

ENTREES

Young Green Rice Prawns - 18

Crispy prawns coated with young green rice flakes, dipping sauce

Pork Belly Skewer Rack - 22 GF

Marinated grilled pork belly skewers, dipping sauce, 4 skewers

Grilled Chicken Satay - 18 GF

Marinated grilled chicken thigh skewers served with satay sauce.

Hoisin Duck Spring Rolls - 16

Aromatic Duck, ginger & hoisin spring rolls 3 pcs

Pim's Curry Puffs - 18

Pimvalee's hand made curry puffs, chicken, kumara, spices, flaky pastry 4pcs

Thai Red Curry Wontons - 20

6 x Pork wontons cooked in creamy curry sauce, green bean, capsicum.

Bang Bang Prawns - 18

Lightly battered prawns with spicy Thai green chili mayo

SIDES

Seasonal Veges - 20 GF

Stir fried seasonal veges in shiitake mushroom sauce

Cauliflower Cashew Fried Rice - 22 GF

Freshly grated cauliflower, egg fried rice, cashew nuts.

Thaiger Fried Rice - 22 GF

Egg fried rice, pineapple, cashews, raisin, spring onion

Mair Yai Somtum Salad - 20 GF

Grandma's recipe: zingy, spicy, savoury, SomTum salad, peanut

Thai Sweet Potato Fries - 15

Coated in Thai seasoning, wok tossed with garlic, chilli, sea salt, spring onion, lemon, coriander (sharing bowl)

MAINS

Crispy Chicken Cashew Nuts - 33

Lightly coated chicken breast pieces, seasonal veges, sweet chilli jam. Prawns + \$4

Sweet and Sour Crispy Pork Belly - 34

tender and flavourful sous vide pork belly, with fresh pineapple, capsicum, sweet and sour or spicy yum sauce

Crispy Snapper - 43

Crispy fried whole snapper, with choice of Tamarind, Sweet and Sour or Thai Herb sauces (contains nuts)

Prawn in Pineapple Red Curry - 36 GF

succulent prawns in creamy red curry.
Served inside a fresh pineapple

Pad Thai Prawn & Chicken - 32 GF

Pad Thai with our house made tamarind, palm sugar sweet and sour sauce, crushed peanuts

Beef Rendang - 34 GF

Spicy, rich coconut curry beef made with slow cooked beef, spices, coconut cream

Green Chicken Thigh Curry - 34 GF

Creamy coconut, chicken thigh, veges, bamboo, green peppercorns, kaffir lime

Mussaman Beef Curry - 34 GF

Slow cooked tender Angus beef curry, potato, tamarind, star anise, cinnamon

Spicy Ginger Fillet Beef - 36 GF

Angus Beef Eye Fillet, seasonal greens, sesame ginger chili

Pad Siew Eye Fillet Beef - 34

Wide flat rice noodles, garlic, bok choy, broccoli, oyster sauce, Angus eye fillet beef

Roasted Aromatic Duck Curry - 36

Roasted aromatic duck breast with grilled fresh pineapple, veges cherry tomato, lychee

Crying Thaiger- 36 GF

Tender slices of Beef Eye Fillet tossed with a medley of fresh greens, zesty herbs Thai yum sauce, cucumber, red onion, cherry tomato

Drunken Noodles - 31 GF

Soft flat rice noodles, chili, garlic, basil, Pork or Chicken, (Prawn + \$4)

Garlic Ginger Stir Fry - 31 GF

Vibrant stir fry of ginger and garlic wok tossed with Chicken, Pork, Tofu (Prawn + \$4)

THAIGER SPECIALS

Thaiger Prawns - 42

Large Tiger prawns, portioned, lightly fried, served with spicy lemongrass salad or garlic hilli

Crispy Blue Cod - 45

Crispy fried whole South Island Blue cod with Thai chili garlic sauce

Creamy Tom Yum Goong Soup - 24

Hot and sour soup blended with coconut milk for a smooth creamier texture and taste (with prawns)

Som Tum Boat - 42

Large serving of Spicy Som Tum Salad, chicken wings, pork belly skewers, egg, noodles

PLATTERS

Sharing Platter - 79

Pad Thai Chicken - Thaiger fried rice - Somtum Salad
Green rice prawns - Bbq pork & duck spring rolls
Curry puffs, prawn twisters- 2 x Thai dipping sauces

Seafood Platter - 129

Crispy Whole Snapper with Thai herbs, spicy basil squid, green rice prawns - salmon yum -papaya salad
pla goong - bang-bang prawns
blue coconut rice - 3 x thai dipping sauces
Please note that components may change depending on availability

RICE & ROTI

Jasmine Rice - 4

Brown Jasmine Rice - 4.5

Sticky Rice - 4.5

Roti 2 pieces - 6

Cashew Nuts - 4



VEGAN

Vegan Spinach Dumplings (6) - 16

Tofu Spring Rolls (3) - 16

Vegan Pad Thai - 29 GF

Fresh organic tofu, veges, beansprouts, vegan Pad Thai sauce, crushed peanuts

Karaage Noodles - 33

Mock Crispy Chicken, fresh wheat noodles, seasonal veges, Shiitake mushroom vegan sauce

Vegan Red Curry - 34 GF

Made with soft meaty mock chicken, creamy coconut curry, veges, peanuts

Lemon Chicken Stir Fry - 33

Mock Chicken nuggets, seasonal veges, ginger, lemon vegan sauce

Shiitake Mushroom - 30

Mock chicken, wok tossed, seasonal veges, shiitake mushrooms

Cauliflower Fried Rice Nasi Goreng - 29 GF

Fried cauliflower rice, sauteed tofu, curry spices, beansprouts, spring onion, veges

Tofu Satay Stir Fry - 30 GF

Seasonal veges, sauteed organic tofu, stir fried in Vegan satay peanut sauce

DESSERT

Mango Sticky Rice - 18

Mango, sticky rice, coconut sauce, kaffir lime and coconut ice cream (mango subject to seasonal availability)

Crispy Banana Balls - 18

Deep-Fried Banana Balls with kaffir lime coconut ice cream, chocolate caramel sauce

Creamy Coconut Parfait 12

Coconut Ice-cream, coconut cream, chocolate sauce, crushed peanuts, cream. Add Remarkable Cream Chocolate Liqueur for a decadent twist \$3.50

(Gluten Free = No added Gluten)
Please request GF when ordering

BEERS

Singha Beer - 10
Tiger Beer - 10
Beer Chang - 11
Asahi Dry Zero - 10
Steinlager Light 2.5% alcohol - 9

Asahi Super Dry Lager - 11
Corona Extra- 11
Parrot Dog Hazy IPA - 11
Panhead Supercharger IPA 11
Behemoth Something Hoppy IPA 11

SPIRITS

Bombay Gin - 12
Hendricks Gin - 15
JD #7 Whiskey - 12
Johnny Walker Gold Whiskey - 15
Glenfiddich 12 yr old Scotch Whiskey - 17

Bacardi Rum - 12
Finlandia Vodka - 12
Absolut Vodka - 13
Jagermeister - 12
Jim Beam Bourbon - 12

Range of mixers available

WINES

SAUVIGNON BLANC

Catalina Sounds 2023 Sauvignon (Marlborough) - 12/54
Dog Point Sauvignon 2023 (Marlborough) 15/72

CHARDONNAY

TW Reserve Chardonnay 2020 (Gisborne) - 14/66
Mahi Chardonnay 2020 (Marlborough) - 14/64
Stone Paddock Chardonnay 2023 (Hawkes Bay) 13/57

SPARKLING

Bandini Prosecco NV DOC (Veneto Italy) - 12/54
Bird in Hand Sparkling 200ml (Adelaide Sth. Aust) - \$18

SPARKLING WATER | SOFT DRINKS

Sparkling Water - 7.5
Coke, Zero, Fanta, Sprite - 6

Orange or Pineapple Juice- 6

PINOT GRIS

Lake Hayes Pinot Gris 2021 (Central Otago) - 13/62
Spy Valley 2023 (Marlborough) - 13/62

ROSÉ

Man O'War Pinque Rosé 18/85
Laurette Rosé 2022 (Provence, France) 14/64

REDS

Dacey Pinot Noir 2021 (Central Otago) - 18/90
Redmetal Syrah 2023 (Hawkes Bay) - 14/68

COCKTAILS

THAI ME - 18

Peychaud's Aperitivo, Lemon Juice, East Imperial Grapefruit Soda

PEACH & CHILI MARGARITA - 18

El Jimador Blanco, Cointreau, Lime Juice, Peach, Chilli

YOU DO YUZU - 18

Ukiyo Yuzu Gin, Yuzu Lemonade, Lemon

LYCHEE LYCHEE - 19

London Dry Gin, Lychee Liqueur, Pineapple Juice, Lemon Juice, Soda

ESPRESSO MARTINI - 18

Quick Brown Fox coffee liquor, Finlandia Vodka, Harpoon Cold brew espresso

BLUE LAGOON - 18

Blue Curacao, Lemon juice, Pineapple juice, Soda

MOCKTAILS

MINT MOJITO - 16

Virgin Mojito, lime juice, mint, Thai ginger ale

WHITE THAIGER - 16

Virgin Pina Colada, pineapple juice, coconut cream, coconut milk, lime

MAN-GO THAILAND - 16

Sea salt rim, mango juice, lime juice, chilli flakes, lemonade

TROPICAL SUNRISE- 16

Pineapple juice, grenadine, lemonade

COCONUT ISLAND SMOOTHIE - 16

Blended coconut cream, coconut juice, cream, grated fresh coconut

FRESH PINEAPPLE SMOOTHIE - 16

Blended fresh pineapple pieces, cream, ice

FRESH COCONUT JUICE - 12

Coconut juice from a freshly opened young coconut served in the shell

THAI DRINKS

Non Alcoholic

Thaiger Thai Tea - 10	Thaiger Iced Lemon Tea - 10
Butterfly Pea Lemon Soda - 10	Thai Unicorn Milk Tea - 12
Thai Green MilkTea - 10	