

**Thalay Kra Ta Ron**  
(Medium - Hot) 19.00

A sauteed mixture of seafood with fresh chilli, garlic, chilli paste, onion, spring onion, mushroom, oyster sauce and tamarind sauce

**Pad Kra Pao Moo Grob**  
(Medium - Hot) 17.00

Sauteed fried pork belly with chilli, garlic, basil, onion and capsicum.

**Pad Pak Faidang (Mild)**  
**Vegetarian** 14.50

Stir fried broccoli, bok choy, red capsicum, garlic and soya bean paste.

**Rice**

Choice of	
Vegetables and Tofu	13.50
Chicken, beef or pork	14.50
Fermented Laos Sausage	14.50
Prawns	15.50

**Thai Fried Rice (Mild)**

Thai style fried rice with egg, onion, beans, capsicum, spring onion and tomato

**Tom Yum Fried Rice (Medium)**

Fried rice with tom yum paste, assorted vegetables and green leaves

**Red Curry Fried Rice (Medium)**

Fried rice with red curry, assorted vegetables and green leaves

**Jasmine Rice (Steamed)** 2.00

**Khao Neo (Sticky Rice)** 3.00

**Noodles**

Choice of	
Vegetables and Tofu	13.50
Chicken, beef or pork	14.50
Prawns or Squid	15.50

**Pad Thai**

Flat thin rice noodle with egg, peanut, tofu, bean sprout and chives.

**Pad Kee Mow**

Stir fried spicy rice noodle with vegetables, egg, chilli and basil.

**Pad See Eew**

Wok fried soft flat rice noodle with egg, broccoli, carrot, bok choy and sweet soya sauce.

**TAKEAWAY DRINKS**

ORANGE JUICE	350ml	4.50
FRUIT SMOOTHIE W/ SPIRULINA	350ml	4.50
BERRY FRUIT SMOOTHIE	350ml	4.50
FEIJOA SMOOTHIES	350ml	4.50
GINGER BEER - GLADSTONES	350ml	3.00
WAIWERA SPARKLING WATER	500ml	4.50
KIWI BLUE SPARKLING WATER	500ml	3.00
SAN PELLEGRINO LIMONATA SPARKLING	350ml	4.50
COCONUT JUICE	350ml	3.50

**MEKONG NEUA**

NORTH EAST THAI AND LAOS CUISINE



**TAKEAWAY MENU**

**Appetisers**

**Tingle and Tang to get you started**

<b>Poh Peah (4 pcs)</b> <b>Pork or Vegetarian</b>	8.00
Deep fried Laos style spring rolls served with plum sauce	
<b>Satay Gai (3 sticks)</b>	8.00
BBQ chicken marinated with Thai herbs, served with peanut sauce	
<b>Tod Mun Pla (4 pcs)</b>	8.00
A subtle blend of minced fish, mild red curry, lime leaves, beans, Thai herbs, served with a cucumber sauce	
<b>Thalay Ja (3 pcs)</b>	9.00
Minced fish, mussel, scallops and pork, Deep fried and served with sweet chilli sauce	
<b>Toong Thong (5 pcs)</b>	8.00
Moneybags with minced chicken, ginger and peanut, served with plum sauce	
<b>Curry Puff (4 pcs)</b>	8.50
Deep fried pastry turnovers with a filling of minced chicken, kumara, onion, curry paste & herbs with sweet chilli dip	
<b>Fresh Spring Rolls (4 pcs)</b>	10.00
A mixture of cabbage, spring onion, coriander, carrot, savoury chicken, wrapped in rice paper, served with a chef's special sauce	
<b>Tofu Tord Vegetarian</b>	8.00
Deep fried tofu with peanut sauce	

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483 NEW NORTH ROAD,  
KINGSLAND, AUCKLAND



**OPEN 7 NIGHTS**  
**5 PM - LATE**

**Luk Chin Moo Yang (3 sticks) 8.00**

BBQ pork meatballs with a sweet tamarind sauce

**Mixed Appetisers (4 pcs) 9.50**

Appetisers - one each of Poh Peah, Toong Thong, Satay Gai and Tod Mun Pla

**Combo Platter (5 pcs) 10.50**

Appetisers - one each of Poh Peah, Toong Thong, Satay Gai, Luk Chin Moo Yang and Thalay Ja

**Tow Hu Satay (3 pcs) Vegetarian 8.00**

Grilled tofu, mushroom, pumpkin served with a potato savoury sauce

**Soups**

Choice of

<b>Vegetable</b>	8.50
<b>Vegetable and Tofu</b>	9.00
<b>Chicken</b>	9.50
<b>Mixed Seafood</b>	10.00
<b>Prawns</b>	10.50
<b>Tom Yum (Hot only)</b>	
Hot & sour soup with lemon juice & chilli	
<b>Tom Kha (Medium only)</b>	
Coconut milk soup with galanga, mushroom, lemongrass, cabbage and kaffir lime leaves & chilli	
<b>Tom Jud (Mild)</b>	
A non spicy clear soup with celery, cabbage, spring onion and pepper	

**Thank You**

## Curries

Choice of

Vegetable	14.00
Vegetable and Tofu	14.50
Chicken, Beef, Pork or Pork	
Meatballs	16.50
Duck	18.00
Fish fillets or Squid	18.50
Mixed Seafood	19.50
Prawns - Tiger Prawn Cutlets	20.50

### Green Curry (Med-Hot)

A well known Thai curry with assorted vegetables flavoured with green curry paste, kaffir lime leaves, basil, chillies, coconut milk and eggplant

### Red Curry (Medium)

Traditional classic Thai curry using a red curry paste, cooked with coconut milk, basil & assorted vegetables

### Yellow Curry (Mild - Medium)

An aromatic yellow curry with potato, onion and coconut milk

### Gaeng Pa (Hot only)

Laos style country curry (without coconut milk) Served with selected vegetables & mixed herbs

### Panang Curry (Medium)

Always a flavourite, a delicious warming curry with crushed roasted peanuts, coconut milk and vegetables

### Gaeng Massaman (Beef only) (Mild) 16.50

A smooth red sweet curry with tender cubes of meat, potato, onion, peanuts and coconut milk

### Gaeng Daeng Ped Yang (Duck)

(Med) 18.50  
A red curry with sliced roast duck, coconut milk, pineapple pieces, grapes, tomato, basil and chillies

### Gaeng Kiew Wahn Salmon

(Med-Hot) 20.00  
Succulent Salmon fillets cooked in a spicy creamy green curry, served with fresh seasonal vegetables, garnished with crispy basil leaves

## Choo Chee Goong

(Med - Hot) 20.50  
Stir fried prawn cutlets with red curry, beans, kaffir lime leaves and capsicum

## Gaeng Daeng Mamoung Gai

(Medium) 18.50  
A delicious chicken red curry with mango, tomato capsicum & onion served with Roti and Noodles

## From the Wok

Make your own meal

### Step 1 Your choice of

Vegetable	14.00
Vegetable and Tofu	14.50
Chicken, Beef, Pork or Pork	
Meatballs	16.50
Duck	18.00
Fish fillets or Squid	18.50
Mixed Seafood or Scallops	19.50
Prawns Cutlets or Whole Prawn	20.50

### Step 2 Select your sauce style

Mild, Medium or Hot

### Pad Prew Wahn

Stir fried mixed vegetables with contrasting flavors of tomato, pineapple in a sweet & sour sauce

### Sam Ros

A combination of 3 different tastes, sweet, sour & chilli warm with assorted vegetables

### Pad Kra Pao (Med - Hot)

Stir fried vegetables with chilli, basil and garlic strong flavoured sauce

### Pad Med Ma Moung

Famous Thai dish, stir fried mushroom, onion, capsicum, spring onion, baby corn with cashew nuts and oyster sauce

### Pad Pak Satay

Assorted vegetables with a creamy peanut sauce

### Pad Prik Pao

Sauteed with green bean, capsicum, onion, chilli paste, basil and kaffir lime leaves

## Pad Prik Gaeng Pa (Hot Only)

Sauteed with country chilli paste, basil, beans, lime leaves and pickled galangal

## Pad Khing

Sauteed with ginger, spring onion, mushrooms, capsicum, onion, soya beans paste & oyster sauce

## North East Thai & Laos

### Specialities

### Traditional Salad Style - Medium or Hot

### LARB 16.50

Choice of chicken, beef or pork  
Minced and poached, mixed with roasted ground rice, chilli powder, mint leaves, spring onion, onion, coriander, fish sauce and lemon juice

### Larb Sam Sa Hai 18.50

Prawns, scallops and squid with fresh chilli, mint, onion, spring onion, coriander, roasted ground rice, lemon juice and fish sauce topped with sliced cucumber

### Larb Snapper 23.00

Deep fried whole Snapper covered with a mixture of chilli powder, fresh chillies, mint, lemon juice, fish sauce, roasted ground rice, kaffir lime leaves, coriander, onion, spring onion and topped with sesame seed.

### Pla Goong 20.50

Prawns served with onion, spring onion, coriander, lemongrass, kaffir lime leaves, chillies, mint, tomato, roasted ground rice, fish sauce, lemon juice and cucumber

## Yum "Traditional Salad Style"

### Medium or Hot

Choice of

Beef	17.00
Seafood	19.00
Squid	17.00
Duck	18.00

Served with lemon juice, mint, coriander, cucumber, red onion, tomato, spring onion, chilli and lemongrass

## Yum Sam Grob

Medium to Hot only 19.50

Crispy whole black tiger prawns, crispy terakihi pieces, crispy squid with red onion, chilli, lemongrass topped with cashew nuts

## Yum Som Moo

Medium to Hot 16.00

Fermented Laos sausage with ginger, peanuts, coriander, spring onion, chilli, lemongrass, lemon juice, mint, cucumber and onion

## Goong Cha Nam Pla

Hot only 20.50

Raw prawns marinated with lemon juice, chilli, garlic served with spicy chilli sauce and cucumber

## Yum Gai Yang Nam Tok

Medium 17.00

BBQ chicken breast sliced and mixed with coriander, mint, chilli powder, red onion and roasted ground rice

## Nua Yang 17.00

BBQ marinated steak sliced and served on a bed of lettuce with spicy sauce

## Yum Salad Tofu (Vegetarian) 13.50

Deep fried tofu with lettuce, tomato, cucumber, lemongrass, celery, red onion, spring onion, bean sprouts, coriander, lemon juice and fresh chilli

## Signature Dishes

## Nua Rod Ded

(Medium) 18.00

Sauteed pieces of sirloin beef with garlic oyster sauce, soya sauce, bok choy, broccoli, and sweet chilli sauce

## Ped Kee Mow

(Medium - Hot) 18.50

Stir fried roast duck with garlic, chilli, onion, beans, capsicum, bamboo shoots, sweet basil and whisky.