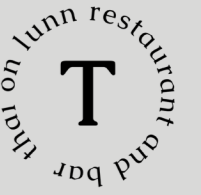


Prices are GST inclusive.
2% surcharge applies to PayWave and Credit Card transactions.

Order your takeaways at thaionlunn.co.nz/orders



Menu

Sides & Small Plates



crispy squid

Squid tentacles, seasoned with a blend of spices, deep fried to golden brown and served with sweet chilli sauce

— 13.5



money bags

Minced chicken cooked with corn kernels, carrots and peas wrapped in wonton pastry, deep fried and served with sweet chilli sauce

— 10.5 (6pcs)

mixed entree — 10.5

— containing one of each: Spring Roll, Curry Puff, Chicken Satay and Money Bag

curry puff (4pcs) — 10.5

— Mashed potatoes and onions seasoned with Thai spices wrapped in puff pastry, deep fried and served with plum sauce — suitable for vegetarian

thai spring rolls (5pcs) — 10.5

— Seasonal vegetables and vermicelli, wrapped in spring roll pastry, deep fried and served with Plum Sauce. Suitable for vegan/vegetarian

chicken satay (3 pcs) — 10.5

— Chicken marinated with housemade sauce on skewers, deep fried and served with creamy peanut sauce

chicken wings (3 pcs) — 10.5

Chicken wings marinated, deep fried and served with sweet chilli sauce

thai fish cakes (6pcs) — 10.5

— Minced fish mixed with red curry paste and Thai herbs, deep fried and served with sweet chilli sauce

calamari rings (6pcs) — 10.5

— Calamari rings covered with breadcrumbs, deep fried to golden brown and served with sweet chilli sauce

golden fried prawns (4pcs) — 13.5

— Prawns and vegetables covered with breadcrumbs, deep fried to golden brown and served with sweet chilli sauce

deep fried tofu — 6.5

— Tofu pieces, deep fried and served with sweet chilli sauce and crushed peanuts. — suitable for vegan/vegetarian

— soup

tom yum soup

— Your choice of meat with mushrooms, tomatoes, vegetables and Thai spices in hot & sour soup

tom kha soup

— Your choice of meat, mushrooms, vegetables and aromatic Thai spices in hot & sour coconut milk based broth

entree size / sharing size (serves 4)

chicken — 10.5 / 21.0 **prawns** — 12.5 / 25.0 **vegetables & tofu** — 8.5 / 17.0

— sides

jasmine rice — 3.5

fries — 4.5

coconut rice — 4.5

kumara fries — 6.5

roti bread — 4.5

Please advise for any allergies or dietary requirements
Spice level can be adjusted to your preference



chilli & basil

Also known as Pad Krapao, this is Thailand's favourite dish

Your choice of meat stir-fried with our housemade sauce, red chillies, basil leaves, bamboo shoots and seasonal vegetables

Add fried egg — 2.5



choo-chee

Your choice of meat stir-fried with creamy red curry sauce, bamboo shoots and vegetables and topped with coconut milk

Great with crispy pork or duck

Pair with coconut rice — 1.5

oyster sauce stir fry

— Your choice of meat stir-fried with oyster sauce, garlic and vegetables

cashew nut stir fry

— Your choice of meat stir-fried with sweet chilli paste, water chestnuts, cashews and vegetables

peanut sauce stir fry

— Your choice of meat stir-fried with soy sauce, vegetables and topped with creamy peanut sauce

fresh ginger stir fry

— Your choice of meat stir-fried with soy sauce, vegetables with fresh ginger added as a finishing touch

sweet & sour

— Your choice of meat stir-fried with sweet and sour sauce, pineapples, tomatoes and seasonal vegetables

garlic stir fry

— Your choice of meat stir-fried with soy sauce and vegetables and topped with roasted garlic, white pepper and coriander

sizzling sesame

— Your choice of meat stir-fried with soy sauce, garlic and vegetables, topped with sesame and sesame oil. Served on a sizzling hot plate

black pepper stir fry

— Your choice of meat stir-fried with garlic, soy sauce, seasonal vegetables and topped with crushed black pepper

choice of meat

chicken/beef — 23.5	lamb/roasted duck — 25.5	crispy pork — 25.5
prawns — 25.5	vegetables & tofu — 19.5	

all served with rice

Switch to coconut rice — 1.5 Pair with roti bread — 4.0
More options available — see the 'Sides & Small Plates' section.

Stir Fry

Curry

choice of meat

chicken, beef — 23.5
lamb, roasted duck — 25.5
prawns — 25.5
vegetables & tofu — 19.5

Please advise for any allergies or dietary requirements

Spice level can be adjusted to your preference

all served with rice

Switch to coconut rice — 1.5
Pair with roti bread — 4.0

More options available — see the 'Sides & Small Plates' section.



massaman curry

A classic and aromatic dish — known to be a comfort food for many locals in Thailand. Massaman has a great depth of flavours — it opens with a tartiness from tamarind nectar, then becomes sweet and savoury.

— Your choice of **chicken, beef or slow cooked lamb**, with potatoes and onions in creamy coconut milk and a delightful blend of spices, topped with roasted peanut and fried shallots

Pair with kumara chips — 6.0



panang curry

— Your choice of meat and seasonal vegetables in thick red curry in coconut milk, topped with crushed peanuts

A perfect trifecta of sweet, salty and nutty flavours



green curry

— Your choice of meat in coconut milk and authentic Thai green curry paste made in house from fresh green chillies, with seasonal vegetables and bamboo shoots



yellow curry

— Your choice of meat in coconut milk and yellow curry paste made in house from a blend of Thai herbs, with potatoes, seasonal vegetables and topped with fried shallots



red curry

— Your choice of meat in coconut milk and authentic Thai red curry paste made from dry-roasted red chillies, with seasonal vegetables and bamboo shoots

pad see ew



Noodles & Rice



choice of meat

- chicken, beef** — 23.5
- crispy pork** — 25.5
- lamb, roasted duck** — 25.5
- prawns** — 25.5
- vegetables & tofu** — 19.5

Please advise for any allergies or dietary requirements

Spice level can be adjusted to your preference

pad thai

pad thai

— Your choice of **chicken, crispy pork, prawns or vegetables & tofu** cooked with rice noodles, housemade authentic Pad Thai sauce, served with beansprouts, spring onions and crushed peanuts — it taste best when seasoned with chilli powder and lemon.

pad see ew

— A staple dish of Thai Street Food — “Pad”, which means ‘to stir-fry’ and “see ew” means ‘soy sauce.’ Your choice of meat stir-fried flat rice noodle with egg, garlic, seasonal vegetables and sweet dark soy sauce

spicy noodles

— Your choice of meat stir-fried flat rice noodle with egg, garlic, seasonal vegetables, red chilli, basil leaves

fried rice

— Your choice of meat stir-fried rice with egg, seasonal vegetables and light soy sauce

fried rice with chilli and basil

— Your choice of meat stir-fried rice with seasonal vegetables, red chillies, basil leaves and light soy sauce

pineapple fried rice

— Your choice of **chicken, prawns or vegetables & tofu** stir-fried with authentic Thai spices and herbs, rice, pineapple, raisins and cashew nuts

all served with rice

Switch to coconut rice — 1.5
Pair with roti bread — 4.0

More options available — see the
'Sides & Small Plates' section.

seafood salad — 26.0

Seafood combination, mixed with housemade authentic Thai salad dressing, tomatoes, cucumber, red chilli, seasoned with Thai herbs

yum yai — 24.5

Chicken mixed with housemade authentic Thai salad dressing, vermicelli, tomatoes, cucumber, onion, red chilli, coriander, topped with refreshing lime juice and crushed peanuts

larb gai — 24.5

Minced chicken mixed with housemade spicy lemon dressing, tomatoes, red onion, red chilli, mint and ground toasted rice

barbecue pork chops — 26.5

Tender pork chops marinated with a Thai spices, grilled to golden-brown perfection, served with steamed vegetables on a hot plate

pork spare ribs — 26.5

Pork spare ribs marinated with with a flavourful housemade sauce, grilled to glowing brown and topped with Thai style gravy, served with steamed vegetables on a hot plate

Please advise for any allergies or dietary requirements
Spice level can be adjusted to your preference

Salad & Grill



barbecue chicken

Tender chicken thigh marinated with a Thai style seasoning and curry sauce, grilled to golden-brown, served with steamed vegetables on a hot platter

— 26.5



thai beef salad

Beef, grilled and sliced, tossed with Thai style salad dressing made in house, with tomatoes, cucumber and seasonal vegetables

— 26.0



Seafood

Please advise for any allergies or dietary requirements

Spice level can be adjusted to your preference

all served with rice

Switch to coconut rice — 1.5

Pair with roti bread — 4.0

More options available — see the 'Sides & Small Plates' section.

king prawns with tamarind sauce

— Fried king prawns served with a base of steamed vegetables and topped with housemade tangy tamarind sauce and fried shallots

34.5

king prawns — 34.5

garlic king prawns

— Fried king prawns served with a base of steamed vegetables and topped with housemade sweet & salty sauce and toasted garlic

choo-chee king prawns

— Fried king prawns topped with housemade creamy red curry gravy made in house with an elegant blend of red chillies and authentic Thai spices

snapper (whole or fillet) — 34.5

(refer to waiter for availability)

snapper with tamarind sauce

— With seasonal vegetables, housemade tamarind sauce, sweet chilli, fried shallots, Thai herbs and seasoning

snapper with sweet & sour sauce

— With seasonal vegetables, pineapples, housemade Thai style sweet and sour sauce

snapper with garlic & pepper

— With vegetables, housemade gravy, topped with toasted garlic and white pepper

seafood — 34.5

scallops sizzling sesame

— Scallops stir-fried with soy sauce, garlic and vegetables and sesame, served on a sizzling hot plate

garlic butter scallops

— Scallops stir fried with garlic, butter and Thai style seasoning, served on a sizzling hot plate

thai-style curried squid

— A blend of Thai spices and creamy curry gravy, stir fried with squid, chilli and garlic

choo-chee seafood

— Combination of seafood stir-fried with creamy red curry gravy made in house with an elegant blend of Thai spices

chilli & basil with seafood

— Combination of seafood stir-fried with red chillies, basil leaves, bamboo shoots and seasonal vegetables

tom yum seafood stir fry

— Combination Seafood stir-fried with hot and sour sauce, seasonal vegetables, seasoned with Thai spices