

## STIR FRIED

- 34. PAD PRIK THAI**  
With garlic, leek and market vegetables in homemade black pepper sauce  
**Lamb \$18.50 Prawns/Snapper Fillet \$21.50**
- 35. PAD NAM PRIK PAO**  
Tempura dish with onion, spring onion, carrots, cashew nuts in sweet and spicy homemade sauce  
**Chicken \$18.00 Prawns/Snapper Fillet \$21.00**
- 36. PLA LARD PRIK** \$25.00  
Crispy whole snapper topped with red onion, carrots, capsicum and homemade spicy tamarind sauce

## RICE & NOODLES

- 37. PAD THAI NOODLES**  
Rice noodles with eggs, beansprouts, tofu, carrots, red onion, spring onion and roasted crushed peanuts  
**Chicken \$17.50 Prawns \$18.50**
- 38. DRUNKEN NOODLES**  
Rice noodles with sweet basil, chilli, onion, carrots, mushroom, beans, zucchini and bamboo shoots  
**Chicken/Beef/lamb \$17.50 Prawns \$18.50**
- 39. KAO PAD**  
Thai style rice cooked with eggs, pepper, spring onion, tomatoes  
**Chicken \$17.50 Prawns \$18.50**
- 40. KAO PAD KRA PRAW**  
Rice cooked with sweet basil, chilli, onion, carrots, mushroom, beans, zucchini and bamboo shoots  
**Chicken/Beef/lamb \$17.50 Prawns \$18.50**

## VEGETARIAN MENU

### Appetisers

- 41. POH PIA JAE (THAI SPRING ROLLS)** \$8.00  
A mixture of sliced vegetables and vermicelli wrapped in spring roll pastry
- 42. CURRY PUFF JAE** \$8.00  
Lightly curried potato and onion wrapped in golden puff pastry
- 43. TOD MUN KAO POD** \$8.00  
Crisp corn cakes served with sweet chilli sauce
- 44. TOFU SATAY** \$8.50  
Deep fried skewered tofu topped with homemade satay sauce

### Soup

- 45. TOM YUM JAE** \$8.50  
Traditional spicy soup with tofu, lime juice, vegetables and Thai herbs
- 46. TOM KHA JAE** \$8.50  
A delicious coconut soup with tofu and vegetables blended with lime juice and Thai herbs

## VEGETARIAN MENU

### Mains

- 47. TOFU MED** \$17.50  
Tofu stir fried with roasted chilli paste, onion, carrots, cashew nuts, market vegetables and homemade sauce
- 48. PAD KRA PRAW JAE** \$17.00  
Stir fried market vegetables with sweet basil, chilli, onion, carrots, mushroom, beans, zucchini and bamboo shoots
- 49. PARAM JUM SIL** \$17.50  
Tofu stir fried with market vegetables and soy sauce topped with delicious peanut sauce
- 50. PUK RUAM PAD KHING** \$17.00  
Stir fried fresh ginger, onions, mushroom, zucchini, carrots and market vegetables
- 51. KEOW WAN JAE (GREEN CURRY)** \$17.00  
Traditional green curry cooked with tofu, peas, green beans, bamboo shoots, market vegetables and coconut milk
- 52. GEANG DANG JAE (RED CURRY)** \$17.00  
Red curry cooked with tofu, green beans, bamboo shoots, market vegetables and coconut milk
- 53. PANANG TOFU** \$17.00  
Creamy panang curry cooked with tofu, beans, pumpkins, roasted crushed peanuts, finished with kaffir leaves
- 54. TOFU PAD PRIEW WAN** \$17.00  
Stir fried tofu with onion, pineapple, carrots, capsicum, tomatoes and zucchini cooked in sweet and sour sauce
- 55. PAD KRA TIEM JAE** \$17.00  
Tofu stir fried with fresh garlic, pepper, mushroom, leek and market vegetables
- 56. TOFU PAD PRIK SOD** \$17.00  
Tofu stir fried with fresh chilli, garlic, onion, carrots, beans, mushroom, zucchini, broccoli and homemade sauce
- 57. TOFU PAD PHED** \$17.00  
Tofu Stir fried with red chilli sauce, beans, zucchini, bamboo shoots, fresh chilli, galangal, green peppercorns and coconut milk
- 58. TOFU PAD PRIK THAI** \$17.50  
Tofu stir fried with garlic, leek and market vegetables in homemade black pepper sauce
- 59. YUM KA TI** \$17.50  
Steam market vegetables, tofu, roasted crush peanuts, red onion, shallots, coconut milk cooked in homemade spicy sauce
- 60. PAD THAI JAE** \$17.00  
Rice noodles with tofu, eggs, beansprout, tofu, carrots, red onion, spring onion and roasted crush peanuts
- 61. DRUNKEN NOODLES JAE** \$17.00  
Rice noodles with tofu, sweet basil, chilli, onion, carrots, mushroom, beans, zucchini and bamboo shoots
- 62. KAO PAD JAE** \$17.00  
Thai style rice cooked with tofu, eggs, pepper, spring onion, tomatoes, and cashew nuts
- 63. KAO PAD KRA PRAW JAE** \$17.00  
Rice cooked with tofu, sweet basil, chilli, onion, carrots, mushroom, beans, zucchini and bamboo shoots
- Steamed Jasmine Rice \$1.50 Roti \$2.00**



**PlaThong**  
THAI RESTAURANT

**PH: 09 630 1000**

FULLY LICENSED

**OPEN 7 DAYS**

For Dinner  
From 5:00pm to 10:00pm

**LUNCH**

By arrangement  
for group of 10 or more.

**FREE Delivery**

within zoning areas,  
minimum purchase of \$50



609 Mount Eden Road, Auckland

Takeaway Menu

ORDER ONLINE @

www.plathong.co.nz



## APPETISERS

- All starters served with a variety of dipping sauces. -

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|---|----------------|
| 1. <b>GAI SATAY</b><br>Skewered slices of marinated chicken topped with homemade Satay sauce                                      | <b>\$8.50</b>  |
| 2. <b>GOONG HOM PA</b><br>Marinated fried King Prawns wrapped with bacon served with mayonnaise                                   | <b>\$10.00</b> |
| 3. <b>TOD MUN PLA (THAI FISH CAKE)</b><br>Thai fish cake enhanced with red curry, sliced beans and kaffir leaves                  | <b>\$10.00</b> |
| 4. <b>CHICKEN TULIP</b><br>Deep fried chicken nibbles marinated with garlic, pepper and Thai herbs                                | <b>\$8.50</b>  |
| 5. <b>TOONG THONG</b><br>Wonton parcels of minced chicken and prawns  | <b>\$8.50</b>  |
| 6. <b>POH PIA GAI (THAI SPRING ROLLS)</b><br>Traditional minced chicken spring roll stuffed with sliced vegetables and vermicelli | <b>\$8.50</b>  |
| 7. <b>CURRY PUFF</b><br>Lightly curried chicken, potato and onion wrapped in golden puff pastry                                   | <b>\$8.50</b>  |
| 8. <b>KANOM PANG NA GOONG</b><br>Lightly seasoned minced prawns and chicken, fried on a crisp toast base                          | <b>\$8.50</b>  |
| 9. <b>MIXED APPETISERS</b><br>Our chef's selection of number 5,6,7,8.   | <b>\$8.50</b>  |

## SOUP

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| 10. <b>TOM YUM</b><br>Traditional spicy and sour soup with mushroom, tomatoes, Thai herbs and kaffir leaves<br><b>Prawns/Seafood</b><br><b>Chicken</b> | <b>\$9.50</b><br><b>\$8.50</b> |
| 11. <b>TOM KHA</b><br>Traditional coconut soup with galangal, mushroom, lemongrass<br><b>Prawns/Seafood</b><br><b>Chicken</b>                          | <b>\$9.50</b><br><b>\$8.50</b> |
| 12. <b>TOM ZAP</b><br>Eastern Thai style spicy clear soup with Thai herbs and lime juice<br><b>Prawns/Seafood</b><br><b>Chicken</b>                    | <b>\$9.50</b><br><b>\$8.50</b> |

## THAI STYLE SALAD

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|---|----------------|
| 13. <b>BANGKOK SALAD</b><br>Spicy salad cooked with chilli, lime juice, onion, spring onion, coriander, lemongrass and kaffir leaves<br><b>Prawns/Seafood</b> | <b>\$21.00</b> |
| 14. <b>YUM NUA YANG</b><br>Warm salad of grilled beef, cooked with onion, tomatoes, cucumber, lime juice and fresh vegetables                                 | <b>\$18.00</b> |
| 15. <b>PED NAM TOK</b><br>Strips of roasted duck cooked in red onion, tomatoes, cucumber, lemongrass and roasted ground rice                                  | <b>\$19.00</b> |
| 16. <b>LARB GAI</b><br>Minced chicken salad cooked with red onion, spring onion, coriander, kaffir leaves and finished with zesty lime juice                  | <b>\$18.00</b> |

## CURRIES

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| 17. <b>GREEN CURRY (GEANG KEOW WAN)</b><br>Traditional green curry cooked with peas, green beans, bamboo shoots and coconut milk<br><b>Chicken/Beef/Lamb</b><br><b>Prawns/Fillet Snapper</b> | <b>\$17.00</b><br><b>\$21.00</b> |
| 18. <b>RED CURRY (GEANG DANG)</b><br>Red curry cooked with green beans, bamboo shoots, market vegetables and coconut milk<br><b>Chicken/Beef/Lamb</b><br><b>Prawns/Scallops</b>              | <b>\$17.00</b><br><b>\$21.00</b> |
| 19. <b>PANANG CURRY (GEANG PANANG)</b><br>Creamy panang curry cooked with beans, pumpkins, roasted crushed peanuts finished with kaffir leaves<br><b>Chicken/Beef/Lamb</b><br><b>Prawns</b>  | <b>\$17.00</b><br><b>\$21.00</b> |
| 20. <b>YELLOW CURRY (GEANG GAREE)</b><br>Mild yellow curry cooked with potatoes, onion and carrots<br><b>Chicken/Beef/Lamb</b>   | <b>\$17.00</b>                   |
| 21. <b>MASSAMAN LAMB CURRY</b><br>A tender diced lamb curry cooked with potatoes, onion and peanuts  | <b>\$18.00</b>                   |
| 22. <b>GEANG PED YANG</b><br>A delicious roasted duck cooked with red curry, tomatoes, lychee, grape, pineapple, vegetables and coconut milk   | <b>\$19.50</b>                   |
| 23. <b>CHOO CHEE CURRY</b><br>Sweet Red curry cooked with onion, beans, carrot, capsicum, pineapple, market vegetables and coconut milk<br><b>Prawns/Fillet Snapper</b>                      | <b>\$21.00</b>                   |

## STIR FRIED

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|--|----------------|---|
| 24. <b>PAD MED</b><br>With roasted chilli paste, onion, carrots, cashew nuts, market vegetables and homemade sauce<br><b>Chicken/Beef</b><br><b>Prawns/Fillet Snapper/Seafood</b>          | <b>\$18.50</b> | <b>Duck</b><br><b>\$19.50</b><br><b>\$21.50</b> |
| 25. <b>PARAM</b><br>With market vegetables and oyster sauce topped with delicious peanut sauce<br><b>Chicken/Beef</b>  | <b>\$18.50</b> | <b>Prawns</b><br><b>\$21.50</b>                 |
| 26. <b>PAD KRA TIEM</b><br>With fresh garlic, pepper, mushroom, leek and market vegetables<br><b>Chicken/Beef</b><br><b>Prawns/Fillet Snapper/Seafood</b>                                  | <b>\$18.00</b> | <b>Duck</b><br><b>\$19.00</b><br><b>\$21.00</b> |
| 27. <b>PAD KHING</b><br>With fresh ginger, onion, mushroom, zucchini, carrots and market vegetables<br><b>Chicken/Beef/lamb</b><br><b>Snapper Fillet</b>                                   | <b>\$18.00</b> | <b>\$21.00</b>                                  |
| 28. <b>PAD NAM MUN HOI</b><br>With garlic, mushroom, market vegetables and oyster sauce<br><b>Chicken/Beef</b>   | <b>\$18.00</b> | <b>Prawns</b><br><b>\$21.00</b>                 |
| 29. <b>PAD KRA PRAW</b><br>With sweet basil, chilli, onion, carrots, mushroom, beans, zucchini, bamboo shoots<br><b>Chicken/Beef/lamb</b><br><b>Prawns/Seafood</b>                         | <b>\$18.00</b> | <b>Duck</b><br><b>\$19.00</b><br><b>\$21.00</b> |
| 30. <b>PAD PRIK SOD</b><br>With fresh chilli, garlic, onion, carrots, beans, mushroom, zucchini, broccoli and homemade sauce<br><b>Chicken/Beef/lamb</b><br><b>Prawns/Scallops/Seafood</b> | <b>\$18.00</b> | <b>\$21.00</b>                                  |
| 31. <b>PAD PRIEW WAN</b><br>With onion, pineapple, carrots, capsicum, tomatoes, zucchini cooked in sweet and sour sauce<br><b>Chicken</b><br><b>Prawns/Snapper Fillet</b>                  | <b>\$18.00</b> | <b>\$21.00</b>                                  |
| 32. <b>PAD PHED</b><br>With red chilli, beans, zucchini, bamboo shoots, fresh chilli, galangal, green peppercorns and coconut milk<br><b>Chicken</b><br><b>Prawns/Snapper Fillet</b>       | <b>\$18.00</b> | <b>\$21.00</b>                                  |
| 33. <b>SAM KASAT</b><br>Tempura dish with market vegetables blended with sweet and spicy tamarind sauce<br><b>Chicken</b><br><b>Prawns/Snapper Fillet</b>                                  | <b>\$18.00</b> | <b>\$21.00</b>                                  |

All our dishes can be made Mild, Medium or Hot according to your preference.