APPETISERS A 1 ROTI -
<mark>A 1C CRISPY ROTI - โรดีกรอบ</mark> Deep fried Homemade roti bread served with Homemade Peanut and Plum sauce.
A 2 PAKK TORD - ผักทอด (v) Deep fried mixed seasonal vegetables or deep fried homemade onion rings served with Homemade Sweet Thai Chilli sauce
A 3 POH PIA TORD - ป้อเปี้ยะทอด (v) Thai Spring rolls filled with vermicelli, carrot, cabbage and celery served with Homemade Sweet Thai Chilli sauce.
A 4 PLA MEUK YANG OR TORD - ปลาหมึกย่างหรือปลาหมึกทอด BBQ marinated squid or Deep fried Homemade marinated squid rings served with Homemade Sweet Thai Chilli sauce.
<mark>A 5 SATAYS - สะเต๊ะ (gf)</mark> Marinated bbq chicken tender or beef served with Homemade Peanut sauce.
<mark>A 6 KAREE PUPP - กะหรี่ปั้บ (v)</mark> Puff pastry with mild curry spiced, red kumara and onion served with Homemade Sweet Thai Chilli sauce.
A 7 TOONG TONG - ถุงทอง (v) Crispy Thai Pastry filled with seasoned red kumara and onion served with Homemade Plum sauce.
<mark>A 8 KORN NGEUN - ก้อนเงิน</mark> Marinated minced chicken with Thai herbs mold into a ball with white bread served with Homemade Plum sauce.
<mark>A 9 ANGEL WINGS - ปีกไก่นางฟ้า</mark> Boneless chicken wings stuffed with vermicelli, carrot, cabbage, spring onion and white sesame served with Homemade Sweet Thai Chilli sauce.
A 10 KOONG HOR PAH - กุ้งห่อผ้า Whole prawn with minced chicken and Thai herbs in crispy Thai pastry served with Homemade Sweet Chilli sauce.
A 11 MIXED APPETISERS -
<mark>A 12 KEOW TORD - เกี้ยวทอด</mark> Deep fried Thai style wonton filled with minced chicken and Thai herbs served with Homemade Sweet Thai Chilli sauce.
<mark>A 13 KA NOM PANG NAH GAI - ชนมปังหน้าไก่</mark> Marinated minced chicken and Thai herbs on toast served with Homemade Peanut sauce.
A 14 TRAD THAI APPETISERS All of our 11 delicious appetisers in one plate. (Angel Wing, Koong Hor Pah, Poh Pia Tord, Korn Ngeun, Squid rings, Chicken Satay, Beef Satay, Karee Pupp, Thoong Tong, Keow Tord and Ka Nom Pang Nah Kai) Served with our Homemade three sauce.

Mild, Medium, Hot, Thai hot or Thai Extra Hot GF - GLUTEN FREE and VG - VEGAN are available. Please tell us when ordering.	
<u>TOM YUM SOUP</u> - ดัมยำ Traditional Thai and Thai's favourite soup with exotic Thai spices, lemongrass, kaffir lime leaves, lemon juice, mushroom, tomato, coriander and spring onion.	
S 1 TOM YUM GAI - Chicken	\$12
S 2 TOM YUM GOONG - Prawns	\$15
S 3 TOM YUM TALAY - Seafoods	\$15
S 7 TOM YUM PAKK - Vegetables	\$12
<u>TOM KHA SOUP</u> - ตัมข่า A rich aromatic coconut milk soup flavoured with galanga, lemongrass, kaffir lime leaves, lemon juice, mushroom, tomato, coriander and spring onion.	
S 4 TOM KHA GAI - Chicken	\$12
S 5 TOM KHA GOONG - Prawns	\$15
S 6 TOM KHA TALAY - Seafoods	\$15
S 8 TOM KHA PAKK - Vegetables	\$12
THAI CURRY M 1 KAENG DANG - LINSLAN Thai red curry is a popular Thai dish consisting of red curry paste cooked in coconut milk with krachai, kaffir lime leaves and vegetables. Chicken, Pork or Vegetables Beef or Combination Prawns, Seafoods, Squid, Duck or Fish	\$20 \$22 \$25
M 2 KAENG KHIAO WAN - แกงเขียวทวาม Famous Thai green curry based on coconut milk and green curry paste with krachai, kaffir lime leaves and vegetables. Chicken, Pork or Vegetables Beef or Combination Prawns, Seafoods, Squid, Duck or Fish	\$20 \$22 \$25
M 3 KAENG PANANG - แกงแพนง Panang curry is one of the most popular curry dishes in Thailand with vegetables in a creamy, slightly spice curry taste and topped with cashew nuts. Chicken, Pork or Vegetables Beef or Combination Prawns, Seafoods, Squid, Duck or Fish M 4 CHU CHEE - อู๋อี	\$20 \$22 \$25
Chu choo ourne is the Traditional Thei flavour based for apafood	

Let us know how SPICY you would like your food to be!

\$7

\$8.5

\$11

\$11

\$13

\$13

\$11

\$11

\$11

\$13

\$13

\$13

\$11

\$11

\$25

Chu chee curry is the Traditional Thai flavour based for seafood. It is similar to a red curry, but it's creamier, with vegetables and topped with cashew nuts. Prawns, Seafoods, Squid or Fish Scallops

M 5 KAENG MASSAMAN - แกงมัสมั่น

A typical South of Thailand curry with potatoes and onion in a rich creamy, gentle curry sauce and topped with cashew nuts. Chicken, Pork or Vegetables Beef Cheek

M 6 KAENG PHED - แกงเผ็ด

Thai spices blended with red curry paste in coconut milk with pineapples,
grapes, tomatoes and vegetables.
Chicken, Pork or Vegetables
Beef or Combination
Prawns, Seafoods, Squid, Duck or Fish

\$20 \$22 \$25

\$28

\$20 \$22

\$25

STIR FRIED M 7 PAD MED MA MUANG - ผัดเม็ดมะม่วง Traditional Thai all time favourite! Stir fried in chef's secret sauce with cashew nut and mixed seasonal vegetables. Chicken, Pork or Vegetables Beef or Combination Prawns, Seafoods, Squid, Duck or Fish Scallops	\$22 \$24 \$27 \$30
M 8 PAD KHING - ผัดชิง Stir fried slice ginger with mixed seasonal vegetables in a light soy sauce and oyster sauce. Chicken, Pork or Vegetables Beef or Combination Prawns, Seafoods, Squid, Duck or Fish	\$20 \$22 \$25
M 9 PAD PREOW WHAN - ผัดเปรี้ยวหวาน Chef's Special homemade sweet and sour sauce with pineapple, tomato and mixed seasonal vegetables. Chicken, Pork or Vegetables Beef or Combination Prawns, Seafoods, Squid, Duck or Fish	\$20 \$22 \$25
M 10 PAD KA PRAO - สัดกะเพรา Stir fried Thai holy basil paste, garlic, chilli and seasonal vegetables. Chicken, Pork or Vegetables Beef or Combination Prawns, Seafoods, Squid, Duck or Fish Scallops	\$20 \$22 \$25 \$28
M 11/ M12 PAD NUM MUN HOI - ผัดน้ำมันหอย Stir fried in Homemade oyster sauce with seasonal vegetables. Chicken, Pork or Vegetables Beef or Combination Duck, Prawns, Seafoods, Squid or Fish Scallops	\$20 \$22 \$25 \$28
M 13 PAD KRA TIAM - ผัดกระเทียม Sautéed combination of garlic and black pepper with mixed seasonal vegetables. Chicken, Pork or Vegetables Beef or Combination Prawns, Seafoods, Squid, Duck or Fish	\$20 \$22 \$25

	vegetables.
	Chicken, Pork or Vegetables
20	Beef or Combination
22	Prawns, Seafoods, Squid, Duck or Fish
25	Scallops

M 14 KHAO PAD - ข้าวผัด

\$25 \$28

\$20 \$22

Beef or Combination	\$20 \$22 \$25
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M 15 PAD BROCCOLI - ผัดบร๊อคโคลื่

For the broccoli's lover. Stir fried broccoli in light oyster sauce.	
Chicken, Pork or Tofu	
Beef or Combination	
Prawns, Seafoods, Squid, Duck or Fish	

M 16 PAD SEE-EW (thick noodle) - ผัดชีอิ้ว

Pan fried thick Thai rice noodle with egg and vegetables in Homemade	
thickening soya sauce.	
Chicken, Pork or Vegetables	
Beef or Combination	
Prawns, Seafoods, Squid or Duck	

M 17 PAD THAI (thin noodle) - ผัดไท

All time Traditional Thai popular noodle dish. Pan fried thin Thai rice
noodle with egg, tofu, shrimp, bean sprout and spring onion in Chef's
secret sweet and sour tamarind sauce. Garnished with ground peanut.
Chicken, Pork or Vegetables
Beef or Combination
Prawns, Seafood, Squid or Duck

M 18 SPECIAL PAD THAI (no noodle) - ผัดไทไร้เส้น

Pan fried with eggs, ground peanut, tofu, shrimp, salted radish, bean
sprout and spring onion in Chef's secret sweet and sour tamarind sauce.
Garnished with ground peanut.
Chicken, Pork or vegetables
Beef or Combination
Prawns, Seafood, Squid, Duck or Fish
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M 19 PAD PAKK RUAM - ผัดผักรวม

Thai style stir fried seasonal vegetables and tofu in a light soy sauce and
light oyster sauce.
Chicken, Pork or Vegetables
Beef or Combination
Prawns, Seafoods, Squid, Duck or Fish

M 20 PAD PHED - ผัดเผ็ด

A stir fried dish with Homemade red curry paste, basil chilli paste, kachai and kaffir lime leaves combined into a Chef's fabulous sauce stir fried with	
seasonal vegetables and spiced to taste.	
Chicken, Pork or Vegetables	
	\$20
Beef or Combination	\$22
Prawns, Seafoods, Squid, Duck or Fish	
Scallops	\$25
	\$28

M 21 PAD SATAY - ผัดสะเต้ะ

Traditional Thai dish features stir fried in our Homemade Peanut sauce
with seasonal vegetables.
Chicken, Pork or Vegetables
Beef or Combination
Prawns, Seafoods, Squid, Duck or Fish

M 28 PAD PONG KAREE - ผัดผงกะหรื่

It's a curry, kind of, a stir-fry. Stir fried curry powder, chilli paste in oil, celery, seasonal vegetables and it's all finished into a scrambled eggs	
mixture.	
Chicken, Pork or Vegetables	
Beef or Combination	
Prawns, Seafoods, Squid, Duck or Fish	

THAI SALAD

	M 22 /	/ M23	YUM	- ยำ
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Traditional Thai salad with Homemade Thai dressing, chilli paste in oil,		
lemon juice, fish sauce, vegetables and topped with cashew nuts.		
Chicken, Pork or Vegetables	#00	
Beef, Combination	\$20	
Prawns, Squid or Seafoods	\$22	
M 24 LARB - ลาบ One of Traditional Thai style salad with Thai herbs, red onion, lemon juice,	\$25	
fish sauce, crushed grilled rice and topped with cashew nuts.		
Minced Chicken, Minced Pork or Minced Beef	\$22	
Duck, Squid or Fish	\$25	

FISH

\$20 \$22 \$25

\$20 \$22

\$25

\$20 \$22 \$25

\$20 \$22 . \$25

\$20 \$22

\$25

\$20 \$22 \$25

. \$25

<u>FISH</u> M 25 PLA NUENG MA NOW - ปลานี่งมะนาว	\$27
Fish of the day streamed with fresh lemon, ginger, pineapple, or capsicum, spring onion, vegetables and topped with Homema dressing.	
M26 PLA RAAD PRIK - ปลาราดพริก	\$27
Deep fried Fish of the day, topped with Homemade Sweet Tha sauce, tomato, pineapple, capsicum, spring onion and stream vegetables on a side.	ai chilli
M27 HOR MOK - ห่อหมก	\$27
Streamed cooking a curry with Fish or Seafoods , kachai, kaffi leaves, bamboo, cabbage, basil leaves and capsicum.	r lime
<u>EGGS</u> M 29 KALJEOW - ไห่เจียว	
Thai style omelette.	
Chicken, Pork or Vegetables	\$20
Beef or Combination Prawns	\$22 \$25
<mark>M 30 KAI YAT SAI - ไช่ยัดไส้</mark> Stuffed omelette with mushrooms, onion, tomato, mixed vege	tablaa
cashew nut, capsicum and then folded over.	
Chicken, Pork or vegetables	\$22 \$24
Beef or Combination Prawns	\$24 \$27
EXTRA	\$5
R 1 Streamed Thai jasmine rice - ข้าวสวย	\$5 \$5
R 2 Streamed Thai rice noodle - เส้นก๊วยเตี้ยวลวก	\$10
R 3 Streamed Vegetables - ผักลวก	
EXTRA SAUCE	\$2
Peanut sauce, Sweet Thai chilli sauce or Plum sauce Fresh chilli in fish sauce or Sriracha Thai chilli sauce	
Thai Chilli powder	
ADDS	^ -
Add any vegetables Add cashew nuts	\$5 \$6
Add casnew nuts Add any Meat (chicken, pork, beef or shrimp)	\$8
Add any Seafoods (prawns, scallop, squid or seafoods)	MP



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Thai cuisine	

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Monday to Saturday 5pm till late

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