

Seafood

23. Garlic and pepper

Squid \$18.50 Prawns \$22.50

Slices squid or prawns stir fried with garlic and pepper.

24. Talay Ka Ta \$22.50

Combination seafood marinated in selected spices, garlic and pepper.

25. Pad Talay \$20.50

Combination seafood stir fried with vegetables, red curry paste and coconut cream.

Vegetarian Appetizers and Soups

26. Gari Puff Jae \$8.50

Deep fried puff pastry stuffed with onion, pumpkin, red kumara and curry powder.

27. Tom Kar Jae \$8.50

Lightly spiced soup with lemon grass, seasonal vegetables and coconut cream.

28. Tom Yum Hed \$8.50

Hot and sour mushrooms soup with Thai herbs.

Main Course Vegan/Vegetarian

29. Pra Ram Long Song Jae \$16.50

Stir fried seasonal vegetables with Thai peanut sauce and tofu.

30. Gang Puk \$16.50

Thai green curry with bamboo shoots, seasonal vegetables, tofu and coconut cream.

31. Panang Puk \$16.50

Thick red curry with seasonal vegetables crushed peanut, tofu and coconut cream.

32. Pad Prieu Warn Puk \$16.50

Stir fried vegetables in sweet and sour sauce with pineapple and tofu.

Extra Meat (Chicken, Pork, Beef) \$2.50

Extra Vegetables \$2.00

Extra Rice \$2.50

Extra Cashew Nuts \$2.00

Combination Meats (Chicken, Pork, Beef) \$2.00



Opening Hours

**Lunch 12pm – 2.30pm
Tuesday to Saturday**

**Dinner 5pm – Late
Tuesday – Sunday**

Phone (09)834 9998

www.thaipeninsula.co.nz

*****NO MSG ADDED*****

**ALL MAIN COURSES ARE AVAILABLE IN
MILD, MEDIUM OR HOT
RICE INCLUDED WITH MAIN COURSE FOR
TAKEAWAY
PLEASE ASK OUR STAFF IF YOU HAVE ANY
ALLERGIES**

APPETIZERS

1. Gari Puff (4 Pieces) \$8.50

Deep fried puff pastry stuffed with minced chicken, onion, red kumara and curry powder.

2. Poh Pia (4 Pieces) \$8.50

Deep fried Thai spring rolls stuffed with minced pork and vermicelli.

3. Satay Gai (4 Skewers) \$9.50

Deep fried skewered slices of chicken marinated and served with peanut sauce on top.

4. Ka-nom Pang Na Goong (4 Pieces) \$8.90

Deep fried minced chicken and prawn on toast.

5. Tod Mun Goong (4 Pieces) \$8.90

Deep fried minced chicken and prawn patty served with plum sauce.

6. Mixed Appetizers (4 Pieces) \$8.90

Thai Gari Puff, Spring Roll, Satay Gai and Ka-Nom Pang Na Goong.

Soups

7. Tom Yum Goong \$9.90

Hot and sour soup with prawns, mushrooms and Thai herbs.

8. Tom Yum Gai \$8.90

Hot and sour soup with chicken, mushrooms and Thai herbs.

9. Tom Kar Gai \$8.90

Lightly spiced soup flavoured with lemon grass, mushrooms and coconut cream

Noodles and Rice

10. Pad Thai \$16.00

Traditional Thai noodles fried with **chicken, pork** or **beef**, carrot, spring onion, bean sprouts, crushed peanuts and eggs.

11. Khao Pad \$16.00

Thai fried rice with **chicken, pork** or **beef**, eggs and vegetables.

Main Course Curry

12. Gang Massaman

Lamb \$22.50 Chicken or beef \$16.90

Thick red curry with potatoes, onion, peanuts and coconut cream.

13. Gang Gari

Chicken/Pork/Beef \$16.90

Traditional Thai yellow curry with potatoes, onion and coconut cream.

14. Gang Kiew Warn

Chicken/Pork/Beef \$16.90

Traditional Thai green curry with bamboo shoots, capsicum, courgette, carrot and coconut cream.

15. Gang Ped Dang

Chicken/Pork/Beef \$16.90

Traditional Thai red curry with bamboo shoots, capsicum, courgette, carrot and coconut cream.

16. Gang Panang

Chicken/Pork/Beef \$16.90

Thick red curry with crushed peanut, capsicum, carrot and coconut cream.

Main Course Stir Fried

17. Pra Ram Long Song \$16.90

Slices of **chicken, pork** or **beef** stir fried with seasonal vegetables and Thai peanut sauce.

18. Gai Pad Met Ma Muang \$17.00

Slices of **chicken** stir fried with cashew nuts, carrot, onion, spring onion, mushroom, young corn, capsicum and oyster sauce.

19. Pad Khing \$16.90

Slices of **chicken, pork** or **beef** stir fried with vegetables, ginger and oyster sauce.

20. Moo Ka Ta \$16.90

Marinated pork stir fried in sweet sauce and pepper.

21. Gai Ka Ta / Nua Ka Ta \$16.90

Stir fried **chicken** or **beef** with selected spices, garlic and pepper.

22. Pad Prew Warn \$16.90

Slices of chicken stir fried with vegetables in sweet and sour sauce.