



Lunch Menu

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.

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

entrée

All \$6

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

\$14.5

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

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 | *

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

L4. Pineapple Rice with Chicken | *

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

Curry

\$14.5

C1. Green Curry with Chicken | GF

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

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

\$14.5

W1. Cashews & Tempura Chicken

Homemade Thai sauce, cashews, onions and red peppers.

W2. Thai Style Cashew Nut Chicken

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

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, fresh chilli, garlic, onions, turmeric powder. Highly recommended!

W8. Honey Lemon Chicken

Crispy chicken, honey and lemon sauce, toasted sesame and fries.

Speciality

\$17

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 \$3.5

Mangolade \$4.5

Ginger Beer / Lemon Lime Bitter \$5.5

Orange / Pineapple \$5

Thai Style Mango Lassi \$6

Asian Dripped Coffee \$5

Tea \$4

Singha

Heineken

Corona

Tiger

Steinlager Pure

Somersby Apple Cider

wine

White

Sauvignon Blanc \$8.5

Chardonnay \$9

Pinot Gris \$9

Riesling \$9.5

Red

Shiraz \$9

Piont Noir \$8.5

Merlot Cabernet \$9.5

tap beer

Asahi \$10.5

Kingfisher Premium \$9

Beer of the Month \$9