the thai 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

Vegetarian

Not spicy  No chillies or spices
Gluten Free
Mild  Small amount of spices
Contains Nuts
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** 3.0
A pan grilled style flatbread

**Roti Bread & Dips** 8.0
Satay sauce & Thai Chilli paste
with one piece of Roti bread with two dips

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**Appetisers**

**Mixed Appetisers** 10.0
Curry puff, spring roll, stuffed mushroom & pork toast (served with Thai sweet chilli sauce)

**Curry Puffs** 10.0
Thai puff with curry spices, minced chicken & mashed sweet potato stuffing

**Satay Sticks N** 10.0
3 skewers of sliced marinated chicken or beef served with peanut sauce

**Spring Rolls V** 8.5
Thai spring rolls filled with vermicelli, cabbage, carrot & celery (served with Thai sweet chilli sauce)

**Dim Sims** 10.50
Minced pork marinated with water chestnut & shitake mushroom wrapped in thin pastry then steamed

**Stuffed Mushrooms** 9.0
Lightly battered mushrooms stuffed with minced pork (served with Thai sweet chilli sauce)

**Pork Toast** 8.5
Marinated minced pork & herbs on toast (served with Thai sweet chilli sauce)

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**Rice Paper Rolls G** 10.0
Grilled marinated pork wrapped in rice paper with lettuce, carrot & cucumber (served with Thai sweet chilli sauce)

**Full Moon** 10.5
Crispy moon shaped delight filled with marinated minced prawn, blended with spices, sesame seeds & coriander (served with plum sauce)

**Prawn Cakes** 10.5
(“Tod-mun-goong”) Tasty minced king prawns with coriander (served with plum sauce)

**Chicken Wings G** 9.5
Marinated chicken wings fried to golden brown (served with Thai sweet chilli sauce)

**Green Mussels G** 10.0
Steamed mussels with green curry sauce

**Garlic Mussels G** 10.0
Steamed mussels in a garlic sauce

**Vegetables Tempura V** 10.0
Seasonal vegetables lightly coated & served with Thai sweet chilli sauce
**Soups**

<table>
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<tr>
<th>Chicken</th>
<th>Tiger Prawns</th>
<th>Mixed Seafood</th>
<th>Vegetables</th>
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**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

**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**

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

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

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

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

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

**Som Tum** *(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

**Angry Pig** 24.0
Crispy pork with green curry paste, plenty of Thai herbs, peppercorns, broccoli, cauliflower & courgettes

**Kiwi Chick** 23.0
Tender chicken breast marinated then stir fried in satay sauce with broccoli, leeks, onions & carrots then sprinkled with roasted cashews

**Crispy Chicken** 23.0
Chicken strips lightly coated with breadcrumbs, stir fried in a medium spicy chilli sauce with carrots, onions, capsicums, green beans & courgettes

**The Royal Nuts** 25.0
Lightly coated chicken with roasted dried chillies, capsicum, spring onions & roasted cashews, served in a crispy bowl

**Black Pepper Beef** 24.5
Marinated beef stir fried with peppercorns, black pepper, garlic, onions, capsicum & spring onions then served on a sizzling hot plate

**Royal Prawns** 27.0
Tiger prawns in mild yellow curry sauce, egg, capsicum, celery, onions & spring onions

**Tropical Paradise** 23.0
Stir fried chicken in our special tropical sauce of Thai herbs, young coconut flesh, broccoli & carrots

**Sweet Piglet** 22.0
(Thai sweet & sour)
Diced pork lightly coated & sautéed in lemon sauce with pineapple chunks, carrots, onions, capsicum, cucumber, tomatoes & spring onions

**Sweet Chilli Fish** 25.0
Crispy fish fillets served with our special sauce with tomatoes, spring onions, ginger & mushrooms

**Pla Jien** 25.0
Crispy fish fillets served in a mild, thick sauce with ginger, celery, shitake mushrooms, capsicum, baby corn & spring onions

**Sizzling Seafood** 26.5
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

**Lamb Pad Prik** 24.0
(Special dish for lamb lovers)
Stir fried lamb with chilli paste, Thai herbs, courgettes, cauliflower & capsicum

**Mangonui Showtime** 27.5
Mixed seafood dish of prawns, squid, fish fillets & scallops sizzled in a tomato based sauce with pineapple, cashews & vegetables

**Ocean Delight** 28.5
(Steamed mixed seafood dish)
Prawns, squid, fish fillets & scallops in a mild curry paste, herbes, spices & vegetables - served flaming

**Paewhenua Island** 26.5
Chicken, prawns, squid, shitake mushrooms & vegetables with a Thai whisky sauce, wrapped in steamed cabbage

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** 3.0
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
**Golden wok**

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*Vegetable selection available with or without Tofu

**F1 Pad Kee Mao**
Your choice of meat with mixed herbs, fresh chillies, carrots, green beans, mushrooms & capsicum

**F2 Pad Kra Prow**
(“Holy Basil”)
Holy basil, chilli paste, garlic, green beans, bamboo shoots & capsicum with your choice of meat

**F4 Pad Ho Rapa**
Tossed fresh chillies, garlic, onions, capsicum, seasonal vegetables & your selection of meat

**F6 Pad Prik Gang Dang**
Special blend of spicy sauce, Thai chilli paste, plentiful herbs, leeks, capsicum, bamboo shoots, courgettes & your selection of meat

**F7 Pad Med Ma Muang**
(Cashew nuts)
Stir fried with our homemade sauce, seasonal vegetables, spring onions, cashews & your choice of meat

**F9 Pad Khing**
(Ginger)
Stir fried in ginger, our yummy soybean paste sauce, green vegetables, carrots, onions, mushrooms & your choice of meat

**F10 Pad Prew Wan**
(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**
Tossed bok choi, broccoli, mushrooms, garlic, leeks & carrot with oyster sauce & your choice of meat

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**SIDES / ACCOMPANIMENTS**

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**Noodles & Rice**

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

2. **Pad See-iew**
   Wide rice noodles in our special dark soy sauce, egg, green vegetables & your choice of meat.

3. **Bami Goreng**
   Your choice of meat with tasty egg noodles stir fried with egg, seasonal vegetables.

4. **Pad Kee Mao Noodles**
   Wide rice noodles with fresh garlic, chillies, baby corn, capsicum, carrots, green beans, bamboo shoots, onions, spring onions, holy basil & your choice of meat.

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

6. **'The Thai' Fried Rice**
   Fried jasmine rice with vegetables, curry powder, raisins, cashew nuts & your choice of meat.

7. **'The Thai' Special Noodles**
   Thai style white noodles with seasoning sauce, bean sprouts, spring onions, egg, bok choi & your choice of meat.

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**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** 3.0
  Pan grilled Thai style flatbread (recommended to accompany curry dishes).

- **Thai Plain Noodles** 3.5
  Steamed rice noodles (white noodles).

- **Num Pla Pid** 3.0
  Traditional Thai fish sauce with fresh chillies & lime juice.

- **Cashew Nuts** 3.5
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*Vegetable selection available with or without Tofu

- **C Green Curry V G**: Green curry paste, coconut milk, bamboo shoots, vegetables & your choice of meat
- **C Red Curry V G**: Red curry paste, coconut milk, bamboo shoots, green beans & your choice of meat
- **C Royal Panang G N**: A thick & creamy curry sprinkled with crushed peanuts & Kaffir lime leaves (no vegetables in this dish)
- **C Mussamun Curry G N**: Braised beef in a traditional Thai mild curry with coconut cream, potatoes, onions & roasted peanuts
- **C Gang Ped G**: A popular roast duck curry with coconut cream, pineapple, lychees, tomatoes & courgette
- **C Yellow Curry V G**: A mild yellow curry with potato, capsicum, mixed vegetables plus your choice of meat

## SIDES / ACCOMPANIMENTS

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- Jasmine Rice: This rice has a unique Jasmine fragrance
- Coconut Rice: Steamed jasmine rice with coconut milk
- Sticky Rice: Thai's Northeast style of meal accompaniment, it is steamed glutinous rice
- Roti Bread: Pan grilled Thai style flatbread (recommended to accompany curry dishes)
- Thai Plain Noodles: Steamed rice noodles (white noodles)
- Num Pla Pith: Traditional Thai fish sauce with fresh chillies & lime juice
- Cashew Nuts: Roasted cashews on the side or in your meal
Banquets

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

BANQUET ONE  $33.50 per person

Entrée

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

Main Course

Black Pepper Beef
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
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  $39.50 per person

Entrée

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

Main Course

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

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

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

Pad Puk
Tossed bok choi, 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  $42.50 per person

Entrée

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

Soup

Tom Yum with Prawns
(© 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
Lightly coated chicken with roasted dried chillies,
capsicum, spring onions & cashews

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

Sizzling Seafood
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
Tossed bok choi, broccoli, spinach, mushrooms, garlic
& leeks with oyster sauce

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