

  
JULES TAYLOR  
W I N E S



3/12 Jellicoe Street, Wynyard Quarter, Auckland

(09) 307 0500

Trading Hours

Monday - Friday 11am to 3pm, 5pm - 11pm

Saturday - Sunday 11am - 10pm



[www.thaistreet.co.nz](http://www.thaistreet.co.nz)

à la carte menu

# About ThaiStreet

GLUTEN FREE AVAILABLE UPON REQUEST  
NO MSG  
Dine-in or takeaway | All prices inclusive of GST





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# ISSAAN STYLE SALADS

- 2) 41. **larb gai**.....\$17.50  
spicy minced chicken salad
- 2) 42. **narm tok**.....\$17.50  
grilled pork, toasted ground rice,  
coriander, lemon juice, mint, chilli
- 2) 43. **yum nua**.....\$17.50  
thai beef salad
- 2) 44. **som tam**.....\$10.50  
green papaya, cherry tomatoes,  
fresh beans, lime and shrimp flakes
- 2) 45. **larb ped**.....\$18.50  
spicy minced duck



Thai Street is the latest creation of the very experienced operators of Mai Thai, Grasshopper and Red Crab restaurants. The idea behind Thai Street is to create a place where people can socialize and experience authentic Thai street food in a relaxed and friendly atmosphere.

For 30 years we have strived to be the benchmark for the Thai dining experience, and today we can honestly say that we have achieved this. Our aim is to continually raise the bar by providing an honest and authentic Thai dining experience to discerning and loyal Auckland diners. Our menu at Thai Street is versatile and continuously evolving, showcasing the best of regional and rural cuisines to satisfy even the most discerning customers.

Our passion is very simple; to serve food that we ourselves crave for! Served in a way as Thais do in a friendly and welcoming environment. Our family-run restaurants are happy to share our table with you and invites you as our honored guests.



## KHONG KIN LHEN APPETISERS

- 1. moo phing (4pcs).....\$10.50  
BBQ pork skewer
- 2. nua phing (4pcs).....\$10.50  
BBQ beef skewer
- 3. gai satay (4pcs) .....\$10.50  
chicken satay skewer
- 4. fried spring rolls, kumara, cabbage,  
and carrots (4pcs).....\$9.50
- 5. vegetarian curry puff (4pcs).....\$9.50  
served with carrot dipping sauce
- 6. todt mun pla (4pcs).....\$10.50  
fish cakes with pickled cucumber relish
- 7. fresh spring rolls of cucumber,  
carrots and roasted duck with  
caramelised tamarind relish (3pcs).....\$10.50
- 8. golden money bags (4 pcs).....\$10.50  
lightly fried minced chicken, prawns  
and chestnuts wrapped in pastry
- 9. goong mapraw (3pcs) .....\$11.50  
lightly fried marinated coconut crusted  
prawns with coriander and lemongrass
- 10. tasting platter for two.....\$18.50
- 11. 'Free style BBQ' .....\$12.50  
(chef's selection of the day) .

## VEGETARIAN

- 23. tom yum tofu.....(M)\$17.50/(L)\$21.50  
spicy tofu and vegetable soup
- 24. green curry of tofu, fresh  
beans, eggplant and basil..... \$18.50
- 0 35. sweet and sour tofu with pineapple  
and onions.....\$18.50
- 0 36. shiitake mushrooms sauteed  
with mixed vegetables.....\$18.50
- 0 37. pad thai.....\$17.50  
rice noodles with fried tofu, egg,  
cashew nuts and bean sprouts
- 2 39. panang tow hoo.....\$18.50  
fried tofu with red curry paste  
and coconut milk
- 2 40. lightly fried tofu.....\$18.50  
with chilli and basil leaves

# WOK FRIED

- 1 15. **kao pad bpu**.....\$17.50  
crab meat fried rice
- 1 16. **pad thai** (*contains nuts*).....\$18.50  
thai fried noodles with chicken  
prawns.....\$20.50
- 2 17. **nua or gai pad kapao**.....\$20.50  
stir fry beef or chicken  
with basil and chilli
- 1 18. **gai pad met mamuang**.....\$20.50  
chicken with cashew nuts  
and toasted chillies
- 1 19. **emerald duck**.....\$22.50  
stir fried duck with seasonal greens  
and mixed spices
- 1 20. **sweet and sour combination**.....\$20.50  
chicken and pork with pineapples,  
onions and tomatoes
- 1 21. **hot pot** (*contains peanuts*).....\$20.50  
slow cooked caramelised pork belly  
with sweet soy, star anise and  
cinnamon sticks
- 1 22. **nua kata**.....\$22.50  
sizzling beef, garlic and pepper sauce  
and seasonal vegetable, black fungus



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# CURRIES

- 2 23. **gaeng kiew whan**.....\$20.50  
green curry of chicken, eggplant,  
kaffir lime leaves and basil
- 2 24. **mussaman nua**.....\$20.50  
slow cooked beef shin, potatoes  
and peanuts
- 2 25. **panang pedyang**.....\$22.50  
red curry of duck, pineapple, grapes,  
kaffir lime leaves, coconut cream and  
bird's eye chilli
- 2 26. **homok talay**.....\$23.50  
mixed seafood with red curry paste,  
egg and coconut milk served in  
banana leaves
- 2 27. **gaeng karee pla**.....\$23.50  
filleted fish with aromatic yellow curry  
and coconut milk

## Choices of rice:

- jasmine rice.....\$3.00
- sticky rice.....\$3.00
- coconut rice.....\$3.50
- roti.....\$3.00

# TOM SOUPS

- 2/ 12. **tom yum goong**.....(M) \$22.50 (L) \$25.50  
hot & sour prawn soup
- 2/ 13. **tom kha gai**.....(M) \$21.50/ L) \$24.50  
creamy coconut thai soup  
with chicken
- 3/ 14. **tom po tak**.....(M) \$23.50 (L) \$27.50  
seafood soup with prawns,  
mussels, fish, squid, lemongrass  
and kaffir lime leaves



# ISSAAN GRILLS

Northeastern style BBQ with som tam salad  
& sticky rice

- 0/ 28. **moo yang**.....\$22.50  
thai char grilled pork scotch
- 0/ 29. **gai yang**.....\$22.50  
thai char grilled free range  
chicken (half)
- 0/ 30. **nua yang**.....\$22.50  
thai char grilled beef sirloin

# SEAFOOD

- 0/ 31. **talay yang**.....\$30.00  
thai char grilled seafood platter
- 2/ 32. **pla rad prik**.....\$25.50  
fried whole snapper with garlic,  
chilli and tamarind sauce

