



GREEN'S

Indian Cuisine

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Traditional Indian & Thai Cuisine

Welcome To GREENS!!

We have been one of Paihia's most popular restaurant since 2006 serving the finest Thai Cuisine under the name 'THAI GARDEN CAFÉ' now rebranded as 'GREENS'. A multi cuisine restaurant originated in 2012, offers you rich varieties of Indian, Thai and Sea food dainties with a few surprising Kiwi Twists.

Addition to the GREENS Family is our GREEN'S RUSSELL Branch.

At GREENS, we have separate Menus and Kitchen for Thai and Indian Food. Our professional chefs from Thailand selected for their passion for Thai Cuisine, deliver an experience to be remembered. Also, an offer is the Indian Cuisine prepared by an experienced team of chefs from India. From Traditional dishes like Pad-Thai to Chicken Tikka Masala, you will enjoy the fusion of spice and flavour.

Take a seat in the restaurant and enjoy great service from our waiting staff.

Starters

Served with Mint or Tamarind Sauce

VEGETABLE SAMOSA (2 PIECES) ● \$10.00

Triangular flour shells filled with potatoes and green peas.
Deep fried and served with Tamarind Sauce.

ONION BHAJI ● \$10.00

Chopped onion rings mixed with chickpea flour and spices.
Deep fried and served with Tamarind Sauce.

VEGETABLE PAKORA ● \$10.00

Mix of chopped potatoes, cauliflower and onions coated with chickpea batter. Deep fried and served with Tamarind Sauce.

PANEER PAKORA ● \$15.90

Cubes of paneer mixed in chickpea flour and spices. Deep fried and served with Tamarind Sauce.

CHICKEN TIKKA ● \$16.90

Diced chicken matured overnight in smooth yoghurt based marinade, lightly spiced and char grilled in tandoor. Served with Mint Sauce.



SEEKH KEBAB ● \$17.50

Lightly spiced Lamb mince mixed with traditional spices cooked in tandoor. Served with Mint Sauce.

TANDOORI CHICKEN ●

Chicken with bone marinated in yoghurt, spices and lemon then barbequed in the tandoor. Served with Mint Sauce.

Half \$17.90

Full \$29.90

VEGETABLE PLATTER FOR TWO ● \$21.50

Assorted pieces of Samosa, Onion Bhaji and Vegetable Pakora.
It is served with Tamarind & Mint Sauce.

NON-VEGETARIAN PLATTER FOR TWO ● \$25.50

Assorted pieces of Tandoori Chicken, Chicken Tikka and Seekh Kabab. Served with Mint Sauce.

MIX PLATTER FOR TWO ● \$25.50

Assorted pieces of Chicken Tikka, Seekh Kebab, Samosa and Pakoras served with Mint and Tamarind Sauce.



Indo Chinese

CHILLI PANNER ● \$22.50

Cubes of fried crispy battered paneer tossed in a spicy sauce made with soy sauce, vinegar and chilli sauce, mixed with stir fried spring onions, capsicum, salt and pepper.

CHILLI CAULIFLOWER ● \$22.50

Cauliflower florets batter coated, deep fried and then mixed with stir-fried spring onions, capsicum, soy sauce, salt and pepper.

VEGE MANCHURIAN ● \$22.50

Deep Fried Vege balls coated with flours, cooked in Manchurian sauce.

CHILLI CHICKEN ● \$24.50

Boneless chicken lightly battered, deep fried, lightly tossed in a spicy chilli sauce, salt, pepper and mixed with stir fried spring onions, capsicum.

CHILLI PRAWNS ● \$27.50

Lightly battered deep fried prawns, mixed with stir fried spring onions and capsicum and tossed in spicy chilli sauce.

CHICKEN MANCHURIAN ● \$24.50

Deep Fried Chicken balls coated with flours, cooked in Manchurian sauce.

Green's Kids Combo

CHICKEN COMBO ● \$21.90

Butter chicken, a piece of chicken tikka, baby cheese naan.

LAMB COMBO ● \$23.90

Lamb rogan josh, a piece of seekh kebab, baby cheese naan.

CHICKEN NUGGETS & CHIPS ● \$16.90

(All combo's are only for Kids Under 12)



Main Course

Basmati Rice is served complimentary with the mains. We can adjust the flavour according to your taste- mild, medium or hot.

Chicken Specialties ●

BUTTER CHICKEN \$24.50

Roasted chicken pieces cooked in a creamy tomato sauce.

CHICKEN KORMA \$24.50

Boneless chicken pieces cooked in a ground cashew nut and cream based gravy to create a rich and nutty flavor.

CHICKEN KADAI \$24.50

Diced Chicken cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum

CHICKEN CURRY \$24.50

Chicken pieces cooked in thin onion and tomato based gravy.

CHICKEN JALFREZI \$24.50

Boneless chicken cooked with onion, spiced with garlic, ginger, turmeric, cumin and seasoned vegetables.

CHICKEN BHUNA \$24.50

Boneless chicken prepared traditionally in special spices and herbs to create a unique flavor.

CHICKEN VINDALOO \$24.50

Hot and spicy chicken curry in a very special Vindaloo sauce.

CHICKEN SAAG \$24.50

Tender pieces of chicken cooked in a subtly flavoured spinach and exotic spices.

METHI CHICKEN \$24.50

Boneless chicken cooked with golden brown onions, garam masala and finished with kasoori methi.

MANGO CHICKEN \$24.50

Boneless chicken cooked together with mango and cream based gravy lightly spiced with herbs and spices.

CHICKEN TIKKA MASALA \$24.50

Marinated and char-grilled cubes of chicken cooked in a tandoori masala sauce with ginger, garlic, turmeric, coriander and dash of cumin.

CHICKEN MADRAS \$24.50

Chicken pieces cooked in coconut cream with spices, mustard seeds and curry leaves.



Lamb and Beef Dishes •

LAMB ROGAN JOSH \$26.50

Tender boneless lamb pieces delicately cooked in traditional Mughalai style.

LAMB VINDALOO \$26.50

Hot and spicy lamb curry in a very special Vindaloo sauce.

LAMB KADAI \$26.50

Diced Lamb cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum

LAMB BHUNA \$26.50

Lamb cooked with onion and tomatoes, lightly spiced with ginger, turmeric and fresh mixed herbs.

LAMB KORMA \$26.50

Boneless lamb pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.

LAMB MADRAS \$26.50

Lamb pieces cooked in coconut cream with spices, mustard seeds and curry leaves.



LAMB SAAG \$26.50

Chopped subtly flavored spinach cooked together with lamb.

BEEF MADRAS \$25.50

Beef pieces cooked in coconut cream with spices, mustard seeds and curry leaves.

BEEF VINDALOO \$25.50

Hot and spicy beef curry in a very special Vindaloo sauce.

BEEF SAAG \$25.50

Tender pieces of beef cooked in a subtly flavoured spinach and exotic spices.

BEEF KORMA \$25.50

Boneless beef pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.

BEEF CURRY \$25.50

Beef pieces cooked in thin onion and tomato based gravy.



Goat •

GOAT CURRY \$27.50

Boneless tender Goat pieces cooked in thin tomato and onion based curry.

GOAT MASALA \$27.50

Goat cooked and simmered in a tomato, onion sauce and enriched with aromatic spices.

GOAT VINDALOO \$27.50

Hot and spicy goat curry in a very special Vindaloo sauce.

GOAT KADAI \$27.50

Diced Goat cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum

Seafood •

FISH MASALA \$27.50

Fish fillets cooked in an onion, cream and tomato based sauce.

GOAN FISH CURRY \$27.50

Fish fillets prepared in Goanese style with rich herbs and coconut cream.

FISH KORMA \$27.50

Boneless fish pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.



BUTTER PRAWNS \$27.50

Prawn pieces cooked in a creamy tomato butter sauce.

PRAWN SAAG \$27.50

Tender pieces of prawns cooked in a subtly flavoured spinach and exotic spices.

PRAWN MALABARI \$27.50

Prawns cooked with capsicum, onion, fresh tomatoes and coconut milk in a mild creamy sauce.

PRAWN JALFREZI \$27.50

Prawns cooked with onion, spiced with garlic, ginger, turmeric, cumin and seasoned vegetables.

PRAWN MASALA \$27.50

Succulent prawns gently cooked in a true North Indian style with fresh onion and coriander.

PRAWN KADAI \$27.50

Prawn cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum



Vegetarian Delights •

DAAL MAKHNI \$22.50

Black lentil along with red kidney beans cooked on slow fire, finished with coriander and ginger.

TADKA DAAL \$22.50

Yellow lentil cooked on slow fire, finished with garlic, ginger, onion, tomato and coriander.

ALOO GOBHI \$22.50

Cauliflower and potato sautéed in our selected spices.

PALAK PANEER \$22.50

Cubes of homemade cheese cooked delicately with subtly flavored spinach in selected spices.

KADAI PANEER \$22.50

Cottage cheese cooked in spicy Kadai masala.

VEGETABLE KORMA \$22.50

Mixed fresh vegetables cooked in mild creamy cashew nut sauce.

SHAHI PANEER \$22.50

Indian fresh cheese cooked in thick creamy and onion based sauce.

MATAR PANEER \$22.50

Cottage cheese cubes and green peas cooked in an onion based sauce.

MALAI KOFTA \$22.50

Soft croquettes stuffed with cottage cheese, potatoes and raisins cooked in rich cashew nut sauce.



VEGETABLE JALFREZI**\$22.50**

Sliced capsicum, onion, tomato, beans, potato and cauliflower cooked in special onion and tomato gravy.

PANEER MAKHANI**\$22.50**

Cottage cheese cubes in creamy tomato sauce.

ALOO ZEERA**\$22.50**

Potatoes tossed in butter, flavoured with cumin seeds and tomatoes.

***Tandoori Breads*****NAAN BUTTERED** ●**\$4.50**

Plain flour bread cooked in tandoor topped with butter.

GARLIC NAAN ●**\$5.00**

Plain flour bread sprinkled with fresh Garlic.

CHEESE NAAN ●**\$6.00**

Plain flour bread stuffed with cheese.

STUFFED NAAN ●**\$6.50**

Naan stuffed with a filling of potatoes and peas.

KASHMIRI NAAN ●**\$6.00**

Naan stuffed with shredded coconut, sultanas and nuts mixture.

KEEMA NAAN ●**\$6.50**

Mince lamb stuffed in naan bread.

TANDOORI ROTI ●**\$ 4.50**

Whole wheat roti.

PANEER KULCHA ●**\$6.50**

Naan filled with Indian cheese and spices.

TANDOORI PARANTHA ●**\$6.00**

Layered bread with butter, fenugreek and coriander cooked in tandoor.

CHEESE & GARLIC NAAN ●**\$6.50**

Flour bread stuffed with Indian spices, mashed potato and chopped onion mixture.



Basmati Rice ●

PLAIN RICE \$3.00

Steamed basmati rice.

JEERA RICE \$7.50

Basmati rice flavoured with aromatic cumin.

PEAS PULAV RICE \$10.50

Basmati rice with peas.

Biryani Dishes ●

The appropriate chicken, lamb, prawns or vegetables are cooked with the finest basmati rice.

All biryani served with raita.

VEGETABLE BIRYANI ● \$22.50

CHICKEN BIRYANI ● \$24.50

LAMB BIRYANI ● \$26.50

GOAT BIRYANI ● \$27.50

PRAWN BIRYANI ● \$27.50



Accompaniments ●

RAI TA \$6.00

Yoghurt mixed with chopped cucumber, onion and tomatoes.

MIXED PICKLES \$5.00

PAPADOM (4 PIECES) \$5.00

FRESH GARDEN SALAD \$8.00

Tomato, onion, cucumber and lemon pieces sprinkled with Indian chat masala.

ONION SALAD \$5.00

Onion and lemon pieces sprinkled with Indian chat masala.

MANGO CHUTNEY \$4.50

MINT CHUTNEY \$4.50

Yoghurt with mint and coriander.

MIX CHUTNEY PLATTER \$12.50

Four pieces of papadom with mixed pickles, mango chutney and mint chutney.



Desserts •

GULAB JAMUN (2 PIECES)

\$9.00

Popular Indian Deep fried sweet balls made from cottage cheese and soaked in hot sweetened syrup.

MANGO KULFI (2 PIECES)

\$9.00

Rich creamy Indian Ice cream made from mango.

MALAI KULFI (2 PIECES)

\$9.00

Rich creamy Indian Ice cream made from condensed milk.

RASGULLA (2 PIECES)

\$9.00

The traditional Bengali sweet made from chenna (curdled milk) and sugar.



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