



# Lunch Menu

GF Gluten free

NO MSG ADDED.

\* Can be made gluten free

V Can be made vegan

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

For further information visit our website:

[thaigarden.co.nz](http://thaigarden.co.nz)

## entrée

All \$7.5

### 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

\$15

### 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 | V

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 | \* | V

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

### L4. Fried Rice with Chicken/ Beef/Pork | \* | V

Jasmine rice, dark soy sauce, egg, pea, carrot, coriander.

### L5. Spicy Fried Rice with Chicken/Beef/ Pork | GF | V

Jasmine rice, spicy paste, pea, carrot, coriander.

Curry

\$15.5

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

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 | GF

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

\$15.5

### W1. Cashews & Tempura Chicken

Homemade Thai sauce, cashews, onions and red peppers.

### W2. Thai Style Cashew Nut Chicken | \* | V

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 | \* | V

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, garlic, onions, turmeric powder. Highly recommended!

### W8. Honey Lemon Chicken

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

Speciality

\$18.5

### 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

\$4

Mangolade

\$5

Ginger Beer / Lemon Lime Bitter

\$5.5

Orange / Pineapple

\$5

Thai Style Mango Lassi

\$6.5

Asian Dripped Coffee

\$5.5

Tea

\$4

Corona

Singha

Saigon

Tiger

Kingfisher Premium

Heineken

Heineken Light

Somersby Apple Cider

## wine

White

Sauvignon Blanc

\$9

Chardonnay

\$9

Pinot Gris

\$9

Riesling

\$9.5

Rose

\$9

Red

Shiraz

\$9

Piont Noir

\$9.5

Merlot Cabernet

\$9.5

## tap beer

Asahi

\$11

Thai Lager

\$10