

ENTREES

Young Green Rice Prawns - 18

Crispy coated prawns with young green rice flakes, dipping sauce

Kaffir Lime Lemongrass Chicken - 18

Grilled marinated chicken thigh with lemongrass chili dipping sauce

Grilled Chicken Satay - 18 **GF**

Marinated grilled chicken thigh served with satay peanut sauce.

Hoisin Duck Spring Rolls - 16

Aromatic Duck, ginger & hoisin spring rolls 3 pcs

Thai Pork & Prawn Wontons - 16

Lean minced pork, prawn, Thai herb dressing, peanut

Pim's Curry Puffs - 18

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

Cauliflower Cashew Fried Rice - 22 **GF**

Freshly grated cauliflower, egg fried rice topped with Cashew Nuts. Serves 2 to 3

Seasonal Veges - 20 **GF**

Stir fried seasonal veges in shiitake mushroom sauce

Fresh Oysters - 30

6 fresh premium grade oysters served in the half shell with spicy vibrant Thai seafood dipping sauce

MAINS

Crispy Chicken Cashew Nuts - 32

Sous Vide chicken breast, seasonal veges & sweet chilli jam. Prawns + \$4

Phuket Pork Belly - 34

tender and flavourful sous vide pork belly, c with five aromatic spices.

Spicy Basil Pork Fillet - 32 **GF**

Pork Eye Fillet, Thai basil, garlic, chilli, green bean, capsicum, bamboo strips

Sesame Ginger Fillet Beef - 36 **GF**

Angus Beef Eye Fillet, seasonal greens, sesame ginger sauce

Sweet & Sour Crispy Pork Belly - 38

Fresh Pineapple, broccoli, capsicum, Thai sweet and sour sauce

Pad Khing - 31 **GF**

Classic Thai fresh ginger stir fry with Pork Eye Fillet or chicken & seasonal vege

Crispy Snapper Tamarind - 39

Crispy fried whole snapper, garlic, shallots, chilli, tamarind sauce, cashew nuts

Thaiger Fried Rice - 30 **GF**

Jasmine rice, egg, chicken, shrimp, bbq pork, fresh pineapple, cashews

Moo Grob Pad Prik Dang - 35

Crispy pork stir fried with green bean, capsicum, red chili paste, kaffir lime leaves, fish sauce

NOODLES

Pad Thai Prawn & Chicken - 31 **GF**

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

Singapore Prawn Noodles - 32 **GF**

Thin rice noodles, egg, veges, curry flavours.

Drunken Noodles - 30 **GF**

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

Pad Siew - 30 **GF**

Soft flat rice noodles, seasonal veges, egg, garlic, soy sauce. Chicken or Tofu. (Prawn + \$4)

BBQ Duck Noodles - 32

Fresh yellow noodles, seasonal veges, hoisin ginger sauce

CURRIES

Prawn and Pineapple Curry - 34

Tropical flavour's of succulent prawns and fresh pineapple in aromatic red curry. Served inside a fresh pineapple

Panang Chicken Thigh Curry - 34

Coconut cream, green bean, capsicum ,carrot, peanut

Songkhla Beef Curry - 35

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

Green Chicken Thigh Curry - 34 **GF**

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

Duck Curry - 36 **GF**

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

Beef Rendang - 32 **GF**

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

SALADS

Mair Yai Papaya Salad - 20 **GF**

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

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

Laab Gai - 27 **GF**

Minced chicken salad with bold flavors of lime, fish sauce, aromatic herbs, toasted rice

Pla Goong - 36

Large prawns blanched and tossed with spicy Thai herbs and salad greens

Goong Woonsen - 36

Classic Thai prawn glass noodle salad, - Large prawns blanched and tossed with Thai Yum 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

BYO Cake - \$2 PP

You are welcome to bring your own birthday cake. Service charge of \$2 per person

RICE & ROTI

Jasmine Rice - 4

Brown Jasmine Rice - 4.50

Roti 2 pieces - 6

Cashew Nuts - 5



Gluten Free option available
Please request GF when ordering

VEGAN

Vegan Spinach Dumplings (6) - 16

Tofu Spring Rolls (3) - 16

Kaarage Noodles - 34

Crispy mock chicken pieces stir fried with fresh yellow noodles seasonal veges, vegan sauce

Lemon Mock Chicken - 32

Seitan nuggets stir fried with seasonal veges, tamarind vegan lemon sweet and sour sauce

Vegan Pad Thai - 29 GF

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

Tofu Satay Stir Fry - 29 GF

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

Shiitake Mushroom - 29

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

Vegan Panang Curry - 32 GF

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

Vegan Laksa - 33

A rich and fragrant Southeast Asian coconut curry soup with noodles, mock meat and seasonal vegetables

DINNER MENU



📍 2 Surrey Crescent, Grey Lynn

www.thaiger.co.nz

☎ 09 360 0695