Entrees

or Sweet Taro Paste

\$10.50/pp Mix Entrees (Minimum 2 pp.) A Combination of Thai Fish Cakes, Chicken Satay, Spring Rolls and Money Bags. **Chicken Satay (4pcs.)** \$ 14.50 Skewered tender chicken marinated in coconut milk served with Peanut Sauce over the top.

Fish Cake (6pcs.) \$ 14.50 Thai style fish patties with spicy red curry served with

Sweet Cucumber and crushed peanut sauce.

Curry Puff (6pcs.) Stuff mince Chicken and Kumara in puff pastry.

Spring Roll (7pcs.) Shredded mix vegetables wrapped in crispy pastry

spring roll sheet served with sweet chili sauce. Money Bag (6pcs.)

Wrapped mince Chicken, vegetable and potato served with sweet chilli sauce.

Pork Spare Ribs \$ 18.00 Fried pork spare ribs in sweet and savoury special sauce.

Stuff Chicken Wing \$ 18.00 Boneless Chicken wing stuffed with chopped onion, green pea,

Crumb Prawns (6pcs.) \$ 14.50 Light and crispy prawns coated in golden crunchy crumb.

carrots, sweet cara and mince park served with sweet chilli sauce.

Prawns Twister (5pcs.)

Seasoned prawn inside a crisp wonton style pastry.

Hoy Jor (6pcs.) Mixed with Prawns, eggs, pork lard, spring onion, water Chestnut and rolled in Bean Curd Sheet. Served with plum Sauce.

Soup

Chicken Tom Yum \$ 15.00 **Prawns Tom Yum or Seafood** \$ 18.00 Vegetarian or Tofu Tom Yum \$ 15.00 Traditional hot and sour soup with lemongrass, galangal kaffir lime leaves, lemon juice, Mushroom,

Chicken Tom Kha \$ 15.00 Prawns Tom Kha or Seafood \$ 18.00 Vegetarian or Tofu Tom Kha \$ 15.00

A rich aromatic soup that you can enjoy throughout the meal. Fresh torn kaffir lime leaves are used with galangal and coconut milk.

tomato, coconut milk and fresh coriander.

<u> Thai Salad</u>

YUM

\$ 14.50

\$ 9.00

\$ 14.50

\$ 14.50

\$ 18.00

Available with Chicken, Beef or Pork \$ 26.50 Prawns or Seafood \$ 28.00

Thai spicy and sour salad mixed with herbs and lemon juice, Served on fresh lettuce.

LARB \$ 26.50

Traditional Thai salad that's usually made with minced meat, chicken, beef, pork or tofu cooked with chilli powder, ground roasted sticky rice, lemon juice, coriander, onion and mint served on a base of fresh salad vegetables.

NAM TOK \$ 26.50 Tender sliced barbecue Beef or Pork or Chicken Thai style salad combination with lemon juice, onion, coriander and mint with ground sticky rice.

Yum Tofu (Crispy tofu Salad) \$ 26.50 Thai fruity salad made with crisp chunks of fried tofu, mint, lemon juice and coriander. Topped with Cashew nut served on a base of fresh vegetables.

Yum Thai (Vegetarian Yum) \$ 26.50 Thai style peanut sauce and mayonnaise dressing salad with steamed bean sprout, fresh cucumber, pineapple, tomato, carrots, lettuce and crispy tofu and decoration with boiled egg.

Thai Curries

All Available with Chicken, Beef, Pork, Vegetarian and Tofu \$ 26.50, Prawns or Seafood \$ 28.50 Lamb \$ 26.50

Green Curry *GF

Authentic Thai green curry with bamboo shoots, long beans, capsicum, carrot, pumpkin and fresh basil.

*GF Red Curry

A traditional red curry with vegetables and topped with kaffir lime leaves and fresh chilli.

Massaman Curry *GF

A popular Thai curry that is rich in flavor with coconut milk, potato, onion, pineapple, tomato, crushed peanut topped with cashew nuts.

Yellow Curry *GF

The mildest of yellow curry capsicum, carrot, potato and onion.

Panang Curry

Our most popular curry. Other type of red curry with cauliflower, courgette, carrot, long beans and capsicum in a thick curry sauce.

Gang Pa (Jungle Curry) ** *GF Red curry with Thai herb, bamboo shoots and seasonal vegetables without coconut milk.

topped with red grapes and sweet basil.

Pineapple Curry *GF

Wonderfully spicy and aromatic pineapple to create the delicate sweet and sour flavours of this Thai curry.

ROASTED DUCK RED CURRY *GF \$ 28.50 Roasted Duck in a traditional red curry with tamarind juice, bamboo shoots, pineapple, and capsicum

Rice & Noodle

All available with Chicken, Beef, Pork \$ 24.00 Vegetarian and Tofu \$ 24.00, Prawns or Seafood \$ 26.50 Lamb \$ 26.50

Fried Rice

Thai style fried rice with egg and Vegetables topped with shredded carrot and cucumber, coriander and spring onion.

Pineapple Fried Rice

Turmeric powder fried rice with your choice of meat, tomatoes, onion and eggs.

Pad Thai

The most popular Thai noodles dish. Combination of bean sprouts and crushed peanut.

Pad See-Eiw

Stir fried flat noodles with sweet dark soy sauce and seasonal vegetables.

Dried Fried Ho Fun

Flat noodle sir fried with egg, aromatic of coriander and spring onion come with fresh lettuce and fresh bean sprouts.

Pad Kee Mao (Drunken noodles)

Spicy noodles stir fried with egg, bamboo shoot, chilli, basil and seasonal vegetables.

Extra

Chicken, Beef or Pork	\$ 5.00
Cashew Nut	\$ 4.00
Prawns	\$ 5.00 / 3pcs
Fish	\$ 5.00
Steamed Noodle	\$ 3.00
Fried Egg	\$ 5.00
Steamed Rice	\$ 3.00
Roti	\$ 3.00
Veggies	\$ 5.00
Bean sprout	\$ 1.50
Tofu	\$ 3.00
Peanut Sauce	\$ 5.00

Main Stir Fried

All Available with Chicken, Beef, Pork, Vegetarian and Tofu \$ 26.50, Fish, Prawns, Seafood or Calamari \$ 28.50 Lamb \$ 26.50

PAD MET MAMUANG (Cashew Nuts)

Stir fried vegetables and cashew nuts in savoury sauce combined with tomato, onion, pineapple.

OYSTERSAUCE

Stir fried with oyster sauce and seasonal vegetables, baby corn, onion broccoli, cauliflower, mushroom.

PAD PEANUT SAUCE

Stir fried vegetables with broccoli, carrot, cabbage, mushroom, and peanut sauce.

PAD KA PRAO (CHILLI AND BASIL)**

The most popular Thai dish. Your choice of minced chicken or other meat, stir fried with fresh chilli, garlic, bamboo shoot and Thai basil.

PAD PRIK SOD (FRESH CHILLI STIR FRIED) Stir fried with fresh capsicum, carrot, onion, baby

corn and seasonal vegetables.

PADKHING (GINGER) Stir fried onion, cauliflower, mushroom, ginger and seasonal vegetables.

GARLIC AND PEPPER

Honey garlic and pepper stir fried with vegetables topped with fresh aromatic coriander.

SWEET AND SOUR

Most popular dish with chef's special sweet and sour sauce. Stir fried with tomato, pineapple, capsicum, cucumber, carrot and onion.

PAD PRIK GAENG (RED CURRY STIR FRIED)

Stir fried red curry paste and coconut creamy with onion, capsicum, courgette, long green beans, kaffir lime leaves and sweet basil.

Crispy Pork Stir Fried Mixed Vegetables. \$ 30.00 Stir Fried mixed vegetable and crispy pork in garlic

\$ 30.00

and savoury sauce served with Rice.

Crispy Chicken Special

Stir Fried Chicken with tamarind sacue served with cashew nuts and grapes garnish.

Chef's Special

Scallop Black Pepper \$ 36.00

Stir fried scallops with ginger, onion, spring onion, capsicum, mushroom, carrot, seasonal vegetables and special pepper sauce.

\$ 36.00 **Scallop Onion** Stir fried scallops with onion, spring onion,

carrot, mushroom in chef's special sauce topped with tempura onion.

Scallop Ginger \$ 36.00 Fresh scallops stir fried with fresh

ginger, mushrooms and vegetables.

Beef Cream Cheese \$ 33.50

Tender pieces of beef stir fried with carrot, mushroom, onion, red capsicum in savory sauce topped with cream cheese and coriander.

Venison Cream Cheese

\$33.50 Tender pieces of venison stir fried with carrot, mushroom,

onion, red capsicum in savory sauce topped with cream cheese and coriander.

Yum Kai Krob

Thai salad made with crisp chunks of deep fried sliced chicken, chilli, mint, coriander and fresh lime juice.

Yum Sam Krob \$36.00 Thai salad made with triple crisp and spicy seafood prawns, squid

and crispy pork, chilli, mint, coriander and fresh lime juice. \$ 36.00

Kung Manao (Spicy Lemon Dressing) Prawn mixed with chilli, garlic, fish sauce lemon juice, coriander then steam cooked and served on a base of lettuce leaves and covered with chilli and garlic sauce.

Som Tom \$ 25.00 Spicy Thai Country style salad with carrot, chilli, tomato, crushed peanut and lemon juice.

Kung Phala (11 prawns)

\$ 36.00 Prawns are mixed with lemon grass, red onions, spring onions, kaffir lime leaves, lemon, chilli, chilli paste and then poached

and served. Hor Mok Talay (Seafood)

A rich delicious mixture of seafood in a traditional red curry barbecued with vegetables topped with kaffir lime leaves, chilli, coconut milk and coriander.

Pork Minced Omelet

\$ 25.00 A popular Thai omelet with minced pork topped with coriander and served with Thai chilli sauce.

Stuffed Omelet

Omelet stuffed with mushrooms, onion, tomato, and mince chicken.

Chef's Special Fish

Whole Fish *\$ 45.00* Fish Filleted \$ 36.00

**All Special whole fish may take at least 20 minutes to prepare **

Som Tum Pla Thod Krob

\$30.00

Deep fried fish to a crisp, then served, covered with thai carrot salad and topped with cashew nuts.



Pla Tord Kra Tiem Prik Thai (Whole Fish) Deep fried fish with Garlic and

pepper sauce. Topped with fresh coriander.

Pla Rad Prik Sam Rot Deep fried fish with sweet

\$ 36.00

\$33.50

chilli and chef's special sauce.

with fried chilli and herbs.

Choo-chee Pla Thod Krob Deep fried fish served with thick red curry sauce topped

Pla Song Krueng (Pla Tord Nam Pla) Deep fried fish with Honey Tamarind savory sauce topped

Nam Tok Pla Thod

Deep fried fish with chef's special sauce, lemon juice, fish sauce, ground roasted sticky rice and Thai herb.

Pla Song Rot (2 Flavors Fish)

with crispy chilli and crispy Thai herb.

Fish fillet divided in two. First half poached then covered with spicy salad comprising green apple mixed with fresh herbs. Second half stir fried with spring onion, onion, carrot, mushroom and chef's special sauce.

*All Available Mild, Med, Hot, Thai Hot *Gluten Free Available On Request

Please Note

Most of our main dishes will come with rice

No Surcharge public holiday

Phone: 03 3774030

www.semathai.co.nz

