



# CROUCHING TIGER

## SNACKS AND BITES

- Tamari roast almonds \$7 VE, GF
- Edamame, sea salt, smoked chilli flakes \$9 VE, GF
- Popcorn tofu, crisp shallots, sesame mayo \$11 V
- Roti chenai, satay sauce \$8 V
- Pani puri (6) filled with tiger-style chicken curry \$12
- Pani puri (6) filled with dhal & coconut yoghurt \$12 VE


## STREET FOOD

- Tiger prawn toast, chilli, ginger, lime dipping sauce \$12
- Five spice crispy chicken, wasabi mayo \$13 GF
- Cauliflower pakoras, mint coconut yoghurt \$12 VE, GF
- Panko-crumbed beef cheek, miso aioli \$14
- WONTONS (4)
- Shitake mushroom & tofu, chilli vinegar \$10 VE
- DUMPLINGS (3)
- Prawn & pork, lemongrass, radish vinegar \$12
- Chicken, ginger & cashew, radish vinegar \$12

## STEAMED / BAO BUNS

- Pork belly bao, kimchi mayo, korean BBQ, crackle \$8
- Tempura eggplant bao, pickles, gochujang aioli \$8V




## YAKITORI GRILL

- Chicken thigh, lemongrass, tamari, honey, ginger \$12 GF
- Char siu sticky pork ribs, spicy gochujang \$14 

## SUMMER ROLLS

- Tiger prawns, spring onion, coriander \$12 GF
- Smoked duck, pickled veges, cucumber \$12 GF

## SALADS & FRESH CUTS

- Thai beef salad, mint, coriander, cucumber, toasted red rice, nam prick \$24 GF 
- Roast duck, oranges, beansprouts, soba noodles, mint, pickled red onion, spicy hoisin dressing \$24 
- Fijian-style fish salad, coconut, chilli, coriander, lime, cherry tomato \$22 GF 
- Coconut-poached chicken, rice noodles, sweet & sour mango, toasted coconut, cashew, sesame \$21 GF

## SOUPS / NOODLES / CURRY

- Chicken laksa, coconut, chilli, coriander, lime, noodles, bean sprouts \$20 
- Massaman lamb curry, potatoes, peanuts, served with jasmine rice \$26 GF
- Mushroom & pea bhaji curry, spinach, coconut cream, served with jasmine rice \$22 VE, GF
- Pad Thai: flat rice noodles, vegetables, egg, cashew, peanut, tamarind \$20 V, GF
- add chicken or prawn \$5, both \$10

## TIGER SPECIALITIES

- Roast duck - whole \$65, or half \$35:
- with Chinese pancakes, spring onion, cucumber, carrot, hoisin
- Chinese roast pork belly, with salad of bok choy, pickled shitake mushrooms and sesame \$32 GF

## SIDES

- Jasmine rice \$4 VE, GF
- Asian slaw \$8 VE, GF
- Asian greens, sweet soy, garlic, peanuts \$10 VE

## DESSERTS / COFFEE / TEA

- Mango and palm sugar custard trifle \$16 V
- Lemongrass pannacotta, tropical fruit & coconut salad \$16 GF
- Tiger selection of sorbets, fresh fruits and toasted black sesame \$16 GF
- Vietnamese coffee with condensed milk \$6 (hot or iced)
- Filter coffee \$4
- Loose leaf tea: Green or English breakfast \$5

## BANQUET A \$50pp (minimum 2 people)

- Edamame, sea salt, smoked chilli flakes
- Tamari roast almonds
- Pani puri with dhal & coconut yoghurt
- Prawn toast, chilli, ginger, lime dipping sauce
- Prawn & pork, lemongrass dumplings
- Chinese roast pork belly, with salad of bok choy, pickled shitake mushrooms and sesame

## Asian slaw and Jasmine rice

## BANQUET B \$65pp (minimum 2 people)


- Edamame, sea salt, smoked chilli flakes
- Tamari roast almonds
- Pani puri with tiger-style chicken curry
- Prawn toast, chilli, ginger, lime dipping sauce
- Chicken, ginger & cashew dumplings
- Roast duck with Chinese pancakes
- Asian slaw and Jasmine rice
- Sorbets, fresh fruits and toasted black sesame

## COCKTAILS

- Blushing Tiger \$16
- Flor de Cana white rum, fresh lime, watermelon liqueur, mint, soda
- Hidden Dragon \$17
- Haymans London dry gin, sake, elderflower liqueur, cucumber syrup
- Zesty Peddlers \$15
- Peddler gin, sherry, yuzu tonic, soda
- Singapore Sling \$17
- Peddler gin, cherry liqueur, benedictine, lime, pineapple juice
- Coconut Margarita \$16
- El Jimador tequila blanco, cointreau, coconut cream
- Rosebud \$16
- Vanilla vodka, passionfruit, pineapple juice, cranberry juice, lime
- Mt. Fuji \$15
- Vanilla vodka, apple juice, cinnamon, lemon

## MOCKTAILS

- Virgin Pineapple Mojito \$10
- Fresh lime, pineapple juice, mint, soda
- Tiger Iced Tea \$10
- Lemon, ginger, mint
- Lucky Lotus \$10
- Mixed fruit juice, grapefruit tonic, bitters

GF gluten free, VE vegan, V vegetarian,  spicy

## LUNCH AND DINNER

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