



SECRET THAI GARDEN

ซีเคร็ทไทยการ์เด้น



ENTREES

Chef’s Selection

\$25 - 2pc of each | \$42 - 4pc of each
Zaab Wings, Curry Puffs, Crispy Wontons, Spring Rolls
Served with sweet chilli and house-made tom yum mayo

Tempura Prawn (4pc) 18
Coconut tempura batter - plum sauce

Zab-Zab Chicken Wings (6pc) 18
Crispy wings tossed in a bold, spicy, and tangy
Isaan-inspired seasoning

Chicken Satay Skewers (4pc) 18
Grilled satay skewers - peanut sauce

Curry Puffs (4pc) (V) 18
House-made curry puffs - peanut sauce

House-Made Spring Rolls (4pc)(V) 16
Thai Chicken & Corn Fritters (4pc) 18
Crispy, savory bites with chicken, corn, Thai herbs,
and a hint of spice

Tom-Yum Crispy Wontons (6pc) 16
Crispy chicken wontons, house-made tom-yum mayo

Larb Spiced Tempura Vegetables (V) 15
Seasonal vegetables, house-made plum sauce

SOUP

Chicken/Vegetarian 16 Regular 36 Large
Prawn/Seafood 18 Regular 38 Large

Tom-Yum
Spicy and sour soup with lemongrass, lime, and chilli

Tom-Kha
Creamy soup with coconut milk, galangal, and fresh herbs

CURRIES

All curries are served with rice and your choice of protein

Chicken, Pork, Tofu 36

Prawns, Snapper, Mixed Seafood 38

Slow cooked Beef Cheek, Lamb Shoulder,
Roast Duck 38

Red Curry
Thai curry with coconut milk, red chilli paste, and herbs

Green Curry
Thai green curry with coconut milk, kaffir lime, green chilli paste

Yellow Curry
Mild golden creamy curry with turmeric, ginger, lemongrass

Phaneang Curry
Rich curry with a creamy coconut base, green beans & capsicum

Massamun Curry
Mild, aromatic curry with potatoes, crushed peanuts and warm spices

UNIQUE THAI DISHES

Yum Nua 36
Thai beef salad with fresh herbs, lime juice, and chilli

Larb (Chicken & Pork) 36
Minced meat salad with toasted rice powder, fresh herbs,
lime juice, and chilli

Goong Chae Nam Pla 38
Raw prawns marinated in spicy Thai fish sauce with garlic,
chilli, and lime

STIR-FRY

All Stir-Fry’s are served with rice and your choice of protein

Chicken, Beef, Pork, Tofu 36

Duck, Lamb 38

Prawns, Snapper, Mixed Seafood 38

Cashew Nut
Wok-tossed vegetables with roasted cashews in a savory Thai sauce

Young Ginger
Wok-tossed vegetables with fresh ginger in a light, savory sauce

Sweet Basil
Stir-fried Thai basil with vegetables, bamboo shoots and chilli

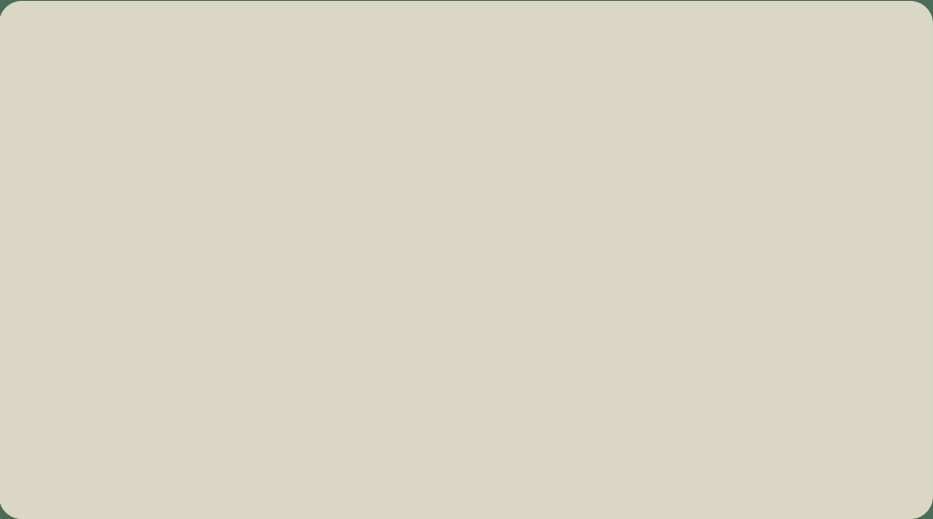
Oyster Sauce
Crisp vegetables tossed in a silky, umami-rich base

Sweet & Sour
Thai style sweet & sour

Garlic & Pepper
Wok-tossed vegetables, crushed black pepper, curry leaves

Pra Ram Long Song
Steam vegetables topped with rich peanut sauce

SPECIALS



NOODLES

Chicken, Beef, Pork, Tofu 34

Duck, Lamb 36

Prawns, Snapper, Mixed Seafood 38

Pad Thai
Thin rice noodles, egg, bean sprouts, and crushed peanuts
in a tangy tamarind sauce

Pad-See-Ew
Wide rice noodles with egg, gai lan, and sweet soy sauce

Fried Egg Noodles
Golden egg noodles stir-fried with garlic, soy, and fresh vegetables

Thai Fried Rice
Jasmine rice stir-fried with egg, spring onion, carrot, Thai herbs

EXTRAS

Jasmine Rice 5

Roti 5

Fried Egg 5

Tom-Yum Mayo 2

Fresh Chilli 2

Sweet Chilli Sauce 2

ALL DISHES WILL BE SERVED AS THEY ARE READY UNLESS YOU PREFER OTHERWISE

SET MENU/BUFFET \$60 PP

Kids: 5-8 \$20 | 9-12 \$35

Please advise one of our friendly staff if you have any questions about the Set Menu/Buffer

ENTREES

Served with a selection of dipping sauces

Zab-Zab Chicken Wings

Curry Puffs

Crispy Chicken Wontons

Spring Rolls

MAINS

Penang Curry Chicken

Pad Thai Chicken

Seasonal Stir-Fry Vegetables

Cashew-Nut Prawns

Steamed Jasmine Rice

DESSERT

Ice Cream with berry compote

After Nobby & Tommy spent 8 years living in Thailand , they set out to recreate an authentic Thai dining experience to New Zealand. In 2002 they spent two years planning and building the garden, carefully sourcing hand-selected teak furniture from Chiang Mai. Each piece is hand-made and has its own history contributing to a traditional and immersive atmosphere designed for guests to enjoy our genuine southern Thai food and culture.

Following the sale of the property in 2018, Aranya (Tommy) became the sole owner of Secret Thai Garden in 2020. Committed to preserving the vision, she ensured the restaurant remained open to our loyal customers bringing you our authentic Thai cuisine.

We look forward to hosting you here at the Secret Thai Garden.

Krap Khun Kha (Thank you)

- Tommy & STG Team