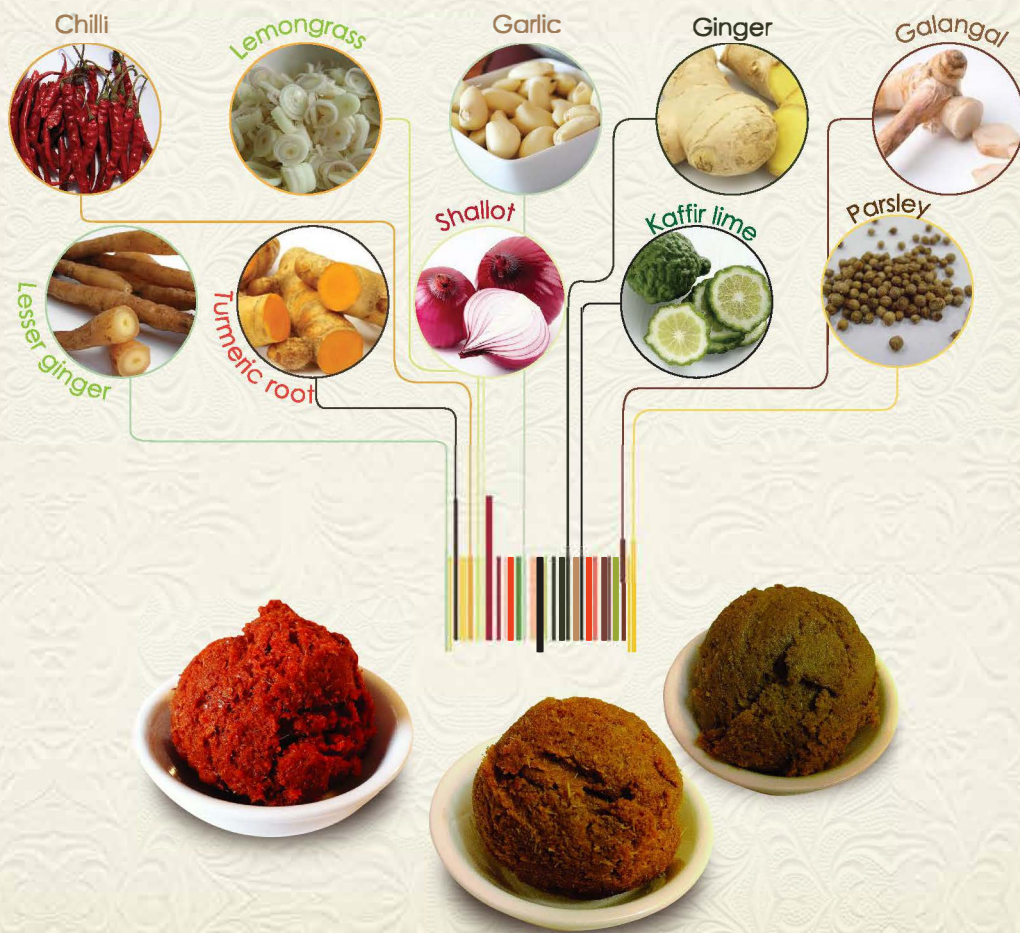


Mae-glong Thai Restaurant

Thai cuisine is renowned worldwide for its tantalising flavours and freshness of ingredients. It may be less known that the herbs and spices used in Thai cooking have great health benefits. We have selected a few popular Thai ingredients and outlined the possible benefits to your health and wellbeing.



At Mae Glong our chefs use only the finest and freshest ingredients for our dishes, so that the customer can enjoy the perfect blend of good taste, and healthy food with a touch of Thai. We hope you enjoy your meal.

To book your table please call on:
09 638 8005 or e-mail us at info@maeglong.co.nz



A1. Combination Entrées	{4 pieces}	\$13.50
A piece of Satay Gai, Thai Curry Puff, Thai Spring Roll and Kanom Pang Nagoong		
A2. Satay Gai	{4 pieces}	\$13.50
Grilled skewers of marinated chicken strips topped with peanut sauce		
A3. Thai Curry Puff	{4 pieces}	\$13.50
Deep-fried minced chicken and kumara wrapped in puff pastry		
A4. Thai Spring Roll	{4 pieces}	\$13.50
Deep-fried mixed vegetables, vermicelli and sunflower seeds rolled in rice pastry		
A5. Kanom Pang Nagoong	{4 pieces}	\$13.50
Deep-fried spiced minced prawns on toast		
A6. Goong Grob	{4 pieces}	\$14.50
Deep-fried tempura king prawns sprinkled with sesame seeds		
A7. Tod Mun Pia	{4 pieces}	\$14.50
Deep-fried Thai fish cakes finely minced with curry paste		
A8. Gai Tod	{4 pieces}	\$13.50
Deep-fried marinated chicken wings		
A9. Satay Goong	{4 pieces}	\$14.50
Grilled skewers of marinated king prawns topped with peanut sauce		
A10. Pun Sip Neung	{4 pieces}	\$14.50
Steamed Thai dumplings filled with fish fillet, Thai herbs and roasted peanuts, wrapped in dough		



VEGETARIAN ENTREE

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|--|------------|----------------|
| 1V. Combination Entrées | {4 pieces} | \$12.50 |
| A piece of Toong Thong, Spring Roll, Satay Tofu and Curry Puff Jay | | |
| 2V. Toong Thong | {4 pieces} | \$12.50 |
| Deep-fried corn, carrot and green pea wrapped in wonton pastry | | |
| 3V. Satay Tofu | {4 pieces} | \$12.50 |
| Grilled skewers of deep-fried tofu cubes topped with peanut sauce | | |
| 4V. Curry Puff Jay | {4 pieces} | \$12.50 |
| Deep-fried kumara and potatoes wrapped in puff pastry | | |

SOUP

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|---|----------|----------------|
| B1. Tom Yum | {medium} | \$13.50 |
| Hot and sour soup with either combination seafood OR chicken OR king prawns, mushrooms, lemon juice, galangal, coriander and kaffir lime leaves | | |
| B2. Tom Kha | {medium} | \$13.50 |
| Lightly spiced coconut milk soup with either king prawns OR chicken, mushrooms, coriander, lemongrass and galangal | | |
| B3. Wonton Soup | {mild} | \$13.50 |
| Clear soup with minced chicken & prawns wrapped in wonton pastry and vegetables | | |
| B4. Mae Glong Soup | {hot} | \$13.50 |
| Hot and sour soup with chicken, Thai herbs, fresh chilli, coriander and tamarind juice | | |





— Served with steamed Jasmine rice —

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|---|----------|----------------|
| C1. Gaeng Kiew Wan | {medium} | \$23.50 |
| Chicken OR beef OR pork green curry with coconut milk, broccoli, carrots, zucchini, snow peas, bamboo shoots and basil leaf | | |
| C2. Gaeng Panang | {medium} | \$23.50 |
| Chicken OR beef OR pork panang curry with coconut milk, pumpkin, green beans, crushed peanuts and kaffir lime leaves | | |
| C3. Gaeng Gari Gai | {medium} | \$23.50 |
| Chicken yellow curry with coconut milk, potatoes, carrots and crispy shallots | | |
| C4. Gaeng Massamun | {medium} | \$23.50 |
| Beef massamun curry with potatoes, onions, carrots and crushed peanuts | | |
| C5. Gaeng Paa | {hot} | \$23.50 |
| Special Thai curry without coconut milk. With either chicken OR beef OR pork, vegetables and Thai herbs | | |
| C6. Pud Gra Prow | {hot} | \$23.50 |
| Stir-fried chicken OR beef OR pork with chilli, garlic, green beans, bamboo shoots and basil leaf | | |
| C7. Pud Priew Wan | {mild} | \$23.50 |
| Stir-fried chicken OR pork with vegetables and Thai style sweet & sour sauce | | |
| C8. Pud Nam Mun Hoi | {mild} | \$23.50 |
| Stir-fried chicken OR beef OR pork with oyster sauce, broccoli, mushrooms, zucchini and cashew nuts | | |
| C9. Pud Khing | {mild} | \$23.50 |
| Stir-fried chicken OR beef OR pork with fresh ginger and vegetables | | |
| C10. Pud Met Ma Muang | {medium} | \$23.50 |
| Stir-fried chicken OR beef OR pork with chilli paste, vegetables and cashew nuts | | |
| C11. Pud Gratiam Priktae | {mild} | \$23.50 |
| Stir-fried chicken OR beef OR pork with garlic & pepper sauce and leek | | |



MAINS

Served with steamed Jasmine rice

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|---|----------|----------------|
| C12. Pud Ped | {hot} | \$23.50 |
| Stir-fried chicken OR beef OR pork with red curry paste, vegetables, Thai herbs and a drop of coconut cream | | |
| C13. Gai Takrai | {mild} | \$23.50 |
| Grilled marinated chicken pieces and lemongrass served with sautéed vegetables | | |
| C14. Gai Pud Pak | {mild} | \$23.50 |
| Stir-fried chicken with mixed vegetables | | |
| C15. Muu Thong | {mild} | \$23.50 |
| Grilled marinated pork topped with steamed vegetables and peanut sauce | | |
| C16. Gai Gorlek | {medium} | \$23.50 |
| Marinated B.B.Q. chicken topped with massamun curry sauce and a drop of coconut milk. Served with roti {2 pieces} | | |

DUCK

Served with steamed Jasmine rice

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|--|----------|----------------|
| D1. Gaeng Pet Ped Yang | {medium} | \$24.50 |
| Roasted duck red curry with coconut milk, grapes, tomatoes and eggplant | | |
| D2. Ped Pud Gra Prow | {hot} | \$24.50 |
| Stir-fried duck with chilli, garlic, green beans, bamboo shoots and basil leaf | | |
| D3. Ped Gratiam Priktai | {mild} | \$24.50 |
| Stir-fried duck with garlic & pepper sauce and leek | | |
| D4. Ped Pud Pak | {mild} | \$24.50 |
| Stir-fried duck with mixed vegetables | | |
| D5. Yum Ped Yang | {hot} | \$24.50 |
| Hot and sour roasted duck salad with cucumber, tomato and Thai herbs | | |
| D6. Ped Pud Met Ma Muang | {medium} | \$24.50 |
| Stir-fried duck with chilli paste, vegetables and cashew nuts | | |
| D7. Ped Pud pet | {medium} | \$24.50 |
| Stir-fried duck with red curry paste, vegetables, Thai herbs and a drop of coconut cream | | |





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| E1. Ruby Curry | {medium} | \$25.00 |
| Red curry with king prawns coconut milk and green vegetables | | |
| E2. Gaeng Kiew Wan | {medium} | \$25.50 |
| Green curry with either prawns OR fish fillet, coconut milk, broccoli, carrots, zucchini, snow peas, bamboo shoots and basil leaf | | |
| E3. Gaeng Gari Goong | {medium} | \$25.50 |
| Yellow curry with king prawns, coconut milk, potatoes and crispy shallots | | |
| E4. Pud Talay | {medium} | \$25.50 |
| Red curry with spicy combination seafood, vegetables, fresh green pepper, fingerroot and kaffir lime leaf | | |
| E5. Goong Pud Pak | {mild} | \$25.50 |
| Stir-fried king prawns with mixed vegetables | | |
| E6. Pud Gra Prow | {hot} | \$25.50 |
| Stir-fried king prawns OR squid with chilli, garlic, green beans, bamboo shoots and basil leaf | | |
| E7. Pud Met Ma Muang | {medium} | \$25.50 |
| Stir-fried king prawns OR mixed seafood with chilli paste, vegetables and cashew nuts | | |
| E8. Plar Goong | {hot} | \$25.50 |
| Spicy king prawn salad with chilli paste, lemongrass, mint and shallots | | |
| E9. Pud Priew Wan | {mild} | \$25.50 |
| Stir-fried king prawns OR fish fillet with vegetables and Thai style sweet & sour sauce | | |
| E10. Pud Gratiam Priktai | {mild} | \$25.50 |
| Stir-fried king prawns OR squid with vegetables and garlic & pepper sauce | | |

E3



E8



SEAFOOD

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|--|----------|----------------|
| E11. Pla Lard Prik | {medium} | \$29.50 |
| Deep-fried whole snapper topped with chilli, garlic, tamarind sauce and green vegetables | | |
| E12. Pla Gratiarn Priktae | {mild} | \$29.50 |
| Deep-fried whole snapper topped with garlic and pepper sauce and green vegetables | | |

SALADS

— Served with steamed Jasmine rice —

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|--|----------|----------------|
| F1. Yum Woon Sen | {medium} | \$23.50 |
| Hot and sour vermicelli salad with pork and prawns | | |
| F2. Yum Neau | {hot} | \$23.50 |
| Hot and sour Thai style beef salad including tomato, cucumber and green apple | | |
| F3. Larb | {hot} | \$23.50 |
| Hot and sour minced chicken OR beef OR pork salad with fresh herbs and ground rice | | |





NOODLES AND RICE

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|---|--------|----------------|
| G1. Pud See Eiw | {mild} | \$22.50 |
| Stir-fried rice noodles with pork, beef, dark soy sauce, vegetables and eggs | | |
| G2. Pud Thai | {mild} | \$22.50 |
| Stir-fried rice noodles with chicken, shrimps, eggs, tofu, spring onions, crushed peanuts and bean sprouts | | |
| G3. Pud Kee Maow | {hot} | \$22.50 |
| Stir-fried fat rice noodles with pork, shrimps, chilli, garlic and basil leaves | | |
| G4. Kao Pud | {mild} | \$22.50 |
| Special fried rice with chicken, shrimps, eggs, mixed vegetables and cashew nuts | | |
| G5. Kao Pud Supparod | {mild} | \$22.50 |
| Special fried rice with chicken, shrimps, curry powder, pineapple slices, cashew nuts and dates in a hollowed out pineapple | | |

VEGETARIAN SOUP

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|---|----------|----------------|
| 5V. Tom Yum Jay | {medium} | \$12.50 |
| Hot and sour soup with lemongrass flavour and tofu | | |
| 6V. Tom Kha Jay | {medium} | \$12.50 |
| Lightly spiced coconut milk soup with tofu, mushrooms, coriander and galangal | | |



VEGETARIAN MAIN

Please advise us if you would like your dish to be pure vegan
— Served with steamed Jasmine rice —

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|---|----------|----------------|
| 7V. Gaeng Kiew Wan Jay | {medium} | \$22.50 |
| Green curry with tofu, coconut milk, broccoli, carrots, zucchini, snow peas, bamboo shoots and basil leaf | | |
| 8V. Gaeng Panang Jay | {medium} | \$22.50 |
| Panang curry with tofu, coconut milk, pumpkin, green beans, crushed peanuts and kaffir lime leaf | | |
| 9V. Gaeng Gari Jay | {medium} | \$22.50 |
| Yellow curry with coconut milk, vegetables, banana pieces and red kidney beans | | |
| 10V. Pud Prew Wan Jay | {mild} | \$22.50 |
| Stir-fried mixed vegetables with tofu and Thai style sweet & sour sauce | | |
| 11V. Pud Pak Roam | {mild} | \$22.50 |
| Stir-fried mixed vegetables with Thai sauce | | |
| 12V. Pud Gra Prow Jay | {hot} | \$22.50 |
| Stir-fried mixed vegetables with chilli and basil leaf | | |
| 13V. Pud Tofu Sum Ros | {medium} | \$22.50 |
| Stir-fried mixed vegetables with tofu, sweet chilli and cashew nuts | | |
| 14V. Pud Thai Jay | {mild} | \$22.50 |
| Stir-fried rice noodles with eggs, tofu, bean sprouts, spring onions and crushed peanuts | | |
| 15V. Kao Pad Jay | {mild} | \$22.50 |
| Special fried rice with mixed vegetables and cashew nuts | | |
| 16V. Yum Tofu | {hot} | \$22.50 |
| Hot and sour tofu salad topped with cashew nuts | | |
| 17V. Tofu Pad Prik Tai Dum | {mild} | \$22.50 |
| Stir-fried tofu with black pepper sauce and vegetables | | |

* Extra rice is \$3.50 per person

* Roti is \$6.00 for two pieces

Please advise your wait staff of any allergy and dietary requirements

We look forward to seeing you soon



Mae-glong Thai Restaurant



MaeGlong
Thai restaurant

To book your table please call
09 638 8005
info@maeglong.co.nz
www.maeglong.co.nz