		La La Contra de la				
APPETISERS A 1 ROTI - โรตี	\$7	Let us know how SPICY you would like your food to be! Mild, Medium, Hot, Thai hot or Thai Extra Hot		M 6 KAENG PHED - แกงเล็ด		
Homemade roti bread with Homemade Peanut sauce.		GF - GLUTEN FREE and VG - VEGAN are available. Please tell us when ordering.		Thai spices blended with red curry paste in coconut milk with pineapples, grapes, tomatoes and vegetables. \$2 Chicken, Pork or Vegetables \$2		
A 1C CRISPY ROTI - โรตึกรอบ Deep fried Homemade roti bread served with Homemade Peanut and Plum sauce.	\$8.5	TOM YUM SOUP - ตัมยำ Traditional Thai and Thai's favourite soup with exotic Thai spices, lemongrass, kaffir lime leaves, lemon juice, mushroom, tomato, coriander and spring onion.		Beef or Combination Prawns, Seafoods, Squid, Duck or Fish	\$28 \$32	
A 2 PAKK TORD - ผักทอด (v)	\$11					
Deep fried mixed seasonal vegetables or deep fried homemade onion rings served with Homemade Sweet Thai Chilli sauce		S 1 TOM YUM GAI - Chicken	\$12	STIR FRIED M 7 PAD MED MA MUANG - ผัดเม็ดมะม่วง		
		S 2 TOM YUM GOONG - Prawns	\$15	Traditional Thai all time favourite! Stir fried in chef's secret sauce with cashew nut and mixed seasonal vegetables.		
A 3 POH PIA TORD - ป้อเปี๊ยะทอด (v) Thai Spring rolls filled with vermicelli, carrot, cabbage and celery served with Homemade Sweet Thai Chilli sauce.	\$11	S 3 TOM YUM TALAY - Seafoods	\$15	Chicken, Pork or Vegetables Beef or Combination Prawns, Seafoods, Squid, Duck or Fish	\$27 \$30 \$34	
with nomemade Sweet That Chilli Sauce.		S 7 TOM YUM PAKK - Vegetables	\$12	Scallops	\$38	
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.	\$13	TOM KHA SOUP - ตัมช่า A rich aromatic coconut milk soup flavoured with galanga, lemongrass,		M 8 PAD KHING - ผัดชิง Stir fried slice ginger with mixed seasonal vegetables in a light soy sauce		
Served With Homentade Owest That Onlin Sauce.		kaffir lime leaves, lemon juice, mushroom, tomato, coriander and spring onion.		and oyster sauce. Chicken, Pork or Vegetables	\$25	
A 5 SATAYS - สะเต๊ะ (gf)	\$13			Beef or Combination	\$28	
Marinated bbq chicken tender or beef served with Homemade Peanut	ΨΙΟ	S 4 TOM KHA GAI - Chicken	\$12	Prawns, Seafoods, Squid, Duck or Fish	\$32	
sauce.		S 5 TOM KHA GOONG - Prawns	\$15	M 9 PAD PREOW WHAN - ผัดเปรี่ยวหวาน Chef's Special homemade sweet and sour sauce with pineapple, tomato		
A 6 KAREE PUPP - กะหรี่ปั้บ (v) Puff pastry with mild curry spiced, red kumara and onion served with	\$11	S 6 TOM KHA TALAY - Seafoods	\$15	and mixed seasonal vegetables. Chicken, Pork or Vegetables Beef or Combination	\$25 \$28	
Homemade Sweet Thai Chilli sauce.		S 8 TOM KHA PAKK - Vegetables	\$12	Prawns, Seafoods, Squid, Duck or Fish	\$32	
A 7 TOONG TONG - ถงทอง (v)	\$11			M 40 DAD KA DDAO		
Crispy Thai Pastry filled with seasoned red kumara and onion served with Homemade Plum sauce.		THAI CURRY M 1 KAENG DANG - unsums Their day the consisting of rad assumption and all the consisting of rad assumption and radiations.		M 10 PAD KA PRAO - ผัดกะเพรา Stir fried Thai holy basil paste, garlic, chilli and seasonal vegetables. Chicken, Pork or Vegetables	\$25	
A 8 KORN NGEUN - ก้อนเงิน	\$11	Thai red curry is a popular Thai dish consisting of red curry paste cooked in coconut milk with krachai, kaffir lime leaves and vegetables.		Beef or Combination	\$28	
Marinated minced chicken with Thai herbs mold into a ball with white	Ψιι	Chicken, Pork or Vegetables	\$25 \$28	Prawns, Seafoods, Squid, Duck or Fish	\$32 \$35	
bread served with Homemade Plum sauce.		Beef or Combination Prawns, Seafoods, Squid, Duck or Fish	\$32	Scallops	400	
A 9 ANGEL WINGS - ปีกไก่นางฟ้า	\$13	d		M 11/ M12 PAD NUM MUN HOI - ผัดน้ำมันหอย		
Boneless chicken wings stuffed with vermicelli, carrot, cabbage, spring		M 2 KAENG KHIAO WAN - แกงเขียวหวาน Famous Thai green curry based on coconut milk and green curry paste		Stir fried in Homemade oyster sauce with seasonal vegetables.		
onion and white sesame served with Homemade Sweet Thai Chilli sauce.		with krachai, kaffir lime leaves and vegetables.		Chicken, Pork or Vegetables	\$25 \$28	
A 40 KOONO HOD DALL Suits in	\$13	Chicken, Pork or Vegetables	\$25 \$28	Beef or Combination Duck, Prawns, Seafoods, Squid or Fish	\$32	
A 10 KOONG HOR PAH - กุ้งห่อผ้า Whole prawn with minced chicken and Thai herbs in crispy Thai pastry	ΨΙΟ	Beef or Combination Prawns, Seafoods, Squid, Duck or Fish	\$32	Scallops	\$35	
served with Homemade Sweet Chilli sauce.						
A 11 MIXED APPETISERS - มิกซ์ออเดิร์ฟ	\$13	M 3 KAENG PANANG - แกงแพนง Panang curry is one of the most popular curry dishes in Thailand		M 13 PAD KRA TIAM - ผัดกระเทียม		
One piece each of our popular selection Poh Pia Tord, Chicken Satay,	ψ.σ	with vegetables in a creamy, slightly spice curry taste and topped with		Sautéed combination of garlic and black pepper with mixed seasonal vegetables.		
Karee Pupp, Toong Tong, Keow Tord and Ka Nom Pang Nah Kai served		cashew nuts.		Chicken, Pork or Vegetables	\$25	
with our Homemade three sauce.		Chicken, Pork or Vegetables	\$26 \$29	Beef or Combination	\$28 \$32	
A 40 KEOW TORD	\$11	Beef or Combination Prawns, Seafoods, Squid, Duck or Fish	\$33	Prawns, Seafoods, Squid, Duck or Fish Scallops	\$35	
A 12 KEOW TORD - เกี๋ยวทอด Deep fried Thai style wonton filled with minced chicken and Thai herbs	φιι	Trainie, Godiosas, Squia, Busit of Fish		Codilops		
served with Homemade Sweet Thai Chilli sauce.		M 4 CHU CHEE - ลู่ฉี่		M 14 KHAO PAD - ข้าวผัด		
	64	Chu chee curry is the Traditional Thai flavour based for seafood.		Traditional Thai style fried rice with egg, onion and mixed vegetables.		
A 13 KA NOM PANG NAH GAI - ขนมปังหน้าไก่	\$11	It is similar to a red curry, but it's creamier, with vegetables and topped with cashew nuts.		Chicken, Pork or Vegetables	\$25 \$28	
Marinated minced chicken and Thai herbs on toast served with Homemade Peanut sauce.		Prawns, Seafoods, Squid or Fish Scallops	\$33 \$36	Beef or Combination Prawns, Seafoods, Squid, Duck or Fish	\$32	
A 14 TRAD THAI APPETISERS	\$25			M 15 PAD BROCCOLI - ผัดบร๊อคโคลื่		
All of our 11 delicious appetisers in one plate.	ΨΔΟ	M 5 KAENG MASSAMAN - แกงมัสมั่น		For the broccoli's lover. Stir fried broccoli in light oyster sauce.		
(Angel Wing, Koong Hor Pah, Poh Pia Tord, Korn Ngeun, Squid rings,		A typical South of Thailand curry with potatoes and onion in a rich creamy, gentle curry sauce and topped with cashew nuts.	000	Chicken, Pork or Tofu	\$25	
Chicken Satay, Beef Satay, Karee Pupp, Thoong Tong, Keow Tord and Ka		Chicken, Pork or Vegetables	\$26 \$29	Beef or Combination	\$28 \$32	
Nom Pang Nah Kai) Served with our Homemade three sauce.		Tender beef	ΨΖΟ	Prawns, Seafoods, Squid, Duck or Fish	ΨΟΖ	

M 16 PAD SEE-EW (thick noodle) - ผัดชีอิ๊ว		MOS DIA NUISNO MA
Pan fried thick Thai rice noodle with egg and vegetables in Homemade		M 25 PLA NUENG MA
thickening soya sauce.		Fish of the day streame
Chicken, Pork or Vegetables	\$25	capsicum, spring onion
Beef or Combination	\$28	dressing.
Prawns, Seafoods, Squid or Duck	\$32	M26 PLA RAAD PRIK
·		Deep fried Fish of the o
		sauce, tomato, pineapp
M 17 PAD THAI (thin noodle) - ผัดไท		vegetables on a side.
All time Traditional Thai popular noodle dish. Pan fried thin Thai rice		M27 HOR MOK - ห่อห
noodle with egg, tofu, shrimp, bean sprout and spring onion in Chef's		Streamed cooking a cu
secret sweet and sour tamarind sauce. Garnished with ground peanut.	¢ o∈	leaves, bamboo, cabba
Chicken, Pork or Vegetables	\$25 \$28	
Beef or Combination	\$32	
Prawns, Seafood, Squid or Duck	φυΖ	<u>EGGS</u>
~ * * * * * * * * * * * * * * * * * * *		M 29 KAI JEOW - ไข่เจ็
M 18 SPECIAL PAD THAI (no noodle) - ผัดไทไร้เส้น		Thai style omelette.
Pan fried with eggs, ground peanut, tofu, shrimp, salted radish, bean		Chicken, Pork or Vegeta
sprout and spring onion in Chef's secret sweet and sour tamarind sauce.		Beef or Combination
Garnished with ground peanut.	¢ o∈	Prawns
Chicken, Pork or vegetables	\$25	
Beef or Combination	\$28 \$32	M 30 KAI YAT SAI - ไช่
Prawns, Seafood, Squid, Duck or Fish	φυΖ	Stuffed omelette with m
		cashew nut, capsicum
M 19 PAD PAKK RUAM - ผัดผักรวม		Chicken, Pork or vegeta
Thai style stir fried seasonal vegetables and tofu in a light soy sauce and		Beef or Combination
light oyster sauce.		Prawns
Chicken, Pork or Vegetables	\$25	
Beef or Combination	\$28	<u>EXTRA</u>
Prawns, Seafoods, Squid, Duck or Fish	\$32	R 1 Streamed Thai jas
		R 2 Streamed Thai ric
M 20 PAD PHED - ผัดเผ็ด		R 3 Streamed Vegetal
A stir fried dish with Homemade red curry paste, basil chilli paste, kachai		N o otreamed vegetal
and kaffir lime leaves combined into a Chef's fabulous sauce stir fried with		
seasonal vegetables and spiced to taste.		EXTRA SAUCE
Chicken, Pork or Vegetables	\$25	Peanut sauce, Sweet T
Beef or Combination	\$28	Fresh chilli in fish sauce
Prawns, Seafoods, Squid, Duck or Fish	\$32	Thai Chilli powder
Scallops	\$35	·
		ADDS
M 21 PAD SATAY - ผัดสะเต๊ะ		Add any vegetables
Traditional Thai dish features stir fried in our Homemade Peanut sauce		Add cashew nuts
with seasonal vegetables.		Add any Meat (chicken,
Chicken, Pork or Vegetables	\$25	Add any Seafoods (prav
Beef or Combination	\$28	
Prawns, Seafoods, Squid, Duck or Fish	\$32	
		<u>DESSERTS</u>
M 28 PAD PONG KAREE - ผัดผงกะหรื่		D 1 GLOY TORD
		Deep fried banana topp
It's a curry, kind of, a stir-fry. Stir fried curry powder, chilli paste in oil,		D 2 ICE CREAM SUNI
celery, seasonal vegetables and it's all finished into a scrambled eggs mixture.		D 3 LYCHEE WITH IC
Chicken, Pork or Vegetables	\$25	D 4 RAMBUTAN WITH
Beef or Combination	\$28	D 4 HAMBOTAN WITH
Prawns, Seafoods, Squid, Duck or Fish	\$32	вуо
- 1 am 5, 55a.55a5, 54aa, 5a5k 51 1 5.1		Wine (per person)
THAI SALAD		Cake
M 22 / M23 YUM - ยำ		Cake
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		
Beef	\$25	
Prawns, Squid or Seafoods	\$28	
M 24 LARB - ลาบ	\$32	
One of Traditional Thai style salad with Thai herbs, red onion, lemon juice,		
fish sauce, crushed grilled rice and topped with cashew nuts.		
Minced Chicken, Minced Pork or Minced Beef	¢0E	
Duck, Squid or Fish	\$25	
	\$32	

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	<u>FISH</u>	\$32
	M 25 PLA NUENG MA NOW - ปลานึงมะนาว	φυΖ
	Fish of the day streamed with fresh lemon, ginger, pineapple, coriander,	
\$25	capsicum, spring onion, vegetables and topped with Homemade lemon	
\$28	dressing.	
\$32	M26 PLA RAAD PRIK - ปลาราดพริก	\$32
	Deep fried Fish of the day, topped with Homemade Sweet Thai chilli	
	sauce, tomato, pineapple, capsicum, spring onion and streamed	
	vegetables on a side.	
	M27 HOR MOK - ห่อหมก	\$32
	Streamed cooking a curry with Fish or Seafoods, kachai, kaffir lime	
\$25	leaves, bamboo, cabbage, basil leaves and capsicum.	
\$28		
\$32	EGGS	
	M 29 KAI JEOW - ไช่เจียว	
	Thai style omelette. Chicken, Pork or Vegetables	\$25
	Beef or Combination	\$28
	Prawns	\$32
\$25	Tuwns	
\$28	M 30 KAI YAT SAI - ไข่ยัดไส้	
\$32	Stuffed omelette with mushrooms, onion, tomato, mixed vegetables,	
	cashew nut, capsicum and then folded over.	
	Chicken, Pork or vegetables	\$28
	Beef or Combination	\$30
	Prawns	\$34
\$25		
\$28	<u>EXTRA</u>	
\$32	R 1 Streamed Thai jasmine rice - ข้าวสวย	\$4
	R 2 Streamed Thai rice noodle - เส้นก๊วยเตี๋ยวลวก	\$4
	R 3 Streamed Vegetables - ผักลวก	\$8
	11 0 Streamed Vegetables - William	
^	EXTRA SAUCE	\$2
\$25	Peanut sauce, Sweet Thai chilli sauce or Plum sauce	
\$28 \$32	Fresh chilli in fish sauce or Sriracha Thai chilli sauce	
აა∠ \$35	Thai Chilli powder	
φυυ	4000	
	ADDS	\$5
	Add any vegetables	\$6
	Add cashew nuts Add any Meat (chicken, pork, beef or shrimp)	\$8
\$25	Add any Seafoods (prawns, scallop, squid or seafoods)	MP
\$28	Add any dealoods (prawns, scallop, squid of sealoods)	
\$32		
ΨΟΖ	DESSERTS	
	D 1 GLOY TORD	\$12
	Deep fried banana topped with vanilla custard, whip cream and ice cream.	
	D 2 ICE CREAM SUNDAE	\$10
	D 3 LYCHEE WITH ICE CREAM	\$10
\$25	D 4 RAMBUTAN WITH ICE CREAM	\$10
\$28	D T HAMBO IAN WITH IOE ONEAN	
\$32	вуо	
	Wine (per person)	\$4
	Cake	\$12
	Vane	



Welcome to Traditional Thai Restaurant

Freshly prepared for the best in Thai cuisine

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