



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 \$10 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 \$40 or greater.



Set Menu 1

Minimum 4 pax or over
Charge per person:\$48.00

Appetizers

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Thai spring roll
Curry puffs
Fry wontons
Homemade sweet chilli sauce**

Main Course

Crispy pork and cashew nut*
Starlake sweet and sour pork
Beef ginger*
Green curry chicken**
Steamed Rice

Set Menu 2

Minimum 4 pax or over
Charge per person:\$55.00

Appetizers

Spring rolls
Fry wontons
Curry puffs
Stuffed mushroom
Homemade sweet chilli sauce**

Main Course

Green curry prawn**
Pad pak crispy pork
5spicy squid**
Beef and cashew nut*
Steamed Rice

Dessert

Deep fried banana & Ice cream
Or
Ice cream sundae

Set Menu 3

Minimum 4 pax or over
Charge per person:\$60.00

Appetizers

Golden bag
Curry puffs
Spring rolls
Chicken satay
Homemade sweet chilli sauce**

Main Course

Green curry seafood**
Crispy pork with cashew nut*
Crunchy squid**
XO prawn hot plate**
Steamed Rice

Dessert

Deep fry Banana & vanilla Ice cream
Or
Ice Cream Sundae

Set Menu 4

Minimum 4 pax or over
Charge per person:\$65.00

Appetizers

Chicken satay
Thai Spring Roll
Tempura prawn
Thai fish cake
Homemade sweet chilli sauce**

Main Course

Pad ped crispy pork**
Church prawns**
Beef check
Almond chicken**
Steamed Rice

Dessert

Deep Fry Banana
Or
Choc mud cake

Dinner Menu

Accompaniments:

Roti bread with sweet peanut sauce	7.90
Thai style flat bread (home made)	
Steamed jasmine rice	5.00
Pickle Vegetables	8.00
Coconut rice	8.00
Bowl of vegetables	15.00
Bowl of Fries	10.00
Plain noodle	10.00
Fresh Chilli sauce****	5.00
Homemade Hot Chilli Oil*****	5.00



Starters:

- Thai Spring Rolls** 15.90
minced pork and vegetable wrapped in crispy pastry served with dipping sauce.
- Chicken Satay** 16.90
with sweet peanut sauce
- Dumpling Prawns** 16.90
Steamed minced pork and prawns dumplings with serve with soya sauce
- Almond Prawns** 16.90
Deep fried Almond king prawn with sweet chilli sauce
- Starlake Dumplings** 16.90
Minced Pork and Prawn steamed dumplings with Tee's XO Sauce
- Curry Puffs** 15.90
Minced chicken, potato, onion & curry spices filling, serve with sweet chilli sauce
- Golden Bags** 15.90
Filled with chicken, carrot, corn and spices, crispy fried. Served with sweet chilli sauce
- Tempura Vegetable (vegetarian lovers)** 14.90
Seasonal vegetable coated tempura flour, deep-fried served with sweet chilli sauce
- Coconut Scallops** 16.90
Lightly coated with coconut crumbs, crispy fried served with sweet chilli sauce
- Thai fish cake** 15.90
Minced fish with thai herb, deep fried served with sweet chilli sauce
- Chefs selections of mixed starters** 16.90
Includes spring roll, curry puff, almond Prawn, and golden bag and wonton



Soups

12. Tom Yum**

Traditional hot and sour soup, flavoured with lemongrass, onion, mushroom tomato, lemon juice

Chicken	small	15.90	large	27.90
Prawns or Mixed seafood		17.90		29.90

13. Tom Kha Gai - chicken in coconut soup, with galangal, lemongrass and mushroom

small	15.90	large	25.90
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14. Dumpling Soup

16.90

Starlake Secret recipe Dumpling with pork veg broth.

15. Wontons Soup

small	15.90	large	25.90
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Main: Meat

M1 Starlake salad**

Selected meat mixed chilli and lime dressing, cucumber, tomatoes, onion, celery and lettuce.

Meat selections	Roast Duck	33.00	Crispy Pork	30.00
	Grilled beef	scotch fillet slice		32.00



M2 Crispy Pork Cashew nut*

30.90

Stir-fried Crispy pork with onion, carrot, young corn, mushroom, celery. Cashew nut on top.

M3 Starlake Steak*

32.00

Grilled marinated fillet steak sliced, topped with our homemade black pepper sauce.

M4 Green curry Beef** with bamboo shoots, green vegetable and coconut cream.

29.90

M5 Beef Cheek * Braised beef cheek with high reduced jus, carrots, coriander. Served on bed of veggies and cashew.

32.00

M6 Mussamun curry of Lamb** with peanut, onion, potatoes, carrot & tamarind sauce.

32.00

M7 Yellow Beef curry** An Indian-influenced curry, Thais recreated to their own taste with potatoes, carrots and onion.

29.90

M8 Pad Ped Moo Grob** famous crispy pork stir-fry in red curry paste, beans, bamboo shoots, bak choy, zucchini, coconut cream.

30.90

M9 Mountain Pork (meat lovers) *** still popular from the southern village of Thailand, we recreated with our own recipes, sautéed sliced pork cooked in house made chilli paste, coconut cream and kaffir lime.

29.90

M10 Pad Pak Moo Grob– stir-fried seasonal vegetables and oyster sauce topping on our famous crispy pork .

30.90

M11 XO Chilli Beef **- Wok fry beef strips with xo chilli, onion, pickle green pepper and red capsicum .

30.90

Main (Poultry):

P1	Green curry chicken ** - a sweet curry with coconut cream, beans, bamboo shoots, zucchini and capsicum.	29.90
P2	Panang chicken** - a creamy curry slightly sweet with peanut, capsicum, coconut cream and kaffir leaves	29.90
P3	Duck curry** tendered roasted duck with pineapple, grapes, tomato, onion, red curry sauce.	33.00
P4	Red curry Chicken** - chicken in red curry, beans, zucchini, bamboo shoots, coconut milk.	29.90
P5	Yellow curry chicken* - with potato, carrots, and onion	29.90
P6	Gai Fai **** - if you wanting the heat this is perfect!! Chicken cook in creamy hot curry sauce with coconut cream, capsicum, kaffir leaf.	30.90
P7	Chicken cashew nuts* Stir-fried marinated chicken with cashew nuts, mushroom, baby corn, celery, onion and oyster sauce	29.90
P8	Pad Krapraw Gai Sub** Minced Chicken stir fried with fresh chilli, Thai basil, garlic, mushroom, zucchini onion and capsicum.	28.90
P9	Larb chicken** - Spicy chicken mince salad, with Thai herb, garlic onion & chilli	31.90
P10	Ginger Chicken — wok fried with fresh ginger and seasonal vegetables	28.90

Main (Seafood):

S1	Crunchy Squid** Lightly fried squid topped with red curry sauce, capsicum and kaffir leaves	29.90
S2	Ocean catch - Pan fried fillet fish of the day with fresh ginger, garlic and oyster sauce, Topped with coriander	32.90
S3	Crunchy Prawns** - topped with panang curry sauce.	31.90
S4	Sizzling Tiger prawns* - in B.B.Q chilli paste, mushroom, baby corn, and green onion	31.90
S5	Crispy Garlic Prawns** - lightly fried tossed in fried garlic, black pepper, chilli and spices	31.90
S6	Scallops and cashew nuts** - wok fried with diced vegetable, cashew nuts and XO sauce	31.90
S7	Seafood Boat **** combination of seafood with chilli basil sauce green pepper corn, kaffir lime, Galangal, lemongrass so spicy!! A must try.	32.90
S8	Seafood curry** combination of seafood with red curry sauce and vegetables	32.90



Specialty Dishes:

Sp1	Crispy Duck** crispy roasted duck breast sliced topped with chefs spicy sauce on bed of greens. Served on sizzling hot plate. (our signature dish a must try)	33.00
Sp2	Spiced lamb Rack** grilled New Zealand lamb cutlets marinated in thai spices, Seasonal greens topped with house made sauce, served on sizzling hot plate.	31.90
Sp3	Starlake sweet and sour Pork Fried pork tossed in pineapple, onion, carrot with sweet and sour sauce.	28.90
Sp4	Thai B B Q chicken with sweet peanut sauce	31.90
Sp5	Lemon Chicken – Chicken breast, crispy fried topped with our famous honey lemon sauce	28.90
Sp6	Almond Chicken** Delicious crispy fried chicken fillet coated with crumb almond topped with creamy curry Sauce, with broccoli.	31.90
Sp7	Crispy Pork hot plate* Crispy pork sautéed in B.B.Q chilli sauce, onion, mushroom, baby corn, capsicum.	31.90
Sp8	Five Spiced Squid* popular squid crispy fried tossed with five spice, butter, onion, chilli.	29.90
Sp9	Sizzling Lamb hot plate ** - sautéed sliced lamb with chilli, lemongrass, vegetables in oyster sauce. Served on hot plate.	32.90
Sp10	black pepper Steak hot plate ** sautéed sliced Steak with onion capsicums mushroom Broccoli, cauliflower, zucchini black pepper sauce.	33.90



Main (Vegetarian):

V1	Ginger vegetable — wok fried in garlic and fresh ginger soya sauce	27.90
V2	Tofu with chilli ** — wok fried bean cure with chilli garlic and seasonal vegetable	28.90
V3	Satay vegetables — steamed mixed seasonal vegetables tossed in sweet peanut sauce, With a touch of cashew nuts	27.90
V4	Green curry ** - with vegetable, tofu, coconut cream	27.90
V5	Pad Pak — stir-fried vegetables and cashew nuts.	27.90
V6	Panang vegetable** - A sweet curry with mushroom, potatoes, broccoli, peanuts.	27.90
V7	Crunchy Tofu** - Fried tofu with a creamy curry slightly sweet with peanut, capsicum, coconut cream and kaffir leaves	28.90



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

Rice and Noodle:

R1	Steamed Jasmine Rice	per person	5.00
R2	Vegetable fried Rice - with egg, onion, and peas		24.90
R3	Starlake Fried Rice - combination of meat, shrimps, egg, onion and vegetable, cashew nuts		27.90
R4	Pineapple fried Rice - famous thai fried rice with curry powder, chicken, prawn, cashew nuts		28.90
R5	Tee`s XO Fried Rice** - famous thai fried rice with BBQ pork, shrimp, onion , peas, cabbage and cashew nuts		30.90
R6	Pad Thai - famous rice noodles stir fried with King prawns, bean sprout, egg, peanut, tofu, and tamarind sauce		28.90
R7	Pad Thai Crispy pork - famous rice noodles stir fried with Crispy pork, bean sprout, egg, peanut, tofu, and tamarind sauce		30.90
R8	Starlake Noodles - wok fried egg noodles, combination of meats, and vegetables		28.90
R9	Fried duck noodle – Stir-fried egg noodle with duck ,beans sprout, onion, carrot. bak choy		33.00
R10	Ho Fun – Stir-fried thick rice noodle with Crispy Pork, beans sprout, bak Choy and green shallot.		30.90

Note: We may not list all ingredients, please advise if you have any special dietary or food allergy requirements.

Accompaniments:

Roti bread with sweet peanut sauce	7.90
Thai style flat bread (home made)	
Steamed jasmine rice per serve	5.00
Pickle Vegetables	8.00
Coconut rice	8.00
Bowl of vegetables	15.00
Bowl of Fries	10.00
Plain noodle	10.00
Fresh Chilli sauce****	5.00
Homemade Hot Chilli Oil*****	5.00

P.S 15% Surcharge may apply on the Public holidays

G.S.T Inclusive