

entrées

E1. Spring Rolls (4) | GF \$7.5

Sautéed vegetables, vermicelli noodles, served with garlic coriander dipping sauce.

E2. Guri Puffs (4) \$7.5

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

E3. Satay Chicken Sticks (3) | GF \$8

Spiced chicken skewers, and our signature peanut sauce topping.

E4. Thai Garden Fresh Rolls | GF \$8.5

Vermicelli rice noodles, minced pork, lettuce, carrot, cucumber, fresh mint, served with house sweet chilli sauce.

E5. Sharing Platter \$19.9

Selection platter designed for two. Combination of rolls, guri puffs, and satay chicken sticks.

E6. Marinated Spare Ribs | GF \$8

Steamed pork ribs, barbeque sauce, spring onions and sesame.

E7. Dumplings With Red Curry Sauce (4) \$8

Steamed pork and coriander dumplings, thick red curry sauce.

E8. Salt & Pepper Squid \$8

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

E9. Prawns In Young Green Rice | GF \$9

Tiger prawn cutlets coated in young green rice, served with house sweet chilli sauce.

E10. Crispy Pork Belly | GF \$9

Caramelised honey, soy, garlic and sesame sauce.

E11. Hawker Snacks \$25

Designed for two. Combination of pork ribs, dumplings, squid, prawns and pork belly.

E12. Tom Yum With Prawn | GF \$14

Tom Yum paste, kaffir lime leaf, lemongrass, galangal, lime, tomatoes, mushrooms, spring onion and fresh coriander.

E13. Roti & Peanut Sauce \$7.5

Toasted roti bread and our signature peanut sauce.



Thai Garden Papanui

Address: 484 Cranford Street, Christchurch

Phone: 03 354 9203

Thai Garden Ferrymead

Address: 9 Humphreys Drive, Ferrymead

Phone: 03 982 9250

Book online at thaigarden.co.nz

Private function / group bookings welcome, please phone or email the restaurant.

Feedback welcome on our website.



ASIAN
GARDEN
HOSPITALITY



Dinner Takeaway Menu



chicken

C1. Bangkok Salad | GF \$19.9

Sliced chicken, roasted rice powder, shallots, spring onions, mint, coriander, fish sauce, chilli and lime. Very popular in Thailand.

C2. Lemongrass Chicken | GF \$20.5

Marinated chicken thigh, garlic, onions, turmeric powder and toasted lemongrass.

C3. Pad Thai Authentic Style | GF | V \$20.5

Rice noodle, our special pad thai sauce, bean sprouts, eggs, spring onion and crushed peanuts. Served with fresh lemon and sprouts. As traditional as the Thai Smile!

C4. Green Curry | GF | V \$20.5

Green chilli paste, creamy coconut, spices, bamboo, pumpkin, peas, and fresh basil.

C5. Chef's Chicken Curry | GF \$20.5

Mild curry paste, creamy butter, potatoes, herbs and spices.

GF Gluten free
***** Can be made gluten free
V Can be made vegan

NO MSG ADDED.

C6. Traditional Island Chicken Curry | GF \$20.5

Creamy coconut curry, pineapple and mango puree.

C7. Cashews & Tempura Chicken \$20.9

Home-made Thai sauce, cashews, onions and red peppers.

C8. Chicken & Cashewnut Stir Fry | V | * | \$20.9

Authentic Thai recipe – very popular in Bangkok.

C9. Honey Lemon Chicken \$20.9

Crispy chicken, honey and lemon sauce, served with fries and fresh salad.

C10. Fried Rice | V | * | \$19.9

Jasmine rice, dark soy sauce, egg, peas, carrots, cucumber and spring onions.

Most meals can be made with chicken, beef, pork, prawn, fish or vegetarian tofu. The price may vary. Standard vegetarian meals may contain fish sauce, oyster sauce or egg.

beef

B1. Spicy Thai Beef Salad | GF \$19.9

Sliced beef, roasted rice powder, shallots, spring onions, mint, fresh coriander, fish sauce, chilli and lime.

B2. Pineapple Rice With Beef | * | V \$21.5

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

B3. Spicy Fried Noodle With Basil | * | V \$19.9

Sliced beef, rice noodles, egg, spicy paste, cabbage, onions, fresh coriander and basil.

B4. Slow Cooked Beef Rendang | GF \$21.5

Tender chunky beef, coconut cream, cumin, coriander, spices and toasted coconut – inspired by Thailand's Southern neighbour.

pork

P1. Spicy Fried Rice | GF | V \$19.9

Pork spicy fried rice, jasmine rice, spicy paste, peas, carrot, onion, fresh coriander.

P2. Stir Fried Egg Noodles \$19.9

Sliced pork, onions, celery, cabbage, oyster sauce, garlic and coriander.

B5. Peanut Sauce Stir Fry | GF | V \$21

Spices, onions, and roasted peanut sauce with beef and vegetables.

B6. Gingered Beef | * | V \$20.5

Fresh zingy ginger root, celery, baby corn and mushrooms.

B7. Black Pepper Beef | * | V \$20.5

Sliced beef, potatoes, peppercorn, celery, onions, bell pepper and black pepper sauce.

B8. Lamb Shank In Massaman Curry | GF

Traditional Thai Massaman curry, New Zealand Lamb, potatoes, onions and peanuts.

Single \$20.5

Double \$29.9

P3. Panang Curry | GF \$20.5

Slow cooked dry curry, thick coconut cream sauce, kaffir lime leaves with pork.

P4. Sweet & Sour Stir Fry | GF | V \$20.5

Pork belly, red pepper, onions, pineapple, sweet tomato and sour sauce.

P5. Chilli & Fresh Basil Stir Fry | * | V \$20.5

Pork belly, chilli, garlic, coriander and basil leaves.

seafood, prawn or fish

S1. Thai Garden Salad With Prawn | GF \$22.9

Mint, lime juice, fish sauce, fresh coriander, cucumber, red onion and cherry tomato.

S2. King Prawn Laksa | * \$22.9

Egg noodles, coconut cream, laksa paste, egg, onions, fresh coriander and fried shallot.

S3. Garlic Prawn | * | V \$22.9

King prawns, fresh garlic and coriander sauce, onions, celery and garlic stems – a Must for garlic lovers.

vegetarian

Standard vegetarian meals may contain fish sauce, oyster sauce or egg.

V1. Red Curry | V \$20.9

Vegetarian tofu, red curry paste, creamy coconut, spice, pea, cherry tomato, lychee and basil.

more greens

Seasonal Vegetables Stir-Fried with Garlic and Oyster Sauce \$12

Bowl of Chips, Peanut Sauce \$4.5

Prawn, Fish \$5

Steamed Rice, Roti \$4

S4. Sweetfire Tempura Fish \$22.9

Battered fish, red bell pepper, onion, pineapple in a bright sweet and sour sauce.

S5. Tempura Fish Steak \$24.5

Red pepper, tomato, onion, mushroom, garlic and black pepper sauce.

V2. Peanut Sauce Stir Fry | GF | V \$20.5

Tofu, our signature peanut sauce, fresh vegetables and coriander.

extras
