

## MAINS: STIR FRIED

### 6. Peanut Sauce

Our house made peanut sauce stir fried with seasonal vegetables.

Chicken, Pork, Beef or Tofu	\$17.50
Squid \$18.50 Prawns	\$21.50

### 60. Cashew Nuts (Thai Style)

Cashew nuts, chestnuts, young corn and onion are stir fried with our house made roasted chilli paste.

Chicken, Pork, Beef or Tofu	\$18.00
Squid	\$19.00
Fresh Fish Fillets, Scallops, or Prawns	\$22.00

### 61. Garlic and Pepper

A special house made coriander paste stir fried with leek, carrots, and white button mushrooms. Topped with crispy deep fried garlic.

Chicken, Pork, Beef or Tofu	\$17.50
Squid \$18.50 Fresh Fish Fillets or Prawns	\$21.50

### 62. Ginger

Stir fried ginger, red onion, black fungus and mushroom.

Chicken, Pork, Beef or Tofu	\$17.50
Squid \$18.50 Fresh Fish Fillets or Prawns	\$21.50

### 63. Sweet & Sour (Thai Style)

House made sweet and sour sauce stir fried with courgette, pineapples, onion and tomato.

Chicken, Pork, Beef or Tofu	\$17.50
Deep Fried Fish Fillets or Prawns	\$21.50

### 64. Oyster Sauce (Gluten free not available)

Seasonal vegetables are stir fried with premium oyster sauce.

Chicken, Pork, Beef or Tofu	\$17.50
Deep Fried Fish Fillets or Prawns	\$21.50

### 65. Prik King Recommended

Stir fried prik king curry paste, green beans, bamboo shoots and aromatic kaffir lime leaves.

Chicken, Pork, Beef or Tofu	\$18.00
Squid	\$19.00
Deep Fried Fish Fillets, Scallops or Prawns	\$22.00

### 66. Basil Leaves

Stir Fried fresh chilli with basil leaves, bamboo shoots, green beans and broccoli.

Chicken, Pork, Beef or Tofu	\$17.50
Squid	\$18.50
Fresh Fish Fillets, Scallops or Prawns	\$21.50

## MAINS: STIR FRIED

### 67. Roasted Chilli Paste (Gluten free not available)

A well balanced sweet and spicy dish, stir fried with basil leaves, seasonal vegetables and a hint of fresh garlic.

Chicken, Pork, Beef or Tofu	\$17.50
Squid	\$18.50
Fresh Fish Fillets, Scallops or Prawns	\$21.50

### 68. Sizzling Plate (Gluten free not available)

Thai chilli sauce and a touch of brandy stir fried with seasonal vegetables.

Chicken, Pork or Beef	\$17.50
Mixed seafood, Fresh fish fillets or Prawns	\$21.50

### 600. Tamarind Sauce

Tasty house made sweet, sour, and salty tamarind sauce stir fried with Shanghai Bok Choy, mushroom and seasonal vegetables with a touch of red wine, topped with deep fried shallots.

Chicken, Pork, Beef or Tofu	\$18.00
Squid	\$19.00
Deep Fried Fish Fillets, Scallops or Prawns	\$22.00
Grilled Salmon Fillet	\$24.00

(Note: Meal #6 - #600 can be made with vegetables only at \$16.50 per serving)

## MAINS: SALMON & SPECIAL SEAFOOD DISH

### 75. Prik King Highly Recommended (For more meat selection refer #57 & #65)

Stir fried Prik King curry paste, green beans, seasonal vegetables and topped with aromatic kaffir lime leaves.

Grilled Salmon Fillet	\$24.00
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### 8. Chilli and Garlic Sauce

Seafood topped with our spicy house made sauce made from fresh chilli, fresh garlic, green beans and tamarind juice.

Deep fried Fish Fillets or Prawns	\$21.50
Grilled Salmon Fillet	\$24.00

### 80. Choo Chee

The most concentrated part of red curry is used as a topping sauce for seafood of your choice. Topped with coconut cream and aromatic kaffir lime leaves.

Deep Fried Fish Fillets or Prawns	\$21.50
Grilled Salmon Fillet	\$24.00

Suk Jai  
THAI



www.sukjaithai.co.nz

Lunch : Tue-Sat 11.30am - 2.30 pm

Dinner : Mon-Sun 5 pm - 10 pm

KITCHEN CLOSING 9.30PM.

PLEASE PLACE YOUR ORDER BEFORE 9.30PM.

## Takeaway Menu

Ph: 09 437 7287  
93 Kamo Rd Kensington Whangarei

## APPETISERS

(ALL OUR APPETISERS ARE HOUSE MADE; NO INSTANT PRODUCTS.)

- Curry Puffs (4 pieces)** \$7.50  
Crushed chicken, onion, red kumara and curry powder stuffed in puff pastry and deep fried.
- Thai Prawn Cakes (4 pieces)** \$8.00  
Made from prawn meat and minute quantity of chicken.
- Money Bags (4 pieces)** \$7.50  
Prawn, chicken, and seasonal vegetables are stir fried, wrapped in spring roll pastry and deep fried.
- Chicken Satay Sticks (4 sticks)** \$8.00  
Chicken fillet marinated in turmeric served with our house made peanut sauce.
- Thai Spicy Fish Cakes (4 pieces)** \$8.50  
Made from snapper fillet, prawn, red curry paste, green beans and a hint of aromatic kaffir lime leaves.
- Vegetable Spring Rolls (7 pieces)** \$7.50  
Glass noodles and vegetables are stir fried, seasoned, wrapped in pastry and deep fried.
- Golden Triangle (7 pieces)** \$7.50  
Minced chicken, peanuts and onion are stir fried, seasoned, wrapped in spring roll pastry and deep fried.
- Combination Entree (one of each)** \$8.00  
Money Bag, Chicken Satay Stick, Curry Puff, Thai Prawn Cake
- Tempura Squid** \$8.00

Rice \$1.50 / Portion

Additional Cashew Nuts \$2.00

Medium Spicy Spicy Thai Spicy

## SOUP

### 2. Tom Yum

A hot and sour soup with mushroom, lemongrass, and fresh herbs.

Vegetables (R) \$6.50 (M) \$12.50

Chicken (R) \$7.50 (M) \$14.00

Prawns, Fish Fillets or Seafood (R) \$9.00 (M) \$17.50

### 20. Tom Kha

A rich, delicious lemon flavoured soup with coconut milk, mushroom and herbs.

Vegetables (R) \$6.50 (M) \$12.50

Chicken (R) \$7.50 (M) \$14.00

Prawns, Fish Fillets or Seafood (R) \$9.00 (M) \$17.50

## THAI FRIED NOODLES & FRIED RICE

Your choice of:

Vegetables \$16.50

Chicken, Pork, Beef or Tofu \$17.50

Squid \$18.50

Prawns or Fresh Fish Fillet \$21.50

Roast Duck \$22.00

### 3. Pad Thai

Rice noodles stir fried with eggs, bean sprouts, leek, tamarind juice and crushed peanuts.

### 30. Thai Fried Rice

Stir fried rice with eggs and seasonal vegetables.

### 31. Pad Kee Mao (Spicy Drunken Noodles)

Flat rice noodles stir fried with aromatic basil leaves, capsicum, fresh chilli, green bean, bamboo shoots, and vegetables.

### 32. Pad See-Iw

Flat rice noodles stir fried with eggs, soya sauce and seasonal vegetables

### 33. Yellow Fried Rice

Special fried rice recipe with cashew nuts, pineapple, eggs, onion, spring onion, and curry powder

## MAINS: SPICY THAI CURRIES

### 43. Panang Suk Jai

\$21.00

Highly Recommended, DEEP FRIED MARINATED CHICKEN AND PORK in a delicious sauce made from panang curry paste and crushed peanuts. Topped with coconut cream and aromatic kaffir lime leaves

Other curries your choice of:

Vegetables \$16.50

Chicken, Pork, Beef or Tofu \$17.50

Prawns, Fresh Fish Fillet or Mixed Seafood \$21.50

Roast Duck \$22.00

### 4. Mussamun (Best with Beef)

Cooked in coconut milk with potato, peanuts and onion.

### 40. Green Curry

Cooked in coconut milk with bamboo shoots, vegetables and green beans.

### 41. Yellow Curry

Yellow curry cooked in coconut milk with potato and onion.

### 42. Red Curry

Cooked in coconut milk with bamboo shoots, vegetables and green beans.

### 44. Pineapple Curry

(Note: for duck selection please refer to #55)

Red curry and coconut milk with sweet pineapples.

### 45. Panang

(Note: for duck selection please refer to #51)

Cooked in coconut milk with crushed peanuts, carrots, and green beans.

### 46. Jungle Curry

A very spicy curry with bamboo shoots, green beans, aromatic basil leaves and fresh galingale

(Note: this curry has no coconut cream and it is very spicy.

If you prefer a less spicy, dry curry main with no coconut cream, WE RECOMMEND #57, #65, #75 (PRIK KING))

## MAINS: ROAST DUCK DISHES

All roast duck dishes contain gluten from soy sauce.

### 51. Sukjai Duck

\$22.00

Roast duck in delicious sauce made from panang curry paste and crushed peanuts. Topped with coconut cream and aromatic kaffir lime leaves.

### 52. Duck In Roasted Chilli Paste

\$22.00

A well balanced sweet and spicy dish, stir fried with basil leaves, seasonal vegetables and a hint of fresh garlic.

### 53. Ginger Duck

\$22.00

Stir fried with celery, spring onions, mushroom ginger, red onions and black fungus.

### 54. Sizzling Duck

\$22.00

Thai chilli sauce and a touch of brandy stir fried with seasonal vegetables.

### 55. Roast Duck Pineapple Curry

\$22.00

Red Curry and coconut milk with sweet pineapples, grapes, baby tomatoes, sweet basil leaves, and aromatic kaffir lime leaves.

### 56. Roast Duck With Sesame Seeds

\$22.00

Stir fried with Shanghai Bok Choy, bean sprouts and red onion in our house made sauce. Topped with deep fried shallots and sesame seeds.

### 57. Roast Duck Prik King Recommended

\$22.50

Stir fried with Prik King curry paste, green beans, bamboo shoots and aromatic kaffir lime leaves.

### 58. Roast Duck With Cashew Nuts

\$22.50

Cashew nuts, chestnuts, young corns, and onions are stir fried with our house made roasted chilli paste.

### 59. Roast Duck With Oyster Sauce

\$22.00

Seasonal vegetables stir fried with fresh garlic and premium oyster sauce.

### 500. Roast Duck In Tamarind Sauce

\$22.50

Tasty house made sweet, sour, and salty tamarind sauce stir fried with Shanghai Bok Choy, mushroom and seasonal vegetables with a touch of red wine, topped with deep fried shallots.

Rice \$1.50 / Portion

Additional Cashew Nuts \$2.00

Medium Spicy  Spicy  Thai Spicy 