

NOODLES

51. Wok Fried Wide Rice Noodles
With Chicken \$16.00
Soft wide rice-flour Noodles stir fried with chicken soy sauce, mung bean sprout and bok choy
85. Rice Noodles With Peanuts and Phad Thai Sauce
Wrapped with egg net comes with your choice of:
- Prawns \$25.00
 - Chicken/Tofu \$17.50
89. Spicy Hokkien Noodles with Salmon & Holy Basil \$19.50

VEGETABLE

70. Wok Fried Egg Plant with Hot & Spicy Szechuan Sauce \$16.00
71. Wok Fried Rice with Cashew Nuts & Seasonal Vegetables \$16.00
72. Wok Fried Bok Chok and Mushroom With Oyster Sauce \$14.00
73. Smoky Mung Beans Sprout With Tofu And Spring Onion \$14.00
74. Egg Plant With Red Curry Crammy Sauce Served With Rice \$17.00
75. Vegetables Tempura Basket \$16.00
Seasonal vegetables deep fried in a light tempura batter served with Tempura sauce.

SEAFOOD

81. Lemongrass Mayo Fish \$19.50
Deep fried fish with lemongrass topped with mayo, served with vermicelli rice noodles
82. Soft Shell Crab \$25.00
With roasted chilli paste. Served with vermicelli rice noodles

83. Pan Fried Scallop \$19.50
Served on top of lettuce and vermicelli rice noodles and chef special sauce
84. Gourmet Prawn Salad \$25.00
With sesame sauce and crushed cashew nuts on top
86. Peppered Squid \$22.00
Lightly battered, pepper, garlic, and five spices on top of squid
87. Peppered Prawns \$22.00
Lightly battered, pepper, garlic, and five spices on top of prawns
88. Fish Pad Prik King:
Fish with Spicy Green Bean \$19.50
Deep fried fish topped with prik king curry paste, capsicum, kaffir lime leaves, and green beans. Served with vermicelli rice noodles.
89. Mixed Seafood Tempura Basket \$25.00
Squid, prawns, scallops and mussels, in a light tempura batter served with tempura sauce.
- ### EXTRAS
100. Coconut Rice \$5.00
101. Garlic Fried Rice \$7.00
102. Roti \$4.00
103. Steamed Rice (Small) \$4.00
(Medium) \$7.00
104. Plain Rice Noodles \$5.00
105. Sticky Rice (Glutinous Rice) \$5.00
106. Wok Fried Bok Choy With Oyster Sauce \$8.00

*Prices & Menu are subject to change without notice.
Please let us know of your comments, suggestions & any concerns to improve our service.
Please contact: Bu-nga Krataitong - Director
nga_kratai@icloud.com or call 021 142 6492*



the lemongrass

BLLENHEIM
Asian Fusion Experience

Hours

Open 7 Days
Lunch
11:30 - 2:30
Dinner
5:00 - 9:30
FULLY LICENCED

TAKEAWAY MENU

17A Maxwell Road
BLLENHEIM
Ph: 03 578 4887

 www.thelemongrass.co.nz

ENTRÉES & NIBBLES

1. Roti Duck \$10.00
Aromatic duck served with roti , on top with a julienne of carrot, cucumber and spring onions and our chef's special sauce.
2. Golden Spring Rolls \$7.50
Deep fried spring rolls with pork mince and veges
3. Crystal Spring Rolls (GF) \$10.00
Vietnamese style fresh rolled rice wrapper with prawns, rice noodle, carrot and green veges
4. Butterfly Prawns \$10.00
Deep fried prawns with ajard sauce and peanuts on top
5. Spinach Wrap Sensation (GF) \$9.00
Wrap and roll your own spinach leaf, ginger, chilli, nuts, onion, lemongrass, chef's secret sauce
6. Gourmet Corn Fritters \$7.50
With sweet chilli sauce & crushed peanuts (v)
7. Grilled Marinated Pork Spare Rib \$8.50
8. Grilled Squid Kebabs \$8.00
With spicy tamarind sauce
9. Coriander Chicken Kebabs \$8.00
11. Vietnamese Crispy Net Rolls \$8.00
With shrimp & crab
12. Takoyaki: \$8.50
Japanese fried octopus balls topped with mayonnaise & fish flakes
13. Gyoza: Japanese Pork Dumpling \$7.50

SOUP

15. Tom Kha Gai (GF) \$9.50
16. Tom Yum Gai (GF) \$9.50
17. Angry Pattaya Seafood Soup (GF) \$13.00
Thai – style spicy seafood (squid + scallop + prawns + mussel + fish) soup with basil
19. Vegetable Clear Soup With Tofu (V) \$8.00

LIGHT MEALS

20. Pho \$15.00
Vietnamese beef noodle soup
23. Kuay Jub \$16.00
Pork belly, vermicelli rice noodle soup
24. Vietnamese Pancake \$15.00
Filled with pork mince, bean sprouts and coriander.
84. Eriko's Gourmet Prawn Salad \$22.00
With sesame sauce, Asian greens, mushroom and crushed cashew nuts on top.

CURRIES (SERVED WITH STEAMED RICE)

35. Lemongrass Fish With Kaffir Lime Leaf & Tamarind Curry (GF) **A MUST TRY!** \$19.50
Steamed fish with the sour-fruity taste of tamarind combined with mildly sweet coconut milk and hot red curry paste.
36. Lemongrass Chicken & Potato Curry (GF) \$17.00
Homemade curry paste, Malaysian Style with lot of lemongrass & Asian herbs
37. Om Laos Chicken Curry Soup (GF) \$17.00
Spicy, fresh tasting and halfway between a curry and a soup, cooking without coconut cream and homemade curry paste with seasonal vegetables such as pumpkin, zucchini, broccoli, cauliflower, bok choy and spring onion.
38. Kang Som Pla: Thai Gourmet Hot & Sour Fish Curry (GF) \$19.50
Steamed fish fillet and seasonal vegetables with the sour-fruity taste of tamarind combined with homemade curry paste, made of pounded fish and lots of Thai herbs, cooked without coconut cream.
39. Slow Cooked Pork Belly Curry \$17.00
With ginger garlic curry sauce

40. **LEMONGRASS SIGNATURE** Slow Cooked Beef Rib with creamy curry sauce - **A MUST TRY** ☆ \$24.50
41. Fragrant Pineapple Chicken Curry \$17.00
Served with vermicelli rice noodles.

POULTRY

50. Wok Fried Chicken w/ Lemongrass & Vegetable served on crispy noodle basket \$18.50
52. Crispy Duck - Vietnamese Style \$25.00
On top of vegetable served with tamarind sauce
53. Wok Fried Duck With Ginger & Roasted chilli paste \$25.00
54. Roasted Chicken – Thai Style \$16.50
With lots & lots of herbs served with sticky rice
55. Coriander Chicken Kebabs \$16.00
Served with sticky rice and green salad
56. Wok Fried Chicken & Cashew Nuts \$16.00
With water chestnut, capsicum and spring onion
57. Wok Fried Egg Plant & Chicken \$16.00
With chilli, garlic and holy basil

PORK & BEEF

60. Lemongrass Pork Ribs \$18.50
Marinated pork ribs with Asian herbs served with spicy Thai - Esan country style sauce, and sticky rice
61. Wok Fried Crispy Pork Belly With Whisky & seasonal vegetables \$18.00
62. Vietnamese Wok Beef Fillet \$25.00
With black pepper, soya & garlic and seasonal vegetables.
64. Deep Fried Pork Belly \$19.00
With sweet & sour chilli sauce, served with sticky rice and green salad.