

Vegetarian Soup

7V. Tom Kha Jay {medium} Coconut milk soup with tofu, mushrooms, coriander and galangal.....	\$ 8.50
8V. Tom Yum Jay {medium} Hot and sour soup with tofu, mushrooms and lemongrass.....	\$ 8.50
9V. Tom Jeud Jay {mild} Clear soup with mixed veggies and tofu.....	\$ 8.50

Vegetarian Main

10V. Gaeng Kiew Wan Jay {medium} Green curry with mixed veggies, tofu, bamboo shoots, basil leaf and coconut milk.....	\$ 17.00
11V. Gaeng Panang Jay {medium} Panang curry with mixed veggies, tofu, crushed peanuts, kaffir lime leaves and coconut milk.....	\$ 17.00
12V. Pud Prew Wan Jay {mild} Stir fried mixed veggies and tofu with Thai style sweet & sour sauce.....	\$ 17.00
13V. Pud Pak Roam {mild} Stir fried mixed veggies with Thai sauce.....	\$ 17.00
14V. Pud Gra Prow Jay {hot} Stir fried mixed veggies with bamboo shoots, chilli and basil leaves.....	\$ 17.00
15V. Pud Tofu Sam Ros {medium} Stir fried mixed veggies and tofu with sweet chilli and cashew nuts.....	\$ 17.00
16V. Pud Thai Jay {mild} Stir fried rice noodles with eggs, tofu, bean sprouts, spring onions and crushed peanuts.....	\$ 16.00
17V. Kao Pud Jay {mild} Special fried rice with mixed veggies, eggs and cashew nuts.....	\$ 16.00
18V. Yum Tofu {hot} Hot and sour tofu salad topped with cashew nuts.....	\$ 16.00

Extras

Extra box of steamed Jasmine rice {for 1}	\$ 2.50
Roti {2 pieces}	\$ 4.50

- ❖ Every main {excluding **Noodles & Rice**} is complemented with a small box of steamed Jasmine rice
- ❖ **NO** MSG is used in any of our dishes
- ❖ Please advise if you would like a dish to be **less/more** spicier than it's intended spice level
- ❖ Dietary requirements & gluten free available in most of our dishes. Please advise when ordering.
- ❖ GST included in all prices listed

Thank you very much
 "Khob Khun Mak Kha" - female
 "Khob Khun Khrub" - male

Updated June 2024



MaeGlong

Thai restaurant

301 Manukau Road, Epsom, Auckland

Phone : (09) 638-8005

Website : www.maeglong.co.nz

Dine In & Takeaway

Open 7 nights from 4:30pm to 9:30pm

Takeaway Menu

Entrées

1. Combination Entrées {4 pieces} A piece of entrée from No. 2 to No. 5.....	\$10.50
2. Satay Gai {4 pieces} Grilled skewers of marinated chicken strips topped with peanut sauce.....	\$10.50
3. Thai Curry Puff {4 pieces} Deep fried chicken and kumara wrapped in puff pastry.....	\$ 9.50
4. Thai Spring Roll {4 pieces} Deep fried mixed veggies and vermicelli rolled in rice pastry.....	\$ 9.00
5. Kanom Pang Nagoong {4 pieces} Deep fried spiced minced prawns on toast.....	\$10.50
6. Goong Grob {4 pieces} Deep fried tempura king prawns sprinkled with sesame seeds.....	\$11.50
7. Tod Mun Pla {4 pieces} Deep fried Thai fish cakes finely minced with curry paste.....	\$ 9.50
8. Gai Tod {4 pieces} Deep fried marinated chicken wings.....	\$ 9.50
9. Fresh Spring Roll {4 pieces} Chicken <u>OR</u> prawn with mixed vegetables rolled in fresh rice pastry.....	\$ 9.50

Soups

10. Tom Yum Talay {medium} Hot and sour soup with combination seafood, mushrooms and lemongrass.....	\$ 10.50
11. Tom Yum Goong {medium} Hot and sour soup with king prawns, mushrooms and lemongrass.....	\$ 10.50
12. Tom Yum Gai {medium} Hot and sour soup with chicken, mushrooms and lemongrass.....	\$ 10.50
13. Tom Kha Goong {medium} Coconut milk soup with king prawns, mushrooms and galangal.....	\$ 10.50
14. Tom Kha Gai {medium} Coconut milk soup with chicken, mushrooms and galangal.....	\$ 10.50
15. Tom Jeud {mild} Clear soup with prawns, lambutan and mixed veggies.....	\$ 10.50

Main

16. Gaeng Kiew Wan {medium} Chicken <u>OR</u> beef <u>OR</u> pork <u>OR</u> lamb green curry with snow peas, bamboo shoots and coconut milk.....	\$ 18.50
17. Gaeng Panang {medium} Chicken <u>OR</u> beef <u>OR</u> pork <u>OR</u> lamb with pumpkins, green beans, crushed peanuts and coconut milk.....	\$ 18.50
18. Gaeng Gari Gai {medium} Chicken yellow curry with potatoes, onions and coconut milk..	\$ 18.50
19. Gaeng Massamun {medium} Beef massamun curry with potatoes, carrots, onions, coconut milk and crushed peanuts.....	\$ 18.50
20. Gaeng Paa {hot} Special Thai curry without coconut milk. With either chicken <u>OR</u> beef <u>OR</u> pork <u>OR</u> lamb, vegetables and Thai herbs.....	\$ 18.50
21. Pud Gra Prow {hot} Stir fried chicken <u>OR</u> beef <u>OR</u> pork with chilli, garlic, green beans, bamboo shoots and basil leaves.....	\$ 18.50
22. Pud Prieu Wan {mild} Stir fried chicken <u>OR</u> beef <u>OR</u> pork with mixed veggies and Thai style sweet & sour sauce.....	\$ 18.50
23. Pud Nam Mun Hoi {mild} Stir fried chicken <u>OR</u> beef <u>OR</u> pork with oyster sauce, mixed veggies and cashew nuts.....	\$ 18.50
24. Pud Khing {mild} Stir fried chicken <u>OR</u> beef <u>OR</u> pork with mixed veggies and fresh ginger.	\$ 18.50
25. Pud Met Ma Muang {medium} Stir fried chicken <u>OR</u> beef <u>OR</u> pork with chilli paste, mixed veggies and cashew nuts.....	\$ 18.50
26. Pud Gratiam Priktaï {mild} Stir fried chicken <u>OR</u> beef <u>OR</u> pork with mixed veggies and garlic & pepper sauce.....	\$ 18.50
27. Pud Ped {hot} Stir fried chicken <u>OR</u> beef <u>OR</u> pork with red curry paste, mixed veggies and a drop of coconut cream.....	\$ 18.50
28. Gai Takrai {mild} Grilled marinated chicken pieces and lemongrass served with sautéed vegetables.....	\$ 18.50
29. Gai Pud Pak {mild} Stir fried chicken with mixed veggies.....	\$ 18.50

Duck

30. Gaeng Pet Ped Yang {medium} Roast duck red curry with grapes, tomatoes, eggplants and coconut milk.....	\$ 19.00
31. Ped Pud Gra Prow {hot} Stir fried duck with chilli, garlic, vegetables, bamboo shoots and basil leaves.....	\$ 19.00
32. Pud Gratiam Priktaï {mild} Stir fried duck with mixed veggies and garlic & pepper sauce.....	\$ 19.00
33. Ped Pud Pak {mild} Stir fried duck with mixed veggies.....	\$ 19.00
34. Yum Ped Yang {hot} Hot and sour salad with roast duck and Thai herbs.....	\$ 19.00

Seafood

35. Gaeng Kiew Wan {medium} King Prawns <u>OR</u> fish fillets green curry with snow peas, bamboo shoots and coconut milk.....	\$ 21.50
36. Gaeng Gari Goong {medium} Yellow curry with king prawns, potatoes, onions and coconut milk.....	\$ 21.50
37. Pud Talay {medium} Spicy red curry with combination seafood, mixed veggies and kaffir lime leaves.....	\$ 21.50
38. Pla Lard Prik {medium} Deep fried whole snapper topped with chilli, garlic, tamarind sauce and green veggies.....	\$ 25.00
39. Pla Gratiam Priktaï {mild} Deep fried whole snapper topped with vegetables and garlic & pepper sauce.....	\$ 25.00
40. Pla Manow {hot} Steamed whole snapper topped with lemon and spicy chilli & garlic sauce.....	\$ 25.00
41. Pla Sea Eiw {mild} Steamed whole snapper topped with mixed veggies and fresh ginger.....	\$ 21.50
42. Pud Prieu Wan {mild} Stir fried king prawns <u>OR</u> fish fillets with mixed veggies and Thai style sweet & sour sauce.....	\$ 21.50
43. Pud Gratiam Priktaï {mild} Stir fried king prawns <u>OR</u> squid with mixed veggies and garlic & pepper sauce.....	\$ 21.50
44. Goong Pud Pak {mild} Stir fried king prawns with mixed veggies.....	\$ 21.50
45. Pud Gra Prow {hot} Stir fried king prawns <u>OR</u> scallops <u>OR</u> squid with chilli, mixed veggies, bamboo shoots and basil leaves.....	\$ 21.50
46. Goong Met Ma Muang {medium} Stir fried king prawns with chilli paste, mixed veggies and cashew nuts.....	\$ 21.50

Salads

47. Yum Talay {hot} Hot and sour salad with combination seafood and Thai herbs.....	\$ 18.50
48. Yum Woon Sen {medium} Hot and sour vermicelli salad with minced pork and prawns...	\$ 18.50
49. Yum Neau {hot} Hot and sour Thai style beef salad tomato, cucumber and green apple....	\$ 18.00
50. Larb {hot} Hot and sour salad with minced chicken <u>OR</u> beef <u>OR</u> pork and Thai herbs.....	\$ 16.50
51. Thai Salad {mild} Fresh vegetables, tofu and boiled eggs topped with peanut sauce.....	\$ 16.50

Noodles & Rice

52. Pad Thai {mild} Stir fried rice noodles with chicken, shrimps, eggs, tofu, crushed peanuts, spring onions and bean sprouts	\$ 18.00
53. Pud Kee Maow {hot} Stir fried fat rice noodles with pork, shrimps, chilli, garlic and basil leaves	\$ 18.00
54. Kao Pud {mild} Special fried rice with chicken, shrimps, eggs, mixed veggies and cashew nuts.....	\$ 18.00

Vegetarian Entrées

1V. Combination Entrées {4 pieces} A piece of entrée from No. 2V to No. 5V	\$ 8.00
2V. Toong Thong {5 pieces} Deep fried corn, carrots and green peas wrapped in wonton pastry	\$ 8.00
3V. Spring Roll Jay {4 pieces} Deep fried mixed veggies and vermicelli rolled in rice pastry	\$ 9.00
4V. Curry Puff Jay {4 pieces} Deep fried kumara and potatoes wrapped in puff pastry	\$ 8.00
5V. Satay Tofu {4 pieces} Grilled skewers of deep fried tofu cubes topped with peanut sauce	\$ 8.00
6V. Fresh Spring Roll Jay {4 pieces} Mixed vegetables rolled in fresh rice pastry	\$ 8.00