

STARTERS

SATAY
 marinated in curry powder, grilled
 and served in skewers
 topped with peanut sauce.

fried tofu \$10.00
 chicken \$11.00
 prawn \$12.00

CHEESE WONTON \$10.00
 cream cheese with pickled vegetables wrapped in wonton skin
 and deep fried.

CURRY PUFF \$10.00
 filled with ground chicken, peas, carrot, and curry powder
 served with sweet chilli sauce and cucumber.

PRAWN CAKE (TOD MON GOONG) \$11.00
 minced prawn mixed with beans, kaffir lime leaves, served
 with sweet chilli sauce with cucumber and ground peanut.

THAI SPRING ROLL \$9.00
 fried egg roll stuffed with vermicelli
 and shredded vegetables served with plum sauce.

WINTER PRAWN \$12.00
 tiger prawns with minced prawn wrapped
 with bacon served with plum sauce.

GRILLED PORTOBELLO & SCALLOP \$14.00
 topped with sour chilli – oil and mint leaves.

COMBINATION STARTERS (5pcs.) \$16.00
 mix appetizers of chicken satay, spring roll, curry puff,
 prawn cake and winter prawn.

SEAFOOD PLATTERS \$19.00
 combination of prawn satay, winter prawn,
 and grilled portobello mushroom and scallop.

SPECIAL PLATTERS FOR TWO \$39.00
 combination of prawn satay, cheese wonton, thai spring roll, prawn cake,
 curry puff, and grilled portobello mushroom and scallop.

SOUP

PRAWN SOUP (TOM YUM GOONG) \$11.00
 spicy and sour soup with prawn, lemongrass, mushroom, and tomato.

PRAWN COCONUT SOUP (TOM KHA GOONG) \$11.00
 tastily soft coconut soup with galangal and kaffir lime leaves.

STUFFED RAMBUTAN SOUP \$12.00
 with minced chicken, coriander, pepper and cabbage.

SALADS

come with a serve of steamed rice, extra rice \$2.00

SPICED SOUR PRAWN SALAD (PLA GOONG) Dinner 22.50
 with tomato, shallot, chilli, cucumber, curry paste,
 lemon juice and salad vegetables.

SPICED MINT CHICKEN (LARB GAI) 18.50
 chopped chicken flavored with ground roasted rice,
 chilli, lemon juice, coriander and mint leaves.

YUM NUA YANG (THAI BEEF SALAD) 20.50
 beef with Thai dressing, shallots, onion, cucumber, and chilli.

MAIN COURSE

come with a serve of steamed rice, extra rice \$2.00
 Dinner...beef or chicken \$18.50, prawn \$22.50

SWEET AND SOUR (PAD PREAW WAAN)
 with pineapple, tomato, and cucumber.

BASIL LEAVES (PAD KRA PRAW)
 spicy dish with basil leaves, garlic, bamboo shoot and chilli.

GINGER SAUCE (PAD KHING)
 with mushroom, onion, and vegetables.

CASHEW NUTS (PAD MED MA MUANG)
 with cashew nut, onion, and vegetables.

OYSTER SAUCE (PAD NAM MAN HOI)
 with mushroom, capsicum, and vegetables.

GARLIC – PEPPERED (PAD KRA TIEM PRIK THAI)
 dry garlic and pepper seasoned.

PEANUT SAUCE (PRA RAM)
 stir fried vegetables topped with peanut sauce.

SPICE AND CHILLI (LAD PRIK)
 stir fried with medium-spicy chilli sauce.

CURRY

come with a serve of steamed rice, extra rice \$2.00
 Dinner...beef or chicken \$18.50, prawn \$22.50

GREEN CURRY (GANG KEAW WAAN)
 coconut milk with eggplant, basil leaves,
 capsicum, peas, zucchini and bamboo shoot.

RED CURRY (GANG DANG)
 coconut milk with eggplant, basil leaves, capsicum,
 peas, zucchini and bamboo shoot.

YELLOW CURRY (GANG GARI)
 coconut milk with potato, onion, and capsicum.

MASSAMANN CURRY
 coconut milk with potato, onion, peanut and spice.

PANANG CURRY
 coconut milk with peas, ground peanut,
 kaffir lime leave, and chilli.

FRIED RICE

VEGETABLES FRIED RICE (KHAO PAD PAK) Dinner \$17.50
 fried rice with egg, onion, and vegetables.

HOME – STYLE FRIED RICE (KHAO PAD GAI) \$17.50
 with egg, chicken and vegetables.

**THAI – FAVORITE FRIED RICE WITH BASIL LEAVES
 (KHAO PAD KRA PRAW GAI)** \$17.50
 spicy with chilli, egg and chicken.

KHAO FRIED RICE \$17.50
 pad-Thai style fried rice with chicken, bean sprouts,
 fried tofu, egg, ground peanut and shredded vegetables.

SOUTH PACIFIC FRIED RICE \$17.50
 with pineapple chunks, chicken, curry powder and egg.

**NOTE: WE DO NOT LIST ALL OF INGREDIENTS, PLEASE
 ADVISE IF YOU HAVE ANY ALLERGY OR SPECIAL
 REQUIREMENTS.**

NOODLE

PAD THAI

stir fried with chicken and prawn, egg, fried tofu
ground peanut and bean sprout

DRUNKEN NOODLE WITH BEEF

(PAD KEE MAO NUA)

rice noodle with basil leaves, egg, and beef.

BLACKENED NOODLE CHICKEN

(PAD SE – EW GAI)

rice noodle with black soy sauce, egg and chicken.

KITCHENER'S NOODLE

in cashew nut sauce with beef and vegetables.

VEGETARIAN

topped with cashew nuts, extra rice \$2.00

VEGETABLE PAD THAI

noodle with assorted vegetables, egg, ground
peanut and fried tofu

VEGETARIAN DUCK WITH BASIL

fried tofu, mock duck, onion, vegetables and chilli

TOFU WITH GINGER

stir- fried mushroom, spring onion, fried tofu, and vegetables.

SWEET AND SOUR VEGETABLES

assorted vegetables and fried tofu

PRA RAM VEGETABLES

assorted vegetables topped with peanut sauce.

COMBINATION OF VEGE.

combination of vegetable with tofu.

VEGETABLE PANANG CURRY

with fried tofu and ground peanut in coconut milk

VEGETARIAN DUCK CURRY

assorted vegetables with mock duck, grapes,
tomatoes and pineapple in coconut milk.

VEGETABLE GREEN CURRY

with fried tofu and vegetables in coconut milk.

Dinner
18.50

17.50

17.50

17.50

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18.50

18.50

18.50

18.50

18.50

18.50

18.50

18.50

18.50

DUCK

DUCK CHILLI BASIL LEAVES

duck slices with basil leaves, chilli and vegetables

SPICED MINT DUCK

duck slices flavored with lemon juice, ground
roasted rice, chilli and coriander

ROASTED DUCK CURRY

roasted seasoned duck with tomato, grape, pineapple and vegetables.

Dinner
22.50

22.50

22.50

SPECIAL SELECTION

HOT SOUTHERN LEMONGRASS CHICKEN

HOT & VERY SPICY minced chicken and salad vegetables
\$25.00

HAPUKA GREEN CURRY

grilled hapuka or daily fish fillet in green curry over mashed pumpkin,
topped with roasted coconut slices, beans, peas, and basil leaves
\$30.00

GINGER HAPUKA (PLA KHING)

grilled hapuka or daily fish fillet with ginger and vegetables
\$30.00

LAMB PANANG

lamb slices in panang curry with peas, capsicum, and peanut
\$25.00

SEAFOOD COMBINATION IN COCONUT PASTE (HOR MOK TALAY)

combination of prawn, scallop, fish, squid ball, and mussel
with egg and coconut milk
\$29.00

FISH HERBAL SAUCE

deep fried whole snapper topped with assorted herbs,
dried chilli, and sweet-tamarind-palm-sugar sauce
\$30.00

LEMONGRASS BARBECUED CHICKEN

marinated grilled chicken thigh with lemongrass, roasted
zucchini, bean, and lychee
\$25.00

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YOU HAVE ANY ALLERGY OR SPECIAL REQUIREMENTS.
price is subject to change without prior notice

KHAO



DINNER
TAKEAWAY MENU

MON - FRI : LUNCH 12.00 PM - 2.30 PM
MON - SAT : DINNER 5.30 PM - 10.30 PM

Price Updated: Sept. 2010

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www.khao.co.nz