

## Thonglor Thai Restaurant Christchurch

### LUNCH SPECIAL \$18

(From 12 PM - 14.30 PM)

- >Pad Thai Chicken /Tofu GF VG
- >Pad See Ew Chicken /Tofu GF VG
- >Pad Kee Mao Chicken / Tofu GF VG
- >Fried Rice Chicken /Tofu GF VG
- >Green Curry Chicken / Tofu GF VG
- >Red Curry Chicken / Tofu GF VG
- >LAAB Chicken /Beef /Tofu VG

### MIX ENTREE

- >Prawn Cake / Chicken Satay VG
- Fried Squid / Spring Rolls





## WINES

### WHITE WINE GLASS / BOTTLE

FICKLE MISTRESS MARLBOROUGH CHARDONNAY	\$14 / \$56
MAIN DIVIDE CHARDONNAY BY PEGASUS BAY	\$15 / \$59
STONELEIGH MARLBOROUGH SAUVIGNON BLANC	\$14 / \$56
MAIN DIVIDE SAUVIGNON BLANC	\$15 / \$59
MAIN DIVIDE BY PEGASUS BAY RIESLING	\$15 / \$59
PEGASUS BAY RIESLING	\$18 / \$70

### SPARKLING

VEUVE DU VERNAY BRUT FRANCE 200 ml.	\$15
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### ROSE GLASS / BOTTLE

MAIN DIVIDE	\$14 / \$56
FICKLE MISTRESS MARLBOROUGH	\$14 / \$56

### RED WINE GLASS / BOTTLE

BIN 444 CABERNET SAUVIGNON	\$13 / \$50
TAYLORS CABERNET SAUVIGNON	\$14 / \$56
PEGASUS BAY MERLOT CABERNET	\$18 / \$70
FLOWER BOY HAWKE'S BAY MERLOT (ORGANIC)	\$14 / \$56
MAIN DIVIDE PINOT NOIR	\$15 / \$59
KOONUNGA HILL SHIRAZ	\$15 / \$59

## TAP BEER

ASAHI	\$13
TIGER	\$13
IPA SUPERCHARGER	\$14

## BOTTLED BEER

SINGHA / CHANG /	\$11
HEINEKEN 0% ALCOHOL / HEINEKEN LOW ALCOHOL \$9	\$4.5

## CLASSIC COCKTAILS

MARTINI / DIRTY MARTINI	\$17
ESPRESSO MARTINI	\$17
NEGRONI / NEGRONI SOUR	\$17
WHISKY SOUR	\$17
TEQUILA SUNRISE /WHISKEY SUNRISE	\$17
COSMOPOLITAN	\$17

## THONGLOR COCKTAILS

WANNA BE THONGLOR	
VODKA/GIN/WHISKY/THAI TEA/LIME/EGG WHITE	\$17
TOM YUM MOJITO T	
EQUILA/COCONUT CREAM/LIME/SODA/CHILI FREAK	\$17
PINK DRAGON RIDER	
GIN/COINTREAU/LIME/DRAGON FRUIT /RASPBERRY JUICE	\$18
LYCHEE LIMONCELLO	
MARTINI TEQUILA /LEMONCELLO/LYCHEE SYRUP/	\$17
ROSE MARGARITA	
ROSE ,TEQUILA,LIME ,HONEY-SALT GLASS/JUG /	\$17/\$39
SANGRIA	
RED WINE,SPARKLING FRUITY JUICE, FRUIT GLASS / JU	\$17 / \$39

## MOCKTAIL NON ALCOHOL

LEMON HONEY MARGARITA	\$11
STRAWBERRY MARGARITA	\$11
MANGO PASSION FRUIT MARGARITA	\$11
SALTED SPARKING LYCHEE	\$10
BUTTERFLY PEA SODA LEMONED	\$11

## SPIRITS

VARIETY OF SPIRITS AVAILABLE FROM	\$11
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## SOFT DRINKS

CHATHAI TEA	\$8
CHATHAI LEMON TEA	\$8
ORANGE JUICE	\$7
CRANBERRY JUICE	\$7
S.PELLEGRINO SPARKLING WATER	\$9
LIME BITTER	\$7.5
GINGER BEER	\$7.5
SINGHA SODA LEMONADE	\$4.5
L & P	\$4.5
SPRITE	\$4.5
COKE / NO SUGAR	

## TEAS

ENGLISH BREAKFAST / GREEN TEA	\$4.5
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## FUNCTIONS & CATERING

FROM SPECIAL OCCASIONS TO CORPORATE EVENTS, THONGLOR IS A GREAT VENUE FOR YOUR NEXT EVENT, OUR PACKAGES ARE DESIGNED TO MEET ALL OF YOUR NEEDS.

### 2 COURSE SIT DOWN DINING

2 COURSES MEAL \$49 / HEAD

**STARTER:** SPRING ROLL, KUMARA FRIES , CHICKEN SATAY , LAAB WONTON , PRAWN CAKE. TOM YUM CHICKEN / PRAWN , FRIED CHICKEN

**MAIN:** SELECT YOUR CHOICE OF NOODLE & RICE STIR FRY , CURRY & RICE , LAAB ,THAI SALAD

### 3 COURSE SIT DOWN DINING

3 COURSES MEAL \$69 / HEAD

**STARTER:** SPRING ROLL , KUMARA FRIES , CHICKEN SATAY , LAAB WONTON , PRAWN CAKE. TOM YUM CHICKEN / PRAWN , FRIED CHICKEN

**MAIN:** SELECT YOUR CHOICE OF NOODLE & RICE STIR FRY , CURRY , LAAB ,THAI SALAD

**DESSERT OR DRINK:** MANGO STICKY RICE , NAMM KANG SAI OR SELECT YOUR CHOICE OF COCKTAIL , MOCKTAIL, BEER, SPIRIT , WINE



# THONGLOR

## THAI RESTAURANT

## MENU



Tom Yum Hot Pot with  
Mango Sticky Rice



## KINLEN / ENTREE

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|-------------------------------------|------|
| 1. RICE & PRAWN CRACKER GF          | \$10 |
| 2. KUMARA FRIES GF/V                | \$12 |
| 3. PORK BELLY BAO                   | \$12 |
| 4. SPRING ROLLS GF/V                | \$14 |
| 5. LAAB WONTON GF                   | \$14 |
| 6. E-SARN THAI SAUSAGE              | \$14 |
| 7. SATAY CHICKEN                    | \$14 |
| 8. FRIED SQUID SALT & PEPPER        | \$14 |
| 9. HOMEMADE PRAWN CAKE & PLUM SAUCE | \$15 |
| 10. FRIED CHICKEN                   | \$16 |
| 11. SOM TUM / THAI SALAD            | \$16 |
| 12. TOM YUM CHICKEN / TOFU / PRAWNS | \$17 |

## THONGLOR PLATERS

**\$49**

Spring Roll ,Laab Wonton , E-Sarn Sausage , Moo Ping & Sticky Rice , Som Tum Rice & Prawn Cracker.

## NOODLE SOUP

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| 14. YEN TA FO / PINK NOODLE SOUP   | \$25 |
| THAI PINK RICE NOODLE SOUP WITH SEAFOOD SWEET & SPICY , MEATY, SAVOURY TOPPED WITH FRIED GARLIC & FRIED WONTON.  |      |
| 14. TOM YUM NOODLE   | \$25 |
| SPICY & SOUR RICE NOODLES PORKY, GROUND MINCED PORK BALLS, LIME, CHILI FLAKES, BEAN SPROUTS GARNISH WITH CORIANDER, FRIED GARLIC, FRIED WONTONS.                                 |      |
| 15. RAD NAH NOODLE CHICKEN / PRAWN / SEAFOOD   | \$26 |
| STIR FRY FLAT NOODLE OR DEEP FRIED EGG NOODLE TOPPED IN HOMEMADE STOCK WITH GREEN VEGETABLE.   |      |
| 16. SEAFOOD THONGLOR HOT POT   | \$65 |
| THONGLOR HOT POT STYLE A GOOD COMBINATION OF SWEET & SOUR SPICE WITH CHILI LIME, LEMONGRASS, MUSHROOM, THAI HERB, MIX SEAFOOD, PORK BELLY, EGG YOLK WITH / WITHOUT MAMA NOODLES. |      |



Thonglor Platter

Deep Fried Fish & Herb Salad



## STIR FRY NOODLE

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| 17. PAD THAI chicken / tofu / prawns GF  | \$25 |
| Stir fry rice noodles with homemade pad thai sauce, egg, lime sprinkle of peanuts crushed & bean sprout. |      |
| 18. PAD SEE EW chicken / tofu / prawns GF  | \$25 |
| Stir fry rice noodles with egg ,homemade sauce and green seasonal vegetables.                            |      |
| 19. PAD KEE MAO chicken / tofu / prawns GF   | \$25 |
| Stir fried flat rice noodles with chili, peppercorn , capsicum ,krachai and fresh basil.                 |      |
| 20. PAD KEE MAO THONGLOR SEAFOOD GF  | \$27 |
| Stir fried mama noodles with chili, peppercorn, capsicum,krachai and fresh basil mixed seafood.          |      |
| 21. SPAGHETTI SAI OUA KEE MAO  | \$25 |
| SPAGHETTI STIR FRY WITH CHIANG MAI SAUSAGE, HERBAL SEASONING, BASIL, MUSHROOM, GARLIC, FRIED CHILLI.     |      |

## RICE DISHES

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| 22. PAD MED MAMUANG   | \$25 |
| Stir fried crispy chicken & cashew nut mix with thai sauce, onion, capsicum.                        |      |
| 23. PAD KRA PROW chicken / beef / prawns /pork belly  | \$25 |
| Fresh basil stir fried with thai sauce chili garlic and bamboo shoot, green bean.                   |      |
| 24. PAD KRATIEM PRIK THAI chicken /beef /tofu /prawns   | \$25 |
| Classic thai stir-fry dish generously seasoned with garlic and black pepper.                        |      |
| 25. KHAO PAD / FRIED RICE chicken/tofu/prawns   | \$25 |
| Jasmine rice stir fry with scrambled egg mix with thai sauce onion seasonal vegetables.             |      |
| 26. KHAO PAD SAPPAROD / PINEAPPLE FRIED RICE chicken / prawns                                       | \$25 |
| Thai style combination of sweet pineapple stir fry jasmine rice with scrambled egg and thai spices. |      |

## CURRY & RICE

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| 27. GREEN CURRY CHICKEN / BEEF /PRAWN  | \$26 |
| THAI GREEN CURRY PASTE WITH VELVET COCONUT MILK , BAMBOO SHOOT, SEASONAL GREEN VEGETABLES.                       |      |
| 28. JUNGLE CURRY CHICKEN / BEEF / PRAWNS   | \$26 |
| HOT AND SPICY RED CURRY PASTE WITH KHACHAI ,PEPPERCORN ,RED BELL SEASONAL VEGETABLES.                            |      |
| 29. MASSAMAN CURRY PORK BELLY  | \$28 |
| PORK BELLY SLOW COOK IN A RICH MASSAMAN CURRY PASTE AND MASHED POTATO GARNISHED WITH FRIED SHALLOT & CASHEW NUT. |      |
| 30. PANANG BEEF BRAISED  | \$28 |
| BRAISED BEEF CHEEK IN PANANG CURRY , RICH COCONUT WITH KAFFIR LIME LEAVE RED CHILI GARNISH WITH COCONUT CREAM.   |      |
| 31. HOR MOK SEAFOOD  | \$28 |
| HOMEMADE RED CURRY PASTE IN VELVET COCONUT CREAM,EGG,CABBAGE   |      |
| 32. CHOO CHEE SALMON   | \$30 |
| PAN FRIED AKAROA SALMON TOPPED CHOO CHEE CURRY SAUCE,KAFFIR LIME LEAVE,CHILI                                     |      |

## YUM / THAI SALAD

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| 33. YUM NEUA / BEEF SALAD   | \$26 |
| GRILLED BEEF WITH THAI DRESSING ,LIME ,TOMATO, CUCUMBER , ONION ,CORIANDER  |      |
| 34. YUM NAAM  | \$26 |
| KHAO TOD OR DEEP FRIED RICE PORK BALL MIX WITH THAI HERBS , LIME ,CHILI ,GINGER GARNISH WITH CORIANDER AND FRIED CHILI. |      |
| 35. YUM SALMON  | \$26 |
| SASHIMI SALMON IN THAI SPICY LIME DRESSING NAM JIM  |      |
| 36. YUM GUNG CHAE NAMPLA / PRAWN SALAD  | \$26 |
| KING PRAWNS IN THAI SPICY LIME DRESSING NAM JIM ,SEASONAL SALAD   |      |

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| 37. YUM MOO GRAB / CRISPY PORK BELLY SALAD  | \$28 |
| CRISPY PORK BELLY WITH THAI DRESSING ,GREEN APPLE , RED ONION ,CORIANDER ,CHILI FREAK,SPRING ONION  |      |
| 38. YUM PLA LUI SUAN / SPICY FISH HERB SALAD  | \$39 |
| DEEP FRIED WHOLE FISH WITH SPICY DRESSING, THAI HERB ,LIME, LEMONGRASS , GINGER MINT,CORIANDER ONION, GREEN APPLE,GARNISH WITH FRIED CHILI & CASHEW NUT |      |
| 39. LABB SERVED WITH JASMINE RICE CHICKEN / FRIED CHICKEN / BEEF /  | \$27 |
| GROUND ROASTED RICE POWDER ,LIME , CHILI FREAK ,RED ONION ,CORIANDER ,HERBS THAI SEASONING  |      |

## SIDES / EXTRAS

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| PRAWN                | \$3 |
| SEAFOOD              | \$5 |
| CRISPY PORK BELLY    | \$5 |
| FRIED EGG            | \$4 |
| VEGETABLES           | \$5 |
| CASHEW NUTS          | \$5 |
| JASMINE ,STICKY RICE | \$5 |

## KHA NOM WAN / THAI DESSERT

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| MANGO STICKY RICE  | \$12.9 |
| CLASSIC POPULAR THAI DESSERT A GOOD COMBINATION OF COCONUT MILK STICKY RICE , MANGO ,ICE CREAM MANGO / COCONUT |        |
| NAM KANG SAI   | \$12.9 |
| THAI TRADITIONAL SHAVED ICE WITH COCONUT JELLY ,GRASS JELLY , TOPPED WITH THAI SYRUP & CONDENSED MILK.         |        |

PLEASE INFORM OUR FRIENDLY STAFF OF ANY SPECIAL DIETARY REQUIREMENTS.



Choo Chee Salmon