

## 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 Prieu 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



# MaeGlong

Thai restaurant

301 Manukau Road, Epsom, Auckland

Phone : (09) 638-8005

Website : [www.maeglong.co.nz](http://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.....	\$ 9.50
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.....	\$10.50
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

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

## Main

<b>16. Gaeng Kiew Wan {medium}</b> 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
<b>17. Gaeng Panang {medium}</b> Chicken <u>OR</u> beef <u>OR</u> pork <u>OR</u> lamb with pumpkins, green beans, crushed peanuts and coconut milk.....	\$ 18.50
<b>18. Gaeng Gari Gai {medium}</b> Chicken yellow curry with potatoes, onions and coconut milk..	\$ 18.50
<b>19. Gaeng Massamun {medium}</b> Lamb massamun curry with potatoes, carrots, onions, coconut milk and crushed peanuts.....	\$ 18.50
<b>20. Gaeng Paa {hot}</b> 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
<b>21. Pud Gra Prow {hot}</b> Stir fried chicken <u>OR</u> beef <u>OR</u> pork with chilli, garlic, green beans, bamboo shoots and basil leaves.....	\$ 18.50
<b>22. Pud Prieu Wan {mild}</b> Stir fried chicken <u>OR</u> beef <u>OR</u> pork with mixed veggies and Thai style sweet & sour sauce.....	\$ 18.50
<b>23. Pud Nam Mun Hoi {mild}</b> Stir fried chicken <u>OR</u> beef <u>OR</u> pork with oyster sauce, mixed veggies and cashew nuts.....	\$ 18.50
<b>24. Pud Khing {mild}</b> Stir fried chicken <u>OR</u> beef <u>OR</u> pork with mixed veggies and fresh ginger.	\$ 18.50
<b>25. Pud Met Ma Muang {medium}</b> Stir fried chicken <u>OR</u> beef <u>OR</u> pork with chilli paste, mixed veggies and cashew nuts.....	\$ 18.50
<b>26. Pud Gratiam Priktaï {mild}</b> Stir fried chicken <u>OR</u> beef <u>OR</u> pork with mixed veggies and garlic & pepper sauce.....	\$ 18.50
<b>27. Pud Ped {hot}</b> 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
<b>28. Gai Takrai {mild}</b> Grilled marinated chicken pieces and lemongrass served with sautéed vegetables.....	\$ 18.50
<b>29. Gai Pud Pak {mild}</b> Stir fried chicken with mixed veggies.....	\$ 18.50

## Duck

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

## Seafood

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

## Salads

<b>47. Yum Talay {hot}</b> Hot and sour salad with combination seafood and Thai herbs.....	\$ 18.50
<b>48. Yum Woon Sen {medium}</b> Hot and sour vermicelli salad with minced pork and prawns...	\$ 18.50
<b>49. Yum Neau {hot}</b> Hot and sour Thai style beef salad tomato, cucumber and green apple....	\$ 18.00
<b>50. Larb {hot}</b> Hot and sour salad with minced chicken <u>OR</u> beef <u>OR</u> pork and Thai herbs.....	\$ 16.50
<b>51. Thai Salad {mild}</b> Fresh vegetables, tofu and boiled eggs topped with peanut sauce.....	\$ 13.50

## Noodles & Rice

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

## Vegetarian Entrées

<b>1V. Combination Entrées {4 pieces}</b> A piece of entrée from No. 2V to No. 5V .....	\$ 8.00
<b>2V. Toong Thong {5 pieces}</b> Deep fried corn, carrots and green peas wrapped in wonton pastry .....	\$ 8.00
<b>3V. Spring Roll Jay {4 pieces}</b> Deep fried mixed veggies and vermicelli rolled in rice pastry .....	\$ 8.00
<b>4V. Tod Mun Kao Pod {4 pieces}</b> Deep fried sweet corn beaten with chilli paste .....	\$ 8.00
<b>5V. Satay Tofu {4 pieces}</b> Grilled skewers of deep fried tofu cubes topped with peanut sauce .....	\$ 8.00
<b>6V. Fresh Spring Roll Jay {4 pieces}</b> Mixed vegetables rolled in fresh rice pastry .....	\$ 8.00