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**Lunch**

**Wednesday - Saturday  
12pm - 3pm**

**Dinner**

**Tuesday - Sunday  
4.30pm - 9pm**

**Friday - Saturday  
4.30pm - 9.30pm**

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**Please be mindful we cannot  
guarantee any dishes will be  
completely free of trace elements**

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**We now use eco-friendly  
packaging**

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**Enjoy your meal !**

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**Scan QR Code to Order  
Online**



**Take-Away Menu**

**4 Todd Plaza, New Lynn**

**09-826-4002**

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**Serving up local dishes from  
different regions of Thailand**

**Our menu is dependent on  
seasonal availability of fresh  
produce from our local farmer**

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**Please notify our waitstaff of any  
allergy or dietary needs**

**\*Most dishes contains garlic**

**\*Vegan option available - we use  
mushroom sauce as substitute  
(gf)**

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**Hashtag your moments at  
#maenamkhongkl**

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**SWEET**

- Sangkhaya Sticky Rice 14.5
- Baked Thai custard brûlée served w/  
sweetened sticky rice & coconut milk
- Mango Sticky Rice (seasonal) 14.5
- Fresh mango served w/ sweetened  
sticky rice & coconut milk

**MUNCHIES**

**Fresh Spring Rolls**

Rice paper roll with fresh salad,  
herbs, beansprout with tamarind &  
peanut chutney

**Choice of:** Chicken \$13.5  
Prawns \$15.5

- Curry Puff 11.25
- Minced chicken, kumara, onion &  
curry powder with sweet chilli sauce
- Spring Rolls 11.25
- Glass noodles, celery, cabbage &  
carrot with plum sauce
- Crispy Tofu 11.25
- Deep-fried tofu with peanut sauce
- Crispy Prawn Rolls 14
- Prawn cutlets wrapped in spring  
roll pastry with plum sauce
- Chicken Wings 14.5
- Deep-fried chicken wings with  
sweet chilli sauce
- Combo Platter 16.5
- Mix of 4 entree pieces: crispy roll,  
curry puff, crispy prawn roll &  
chicken satay
- Chicken Satay 14.5
- Marinated grilled chicken thigh on  
skewers with peanut sauce
- Grilled Pork 14.5
- Marinated grilled pork scotch on  
skewers with spicy tamarind sauce


## SALAD

**Som Tum**   19.5  
Smashed papaya & carrot salad with red chilli, fermented crab, tomatoes, beans, lemon and crushed peanuts

**Add on:** Grilled Prawns + \$5

**Larb**    
Tangy toasted rice & chilli powder sauce, fresh salad and herbs

**Choice of:** Chicken \$21  
Duck \$24  
Snapper \$35 (whole)

**Steak Salad**  26.5  
Grilled beef scotch tossed with herbs, sweet chill jam, cucumber, tomatoes & salad

**Yum Thalay Grob**  26.5  
Battered mixed seafood tossed with herbs, garden salad, cashew nuts and house-sriracha

**Pork Nam Tok**   26.5  
Grilled-seared pork jowl tossed with tangy toasted rice & chilli powder sauce, fresh salad and herbs

**Tofu Salad**   19.5  
Fried tofu slices tossed with fresh chilli lemon dressing, Asian blossom salad & crushed peanuts

**Raw Prawns**   22  
Thai style prawn sashimi with house red chilli lemon dressing, garlic & fresh herbs


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**Rice not included with the meal**  
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 **Gluten Free**

 **Medium**

## LOCAL DISH

**Kra Pao Moo-Krob**   24  
Fresh basil wok-fried with house crispy pork belly, chilli, beans & Chinese kale

**Drunken Spicy Duck**  24  
Sautéed herbal duck breast with fresh basil, peppercorn, green beans, bamboo shoot & Chinese wine

**Chicken Macadamia** 23  
Lightly battered chicken wok-fried with macadamia & house-sweet chilli sauce over mix broccoli

**Pork Prik Khing**  24  
Crispy pork belly wok-fried with red curry paste, sweet chilli jam & green beans

**Nua Rod Ded** 21  
Sautéed sizzling beef with house-sweet chilli sauce & Asian greens

**Choo Chee Prawns**   24  
Sautéed prawn cutlets with red curry paste over grilled eggplant

**Massaman Beef**  28.5  
Slow-cooked Beef Cheek with peanuts, baby carrot, roasted potatoes & onion

**Bangkok Roti**  30.5  
Grilled beef scotch served over house green curry, eggplant, green beans, baby spinach & Roti

**Chicken Mango Curry**  26.5  
House red curry sweetened with mango puree, carrot, tomatoes & Roti

**Deep-Fried Snapper**  
With chef's secret sauce over sauteed Bok Choy


Chilli Sauce \$35   
Tamarind Sauce \$35   
Garlic & Pepper Sauce \$35 

## STREET FOOD

### CHOICE OF:

Veggies & Tofu \$19.5  
Chicken or Beef \$21  
Prawns or Duck \$24  
Seafood \$26.5

**Cashew Nuts**   
Cashew nuts wok-fried with broccoli, spring onion & mushroom

**Praram**   
Sautéed broccoli, carrot, bok choy & green beans topped with peanut sauce


**Spicy Sweet Basil**    
Fresh basil wok-fried with chilli, green beans & onion

**Green Curry**    
With finger root strips, beans, eggplant, bamboo shoot & baby spinach

**Red Curry**    
With fresh basil, roasted pumpkins, carrot & broccoli


**Panang Curry**    
With green beans & roasted pumpkin topped with crushed peanuts

**Yellow Curry**    
With roasted potatoes & onion, capsicum and carrot

**Pineapple Fried Rice**   
With egg, pineapple, curry powder, cashew nuts, onion & tomatoes

**Thai Fried Rice**   
Thai fried rice with egg, broccoli, carrot, onion & tomatoes

**Pad Thai**   
Rice noodle wok-fried with egg, chive, tofu, bean sprout & crushed peanuts

**Pad Khee Mao**    
Fresh flat rice noodle wok-fried with fresh chilli & basil, broccoli, peppercorn & Chinese kale

**Pad See Eew**   
Fresh flat rice noodle wok-fried with egg, Chinese kale & bok choy

## SOUP

### CHOICE OF:

Veggies & Tofu \$15.75  
Chicken \$16.75  
Prawns \$17.75  
Seafood \$18.75

**Tom Yum Soup**    
Clear hot & sour soup, Thai herbs, mushroom, spring onion & tomatoes

**Tom Kha Soup**    
Lightly spiced coconut soup, Thai herbs, mushroom, red onion & cabbage

## SIDES

Jasmine Rice 3.50  
Sticky Rice 4.50  
Roti Flatbread 6.50  
Thai Omlette 8.00  
Steamed Veggies 9.50  
Peanut Sauce 5.00  
Soya & Chilli 1.50  
Spicy Cashew & herbs 12

## KIDS MINI

House Wedges w/ Aioli 9.50  
Crumbed Chicken 13  
Chicken Pad Thai 15  
Chicken Fried Rice 15  
Fried Rice w/ Egg 13  
Fried Noodle w/ Egg 13