



Sawadee, welcome to Grasshopper Thai Restaurant. Our commitment in providing you with only the finest and freshest ingredients available in New Zealand, combined with our passion for Thai cuisine is our inspiration to bring you our new offerings.

We have stuck to our tradition of combining traditional Thai cuisine with exciting new offerings to tantalize your taste buds. With over 20 years of experience in restaurant operation under our belt, we are quite confident that our new menu will please your palate. Sit back, relax and enjoy the experience of Thai hospitality.

For your information, we have indicated the level of spiciness for each dish by putting the chili rating next to it. Thai cuisine is best served straight out of the wok, for this reason some dishes may not all come together. The best way to enjoy your Thai food is to order a few dishes to be shared around the table, with a serving of Jasmine rice.

Sanook!
Enjoy!

Chili rating: Mild  Medium  Hot 

Our cooking is MSG free. Prices includes GST. 15% surcharge applied on public holidays



Starters

1. Golden money bag, minced chicken, prawns and mixed vegetable wrapped in pastry lightly fried served with carrot sauce **\$9.50**
- 🌶️ 2. Larb chicken salad, with lemon juice toasted ground rice and onion **\$10.50**
3. Grilled chicken satay, skewered served with home made peanut sauce **\$10.00**
4. Curry puff, minced chicken and potatoes with yellow curry **\$9.50**
- 🌶️ 5. Fish cakes made in the traditional way, with cucumber and peanut nahm jim **\$10.50**
- 🌶️ 6. Juicy grilled scallops with spicy green chilli sauce **\$10.50**
7. Coconut crusted tiger prawn, marinated and lightly fried served with sweet chilli soy glaze **\$10.50**
8. Freshly shucked oysters, served with fried shallot and lemon (1/2 doz.) **\$10.50**
- 🌶️ 9. Jumbo lump crab & prawn cakes with chopped kaffir lime leaf, lemon juice with a hint of chilli, served with our own seafood dipping sauce **\$12.00**
- 🌶️ 10. Tasting platter for two **\$18.50**

Soup (small or large clay pot)






- 🌶️ 1. Tom Yum Goong with an attitude, king prawns, mushrooms flavour in lemon grass and fish sauce and bird's eye chilli **\$10.50/\$25.50**
- 🌶️ 2. Delicious chicken broth with mushrooms, onion and galangal **\$10.00/\$22.50**
- 🌶️ 3. Green lipped mussels steamed with coconut milk, galangal and kaffir lime leaves **\$10.50/\$22.50**
- 🌶️ 4. Spicy hot and sour soup with seafood and coconut milk **\$10.50/\$25.50**



Meat

1. Thai style sweet and sour pork, chicken and prawns **\$23.50**
2. Tender slices beef or pork with oyster sauce, mushrooms, ginger and capsicums **\$23.50**
-  3. Massamun beef curry with potatoes **\$23.50**
-  4. Nua Yang: Grilled fillet sirloin steak with garlic and pepper sauce **\$23.50**
-  5. Pork belly, stir fry with Chinese vegetable and Thai herbs **\$23.50**
-  6. Grilled lamb cutlet with garlic chilli and basil leaves **\$25.50**
7. Nua Kata: Sizzling beef or lamb with oyster and vegetable served on hot sizzling plate **\$24.50**
-  8. Gaeng Pa Nua: Jungle curry with beef and Thai herbs **\$23.50**

Poultry

-  1. Free range chicken stir fry with cashew nuts and dried toasted chillies **\$23.50**
-  2. Gaeng Karee Gai: Aromatic yellow curry with chicken and potatoes **\$23.50**
-  3. Chopped chicken with garlic, chilli, green beans and basil **\$23.50**
-  4. Gaeng Ped Yang: Roast duck leg in red curry paste **\$25.50**
5. Duck confit, Asian style, sweet soy honey glaze, ginger, lemongrass and kaffir lime **\$25.50**
-  6. Gaeng Kiew Wahn: Green curry chicken or beef with coconut milk **\$23.50**
7. Flaming roast corn fed chicken (half) **\$25.50**



Seafood

- 1. Choo Chee: Scallops, prawns, green beans, kaffir lime, red curry coconut milk **\$25.50**
- 2. Pla Prieu Wah: Sweet and sour blue cod fillet with pineapple, onion and capsicums **\$25.50**
- 3. Pla Rad Prik: Fried whole snapper with garlic, chillies and tamarind **\$25.50**
- 4. Gaeng Kiew Wahn Pla: Fish fillet with green curry **\$25.50**
- 5. Goong Pad Med Mamuang: Prawns sautéed with cashew nuts **\$25.50**
- 6. Goong Krathiem Prik Thai Dum: Prawn with garlic and black pepper **\$25.50**
- 7. Alaskan king crab with spring onion, ginger and chillies **\$35.00**
- 8. Goong Pae Za: Steamed prawns with Chinese vege served on hot dish **\$25.50**
- 9. Garlic and pepper squid stir fry, broccoli, sweet soy **\$23.50**

Rice & Noodles

- 1. Pad Thai rice noodles with chicken and prawns **\$20.50**
- 2. Rice noodles with slices of roast duck and Chinese vegetable **\$23.50**
- 3. Mixed seafood fried rice with Thai herbs **\$23.50**
- 4. Traditional Thai fried rice with chicken and prawns **\$20.50**
- 5. Pineapple fried rice with pork and prawns **\$20.50**



Side dish

- 🌶️ 1. Som Tam salad: spicy carrot salad **\$10.50**
- 2. Jasmine rice **\$3.00**
- 3. Sticky rice **\$3.00**
- 4. Coconut rice **\$3.50**
- 5. Roti pastry **\$3.00**
- 6. Garden salad **\$6.50**

Vegetarian

- 1. Vegetable curry puff served with carrot sauce dipping **\$9.00**
- 2. Vegetable tempura **\$9.00**
- 🌶️ 3. Tom Yum Tofu: spicy tofu and vegetable soup **\$9.00**
- 🌶️ 4. Green curry of Tofu, fresh beans, egg plant and basil **\$21.50**
- 5. Sweet & sour lightly fried tofu with pine apple, onion **\$21.50**
- 6. Pad Pak: Seasonal vegetable with cashew nuts and tofu **\$21.50**
- 7. Pad Thai: Rice noodles with fried tofu, egg, cashew nuts and bean sprout **\$18.50**
- 8. Shitake mushrooms sautéed with mixed vegetable **\$21.50**
- 9. Panang Tow Hoo: Fried tofu with red curry paste and coconut milk **\$21.50**
- 🌶️🌶️ 10. Lightly fried tofu stir fry with chilli and basil leaves **\$21.50**



Dessert

1. Black sticky rice and coconut pudding with mango sorbet **\$10.50**
2. Mixed berry cheese cake **\$10.50**
3. Chocolate fudge cake with caramel sauce **\$10.50**
4. Ice cream trio of mango sorbet, lime and lemon sorbet and coconut ice cream **\$12.50**
5. Deep fried banana and coconut ice cream **\$10.50**
6. Toasted coconut slice and seasonal fruit **\$10.50**
7. Taste of Thai: Mixed traditional Thai dessert **\$12.50**