DINE-IN MENU

Serving up local dishes from various regions of Thailand Our restaurant menu is dependent on the seasonal availability of fresh produce

SMALL APPETITE

CRYING TIGER (H, MED-RARE)

Grilled grass-fed beef scotch (200g) w/ chilli tamarind relish \$21.00

SALT & PEPPER SQUID

W/ sweet peanut chilli sauce + garlic mayo \$19.50

PRAWN CAKES (H)

Panko crumbed pattie w/ plum sauce + almond - 4pc \$19.00

CHICKEN SATAY (GF)

W/ peanut sauce, shredded coconut + cottage cheese - 4pc \$17.00

FRIED CHICKEN NIBBLES

W/ fried garlic + sweet chilli sauce - 6pc \$17.00

GRILLED PORK

Marinated pork scotch w/ chilli tamarind sauce - 4pc \$17.00

CRISPY CHICKEN

Lightly battered boneless chicken w/ honey soy + peanut \$16.00

PORK & PRAWN DIM SUM

W/ caviar + sweet soya & chilli oil - 4pc \$16.00

FRESH ROLLS (GF)

W/ chicken, beansprout, herbs + peanut tamarind relish - 4pc \$14.00

CURRY PUFF

Minced chicken, kumara + onion w/ sweet chilli sauce - 4pc \$13.00

SPRING ROLLS

Vermicelli, celery, cabbage + carrot w/ plum sauce - 4pc \$13.00

SALAD

** HERBS = SPRING ONION, CORIANDER & RED ONION **

GREEN PAPAYA SALAD (H)

W/ crispy soft-shell crab, chilli + lemon, beans, tomatoes & peanut \$34.00

STEAK SALAD (H, MED-RARE)

Beef scotch tossed w/ smoked chilli, herbs, kale, tomatoes & cucumber \$31.00

LARB CHICKEN (GF, H)

Minced chicken tossed w/ tangy herbs salad, toasted chilli + rice powder \$27.00

RAW PRAWNS (GF, H)

Thai-style prawn sashimi soaked in fish sauce w/ chilli lemon + garlic sauce \$29.00

STREET FOOD

CHOICE OF:

Tofu, Chicken or Beef \$27.00 Prawns \$30.00 Duck \$33.00 Seafood \$33.00

CASHEW NUT

Wok fried w/ smoked chilli, broccoli, shiitake mushroom + onions

PRARAM (GF)

Sautéed broccoli, bok choy + green beans topped w/ peanut sauce

PAD THAI (GF)

Rice noodle wok-fried w/ egg, chive, beansprout, tofu + peanut

DRUNKEN NOODLE (H)

Fresh yellow noodle wok-fried w/ basil & chilli, chinese kale + broccoli

PAD SEE EEW

Fresh flat rice noodle wok-fried w/ egg, bok-choy + broccoli

PINEAPPLE FRIED RICE (GF)

W/ curry powder, egg, cashew nuts, broccoli, onions + tomatoes

RED CURRY (GF, H)

W/ fresh basil, roasted pumpkins, eggplant, bok choy + broccoli

PANANG CURRY (GF, H)

W/ roasted pumpkins, green beans, carrot + crushed peanuts

TOM YUM SOUP (GF,H)

Clear sour soup with Thai herbs, onions, shiitake mushroom + tomatoes Choice of: tofu / chicken / prawns / seafood

LOCAL DISH

SLOW COOKED BEEF CHEEK MASSAMAN CURRY (H)

W/ baby potatoes, onion, fried shallot + peanut \$38.00

GRILLED STEAK GREEN CURRY (H)

Grass-fed beef scotch w/ beans, basil, eggplant, spinach + roti \$37.00

KRA PAO MOOKROB (H)

House-crisp pork belly wok-fried w/ basil & chilli, chinese kale + beans \$31.00

PORK PRIK KHING (H)

House-crisp pork belly sautéed w/ red curry paste, chill jam + beans \$31.00

CHICKEN MACADAMIA

Crispy chicken sautéed w/ house-sweet chilli, bok choy + broccoli \$31.00

DRUNKEN SPICY DUCK (H)

Sautéed duck breast w/ basil & chilli, bok choy, bamboo + chinese wine \$33.00

SWEET 'N' SOUR CHICKEN

Crispy chicken sautéed w/ tomatoes, cucumber, pineapple + onions \$29.00

KAREE-SOFT SHELL CRAB

Crisp-fried soft shell crab w/ creamy curry + tumeric sauce \$32.00

BASIL FRIED RICE (H)

W/ fresh basil & chilli, minced chicken + fried egg \$27.00

CHICKEN MANGO CURRY (H)

Red curry sweetened w/ mango purée, basil, onion, tomatoes + roti \$32.00

DEEP-FRIED SNAPPER

Crisp whole snapper (de-boned) w/ sautéed seasonal greens Choice of: chilli sauce (H), tamarind sauce (GF), garlic + pepper sauce \$48.00

SWEET

MANGO STICKY RICE

W/ salted sesame + coconut chips (seasonal) \$16.00

BANANA FRITTER

Sesame crisp battered w/ pandan drizzle + coconut ice-cream \$16.00

SIDES

Jasmine Rice \$5.00 Sticky Rice \$6.50 Roti Flatbread (2pc) \$8.00 Soya + chilli \$3.00 Coconut Rice \$6.50 Thai omelette \$15.00 Egg fried rice \$18.00 Wok-fried Asian greens \$19.00

SET MENU

CHIM CHIM 1

Spring Rolls Grilled Pork Salt & Pepper Squid Pork & Prawn Dim Sum Pad Thai Kra Pao Mookrob Chicken Macadamia Beef Cheek Massaman Curry Roti Flatbread Jasmine Rice & Coconut Rice Banana Fritters \$65 per head (minimum 4 guests)

CHIM CHIM 2

Crying Tiger Prawn Cakes Grilled Pork Pork & Prawn Dim Sum Red Curry Duck Pad Thai Beef Kra Pao Mookrob Green Papaya Salad Deep-Fried Whole Snapper Roti Flatbread Wok-Fried Asian Greens Jasmine Rice & Coconut Rice Banana Fritters \$80 per head (minimum 4 guests)

(GF) Gluten free (H) Medium heat We are happy to accommodate dietary requests, please let us know before you order. We cannot guarantee that trace elements may not be present. Most dishes contain onion + garlic. Vegetarian option available - subtitute with mushroom sauce (GF). ** RICE IS NOT INCLUDED WITH THE MEAL / .50 CENT CHARGE FOR TAKE AWAY BOX ** Credit cards & contactless payment incur a 2% surcharge 15% surcharge applies on public holidays Set menu can only be ordered for the whole table, minimum 4 guests and are subject to change with current specials and availability Although our restaurant is fully licensed and offers a carefully curated selection of drinks to complement your meal; We allow BYO on Monday Night only at \$15 corkage - must book in advance



THAI KITCHEN

411 Tamaki Drive, St Heliers, Auckland 1071, New Zealand 095757998