



Menu Card



How Hot & Spicy do you like it?

Please tell us how hot & spicy you want your meal.
We have 5 steps from one chili to five chilies



All our dishes can be ordered for take away!

Vegetables can differ based on the season

Extra rice is \$ 3

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S3



S2

Soups

- | | | |
|----|---|----------|
| S1 | Tom Yum | \$ 18.00 |
| | Hot and sour soup with mixed Thai herbs, vegetables, mushrooms, coriander. Beef, chicken or pork | |
| | <i>seafood</i> | \$ 23.00 |
| S2 | Tom Kha | \$ 18.00 |
| | Delightful taste of coconut flavoured with lemongrass, vegetables, galangal and Thai herbs. Beef, chicken or pork | |
| | <i>seafood</i> | \$ 23.00 |
| S3 | Thai Noodle Soup | \$ 18.00 |
| | Delicious soup with chicken, beef or pork | |
| | <i>seafood</i> | \$ 23.00 |



A1



A3



A2

Appetizers

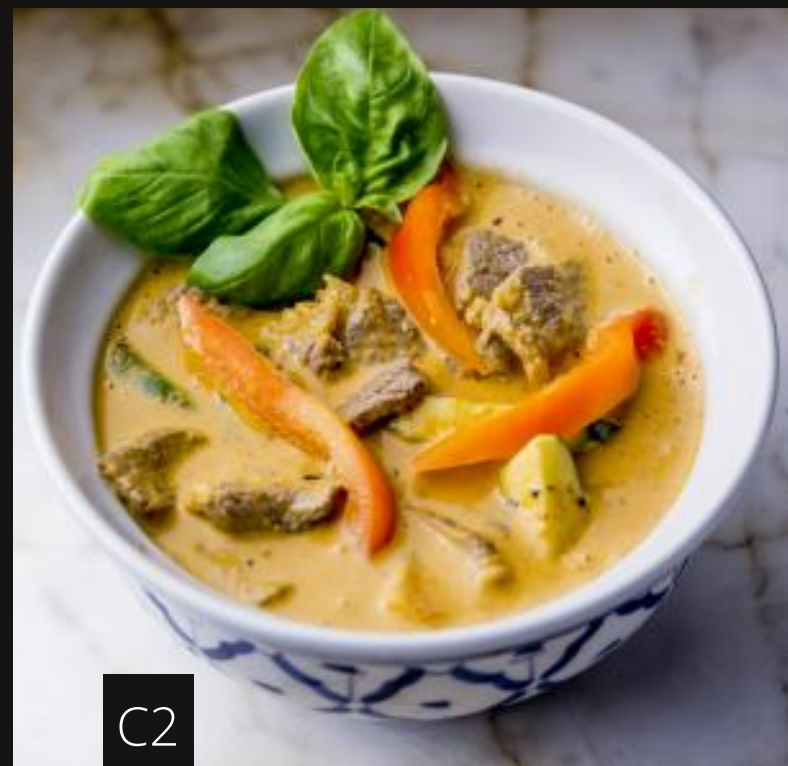
- | | | |
|----|---|----------|
| A1 | <p>Fresh Spring Rolls</p> <p>Freshly prepared vegetables, other seasonal herbs and wrapped in rice paper rolls.</p> | \$ 8.00 |
| A2 | <p>Spring roll</p> <p>Deep fried spring roll with minced pork, carrots, cabbage, rice noodles, mushroom, and served with Thai sweet chili sauce</p> | \$ 8.00 |
| A3 | <p>Crispy prawns</p> <p>Deep fried crispy prawns in our own light batter served with Thai sweet chili sauce</p> | \$ 11.00 |



- | | | |
|----|--|---------|
| A4 | Thai Fried Bread | \$ 8.00 |
| | Deep fried minced chicken mixed with Thai herbs and served on crispy wafers of bread with sweet chilli sauce | |
| A5 | Deep Fried Wonton | \$ 7.00 |
| | Deep fried pork wonton served with Thai sweet chili sauce. | |
| A6 | Chicken Satay | \$ 8.00 |
| | Skewered chicken marinated in Thai herbs and sauces served with peanut sauce | |



C1



C2

Curries

C1 Green Curry

Green Curry with coconut milk, bamboo shoots, kaffir lime, basil and other of seasonal Thai herbs and vegetables.

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00

C2 Red Curry

Thai red curry with coconut milk, bamboo shoots, kaffir lime, basil and other seasonal Thai herbs and vegetables

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00



C3



C4



C5

C3 Panang Curry

A delicious thick curry with coconut cream, kaffir lime leaf and seasonal Thai herbs and vegetables

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00

C4 Mussaman Curry

A mild curry simmered in coconut cream, potatoes and peanuts.

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

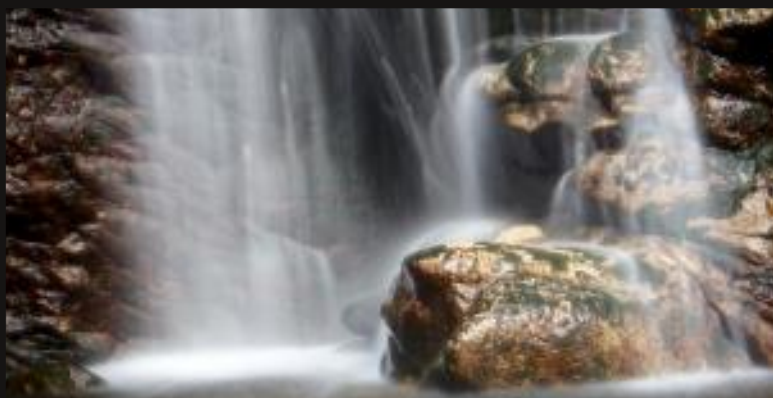
seafood

\$ 26.00

C5 Duck curry

\$ 25.00

Homemade duck curry gently cooked with coconut cream, pineapple and tomato infused with Thai herbs



Meals

1 Pad kra prow

Stir-fry with fresh chili, garlic, basil, bamboo shoots, combined with fresh seasonal vegetables and Thai herbs

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00

2 Pad King

Ginger, soybean paste, spring onions and mushrooms with vegetables and Thai herbs

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00



3



4



3 Pad Puk Nam Mun Hoi

Delicate medley of vegetables and oyster sauce

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00

4 Pad Med Muang

Chili paste, onion, leek and vegetables with cashew nuts

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00



5



6



5 Pad crispy Chicken \$ 20.00

Marinated chicken coated with freshly made Thai herb bread-crumbs then stir fried with vegetables and cashews nuts and a Thai-style sauce

6 Pra Ram Long Song

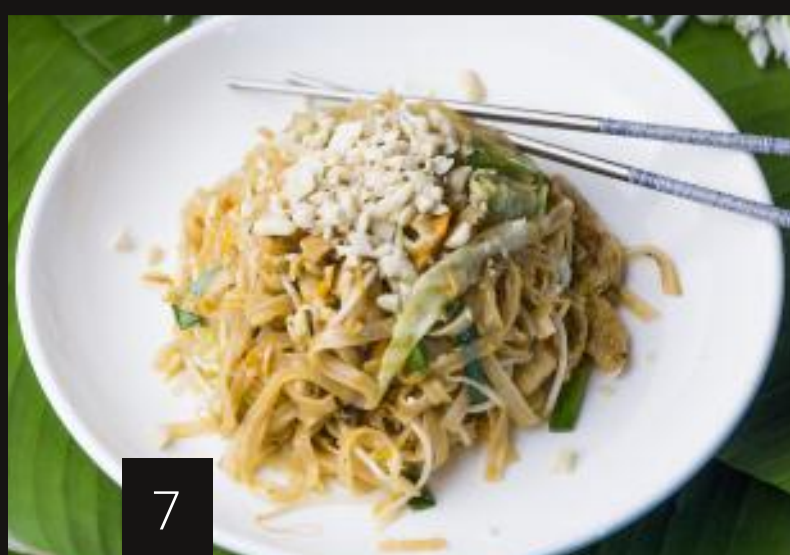
Stir fried vegetables accompanied by a homemade peanut sauce

vegetarian with tofu & vegetables \$ 18.00

chicken, beef or pork \$ 20.00

lamb or crispy pork \$ 23.00

seafood \$ 26.00



7 Pad Thai

Stir fried rice noodles with eggs, bean sprouts, spring onions, crushed peanuts and sweet tamarind sauce

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00

8 Pad See Ew

Flat noodles with eggs, cabbage, broccoli and carrots blended with a dark sweet soy sauce and subtle Thai seasoning

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00



9 Pad Kee Mao

Flat rice noodles with mushrooms, baby corn and chili with other seasonal vegetables and herbs.

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00

10 Thai Fried Rice

Jasmine rice served with eggs, onions, carrots, spring onions and sweet chili sauce

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00



11 Pineapple Fried Rice

Fried rice with egg, seasonal vegetables, raisins, pineapple, cashew nuts and just a hint of traditional curry power

vegetarian with tofu & vegetables

\$ 18.00

chicken, beef or pork

\$ 20.00

lamb or crispy pork

\$ 23.00

seafood

\$ 26.00

12 Lab Gai

\$ 20.00

Minced chicken salad with red onion, coriander, chili and lime juice

chicken

\$ 20.00



13



14



13 Thai Beef Salad \$ 20.00

Gilled beef with salad greens, red onions, coriander, chili and lime juice

14 Thai noodle salad

Pork, beef, chicken, or seafood with rice noodles and salad greens, coriander, spring onions served with a delicious Thai salad sauce

vegetarian with tofu & vegetables \$ 18.00

chicken, beef or pork \$ 20.00

seafood \$ 26.00



Sawadee Kha and welcome to the Thai Landing Cafe!

I am Nayika, your host and chef. Born and raised in Thailand I was always affectionate to the food of my home country. I loved to experiment with sauces, condiments and fresh ingredients. This love made me become a Chef. After working in many different resorts I was hired by a German Thai restaurant in Hamburg and I worked in Germany for more than two years. I then went to the United States and opened a Thai Restaurant on Orcas Island, Washington. Travelling with my husband, Michael, finally brought me to New Zealand. And now I am here to bring the exotic flavours of my home country to you.

Enjoy your meal
Yours,

Nayika Skott



Hot Drinks

Flat White	\$ 4.5	Short Black	\$ 3	Chai Latte	\$ 4.5
Cappuccino	\$ 4.5	Long Black	\$ 4	Dirty Chai	\$ 5
Latte	\$ 4.5	Short Macchiato	\$ 3.5	(Chai + shot of coffee)	
Mocha	\$ 4.5	Long Macchiato	\$ 4	Fluffy	\$ 2
Hot Chocolate	\$ 4	Vienna	\$ 4.5		
decaf / extra shot / large	+\$ 0.5	flavoured syrups	+\$ 0.8		
almond milk	+\$ 0.8	vanilla, hazelnut, salted, caramel,			
fresh cream	+\$ 0.5	white chocolate			

Tea

Loose Tea leaves, served in a Pot	fore one \$4, for two \$6
<i>Englisch Breakfast, Earl Grey, Mint, Green, Berrylicious, Kawakawe</i>	
Iced Coffee/ Chocolate/ Mocha/ Chai	all \$6.5
<i>vanilla, hazelnut, salted, caramel, white chocolate</i>	

Fresh Smoothies

Kowhai (yellow)	\$ 7.0
<i>mangoes, pineapple juice and coconut cream.</i>	
<i>It's like Summer in a glass!</i>	
Kakariki (green)	\$ 7.0
<i>apple, banana, spinach, spirulina and mint</i>	
Kikorangi (blue)	\$ 7.0
<i>blue- and mixed berries, banana, spirulina and apple juice</i>	

Milkshakes

Berrylicious	\$ 7.0
<i>mixed berries, honey, milk (soy or almond available)</i>	
Bananarama	\$ 7.0
<i>fresh banana, dash of honey, milk (soy or almond available)</i>	

Check out our drink fridge inside for organic bottled juices,
soft drinks or sparkling water all \$ 4.5