

## WHOLE SNAPPER

### PLA LARD PRIK \$37.00

Deep-fried whole snapper with our mouth-watering tamarind sauce, with onion, capsicum, carrot, and peas.

### CHOO CHEE PLA \$37.00

A deep-fried whole snapper with our specially thickened red curry sauce, blended with onion, green beans, capsicum, carrot, peas, zucchini, pineapple, Thai ginger, green peppercorns, bamboo shoots, and coconut milk.

### PLA JEAN \$37.00

A deep-fried whole snapper with stir-fried broccoli, cauliflower, garlic, mushroom, onion, spring onion, celery, capsicum, carrot, and a thick gingery sauce.

## FRIED RICE & NOODLES

(including vegetarian)

Chicken \$26.50 Prawns \$29.00

Beef \$28.00

Vegetarian \$26.50

(Meat replaced with tofu and cashew nuts)

### KAO PAD

Thai-style fried rice cooked with egg, broccoli, spring onion, tomato, carrot, peas, corn, and pepper.

**A choice of chicken - prawns - vegetarian**

### KAO PAD KRA PRAW

Fried rice cooked with sweet basil sauce along with garlic, mushroom, onion, spring onion, green beans, capsicum, carrot, zucchini, and bamboo shoots.

**A choice of chicken - beef - prawns - vegetarian**

### KAO PAD SUB PRA ROD

Curry fried rice with egg, onion, carrot, peas, pineapple, and cashew nuts.

**A choice of chicken - prawns - vegetarian**

### PAD THAI

Traditional stir-fried noodles with egg, tofu, bean sprouts, onion, and carrot. Tossed with our famous modified tomato-tamarind sauce. Served with crushed roasted peanuts.

**A choice of chicken - prawns - vegetarian**

### PAD KEE MAO

Stir-fried noodles with popular sweet basil sauce, along with mushroom, onion, green beans, carrot, zucchini, and bamboo shoots.

**A choice of chicken - beef - prawns - vegetarian**

### PAD SE-EW

Stir-fried rice noodles with egg, pepper, broccoli, cauliflower, carrot, cabbage, bok choy, and our special dark soy sauce.

**A choice of chicken - prawns - vegetarian**

Jasmine Rice \$2.50 per portion

2 Rotis for \$7.00

## VEGETARIAN MENU

### GREEN CURRY VEG \$27.00

Traditional green curry cooked with tofu, green beans, capsicum, carrot, peas, zucchini, pumpkin, bamboo shoots, and coconut milk.

### RED CURRY VEG \$27.00

Red curry cooked with a fusion of tofu, green beans, capsicum, carrot, peas, zucchini, pumpkin, bamboo shoots, and coconut milk.

### PANANG CURRY VEG \$27.50

Creamy panang curry cooked with tofu, green beans, capsicum, carrot, peas, zucchini, pumpkin, and coconut milk. Finished with crushed roasted peanuts.

### PARAM VEG \$27.50

Sautéed tofu, broccoli, cauliflower, garlic, onion, leek, celery, capsicum, carrot, zucchini, cabbage, and bok choy, in oyster gravy and topped with homemade peanut sauce.

### SEXY VEG \$27.50

Stir-fried tofu with broccoli, garlic, onion, spring onion, capsicum, carrot, zucchini, and cashew nuts, in our sweet and spicy, exquisite chilli sauce.

### PAD PHED VEG \$27.50

Chef's modified red curry extract sautéed with tofu, garlic, green beans, capsicum, carrot, peas, zucchini, Thai ginger, green peppercorns, cashew nuts, bamboo shoots, and coconut milk.

### TOFU NAM TOK \$27.50

Thai-style salad with pan-fried tofu and red onion, spring onion, cucumber, tomato, and carrot. Tossed with our exceptional house special sauce boasting sweet, sour, salty and umami flavours, and grounded roasted jasmine rice. Finished with coriander, cashew nuts, and finely chopped kaffir lime leaves.

### BANGKOK SALAD VEG \$27.50

Slightly spiced Thai-style salad of tofu mixed with broccoli, cauliflower, red onion, spring onion, carrot, zucchini, finely sliced apple, lemongrass, and shallots. Topped with our smashing Thai chilli extract and finished with cashew nuts, coriander, and finely chopped kaffir lime leaves.

### PRIEW WAN VEG \$27.00

Stir-fried tofu, broccoli, cauliflower, onion, capsicum, carrot, tomato, peas, zucchini, kumara, and pineapple.

Served with our special sweet and sour sauce.

### SAM KASAT VEG \$27.00

Stir-fried tofu with broccoli, cauliflower, garlic, onion, leek, celery, capsicum, carrot, peas, and zucchini in our unique tamarind sauce.

### PAD KRA PRAW VEG \$27.00

Stir-fried tofu with popular sweet basil sauce combined with garlic, mushroom, onion, spring onion, green beans, capsicum, carrot, zucchini, and bamboo shoots.

### PAD KRA TIEM VEG \$27.00

Nickie's peppery sauce browned with tofu, broccoli, cauliflower, garlic, mushroom, onion, leek, celery, capsicum, carrot, and zucchini, topped with dried shallots.

### PAD KHING VEG \$27.00

Uniquely adapted oyster gravy sautéed with tofu, broccoli, cauliflower, garlic, mushroom, wood ear mushroom, onion, spring onion, celery, capsicum, carrot, and finely chopped fresh ginger.

### PAD PRIK SOD VEG \$27.00

A light soy sauce stir-fried with tofu, broccoli, garlic, mushroom, onion, spring onion, celery, green beans, capsicum, carrot, and zucchini.



THAI RESTAURANT

34 Broadway Newmarket, Auckland

Ph 09 520 0015

Takeaway  
Menu

ORDER ONLINE  
[www.nickies.co.nz](http://www.nickies.co.nz)

## OPENING HOURS

LUNCH

Monday - Friday Noon to 2:30pm

DINNER

7 days a week 5pm to 9:30pm

Private Function Room & Bar available for up to 60 People. We offer catering services suitable for any special occasion.

Our meals are made mild. If you prefer medium or hot, please advise our friendly staff. Due to seasonal changes, we reserve the right to substitute certain vegetables.

## APPETISERS

(4 pieces per serving)

### POH PIA (VEG) \$14.00

Thai fried spring rolls stuffed with vermicelli noodles, sliced garlic, onion, celery, carrot, and cabbage, served with sweet plum sauce.

### CURRY PUFF (VEG) \$14.00

Lightly curried potato, carrot and onion wrapped in golden puff pastry, served with sweet chilli sauce.

### TOD MUN KAO POD (VEG) \$14.00

Crisp corn cakes served with sweet chilli sauce.

### TOFU SATAY (VEG) \$14.50

Deep-fried skewers of bean curd topped with homemade satay sauce.

### TOONG THONG \$14.50

Wonton parcels of minced, lightly seasoned prawns and chicken with kumara and vegetables, served with sweet chilli sauce.

### KANOM PANG NA GOONG \$14.50

Crispy fried toast topped with marinated minced prawns and chicken, served with sweet plum sauce.

### CHICKEN TULIP \$14.50

Deep-fried chicken nibbles marinated with garlic, pepper, and Thai herbs, served with sweet chilli sauce.

### TOD MUN PLA \$14.50

Thai fish cake enhanced with red curry extract, finely sliced green beans, and finely chopped kaffir lime leaves, served with sweet chilli sauce, and crushed roasted peanuts.

### MIXED \$14.50

Selection of a piece of poh pia, curry puff, toong thong, and tod mun pla, served with sweet chilli sauce.

### CHICKEN SATAY \$16.00

Skewered slices of marinated chicken topped with homemade satay sauce.

### GOONG SAI MAI \$17.00

Lightly fried, marinated prawns wrapped with egg noodles, served with sweet plum sauce

## SOUPS

### TOM YUM

Chicken \$14.50 Prawns \$15.50

Traditional, spicy and flavourful soup with mushroom, red onion, tomato, lemongrass, kaffir lime leaves and galangal.

### Vegetarian \$14.50

Traditional, spicy and flavourful soup with tofu, broccoli, cauliflower, carrot, zucchini, mushroom, red onion, tomato, cashew nuts, lemongrass, kaffir lime leaves and galangal.

### TOM KHA

Chicken \$14.50 Prawns \$15.50

Lightly spiced, coconut-based soup with an infusion of mushroom, red onion, tomato, lemongrass, kaffir lime leaves and galangal.

### Vegetarian \$14.50

Lightly spiced, coconut-based soup with an infusion of tofu, broccoli, cauliflower, carrot, zucchini, mushroom, red onion, tomato, cashew nuts, lemongrass, kaffir lime leaves and galangal.

## SALADS

### LARB GAI \$27.50

Premium minced chicken with onion, spring onion, carrot, Thai herbs, ground roasted jasmine rice, and our house special sauce combining sweet, sour, salty and umami flavours. Topped with coriander.

### YUM NUA YANG \$29.00

Pan fried, marinated beef slices with onion, red onion, celery, cucumber, and tomato, with our house special sauce combining sweet, sour, salty and umami flavours, and topped with coriander.

### PED NAM TOK \$29.50

Strips of roasted duck with red onion, spring onion, cucumber, tomato, and carrot, with our house special sauce – a combination of sweet, sour, salty and umami flavours. Finished with grounded roasted jasmine rice, coriander, and finely chopped kaffir lime leaves.

### BANGKOK SALAD \$31.00

Steamed prawns with red onion, spring onion, carrot, finely sliced apple, lemongrass, and shallots. Tossed with our house special sauce boasting sweet, sour, salty and umami flavours, and finished with coriander and finely chopped kaffir lime leaves.

## CURRIES

Chicken	\$27.50	Prawns	\$31.00
Beef / Lamb	\$29.00	Snapper Fillets	\$31.50
Duck	\$29.50		

### GREEN CURRY

Traditional green curry cooked with green beans, capsicum, carrot, peas, zucchini, bamboo shoots and coconut milk.

### RED CURRY

Red curry cooked with a fusion of green beans, capsicum, carrot, peas, zucchini, bamboo shoots and coconut milk.

**A choice of chicken - beef - lamb**

### GAENG PED YANG

A traditional roasted duck dish cooked with red curry, green beans, tomato, carrot, peas, zucchini, pineapple, lychees, grapes, bamboo shoots, and coconut milk.

### CHOO CHEE GOONG

Thickened red curry prawns cooked with onion, green beans, capsicum, carrot, peas, zucchini, pineapple, Thai ginger, green peppercorns, bamboo shoots, and coconut milk.

### YELLOW CURRY

Mild yellow curry cooked with onion, capsicum, carrot, peas, kumara, and coconut milk.

### PANANG CURRY

Creamy panang curry cooked with green beans, capsicum, carrot, peas, pumpkin, and coconut milk, finished with roasted crushed peanuts.

### MASSAMAN LAMB

A popular southern style curry cooked with tender diced lamb, onion, carrot, kumara, Thai herbs, roasted peanuts, and coconut milk.

Jasmine Rice \$2.50 per portion  
2 Rotis for \$7.00

## STIR FRIED

Chicken	\$28.00	Prawns	\$31.50
Beef / Lamb	\$29.50	Snapper Fillets	\$32.00
Duck	\$30.50	Seafood	\$32.00

(Seafood includes scallops, snapper fillets, prawns, and calamari)

### PAD MED

Roasted sweet chilli sauce with broccoli, cauliflower, garlic, mushroom, onion, spring onion, celery, capsicum, carrot, and cashew nuts.

### PARAM

Sautéed broccoli, cauliflower, garlic, onion, leek, celery, capsicum, carrot, zucchini, cabbage, and bok choy in oyster gravy and topped homemade peanut sauce.

### SEXY LADY

Tempura dish with broccoli, garlic, onion, spring onion, capsicum, carrot, zucchini, and cashew nuts, in our sweet and spicy, exquisite sweet chilli sauce.

**A choice of chicken - prawns - snapper fillets**

### PRIEW WAN

Tempura dish with onion, capsicum, carrot, tomato, zucchini, peas and pineapple. Served with our special sweet and sour sauce.

**A choice of chicken - prawns - snapper fillets**

### SAM KASAT

Tempura dish with broccoli, cauliflower, garlic, onion, leek, celery, capsicum, carrot, peas, and zucchini in our unique tamarind sauce.

**A choice of chicken - prawns - snapper fillets**

Chicken	\$27.50	Prawns	\$31.00
Beef / Lamb	\$29.00	Snapper Fillets	\$31.50
Duck	\$30.00	Seafood	\$31.50

(Seafood includes scallops, snapper fillets, prawns, and calamari)

### PAD KRA PRAW

Popular sweet basil sauce through a mix of garlic, mushroom, onion, spring onion, green beans, capsicum, carrot, zucchini, and bamboo shoots.

### PAD KRA TIEM

Nickle's peppery sauce browned with broccoli, cauliflower, garlic, mushroom, onion, leek, celery, capsicum, carrot, and zucchini, topped with dried shallots.

### PAD KHING

Uniquely adapted oyster gravy sautéed with broccoli, cauliflower, garlic, mushroom, wood ear mushroom, onion, spring onion, celery, capsicum, carrot, and finely chopped fresh ginger.

### PAD PHED

Chef's modified red curry extract with garlic, green beans, capsicum, carrot, peas, zucchini, Thai ginger, green peppercorns, bamboo shoots, and coconut milk.

### PAD PRIK SOD

A light soy sauce stir-fried with broccoli, garlic, mushroom, onion, spring onion, celery, green beans, capsicum, carrot, and zucchini.

### PAD NAM MUN HOI

Classic oyster sauce with broccoli, cauliflower, garlic, mushroom, onion, spring onion, celery, carrot, and zucchini.

Jasmine Rice \$2.50 per portion  
2 Rotis for \$7.00