

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)

Takeaways

Appetisers (5 pieces)

A.1 Mixed Appetisers @MENU \$8.50

Favourite assortment of our popular selections

A.2 Pork and Prawns on Toast \$8.00

Deep-fried minced pork and prawns on toast

A.3 Spring Rolls \$8.00

Thai spring rolls stuffed with minced pork, shrimps and vegetables

A.4 Fish Cakes \$8.50

Deep-fried fish cakes served with crushed peanut & cucumber sauce

A.5 Chicken Satay \$8.50

Barbecued skewers of chicken or beef served with peanut sauce

A.6 Kari Puff \$8.00

Minced chicken with sweet potato wrapped in puff pastry

A.7 Money Bags \$8.50

'Money Bag' wrappings of water chestnuts, minced pork and prawn

A.8 Chicken Tulip \$8.50

Sculptured chicken wings marinated, fried and served with sweet chilli sauce

A.9 Fresh Spring Rolls \$11.00

Fresh vegetable and prawns rolled in rice pastry served with Tamarind sauce and ground peanut

A.10 Crumbed Seaweed Prawn Rolls \$11.00

Minced prawns and diced chestnuts seasoned with Thai herbs wrapped in seaweed then rolled in bread crumbs and deep-fried

Soups @MENU

B.1 Tom Yum (Prawns/Seafood/Chicken) (\$9.50/\$9.50/\$8.50)

Choice of tiger prawns or seafood spicy soup with lemon juice, mushroom and lemon grass

B.2 Tom Kha (Prawns/Seafood/Chicken) (\$9.50/\$9.50/\$8.50)

Delightful taste of chicken in lemon flavoured coconut milk with galanga

B.3 Vermicelli Soup \$8.50

Consommé of minced pork, vermicelli, bean curd and shrimps

B.4 Tom Jued Aow Thai \$8.50

Consommé of seafood combination

Meat & Poultry @MENU

C.1 Stir Fried Cashew Nuts (Chicken/Pork/Beef)|(Duck) (\$17.90)|(\$21.50)

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

C.2 Garlic and Pepper Sauce \$17.90

Stir fried chicken, pork, beef or lamb with garlic and pepper sauce

C.3 Beef Oyster Sauce \$17.90

Sautéed sliced beef with vegetables and oyster sauce

C.4 Ginger Sauce \$17.90

Stir fried chicken, pork or beef with ginger and onion sauce

C.5 Sweet Basil Sauce (Chicken/Pork/Beef/Lamb)|(Duck) (\$17.90)|(\$20.50)

Stir fried chicken, pork, lamb or beef with garlic, fresh chilli and sweet basil

C.6 Sweet & Sour \$17.90

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

C.7 Golden Triangle \$21.90

Beef sirloin, scollop and prawns sauteed in congae with onion and capsicum in oriental sauce

C.8 Crumbed Pork \$18.90

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

C.9 Nua Thai Village \$18.90

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

Curry @MENU

C.14 Panaeng Curry \$17.90

Creamy red curry of chicken, beef or pork slices with coconut milk and sweet basil

C.15 Green Curry \$17.90

Green curry of chicken, beef or pork with coconut milk

C.16 Red Curry \$17.90

Red curry of chicken, beef or pork with bamboo shoots and coconut milk

C.17 Red Duck Curry \$21.50

Red curry of roasted duck with sweet basil in coconut milk

C.18 Kaeng Mussaman Lamb \$18.90

Medium Thai curry of tender braised lamb slices with sweet potato

C.19 Yellow Curry \$17.90

Yellow curry dish of lightly sauteed chicken with sweet potato in coconut milk

Seafood @MENU

C.20 Seafood with Garlic & Pepper Sauce \$22.90

Stir fried prawns, squid, scallops and mussels with garlic and pepper sauce

C.21 Choo Chee Prawns \$23.90

Stir fried prawns in red curry with sweet basil and coconut milk

C.22 Prawn Cashew Nuts \$23.90

Stir fried prawns with cashew nuts and roasted chilli

C.23 Fish with Sweet Chilli Sauce \$24.90

Deep fried whole snapper with special chilli sauce

C.24 Seafood Basil \$22.90

A choice of scallops, squid, mussels or prawn sauteed with garlic, chilli and sweet basil

C.25 Ginger Fish \$24.90

Snapper fillet stir fried with onion, spring onion and ginger sauce

C.26 Fish Strips \$23.90

Gently fried fish fillets rolled herbs, spices, egg and breadcrumbs

C.27 Choo Chee Fish (Salmon/Snapper) \$24.90

Gently fried fish fillets rolled herbs, spices, egg and breadcrumbs

C.28 Chef Preecha Calamari \$23.90

Gently fried fish fillets rolled herbs, spices, egg and breadcrumbs

Salad & Veges @MENU

D.1 Waterfall Beef \$18.90

Sliced grilled sirloin with roasted rice, chilli, mint and lemon juice

D.2 Thai style Chicken Salad \$18.90

Fresh carrot, celery, cucumber with shredded grilled chicken topped with spicy dressing

D.3 Siam Seafood Salad \$22.90

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

D.4 Pad Pak (Meat/Vegetables Only/Prawns) (\$17.90/\$15.00/\$18.90)

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

D.5 Pra-Ram \$18.90

Grilled chicken with stir fried vegetables topped with peanut sauce

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)

Noodle & Rice

H.1 Pad Thai (Chicken/Prawns) @MENU (\$17.50/\$22.90)

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 \$18.90

Stir fried egg noodle with BBQ pork and prawns with vegetable

H.3 Fried Rice (Chicken/Prawns) (\$17.90/\$22.90)

Thai style stir fried rice with chicken or prawns

H.4 The Drunken Chef \$17.90

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

H.5 Golden Silk \$17.90

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

H.6 Steamed Jasmine Rice \$2.00 per person

H.7 Steamed Vegetables \$5.50

Vegetarian Menu : Appetisers (5 pieces) @MENU

V.1 Tofu Loog Ka-er \$8.00

Deep fried bean curd served with tamarind sauce

V.2 Vegetarian Spring Rolls \$8.00

Deep fried Thai spring rolls stuffed with vermicelli and vegetables

V.3 Vegetarian Kari Puff \$8.00

Mixed vegetables with yellow curry paste wrapped in puff pastry

V.4 Corn Fritters \$8.00

Fritter of sweet corn served with cucumber sauce

V.5 Tofu Satay \$8.00

Fried skewers of bean curd topped with peanut sauce

Vegetarian Menu : Main Course @MENU

V.6 Vegetarian Pad Thai \$16.90

Stir fried noodles with bean curd, chopped peanut and vegetables

V.7 Vegetarian Fried Rice \$16.90

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

V.8 Vegetarian Green Curry \$17.90

Green curry paste with vegetables and bean curd

V.9 Vegetarian Red Curry \$17.90

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

V.10 Vegetarian Yellow Curry \$17.90

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

V.11 Vegetarian Sweet and Sour \$17.90

Stir fried vegetables in sweet and sour sauce

V.12 Tofu Cashew Nuts \$17.90

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

V.13 Tofu & Sweet Basil \$17.90

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

V.14 Pad Toor Dang \$17.90

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

V.15 The Drunken Chef Jay \$17.90

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

V.16 Yum Pak \$17.90

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