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# EasyGo Thai

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## ***OUR STORY ...***

*From small beginnings ...*

*Welcome to our little slice of Thailand in the heart of Mount Maunganui. Approximately four years ago when we returned to New Zealand we began our journey to get to where we are now.*

*Our dream of owning and running our own restaurant has become a reality - EasyGo Thai - Thai Dining and Takeaways.*

*We welcome you to enjoy the fine authentic flavours created by our resident super chef - Yam. We do hope you enjoy your time with us and we always appreciate feedback to help us make this the finest little Thai restaurant in New Zealand.*

***Khop Khun Khrap***

***Yam and Nick***

***Owners - EasyGo Thai***



**ENTREES (\$10.00)**

*Spring Rolls : Poh Pai (6 pieces)*

*Fish Cakes : Tod Mun Pla (4 pieces)*

*Prawn Dumplings (4 pieces)*

*Curry Puffs (4 pieces)*

*Chicken satay sticks (4 pieces) \**

*Mixed Entrée Option (1 of each entrée) - \$12.00*

**\* = This dish can be cooked gluten free. Just ask.**

## **SOUP (\$12.00)**

*Choose from Chicken, Prawns or Seafood  
(Tofu or Vegetarian - \$10.00)*

### ***Pumpkin & Coconut Soup \****

*An amazing taste of warm, sweet & sour pumpkin and coconut milk soup.*

### ***Tom Yum \****

*This is Hot & Sour and the most popular Thai soup.  
Cooked in Thai herbs, mushrooms and coconut milk.*

### ***Tom Kha \****

*A delightful taste of galangal & coconut soup.  
Flavoured with lemongrass and kaffir lime leaves.*

## **THAI SALAD - LIGHT MEALS (\$20.50)**

### ***Chicken Salad: Larb Gai \****

*Spicy Thai salad with minced chicken, chilli, ground rice powder, lemon juice and Thai herbs.*

### ***Beef Salad: Naam Tok \****

*Warm and spicy salad of sliced sirloin steak. Mixed with lime dressing and Thai herbs.*

### ***Mixed Seafood or Prawn Salad \****

*Mixed seafood or prawn salad with glass noodles in roasted chilli sauce, sliced lemongrass, onion, coriander, mixed spices and lime dressing topped with shallots,*

**\* = These dishes can be cooked gluten free. Just ask.**

## **RICE AND NOODLES (\$21.50)**

*Choose from Chicken, Beef, Lamb, Pork, or Prawns*

*(Tofu or Vegetarian - \$20.00)*

### ***Pad Thai Noodles***

*Traditional Thai noodles cooked in tamarind sauce with vegetables, egg, bean sprouts and roasted crushed nuts*

### ***Pad See Ew Noodles***

*Pan friend noodles with vegetables and egg cooked in soya sauce.*

### ***Drunken Spicy Noodles***

*Spicy noodles cooked in chilli & sweet basil paste, vegetables and Fresh Thai herbs*

### ***Basil Fried Rice***

*Spicy fried rice with egg and seasonal vegetables in basil paste.*

### ***Thai Fried Rice***

*Fried rice with egg and seasonal vegetables*

### ***Pineapple Fried Rice***

*Fried rice with pineapple, sultanas, egg and vegetables topped with cashew nuts*

## **THAI CURRIES (\$21.50)**

*Choose from Chicken, Beef, Lamb, Pork, or Prawns  
(Tofu or Vegetarian - \$20.00)*

### ***Green Curry: Geang Keaow Warn \****

*A delightful green curry, cooked with coconut milk, beans, mixed vegetables, kaffir lime leaves and bamboo shoots.*

### ***Red Curry: Geang Dang \****

*Thai red curry paste cooked with cauliflowers, sliced bamboo shoots, mixed vegetables, kaffir lime leaves and coconut milk.*

### ***Sweet Peanut Curry: Gaang Paneang \****

*Our most popular curry: A thick and creamy curry sauce cooked with your choice of meat, sliced onion and coconut milk. Sprinkled with kaffir lime leaves.*

### ***Jungle Curry (Hot) \****

*This is a traditionally spicy curry with fresh Thai herbs and vegetables.  
This is a famous dish from the northern part of Thailand (without coconut milk)*

### ***Masamman Curry \****

*Ancient Royal Thai curry cooked with palm sugar, roasted peanuts, tamarind sauce, potato, pumpkin and onion in coconut milk. (we suggest either beef or lamb with this)*

## **STIRFRIES (\$21.50)**

*Choose from Chicken, Beef, Lamb, Pork or Prawns*

*(Tofu or Vegetarian \$20.00)*

### ***Roasted Chilli and Cashew Nuts \****

*Stir fried with onion and vegetables.*

### ***Sweet and Sour \****

*Stir fried pineapple, onion, carrot, tomato & cucumber in Thai sweet and sour sauce.*

### ***Oyster Sauce***

*Stir fried seasonal vegetables in oyster sauce*

### ***Thai Basil***

*Stir fried vegetables with Thai Basil*

### ***Fresh Ginger***

*Stir fried vegetables with fresh ginger*

### ***Pepper and Garlic***

*Stir fried vegetables with pepper and garlic*



## **CHEFS SPECIALTIES (\$25.50)**

### ***ChooChee Salmon***

*Steamed Salmon cooked in a mild curry paste.  
Served on a base of steamed vegetables*

### ***Fish in Lime Sauce***

*A deliciously healthy dish of steamed fish cooked with prune seed, sliced onion, garlic, coriander roots and ginger in lime sauce*

### ***Three Sauce Fish***

*A delicious fish fillet deep fried with three Thai favourite toppings  
Sweet, Sour and Salt!*

### ***Honey Lemon Chicken***

*Famous marinated tender chicken breasts deep fried  
and topped with honey and lemon sauce.*

### ***Ped Laad Sauce - BBQ Duck***

*Exquisitely cooked BBQ Duck topped with the Chefs secret sauce  
and served with steamed vegetables.*

### ***Lamb Sizzling***

*Lamb served literally sizzling on a hot plate. Divine!*



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**DESSERT (\$11.50)**

***Sticky Rice with Mango***

*A tasty refreshing finish to the evening with sweet sticky rice lightly covered in caramel sauce alongside fresh mango and topped with vanilla ice cream.*

***Banana Fritter***

*Deep fried banana with vanilla ice cream and topped with passion fruit.*

**TO FINISH (\$4.50)**

*Green Tea*

*Jasmine Tea*

*English Breakfast Tea*



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