

WHITE WINE	<i>Glass / Bottle</i>
FICKLE MISTRESS MARLBOROUGH CHARDONNAY	\$14 / \$55
FICKLE MISTRESS MARLBOROUGH PINOT GRIS	\$14 / \$55
MAIN DIVIDE CHARDONNAY BY PEGASUS BAY	\$15 / \$55
STONELEIGH MARLBOROUGH SAUVIGNON BLANC	\$14 / \$55
PEGASUS BAY RIESLING	\$18 / \$70

SPARKLING	
LINDAUER CLASSIC BRUT	\$14

ROSE	<i>Glass / Bottle</i>
FICKLE MISTRESS MARLBOROUGH	\$14 / \$56

RED WINE	<i>Glass / Bottle</i>
BEN 444 CABERNET SAUVIGNON	\$13 / \$50
TAYLORS CABERNET SAUVIGNON	\$14 / \$55
MAIN DIVIDE PEGASUS BAY PINOT NOIR	\$14 / \$55
MAIN DIVIDE PEGASUS BAY MERLOT CABERNET	\$14 / \$55
FICKLE MISTRESS MARLBOROUGH PINOT NOIR	\$14 / \$55
KOONUNGA HILL SHIRAZ	\$15 / \$59

TAP BEER	
SPEIGHT'S SUMMIT ULTRA	\$13
PANHEAD APA SUPERCARGER	\$14

BOTTLED BEER	
SINGHA / CHANG	\$11
ASAHI	\$10
HEINEKEN 0% ALCOHOL	\$9
HEINEKEN LOW ALCOHOL	\$9

CLASSIC COCKTAIL	
MARTINI / DIRTY MARTINI	\$17
ESPRESSO MARTINI	\$17
WHISKY SOUR	\$17
COSMOPOLITAN	\$17

MOCKTAIL - NON ALCOHOLIC	
LEMON HONEY MARGARITA	\$11
MANGO PASSION FRUIT MARGARITA	\$11
SALTED SPARKLING LYCHEE	\$10

THONGLOR COCKTAIL	
WANNA BE THONGLOR	\$18
Wanna/Gin/Whisky/Thai Tea/Lime/Egg White	
TOM YUM MOJITO	\$18
Tequila/Coconut Cream/Lime/Soda/Chili Sauce	
PINK RIDER	\$18
Gin/Cointreau/Lime/Dragon Fruit /Raspberry Juice	
LYCHEE LIMONCELLO	\$18
Tequila/Limoncello/Lychee Liqueur	
ROSE MARGARITA	\$16 / \$39
Rose Wine/Tequila/Lime/Honey/Salt	
BLUE MOON BASKET	\$16 / \$39
Blue Curacao/Vodka/Lime	

SPIRITS	
VARIETY OF SPIRITS AVAILABLE	FROM \$11
GIN TONIC	\$11
WHISKY SODA	\$11
VOODKA SHOT/TEQUILA SHOT	\$18
SOJU/BOTTLE	\$99
FERRIS WHEEL OF SPIRITS	
12 SHOTS OF SPIRITS ON THE FERRIS WHEEL VODKA, TEQUILA, WHISKY, SOJU, BLUE CURACAO, KAHULA, LIMONCELLO	

SOFT DRINKS	
ICE CHA THAI TEA	\$8
ORANGE JUICE	\$7
CRANBERRY JUICE	\$7
LIME BITTER	\$7
GINGER BEER	\$7
SINGHA SODA LEMONADE	\$6
RASPBERRY LEMONADE	\$6
RASPBERRY COKE	\$6
COKE / NO SUGAR	\$4.5
I & P	\$4.5
SPRITE	\$4.5
S. PELLEGRINO	\$9

HOT DRINKS	
ENGLISH BREAKFAST / GREEN TEA / JASMINE GREEN TEA	\$5



THONGLOR THAI RESTAURANT

MENU



FUNCTIONS & CATERING AVAILABLE

We are experienced in special events and can accommodate more than 60 people.

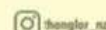
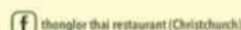
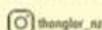
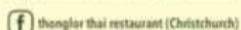
Food options can be tailored to specific tastes and dietary requirements.

We offer a full catering service, in and around Christchurch, for off-site parties, work place shoots and business meetings.

Visit our website for more information or send a request through the website or email us and one of our friendly staff will be in contact with you.

www.thonglor.co.nz

thonglorlimitedchch@gmail.com • 021 0849 4150



KINLEN / ENTREE

1. KUMARA FRIES GF	\$12
2. VEGETARIAN SPRING ROLLS GF/V	\$14
3. 8 SAIRN THAI SAUSAGE	\$14
4. SATAY CHICKEN & PEANUT SAUCE GF	\$14
5. FRIED SQUID SALT & PEPPER	\$14
6. GRILLED SQUID & NAM JIM DRESSING	\$15
7. PRAWN CAKE & PLUM SAUCE	\$15
8. MOO PING / GRILLED PORK	\$15
9. FRIED CHICKEN & SHIRACHA MAYO	\$16
10. SOM TUM / THAI SALAD GF	\$16
11. MIXED ENTREE - SPRING ROLL / PRAWN CAKE - CRACKERS / SATAY CHICKEN	\$20

THONGLOR PLATERS \$49

8-sairn Thai Sausage, Spring Roll, Moo Ping & Sticky Rice, Som Tum, Prawn Cracker.

NOODLE / SOUP

12. TOM YUM SOUP CHICKEN / TOFU / PRAWNS	\$25 / 29
Hot & sour Thai flavoured soup, combining lemongrass, lime galangal chili mushrooms and add your choice of meat, served with jasmine rice.	
13. BOAT NOODLE SOUP	\$25
Thai style noodles with strong flavour, served with marinated pork slices & liver, bean sprouts, water spinach and garnished with pork crackers, fried garlic.	
14. YEN TA FO / PINK NOODLE SOUP	\$26
Pink rice noodle soup with seafood, sweet spicy meat, topped with fried garlic and deep fried wonton.	
15. MAD NAO NOODLE CHICKEN / PRAWN / SEAFOOD	\$26 / 29 / 30
Stir fry flat noodle or deep fried egg noodle top, in homemade stock with green vegetables.	
16. SEAFOOD THONGLOR HOT POT - size for 2	\$65
Thonglor hot pot style a good combination of sweet & sour spice with chili lime, lemongrass, mushroom, Thai herbs, mixed seafood, pork belly, egg yolk.	



STIR FRY NOODLE

17. PAD THAI - chicken / tofu / prawn GF	\$25 / \$28
Stir fry rice noodles with homemade pad Thai sauce, egg, lime, sprinkle of crushed peanuts & bean sprouts.	
18. PAD SEE EW - chicken / tofu / prawn GF	\$25 / \$28
Stir fry rice noodles with egg, homemade sauce and green seasonal vegetables.	
19. PAD KEE MAO - chicken / tofu / prawn GF	\$25 / \$28
Stir fry flat rice noodles with chili, peppercorn, capicum, kachai and fresh basil.	
20. SPAGHETTI SAI OUA KEE MAO	\$26
Spaghetti stir fry with chuan mai sausage, herbal seasoning basil, mushroom, garlic pepper bell, fried chili.	
21. PAD KEE MAO THONGLOR SEAFOOD	\$30
Stir fried naama noodles with mixed seafood, chili, peppercorn, capicum, kachai and fresh basil.	

RICE DISHES

22. PAD MED MAMUANG	\$26
Stir fry crispy chicken & cashew nuts mixed with Thai sauce, onion, capicum.	
23. PAD KRA PROW / FRESH BASIL	\$26 / \$28 / \$29
chicken / beef / prawns / pork belly	
Fresh basil stir fry with Thai sauce, chili garlic and bamboo shoots with green beans.	
24. PAD SWEET & SOUR	\$26 / \$29
crispy chicken / crispypork belly	
Homemade sweet & sour sauce stir fry with red bell, onion, pineapple, tomato.	
25. PAD KRATHEM PINK THAI chicken / beef / tofu / prawns	\$26 / \$28
Classic Thai stir fry dish generously seasoned with garlic and black pepper.	
26. KHAO PAD / FRIED RICE	\$26 / \$28
chicken / beef / tofu / prawns	
Jasmine rice stir fry with scrambled eggs mixed with Thai sauce, onion, seasonal vegetables.	
27. KHAO PAD PINEAPPLE FRIED RICE	\$26 / \$28
chicken / prawns	
Thai style combination of sweet pineapple, stir fried jasmine rice with scrambled egg and Thai spices.	

CURRY & RICE

28. GREEN CURRY - chicken / tofu / beef / prawn	\$26 / \$29
Thai green curry paste with velvet coconut milk, bamboo shoots, seasonal vegetables.	
29. RED CURRY - chicken / tofu / beef / prawn	\$26 / \$29
Thai red curry paste with velvet coconut milk, bamboo shoot, seasonal vegetables.	
30. JUNGLE CURRY - chicken / beef / prawn	\$26 / \$29
Hot and spicy red curry with kachai, peppercorn, red bell seasonal vegetables.	
31. MASSAMAN CURRY PORK BELLY	\$28
Pork belly slow cooked in rice massaman curry on mashed potato & garnished with fried shallot & cashewnuts.	
32. PINANG BEEF BRAISED	\$28
Braised beef chuck in pinang curry, coconut rice, lime kaffir, red chili garnish with coconut cream.	
33. HOR MOK SEAFOOD	\$30
Homemade red curry paste in velvet coconut cream, egg, cabbage.	
34. CHOO CHEE AKAROA SALMON	\$30
Pan fried Akaroa salmon topped with chao chee curry sauce, lime kaffir & chili.	

YUM / THAI SALAD

35. YUM NEUA / THAI BEEF SALAD	\$27
Grilled beef with Thai dressing, lime, tomato, chili, cucumber, onion, coriander.	
36. YUM NAAM	\$26
Khao tod or deep fried rice pork ball mixed with Thai herbs, lime, chili, ginger, garnished with coriander and fried chili - peanut.	
37. YUM SALAMON	\$26
Sashimi salmon in Thai spicy lime dressing nam jim.	
38. YUM MOO KROF / CRISPY PORK BELLY SALAD	\$28
Crispy pork belly with Thai dressing, green apple, red onion, coriander and chili flakes.	
39. YUM PLA LU SUAN / SPICY FISH HERB SALAD	\$39
Deep fried whole fish with Thai spicy lime dressing, Thai herbs, lemongrass, ginger, coriander, red onion, green apple, garnished with fried chili & cashewnuts.	

40. LABB SERVED WITH JASMINE RICE	\$27
-chicken / fried chicken / beef	
Ground roasted rice powder, lime, chili flakes, red onion, coriander Thai herb seasoning.	

VEGETARIAN

41. KUMARA FRIED / SPRING ROLL	\$12 / \$14
42. FRIED RICE STIR FRY WITH SEASONAL VEGETABLES	\$25
43. STIR FRY MIXED SEASONAL VEGETABLE WITH GARLIC & SOY SAUCE	\$25
44. PAD SEE EW RICE FLAT NOODLE WITH GREEN VEGETABLES AND SOY SAUCE	\$25
45. PAD KEE MAO RICE FLAT NOODLE WITH CHILI FRESH BASIL SEASONAL VEG	\$25
46. GREEN CURRY WITH VEGETABLES SERVED WITH JASMINE RICE	\$25
47. RED CURRY WITH VEGETABLES SERVED WITH JASMINE RICE	\$25

EXTRAS

FRIED EGG	\$4.5
JASMINE RICE	\$5
STICKY RICE	\$5

KHANOM WAN / THAI DESSERT

MANGO STICKY RICE	\$12.9
Classic popular Thai dessert a good combination of sticky rice, coconut milk, mango & coconut ice cream.	
NAMKANG SAI	\$12.9
Thai traditional shaved ice with coconut jelly, grass jelly, topped with Thai syrup or cha tea & condensed milk.	

PLEASE INFORM OUR FRIENDLY STAFF OF ANY SPECIAL DIETARY REQUIREMENTS.

