F6. PAD PREAW WAN (sweet and sour)

Stir fried with your choice of meat with onion, baby corn, capsicums, pineapple, tomatoes with sweet and sour sauce.

F7. PAD NAM MUM HOY

Stir fried your choice of meat with oyster sauce and seasonal vegetables.

F8. PRARAM LONG SONG

Stir fried mixed vegetables and your choice of meat with lovely peanut sauce.

F9. PLA RAD PRIK

\$39.90

Deep fried whole Snapper with delicious sweet chilli sauce.

F10. PLA TOD KRATIEM PRIK THAI

\$39.90

Deep fried whole snapper with garlic and pepper sauce with seasonal vegetables.

F11. KATARON

Your choice of meat with Thai spicy sauce served on a sizzling platter.

F12. PHAD PRIK THAI DUM

Stir fried your choice of meat with garlic and black pepper sauce on top with mixed vegetables.

Green Mango Chef's Special

SP 1. GREEN MANGO MASSAMAN LAMB SHANK

One Shank \$27.50

Quality Lamb shanks slow cooked in curry paste and coconut cream with chunky potato and onion.

SP 2. GREEN MANGO BATTERED CHICKEN \$26.50 AND CASHEWS NUTS

Sweet chilli jam sauce cooked with battered chicken and vegetables.

SP 3. GREEN MANGO HONEY LEMON \$26.50 CHICKEN

Crispy chicken pieces stir fried with a tangy lemon and sweet honey sauce served with crispy noodles.

PLEASE ADVISE FOR SPICINESS

/ Mild // Medium /// Hot

Noodles or Rice

Chicken, Pork or Beef	\$24.00
Squid	\$26.90
Prawn	\$27.90
Seafood	\$31.90
Vegetarian	\$22.50

NOODLES

N1. PAD THAI

Traditional Thai noodles, eggs, spring onion, carrots, bean sprouts flavoured with special tamarind sauce and crushed peanuts.

N2. DRUNKEN NOODLES

Stir fried rice noodle with egg, fresh chilli, basil and seasonal vegetables.

N3. PAD SEE-IEW

Stir fried rice noodles with your choice of meat, egg and seasonal vegetables.

N4. SOUTHEAST ASIAN STYLE EGG NOODLES

Fried egg noodles and seasonal vegetable stir fried in the wok.

N5. LAKSA

Fresh vegetables cooked in Laksa paste and coconut cream on a bed of egg noodles and topped with egg and fresh coriander.

RICE

K1. CASHEW NUT FRIED RICE

Fried rice stir fried with ginger and fresh vegetables topped with sweet and soy sauce and roasted cashew nuts.

K2. NASI GORENG

A traditional Indonesian favourite cooked with quality jasmine rice, fresh seasonal vegetables and pineapple.

K3. KHAO PHAD PRIK GANG

Stir fried rice with red curries and seasonal vegetables

K4. KAO PAD

Fried rice with egg, onion and mixed vegetables.

K5. THAI JASMINE RICE \$3.50

K6. FRIED CHUNKY CHIP \$6.50



Takeaway Menu

FULLY LICENSED / BYOW

DINNER 7 days / 5pm - 9pm

ALL MAINS INCLUDE RICE
EXCEPT NOODLE AND FRIED RICE DISHES

www.greenmangothai.co.nz

email: info@greenmangothai.co.nz

17 QUEEN STREET, WAIUKU, AUCKLAND

PH: 09 235 6948

Appetisers

A1.	MIXED ENTREES Four different entrees including kanum pang na goong, spring roll, curry puff and money bag served with sweet chilli sauce.	\$12.50
A2.	PANKRIB TOD (VEGETARIAN) Thai curry puff with potato, pumpkin and corn.	\$11.50
A3.	MONEY BAG Crispy golden wonton pouch filled with minced chicken and corn kernels, carrots and peas served with sweet chilli sauce.	\$11.50
A4.	SPRING ROLL Minced chicken, vermicelli and vegetable wrapped with spring roll pastry, deep-fried, served with sweet chilli sauce.	\$11.50
A5.	PRAWN SPRING ROLL Deep fried prawn spring roll and vegetables served with sweet and sour sauce.	\$15.50
A6.	VEGETARIAN THAI SPRING ROLL Vegetables and vermicelli wrapped with spring ropastry, deep-fried, served with sweet chilli sauce.	
A7.	SATAY Chicken breast slice marinated in a combination of spices and coconut milk, skewered, grilled, and served with peanut sauce.	\$13.50
A8.	CRISPY PRAWNS Deep-fried marinated prawns tempura style served with sweet chilli sauce.	\$15.50
A9.	CHICKEN WINGS Deep-fried marinated chicken wings served with sweet chilli sauce.	\$12.50
A10.	THAI FISH CAKES Deep-fried minced fish in red curry paste served with sweet chilli sauce.	\$15.50
A11.	KANUM PANG NAGOONG Thai bread topped with mince pork, prawn and sesame seed.	\$12.50
A12.	ROTI WITH PEANUT Flatbread with peanuts.	\$10.50

Soup

	entrees	main course
Chicken	\$13.50	\$24.00
Prawn	\$15.50	\$27.90
Seafood	\$18.00	\$31.90
Vegetarian	\$12.00	\$22.50

S1. TOM YUM

Your choice of meat, mushrooms and tomatoes in traditional Tom Yum soup.

S2. TOM KHA

An authentic Thai soup with coconut milk, mushrooms plus a touch of galangal root.

Authentic Thai Salad

\$25.00

\$25.00

\$31.90

SL1. YAM NUA YANG

Beef slice grilled in the wok, then mixed with shallots, fresh spring onions, coriander, chilli and lime juice.

SL2. LARB GAI

Chicken with special roasted rice powder shallots, fresh spring onions, coriander, chilli and lime juice.

SL3. SEAFOOD SALAD

Cooked combination of seafood with spicy lemon dressing, chilli paste and vegetables.

Curries

Beef, Chicken or F	Pork \$24.00
Lamb	\$26.90
Prawn or Roast Di	uck \$27.90
Seafood	\$31.90
Vegetarian	\$22.50
vegetarian	\$22.50

C1. PANANG CURRY

Choice of meat prepared with selected ingredients in spicy gravy with a touch of coconut milk and crushed peanuts with carrots, broccoli, cauliflower and pumpkin.

C2. YELLOW CURRY

Choice of meat with coconut milk and curry powder seasoned with a touch of authentic Thai spices with onion, potatoes and seasonal vegetables.

C3. GREEN CURRY

Your choice of meat in green curry paste with coconut milk, bamboo shoots and seasonal vegetables.

C4. RED CURRY

Your choice of meat in red curry paste with coconut milk, bamboo shoots and seasonal vegetables.

C5. MASSAMAN

Traditional Thai mild curry with choice of meat, potatoes, onion, crushed peanuts, coconut milk and seasonal vegetables.

C6. KAENG PHED PED YANG

Roasted duck in red curry with coconut milk, tomatoes, pineapple and seasonal vegetables.

C7. CHOO CHEE CURRY

Your choice of seafood with very thick curry and coconut cream, topped with chopped kaffir leaves

C8. TRADITIONAL THAI STYLE CURRY

(no coconut milk) Red based curry cooked with vegetables, lime leaves and fresh basil herb. (this is a hot curry)

The Golden Wok

Beef, Chicken or Pork	\$24.00
Lamb or Squid	\$26.90
Prawn, Crispy Pork or Roasted Duck	\$27.90
Seafood, Fish or Scallop	\$31.90
Vegetarian	\$22.50

F1. PAD BAI KRA PAO

Stir fried with your choice of meat, fresh chilli and basil, garlic, beans, broccoli, bamboo shoots and carrots.

F2 PAD PHED

Stir fried your choice of meat with red curry paste, Thai herbs, vegetables and coconut.

F3. PAD MED MAMUANG

Stir fried with your choice of meat and cashew nuts, oyster sauce, onion, broccoli, cauliflower and carrots.

F4. TOD KRA TIAM PRIK TAI

Thai style BBQ meat, marinated with garlic and pepper, stir fried mixed vegetables, served on a hot plate.

F5. PAD KHING

Stir fried with your choice of meat with ginger, mushrooms, onion with our special Thai style sauce.

\$10.50

A13. VEGETARIAN DUMPLING

Dumplings filled with leek, onion, garlic and

ginger served with light soy sauce.