



# Lunch Menu

GF Gluten free  
 \* Can be made gluten free  
 V Can be made vegan  
 Standard vegetarian meals may contain fish sauce, oyster sauce or egg.

NO MSG ADDED.

For further information visit our website: [thaigarden.co.nz](http://thaigarden.co.nz)

## entrée

All \$6

### E1. Thai Spring Rolls | GF

Crispy Spring rolls served with garlic coriander dipping sauce.

### E2. Guri Puffs

Sweet potato, pumpkin, corn, wrapped in fluffy pastry, served with house sweet chilli sauce.

### E3. Steamed Dumplings

With pork and coriander.

### E4. Satay Chicken Sticks | GF

Spiced chicken skewers, and our signature peanut sauce topping.

### E5. Salt & Pepper Squid

Lightly battered squid, pepper, salt and chilli, served with sriracha mayo sauce.

### E6. Roti & Peanut Sauce

## lunch mains

### Salad, Noodles, Rice \$14.5

#### L1. Spicy Thai Salad with Chicken/or Beef | GF

Roasted rice powder, shallots, spring onions, mint, fresh coriander, fish sauce, chilli and lime, served with rice.

#### L2. Pad Thai Authentic Style with Chicken/Beef/ or Pork | GF

Rice noodle, our special pad Thai sauce, bean sprouts, eggs, spring onion and crushed peanut.

#### L3. Spicy Fried Noodle with Basil Chicken/Beef/ or Pork | \*

Rice noodle, eggs, spicy paste, cabbage, onions, fresh coriander and basil.

#### L4. Pineapple Rice with Chicken | \*

Jasmine rice, eggs, peas, fresh ginger, pineapple, dark sweet sauce and roasted cashews.

### Curry \$14.5

#### C1. Green Curry with Chicken | GF

Green chilli paste, creamy coconut, spices.

#### C2. Panang Curry with Pork | GF

Dry curry, thick coconut cream sauce, kaffir lime leaves.

#### C3. Chef's Chicken Curry

Thai style "Butter chicken".

#### C4. Slow Cooked Beef Rendang | GF

Tender chunky beef, coconut cream, spices – inspired by Thailand's southern neighbour. A must try!

#### C5. Traditional Island Chicken Curry | GF

Creamy coconut curry, pineapple and mango puree.

### Stir Fry \$14.5

#### W1. Cashews & Tempura Chicken

Homemade Thai sauce, cashews, onions and red peppers.

#### W2. Thai Style Cashew Nut Chicken

Authentic Thai recipe – very popular in Bangkok.

#### W3. Sweet & Sour Chicken

Sweet pineapple and rich sauce, served over rice and salad.

#### W4. Battered Fish with Sweet & Sour Sauce

Rich sweet and sour sauce, the influenced from its Chinese history.

#### W5. Peanut Sauce Stir Fry with Beef

Traditional Thai style –no vege! Spices, onions and roasted peanut sauce.

#### W6. Spicy Satay Over Tempura Chicken

Our signature peanut sauce over tempura chicken, with hot volcano sauce and salad.

#### W7. Lemongrass Chicken | GF

Marinated chicken thigh, fresh chilli, garlic, onions, turmeric powder. Highly recommended!

#### W8. Honey Lemon Chicken

Crispy chicken, honey and lemon sauce, toasted sesame and fries.

### Speciality \$17

#### S1. Lamb Shank in Massaman Curry | GF

#### S2. Spicy Herbs with Prawns | \*

### Add on

Roti \$3.5

Chips \$4

Peanut Sauce \$4

### Extra

Chicken, Beef, Pork \$3

Tofu, Cashews \$3

Prawns, Fish \$4

## non-alcoholic bottles

All \$8.5

Coke / Diet Coke / Lemonade \$3.5

Mangolade \$4.5

Ginger Beer / Lemon Lime Bitter \$5.5

Orange / Pineapple \$5

Thai Style Mango Lassi \$6

Asian Dripped Coffee \$5

Tea \$4

Singha

Heineken

Corona

Tiger

Steinlager Pure

Somersby Apple Cider

## wine

### White

Sauvignon Blanc \$8.5

Chardonnay \$9

Pinot Gris \$9

Riesling \$9.5

### Red

Shiraz \$9

Piont Noir \$8.5

Merlot Cabernet \$9.5

## tap beer

Asahi \$10.5

Kingfisher Premium \$9

Beer of the Month \$9