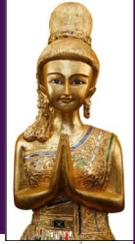




# Starake



Traditional and Modern Thai Cuisines  
Fully Licensed

**Sawadee, welcome** to Starlake Restaurant in the heart of Havelock North Village. Thai food has become the most popular food in New Zealand, is recognised one of the world's great cuisines. Its the blend of tastes– hot, sour, sweet salty and spicy with subtle addition of the aromatic herbs.

**Our chefs are constantly creating new recipes, incorporating authentic ingredients to produce both traditional and modern cuisine.**

**Our secret recipes that made our food so popular are, fresh ingredients and fresh local Produce and quality Food, with experiences of more then 20 years of foods and hospitality, we have developed many different recipes like no other Thai restaurant has. Like our signature dishes ..is a must try! Talk to our friendly staff, you can also be more adventurous and try something new and seasonal dish from our black board.**

**Please note the heat rate with Chilli\***

**\* Mild    \*\*Medium    \*\*\*Hot    \*\*\*\*Thai hot**

- Not all Thai foods are hot and spicy any dish can be cater to suits your taste.
- If you have a favourite Thai dish that's not in our menu, please ask our staff as we may be able to prepare it especially for you.
- **We may not listed all the ingredients, please advise if you have any dietary requirements or food allergy.**
- We are fully Licensed restaurant, but we let you bring your favourite bottle of wine in to enjoy with a charge of \$8 per bottle to help with any costs of breakages and loss of Profit.
- **Please advise us immediately at the time you received your meals, if you are not satisfied with your meals, or full price will be charged. Taste may vary for each person.**
- Dining on Friday and Saturday night- minimum spend per person is \$30 or greater.

**One Bill per Table or split between diners would be appreciated  
Thank you**



# Dinner Menu

## Accompaniments:

<b>Roti bread with sweet peanut sauce</b>	<b>6.00</b>
Thai style flat bread (home made)	
<b>Steamed jasmine rice per serve</b>	<b>3.00</b>
<b>Pickle Vegetables</b>	<b>6.50</b>
<b>Coconut rice</b>	<b>5.50</b>
<b>Bowl of vegetables</b>	<b>10.50</b>
<b>Bowl of Fries</b>	<b>6.50</b>
<b>Plain noodle</b>	<b>5.50</b>
<b>Fresh Chilli sauce</b>	<b>3.00</b>



10. Blanket Prawns



4. Seaweed Rolls

## Starters:

1. **Thai Spring Rolls**  
Chef's own recipe wrapped in crispy pastry served with dipping sauce.  
Minced Pork 11.50
2. **Chicken Satay** with sweet peanut sauce 12.50
3. **Vegetable Puffs** 11.50  
Fried Pastries filled with vegetable and mushroom.
4. **Seaweed Rolls** 13.50  
Pork and prawn meat rolled with seaweed and sesame with wasabi mayo
5. **Starlake Dumpling** 13.50  
Prawn & pork steamed dumplings with soya chilli oils\*
6. **Curry Puffs** 11.50  
Minced chicken, potato, onion & curry spices. Served with dipping sauce
7. **Golden Bags** 11.50  
Filled with chicken, carrot, corn and spices, crispy fried. Served with dipping sauce
8. **Tempura Vegetable** 11.50  
Deep fried seasonal vegetable in tempura. Served with dipping sauce
9. **Coconut Scallops** 13.50  
Lightly coated with coconut crumbs, crispy fried served with chilli sauce
10. **Blanket Prawn (gluten free)** 12.50  
Marinated Tiger prawns wrapped in rice paper lightly fried
11. **Chefs selections of mixed starters** 13.50  
Includes spring roll, blanket prawn, seaweed rolls, curry puff and golden bag. per person



## Soups

12. **Tom Yum\*\***  
Traditional hot and sour soup, flavoured with lemongrass, onion, mushroom tomato, lemon juice  
Chicken small 10.50 large 19.50  
Prawns or Mixed seafood 12.50 22.50
13. **Tom Kha Gai** - chicken in coconut soup, with galangal, lemongrass and mushroom  
small 10.50 large 19.50
14. **Ginger pork soup** small 10.50 large 19.50  
Minced pork, tofu with ginger, mushroom, spring onion and coriander.
15. **Chicken and corn soup** small 10.50 large 19.50



## Main: Meat

- M1 **Beef salad\*\*** 24.50  
Grilled scotch fillet, sliced tossed chilli and lime dressing, cucumber, tomatoes, onion, celery and lettuce.
- M2 **Crispy Pork salad\*\*\*** 23.50  
Crispy fried pork tossed in seasonal greens, coriander, tangy chilli lime dressing.
- M3 **Starlake Steak\*** 26.50  
Grilled marinated fillet steak sliced, topped with our house made sauce, crunchy shallot and coriander.
- M4 **Green curry Beef\*\*** with bamboo shoots, green vegetable and coconut cream 22.50
- M5 **Beef Cheek Curry\*** Braised beef cheek with house curry, carrots, kaffir leaves, tamarind. 24.50  
Served on bed of veggies and cashew.
- M6 **Mussamun Lamb curry \*\*** with peanut, onion, potatoes, carrot & tamarind sauce 25.50
- M7 **Yellow Beef curry\*\*** An Indian-influenced curry, Thais recreated to their own taste 22.50  
with potatoes, carrots and onion.
- M8 **Pad Ped Moo Grob\*\*** famous crispy pork stir-fry in red curry paste, beans, bamboo shoots, 25.50  
bak choy zucchini, coconut cream.
- M9 **Mountain Pork (meat lovers) \*\*\*** still popular from the southern village of Thailand, 22.50  
we recreated with our own recipes, sautéed sliced pork cooked in house made chilli paste, coconut cream and kaffir lime.
- M10 **Pad Pak Moo Grob**— stir-fried crispy pork with seasonal vegetables and oyster sauce 25.50
- M11 **Pork with pineapple** - wok fried with pineapple mushroom, tomato, onion, capsicum 22.50  
in oyster sauce, topped with cashew nuts.
- M12 **Sing's XO Chilli Beef\*\***- Wok tossed beef strips with xo chilli, onion, and green shallots and 25.50  
Red pepper.



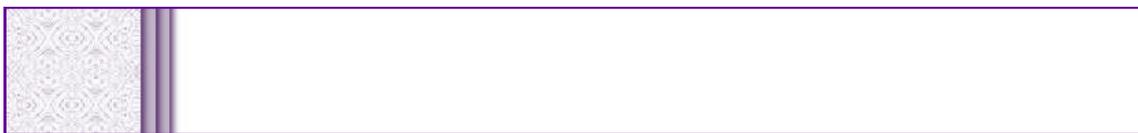
## Main (Poultry):

- P1 **Green curry chicken \*\*** - a sweet curry with coconut cream, beans, bamboo shoots, zucchini and capsicum. 22.50
- P2 **Panang chicken\*\*** - a creamy curry slightly sweet with peanut, capsicum, coconut cream and kaffir leaves 23.50
- P3 **Duck curry\*\*** tendered roasted duck with pineapple, grapes, tomato, onion, red curry sauce. 28.50
- P4 **Red curry Chicken\*\*** - chicken in red curry, beans, zucchini, bamboo shoots, coconut milk kaffir leaf. 22.50
- P5 **Yellow curry chicken\*** - with potato, carrots, and onion 22.50
- P6 **Gai Fai \*\*\*\*** - if you wanting the heat this is perfect!! 23.50  
Chicken cook in creamy hot curry sauce with coconut cream, capsicum, kaffir leaf.
- P7 **Chicken cashew nuts\*** 22.50  
Stir-fried marinated chicken with cashew nuts, mushroom, baby corn, celery, onion, capsicum and oyster sauce
- P8 **Pad Krapraw Gai Sub\*\* ( one of Sing's favourite!)** 24.50  
Minced Chicken stir fried with chilli basil sauce, garlic, mushroom, zucchini onion and capsicum.
- P9 **Chilli garlic chicken\*\*** - with seasonal vegetables and oyster sauce 22.50
- P10 **Ginger Chicken**– wok fried with fresh ginger and seasonal vegetables 22.50



## Main (Seafood):

- S1 **Crunchy Squid\*\*** 24.50  
Lightly fried squid topped with red curry sauce, capsicum and kaffir leaf
- S2 **Ocean catch** - fillet fish of the day pan fried with fresh ginger, garlic and oyster sauce, and coriander 25.50
- S3 **Choo Chee Fish\*\*** - fish of the day crispy fried topped with red curry sauce. 25.50
- S4 **Crunchy Prawns\*\*** - topped with panang curry sauce. 26.50
- S5 **XO Chilli Tiger prawns\*** Wok fried King prawn with house xo sauce., onion, red pepper 26.50
- S6 **Crispy Garlic Prawns\*\***- lightly fried tossed in fried garlic, black pepper, chilli and spices 26.50
- S7 **Scallops and cashew nuts**– wok fried with diced vegetable, cashew nuts and oyster sauce 27.50
- S8 **Seafood Boat \*\*\*** combination of seafood with chilli basil sauce green pepper corn, kaffir lime, Galangal, lemongrass so spicy!! A must try. 26.50
- S9 **Seafood curry\*\*** combination of seafood with red curry sauce and vegetables 26.50



## Specialty Dishes:

- |      |   |       |
|------|---|-------|
| Sp1  | <b>Crispy Duck**</b> crispy roasted duck breast sliced topped with chefs spicy sauce<br>On bed of greens. Served on sizzling hot plate.( our signature dish a must try) | 28.50 |
| Sp2  | <b>Spiced lamb Rack**</b> grilled New Zealand lamb cutlets marinated in thai spices,<br>Seasonal greens topped with house made sauce, served on sizzling hot plate.     | 29.50 |
| Sp3  | <b>Starlake sweet and sour Pork</b><br>Fried pork tossed in pineapple, onion, cucumber, capsicum, with sweet and sour sauce.  | 22.50 |
| Sp4  | <b>Thai Bar-B Q chicken with sweet peanut sauce</b>   | 23.50 |
| Sp5  | <b>Lemon Chicken</b> – Chicken breast, crispy fried topped with our famous honey<br>lemon sauce   | 23.50 |
| Sp6  | <b>Almond Chicken**</b><br>Delicious crispy fried chicken fillet coated w crumb almond topped with creamy curry<br>Sauce, and broccoli.                                 | 25.50 |
| Sp7  | <b>Crispy Pork hot plate*</b><br>Crispy pork sautéed in B.B.Q chilli sauce, onion, mushroom, baby corn, capsicum.   | 25.50 |
| Sp8  | <b>Five Spiced Squid*</b> popular squid crispy fried tossed with five spice, butter, onion, chilli.   | 24.50 |
| Sp9  | <b>Sizzling Lamb hot plate **</b> - sautéed sliced lamb with chilli, lemongrass, vegetables in<br>oyster sauce. Served on hot plate.                                    | 26.50 |
| Sp10 | <b>Chicken delight**</b> - Fried chicken wok tossed in sweet chilli tamarind sauce.   | 23.50 |

## Main (Vegetarian):

- |    |  |       |
|----|--|-------|
| V1 | <b>Ginger vegetable</b> – wok fried in garlic and fresh ginger soya sauce.   | 19.50 |
| V2 | <b>Tofu with chilli **</b> – wok fried bean cure with chilli garlic and seasonal vegetable                               | 21.50 |
| V3 | <b>Satay vegetables</b> – steamed mixed seasonal vegetables tossed in sweet peanut sauce,<br>With a touch of cashew nuts | 20.50 |
| V4 | <b>Green curry **</b> - with vegetable, tofu, coconut cream  | 20.50 |
| V5 | <b>Pad Pak</b> – stir-fried vegetables and cashew nuts.  | 19.50 |
| V6 | <b>Panang Mushroom**</b> - a sweet curry with mushroom, potatoes, broccoli, peanuts.                                     | 19.50 |



Please note: most of the dishes can be prepared vegetarian style,  
please ask our staff.



## Rice and Noodle:

R1	<b>Steamed Jasmine Rice</b>	per person	3.00
R2	<b>Vegetable fried Rice</b> - with egg, onion, and peas		18.50
R3	<b>Starlake Fried Rice</b> - combination of meat, shrimps, egg, onion and vegetable, cashew nuts		20.50
R4	<b>Pineapple fried Rice</b> - famous thai fried rice with curry powder, chicken, prawn, cashew nuts		20.50
R5	<b>Pad Thai</b> - famous rice noodles stir fried with King prawns, bean sprout, egg, peanut, tofu, and tamarind sauce		22.50
R6	<b>Starlake Noodles</b> - wok fried egg noodles, combination of meats, and vegetables		19.50
R7	<b>Ho Fun Noodles</b> – Stir-fried thick rice noodle with Crispy Pork, beans sprout, bak Choy and green shallot		23.50

**Note: We may not list all the ingredients, please advise us if you have any special dietary or food Allergy.**

<b>Accompaniments:</b>	
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Thai style flat bread (home made)	
<b>Steam jasmine rice per serve</b>	<b>3.00</b>
<b>Pickle Vegetables</b>	<b>6.50</b>
<b>Coconut rice</b>	<b>5.50</b>
<b>Bowl of vegetables</b>	<b>10.50</b>
<b>Bowl of Fries</b>	<b>6.50</b>
<b>Plain noodles</b>	<b>5.50</b>
<b>Fresh chilli and fish sauce</b>	<b>3.00</b>

**\*P.S 15% Surcharge may apply on the Public holidays\***  
**\*G.S.T Inclusive\***

