#### PLEASE SELECT YOUR CHOICE OF MEAT

Chicken, Beef or Pork \$ 14.50 Lamb, Duck, Crispy Pork or Squid \$ 16.50 King Prawn, Scallop \$ 18.50 Mix Seafood \$ 19.50

## **NOODLE & RICE**

N1 PADTHAI W N

Traditional Thai noodle cooked in tamarind sauce with vegetable, egg, bean sprouts, spring onion and roast crushed peanuts.

N2 SOY SAUCE NOODLE (PAD SI EW) Fried rice noodle with egg and vegetables in soy sauce.

N3 SATAY NOODLE (V) Fried rice noodle with egg, vegetables topped with peanut sauce.

N4 SPICY NOODLE (DRUNK NOODLE) Spicy noodles with garlic, egg, chilli and vegetables in sweet basil paste.

N5 MI GORENGE DUCK Dried mi goreng with special sauce topped with slice of duck.

N6 EGG NOODLE W Fried egg noodle with your choice of meat and seasonal vegetables.

R1 FRIED RICE W Fried rice with vegetables and egg.

R2 NASI GORENGE FRIED RICE W Thai style NasiGoreng fried rice with pineapple, egg, vegetables cooked in curry powder topped with cashew nut.

R3 GARLIC FRIED RICE W GF Fried rice with fresh galics and your choice of meat.

R4 GREEN CURRY FRIED RICE W G Fried rice with green curry paste, cauliflower, mix peanut and coconut milk.

**Z1 GARLIC & BLACK PEPPER CORN** 

Stir fired in garlic and black pepper corn with your choice of meat come with seasonable vegetable

**Z2 COMBINATION MEAT** \$ 15.50 Three combinations of chicken beef and pork, mixed herbs, fresh chillies, ginger carrots, mushrooms and capsicum.

**Z3 COMBINATION SEAFOOD** \$ 19.50 Stir fried prawns, scollop, mussel and squid with special home made sauce, mix herbsarrots, ginger, onion spring onion mushrooms and capsicum.

**Z5** Thai Spicy Seafood \$ 19.50 Mix seafood with thai herbs, courgette, bean, carrot, sweet basil, fingerroot and pepper corn.

**Z6 TAMARIND DUCK** \$ 19.50

Slice of arilled half duck served on a bed of bokchov and cabbage with tamarind sauce.

**Z7 DUCK IN BED** \$ 19.50 Roasted half duck served on a bed of bokchoy and cabbage topped with sweet basil sauce with carrot, capsicum, bean.

**SP1 BBQ CHICKEN** \$ 16.50 BBO chicken marinated in Thai herbs served with steamed bok choy and cabbage

SP2 SEAFOOD SAUNA G \$ 19.50 Combination seafood in red curry paste with Thai herbs and bok choy, cabbage, sweet basil kaffir lime leave and coconut cream

SP3 CRISPY PORK CURRY PASTE \$ 16.50 Stir fried roast crispy pork in green curry, capsicum, green beans, courgettes, green pepper, kaffir lime leaves and coconut milk.

SP4 PORK SPARIP \$ 16.00 Deep fried pork sparip top with home made sweet sour and spicy sauce,

SP5 THAI LAGOON SPICY \$ 15.50 (CHICKEN, BEEF PORK OR COMBINATION) (This is extreamly hot dish) Our special blended spicy sauce, Thai chilli paste stir fried with kaffir lime leaves, ground chilli, cauliflower and broccoli. (This is extreamly hot dish)

# **FISH**

F1 PLA SAM ROD (MED) \$ 19.50 Crispy deep fried fish fillets or whole fish in Thai Lagoon home made sauce with onion, chilli paste, pineapple, tomatoes.

F2 PLA LARD PIK (MED) \$ 19.50 Golden crispy deep fried fish fillets or whole fish topped with chilli tamarind sauce, onion, red chilli, spring onion, dried chilli and coriander.

F3 PLA MA NOW (MED) GF \$ 19.50 Steamed fish fillets or whole fish in lime sauce with fresh garlic, chilli, coriander root.

F4 FISH WITH HERB (MED) \$ 19.50 Crispy deep fried fish fillets or whole fish with Thai herbs, lemon grass and chopped lemon.

F5 GARLIC FISH \$ 19.50 Golden Crispy deep fried fish fillet or whole fish with a touch of garlic and pepper





Fully Licensed and B.Y.O Wine

# **TAKEAWAY MENU**

**UPDATE 2014** 

**OPEN 6 DAYS** 5pm till late

PH: 04 902 9339

thailagoon@yahoo.com

Deliveries Charge ONLY \$4.50 8 Alexander RD, Raumati Beach, GLUTEN FREE AVAILABLE

- NO MSG -

#### **ENTREE**

E1 SPRING ROLL (6 Pieces)

\$ 6.50

Mince pork, vermicelli shredded shiitake mushroom, celery, cabbage served with plum sauce

E2 CHICKEN SATAY (4 pieces)

\$ 7.50

Grilled marinated chicken fillet served with Satay peanut sauce.

E3 THAI FISH CAKE (4 pieces)

\$ 7.50

Thai fish cake with mind curry paste and Thai herbs served with sweet chilli sauce

E4 MONEY BAG (4 pieces)

\$ 7.50

Crispy golden pouch wonton, filled with minced pork, prawns, water chestnuts and vegetables served with sweet chilli sauce

E5 PRAWN IN BED (4 pieces)

\$ 7.50

Delicately prawn mince on toast served with plum sauce

E6 CURRY PUFF (4 pieces)

\$ 6.50

Mince chicken, kumara, onion and yellow curry wrapped in puff pastry served with sweet chilli sauce

E7 CHINKEN TAMARIND (4 pieces)

\$7.50

Thai style marinated chicken wings with tamarind sauce and fried shallot

E9 ROTI

\$ 5.50

Asian puffed bread served with peanut sauce

E10 TEMPURA PRAWN BALL (2 skewers) \$8.50

Mince king prawn coated with "Panko" breadcrumb served with sweet chilli sauce

E11 BBQ PRAWN OR SCALLOP GF



2 Grilled skewers of (king prawn OR Scallop) served with Thai style seafood sauce (medium spice)

E12 MIXED ENTREE N

\$12.00

Chef's selection of spring roll, chicken satay, fish cake, money bag, prawn in bed and curry puff

V1 SPRING ROLL VEGETABLES

\$ 6.50

Vegetables spring roll served with served with plum sauce

**V2 TEMPURA VEGETABLES** 

\$6.50

Tempura vegetables served with sweet chilli sauce

V3 DEEP FRIED TOFU

\$6.50

Deep fried tofu served with sweet chilli sauce topped with crunch peanut

SOUP

CHICKEN \$8.50 KING PRAWN \$9.50 MIXED SEAFOOD \$12.00

S1 TOMYUM V G



The most popular Thai Soup with lemon grass, Kaffir lime leaves, Chilli, lemon juice, mushroom, tomato and Coriander,

S2 TOM KHA V G





Coconut soup with galangal, lemon grass chilli, mushrooms, and lemon juice

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#### **CURRY**

C1 GREEN CURRY W G



Delightful taste of green curry paste with courgette, bean, broccoli, bamboo, capsicum, kaffir lime leave, basil and coconut milk.

C2 RED CURRY





Delicious red curry paste with carrot, bean, cauliflower, bamboo, capsicum, kaffir lime leave in coconut milk.

C3 YELLOW CURRY



Special taste of Thai curry with carrot, pumpkin, fried shallot, potatoes and onion in coconut milk.

C4 MASSAMAN CURRY (LAMB, BEEF) GF N

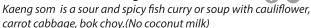




Ancient royal Thai curry with carrot, pumpkin, roast peanut,

tamarind sauce, potatoes and coconut milk. C5 THAI SOUR CURRY (Kaeng som) (fish or seafood,)





**C6 DUCK CURRY** 

Roasted marinated duck in red curry paste with pineapple, tomatoes, cauliflower, carrot, capsicum, courgette, kaffir lime leaves, in coconut milk.

C7 PANANG CURRY W





Very popular Thai Paneang curry paste, coconut milk, carrot, courgette, bean, broccoli, cauliflower, capsicum, crush peanut and kaffir lime leaves.

### SALAD

Y1 LARB GAI(Chicken) GF



\$14.50

Chicken minced cooked in fresh Thai herbs with ground roasted rice and lime dressing.

Y2 NAMTOK (Beef, pork) G



\$ 14.50

Grilled and marinated or beef on spicy salad, served with Thai herbs, ground rice and lime dressing.

Y3 THAI BEEF SALAD GF

\$ 14.50

Tender grilled beef tender mixed with Thai herbs, tomato, carrot, spring onion, coriander, cucumber, lettuce, celery and lemon juice.

Y4 CRISPY PORK SALAD mild – med



\$ 16.50

Crispy pork mixed with Thai herbs, tomato, carrot, spring onion, coriander, cucumber, lettuce, celery and lemon juice.

Y5 FISH CAKE SALAD N



\$ 14.50

Fish cake mixed with Thai herbs, tomato, carrot, spring onion, coriander, cucumber, lettuce, celery and lemon juice.

#### **Y6 CRISPY CHICKEN SALAD**

\$ 14.50

Chicken batter mixed with Thai herbs, tomato, carrot, spring onion, coriander, cucumber, lettuce, celery and lemon juice.

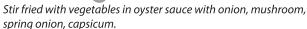
#### STIR FRIED

M1 CASHEW NUT N



Stir fried with cashew nut, onion, sweet chilli paste with celery, carrot, courgette, broccoli, cauliflower, capsicum, spring onion and mush room

M2 OYSTER SAUCE **(V)** 



M3 GINGER W



Stir fried fresh ginger, spring onion, onion, celery, black fungus.

M4 STIR FRIED CURRY POWDER (prawn, seafood)

Stir fried with onion, spring onion, celery, capsicum and evaporated milk.

M5 PAD PRARAM (V) (N)



Stir fried with seasonal vegetables cover with peanut sauce

M6 KRAPAOW (BASIL)

Stir fried with basil leaves, onion, bean, krapaow chilli paste, capsicum.

M7 MIX VEGETABLE W



Stir fried with seasonal vegetables in mixed Thai sauce.

M8 SWEET & SOUR W



Stir fried pineapple, cucumber, onion, carrot, broccoli, cauliflower, spring onion, tomatoes in sweet and sour sauce.

#### M9 PAD PIK KHING

Stir fried your choice of chicken, pork or crispy pork with chili, lime leaf, green bean and pik khing sauce

M10 TOFU & BEAN SPROUTS (vegetarian) Stir fried tofu, bean sprout, spring onion, capsicum

M11 SATAY SPECIAL W



Stir fried, celery, carrot, courgette, broccoli, onion, cauliflower, capsicum, spring onion and mushroom with coconut milk and curry powder

#### **PLEASE ASK FOR**

Mild Medium Kiwi Hot Thai Hot

Rice - Complimentary Jasmine rice for all main dish except noodle & Fried rice dishes

**EXTRA** 

JASMINE RICE \$2.00 COCONUT RICE \$3.00 BROWN RICE \$3.00 Peanut sauce \$2.00 Chilli \$2.00 Cahew Nut \$4.00 Vegetable \$2.50







