

## DUCK

- G.2 **Larb Duck** \$27.00  
Roasted duck cooked with Thai herbs, lime juice and fresh chilli
- G.3 **Roasted Duck Red Curry** \$27.00  
Roasted duck in red curry with coconut milk, grapes, pineapple and vegetables
- G.4 **Basil & Garlic Duck** \$27.00  
Stir fried Roasted duck with garlic, sweet basil and fresh chilli
- G.5 **Cashew Nuts Duck** \$28.00  
Stir fried Roasted duck with cashew nuts, vegetables and oyster sauce
- G.6 **Noodle Duck** \$27.00  
Stir fried egg noodles with roasted duck & vegetables
- G.7 **De GRAND Duck** \$27.00  
Special duck dish with homemade sauce with vegetables flambéed in brandy
- G.9 **Roasted Duck Green Curry** \$27.00  
Traditional Thai green curry with roasted duck, coconut milk and green vegetables

## NOODLE

- I.1 **Pad Thai** Traditional stir fried rice noodle with peanut, bean sprouts and spring onion
- Chicken \$23.00  
Prawns \$26.00
- I.2 **Drunken Noodle** Stir fried noodle with chilli, garlic, basil, and vegetables
- Chicken or Beef \$23.00  
Prawns \$26.00
- I.4 **De GRAND Noodle** Stir fried noodle with special homemade sauce and vegetables
- Chicken \$23.00  
Prawns \$26.00
- I.5 **Pad See Iew Noodle** Stir fried flat rice noodle with special dark sauce and vegetables
- Chicken \$23.00  
Prawns \$26.00

## RICE

- J.1 **De GRAND Fried Rice**  
Stir fried rice with special homemade sauce
- Chicken, Beef or Pork \$23.00  
Prawns \$26.00
- J.2 **Tropical Fried Rice**  
Stir fried rice with Thai spices, pineapple & cashew nuts
- Chicken, Beef or Pork \$24.00  
Prawns \$26.00
- J.3 **Thai Fried Rice**  
Thai style stir fried rice
- Chicken, Beef or Pork \$23.00  
Prawns \$26.00
- J.4 **Steam Jasmin Rice** \$3.00

## VEGETARIAN

### APPETISERS

- K.1 **Spring Rolls** \$11.00  
Thai style spring rolls filled with vermicelli & vegetables
- K.2 **Satay Tofu** \$11.00  
Crispy tofu with peanut sauce
- K.3 **Corn Cakes** \$11.00  
Sweetcorn fritters
- K.5 **Fresh Spring Rolls Vegetables** \$12.00  
Fresh salad rolled in rice pastry
- K.6 **Kari Puffs Vegetables** \$11.00  
Vegetables cooked with curry powder, onion and kumara in puff pastry

### SOUPS

- L.1 **Tom Yum Vegetables** \$12.00  
Spicy vegetable soup with Thai herbs and lime juice
- L.2 **Tom Kha Vegetables** \$12.00  
Lightly spiced soup of vegetables bean curd in coconut milk

### MAINS

- N.1 **Green Curry Vegetables** \$23.00  
Traditional Thai green curry with coconut milk & green vegetables
- N.2 **Panang Curry Vegetables** \$23.00  
Thick Red curry with coconut milk crushed roasted peanuts and vegetables
- N.4 **Cashew Nut Vegetables** \$24.00  
Stir fried vegetables, tofu with cashew nuts & oyster sauce
- N.5 **Pra-Ram Vegetables** \$24.00  
Stir fried vegetables, tofu topped with peanut sauce
- N.6 **Basil & Garlic Vegetables** \$23.00  
Stir fried vegetables, tofu with fresh chilli, garlic & sweet basil
- N.7 **Sweet & Sour Vegetables** \$23.00  
Stir fried vegetables, tofu with sweet and sour sauce
- N.8 **Oyster Sauce Vegetables** \$23.00  
Stir fried vegetables, tofu with oyster sauce
- N.9 **Pad Thai Vegetables** \$23.00  
Traditional stir fried rice noodle with tofu, egg, peanuts, bean sprouts and spring onion
- N.10 **Thai Fried Rice Vegetables** \$23.00  
Thai style stir fried rice with vegetables and tofu
- N.11 **Yellow Curry Vegetables** \$23.00  
Traditional Thai yellow curry with coconut milk, tofu & vegetables
- N.12 **Pad Pet Vegetables** \$23.00  
Traditional Thai chilli paste with vegetables, tofu, Thai herbs and coconut milk
- N.13 **Drunken Noodle Vegetables** \$23.00  
Stir fried rice noodle with chilli, garlic, basil, tofu and vegetables



THAI RESTAURANT & BAR

## TAKEAWAY MENU

Opening Hours

Lunch Weekdays 12:00-3:00pm

Dinner daily 5:30pm. - Late

Fully Licensed & BYO Wine.

EPSOM

Ph: 09 522 22 33

93 Great South Rd., Greenlane



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Website : [www.degrand.co.nz](http://www.degrand.co.nz)

## APPETISERS

A.1	<b>Spring Rolls</b>	\$12.00
	Thai style spring rolls with vermicelli & vegetables	
A.2	<b>Money Bags</b>	\$12.00
	Minced chicken, prawn with peanut wrapped in pastry	
A.3	<b>Kari Puffs</b>	\$12.00
	Minced Chicken cooked with curry powder, onion, kumara in puff pastry	
A.4	<b>Chicken Satay</b>	\$12.00
	Strips of grilled marinated chicken in Thai spices with peanut sauce	
A.5	<b>Bacon Prawns</b>	\$15.00
	Marinated prawn wrapped with bacon	
A.6	<b>Fish Cakes</b>	\$15.00
	Thai fish cakes finely minced with curry paste	
A.7	<b>Fresh Spring Rolls</b>	\$15.00
	Prawn & fresh vegetables rolled in rice pastry	
A.11	<b>Mixed Appetisers</b>	\$12.00
	Our chef's selection of mixed appetisers A1, A2, A3, A4	
A.13	<b>Prawns on Toast</b>	\$13.00
	Minced chicken and prawns on toast	
A.14	<b>Chicken Wings</b>	\$14.00
	Deep fried chicken wings marinated with Thai herbs served with plum sauce	
A.17	<b>Calamari</b>	\$16.00
	Southern Thai calamari with herbs mayo & sweet chilli sauce	
A.18	<b>Thai Fries</b>	\$12.50
	Thai style fries and crisp	
A.19	<b>Kaffer Lime Chicken</b>	\$16.00
	Chicken thigh with homemade coconut sauce	
A.20	<b>Wok Tossed green</b>	\$14.00
	With crispy garlic & chilli	
A.21	<b>Thai Seafood Cracker</b>	\$9.00

## SALADS

C.1	<b>Thai Spicy Salad</b>	
	Grilled chicken breast or beef sirloin dressed with hot & spicy sauce and Thai herbs	
	<b>Chicken</b>	\$23.00
	<b>Beef</b>	\$25.00
C.2	<b>Larb</b>	\$23.00
	Finely chopped chicken, pork or beef cooked with lime juice, Thai herbs and chilli	
C.4	<b>Yum Pla</b>	\$28.00
	Country style crispy snapper fillet with shallots, coriander, spring onion, lime juice, fish sauce & roasted ground rice with cashew nuts	
C.6	<b>Green Papaya Salad with Prawns</b>	\$26.00
	Shredded raw papaya mixed with chilli, tomato, round beans, garlic, peanuts, lime juice and fish sauce	

## SOUPS

B.1	<b>Tom Yum</b>	<b>Chicken</b>	\$12.00
	Spicy soup with lime juice, mushrooms and Thai herbs	<b>Prawns</b>	\$14.00
		<b>Seafood</b>	\$14.00
B.4	<b>Tom Kha</b>	<b>Chicken</b>	\$12.00
	Lightly spiced soup with mushrooms & coconut milk	<b>Prawns</b>	\$14.00
		<b>Seafood</b>	\$14.00

## CURRIES

D.1	<b>Green Curry</b>	Traditional Thai green curry with coconut milk & green vegetables	
	<b>Chicken, Beef or Pork</b>		\$23.00
	<b>Prawns</b>		\$26.00
D.2	<b>Panang Curry</b>	Thick Red curry with coconut milk and crushed roasted peanuts	
	<b>Chicken, Beef or Pork</b>		\$23.00
	<b>Prawns</b>		\$26.00
D.5	<b>De GRAND Curry</b>	Special Yellow curry with sweet potato, shallot and coconut milk	
	<b>Chicken</b>		\$23.00
	<b>Prawns</b>		\$26.00
D.7	<b>Massaman Curry</b>	Chicken or beef tender in curry sauce with coconut milk, peanut, kumara and onion	
	<b>Chicken or Beef</b>		\$25.00
O.3	<b>Roti Bread</b>		\$6.00

## STIR FRIED

E.1	<b>Cashew Nut</b>		\$25.00
	Chicken, beef or pork with cashew nuts, vegetables & oyster sauce		
E.2	<b>Pra-Ram</b>		\$25.00
	Chicken, beef or pork with vegetables topped with peanut sauce		
E.3	<b>Basil &amp; Garlic</b>		\$23.00
	Chicken, beef or pork with fresh chilli, garlic & sweet basil		
E.4	<b>Ginger</b>		\$23.00
	Chicken, beef or pork with fresh ginger, spring onion and mushroom		
E.5	<b>Sweet &amp; Sour</b>		\$23.00
	Chicken or pork with sweet and sour sauce, pineapple, tomato, onion, carrot & cucumber		
E.6	<b>Garlic &amp; Pepper</b>		\$23.00
	Chicken, beef or pork with special sauce, ground pepper and fresh garlic		
E.7	<b>Beef Oyster Sauce</b>		\$23.00
	Beef with oyster sauce and seasonal vegetables		
E.8	<b>Red Whiskey Beef</b>		\$25.00
	Sliced beef sirloin with special red whiskey sauce and vegetables		

E11.	<b>Crispy Pork</b>	\$25.00
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Deep fried breadcrumb pork fillet marinated with Thai herbs and vegetables

E.12	<b>Chreme Cheese</b>	<b>Beef or Lamb</b>	\$27.00
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Stir-fried with homemade peanut sauce and vegetables

E.13	<b>Mecademia Chicken</b>	\$28.00
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Minced chicken with macadamian nuts stir-fried with vegetables

E.14	<b>Egg Plant</b>	\$28.00
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Stir-fried chicken minced and prawn with basil and garlic

## SEAFOODS

F.1	<b>Cashew Nut</b>	\$28.00
	Prawns or scallops with cashew nuts, vegetables and oyster sauce	
F.2	<b>Basil &amp; Garlic</b>	\$26.00
	Prawns or Combination Seafoods with sweet basil, Garlic and fresh chilli	
F.3	<b>Garlic and Pepper</b>	\$26.00
	Prawns or combination seafood with special sauce ground pepper, fresh garlic with steamed vegetables	
F.4	<b>Ginger</b>	
	King Prawns with fresh ginger and vegetables	
	<b>Snapper</b>	\$29.00
	<b>Prawns or Scallops</b>	\$26.00
F.5	<b>Pad Ped Seafood</b>	\$26.00
	Traditional Thai chilli paste with combination seafood, Thai herbs and coconut milk	
F.6	<b>Sweet &amp; Sour</b>	
	Snapper fillet or Scallops with sweet & sour sauce pineapple, onion, tomato and cucumber	
	<b>Snapper</b>	\$29.00
	<b>Prawns or Scallops</b>	\$26.00
F.8	<b>Black Pepper Snapper</b>	\$29.00
	Snapper fillet with homemade black pepper sauce and vegetable	
F.11	<b>Chilli Snapper</b>	\$30.00
	Deep fried whole snapper topped with Thai style sweet chilli sauce	
F.12	<b>Basil &amp; Garlic Snapper</b>	\$32.00
	Deep fried whole snapper topped with chopped chicken, garlic, fresh chilli & sweet basil	
T.1	<b>Masaman Lamb Curry</b>	\$25.00
	coconut milk, peanut, sweet potato and onion	
T.2	<b>Basil &amp; Garlic Lamb</b>	\$25.00
	Stir fried lamb with fresh chilli, garlic & sweet basil	
T.5	<b>De Grand Lamb Cutlet</b>	\$29.00
	Marinated Lamb cutlet with special sauce, Thai herbs served with vegetables	
T.6	<b>Cashew Nuts Lamb</b>	\$26.00
	Stir fried lamb with cashew nuts, vegetables and oyster sauce	
T.7	<b>Garlic &amp; Pepper Lamb</b>	\$25.00
	Stir fried lamb with special sauce, ground pepper and fresh garlic	