

A close-up photograph of a baby's face, partially obscured by a spoon filled with food. The baby is wearing a patterned sweater and has their eyes closed in a content expression. The entire image is tinted with a warm, yellowish-green color.

Dinner Menu

side walk favourites

E1. Spring Rolls GF\$7.5 Sautéed vegetables, vermicelli noodles, served with garlic coriander dipping sauce.	E6. Marinated Spare Ribs GF\$8 Steamed pork ribs, barbeque sauce, spring onions and sesame.	E11. Hawker Snacks \$25.9 Designed for two. Combination of pork ribs, dumplings, squid, prawns and pork belly.
E2. Guri Puffs (4)\$7.5 Sweet potato, pumpkin, corn, wrapped in fluffy pastry, served with house sweet chilli sauce.	E7. Dumplings With Red Curry Sauce (4)\$8 Steamed pork and coriander dumplings, thick red curry sauce and kaffir lime leaves.	E12. Tom Yum With Prawn GF\$14 Chilli paste, kaffir lime leaf, lemongrass, galangal, lime, tomatoes, mushrooms, spring onion and fresh coriander.
E3. Satay Chicken Sticks (3) GF\$8 Spiced chicken skewers, and our signature peanut sauce topping.	E8. Salt & Pepper Squid \$8 Lightly battered squid, pepper, salt and chilli, served with sriracha mayo sauce.	E13. Roti & Peanut Sauce \$7.5 Toasted roti bread and our signature peanut sauce.
E4. Thai Garden Fresh Rolls GF\$8.5 Vermicelli rice noodles, minced pork, lettuce, carrot, cucumber, fresh mint, served with house sweet chilli sauce.	E9. Prawns In Young Green Rice GF\$9 Tiger prawn cutlets coated in young green rice, 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.	E10. Crispy Pork Belly GF\$9 Caramelised honey, soy, garlic and sesame sauce.	

from the hen house

Bangkok Salad GF\$19.9 Sliced chicken, roasted rice powder, shallots, spring onions, mint, coriander, fish sauce, chilli and lime. Very popular in Thailand.	Green Curry GF V\$20.9 Green chilli paste, creamy coconut, spices, bamboo, pumpkin, peas, and fresh basil.	Chicken & Cashewnut Stir Fry *\$20.9 Authentic Thai recipe – very popular in Bangkok.
Lemongrass Chicken GF\$20.9 Marinated chicken thigh, fresh chilli, garlic, onions, turmeric powder and toasted lemongrass.	Chef’s Chicken Curry \$20.9 Mild curry paste, creamy butter, potatoes, herbs and spices.	Honey Lemon Chicken \$21.9 Crispy chicken, honey and lemon sauce, toasted sesame and fries.
Pad Thai Authentic Style GF V\$19.9 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!	Traditional Island Chicken Curry \$20.9 Creamy coconut curry, pineapple and mango puree.	Fried Rice V\$19.9 Jasmine rice, dark soy sauce, egg, peas, carrots, cucumber and spring onions
	Cashews & Tempura Chicken \$21.9 Home-made Thai sauce, cashews, onions and red peppers.	

from the paddock

Spicy Thai Beef Salad GF	\$19.9	Slow Cooked Beef Rendang GF	\$21.9	Sizzling Black Pepper Hot Plate * V	\$20.9
Sliced beef, roasted rice powder, shallots, spring onions, mint, fresh coriander, fish sauce, chilli and lime.		Tender chunky beef, coconut cream, cumin, coriander, spices and toasted coconut – inspired by Thailand's Southern neighbour.		Sliced beef, potatoes, peppercorn, celery, onions, bell pepper and whole black pepper sauce.	
Pineapple Rice With Beef * V	\$21.9	Peanut Sauce Stir Fry GF	\$20.9	Lamb Shank In Massaman Curry GF	
Jasmine rice, egg, peas, fresh ginger, pineapple, dark sweet sauce and roasted cashews.		Traditional Thai style – no vege! Spices, onions, and roasted peanut sauce with beef.		Traditional Thai Massaman curry, New Zealand Lamb, potatoes, onions and peanuts.	
Spicy Fried Noodle With Basil * V	\$19.9	Gingered Beef * V	\$20.9	Single	\$19.9
Sliced beef, rice noodles, egg, spicy paste, cabbage, onions, fresh coriander and basil.		Fresh zingy ginger root, celery, baby corn and mushrooms.		Double	\$29

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Tom Yum Flavoured Fried Rice GF V	\$19.9	Panang Curry GF	\$20.9	Chilli & Fresh Basil Stir Fry * V	\$21.9
Sliced pork, jasmine rice, egg, spicy tomyum paste, carrots, peas, onions, fresh coriander.		Dry curry, thick coconut cream sauce, kaffir lime leaves with pork.		Pork belly, chilli, garlic, coriander and basil leaves.	
Stir Fried Egg Noodles V	\$19.9	Sweet & Sour Stir Fry GF V	\$20.9		
Sliced pork, onions, celery, cabbage, oyster sauce, garlic and coriander.		Pork belly, red pepper, onions, pineapple, sweet tomato and sour sauce.			

from the sea

Thai Garden Salad With Prawn GF	\$23.9	Garlic Prawn on Hot Plate * V	\$23.9	Tempura Fish Steak	\$25
Mint, lime juice, fish sauce, fresh coriander, cucumber, red onion and cherry tomato.		King prawns, fresh garlic and coriander sauce, onions, celery and garlic stems – a Must for garlic lovers.		Red pepper, tomato, onion, mushroom, garlic and black pepper sauce – served on hot plate.	
King Prawn Laksa *	\$23.9	Sweetfire Tempura Fish	\$23.9		
Egg noodles, coconut cream, laksa paste, egg, onions, fresh coriander and fried shallot.		Battered fish, red bell pepper, onion, pineapple in a bright sweet and sour sauce.			

from the garden

Red Curry GF V	\$21.9	Peanut Sauce Stir Fry GF V	\$20.9	Standard vegetarian meals may contain fish sauce, oyster sauce or egg.
Vegan Duck, red curry paste, creamy coconut, spice, pea, cherry tomato, lychee and basil.		Tofu, our signature peanut sauce, fresh vegetables and coriander.		

sharing menus

Happy Family	Group Catering	Thai Garden Dinner
Simple, yet adventurous, enjoy our best creation of fresh food from the Thai garden.	Great value and only offered for group of 5 or more.	This banquet has been specially designed for a group of 4 or more, that combines the best of Asian flavours to keep your tastebuds happy.
Spring Rolls	Sharing Platter	Sharing Platter
Satay Chicken Sticks	Lemongrass Chicken	Prawns in Young Green Rice
Pad Thai with Pork	Black Pepper Sizzling Hot Plate with Beef	Slow Cooked Beef Rendang
Cashews & Tempura Chicken	Sweet & Sour Pork	Chilli & Fresh Basil Stir Fried with Pork Belly
Pineapple Rice with Beef	Thai garden Salad with Prawn	Garlic Prawn on Hot Plate
Steamed Jasmine Rice	Pad Thai Chicken	Lemongrass Chicken
Ice Cream	Steamed Jasmine Rice	Steamed Jasmine Rice
For 3 & toddler	Per person	Per person
\$79	\$29.9	\$33.9

To ensure your meal arrives to you fresh and hot off the wok, meals are brought out immediately as they are cooked. There may be a small time delay between meals.	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. Please note: A 15% surcharge applies on public holidays.
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kids menu

Under 5	
Spring Roll	\$6
Chicken Skewers, Shoestring & Peanut Sauce	\$6
Tempura Fish / Chicken with Shoestring & Sweet & Sour Sauce	\$6
Roti & Peanut Sauce	\$6
Side of Rice & Peanut Sauce	\$6
Side of Noodle	\$3.5

more greens

Bokchoy or Seasonal Vegetables Stir-Fried with Garlic & Oyster Sauce	\$12
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extras

Chicken, Beef, Pork, Tofu, Cashew Nuts	\$4
Bowl of Chips, Peanut Sauce	\$4
Prawn, Fish	\$5
Steamed Rice, Roti	\$3.5



**For further information
visit our website:
thaigarden.co.nz**

