

EXTRAORDINARY

- SP12 NAUGHTY PIG® (MED) - CRISPY PORK** \$23.90
G Crispy pork with green curry paste, plentiful Thai herbs, peppercorn, broccoli, cauliflower and courgettes.
- SM3 FAMOUS CHICK®** \$23.90
G 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)** \$23.90
 Chicken strips lightly coated with breadcrumbs. Stir-fried in a medium spicy chilli sauce, carrots, onions, capsicums, green beans and courgettes.
- G TROPICAL PARADISE™ (MILD)** \$19.90
Stir fried chicken in our special tropical sauce with Thai herbs, young coconut meat, broccoli and carrots.



Noodles & Rice

*Gluten free options available except N3 & N6

Chicken, Beef, Pork \$20.90	Crispy Pork \$22.90	Squid \$22.90	Tiger Prawns \$24.90	Mixed Seafood \$25.90	Vegetable, Tofu \$19.90
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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.
- N3 BAMI GORENG (Thai Chef's Noodles)**
Tasty egg noodles with fried eggs, seasonal vegetables.
- N4 THE ALCOHOLIC'S NOODLES**
 Rice noodles (wide flat noodles) with fresh garlic, chillies, mushroom, capsicum, green beans, bamboo shoots, onion, holy basil and mixed Thai herbs.
- 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 **\$21.90** Prawns or Mix Seafood **\$26.90**

Kids

- Chicken nuggets or battered fish fillets with chips \$10.00
 Seafood Baskets \$12.00

Regional Esarn Dish

- RE1 NUEA NUM TOK (Warm beef salad)** \$20.90
G Eastern favourite! Grilled sliced sirloin beef salad with ground rice, dried chillies, lemon juice, spring-onions, onions and coriander. Served warm.
- RE2 YUM MOO KROB (Crispy pork salad)** \$20.90
G Sliced marinated pork salad stir in spices, lemon juice, spring onions, tomato, celery, onions with our secret dressing, hot and sour chilli sauce.
- RE3 CARROT SALAD 'som-tum'** \$18.50
G A very popular Thai salad. Sliced carrots with lime juice, tomatoes, green beans, chillies, garlic, crushed peanuts. Served cold.
- RE4 LARB GAI** \$20.90
G Popular Chicken minced salad with Onion, spring-onion, ground roasted rice, coriander in Thai dressing.



G = Gluten Free

Extraordinary Thai Cuisine

Napier - 110 Taradale Rd, Onekawa • Ph: 06 843 4595
 Online order: napier.thaichef.co.nz

Wellington - 1 Blair St, Courtney Pl • Ph: 04 385 4535
 Christchurch - 1 Riccarton Rd • Ph: 03 341 1163
 New Plymouth - 201 Devon St East • Ph: 06 758 1535

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 \$17.50 Wed-Fri & Sun 12pm-2pm

DINNER 7 DAYS from 5.00pm

Home Delivery from \$7.50
BYO (wine only) \$6.50/bottle



110 Taradale Rd, Onekawa Park
 Ph: 06 843 4595
www.thaichef.co.nz

TAKEAWAY PRICE LISTS

Appetiser



A1 KRAREE PUFF (3 PIECES) \$10.50

Thai puff with curry spices, minced chicken and mashed potato stuffing, served with Thai sweet chilli sauce.

A2 SATAY CHICKEN (3 STICKS) \$11.50

3 grilled skewers of sliced marinated chicken served with peanut sauce.

A4 ROCK & ROLL (3 PIECES) \$10.00

Thai style vegetarian Spring Rolls, filled with vermicelli, cabbage, carrot, celery, served with Thai sweet chilli sauce.

A5 THAI DIM SIM (4 PIECES) \$11.00

Thai version of Chinese invented cuisine. Steamed minced pork & prawns, marinated with shitake mushrooms. Wrapped in a thin pastry, served with homemade dipping sauce and crispy garlic.

A6 RAINY SEASON (4 PIECES) \$11.00

Lightly battered stuffed mushrooms with minced pork, served with Thai sweet chilli sauce.

A7 SLEEPY PIG IN BED (4 PIECES) \$10.50

Marinated minced pork and herbs on toast, served with Thai sweet chilli sauce.

A8 RICE ROLLS (2 ROLLS) \$10.00

Grilled, marinated pork wrapped in rice paper with lettuce, carrot coriander and cucumber, served with Thai dressing.

A11 NO MOON TONIGHT (3 PIECES) \$12.00

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 (3 PIECES) \$12.00

Tasty minced king prawns with coriander. Coated with famous breadcrumb "Panko", served with plum sauce.

MA MIXED ENTRÉE (1 PERSON) \$13.00

Kraree puff, rock & roll, rainy season and sleepy pig in bed, served with Thai sweet chilli sauce.



Soups

Chicken	Prawn/Seafood	Vegetable
Entree \$13.90 Main \$21.90	Entree \$16.90 Main \$26.50	Entree \$12.90 Main \$19.90

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, milk, coriander.

TK TOM KHA

Creamy coconut soup with lemon juice, cabbage, mushrooms, tomatoes, lemon grass and kaffir leaves.



Mains accompanied by jasmine rice as complimentary except noodle dishes. Please inform staff if you have any food allergies or dietary requirements

Favourite woks

G = Gluten Free

Chicken, Beef, Pork	Squid, Crispy Pork	Crispy Fish	Tiger Prawns	Duck, Lamb Scallops	Vegetable, Tofu
\$20.90	\$23.90	\$24.90	\$24.90	\$24.90	\$19.90

PLEASE SELECT ONE MEAT AND INDICATE YOUR HEAT LEVEL
NOT SPICY, MILD, MED, HOT1, HOT2 HOT3, BLOODYHOT

F1 THE 3 ALCOHOLICS® \$22.90

(MED, HOT1, HOT2, HOT3)

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 SPICEY 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. Sauté your choice of meat with our homemade chilli paste and coconut cream with steamed veggies on the side. A nice dish to hot up for good long night...

F6 PAD PED PIK GEANG (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 paste sauce, green vegetables, carrots, onions, mushrooms.

F10 SWEET HONEY

Sautéed in honey-lemon flavoured sauce, with pineapple chunks, carrots, onions, mixed vegetables, cucumber, tomatoes and spring onions.

F11 SEXY LITTLE DUCK® (MED OR HOT) \$24.90

Roasted duck with our homemade chilli paste, green beans, leeks, courgettes, capsicum and shredded KAFFIR LEAVES.

F12 VEGE WOK

Tossed bok choy, broccoli, mushrooms, garlic and seasonal vegetables with oyster sauce and your choice of meat.

BPB BLACK PEPPER BEEF

\$25.50

Marinated beef with black pepper, garlic, onions, capsicum and spring onion

Others

Satay Dipping Sauce	\$3
Jasmine Rice	\$3.50
Coconut Rice	\$4.50
Thai Roti Bread	\$4.50
Sticky Rice	\$4.50
- popular thick flattened bread	



Sexy Little Duck

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

Curries

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Chicken, Beef, Pork	Squid, Crispy Pork	Fish Fillets	Tiger Prawns	Lamb, Duck, Scallops	Vegetable, Tofu
\$22.90	\$24.90	\$25.90	\$25.90	\$25.90	\$20.90

C1 GREEN CURRY (MED)

Our famous green curry paste, coconut milk, bamboo shoots, green beans, capsicum and pumpkin.

C2 RED CURRY (MED)

Red curry paste, coconut milk, bamboo shoots, green beans, capsicum and pumpkin.

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.

C4 MUSSAMAN CURRY BEEF (MILD)

\$24.90

Braised beef in 5 hours tendered with coconut cream served with potato, onion and roasted peanuts

C6 DUCK IN LOVE® - DUCK CURRY (MED)

\$25.90

Roasted duck fillets in our special curry recipe with coconut cream, pineapple chunks, tomatoes and courgettes.

C7 YELLOW CURRY (MILD)

A mild yellow curry with potatoes, capsicum, mixed vegetables

EXTRAORDINARY

SP1 SWEET CHILLI FISH (MILD+)

\$25.90

Crispy fish fillets served with our special sauce with tomatoes, spring onions, ginger and mushrooms.

SP3 HERBAL FISH (MILD+)

\$25.90

Crispy fish fillets topped with extraordinary home-made herbal sauces. This is a famous Thai fish lovers dish.

SP4 THREE KINGS® -THE PERFECT DISH OF SEAFOOD

\$25.90

Scallops, squid and fish fillets served with ginger, spring onion, lemon rind and coriander. Sautéed with our special sauce to give a taste of medium spicy and a little sour to your lips. Perfect combination of flavours.

SP6 LAMB YUM YUM® (MED)

\$24.90

Special dish for Lamb lovers. Stir-fried Lamb with chilli paste, Thai herbs, courgettes, cauliflower and capsicum.

SP8 BANGKOK SHOWTIME (NOT HOT)

\$25.90

Mixed seafood dish, prawns, squid, fish fillets and scallops. Sizzled in Thai whiskey and tomato sauce with pineapple chunks, cashew nuts and vegetables.

SP9 THE OCEAN VOLCANO® (MILD)

\$25.90

Steamed mixed seafood dish. Prawns, squid, fish fillets and scallops with a mild curry paste, herbs, spices and vegetables. Wrapped in steamed cabbage

SM6 MR BEAN IN BANGKOK (MED)

\$23.90

Sautéed, green bean and crispy pork belly with homemade chilli paste and kaffir lime leaves.

