

@Thai THAI CUISINE

STARTER & TAPAS

1. **@Thai's House Platter** (minimum 2 people) \$28
Pork rib, chicken satay, spring roll, curry puff, fried wonton, chips & salad.
2. **Chili & Pepper Calamari** \$12
Salted pepper, chili & garlic with lemon & hot sauce.
3. **Pork Ribs (4)** GF \$10
Pork ribs in sticky sauce - recommended by Chef.
4. **Coconut Prawn Tempura (2)** \$10
Two tiger prawns coated in shredded coconut and served with seaweed salad.
5. **Fish Cakes (4)** GF \$10
Flavourful homemade fishcake, served with special dipping sauce.
6. **Chicken Satay Skewers (4)** GF \$9
Fresh chicken tenderloin marinated in coconut cream, curry powder & spices.
7. **Mini Spring Rolls & Tempura Vegetable V** \$9
Four hand wrapped rolls, crispy whole green beans, pineapple, onion & sweet potato.
8. **Curry Puff & Fried Wonton (3 of each)** \$9
Pastry wrapped chicken & potato, fried crispy chicken wonton.
9. **Steamed Wontons & Crab Nuggets (4 of each)** \$9
Four chicken wontons, dim sim style served with Asian dipping sauce.
10. **Spicy Chicken Nibbles (4)** \$9
Four deep fried chicken nibbles, dipped in Chef's spicy seasoning.

RICE DISH

24. **Omelette Pork Belly on Rice GF** \$20
Foo yung style with thin cut pork belly, carrot, red onion, green pea and coriander.
25. **Basil & Chili Chicken on Rice GF V** \$19
A fragrant, delicious mix of Thai chili and holy basil leaves, a dish to die for!
26. **Sweet & Sour Pork on Rice GF** \$18
A favourite dish for kiwis and kids with juicy pineapple, carrot, onion, cucumber and peppers.
27. **Peanut Sauce Beef OR Chicken on Rice GF V** \$18
Your selection of meat stir-fried with broccoli, carrot and mushroom. Served with creamy peanut sauce stir-fried.
28. **Larb Chicken on Rice GF** \$19
Authentic version of minced chicken cooked with ginger, red onion & herbs. This dish is served med-hot.
29. **Tiger Prawn with Basil & Chili sauce on Rice GF** \$23
Six tiger prawns with whole green beans, broccoli, onion, capsicum, fresh chili & holy basil.
30. **Squid with Chili Jam on Rice GF** \$20
Crispy squid stir-fried with Thai chili jam paste, red onion, capsicum & spring onion.
31. **Sweet & Sour Blue Cod Fish Fillet on Rice** \$30
Exclusively found on the coasts of the South Island, this is one of the best eating fish in New Zealand.
32. **Pork Belly with Greens on Rice GF** \$22
A popular non-spicy dish for both Kiwi and Asian customers, with healthy baby bok choy & whole bean.
33. **Meat Lover Fried Rice GF V** \$19
Beef, pork & chicken stir-fried with rice, egg, carrot, onion & seasoning.
34. **Spicy Tiger Prawn Fried Rice GF** \$24
Five tiger prawns stir-fried with rice, egg, chili, carrot, onion & spring onion.
35. **Pineapple Fried Rice with Prawn & Bacon GF V** \$24
Five prawns in golden fried rice, egg, pineapple, red onion & crispy bacon, this is the talk of the town!
36. **Crispy Chicken Fried Rice** \$22
Original @Thai fried chicken served with Thai fried rice and sweet chili sauce.

SOUP

11. **Tom Yum Soup Chicken OR Prawns (2)** GF \$10
Hot and sour flavours with fragrant spices & herbs, lime juice & fish sauce.
12. **Tom Kha Soup Chicken GF V** \$10
Thai chicken coconut soup, creamy and tasty, mildly sour.
13. **Chicken & Corn Soup GF V** \$10
Most ordered soup in winter, originally from Southwest of China.
14. **Chicken Wonton Soup** \$10
Steamed chicken wontons in clear soup with coriander, spring onion & black pepper.

SALAD

15. **Thai Green Papaya Salad GF** \$20
Spicy salad, one of the most popular dishes in Thailand.
16. **Seafood Glass Noodle Salad (Prawn & Squid) GF** \$24
Four tiger prawns, squid, red onion, celery, in a glass noodle salad and served with hot Thai dressing.
17. **Pork Belly OR Crispy Chicken Salad & Chips** \$22
Choice of pork belly (thin cut) or crispy chicken, served with salad & chips.



NOODLE

37. **Pad Thai Prawn (5) OR Chicken GF V** \$24 \$19
Praised by locals as 'The best Pad Thai in town', a stir-fried rice noodle dish with peanuts & bean sprouts.
38. **Egg Noodle Prawn (5) OR Pork** \$24 \$19
Stir-fried egg noodle with broccoli, carrot, celery and bean sprouts.
39. **Pad See-ew Prawn (5) OR Beef GF V** \$24 \$19
A seriously good rice noodle stir-fried that non spicy with baby bok choy & carrot, served mild.
40. **Pad Kee-mao Seafood (Prawn & Squid) GF V** \$24
Spicy rice noodles with holy basil, four prawns, and squid - perfectly accompanied with a cold beer.
41. **Tom Yum Seafood Noodle soup** \$25
Spicy tangy soup with rice noodle, four tiger prawns & squid, it's sure to warm you up!
42. **Roasted Duck with Wonton Noodle soup** \$25
Fresh egg noodle with roasted duck, wontons, baby bok choy, spring onion & coriander.
43. **Noodles in gravy with Chicken** \$19
Fresh egg noodle in sesame oil gravy, bamboo shoots, broccoli, carrot, onion & mushroom.

KIDS SET MENU

Children under 12 years old

1

Select a Main
Satay Chicken (3) GF
Crispy Chicken
Fried Blue Cod Fish
Pork Ribs GF
Mini Spring Rolls (6) V

3

Select a Sauce
Peanut sauce
BBQ sauce
Sweet & Sour
Sweet chili
Tomato sauce

2

Select a Side
Jasmine rice
Egg fried rice
Egg noodle
Steamed vegetable
Fried steak chips

4

Select a drink
Coke
Sprite
Apple juice
Orange juice
Pineapple juice

HOT DISH

(Rice is not included, please see Side Dishes)

18. **Sizzling Chicken Cashew Nut V** \$24
Fried diced chicken breast, @Thai signature dish with broccoli, capsicum, mushrooms & onion.
19. **Sizzling Beef in Black Bean Sauce V** \$23
Healthy black beans cooked with beef, ginger and vegetables.
20. **Sizzling Ginger Blue Cod Fish Fillet & Chicken V** \$30
A fantastic dish with glazed-over fish fillet and slices of chicken - perfectly combines delicious flavours and health.
21. **Sizzling Garlic & Black Pepper Prawn & Chicken V** \$28
Four tiger prawns with chicken cooked in garlic sauce, served on celery, carrot, sprout & mushroom.
22. **Hor-Mok Seafood (Blue Cod, Prawn & Squid)** \$30
Steamed Thai curry paste with fresh prawns, fish & squid. Recommended by the Lonely Planet.
23. **Choo-Chee Blue Cod Fish Fillet** \$30
Thai home style curry dish, stir-fried with lime leaves, fish sauce and coconut cream.

CURRY

(Rice is not included, please see Side Dishes)

44. **Green Curry Prawn (6) OR Chicken GF V** \$25 \$18
Aromatic & creamy style curry, med-hot recipe with zucchini, whole bean, broccoli and pea.
45. **Red Curry Blue Cod Fish OR Beef GF V** \$28 \$18
Mild curry, cooked in coconut cream, capsicum, long bean, bamboo shoots, carrot, mushroom.
46. **Yellow Curry with Chicken GF V** \$18
One of three major kinds of Thai curry, creamy and tasty with orange kumara.
47. **Pa-nang Curry with Beef OR Chicken GF** \$18
Made with thick coconut milk, kaffir lime leaves, best with beef or chicken in New Zealand.
48. **Mas-sa-man Curry with Beef OR Chicken GF** \$20
The flavors of curry come from cinnamon, cumin & spices, slow cooked with onion & potato.
49. **Pineapple Duck Curry GF** \$25
Spicy red curry with roasted duck, lychee, pineapple, capsicum & cherry tomatoes.

SIDES

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|--------------------------|-------|-----------------------------|-----|
| Jasmine rice | \$2 | Seaweed green salad | \$6 |
| Brown rice | \$5 | Roti bread (2) | \$6 |
| Coconut rice | \$5 | Glass noodle soup | \$4 |
| Sticky rice | \$5 | (with minced chicken) | |
| Egg fried rice | \$5 | Fried steak chips | \$6 |
| Egg noodle | \$5 | (with tomato sauce & aioli) | |
| Peanut sauce | \$3.5 | Steamed Vegetables | \$8 |
| Extra sauce OR chili | 50c | | |
| Fried Egg | \$3 | | |
| Prawn crackers | \$5 | | |
| Fried Tofu | \$6 | | |
| (with sweet chili sauce) | | | |