

Thai Village Restaurant

10/415 Remuera Rd., Remuera, Auckland.

Tel/Fax. +64(0)9 523 3005

Fully Licensed/BYO

Lunch: Mon-Fri (12.00 - 15.00)

Dinner: Mon-Sun (17.30 - Late)

Dinner

Appetisers

	@MENU
A.1 Mixed Appetisers	\$10.50
<i>Favourite assortment of our popular selections</i>	
A.2 Pork and Prawns on Toast	\$10.00
<i>Deep-fried minced pork and prawns on toast</i>	
A.3 Thai Spring Rolls	\$10.00
<i>Thai spring rolls stuffed with minced pork, shrimps and vegetables</i>	
A.4 Fish Cakes	\$10.50
<i>Deep-fried fish cakes served with crushed peanut & cucumber sauce</i>	
A.5 Chicken Satay	\$10.50
<i>Barbequed chicken skewers served with peanut sauce</i>	
A.6 Kari Puff	\$10.00
<i>Minced chicken with sweet potato wrapped in puff pastry</i>	
A.7 Money Bags	\$10.50
<i>Diced Water chestnuts, minced pork and prawns wrapped with rice pastry</i>	
A.8 Chicken Tulip	\$10.50
<i>Sculptured chicken wings marinated, fried and served with sweet chilli sauce</i>	
A.9 Mieng Goong	\$12.50
<i>Rice noodle and prawn wrapped in fresh fancy lettuce served with special homemade sauce</i>	
A.10 Fresh Spring Rolls	\$12.50
<i>Fresh vegetable and prawns rolled in rice pastry served with Tamarind sauce and ground peanut</i>	
A.11 Crumbed Seaweed Prawn Rolls	\$12.50
<i>Minced prawns and diced chestnuts seasoned with Thai herbs wrapped in seaweed then rolled in bread crumbs and deep-fried.</i>	

Soups

	@MENU
B.1 Tom Yum (Prawns/Seafood/Chicken)	(\$11.50/\$11.50/\$10.50)
<i>Spicy soup with lemon juice, mushroom and lemon grass</i>	
B.2 Tom Kha (Prawns/Seafood/Chicken)	(\$11.50/\$11.50/\$10.50)
<i>Lemon flavoured coconut milk with galanga</i>	
B.3 Vermicelli Soup	\$10.50
<i>Consomme of minced pork, vermicelli, bean curd and shrimps</i>	
B.4 Tom Jued Aow Thai	\$11.50
<i>Consomme of seafood combination</i>	

Meat & Poultry

	@MENU
C.1 Gai Ob (Flaming Chicken)	\$29.50
<i>NZ's original baked whole chicken marinated with Thai herbs flamed in brandy, served with sweet chilli sauce. Preparation time approx 25 mins</i>	
C.2 Stir Fried Cashew Nuts (Chicken/Pork/Beef) (Duck)	(\$22.00/\$22.00/\$22.00) (\$24.50)
<i>Stir fried chicken, pork or beef with cashew nuts and sweet roasted chilli paste</i>	
C.3 Garlic and Pepper Sauce	\$21.50
<i>Stir fried chicken, pork, beef or lamb with garlic and pepper sauce</i>	
C.4 Sizzling Sliced Beef	\$24.50
<i>Sizzling platter of grilled sirloin steak served with roasted chili sauce</i>	
C.5 Beef Oyster Sauce	\$21.50
<i>Saut�ed sliced beef with vegetables and oyster sauce</i>	
C.6 Ginger Sauce	\$21.50
<i>Stir fried chicken, pork or beef with ginger and onion sauce</i>	
C.7 Sweet Basil Sauce (Chicken/Pork/Beef/Lamb) (Duck)	(\$21.50/\$21.50/\$21.50) (\$24.00)
<i>Stir fried chicken, pork, beef, lamb or duck with garlic, fresh chili and sweet basil</i>	
C.8 Sweet & Sour	\$22.50
<i>Stir fried combination of prawns, chicken and pork in sweet and sour sauce</i>	

C.9 Crumbed Pork	\$22.50
<i>Pork scotch fillet dipped in crumb-batter and vegetables, deep fried then Served with delicious tamarind sauce</i>	
C.10 Nua Thai Village	\$22.50
<i>Sliced beef sirloin sauteed in delicious oriental sauce served with steamed vegetables</i>	
C.11 Golden Triangle	\$24.50
<i>Beef sirloin, scallops and prawns sauteed in cognac with onion and capsicum in oriental sauce</i>	
C.12 Lamb Rack	\$27.50
<i>Grilled Lamb rack with Head Chef Savang's special sauce</i>	

Curry

	@MENU
D.1 Panaeng Curry	\$21.50
<i>Creamy red curry of chicken, beef or pork slices with coconut milk and sweet basil</i>	
D.2 Green Curry	\$21.50
<i>Green curry of chicken, beef or pork with coconut milk</i>	
D.3 Red Curry	\$21.50
<i>Red curry of chicken, beef or pork with bamboo shoots and coconut milk</i>	
D.4 Red Duck Curry	\$24.50
<i>Red curry of roasted duck with sweet basil in coconut milk</i>	
D.5 Kaeng Mussaman Lamb	\$22.50
<i>Medium Thai curry of tender braised lamb slices with sweet potato</i>	
D.6 Yellow Curry	\$21.50
<i>Yellow curry dish of lightly sauteed chicken with sweet potato in coconut milk</i>	

Seafood

	@MENU
E.1 Seafood with Garlic & Pepper Sauce	\$24.50
<i>Stir fried prawns, squid, scallops and mussels with garlic and pepper sauce</i>	
E.2 Battered Prawns	\$24.50
<i>Prawns in special batter served with plum sauce</i>	
E.3 Choo Chee Prawns	\$25.50
<i>Stir fried prawns in red curry with sweet basil and coconut milk</i>	
E.4 Prawn Cashew Nuts	\$25.50
<i>Stir fried prawns with cashew nuts and roasted chilli</i>	
E.5 Fish with Sweet Chilli Sauce	\$27.50
<i>Deep fried whole snapper with special chilli sauce</i>	
E.6 Steamed Fished with Lemon sauce	\$28.50
<i>Steamed whole snapper with chilli and garlic lemon sauce</i>	
E.7 Seafood Basil	\$24.50
<i>A choice of scallops, squid, mussels or prawn sauteed with garlic, chilli and sweet basil</i>	
E.8 Ginger Fish	\$26.50
<i>Snapper fillet stir fried with onion, spring onion and ginger sauce</i>	
E.9 Fish Strips	\$25.50
<i>Gently fried fish fillets rolled herbs, spices, egg and breadcrumbs</i>	
E.10 Choo Chee Fish (Salmon/Snapper)	\$27.50
<i>Grilled fish fillets in red curry with sweet basil and coconut milk</i>	
E.11 Chef Preecha Calamari	\$25.50
<i>Thinly battered calamari strips mixed in sweet and sour red wine sauce (Highly recommended)</i>	

Salads

	@MENU
F.1 Waterfall Beef	\$21.50
<i>Sliced grilled sirloin with grounded roasted rice, chilli, mint and lemon juice</i>	
F.2 Thai style Chicken salad	\$21.50
<i>Fresh carrots, celery, cucumber with shredded grilled chicken topped with spicy dressing</i>	

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F.3 Siam Seafood Salad \$24.50

Spicy Thai-style salad of seafood combination with Thai herbs and lemon juice

F.4 Mook Fish \$25.50

Crumbed fish with Thai style herbs, orange and lemon dressing created by our lovely boss Mook

Vegetables

@MENU

G.1 Pad Pak (Meat/Vegetables Only) (\$20.50/\$17.50)

Seasonal vegetables sauteed in oyster sauce with either chicken, pork or vegetables only

G.2 Pad Pak Benjarong \$21.50

Stir fried mixed vegetables with chicken, pork, prawns and squid

G.3 Pad Pak Goong Nang \$21.50

Stir fried mixed vegetables with prawns

G.4 Pra-Ram \$22.50

Grilled chicken with stir fried vegetables topped with peanut sauce

Noodles and Rice

@MENU

H.1 Pad Thai (Chicken/Prawns) (\$19.50/\$24.50)

Traditional stir fried rice noodles with sliced chicken or prawns with bean sprouts and spring onions topped with crushed peanut

H.2 Thai Village Noodles \$20.50

Stir fried egg noodle with BBQ pork and prawns with vegetable

H.3 Fried Rice (Chicken/Prawns) (\$19.50/\$24.50)

Thai style stir fried rice with chicken or prawns

H.4 The Drunken Chef \$19.50

Stir fried rice noodle and beef with chilli, chopped garlic and basil

H.5 Golden Silk \$19.50

Rice vermicelli stir fried with egg, bean sprout, thinly sliced chicken, bean curd and shrimp chilli paste

H.6 Steamed Jasmine Rice \$2.50

Per person

H.7 Steamed Vegetables \$6.50

Vegetarian Menu : Appetisers

@MENU

V.1 Tofu Loog Ka-er \$9.50

Deep fried bean curd served with tamarind sauce

V.2 Vegetarian Spring Rolls \$9.50

Deep fried Thai spring rolls stuffed with vermicelli and vegetables

V.3 Vegetarian Kari Puff \$9.50

Mixed vegetables with yellow curry paste wrapped in puff pastry

V.4 Corn Fritters \$9.50

Fritter of sweet corn served with cucumber sauce

V.5 Tofu Satay \$9.50

Fried skewers of bean curd topped with peanut sauce

Vegetarian Menu : Soup

@MENU

V.6 Vegetarian Vermicelli Soup \$10.00

Clear flavoured soup with vermicelli, Chinese mushroom and bean curd

V.7 Vegetarian Tom Yum \$10.00

Spicy vegetable soup with Thai herbs, cashew nut

V.8 Tofu Tom Kha \$10.00

Lightly spiced soup of bean curd, lemon grass and mushroom in coconut milk

Vegetarian Menu : Main Course

@MENU

V.9 Vegetarian Pad Thai \$19.50

Stir fried noodles with bean curd, chopped peanut and vegetables

V.10 Vegetarian Fried Rice \$19.50

Thai style stir fried rice with red beans, pineapple, capsicum, sweet potato and onion

V.11 Vegetarian Green Curry \$20.00

Green curry paste with vegetables and bean curd

V.12 Vegetarian Red Curry \$20.00

Mushrooms, green peas, bean curd and pineapple in red curry paste and coconut milk

V.13 Vegetarian Yellow Curry \$20.00

Mild yellow curry with deep-fried bean curd, onions and potato

V.14 Vegetarian Sweet and Sour \$20.00

Stir fried vegetables in sweet and sour sauce

V.15 Tofu Cashew Nuts \$20.00

Stir fried bean curd with cashew nuts, vegetables and sweet roasted chilli

V.16 Tofu & Sweet Basil \$20.00

Stir fried bean curd with garlic, fresh chilli, round bean and sweet basil

V.17 Pad Toor Dang \$20.00

Stir fried kidney beans, cashew nuts, celery, bean curd and chilli

V.18 The Drunken Chef Jay \$19.50

Stir fried rice noodle and vegetables with chilli, chopped garlic and basil

V.19 Yum Pak \$20.00

Steamed vegetables with cashew nuts mixed with thai herbs and coconut and lemon sauce topped with deep fried shallots

Banquet Menu #1 (\$49.50 Per Person - minimum of 4 people)

**Main served with steamed Jasmine rice*

Appetiser

A favourite assortment of our popular selections

Tom Yum Goong

Spicy prawn soup with lemon juice, mushroom and lemon grass

Gai Ob (Flaming Chicken)

NZ's original baked whole chicken marinated with Thai herbs flambéed in brandy, served with sweet chilli sauce

Cho Chee Prawns

Grilled fish fillets in red curry with sweet basil and coconut milk

Mook Fish

Crumbed fish with Thai style herbs, orange and lemon dressing created by our lovely boss Mook

Pork with Garlic & Pepper Sauce

Stir fried pork with garlic and pepper sauce

Nua Thai Village

Sliced beef sirloin sauteed in delicious oriental sauce served with steamed vegetables

Dessert

Chefs selection dessert

Tea or Coffee

Banquet Menu #2 (\$37.50 Per Person - minimum of 4 people)

**Main served with steamed Jasmine rice*

Appetiser

A favourite assortment of our popular selections

Yellow Chicken Curry

Yellow curry of chicken with coconut milk

Fish with Sweet chilli Sauce

Deep fried whole snapper with special chilli sauce

Sweet & Sour

Stir fried combination of prawns, chicken and pork in sweet and sour sauce

Crumbed Pork

Pork scotch fillet dipped in crumb-batter and vegetables, deep fried then served with delicious tamarind sauce

Beef Pad Pak

Stir fried vegetables with beef

Tea or Coffee