



Hello Nahm

OPEN 7 DAYS
LUNCH : 11.30AM - 2.30PM / DINNER 5PM - 9.30PM
WWW.NAHM.CO.NZ



Lunch Special

#Small dishes

PAD THAI SPRING ROLLS/4 **N** - 10

Deep fried spring rolls with a Pad Thai filling

COCONUT COATED CHICKEN SKEWERS/4 **G.D.N** - 12

Grilled coconut covered chicken with crushed peanut satay sauce

CRISPY CHICKEN WINGS WITH CARAMELISED GINGER SAUCE/5 **D.N** - 13.5

Chicken wings coated in caramelised ginger sauce

FISH CAKE SPRING ROLLS/4 **G.D.N** - 13

Deep fried rice paper rolls with a traditional fish cake filling twist

CALAMARI WITH SPICY TOM YUM SAUCE/6 - 12

Crispy calamari with tom yum mayo dip

MIANG SALMON SALAD/3 **G.D.N** - 13

Fresh salmon, red onion, lemon zest, chilli, galangal, lemongrass, peanuts

SUMMER ROLLS WITH DUCK/4 **D** - 15

Vietnamese styled fresh spring rolls filled with duck, Thai herbs, seasonal vegetables and served with a hoisin sauce based dip

-INSPIRED BY OUR LOVE FOR PEKING DUCK -

BAKED MUSSELS WITH THAI HERBS/5 **N** - 13

with basil pesto, crushed cashew nuts

CARAMELISED PORK BELLY/4 **G.D** - 12

Twice cooked pork belly coated in a rich sticky sweet caramelised sauce

CRAB RAGOON/4 - 12

Crispy parcels of cream cheese and crab meat

SILKEN TOFU WITH PEANUT *OR* CHILLI JAM SAUCE/3 - 13

Slices of crumbed silken tofu, served with chilli jam or homemade satay sauce, crushed cashew nuts

MASSAMAN BEEF CROQUETTE/4 - 13

Crumbed small mashed potatoes ball, Beef minced, Massaman curry

CHAR SUI PORK RIBS/5 **G.D** - 15

Grilled pork ribs in a hong kong styled five spices coating




ROTI SERVED WITH PEANUT *OR* CHILLI JAM SAUCE/2 - 12

MINI PIZZA - TOM YUM SEAFOOD - 16




Tom Yum Paste, onion, baby tomatoes, mushroom, coriander, chilli

#Main dishes

NOODLE

	KHAO SOI CHICKEN D Egg noodles in a yellow curry sauce, red onion, pickled cabbage	18
	TOM YUM NOODLE SOUP G.D.N Salmon and pork mince, Rice noodles, Tom yum broth, garlic, coriander	20
	SLICED BEEF PHO D Rice noodles, slow cooked beef brisket and beef balls,garlic, coriander	17
	PAD THAI G.D.N Stir-fry rice noodles, bean sprout, egg, spring onion, peanuts	CHICKEN 17 / PRAWN 19
	GOLDEN NOODLE Stir-fry egg noodles, seasonal vegetables, egg, spring onion and coriander	CHICKEN 17 / PRAWN 19
	LEMONGRASS CHICKEN NOODLE SALAD -vermicelli rice noodle, carrot, cucumber, bean sprout, Thai herbs, chilli and fish sauce dressing <i>-SERVED WARM -</i>	18

RICE

	CRISPY CHICKEN STIR-FRY WITH CASHEW NUTS stir fried with seasonal vegetables	CHICKEN 17 / PRAWN 19
	GINGER BEEF G.D Stir-fry beef marinated with ginger and seasonal vegetables	17
	CREAMY TOM YUM SOUP G A rich thick spicy and sour soup	CHICKEN 17 / PRAWN 19
	SLOW COOKED PORK D a dark rich sauce, bokchoy, boiled egg, pickled cabbage, Chinese mushrooms	18
	LAMB SHANK G in a thick Massaman curry, whole baby onions and potato mash	19
	CANTONESE STEAMED FISH D in soy sauce with ginger, garlic and Chinese mushrooms	WHITE FISH 19 / SALMON 22
	GREEN CURRY G.D served with seasonal vegetable, kaffir lime leaves and basil	CHICKEN 17 / PRAWN 19
	SAIRACHA GRILLED CHICKEN STEW WITH KUMARA AND PINEAPPLE G.D	18
	CHILLI JAM FRIED RICE WITH CRISPY PORK onion, tomato, egg, carrot and spring onion, fried shallot	17

SIDE

JASMINE RICE - 3

PEANUT SAUCE - 5

GARLIC BUTTER FRIED RICE - 8

STIR FRIED SEASONAL VEGETABLE AND TOFU - 10

ROTI BREAD - 7

#Note

*** Please let us know if you have any allergies or special dietary requirements. We will take extra care to accomodate allergies as much as possible; however we can not guarantee we can eliminate all traces of requested elements

*** *A seperate vegetarian menu is available upon request*

G - GLUTEN FREE D - DAIRY FREE N - NUT CONTAINED

THANK YOU

ขอบคุณ

Dinner Menu

#Small dishes

PAD THAI SPRING ROLLS/4 **N** - 10

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Grilled coconut covered chicken with crushed peanut satay sauce

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Chicken wings coated in caramelised ginger sauce

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Deep fried rice paper rolls with a traditional fish cake filling twist

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Crispy calamari with tom yum mayo dip

MIANG SALMON SALAD/3 **G.D.N** - 13

Fresh salmon, red onion, lemon zest, chilli, galangal, lemongrass,peanuts

SUMMER ROLLS WITH DUCK/4 **D** - 15

Vietnamese styled fresh spring rolls filled with duck, Thai herbs, seasonal vegetables and served with a hoisin sauce based dip

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BAKED MUSSELS WITH THAI HERBS/5 **N** - 13

with basil pesto, crushed cashew nuts

CARAMELISED PORK BELLY/4 **G.D** - 12

Twice cooked pork belly coated in a rich sticky sweet caramelised sauce

CRAB RAGOON/4 - 12

Crispy parcels of cream cheese and crab meat

SILKEN TOFU WITH PEANUT *OR* CHILLI JAM SAUCE/3 - 13

Slices of crumbed silken tofu, served with chilli jam or homemade satay sauce, crushed cashew nuts

MASSAMAN BEEF CROQUETTE/4 - 13

Crumbed small mashed potatoes ball, Beef minced, Massaman curry

CHAR SUI PORK RIBS/5 **G.D** - 15

Grilled pork ribs in a hong kong styled five spices coating

ROTI SERVED WITH PEANUT *OR* CHILLI JAM SAUCE/2 - 12


MINI PIZZA - TOM YUM SEAFOOD - 16


Tom Yum Paste, onion, baby tomatoes, mushroom, coriander, chilli

#Main dishes


SALAD - SERVED WARM -

PORK LARB **G.D** Pork mince, ground rice, lime leaf, lemongrass, lettuce cup, fish sauce and lemon juice dressing **27**

 **THAI STYLED SALMON SALAD **G.D.N**** Grilled salmon, onion, cucumber, baby tomatoes, mints, coriander, cashew nuts **29**
spicy tangy Thai salad dressing


 **LEMONGRASS CHICKEN NOODLE SALAD **G.D.N**** vermicelli rice noodle, carrot, cucumber, bean sprout, Thai herbs, **27**
peanuts, chilli and fish sauce dressing

NOODLE


 **YELLOW CURRY NOODLE** Slow cooked Beef Cheeks, egg noodles, bokchoy, bean Sprout, boiled egg, fried shallot **28**

PAD THAI **G.N** Stir-fry rice noodle, bean sprout, egg, spring onion, peanuts **CHICKEN 23 / PRAWNS 25**

RICE

 **RED DUCK CURRY **G**** Sliced duck breast stir fried, rich red curry, baby tomato, lychee, grape, pineapple **32**

TAMARIND LAMB RACK **G.D** Tender slices of lamb rack, sweet and tangy tamarind sauce **30**

 **VENISON PANANG CURRY WITH PARMESAN CHEESE **G**** NZ venison, thick rich panang curry, parmesan cheese, seasonal vegetable and kumara chips **32**

POACHED SALMON IN GALANGAL COCONUT SOUP **G** Mushroom, baby tomatoes, coriander, spring onion **30**

CRISPY CHICKEN STIR-FRY WITH CASHEW NUTS stir fried with seasonal vegetables **CHICKEN 25 / PRAWNS 28**


SIZZLING GINGER BEEF **G.D** Stir-fry thinly sliced beef marinated with ginger and seasonal vegetables **27**

CREAMY TOM YUM SOUP **G** A rich thick spicy and sour soup **CHICKEN 25 / PRAWNS 28**

SLOW COOKED PORK **D** a dark rich sauce, bokchoy, boiled egg, pickled cabbage, Chinese mushroom **28**

LAMB SHANK **G** in a thick Massaman curry, whole baby onions and potato mash **ONE SHANK 25 / TWO SHANKS 29**

CANTONESE STEAMED FISH **D** in soy sauce with ginger, garlic and Chinese mushrooms **WHITE FISH 28 / SALMON 30**

 **GREEN CURRY **G.D**** served with seasonal vegetable, kaffir lime leaves and basil **CHICKEN 25 / PRAWNS 28**

 **SRIRACHA CHICKEN STEW WITH KUMARA AND PINEAPPLE **G.D**** **28**

CHILLI JAM FRIED RICE **G** onion, tomato, egg, carrot and spring onion, fried shallot **CRISPY PORK 23 / PRAWNS 26**

SIDE

JASMINE RICE - 3

PEANUT SAUCE - 5

GARLIC BUTTER FRIED RICE - 8

STIR FRIED SEASONAL VEGETABLE AND TOFU - 10

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Takeaway Menu Coming Soon

รายการอาหาร
แกงกะหรี่หมูใส่ผัก, แกงกะหรี่เนื้อ,
ข้าวหวานไก่, ลูกชิ้นปลาทรายใส่ผัก,
เต้าหู้, ซี่โครงหมูอบพริกเผา, หมูหวาน,
หมูหันไม้ไก่, ปีกไก่เหล้าแดง, แพนงหมู,
กุ้งละ 30 บาท พิเศษ 40 - 50 บาท หรือตามสั่ง
ไข่พะโล้ ไบละ 10 บาท (กุ้งละ 2 ใบ และ 4 ใบ)
ซี่โครงหมู 30 บาท ข้าว - ไข่ไก่ กุ้งละ 5 บาท
ร้านนี้ทางเจ้า... (น้อย)
โทร. 04-7110... 22-222-6229

ร้านอวยแกง เร็วกว่า (เจ๊เจีย)
แกงกะหรี่หมู-เนื้อ, ข้าวหวานไก่,
ลูกชิ้นปลาทราย, ซี่โครงหมูอบ, เต้าหู้,
หมูหันไม้, หมูหวาน, ไข่พะโล้ 10
ไก่เหล้าแดง, แพนงหมู, กุ้งเชียง
ธรรมดา 30 ขอบรับ 30 ไส้ขึงเพิ่ม 5
ไข่ต้ม 10 สดข้าวกล้อง 30 มีทั้งตามสั่ง
ขอขอบคุณทุกท่านที่มาอุดหนุน

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