

# 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)

## Dessert

### Dessert

|   |         |
|---|---------|
| Fresh Fruits <i>with Ice Cream</i>                                  | \$12.50 |
| Hot Banana Fritters <i>with Ice Cream</i>                           | \$9.00  |
| Lychee <i>with Ice Cream</i>  | \$9.00  |
| Sticky Rice <i>with Thai Custard and Ice Cream</i>                  | \$9.00  |
| Cassata <i>handcrafted ice cream with fruits and a touch of rum</i> | \$9.50  |
| Young Coconut <i>with Sago</i>                                      | \$9.00  |
| Crème Brulée  | \$9.50  |
| Ice Cream   | \$9.00  |

### Cognac

|                |         |
|----------------|---------|
| Hennessey VSOP | \$12.00 |
| Hennessey VS   | \$9.00  |

### Port

|                             |         |
|-----------------------------|---------|
| Taylor's 10 Years Old Tawny | \$12.00 |
| Barro's 20 Years Old Tawny  | \$18.00 |

### Special Coffee

|   |        |
|---|--------|
| With choice from following liqueurs   | \$9.50 |
| <i>Galliano   Baileys   Cointreau   Tia Maria   Sambucca   Irish Whiskey   Amurula Drambuie   Grand Marnier   Kahlua   Frangelico   Black Sambucca   Brandy   Benedictine</i> |        |

### Coffee

|   |        |
|---|--------|
| Tea <i>Jasmine, Green, Earl Grey, English Breakfast</i> | \$3.00 |
| Espresso <i>Long or Short   Cappuccino   Flat White</i> | \$3.50 |
| Moccacino   | \$4.00 |
| Latté   | \$4.00 |
| Hot Chocolate   | \$4.00 |

## Wine List

### Champagne & Methode Traditionnelle

|                 |       |          |
|-----------------|-------|----------|
| Moet et Chandon | @MENU | \$109.00 |
|-----------------|-------|----------|

*A truly elegant wine from Epernay, France.*

|                         |                     |
|-------------------------|---------------------|
| Deutz Marlborough Cuvee | (\$15.00   \$49.00) |
|-------------------------|---------------------|

*is complex, well-balanced premium methode traditionnelle is a true rival to French champagne*

|                                     |         |
|-------------------------------------|---------|
| Lindauer Special Reserve Brut Cuvee | \$38.00 |
|-------------------------------------|---------|

*An elegant and sophisticated Pinot Noir dominant methode traditionnelle. Golden in colour with a distinctive pink hue. Crisp, complex and well balanced.*

|                     |                    |
|---------------------|--------------------|
| Lindauer Brut Cuvee | (\$8.50   \$33.00) |
|---------------------|--------------------|

*An internationally acclaimed NZ methode traditionnelle. Light golden in colour with attractive fresh fruit flavours. A popular choice for all occasions.*

### Sauvignon Blanc

|  |       |         |
|--|-------|---------|
| Montana Letter Series Brancott Marlborough | @MENU | \$54.00 |
|--|-------|---------|

*Limited edition, barrel-fermented Sauvignon Blanc selected for its remarkable concentration of capsicum and herbaceous flavours.*

|                                  |                    |
|----------------------------------|--------------------|
| Delegat's Oyster Bay Marlborough | (\$9.00   \$42.00) |
|----------------------------------|--------------------|

*Good, clean, fresh fruit with very balanced herbaceous characters on the palate. A truly exciting wine.*

|                        |         |
|------------------------|---------|
| Stoneleigh Marlborough | \$42.00 |
|------------------------|---------|

*An intensely flavoured, full-bodied wine with lively flavours of rich, ripe passionfruit tempered with a hint of dry grass.*

|                                       |                    |
|---------------------------------------|--------------------|
| George Michel Golden Mile Marlborough | (\$8.00   \$39.00) |
|---------------------------------------|--------------------|

*A very typical Marlborough Sauvignon that showcases ripe fruit-filled gooseberry flavours and herbaceous aromas of freshly cut grass. The dry, lingering palate springs to life with zingy and zestful characteristics.*

### Chardonnay

|                         |       |                    |
|-------------------------|-------|--------------------|
| Church Road Hawke's Bay | @MENU | (\$9.00   \$46.00) |
|-------------------------|-------|--------------------|

*An elegant, barrique-fermented Chardonnay with ripe stone fruit characteristics enhanced by toasty oak sweetness and subtle layers of complexity.*

|                           |                    |
|---------------------------|--------------------|
| Huntaway Reserve Gisborne | (\$9.00   \$40.00) |
|---------------------------|--------------------|

*A rich, complex, creamy Chardonnay with mouth-watering tropical fruit flavours, soft hints of toasty vanillin oak and a long, lingering finish.*

|                           |         |
|---------------------------|---------|
| Couper's Shed Hawke's Bay | \$38.00 |
|---------------------------|---------|

*Tropical fruit notes, with lifted white fleshed nectarine characters and subtle toasty oak complexities. Rich and creamy, with mealy influences and lingering citrus flavours.*

|                        |                    |
|------------------------|--------------------|
| Lammastide Marlborough | (\$8.00   \$38.00) |
|------------------------|--------------------|

*A rich, oak matured wine with beautiful fig and ripe melon characters. Elegant and complex, the wine has a soft creamy length of finish.*

### Pinot Gris

|                                       |       |         |
|---------------------------------------|-------|---------|
| Stoneleigh Rapaura Series Marlborough | @MENU | \$44.00 |
|---------------------------------------|-------|---------|

*An intense, elegant wine with a delicate bouquet of pear, peach and melon. Textured and creamy with rounded stonefruit flavours and a touch of spice.*

|                             |                    |
|-----------------------------|--------------------|
| Montana Reserve Hawke's Bay | (\$9.00   \$39.00) |
|-----------------------------|--------------------|

*Great complexity and character, this Pinot Gris has a rich palate of ripe pear and stone fruit flavours with light spicy undertones.*

|                                 |         |
|---------------------------------|---------|
| Corbans Private Bin Hawke's Bay | \$37.00 |
|---------------------------------|---------|

*Aromas of ripe pear and pineapple followed by a palate full of classic Hawke's Bay citrus flavours complemented by nutty tones.*

# 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)

## Aromatics

@MENU

**Spy Valley Gewurztraminer Marlborough \$38.00**

*A Ripe flavour spectrum of ginger, coriander and white pepper, with tropical fruit and a medley of spices and citrus fruits. Fruit sweetness in the palate is delicately balanced with a taut structure leaving a satisfying finish.*

**West Brook Riesling Marlborough \$38.00**

*The entrancing aromas of mandarin flesh, lime zest and apple blossom lead to a full and fleshy palate. A graceful minerality entwines with notes of apricot and lime.*

**Stoneleigh Pinot Noir Rose Marlborough \$42.00**

*This Rose captures the beauty and delicate essence of the Pinot Noir grape displaying aromas of fragrant raspberry and strawberry fruit with red plum notes.*

## Pinot Noir

@MENU

**Gibbston Valley Central Otago \$78.00**

*This wine displays an attractive medley of ripe plums, red berries and cherries integrated with fine tannins and toasty French oak.*

**Black Ridge Alexandra Old Vine Central Otago \$58.00**

*Dark fruits with savoury hints from subtle french oak with soft tannins. Complex fruit flavours with white pepper, spicy edges and hints of licorice. Complexity that comes from 28yr old vines.*

**Rabbit Ranch Central Otago \$49.00**

*Supple mouth-filling flavours with savoury spicy hints and a fine tannic finish.*

**Stoneleigh Marlborough (\$9.00 | \$40.00)**

*Soft and supple with subtly integrated oak perfectly complementing the full flavours of ripe red berry fruit, enhanced by a hint of gaminess and fine velvety tannins.*

## Merlot Cabernet & Blends

@MENU

**Church Road Reserve Hawke's Bay Merlot Cabernet Sauvignon \$59.00**

*An elegant, earthy and full-bodied red wine with intense cherry fruit flavours integrated with rich, spicy French oak complexities and fine-grained tannins.*

**Brown Brothers Cabernet Sauvignon \$42.00**

*A flavoursome and elegant wine with a long middle palate and elegant wood. Produced in Australia.*

**Huntaway Reserve Gisborne/Hawke's Bay Merlot Cabernet Sauvignon (\$9.00 | \$39.00)**

*An elegant, full-bodied wine with a soft, sweet palate of lingering dark cherry flavours and supple savoury tannins, subtly integrated with spicy oak.*

**George Wyndham Shiraz \$39.00**

*A rich full palate of spicy plum flavours balanced with well-integrated oak. Elegant wine with soft, well structured tannins and a lingering finish.*

**Hobeck Merlot Barossa \$38.00**

*A stylish, fresh flavoursome palate. With great plum and chewy/charred oak flavours which combines beautifully with the fruit flavours.*

**Evenwood Shiraz Barossa (\$8.00 | \$37.00)**

*A deep dark wine, with aromas of black currants & liquorice. Soft and silky with loads of dark berries a wine thats generous and rich.*

## Beer

@MENU

**Singha \$7.50**

**Heineken \$7.00**

**Crown Lager \$7.00**

**Asahi \$8.00**

**Export Gold \$6.00**

**Lion Red \$6.00**

**Amstel Light \$7.00**

**Chang \$7.50**

**Tiger \$7.00**

**Stella Artois \$7.00**

**Steinlager Pure \$7.00**

**Mac's Black \$6.50**

**Mac's Gold \$6.50**

**Mac's Light \$6.50**

## Spirits

@MENU

**Single \$6.00**

**Double \$7.00**

**Liqueurs \$8.50**

**Martell VS \$9.00**

**Remy Martin VSOP \$12.00**

**Hennessy X.O \$22.00**

## Port

@MENU

**Sandeman 10-Year Old Tawny Port (\$7.00 | \$52.00)**

**Yaldara 15 year old (\$7.00 | \$52.00)**

## Special Coffee

@MENU

**With choice from following liqueurs \$9.50**

*Cafe Nero - Galliano Yellow | Irish - Jameson Irish Whiskey |*

*Prince Charlies - Drambuie | Mexican - Kahlua and Tequilla |*

*Tropical - Malibu and Tia Maria | Romano - Black Sambuca |*

*Cafe Parisienne - Triple Sec and Brandy | Baileys | Frangelico*

## Non-Alcoholic

@MENU

**Soft Drinks \$3.00**

**Lemon, Lime and Bitters \$3.50**

**Raspberry and Soft Drink \$3.50**

**Bundaberg Ginger Beer \$4.00**

**Antipodes Still (500ml | 1000ml) (\$8.00 | \$11.00)**

**Antipodes Sparkling (500ml | 1000ml) (\$8.00 | \$11.00)**

**Fruit Juice \$4.00**