

EXTRAORDINARY

- SP10 PHUKET ISLAND \$21.90**
Another nice dish. Chicken, prawns, squid, shiitake mushrooms and vegetables with Thai whiskey sauce. Wrapped in steamed cabbage
- SP12 NAUGHTY PIG® (MED) - CRISPY PORK \$18.90**
Crispy pork with green curry paste, plentiful Thai herbs, peppercorn, broccoli, cauliflower and courgettes.
- SM3 FAMOUS CHICK® \$18.90**
A Kiwi favourite! Famous for its "young and tender" chicken breast. Selected tender chicken breast marinated then stir fried in satay sauce with broccoli, leeks, onions, and carrots. Sprinkled with roasted cashew nuts.
- SM5 CRISPY CHICKEN (MED) \$18.90**
Chicken strips lightly coated with breadcrumbs. Stir-fried in a medium spicy chilli sauce, carrots, onions, capsicums, green beans and courgettes.
- TROPICAL PARADISE™ (MED) \$18.90**
Stir fried chicken in our special tropical sauce with Thai herbs, young coconut meat, broccoli and carrots.

Noodles & Rice

Chicken, Beef, Pork \$16.90	Crispy Pork \$18.90	Squid \$18.90	Duck, Tiger Prawns \$20.90	Mixed Seafood \$21.90	Tofu, Vege \$15.90
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- N1 PHAD THAI - THAI CHEF'S SPECIALIST**
Rice noodles (thin white noodles) stir-fried with our special sauce, fried eggs, bean sprouts, spring onion, crushed peanuts.
- N2 PHAD SEE-IEW (C U LATER NOODLES)**
Fresh rice noodles, (wide noodles) in our special dark soy sauce, fried egg, green vegetables.
- N4 THE ALCOHOLIC'S NOODLES**
Rice noodles (wide noodles) with fresh garlic, chillies, mushroom, capsicum, carrots, green beans, bamboo shoots, onion, spring onions, holy basil.
- N5 FRIED RICE**
Fried jasmine rice with fried eggs, onions, tomatoes, spring onions, mixed vegetables.
- N6 PHAD THAI YELLOW NOODLE**
Try my favourite - our famous dish fresh thick egg noodle (like spaghetti) stir-fried with our special sauce, egg, bean sprouts, spring onion, crushed peanuts and your selection
Beef, Chicken or Pork **\$17.90**
Prawns or Mix Seafood **\$21.90**

Kids

- Chicken nuggets or battered fish fillets with chips \$8.50
Seafood Baskets \$10.50

Regional Esarn Dish

- G RE1 NUEA NUM TOK (Warm beef salad) \$18.90**
Eastern favourite! Grilled sliced sirloin beef salad with ground rice, dried chillies, lemon juice, spring-onions, onions and coriander. Served warm.
- G RE2 YUM MOO KROB (Crispy pork salad) \$18.90**
Sliced marinated pork salad stir in spices, lemon juice, spring onions, onions with our secret dressing, hot and sour chilli sauce.
- G RE3 YUM TALAY \$18.90**
Mixed seafood in a tasty, spicy and sour dressing, with tomatoes, onions, Thai herbs, spring-onions and coriander.
- G RE4 PATTAYA GIRLS \$18.90**
King prawns with Thai spices and Thai sauces. A very traditional of Thai salad. It's sexy and medium hot.
- G RE5 CARROT SALAD 'som-tum' \$15.90**
A very popular Thai salad. Sliced carrots with lime juice, tomatoes, green beans, chillies, garlic, crushed peanuts and dried shrimps. Served cold.
- G RE6 LARB GAI \$18.50**
Popular Chicken minced salad with Onion, spring-onion, ground roasted rice, coriander in Thai dressing.

*G = Gluten Free

Bar, Fully Licensed, Takeaways & Deliveries



THAI



Chef's

RESTAURANT



Thai Chef's restaurant was privileged to be honoured Thai Select PREMIUM by the Prime Minister of Thailand in recognition of its authenticity and high standard of Thai cuisine

The Pride of Thailand award presented by the National Food Institute of Thailand by the Ministry of Industry.

LUNCH \$13.50 Mon-Fri 12pm - 2pm

DINNER 7 DAYS from 5.00pm

Home Delivery available



201 DEVON STREET EAST

Ph: 06 758 1535

www.thaichef.co.nz

TAKEAWAY PRICE LISTS

Appetiser

- A1 KRAREE PUFF \$8.50**
Thai puff with curry spices, minced chicken and mashed potato stuffing, served with Thai sweet chilli sauce.
- G A2 SATAY CHICKEN OR BEEF (3 STICKS) \$8.50**
3 grilled skewers of sliced marinated chicken or beef, served with peanut sauce.
- A4 ROCK & ROLL \$8.00**
Thai style Spring Rolls, filled with vermicelli, cabbage, carrot, celery, served with Thai sweet chilli sauce.
- A5 THAI DIM SIM \$9.50**
Thai version of Chinese invented cuisine. Steamed minced pork marinated with water chestnuts and shiitake mushrooms. Wrapped in a thin pastry, served with homemade dipping sauce and crispy garlic.
- A6 RAINY SEASON \$8.50**
Lightly battered stuffed mushrooms with minced pork, served with Thai sweet chilli sauce.
- A7 SLEEPY PIG IN BED \$8.50**
Marinated minced pork and herbs on toast, served with Thai sweet chilli sauce.
- A8 THAI'S CHEF FRESH ROLLS \$9.00**
Grilled, marinated pork wrapped in rice paper with lettuce, carrot and cucumber, served with Thai dressing
- A11 NO MOON TONIGHT \$9.30**
Crispy moon shaped delight filled with our secret marinated minced prawn, blended with spices, sesame seeds and coriander, served with plum sauce.
- A12 PRAWN CAKES \$10.00**
Tasty minced king prawns with coriander. Coated with famous breadcrumb "Panko", served with plum sauce.
- MA MIXED ENTRÉE (1 PERSON) \$10.00**
Kraree puff, rock & roll, tiger prawn roll and sleepy pig in bed, served with Thai sweet chilli sauce.

Soups

- G TY TOM YUM (MED)**
This soup has a unique spicy and sour flavour. It is the most popular Thai soup. Simmered lemon juice, lemon grass, fresh chillies, herbs, mushroom, coriander.

	ENTRÉE	MAIN
CHICKEN	\$10.50	\$18.50
PRAWN OR MIXED SEAFOOD	\$12.50	\$22.50
ONLY VEGETABLES	\$9.50	\$16.50

- G TK TOM KHA**
Creamy coconut soup with lemon juice, cabbage, mushrooms, tomatoes, lemon grass and kaffir leaves.

	ENTRÉE	MAIN
CHICKEN	\$10.50	\$18.50
ONLY VEGETABLES	\$9.50	\$16.50
PRAWN OR MIXED SEAFOOD	\$12.50	\$22.50

MAINS ACCOMPANIED BY JASMINE RICE AS COMPLIMENTARY EXCEPT NOODLE DISHES

Favourite woks

Chicken, Beef, Pork \$16.90	Squid, Crispy Pork \$18.90	Crispy Fish \$20.90	Duck, Tiger Prawns \$21.50	Lamb, Scallops \$20.90	Vegetable, Tofu \$15.50
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PLEASE INDICATE YOUR HEAT LEVEL NOT SPICY, MILD, MED, HOT1, HOT2 HOT3, BLOODYHOT

- F1 THE 3 ALCOHOLICS® (MED, HOT1, HOT2, HOT3) \$17.50**
Three combination of meats with secret sauce, mixed herbs, fresh chillies, carrots, green beans, mushrooms and capsicum
- F2 HOLY BASIL (MED, HOT)**
Holy basil, chilli paste, garlic, green beans, bamboo shoots, capsicum.
- F4 SPICE GIRL (MED SPICY) RECOMMENDED**
She's a sexy girl! Tossed fresh chillies, garlic, onions, capsicum, seasonal vegetables.
- F5 LADY BARCADI (VERY HOT)**
Special creation from our naughty sexy chef, Hot and Spicy of course. Sautee your choice of meat with our homemade chilli paste and coconut cream. A nice dish to hot up for good long night...
- F6 PAD PED THAI CHEF'S (MED, HOT)**
Our special blended spicy sauce, Thai chilli paste, plentiful herbs, leeks, capsicum, bamboo shoots, courgettes.
- F7 PED MED MAMUANG - THE CASHEW NUT (MILD)**
Thai style, stir-fried with our homemade sauce, seasonal vegetables, onions, spring onions, cashew nuts.
- F9 THE GINGER (VERY NICE AND MILD)**
Stir-fried with ginger, our yummy soybean pste sauce, green vegetables, carrots, onions, mushrooms.
- F10 SWEET HONEY**
Sauteed in honey-lemon flavoured sauce, with pineapple chunks, carrots, onions, capsicum, cucumber, tomatoes and spring onions.
- F11 SEXY LITTLE DUCK® (MED OR HOT) \$21.50**
Roasted duck with our homemade chilli paste, green beans, leeks, courgettes, capsicum and shredded KAFFIR LEAVES.
- F 12 VEGE WOK**
Tossed bok choi, broccoli, mushrooms, garlic and leeks with oyster sauce and your choice of meat.

Others

Jasmine Rice	\$3.00
Thai Roti Bread - popular flattened bread	\$4.00
Coconut Rice	\$4.00
Sticky Rice	\$4.00

Prices subject to change without notice.
Taste may vary for each person

Curries

*G = Gluten Free

Chicken, Beef, Pork \$18.90	Squid \$20.90	Crispy Pork \$19.90	Duck, Tiger Prawns \$21.50	Lamb, Scallops \$21.90	Vegetable, Tofu \$17.90
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- G C1 GREEN CURRY (MED)**
Our famous green curry paste, coconut milk, bamboo shoots, green beans, capsicum and pumpkin.
- G C2 RED CURRY (MED)**
Red curry paste, coconut milk, bamboo shoots, green beans capsicum and pumpkin.
- G C3 ROYAL PANANG (THICK MED HOT CURRY)**
Selected from Royal Thai cuisine recipe. A thick and creamy curry sauce with your choice of meat. Sprinkled with crushed peanuts and kaffir lime leaves. Sorry, no vegetables in this dish.
- G C4 MUSSAMAN CURRY (MILD) \$18.50**
Braised beef in a traditional Thai mild curry, with coconut cream, potatoes, onions and roasted peanuts
- G C6 DUCK IN LOVE® - DUCK CURRY (MED) \$21.50**
Roasted duck fillets in our special curry recipe with coconut cream, pineapple chunks, lychees, tomatoes and courgettes.

EXTRAORDINARY

- SP1 SWEET CHILLI FISH (MILD+) \$20.50**
Crispy fish fillets served with our special sauce with tomatoes, spring onions, ginger and mushrooms.
- SP3 HERBAL FISH (MILD+) \$20.50**
Crispy fish fillets topped with extraordinary home-made herbal sauces, red onion, spring onion, Thai herbs and cashew nuts.
- SP4 THREE KINGS® -THE PERFECT DISH OF SEAFOOD \$21.50**
Scallops, squid and fish fillets served with ginger, spring onion, lemon rind and coriander. Sauteed with our special suace to a give a taste of medium spicy and a little sour to your lips. Perfect combination of flavours.
- SP6 LAMB YUM YUM® (MED) \$20.50**
Special dish for Lamb lovers. Stir-fried Lamb with chilli paste, Thai herbs, courgettes, cauliflower and capsicum.
- SP8 BANGKOK SHOTIME (NOT HOT) \$21.50**
Mixed seafood dish, prawns, squid, fish fillets and scallops. Sizzled in Thai whiskey and tomato sauce with pineapple chunks, cashew nuts and vegetable.
- SP9 THE OCEAN VOLCANO® (MILD) \$21.50**
Steamed mixed seafood dish. Prawns, squid, fish fillets and scallops with a mild curry paste, herbs, spices and vegetable. Served in sparkling flame.
- SM6 MR BEAN IN BANGKOK (MED) \$18.50**
Sauteed, green bean and crispy pork belly with homemade chilli paste and kaffir lime leaves.