

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)

Lunch

Quick Starters 3 pieces per serving

	@MENU
1. Knom Pang Na Moo <i>Deep fried minced pork and prawn on toast</i>	\$5.50
2. Poh Pia Kaew <i>Thai spring rolls stuffed with minced pork, shrimp and vegetable</i>	\$5.50
3. Thod Mun Pla <i>Deep fried fish cakes served with crushed peanuts and cucumber sauce</i>	\$5.50
4. Satay Skewers <i>Barbecued skewers of chicken or beef served with peanut sauce</i>	\$5.50
5. Kari Puff <i>Minced chicken with sweet potato wrapped in puff pastry</i>	\$5.50

Mains

	@MENU
6. Pad Thai Noodles <i>A classic stir fried rice noodles dish with chicken and prawn with fresh bean sprouts and crushed peanuts</i>	\$14.50
7. Guey Tiew Thai Village <i>Stir fried egg noodles with honey BBQ pork, prawn, egg and vegetables</i>	\$14.50
8. Guey Tiew Nua toon <i>Rice noodle soup with braised beef and beef balls with vegetables</i>	\$14.50
9. Kow Pad (Fried Rice) <i>Thai style stir fried rice with chicken and prawn</i>	\$14.50
10. Plaa King <i>Snapper fillet stir fried with onion, spring onion and ginger sauce, served with steamed Jasmine rice</i>	\$16.50
11. Goong Med (Prawns Cashew Nuts) <i>Stir fried prawns with cashew nuts, spring onions, mushrooms and roasted chilli served with steamed Jasmine rice</i>	\$17.50
12. Gai Med (Chicken Cashew Nuts) <i>Stir fried chicken with cashew nuts, spring onions, mushrooms and roasted chilli, served with steamed Jasmine rice</i>	\$14.50
13. Pad Bai Ka Pao <i>Stir fried chicken, pork or beef with garlic, fresh chilli and sweet basil served with steamed Jasmine rice</i>	\$14.50
14. Pad Prew Wan <i>Stir fried combination of chicken and pork in sweet and sour sauce served with steamed Jasmine rice</i>	\$14.50
15. Beef Oyster <i>Stir fried beef with vegetables in oyster sauce served with steamed Jasmine rice</i>	\$14.50
16. Kaeng Panang <i>Creamy red curry of chicken, beef or pork slices with coconut milk, crushed peanuts, kaffir lime leaves and sweet basil, served with steamed Jasmine rice</i>	\$13.50
17. Kaeng Kari Gai <i>Yellow curry dish of lightly sauteed chicken with potato in coconut milk served with steamed Jasmine rice</i>	\$13.50
18. Spaghetti Kaeng Kiew Wan <i>Green curry of chicken with coconut milk, bamboo shoots and basil, served with spaghetti</i>	\$14.50
19. Kow Moo Dang <i>Honey barbeque pork topped with special red sauce served with Thai style sausage, special marinated hard boiled egg and steamed Jasmine rice</i>	\$14.50
20. Kow Mon Gai <i>Steamed chicken served with special Jasmine rice cooked in chicken stock. Comes with ginger sauce and clear soup</i>	\$14.50
21. Yum Nua Yang <i>Grilled beef salad with Thai style dressing</i>	\$15.50

Vegetarian

	@MENU
24. Pad Thai Jay <i>Stir fried noodles with bean curd, chopped peanut and vegetables</i>	\$13.50
25. Tow Hoo Pad Kapao <i>Stir fried bean curd with garlic, fresh chilli and sweet basil served with steamed Jasmine rice</i>	\$13.50
26. Kaeng Kari Tow Hoo <i>Yellow curry dish of bean curd and sweet potato in coconut milk served with steamed Jasmine rice</i>	\$13.50
27. The Drunken Chef Jay <i>Stir fried rice noodles and vegetables with chilli sauce, chopped garlic and basil</i>	\$13.50

Set Menu 1 (\$23.50 Per Person - minimum of 2 people)

*Main served with steamed Jasmine rice

Mixed Appetisers

Assortment of our popular selections

Kaeng Kari Gai

Yellow curry of Chicken with sweet potato in coconut milk

Nua Pad Med

Slices of stir fried Beef with cashew nuts and sweet roasted chilli paste

Pad Prew Wan Moo

Stir fried Pork in sweet and sour sauce

Tea or Coffee

Set Menu 2 (\$26.50 Per Person - minimum of 2 people)

*Main served with steamed Jasmine rice

Mixed Appetisers

Assortment of our 3 popular selections

Choo Chee Plaa

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

Gai Pad Med

Slices of stir fried chicken with cashew nuts and sweet roasted chilli paste

Moo Katiem Prik Thai

Stir fried pork with garlic and black pepper

Tea or Coffee