

~ STANDARD STIR FRY DISHES ~

Global Thai's stir fry dishes are made from fresh vegetables, your choice of meat and the chef's special stir fry sauces. We offer the following variations on the basic stir fry recipe:

- **CHICKEN OR PRAWN WITH CASHEW NUT**
- **PAD KRATIAM** ~ Enhanced with garlic & pepper.
- **PAD KHING** ~ Enhanced with extra ginger.
- **PAD KRAPRAO** ~ Enhanced with extra basil.
- **PAD NAM MUN HOI** ~ Enhanced with oyster sauce.
- **PAD PRIK SOD** ~ Enhanced with fresh chilli & capsicum.
- **PAD PREAW WHAN (SWEET & SOUR)** ~ Enhanced with homemade sweet and sour sauce.
- **PRA RAM LONG SONG** ~ Enhanced with Satay sauce.
- **PAD PED SEAFOOD** ~ A seafood combination stir fried with coconut milk, beans, chilli paste, onion, kaffir lime leaf and enhanced with green pepper and galangal.
- **THAI FRIED RICE** ~ Fried rice with egg, assorted vegetables and your choice of meat.
- **PAD THAI** ~ Stir fried rice noodles with egg, mung bean and the chef's special Pad Thai sauce. Crushed peanuts and chilli powder on the side.

~Free Tuk Tuk Pickup~

Global Thai offers a free Tuk Tuk pickup and/or return service for dinner dining at Global Thai – limited pickup area - bookings essential – maximum of four persons per trip.

Trading Hours: Open 7 nights

Lunch: Monday - Saturday 11:30-02:00pm

Dinner Monday – Sunday 05:00-09:00pm



Global Thai Restaurant & Bar

CORNER THE STRAND & COMMERCE STREET, WHAKATANE

TELEPHONE (07 308 9000)

THAI TAKEAWAYS MENU



~ ENTRÉE (ALL FOR \$9.00) ~

- **CURRY PUFFS** ~ Deep fried puff pastry filled with chicken mince, potato and a dash of curry & turmeric powder. Serve with Thai sweet chilli sauce.
- **THAI SPRING ROLL (VEGETARIAN)** ~ Deep fried spring roll pastry filled with bean thread vermicelli, cabbage, and carrot. With sweet chilli sauce.
- **MONEY BAG** ~ Minced chicken, sweet corn, peas and onion shaped into a money bag using wonton pastry. With sweet chilli sauce.
- **TOFU SATAY** ~ Deep fried tofu topped with satay (peanut) sauce.

~ ENTRÉE (\$10.00) ~

- **CHICKEN SATAY** ~ Grilled Marinated chicken, served with satay (peanut) sauce.
- **TOD MUN PLA (THAI FISH CAKE)** ~ Tarakihi fish mixed bean, kaffir lime leave served with Thai sweet chilli sauce.
- **MIXED ENTRÉE** ~ One of Curry Puff, Thai Spring Roll, Money Bag and Chicken Satay.
- **SOM TUM** ~ Thai Style salad with carrot, Granny Smith apple, bean, peanut & 2 king prawns.
- **SHRIMP NAKED ROLL** ~ Rice paper wrap with carrot, cucumber, mung bean, basil, lettuce and prawn. Serve with sweet chilli sauce.
- **THAI PRAWN CAKE** ~ Deep fried, prawn mixed with egg and bread crumbed.

~ SOUP ENTREES ~

- **TOM YUM (CHICKEN \$13, PRAWN OR SEAFOOD \$14).**
Hot & spicy soup with kaffir lime leaf, lemon grass, mushroom and tomato.
- **TOM KHA (CHICKEN \$13, PRAWN OR SEAFOOD \$14).**
Hot and sour soup with kaffir lime leaf, lemon grass, mushroom and a dash of coconut milk.

~ MAINS* ~

GLOBAL THAI 'S MAIN COURSES ARE PRICED BASED OF YOUR "MEAT" SELECTION AS FOLLOWS:

VEGETABLE \$18.90

TOFU, CHICKEN,
BEEF OR PORK \$19.90

CRISPY PORK, SEAFOOD,
PRAWN OR DUCK \$22.50

Seafood dishes include a chef's choice of tarakihi fish fillets, king prawns, scallops, mussels and squid based on current availability.

***All mains (except for noodle and fried rice dishes) are accompanied by a Thai Jasmine rice.**

Extra Jasmine rice costs \$3.00.

Extra Cashew nut costs \$3.00

Extra vegetables costs \$2.00

Extra Chicken, beef or pork cost \$3.00

Extra Seafood, duck or Crispy Pork cost \$5.00

~ CURRIES ~

All Global Thai curries use Thai curry pastes, Thai coconut milk and seasoned vegetables.

- **GREEN CURRY** ~ A traditional green curry with bamboo shoots, carrot, bean and peas.
- **RED CURRY** ~ A traditional red curry with bamboo shoots and baby corn, carrot, broccoli, cauliflower, peas and bean.
- **GAENG PED** ~ Red curry enhanced with carrot, pineapple, grapes and tomatoes.
- **PANANG CURRY** ~ Red curry variation specially enhanced with crushed peanuts.
- **MUSSAMUN** ~ A curry from Thailand's south. Slightly sour enhanced with potato & onions.
- **GAENG KAREE** ~ A yellow curry from Thailand's south also enhanced with potato and onion.

~ THAI STYLE SALAD DISHES (SERVE WARM) ~

- **LAAB CHICKEN** ~ Minced meat with mint, ground roasted rice, carrot, spring onion, cucumber, red onion, coriander in lemon juice and chilli.
- **CRYING TIGER BEEF** ~ With cucumber, tomato and onion in fresh lemon juice and chilli sauce.
- **PLA GOONG PRAWN** ~ King Prawn with lemon grass, red onion, kaffir lime leaves, fresh lemon juice & chilli.