



# The Thai Mangonui Menu

**Please advise us of any food allergies**

**One account per table**

If you are not satisfied with your meal please advise us immediately or the full price will be charged.  
Tastes vary per person.

Prices are GST inclusive and are subject to change without notice.

**Hot or Not?** *tell your waiter your preference*

**V** Vegetarian

**G** Gluten Free

**N** Contains Nuts



**Not spicy** No chillies or spices



**Mild** Small amount of spices



**Medium** Some chillies and/or spices



**Hot** A teaspoon of chillies added



**Hotter** (Hot x2) Two teaspoons of chillies added



**Hottest** (Hot x3) Three teaspoons of chillies added



**Bloody Hot** Extremely hot!

## Starters

### Thai Roti Bread 4.0

A pan grilled style flatbread

### Roti Bread & Dips 9.0

Satay sauce & Thai Chilli paste with one piece of Roti bread with two dips

## Appetisers

**(MA) Mixed Appetisers 10.5**  
Curry puff, spring roll, stuffed mushroom & pork toast (served with Thai sweet chilli sauce)

**(A1) Curry Puffs 10.5**  
Thai puff with curry spices, minced chicken & mashed sweet potato stuffing

**(A2) Satay Sticks (N) 10.5**  
3 skewers of sliced marinated chicken or beef served with peanut sauce

**(A4) Spring Rolls (V) 9.0**  
Thai spring rolls filled with vermicelli, cabbage, carrot & celery (served with Thai sweet chilli sauce)

**(A5) Dim Sims 11.0**  
Minced pork marinated with water chestnut & shitake mushroom wrapped in thin pastry then steamed

**(A6) Stuffed Mushrooms 9.5**  
Lightly battered mushrooms stuffed with minced pork (served with Thai sweet chilli sauce)

**(A7) Pork Toast 9.0**  
Marinated minced pork & herbs on toast (served with Thai sweet chilli sauce)

**Rice Paper Rolls (G) 10.5**  
Grilled marinated pork wrapped in rice paper with lettuce, carrot & cucumber (served with Thai sweet chilli sauce)

**(A11) Full Moon 11.0**  
Crispy moon shaped delight filled with marinated minced prawn, blended with spices, sesame seeds & coriander (served with plum sauce)

**(A12) Prawn Cakes 11.0**  
("Tod-mun-goong")  
Tasty minced king prawns with coriander (served with plum sauce)

**Chicken Wings (G) 10.0**  
Marinated chicken wings fried to golden brown (served with Thai sweet chilli sauce)

**Green Mussels (G) 10.5**  
Steamed mussels with green curry sauce

**Garlic Mussels (G) 10.5**  
Steamed mussels in a garlic sauce

**Vegetables Tempura (V) 10.5**  
Seasonal vegetables lightly coated & served with Thai sweet chilli sauce

# Soups

Chicken		Tiger Prawns		Mixed Seafood		Vegetables	
Entrée	Main	Entrée	Main	Entrée	Main	Entrée	Main
14.0	23.5	15.0	27.5	15.0	27.5	12.0	21.5

## **TY Tom Yum**

(Hot 'n sour soup)

This popular soup has a unique spicy & sour flavour, simmered lemon juice, lemon grass, fresh chillies, herbs, mushrooms, coriander & your choice of meat

## **TY Tom Yum Noodles**

(Hot 'n sour soup)

Mains size only. Tom Yum soup with the addition of thin white rice noodles as a base

## **TK Tom Kha**

(Creamy 'n tasty)

Creamy coconut soup with lemon juice, cabbage, mushrooms, tomatoes, lemon grass, kaffir leaves & your choice of meat

## Regional warm cuisine

### **Nuea Num Tok**

Entrée 16.0 Main 24.5

(Warm beef salad)

Grilled sliced sirloin beef salad with ground rice, dried chillies, lemon juice, spring onions, onions & coriander (served warm)

### **Yum Moo Krob**

Entrée 18.0 Main 26.5

(Crispy pork salad)

Crispy pork salad with spices, lemon juice, spring onions & onions with our hot & sour dressing

### **Yum Talay**

Entrée 18.0 Main 27.5

Mixed seafood in a tasty, spicy & sour dressing with tomatoes, onions, Thai herbs, spring onions & coriander

### **Pla Goong**

Entrée 18.0 Main 28.5

(Prawn salad)

Tiger prawns with Thai spices & sauces - a very traditional Thai salad

### **Larb Gai**

Entrée 16.0 Main 24.5

Traditional Thai Chicken Salad. Minced chicken with onion, lime juice, coriander. Served on a bed of lettuce.

### **Som Tum**

Entrée 16.0

(Carrot salad) (one size, served cold)

A very popular Thai salad - sliced carrots with lime juice, tomatoes, green beans, chillies, garlic, crushed peanuts & dried shrimps

# Specialty dishes

## SP12 **Angry Pig** G 25.5

Crispy pork with green curry paste, plenty of Thai herbs, peppercorns, broccoli, cauliflower & courgettes

## SM3 **Kiwi Chick** G N 24.5

Tender chicken breast marinated then stir fried in satay sauce with broccoli, leeks, onions & carrots then sprinkled with roasted cashews

## SM5 **Crispy Chicken** 24.5

Chicken strips lightly coated with breadcrumbs, stir fried in a medium spicy chilli sauce with carrots, onions, capsicums, green beans & courgettes

## **The Royal Nuts** N 26.5

Lightly coated chicken with roasted dried chillies, capsicum, spring onions & roasted cashews, served in a crispy bowl

## **Black Pepper Beef** G 26.0

Marinated beef stir fried with peppercorns, black pepper, garlic, onions, capsicum & spring onions then served on a sizzling hot plate

## **Royal Prawns** G 28.5

Tiger prawns in mild yellow curry sauce, egg, capsicum, celery, onions & spring onions

## **Tropical Paradise** G 24.5

Stir fried chicken in our special tropical sauce of Thai herbs, young coconut flesh, broccoli & carrots

## **Sweet Piglet** 23.5

(Thai sweet & sour)

Diced pork lightly coated & sautéed in lemon sauce with pineapple chunks, carrots, onions, capsicum, cucumber, tomatoes & spring onions

## SP1 **Sweet Chilli Fish** 26.5

Crispy fish fillets served with our special sauce with tomatoes, spring onions, ginger & mushrooms

## SP3 **Pla Jien** 26.5

Crispy fish fillets served in a mild, thick sauce with ginger, celery, shitake mushrooms, capsicum, baby corn & spring onions

## SP4 **Sizzling Seafood** G 28.0

Scallops, squid & fish fillets with ginger, spring onion, lemon rind & coriander then sautéed to give a taste of medium spicy & sour - a perfect combination of flavours

## SP6 **Lamb Pad Prik** G 25.5

(Special dish for lamb lovers)

Stir fried lamb with chilli paste, Thai herbs, courgettes, cauliflower & capsicum

## SP8 **Mangonui Showtime** G 29.0

Mixed seafood dish of prawns, squid, fish fillets & scallops sizzled in a tomato based sauce with pineapple, cashews & vegetables

## SP9 **Ocean Delight** G 30.0

(Steamed mixed seafood dish)

Prawns, squid, fish fillets & scallops in a mild curry paste, herbs, spices & vegetables - served flaming

## SP10 **Paewhenua Island** G 28.0

Chicken, prawns, squid, shitake mushrooms & vegetables with a Thai whisky sauce, wrapped in steamed cabbage

## **Garlic Black Pepper King Prawns** G 27.5

Steamed king prawns in garlic sauce

## **Mr Bean in Bangkok** 25.5

Sauteed green beans and crispy pork belly with homemade chilli paste and kaffir lime leaves



Beef, Chicken or Pork	Crispy Fish Fillets	Crispy Pork (Pork Belly)	Duck, Squid or Lamb	Tiger Prawns	Mixed Seafood or Scallops	Vege*
23.5	25.5	25.5	26.5	28.0	28.0	23.5

\*Vegetable selection available with or without Tofu

## (F1) Pad Kee Mao G

Your choice of meat with mixed herbs, fresh chillies, carrots, green beans, mushrooms & capsicum

## (F2) Pad Kra Prow V G (“Holy Basil”)

Holy basil, chilli paste, garlic, green beans, bamboo shoots & capsicum with your choice of meat

## (F4) Pad Ho Rapa V G

Tossed fresh chillies, garlic, onions, capsicum, seasonal vegetables & your selection of meat

## (F6) Pad Prik Gang Dang V G

Special blend of spicy sauce, Thai chilli paste, plentiful herbs, leeks, capsicum, bamboo shoots, courgettes & your selection of meat

## (F7) Pad Med Ma Muang V G N (Cashew nuts)

Stir fried with our homemade sauce, seasonal vegetables, spring onions, cashews & your choice of meat

## (F9) Pad Khing V G (Ginger)

Stir fried in ginger, our yummy soybean paste sauce, green vegetables, carrots, onions, mushrooms & your choice of meat

## (F10) Pad Prew Wan V (Thai sweet & sour)

Your choice of meat sautéed in honey-lemon flavoured sauce with pineapple, tomatoes, carrots, onions, capsicum, cucumber & spring onions

## (F11) Duck Pad Prik

Roasted duck with our homemade chilli paste, green beans, leeks, courgettes, capsicum & shredded kaffir leaves

## (F12) Pad Puk V

Tossed bok choy, broccoli, mushrooms, garlic, leeks & carrot with oyster sauce & your choice of meat

### SIDES / ACCOMPANIMENTS

#### Jasmine Rice 2.5

This rice has a unique Jasmine fragrance

#### Coconut Rice 3.5

Steamed jasmine rice with coconut milk

#### Sticky Rice 3.5

Thai's Northeast style of meal accompaniment, it is steamed glutinous rice

#### Roti Bread 4.0

Pan grilled Thai style flatbread (recommended to accompany curry dishes)

#### Thai Plain Noodles 3.5

Steamed rice noodles (white noodles)

#### Num Pla Pik 3.0

Traditional Thai fish sauce with fresh chillies & lime juice

#### Cashew Nuts 3.5

Roasted cashews on the side or in your meal

# Noodles & Rice

Beef, Chicken or Pork	Fish Fillets or Squid	Crispy Pork (Pork Belly)	Duck or Lamb	Tiger Prawns	Mixed Seafood or Scallops	Vege*
22.5	24.5	24.5	25.5	27.5	27.5	22.5

\*Vegetable selection available with or without Tofu

## (N1) Pad Thai V G N

Thin white rice noodles stir fried with egg, bean sprouts, carrot, spring onion & crushed peanuts with your choice of meat

## (N2) Pad See-iew V G

Wide rice noodles in our special dark soy sauce, egg, green vegetables & your choice of meat

## (N3) Bami Goreng V

Your choice of meat with tasty egg noodles stir fried with egg, seasonal vegetables

## (N4) Pad Kee Mao Noodles V G

Wide rice noodles with fresh garlic, chillies, baby corn, capsicum, carrots, green beans, bamboo shoots, onions, spring onions, holy basil & your choice of meat

## (N5) Fried Rice V G

Fried jasmine rice with eggs, onion, tomatoes, spring onions, mixed vegetables & your preferred meat

## (N6) 'The Thai' Fried Rice V G N

Fried jasmine rice with vegetables, curry powder, raisins, cashew nuts & your choice of meat

## (N7) 'The Thai' Special Noodles V G

Thai style white noodles with seasoning sauce, bean sprouts, spring onions, egg, bok choy & your choice of meat

## (N8) Lad-Nah V

Wide rice noodles stirfried with dark soy sauce, egg, broccoli, cauliflower, corgettes, cabbage, carrots, mushrooms and tapioca flour

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#### Sticky Rice 3.5

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#### Roti Bread 4.0

Pan grilled Thai style flatbread (recommended to accompany curry dishes)

#### Thai Plain Noodles 3.5

Steamed rice noodles (white noodles)

#### Num Pla Pik 3.0

Traditional Thai fish sauce with fresh chillies & lime juice

#### Cashew Nuts 3.5

Roasted cashews on the side or in your meal

# Curries

Beef, Chicken or Pork	Fish Fillets or Squid	Lamb	Duck	Tiger Prawns	Mixed Seafood or Scallops	Vege*
24.5	26.5	26.0	27.0	28.0	28.0	24.5

\*Vegetable selection available with or without Tofu

## (C1) Green Curry V G

Green curry paste, coconut milk, bamboo shoots, vegetables & your choice of meat

## (C2) Red Curry V G

Red curry paste, coconut milk, bamboo shoots, green beans & your choice of meat

## (C3) Royal Panang G N

A thick & creamy curry sprinkled with crushed peanuts & Kaffir lime leaves (no vegetables in this dish)

## (C4) Mussamun Curry G N 23.0

(Available in beef only)

Braised beef in a traditional Thai mild curry with coconut cream, potatoes, onions & roasted peanuts

## (C6) Gang Ped G 26.5

(Available in duck only)

A popular roast duck curry with coconut cream, pineapple, lychees, tomatoes & courgette

## (C7) Yellow Curry V G

A mild yellow curry with potato, capsicum, mixed vegetables plus your choice of meat

### SIDES / ACCOMPANIMENTS

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Steamed jasmine rice with coconut milk

#### Sticky Rice 3.5

Thai's Northeast style of meal accompaniment, it is steamed glutinous rice

#### Roti Bread 4.0

Pan grilled Thai style flatbread (recommended to accompany curry dishes)

#### Thai Plain Noodles 3.5

Steamed rice noodles (white noodles)

#### Num Pla Pik 3.0

Traditional Thai fish sauce with fresh chillies & lime juice

#### Cashew Nuts 3.5

Roasted cashews on the side or in your meal



# Banquets

PLEASE NOTE: ALL BANQUET MENUS ARE FOR A MINIMUM OF 4 PERSONS

## BANQUET ONE \$36.50 per person

### Entrée

#### Mixed Appetisers G

One each of the following (per person):  
Curry puff, rice roll, tiger prawn roll & pork toast  
(served with Thai sweet chilli sauce)  
(G applies to rice roll & tiger prawn roll only)

### Main Course

#### Black Pepper Beef G

Marinated beef stir fried with peppercorns,  
black pepper, garlic, onions, capsicum & spring  
onions, served on a sizzling hot plate

#### Sweet Chilli Fish

Lightly battered fish fillets served with our  
special sauce, tomatoes, spring onions, ginger  
& mushrooms

#### Sweet Piglet

Diced pork, lightly coated then sauteed in honey  
lemon & a little sour sauce with pineapple  
chunks, carrots, onions, capsicum, cucumber,  
tomato & spring onions

#### Green Curry with Chicken G

Tender chicken with our famous green curry  
paste, coconut milk, bamboo shoots, green  
beans & capsicum

### Dessert

#### Banana Fritter

Deep fried banana with maple syrup served with  
icecream

## BANQUET TWO \$42.50 per person

### Entrée

#### Mixed Appetisers G

One each of the following (per person):  
Curry puff, rice roll, tiger prawn roll & pork toast  
(served with Thai sweet chilli sauce)  
(G applies to rice roll & tiger prawn roll only)

### Main Course

#### Ocean Bomb G

Steamed mixed seafood including prawns,  
squid, fish & scallops in a mild curry paste,  
herbs, spices & vegetables - served in a  
sparkling flame

#### Pad Thai with Chicken G N

Rice noodles stir fried with our special sauce,  
chicken, fried egg, bean sprouts, spring onions  
& crushed peanuts

#### Angry Pig G

Crispy pork with green curry paste, Thai herbs,  
broccoli, peppercorns, cauliflower, courgette &  
shredded Kaffir leaves

#### Massamun Curry G N

Braised beef in a traditional Thai mild curry  
with coconut cream, potato, onion, capsicum &  
roasted peanuts

#### Pad Puk V

Tossed bok choy, broccoli, spinach, mushrooms,  
garlic & leeks with oyster sauce

### Dessert

#### Banana Fritter

Deep fried banana with maple syrup served with  
icecream

TURN THE PAGE FOR BANQUET THREE >

# Banquets

PLEASE NOTE: ALL BANQUET MENUS ARE FOR A MINIMUM OF 4 PERSONS

## BANQUET THREE \$45.50 per person

### Entrée

#### Mixed Appetisers G

One each of the following (per person):

Curry puff, rice roll, tiger prawn roll & pork toast  
(served with Thai sweet chilli sauce)

(G applies to rice roll & tiger prawn roll only)

### Soup

#### Tom Yum with Prawns G

(Hot 'n sour soup)

The most popular Thai soup, prawns simmered with lemon grass, fresh chilli, herbs & lemon juice - this soup has a unique spicy & sour flavour

### Main Course

#### The Royal Nuts N

Lightly coated chicken with roasted dried chillies, capsicum, spring onions & cashews

#### Panang Curry with Pork G N

Selected from Royal Thai Cuisine recipe - a thick & creamy curry sauce with pork, sprinkled with crushed peanuts & Kaffir lime leaves

#### Sizzling Seafood G

Scallops, squid & fish fillets with ginger, spring onion, lemon rind & coriander sauteed with our special sauce to give a taste of medium spicy & a little sour - a perfect combination of flavours

#### Pad Puk V

Tossed bok choy, broccoli, spinach, mushrooms, garlic & leeks with oyster sauce

### SIDES / ACCOMPANIMENTS

#### Jasmine Rice 2.5

This rice has a unique Jasmine fragrance

#### Coconut Rice 3.5

Steamed jasmine rice with coconut milk

#### Sticky Rice 3.5

Thai's Northeast style of meal accompaniment, it is steamed glutinous rice

#### Roti Bread 4.0

Pan grilled Thai style flatbread  
(recommended to accompany curry dishes)

#### Thai Plain Noodles 3.5

Steamed rice noodles (white noodles)

#### Num Pla Pik 3.0

Traditional Thai fish sauce with fresh chillies & lime juice

#### Cashew Nuts 3.5

Roasted cashews on the side or in your meal