

NOODLE & RICE

R.1	PAD THAI (Warm)	\$15.00
	Stir fried rice noodles with sliced chicken, prawns, egg, crushed peanuts, bean sprouts and spring onion.	
R.2	PAD SEE YOU (Mild)	\$14.00
	Stir fried rice noodles with sliced chicken, egg and mixed vegetables in soy sauce.	
R.3	BAHMEE GAI YANG (Mild)	\$16.50
	Stir fried egg noodles with vegetables topped with grilled marinated chicken, coriander and spring onion.	
R.5	KAO PAD SAPPAROS (Pineapple Fried Rice)	\$15.00
	Fried rice with chicken & prawn, vegetables, pineapple and cashew nuts.	
R.6	KAO PAD CHICKEN OR LAMB	\$14.00
	Thai home style fried rice with seasonal vegetables and cashew nut.	
R.7	KAO MUN GAI YANG	\$16.50
	Special tasty rice with Thai chilli grilled chicken.	
R.8	KAO PAD TALAY (Mixed seafood or prawn)	\$17.50
	Thai home style fried rice with seasonal vegetable and cashew nut.	
R.11	PAD MEE	\$14.00
	Stir fried egg noodles with chicken or lamb, bean sprout and vegetables in oyster sauce.	
R.12	THAI JASMINE RICE	\$1.50
R.13	BREAD (Roti, Asian puffed bread)	\$2.00
R.14	STICKY RICE	\$2.00

VEGETARIAN MENU

ENTREES

V.1	POH PIAH JAE (Mild)	\$6.50
	Spring roll filled with vermicelli, mushroom and vegetables.	
V.3	TAWHU TOD (Warm)	\$6.50
	Fried tofu served with peanut sauce.	
SOUP		
V.4	TOM YAM PAK (Hot)	\$6.50
	The most famous hot and sour soup with fresh tofu, vegetables and coriander.	
V.5	TOM KHA PAK (Warm)	\$6.50
	Hot and sour coconut soup with Thai herbs, fresh tofu, vegetables and coriander.	

MAIN

V.6	GAENG KEOW WARN PAK	\$15.50
	Green curry with variety of vegetables, tofu, cashew nuts and lime leaves in coconut milk.	
V.7	CHU CHEE PAK	\$15.50
	Red curry paste with variety of vegetables, tofu, cashew nuts and lime leaves in coconut milk.	

V.8	PREW WARN PAK	\$15.50
	Stir fried seasonal vegetables with sweet and sour sauce.	
V.9	PAD PAK RUAM MITT	\$15.50
	Stir fried mixed vegetables with soy sauce.	
V.10	PAD KRA PROW TOW FU	\$15.50
	Stir fried tofu and seasonal vegetables with garlic and fresh chilli	
V.11	KAO PAD PAK (with or without egg)	\$15.50
	Fried rice with variety of vegetables and tofu.	
V.12	PAD THAI JAE (with or without egg)	\$15.50
	Stir fried rice noodles with variety of vegetables, tofu and bean sprouts.	
V.13	PAD KHATIEM PRIK THAI TOW HU	\$15.50
	Stir fried tofu with vegetable and garlic pepper sauce.	
V.14	PAD MED MAMUANG TOFU	\$15.50
	Stir fried tofu with variety of fresh vegetable with cashew nuts.	
V.15	VEGETABLE JUNGLE CURRY	\$15.50
	Thai original non coconut milk curry, very tasty with fresh Thai herbs and vegetables.	

Thank You

Opening Hours:
LUNCH:
 MON-FRI 11.30am - 2.30pm

DINNER:
 7 DAYS 5.30pm - 11.00pm

thai chilli

Ground Floor, PRICE WATERHOUSE COOPER TOWER
188 Quay Street, Auckland City

thai chilli

TAKEAWAY MENU

Ground Floor, PWC Tower
 188 Quay St (lower Albert St side)
Ph: (09) 377 17 35 Fax: (09) 377 1736
www.thaichilli.co.nz



ENTREES

E.1	POH PIA (Mild)	\$6.50
	Deep fried spring rolls filled with vermicelli & vegetables	
E.2	SATAY (Warm)	\$7.50
	Skewers of grilled marinated chicken served with peanut sauce.	
E.3	TOD MUN PLA	\$7.50
	Thai fish cake: minced fish mixed with chilli paste	
E.4	KANOMPANG NAR GOONG (Mild)	\$6.50
	Deep fried mixed on toasts served with sweet plum sauce	
E.5	GOONG HOM PHA (Mild)	\$8.00
	Marinated tiger prawns wrapped in crunchy wonton pastry served with plum and chilli sauce.	
E.6	HOY YANG (Warm)	\$8.00
	Grilled marinated scallops topped with chilli tamarind sauce and lime leaves.	
E.7	GAI BAI PAI (Mild)	\$6.50
	Deep fried marinated chicken in bamboo leaves served with sweet chilli sauce.	
E.8	CURRY PUFF	\$6.50
	Minced chicken cooked with potato, onion and curry powder wrapped in puff pastry and lightly fried.	
E.9	KANOM JEEP (Mild)	\$7.50
	Steamed prawns chicken dumpling served with sweet soy sauce	
E.10	CHICKEN WINGS	\$6.50
	Deep fried marinated chicken wings.	
E.11	Mixed Entrees	\$7.50
	E.1,E.2,E.4,E.8	

SOUP

- S.1 **WONTON SOUP** \$6.50
Minced chicken dumpling in clear soup.
- S.2 **WONTON TOM YUM SOUP** \$6.50
Minced chicken dumpling in Thai herbs spicy soup.
- S.4 **TOM YUM GAI** \$6.50
Hot and sour soup cooked in most famous Thai herbs with chicken, mushroom and coriander.
- S.5 **TOM YUM GOONG** \$7.50
The most famous Thai herbs hot and sour soup with prawn & mushroom.
- S.6 **TOM YUM TALAY** \$7.50
Hot and sour soup cooked in most famous Thai herbs with prawn, squid, mussel, mushroom and coriander.
- S.7 **TOM KHA KAI** \$6.50
Delightful taste of chicken coconut soup flavoured with lemon & galanga.
- S.8 **TOM KHA GOONG (Warm)** \$7.50
Spicy coconut milk soup with prawns, mushroom and coriander.
- S.9 **TOM KHA TALAY (Warm)** \$7.50
Spicy coconut milk soup with prawn, squid, mussel, mushroom and coriander.

CURRIES

Chicken \$ 15.50 Lamb \$ 17.50

- C.1 **GANG KEOW WAN (Warm)**
Green curry paste with green peas, bamboo shoot, capsicum, long bean in coconut milk.
- C.2 **GANG DANG (Warm)**
Red curry paste with bamboo shoots and green beans, peas, and capsicum in coconut milk.
- C.3 **GANG MUSSAMAN (Mild)**
Ancient royal Thai curry with palm sugar, peanut, tamarind sauce & potato.
- C.4 **GANG PANANG (Medium)**
Chicken or lamb cooked with curry paste, green beans, peas, capsicum, crushed peanut and coconut milk topped with Kaffir lime leaves.
- C.5 **GANG GARI GAI (Mild)**
Mild yellow chicken curry with potato, onion and coconut milk.
- C.6 **TROPICAL JUNGLE CURRY (Medium) (without coconut milk)**
Traditional spicy herbs curry with fresh Thai herbs and vegetables

STIR FRIED DISHES

Chicken \$ 15.50 Lamb \$ 17.50

- F.1 **PAD PRIK GANG KEOW WAN (Hot)**
Stir fried with green curry paste, green pepper corn, kachai, lime leaves, green bean, capsicum, bamboo shoot and a touch of coconut milk.
- F.2 **PAD PRIK GANG DANG (Hot)**
Stir fried with red curry paste, green pepper corn, kachai, lime leaves
- F.3 **PAD TOM YUM**
Stir fried with fabulous combination Thai herb with mushroom & tomato

- F.4 **PAD PREW WAN**
Stir fried with cucumber, tomato, pineapple, onion, capsicum, spring onion in sweet and sour sauce.
- F.5 **PAD NAM MUN HOI**
Stir fried with mushroom, carrot, broccoli in oyster sauce
- F.6 **PAD MED MA MUANG**
Stir fried with sweet chilli paste, onion, carrot, baby corn, capsicum, spring onion and cashew nuts.
- F.7 **PAD KHING**
Stir fried with ginger, onion, mushroom, black fungus, baby corns and spring onion.
- F.8 **PAD KRATIAM PRIK THAI**
Stir fried with garlic & pepper sauce, green pepper corn, leek & vegetables.
- F.9 **PAD KRA PAOW (Hot)**
Stir fried minced with garlic, fresh chilli, sweet basil leaves, bamboo shoot, capsicum and French bean.
- F.10 **PAD PRIK PAO (Medium)**
Stir fried with sweet chilli paste, capsicums and vegetables.
- F.11 **KATHA LAMB**
Delicately marinated slices of lamb in olive oil, ginger and rice wine then stir fried with broccoli and tomato.
- F.13 **PAD SAM ROS**
Stir fried with water chestnut and seasonal vegetables in Thai style sauce.
- F.14 **PAD TAW HU**
Stir fried with firm tofu, cashew nut, spring onion and vegetables.
- F.15 **PRA RAM RUNG SONG**
Stir fried with seasonal vegetable topped with traditional Thai peanut sauce.
- F.16 **KAI YANG THAI CHILLI**
Home style grilled half chicken marinated with garlic, pepper, coriander and palm sugar.
- F.17 **KAI YANG KOR RA**
Southern style of Thailand grilled half chicken topped with their tasty curry sauce.

DUCK \$19.50

- D.1 **GANG DANG PED (Medium)**
Roasted duck cooked with red curry paste, tomato, pineapple, grape in coconut milk.
- D.2 **GANG KEOW WARN PED (Medium)**
Green curry paste with green peas, bamboo shoot, capsicum, long bean in coconut milk.
- D.3 **PED PAD KEOW WARN (Hot)**
Roasted duck cooked with green curry paste, green pepper corn, kachai, lime leaves, capsicum, french bean, bamboo shoot, peas with a touch of coconut milk.
- D.4 **PED NUM MUN HOI**
Stir fried roasted duck with broccoli, mushroom, onion, in oyster sauce.
- D.5 **PED PAD KRA PAOW**
Stir fried roasted duck with garlic, Thai basil leaves, fresh chilli & vegetables.
- D.6 **PED PAD KHING**
Stir fried roasted duck with ginger, black fungus, onion, mushroom and spring onion.

- D.7 **PED PAD MED MA MUANG**
Stir fried roasted duck with sweet chilli paste, onion, baby corn, carrot, capsicum, cashew nuts and spring onion.
- D.8 **PED PAD KRATIAM PRIK THAI**
Stir fried roasted duck with garlic, pepper, green pepper corn, cougatte and leek.

SEAFOOD AND MIXED SEAFOOD \$19.50

(Prawn, Squid, Scallop, Fish and Mussel)

- X.1 **GANG KEOW WAN (Hot)**
Mixed seafood or prawn or scallop with green curry paste cooked with green peas, bamboo shoot, capsicum and long bean in coconut milk.
- X.2 **GANG DANG TALAY**
Mixed seafood or prawn or scallop with red curry paste, bamboo shoot, peas, capsicum and green beans in coconut milk.
- X.3 **TROPICAL JUNGLE CURRY**
Mixed seafood or prawn or scallop cooked with traditional spicy herbs curry and vegetables (without coconut milk).
- X.4 **CHU CHEE (Hot)**
Mixed seafood or prawn or scallop or fish stir fried in red curry paste with green beans, capsicum, tomato, kaffir lime leaves and a touch of coconut milk.
- X.5 **PAD PRIK TALAY (Medium)**
Mixed seafood or prawn or scallop stir fried in red curry paste with green pepper corn, kachai, lime leaves, bamboo, french bean and capsicum with a touch of coconut milk.
- X.6 **PAD PREW WAN**
Mixed seafood or prawn or fish stir fried with cucumber, tomato, pineapple, onion, capsicum and spring onion in sweet and sour sauce.
- X.7 **PAD NAM MUN HOI**
Mixed seafood or prawn or scallop stir fried with seasonal vegetables in oyster sauce.
- X.10 **PAD MED MA MUANG TALAY**
Stir fried mixed seafood with cashew nuts, onion, dried chilli and vegetables
- X.12 **PAD KRA PAOW (Medium)**
Mixed seafood or prawn or squid stir fried garlic, chilli, sweet basil, bamboo shoots, green beans and capsicum.
- X.13 **PAD KRATIAM PRIK THAI**
Mixed seafood or prawn or squid or scallop stir fried garlic, cougatte and leek with pepper sauce and coriander.
- X.14 **PAD TOM YUM TALAY (Medium)**
Mixed seafood or prawn stir fried with lemon grass, lime leaves, fresh chilli, galangal, mushroom and Thai herbs
- X.15 **PAD SAM ROS TALAY**
Stir fried mixed seafood or prawn with water chestnut and seasonal vegetables in sweet chilli tamarin sauce.
- X.16 **PAD PRIK PAO**
Mixed seafood or prawn or squid or scallop stir fried with sweet chilli, mushroom, broccoli, onion, capsicum and sweet basil leaves.
- X.17 **GANG PANENG (Medium)**
Prawn or mixed seafood cooked with curry paste, crushed peanut, long beans, peas, capsicum and coconut milk topped with kaffir lime leaves.