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Monday - Thursday
12pm - 9pm

Friday - Saturday
12pm - 9.30pm

Sunday
4pm - 9pm

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**Please be mindful we cannot
guarantee any dishes will be
completely free of trace elements**

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**We now use eco-friendly
packaging**

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Enjoy your meal !
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**Scan QR Code to Order
Online**

MAE NAM KHONG

February 2021

Take-Away Menu

4 Todd Plaza, New Lynn

09-826-4002

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**Serving up local dishes from
different regions of Thailand**

**Our menu is dependent on
seasonal availability of fresh
produce from our local farmer**

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**Please notify our waitstaff of any
allergy or dietary needs**

***Most dishes contains garlic**

***Vegan option available - we use
mushroom sauce as substitute
(gf)**

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**Hashtag your moments at
#maenamkhongkl**

MUNCHIES

Fresh Spring Rolls

Baby kale, carrot, fresh herbs & beansprout
with crushed peanut mixed in sweet chilli &
plum sauce

Chicken \$12

Prawns \$13

Curry Puff 9.75

Minced chicken, kumara, onion & curry
powder with sweet chilli sauce

Spring Rolls 9.75

Glass noodles, celery, cabbage & carrot
- served with plum sauce

Crispy Tofu 9.75

Deep-fried tofu - served with peanut sauce

Crispy Prawn Rolls 13

Prawn cutlets wrapped in spring roll
pastry with plum sauce

Chicken Wings 13

Deep-fried chicken wings with sweet chilli
sauce

Combo Platter 13.75

Mix of 4 entree pieces: crispy roll, curry
puff, crispy prawn roll & chicken satay

Chicken Satay 13

Grilled chicken thigh on skewers with
peanut sauce

Grilled Pork 13

Grilled pork scotch on skewers with spicy
tamarind sauce



Gluten Free



Medium

SALAD

Som Tum   17.5

Smashed papaya & carrot salad with red chilli, fermented crab, tomatoes, beans, lemon and crushed peanuts. Add on:

Grilled Prawns + \$5
Grilled Half Chicken + \$12

Larb  

Tangy toasted rice & chilli powder sauce, fresh herbs and mesclun salad

Chicken \$19
Duck \$22

Steak Salad  21.5

Grilled Scotch steak tossed with herbs, chilli sambal, cucumber, tomatoes & baby kale

Yum Thalay Grob  24.5

Battered mixed seafood tossed with herbs, garden salad, cashew nuts & house-sriracha

Nam Tok   21.5

Grilled-seared Scotch steak tossed with tangy toasted rice & chilli powder sauce, herbs and baby kale

Crispy Tofu Salad   17.5

Fried tofu slices tossed with chilli lemon dressing, Asian blossom salad & roasted crushed peanuts

Grilled Pork Salad   21.5

Grilled pork Scotch tossed with tangy toasted rice & chilli powder sauce, herbs and mesclun salad

Raw Prawns   22

Thai style prawn sashimi with red chilli lemon dressing, garlic & fresh herbs

Larb Snapper   30

Deep-fried whole Snapper topped with tangy toasted rice & chilli powder sauce, herbs and mesclun salad

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Rice not included with the meal

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LOCAL DISH

Kra Pao Moo-Krob   21.5

Fresh basil wok-fried with crispy pork belly, beans, chinese kale & chilli

Drunken Spicy Duck  22

Sautéed herbal duck breast with chinese wine, peppercorn, beans, bamboo & basil

Chicken Macadamia 21

Battered chicken wok-fried with house-sweet chilli sauce & macadamia over mix broccoli

Pork Prik Khing  21.5

Crispy pork belly wok-fried with red curry paste, sweet chilli jam & green beans

Nua Rod Ded 19

Sautéed sizzling beef with house-sweet chilli sauce & Asian greens

Choo Chee Prawns   22

Sautéed prawn cutlets with red curry paste over grilled eggplant

Massaman Beef  22

Slow-cooked Beef Cheek with roasted potatoes & onion, baby carrot and peanuts

Bangkok Roti  24.5

Grilled Scotch steak served over house-made green curry, Thai eggplant, zucchini, beans, baby spinach & roti flatbread

Deep-Fried Snapper

Deep-fried whole Snapper sautéed with chef's secret sauce

Chilli Sauce \$30 
Tamarind Sauce \$30
Garlic & Pepper Sauce \$30 

Honey Duck 22

Honey glaze herbal duck breast sautéed over bok choy & broccoli

Duck Curry  22

Traditional red curry with herbal duck breast, pineapple, grapes & tomatoes

Chicken Mango Curry  22

Traditional red curry sweetened with mango puree, carrot, tomatoes & roti flatbread

Tom Yum Soup Prawns   16.5

Clear hot & sour soup, Thai herbs, tomatoes, mushroom and spring onion

Tom Kha Chicken   14

Lightly spiced soup with coconut milk, Thai herbs, mushroom, tomatoes & cabbage

STREET FOOD

CHOICE OF:

Vegetable & Tofu \$17.5
Chicken, Beef or Pork \$19
Prawns or Duck \$22
Seafood \$24.5

Cashew Nuts 

Cashew nuts wok-fried with broccoli, carrot, spring onion & mushroom

Praram 

Sautéed broccoli, carrot, bok choy, beans & cabbage topped with peanut sauce

Spicy Sweet Basil  

Fresh basil wok-fried with chilli, beans, carrot & onion

Green Curry  

Traditional green curry with finger root strips, beans, eggplant, bamboo & baby spinach

Red Curry  

Traditional red curry with fresh basil, roasted pumpkins & bok choy

Panang Curry  

Traditional panang curry with beans, roasted pumpkin & carrot topped with crushed peanuts

Thai Fried Rice 

Thai fried rice with egg, broccoli, carrot, onion & tomatoes

Pineapple Fried Rice 

Fried rice with curry powder, pineapple, egg, cashew nuts, raisin, broccoli, carrot & tomatoes

Pad Thai 

Rice noodle wok-fried with egg, chive, tofu, beansprout & crushed peanuts

Pad See Eew 

Fresh flat rice noodle wok-fried with egg, chinese kale & bok choy

Pad Khee Mao  

Fresh flat rice noodle wok-fried with fresh chilli & basil, broccoli, peppercorn and chinese kale

SIDES

Jasmine Riceberry 3.00

Sticky Rice 4.00

Roti Bread 5.00

Thai Omlette 4.00

Steamed Veggies 5.00

Peanut Sauce 4.00

Spicy Cashew 5.00

Soya Sauce & Chilli 1.00

EXTRAS

Extra Meat 5.00

Extra Duck 10.00

Extra Veggies 5.00

Extra Prawns (3) 6.00

Extra Cashew 3.00

SWEETS

Sangkhaya Sticky Rice 11.5

Baked Thai custard brûlée served with sweetened sticky rice and coconut milk

Mango Sticky Rice (seasonal) 11.5

Fresh mango served with sweetened sticky rice and coconut milk