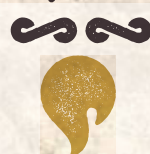


Spirit House



DINNER
MENU



MENU

ENTREES

E1. VIETNAMESE FRESH SPRING ROLLS **GF** \$8.00
Freshly made rice paper rolls, stuffed full of minced pork, blanched bean sprouts, fresh mint and udon-style noodles.

E2. VIETNAMESE CRISPY SPRING ROLLS **GF** \$7.90
Tasty sautéed vegetables, prawn and pork mixed with vermicelli noodles, rolled in rice paper then deep fried, served with nuoc cham dipping sauce.

E3. KOREAN DUMPLINGS \$7.00
Dumplings filled with leek, onion, garlic and ginger, served with light soy sauce.

E4. GURI PUFF \$8.90
Sweet potatoes and vegetables wrapped in fluffy pastry served with dipping sauces.

E5. COMBINATION \$22.00
Combination of 2x Vietnamese fresh spring rolls, 3x spring rolls, 4x Korean dumplings and 3x guri puffs.

E6. BALINESE SATAY CHICKEN STICKS **GF** \$9.00
Dipped in a mixture of spices grilled and covered with our own peanut topping served on a bed of steamed rice.

E7. CRISPY PRAWNS **GF** \$9.00
Prawn cutlets coated in crushed dried rice and served with Vietnamese dipping sauce.

E8. ROTI & PEANUT SAUCE \$8.00

ASIAN SPICY SOUPS

SERVED WITH STEAMED JASMINE RICE

SPICY HOT & SOUR SOUP **GF**
Hot and spicy yet refreshing soup. Spice, kaffir lime leaf, lemongrass and galanga, fresh lime juice topped with coriander.

	E10. ENTREE	AS1. MAIN
Chicken or Vegetarian	\$13.00	\$20.00
Seafood	\$14.50	\$21.50
Prawn	\$15.00	\$22.00

COCONUT CREAM SOUP **GF**
Spicy yet smooth and tantalising to the taste buds – similar to Tom Yum but with added coconut cream, distinct flavours of lime and coriander.

	E11. ENTREE	AS2. MAIN
Chicken or Vegetarian	\$13.00	\$20.00
Seafood	\$14.50	\$21.50
Prawn	\$15.00	\$22.00

SPICY ASIAN SALADS

SERVED WITH STEAMED JASMINE RICE

Y1. THAI BEEF SALAD **GF** \$22.90
Beef slices grilled in the wok, then mixed with our special roasted rice powder, fresh coriander, lime juice, shallot and chilli powder.

Y2. THAI CHICKEN SALAD **GF** \$22.90
Chicken mixed with special roasted rice powder, shallots, fresh spring onions, lemongrass, coriander, chilli and lime juice.

Y3. VIETNAMESE SALAD **GF**
Mint, lime juice, fish sauce and fresh coriander flavours mixed with lettuce, chopped cucumber, carrots, red onion and tomato.

Chicken	\$22.90
Prawn	\$24.00

FRIED RICE

F1. NASI GORENG *****
A traditional Indonesian favourite cooked with quality jasmine rice, fresh seasonal vegetables and pineapple.

Chicken, Pork or Vegetarian	\$20.90
Seafood or Combination	\$22.50
Prawn	\$23.50

F2. SPICY KIMCHI FRIED RICE **GF**
Fried rice cooked with kimchi special curry paste, spices blended to enhance the traditional favourites.

Chicken, Pork or Vegetarian	\$20.90
Seafood or Combination	\$22.50
Prawn	\$23.50

F3. CASHEW NUT FRIED RICE *****
Fried rice stir fried with ginger and fresh vegetables, topped with a sweet soy sauce and roasted cashew nuts.

Chicken, Beef, Pork or Vegetarian	\$22.50
Seafood	\$23.00
Prawn	\$24.00

NOODLES

N1. PAD THAI **GF**
White rice noodles cooked with bean sprouts, spring onion and crushed peanuts in our special pad Thai sauce, served with fresh lemon and sprouts.

Chicken, Pork, Beef or Vegetarian	\$21.90
Seafood	\$22.50
Prawn	\$24.00

N2. BEIJING EGG NOODLES
Egg noodles and seasonal vegetables stir fried in the wok.

Chicken, Beef, Pork or Vegetarian	\$20.90
Seafood	\$21.50
Prawn	\$23.00

N3. VIETNAMESE SPICY FRIED NOODLE WITH BASIL *****
Flat white rice noodles stir fried with seasonal vegetables, fresh basil, and fresh chilli on the side.

Chicken, Beef, Pork or Vegetarian	\$21.50
Seafood	\$22.00
Prawn	\$23.50

STIR FRIES

S1. KUNG PAO CHICKEN STIR FRY \$22.90
Spicy stir fried battered chicken, peanuts, vegetables and chilli peppers cooked in Sichuan sauce.

S2. GARLIC HOT PLATE *****
Fresh garlic fried in the wok with a selection of vegetables – a must for garlic lovers. Served on a steamy hot plate.

Chicken, Beef, Pork or Vegetarian	\$22.90
Seafood	\$23.50
Prawn	\$24.50

S3. FRESH BASIL AND CHILLI *****
Fresh basil and hot chilli cooked traditional Thai style with green vegetables.

Pork, Chicken or Vegetarian	\$22.00
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S4. CHICKEN AND CASHEW NUT ***** \$22.90
Chang Mai style fresh vegetables and cashew nuts stir fried with soy sauce base.

S5. BATTERED CHICKEN AND CASHEWS \$23.90
Sweet chilli jam sauce cooked with battered chicken and vegetables.

S6. GINGER STIR FRY *****
Fresh ginger root fried in the wok with fresh vegetables and mushrooms.

Chicken, Beef, Pork or Vegetarian	\$22.00
Seafood	\$22.50
Prawn	\$23.50

S7. CANTONESE SWEET AND SOUR *****
A tasty special sweet and sour sauce cooked with pineapple and tomato.

Chicken, Beef, Pork or Vegetarian	\$22.00
Seafood	\$22.50
Prawn	\$23.50
Fish	\$25.00

S8. SINGAPORE SATAY **GF**
Our own roasted spiced peanut sauce combined with a selection of seasonal vegetables, rich, sweet and satisfying.

Chicken, Beef, Pork or Vegetarian	\$22.90
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S9. OYSTER SAUCE AND MUSHROOMS *****
Fresh broccoli and vegetables stir fried with added mushrooms and oyster sauce.

Chicken, Beef, Pork or Vegetarian	\$22.00
Seafood	\$22.50
Prawn	\$23.50

S10. BLACK PEPPER HOT PLATE *****
Fresh vegetables stir fried with cracked black pepper and garlic sauce.

Chicken, Beef, Pork or Vegetarian	\$22.90
Seafood	\$23.50
Prawn	\$24.50

S11. VIETNAMESE LEMONGRASS STIR FRY *****
Stir fried with fresh lemongrass and fresh seasonal vegetables.

Chicken, Beef, Pork or Vegetarian	\$22.00
Seafood	\$22.50
Prawn	\$23.50

S12. SPICY HERBS *****
This dish is flavoured with a wonderful variety of Asian flavours, including lemongrass, fresh basil, garlic and green peppercorns. This is a hot and very flavoursome meal with stir fried fresh vegetables, and bamboo shoots.

Chicken, Beef, Pork or Vegetarian	\$22.00
Seafood	\$22.50
Prawn	\$23.50

S13. HONEY LEMON CHICKEN \$23.90
Crispy chicken pieces stir fried with a tangy lemon and sweet honey sauce. Served with fresh salad and a bowl of jasmine rice.

S14. VIETNAMESE FRIED FISH \$25.00
Fish fillets dipped in tempura batter and deep fried, placed on a hot plate with stir fried tomatoes, red onion, mushrooms and covered in a mild garlic, chilli and black pepper sauce.



CURRIES

SERVED WITH STEAMED JASMINE RICE
Curries come to you in mild spiciness. If you want it hotter, please let your wait staff know for complimentary chilli.

C1. GREEN CURRY **GF**
Green chilli curry paste, slow cooked with coconut cream, spices, an array of selected vegetables and fresh basil.

Chicken, Beef, Pork or Vegetarian	\$22.90
Seafood	\$23.50
Prawn	\$24.50

C2. VEGAN RED DUCK CURRY **GF** \$24.00
A soy based duck flavoured curry specially created for the monks of South East Asia, with seasonal vegetables.

C3. MASSAMAN CURRY **GF**
A mild curry cooked in coconut cream, potatoes, ginger and peanuts.

Chicken, Beef or Vegetarian	\$22.90
Prawn	\$24.50

C4. PANANG BEEF CHEEK CURRY **GF** \$24.00
A mild curry cooked with coconut cream, kaffir leaves and vegetables. Popular curry with a slight lime tang.

C5. KUNG FU CURRY WITH FRESH BASIL AND FRESH CHILLI **GF**
Red based curry cooked with vegetables, lime leaves and fresh basil herb. (This is a hot curry).

Chicken, Beef, Pork or Vegetarian	\$22.00
Seafood	\$23.00
Prawn	\$24.00

C6. LAMB SHANKS IN SOUTH EAST ASIAN CURRY SAUCE **GF**
Quality lamb shanks slow-cooked in curry paste and coconut cream, with chunky potato, onion and peanuts.

One Shank	\$19.90
Two Shanks	\$29.00

C7. VIETNAMESE LAKSA **GF**
Fresh vegetables cooked in Laksa paste and coconut cream, served on a bed of rice vermicelli noodles and topped with thin rashers of omelette, fresh coriander and fried shallot.

Chicken, Beef, Pork or Vegetarian	\$23.00
Seafood	\$23.50
Prawn	\$24.00

C8. VIETNAMESE SEAFOOD BOAT **GF** \$25.50
Mixture of fresh mussels, squid, fish, prawns and lemongrass in an Asian coconut cream, served with rice.

EXTRAS

Chicken, Beef, Pork, Vegetables	
Peanut Sauce, Jasmine Rice	\$4.00
Seafood, Mussel, Squid, Prawn, Fish, Tofu, Cashew Nuts	\$5.00
Roti Bread	\$5.00
Fried Chunky Chips	\$6.00
Side of Stir Fry Vegetables	\$9.90

SEE OUR SHARING MENUS ON THE BACK PAGE

To ensure your meal arrives to you fresh and hot off the wok, meals are brought out immediately as they are cooked. There may be a small time delay between meals.

GF Gluten free ***** Can be made gluten free

Standard vegetarian meals contain tofu and may also contain fish sauce, oyster sauce or egg. NO MSG ADDED.

Please note: a 15% surcharge DOES NOT apply on Public Holidays.



SHARING MENUS

\$29.00 PER PERSON

SHARING MENU 1

Combination Entrée • Beijing Stir Fried Egg Noodles – Beef • Chicken Pad Thai •
Chicken Cashew Nut Fried Rice • Massaman Curry – Pork • Garlic Prawn Hot Plate •
Steamed Jasmine Rice

SHARING MENU 2

Combination Entrée • Coconut Cream Chicken Soup • Thai Beef Salad •
Vietnamese Spicy Fried Noodles With Basil • Singapore Satay Stir Fry – Pork •
Vietnamese Fried Fish Steak • Steamed Jasmine Rice

SHARING MENU 3

Combination Entrée • Black Pepper Hotplate – Beef • Vietnamese Laksa – Chicken •
Sweet and Sour Pork • Spicy Singapore Fried Rice – Seafood • Green Curry – Chicken •
Steamed Jasmine Rice



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