
Fresh Chili \$1  
Extra Meat \$3

Roti \$3.5  
Rice Noodles \$4  
Egg Noodles \$5  
Fried Egg \$3.5  
Extra Prawn \$2.5ea



# Noodle

<b>Vegetable</b>	<b>20</b>
<b>Tofu</b>	<b>21</b>
<b>Chicken, Pork, Beef</b>	<b>21</b>
<b>Duck</b>	<b>23.5</b>
<b>Prawns</b>	<b>23.5</b>



## **Pad Thai**

Thin rice noodles stir fried with beansprouts, egg, tofu and topped with crushed peanuts

## **Ma Rew Wai Wai Noodles**

Pad Thai made with thin vermicelli noodles

## **Pad See Ew**

Wide rice noodles stir fried with, egg and vegetables

## **Drunken Noodles 22**

Fragrant and spicy egg noodles stir fried with bamboo, green peppercorns, vegetables and chili paste

## **Chaing Mai Noodles 22**

Egg noodles stir fried with, oyster sauce, onion, beansprouts and topped with egg foo yung

## **Mee Goreng 22**

Indonesian egg noodle dish stir fried with seasonal vegetables.

## **Singapore Noodles 22**

Thin rice noodles with pork, chicken, shrimp and egg stir fried with vegetables and a mild curry powder

