

## FAVOURITES

- FIVE STAR PORK**  
Marinated pork belly sautéed with Thai-style stir-fry sauce, star anise and cinnamon stick, served with vegetables.  

- MUD WARI** (goats with Macadamia Nuts)  
Slow-cooked goat kidneys in sweet, spicy ginger sauce and topped with macadamia nuts.  

- KATA BEHARONG**  
Chicken | Beef  
Slow-cooked chicken or beef slices with a special tangy-sweet sauce, topped with vegetables and served in a steaming hot plate.  

- CAJ GARLIC (garlic chicken)**  
Slow-cooked chicken slices with special garlic-pepper-sambal sauce, served with vegetables.  

- HONEY HONEY CHICKEN**  
Slow-cooked chicken with special honey-ginger sauce, served with steamed vegetables, rice, lime juice and basil.  

- PRARAM**  
Rice... \$10 | Chicken | Beef | Pork | Tofu... \$12  
Slow-cooked rice, with slow-cooked vegetables, soybean paste and topped with peanut satay sauce.  


## DUCK SPECIALS

- MOODLE DUCK**  
Thai-style stir-fried duck pieces with rediced duck livers, fresh vegetables.  

- ROASTED DUCK CURRY** (veg side) \$14  
Roasted duck slices in red curry sauce with coconut milk, seasonal vegetables, peanuts and lime juice.  

- GARLIC DUCK**  
Roasted duck in mustard seed oil and special garlic-pepper-sambal sauce.  

- PING KAPAO DUCK**  
(Duck Stir Fried with Basil) \$16 (medium)  
Slow-cooked duck with stir-fried duck slices, basil leaves and seasonal vegetables in spicy stir-fried peanut sauce.  

- CRISPY DUCK** (Fried Spareribs) \$17  
Crispy fried duck slices with special orange duck sauce and pineapples (contains sugar).  

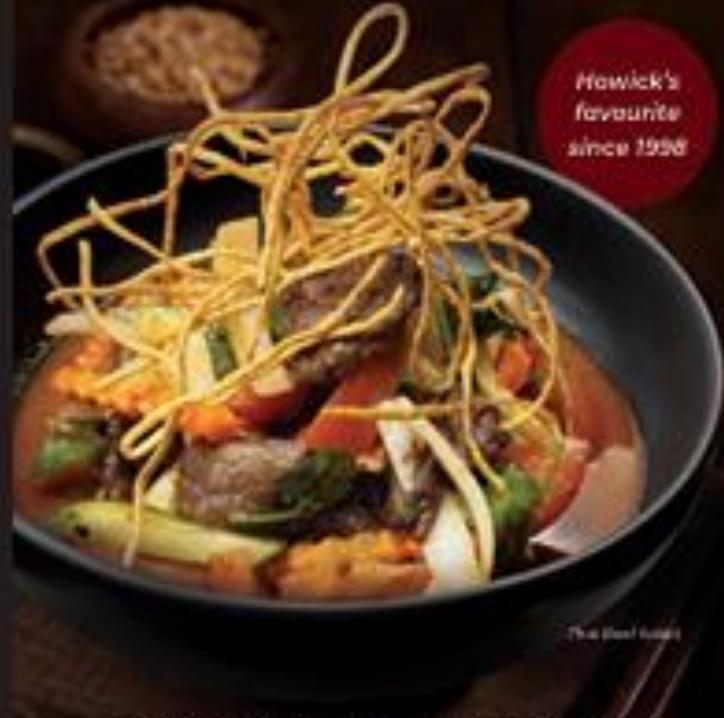
- DUCKS and CASHEW NUTS**  
Slow-cooked duck slices with Benjarong's special peanut satay sauce, seasonal vegetables and topped with cashew nuts.  

- SOM PED (orange Duck)** \$18  
Slow-cooked duck slices with tangy Thai-style orange sauce served with seasonal vegetables.  


## DINNER MENU

# Benjarong

THAI RESTAURANT



Hawick's  
favourite  
since 1998

Ph: 09 533 9568 | 87 Picton Street, Hawick  
[www.benjarong.co.nz](http://www.benjarong.co.nz)

FULLY LICENSED & BYO WINE

If you have any food allergies or dietary requirements, please inform the staff.  
Our waiters may carry traces of allergens due to the nature of our working environment.

## ENTRÉES

- CHICKEN SATAY** (2 skewers) \$16  
Marinated chicken in Marinate with peanut satay sauce.  

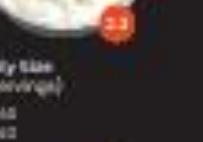
- THAI SPRING ROLLS** (6 pieces) \$12  
Chicken | Vegetarian  
Thai spring rolls served with sweet chilli sauce.  

- CHICKEN & PRAWNS ON TOAST** (2 pieces) \$18  
Deep-fried marinated chicken with rice on toast topped Tiger prawns and淋上泰式甜辣醬 (topped with a swirl of chilli sauce).
- CURRY PUFF** (2 pieces) \$10  
Puff pastry filled with chicken curry and potatoes.  

- BEEF SATAY**  
Marinated beef slices with peanut satay sauce and crispy deep-fried vegetables on the side.  

- COMBINATION ENTRÉE**  
A mix of everything (includes beef satay, spring roll, chicken satay, and curly puff).  

- RISE PAPER WRAPS** \$17  
Thin paper wraps with prawns, fresh vegetables, rice noodles, and special sauce (contains peanut).  

- ENTREE SAE (vegetarian choice)**  
A medley of crispy deep-fried vegetables and tofu served with peanut satay sauce and sweet chilli sauce.  

- TEMPURA BROCCOLI**  
Deep-fried crispy battered broccoli served with sweet chilli sauce.  


## SOUPS

- TOM YUM SOUP** \$16  
Classic spicy and sour soup with Thai herb leaves and coconut milk.  
Chicken | Prawns | Tofu  

- TOM KHA SOUP** \$16  
Rich and tangy traditional Thai coconut soup.  
Chicken | Prawns | Tofu | Vegetables | Vegas  


	Individual	Family Size (2-3 servings)	Family Size (4-6 servings)
Prawns Meat   Veg	\$16 \$18	\$20 \$22	\$40 \$42

## THAI SALADS

- THAI BEEF SALAD** \$16  
Tender slices of beef with lettuce, carrots, cucumber, chives and Thai green dressing, topped with crispy onions.  

- LARD GAI** \$16 (medium)  
Marinated chicken and the Thai Peanut, chili oil, red onions and spicy lime dressing.  

- THAI PRAWN SALAD** \$16 (medium)  
King prawns with a spicy apple-tallow dressing.  


## RICE & NOODLES

**4.1 PAD THAI NOODLES** Prawns 32 | Chicken | Tofu 32  
Traditional stir-fried soft rice noodles with egg, bean sprout, spring onion and chopped peanuts.

**4.2 THAI FRIED RICE** Prawns 33 | Vegetarian 33 | Chicken 29  
Thai stir-fried rice with egg and vegetables.

**4.3 PINEAPPLE FRIED RICE** Prawns 35 | Chicken | Tofu 32  
Special Thai fried rice with chunky pineapple, tomato sauce, egg and vegetables.

**4.4 PAD SEE-EW** Prawns 33 | Chicken | Tofu 32  
Popular Thai street food with soft rice noodles, egg, broccoli and carrots.

**4.5 TOM YUM SOUP with NOODLES** Prawns 32 | Chicken | Tofu 32  
Classic Thai sour soup with rice noodles, chilli, coconut milk, vegetables and chopped peanuts.

**JASMINE RICE** (per person) 3

**COCONUT RICE** (per serving) 4

**STICKY RICE** (per serving) 4

**STEAMED NOODLES** 10



## THAI STIR FRIES

**7.2 STIR-FRY with CASHEW NUTS** Chicken | Beef | Pork | Tofu 33  
Our famous dish with bee jingon (special soy-based sauce), seasonal vegetables and topped with cashew nuts.

**7.4 PAD PAK RUAM (Vegan)** 33  
Stir-fried seasonal vegetables with soya bean paste and soy sauce and topped with cashew nuts.

**7.3 PAD KAPAO (Stir-fry with Basil)** Prawns 30 | Chicken | Beef | Pork | Tofu 33  
Seasonal vegetables with green beans and bamboo shoots in spicy chili-based sauce.

**7.6 STIR-FRY with OYSTER SAUCE** Prawns 30 | Chicken | Beef | Pork | Tofu 33  
Seasonal vegetables sautéed with special oyster-flavoured sauce.

**7.5 THAI SWEET and SOUR** Chicken | Beef | Pork | Tofu (vegetarian) | Vegan 33  
Prawns | Fish Fillets 30  
Stir-fried dish with seasonal vegetables and pineapple in traditional Thai sweet and sour sauce.

**7.9 STIR-FRY with GINGER** Chicken | Beef | Pork | Tofu 33  
Prawns | Fish Fillets 30  
Stir-fried dish with ginger, soya bean paste and seasonal vegetables.

## THAI CURRIES



**5.1 THAI GREEN CURRY** Prawns 34 | very hot  
Original Thai green curry with coconut milk, Thai herbs, bamboo shoots and seasonal vegetables.

**5.2 THAI YELLOW CURRY** Prawns 34 | very hot  
Original Thai yellow curry with coconut milk, lemon slices and seasonal vegetables.

**5.6 THAI RED CURRY** Prawns 34 | very hot  
Original Thai red curry with coconut milk, Thai herbs, bamboo shoot and seasonal vegetables.

**5.8 JUNGLE CURRY** Prawns 34 | medium-hot  
Classic Thai curry cooked in hot red curry sauce with Thai herbs, eggplant, bamboo shoot, and seasonal vegetables (no coconut milk).

Prawns 38 | Chicken | Beef | Pork | Tofu (vegetarian) | Vegan 36

**5.3 PANANG CURRY** Prawns 34 | medium  
Chicken | Beef | Pork 34  
Meaty curry, tender meat slices in panang curry sauce, Thai herbs and carrots at garnish.

**17. BURMESE CURRY** Prawns 38 | Chicken 38

Burmese style curry with prawn or chicken slices with shrimp-flavoured noodles in creamy coconut curry sauce. Served with pickled vegetables and topped with crispy noodles.

**7.1 MUSSAMUN CURRY** Beef 36 | Lamb 36 | Chicken 36

Marinated meat slices with potatoes in thick mussamun curry sauce and topped with chopped peanuts.

## SEAFOOD SPECIALS

**51 KANG THALAY (Seafood Curry)** Prawns 40  
Combination seafood (prawns, calamari, fish fillet and scallops) cooked in red curry sauce with carrots, coriander and coconut milk.

**52 CHOO CHEE CURRY** Prawns 38 | Fish Fillets 38  
Scallop Curry | Prawn Curry 38  
King prawns or scallops cooked in panang and red curry sauce with coconut milk, carrots, coriander and pineapple.

**53 PRAWNS and CASHEW NUTS** 38  
Stir-fried king prawns with seasonal vegetables and bee jingon (special soy-flavoured sauce) and topped with cashew nuts.

**54 THALAY GRATIEN** Garlic Scallops | Garlic Prawns 38  
Stir-fried king prawns or scallops in special garlic-pepper-coriander sauce with vegetables served in steaming hot plate.

**55 THALAY JAN RON** 42  
Stir-fried combination seafood (king prawns, fish fillet, scallops and calamari) with vegetables served in steaming hot plate.

**57 PLA SNAPPER (Deep-Fried Snapper)** 42  
Deep-fried whole snapper with special sweet-chili-harissa dip sauce.

**58 SALMON and GINGER (Pla Ayutthaya)** 38  
Pan-fried salmon steak in special ginger sauce topped with sesame seed.

**59 SALMON and PRAWN CURRY** Prawns 42  
Pan-fried salmon steak topped with prawns in panang curry sauce with carrots and pineapple.

**510 SALMON in BASIL SAUCE** Prawns 38  
Pan-fried salmon steak in spicy chili-based sauce served with vegetables in a hot plate.

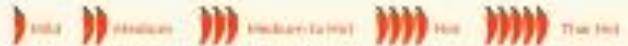


## SIDES & EXTRAS

Roti Bread (2 pieces with peanut sauce)	12
Garlic Broccoli	10
Fresh Salad with sweet chili sauce	10
Steamed Vegetables	10
Prawn Crackers with peanut sauce	10
Peanut Satay Sauce	8
Chips	8
Extra Chili on the side	1
Extra Vegetable	10
Extra Cashew Nuts	5
Extra Tofu	6
Extra Meat	12
Extra Seafood (charge per piece)	12

Mains does not come with Jasmine Rice

We also have separate Vegetarian & Vegan Menu



Please specify your chilli level preference when ordering

Extra chilli on the side - 1.00 | Chilli Paste or Fresh chilli available by request | Full Chilli

Some dishes contain seafood extracts / aqua as essential part of this cuisine.  
We use soya bean oil. Vegan and non-vegan dishes are deep fried in the same oil.

GLUTEN FREE & VEGAN SAUCES available for select dishes, please ask staff.

# Vegetarian Menu

Please Note: • These dishes does not contain any seafood extracts / sauces  
• All deep-fried dishes (ENTREES and TOFU) are cooked in the same oil with non-vegan dishes.

## Entrees & Soups

**1.2 THAI SPRING ROLLS (4 pieces)** 13.50 Vegetarian  
Thai spring rolls served with sweet chilli sauce.

**8.1 ENTRÉE JAE (Vegetarian Entrée)** 15  
Medley of crispy deep-fried vegetables and tofu served with peanut satay sauce and sweet chilli sauce.

**8.2 TEMPURA BROCCOLI** 12  
Deep-fried crispy battered broccoli served with sweet chilli sauce

**2.1 TOM YUM SOUP** GF, Mild  
Classic warm and sour soup with Thai aromatics and coconut milk

**2.3 TOM KHA SOUP** GF  
Rich and tangy mild Thai coconut soup.

Tofu with vegan soup / Vegan Soup

Entrée Size (Single serve)	Main Size (2-3 serving)	Family Size (4-5 serving)
16	33	40

## Rice & Noodles

**4.1 PAD THAI NOODLES** GF, 32  
Vegan / Tofu - Vegan Sauce with egg / Tofu - Vegan Sauce no egg  
Traditional stir-fried soft rice noodles with vegetables, egg, bean sprout, spring onion and chopped peanuts.

**4.2 THAI FRIED RICE** 25  
Vegetarian with egg / Vegan  
Thai stir-fried rice, mixed vegetables and egg.

**4.4 PAD SEE-EW** 32  
Vegan / Tofu - Vegan Sauce with egg / Tofu - Vegan Sauce no egg  
Popular Thai street food with soft-rice noodles, egg, broccoli and carrots.

**4.5 TOM YUM SOUP with NOODLES** GF, Mild, 25  
Tofu with vegan soup / Vegan Soup  
Classic Thai sour soup with rice noodles, coconut milk, chilli, vegetables and chopped peanuts.

Please specify your chilli level preference when ordering



Extra chilli on the side 1.00 (Chilli flakes or fresh chilli with soy sauce)

Mains does not come with rice  
If you have any allergy or dietary requirements, please inform the staff

## Thai Curries

Vegan / Tofu (Vegetarian)

**5.1 THAI GREEN CURRY** GF, Mild 34  
Original Thai green curry with coconut milk, Thai herbs, bamboo shoots and seasonal vegetables.

**5.2 THAI YELLOW CURRY** GF, Very Mild 34  
Original Thai yellow curry with coconut milk, onion slices and seasonal vegetables

**5.6 THAI RED CURRY** GF, Mild 34  
Original Thai red curry with coconut milk, Thai herbs, bamboo shoots and seasonal vegetables.

**5.8 JUNGLE CURRY** GF, Mild-Med 34  
Classic Thai curry cooked in hot red curry sauce with Thai herbs, eggplant, bamboo shoot and seasonal vegetables (no coconut milk).

## Thai Stir-fries

Vegan / Tofu with Vegan Sauce

**7.3 PAD KAPAO (Stir-fry with Basil)** Mild-Med 33  
Stir-fried seasonal vegetables and bamboo shoots in spicy chilli-basil sauce.

**7.6 THAI SWEET and SOUR** GF, 33  
Stir-fried vegetables and pineapple in traditional Thai sweet and sour sauce.

**7.9 STIR-FRY with GINGER** 33  
Simple but delicious stir-fried dish with ginger and seasonal vegetables.

**8.4 PAD PAK RUAM (Stir fry with Cashew)** 33  
Stir-fried seasonal vegetables with soya bean paste and vegan sauce and topped with cashew nuts.

**16. PRARAM** 33  
Stir-fried dish with seasonal vegetables, soya bean paste and topped with peanut satay sauce

## Sides

Jasmine Rice (per person)	3	Roti Bread (2 pieces)	12
Coconut Rice	6	Steamed Noodles	10
Sticky Rice	6	Steamed Vegetables	10
Chips	11	Fresh Salads	18

## Extras added in the dish

Extra Vegetables	10
Extra Tofu	6
Extra Cashew Nuts	5