

# Starters

These dishes are not served with rice

**Westshore Ropan (mh)** \$4.00  
A contemporary fusion of roti and pancake to accompany sauces from our main dishes.

**Vietnamese Rice Paper Rolls x 2 (g, d, v, vv, mh)** \$8.90  
A fresh and healthy starter, filled with mint, lettuce, carrots, vermicelli noodles, wrapped in rice paper and accompanied by a dipping sauce. Individual rolls \$4.50 each.

**Asian Greens (d, v, g\*)** \$10.90  
Bok Choy, broccoli, green beans, sesame oil and oyster sauce.

**Melger's Pork Dumplings x 4 (d, mh)** \$9.90  
Tasty NZ pork and vegetable filled Asian style. Individual dumplings \$3.00 each.

**Hawke Bay Fish Cakes (g)** \$12.90  
Westie's fish cakes with coriander, mint, ginger, scallions and sweet chilli

**Wonton Spiced Sticky Beef x 4 (d, mh)** \$9.90  
Delightful and spicy, accompanied with a plum sauce. Individual wontons \$3.00 each.

**Lechon Kawali (d, g)** \$19.90  
Filipino style, deliciously tender & juicy pork belly, flavoured with fresh garlic and bay leaves. Rice included.

**Yangnyeom Tongdak (d)** \$18.90  
A Korean spicy freedom-range fried chicken breast, in thick crunchy batter, spiced with red pepper paste called 'Gochuyang'. Rice not included.

**Juicy Pork Spare Ribs** \$18.90  
NZ Pork Ribs with a Jack Daniels BBQ glaze.

## Extra Dipping Sauce

**White & Red Spicy Curry** \$3.00 (150ml) \$1.50 (75ml)

**Dumpling Sauce (mh)** \$3.00 (150ml) \$1.50 (75ml)

**Jack Daniels Ribs Sauce (mh)** \$6.00 (150ml) \$3.00 (75ml)



## Philippine ASIAN Kitchen

We only use freedom-range chicken & eggs and 100% New Zealand Pork, Beef & Lamb.  
Our fish is where ever possible supplied by Sara & Karl of "Better Fishing" Bayview. Sustainably caught.  
The Freshest available local ingredients

## Fresh Food NOT fast food

PAK's modern Asian food is created to be shared, banquet style & eaten with combination steamed brown and white rice. The generously sized meals work to combine the contrasting & powerful Asian flavours - hot, sour, salty & sweet. Please be aware that we are unable to guarantee any dish is completely free of residual nut oils. Please confer with our staff.

### Takeaways and Bookings

Phone: 06 650 1452 Email: PAK@wbi.nz

Our restaurant accommodates Corporate Events, Private Functions, Conventions, Sales & Training Conferences and other special occasions.



PAK - Philippine Asian Kitchen



@paknapier



please share your experience

# Mains

These dishes come with rice

**Beef Rendang (g)** \$21.90  
Malay style tender beef Rendang, braised with cumin, coriander and baby coconut.

**Ji Pao (g, d, n, fr)** \$22.90  
Hot and spicy Chinese inspired freedom-range chicken stir-fried with scallions, dried chilli, finished with a touch of rice wine.

**Crispy Pork Belly Sinigang (g, d)** \$22.90  
Our chef's version of Filipino sour soup. A combination of crispy pork skin, slow-cooked pork, steamed fresh vegetables, savoured with fresh lemon.

**Fish Eskabeche (g)** \$22.90  
A Filipino-style of sweet and sour fish fillet. (Subject to availability)

**Szechuan Lamb Shank (g)** \$23.90  
Slow cooked New Zealand 1st Grade lamb shank, tendered with honey, soy, sesame oil, roasted carrots, szechuan pepper infused with orange zest.

**Baka de Hapon Curry (g)** \$22.90  
Slow braised beef short ribs in Japanese curry, daikon kimchi, topped with crispy potato strips.

**Red Duck Curry (g, d)** \$23.90  
*(made to order, so please allow some time for preparation)*  
A savoury braised NZ duck curry, cooked with red Thai curry, coconut milk, fresh tomato, ginger, lemon grass and coriander.

**Pinoy Adobo (g, fr)** \$21.90  
Philippine's national dish, made from 100% NZ pork fillet, NZ freedom-range chicken and marinated quail egg with soya sauce, vinegar, garlic, bay leaf and pepper. Delicious!

**Khao Soi (g)** \$22.90  
Northern Thailand red coconut curry, free-range chicken, chiang mai noodles, mushroom and seasoned vegetables. Vegetarian option available. - \$19.90

**Teriyaki Pinoy Style Chicken (g)** \$22.90  
Grilled free-range chicken thighs, rubbed and marinated with Filipino traditional herbs and spices, glazed with teriyaki sauce, atsuetse seed and garlic infused oil.