

# APPLICATION FOR ON-LICENCE OR RENEWAL OF ON-LICENCE



## Form 3, sections 100 and 127(2), Sale and Supply of Alcohol Act 2012

Send or deliver your application to:  
 The Secretary  
 District Licensing Committee  
 Kāpiti Coast District Council  
 Private Bag 60601, Paraparaumu 5254  
 175 Rimu Road, Paraparaumu 5032  
 Email: [licence.application@kapiticoast.govt.nz](mailto:licence.application@kapiticoast.govt.nz)  
 Telephone (04) 296 4700 Toll Free: 0800 486 486

Received by  
 Kāpiti Coast District Council  
 at Paraparaumu  
 20 APR 2026  
 By *Jette* Time *10:45*

For Council use
File #

Once this application is complete you may make an appointment for a pre-lodgement meeting with a Licensing Inspector at the numbers given above.

Application forms cannot be accepted by the District Licensing Committee (DLC) over the counter until they have been signed off as complete by the Inspector and a fee category has been calculated. Instructions on how to complete this application are included at the end of the form.

This application is made in accordance with the particulars set out below:		
<b>1. Application Type</b>		
If you are not filing this renewal application, including paying the fee, at least 20 working days before the licence expires, provide a reason for the late filing as an attachment.		
<input type="checkbox"/> New On-Licence	<input checked="" type="checkbox"/> Renewal of On-Licence Licence number: <i>45/on/013/2019</i>	<input type="checkbox"/> Renewal of On-Licence with variation of conditions Licence number:
<b>2. Endorsements</b>		
Tick the appropriate box if you want to add an endorsement to the licence		
<input checked="" type="checkbox"/> Allow BYO	<input type="checkbox"/> On-Licence <u>plus</u> Caterer's On-Licence	
<input type="checkbox"/> BYO Licence <u>only</u>	<input type="checkbox"/> Caterer's On-Licence <u>only</u> (no restaurant)	
<b>3. Details of Applicant</b>		
Full legal name or names to be on licence (if a company, must be company name): <i>THAI KAI KAPITI</i>		
Whether licence already held for premises or conveyance concerned: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No, and if 'Yes' state kind of licence <i>On licence</i>		
<b>4. Applicant Status: by reference to section 28 of Sale and Supply of Alcohol Act 2012</b>		
<input type="checkbox"/> Natural person(s)	<input checked="" type="checkbox"/> Private Company	
<input type="checkbox"/> Body Corporate	<input type="checkbox"/> Public Company	
<input type="checkbox"/> Partnership	<input type="checkbox"/> Other (please specify).....	

**5. For Applicant that is a Natural Person(s)**

Full legal name:

Any aliases (and/or maiden name):

Usual residential address: Number

Street:

Suburb:

City:

Postcode:

Sex:

Occupation:

Date of birth:

Place of birth:

Telephone:

Mobile:

Email:

**6. For Applicant that is a Body Corporate, Authority under which Incorporated****7. For Applicant that is Not a Natural Person(s), Details of Contact Person**

Name: PUNIKA THANAMONGKOLKARN

Designation/Position: Director

Telephone: 027 - 5479775

Mobile: 027 - 5479775

Email: thaikairrestaurant@gmail.com

**8. Postal Address for Service**

Number/Street/PO Box: 11 Lorna Irene Drive

Suburb: Raumati South

City: Porirua

Postcode: 5032

**9. Business Details**

Describe principal business, any other businesses

Thai Restaurant

**10. Criminal Convictions**

Does the applicant(s) have any criminal convictions (other than convictions for offences against provisions of the Land Transport Act 1998 not contained in Part 6, and offences to which the Criminal Records (Clean Slate) Act 2004 applies).  Yes  No, and if "Yes", then please provide nature of the offence, details of conviction, and penalty imposed.

**11. For a Company whether Incorporated under the Companies Act 1993 or Equivalent Foreign Legislation**

Full Legal Names of Directors:

PUNIKA THANAMONGKOLKARN

12. For a Private Company Incorporated under the Companies Act 1993		
Authorised capital:	Paid up capital:	
Name: PUNIKA THANAMONGKOLKARN	Address: Street number 11	
Street: Lorna Irene Drive	Suburb: Kawmatj South	
City: Paraparaumu	Postcode: 5032	
Date of birth: 19/12/1980	Place of birth: Bangkok / Thailand	
Designation:	Face value of shares held:	
13. For a Partnership		
Full legal name of partner:		
Usual residential address: Number	Street:	
Suburb:	City:	Postcode:
Full legal name of partner:		
Usual residential address: Number	Street:	
Suburb:	City:	Postcode:
14. Details of Premises (if not a Conveyance)		
Address: Number 1 Te Roto Drive	Street:	
Suburb: Paraparaumu	City: Paraparaumu	Postcode: 5032
Trading Name: Thai Kai Restaurant		
If not Owned by Applicant:		
Tenure: (state whether to be held as leasehold, or under tenancy agreement or licence)		
Full legal name of owner: Bart Van Der Kwast		
Address: Number	Street:	
Suburb:	City:	Postcode:
Is the licence conditional on completion of building work: <input type="checkbox"/> Yes <input type="checkbox"/> No, and if "Yes", state details:		
15. Details of Conveyance		
Kind: (eg, ship, railway carriage, bus, etc)		
Tenure: (state whether owned by applicant, or to be operated under charter, lease, or licence)		

<b>If not Owned by Applicant:</b>		
Full legal name of owner:		
Address: Number	Street:	
Suburb:	City:	Postcode:
Any registration number:		
Any home base address:		
Any name used or proposed for conveyance:		
Is the licence conditional on completion of construction work: <input type="checkbox"/> Yes <input type="checkbox"/> No, and if "Yes", state details:		
<b>16. Details of Duty Manager(s)/Proposed Manager(s) If more than two certified managers please attach details separately</b>		
Full legal name: PUNIKA THANAMON SKOLKARN		
Number of manager's certificate: 45/CERT/028/2014	Expiry Date: 15/05/2027	
Full legal name: PIGHSINEE THANAMON SKOLKARN		
Number of manager's certificate: 45/CERT/622/2017	Expiry Date: 12/11/2027	
<b>17. Business Details</b>		
State the general nature of the business to be conducted by applicant in the premises if licence granted: (for example, hotel, tavern, restaurant, entertainment/nightclub)		
Thai Restaurant		
Is the sale of alcohol intended to be the principal purpose of business: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No and advise the intended principal purpose of business (for example: sale of food; entertainment; accommodation).		
food		
Is the applicant engaged, or intending to be engaged, in the sale or supply of any goods other than alcohol, non-alcoholic refreshments and food, or in the provision of any services other than those directly related to the sale or supply of alcohol and non-alcoholic refreshments, and food: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No - and if "Yes", advise the nature of other goods or services. This is to assess whether other goods and services provided are compatible with the sale of alcohol.		

State the days and hours proposed for sale of alcohol (this is licensed hours not trading hours):

Monday to Sunday 11 am to 12 midnight

Do you have, or require, a Trading in Public Place licence to permit consumption of alcohol on footpath:  Yes  No If 'Yes', please attach and number #.....

**18. Conditions**

**Doc attached?  
Number.**

- Write answer below or attach relevant documents that demonstrate compliance.
- When including attachments please number the documents, circle 'Yes' and write the document number on '#.....'

Describe experience and training of applicant:

I've been in food and liquor business for 17 years

Yes / No  
#.....

Describe the type and range of food intended to be available for purchase:

Thai food

Yes / No  
#.....

Describe the type and range of non-alcoholic beverages intended to be available for purchase:

Soft Drink, fruit Juice, Fizzy Drink

Yes / No  
#.....

Describe the type and range of low-alcohol (2.5% ABV) beverages intended to be available for purchase (list the brands):

Steinlager light

Heineken 0%

Yes / No  
#.....

Describe to what extent, and where, drinking water is intended to be freely available to patrons (if no access to mains water supply, also advise the potability of water intended to be available):

We provide free fresh water for customer who come to dine at the restaurant and customer at the bar.

Yes / No  
#.....

<p>Describe the steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people:</p> <p style="text-align: center;">Checking ID (Passport, Driver licence)</p>	<p>Yes / No #.....</p>
<p>Describe any other steps the applicant proposes to promote the responsible consumption of alcohol (for instance host responsibility practices):</p> <p style="text-align: center;">Offer food and soft drink Provide Taxi service phone number.</p>	<p>Yes / No #.....</p>
<p>Describe any other systems (including training systems), and staff in place (or to be in place) for compliance with the Act:</p> <p style="text-align: center;">Staff training follow Hospitality keep record all the problem.</p>	<p>Yes / No #.....</p>
<p>Describe any actions that have been taken to ensure the good order and amenity of the locality would not be likely to be:</p> <ul style="list-style-type: none"> <li>• reduced, by more than a minimal extent, by granting the licence; or</li> <li>• increased, by more than a minimal extent, by the refusal to renew the licence.</li> </ul> <p><i>This includes issues such as noise (including amplified music, people in outdoor areas or arriving or leaving premises), the effects on sensitive users within locality such as pre-schools, schools and medical centres:</i></p> <p style="text-align: center;">We have low background music in the restaurant, and located in commercial area.</p>	<p>Yes / No #.....</p>
<p><b>For Licence Renewal Only:</b> Describe any conditions of the licence the applicant seeks to vary or cancel: <i>To be filled in for each condition the applicant seeks to vary or cancel – attach additional pages as necessary</i></p> <p>Terms of condition at present:</p>           <p>Action sought: <input type="checkbox"/> Variation      <input type="checkbox"/> Cancellation. If Variation, in what respect does the applicant seek to vary the condition?</p>	<p>Yes / No #..... #..... #..... #.....</p>

Full reasons for variation or cancellation:	
<b>19. Attachments (if Not a Conveyance)</b> <ul style="list-style-type: none"> <li>When including attachments please number the documents, circle 'Yes' and write the document number on '#.....'</li> </ul>	<b>Doc attached? Number.</b>
A statement, or signed declaration, regarding the premises need for an evacuation scheme, as set out in section 100(d) of the Act for new applications, or section 127(e) of the Act for renewals. <i>The Declaration of Evacuation Scheme template is available on the Council website.</i>	Yes / No #.....
Copy of planning consent: Please attach certificate to show that the proposed use meets the requirements of the Resource Management Act 1991. <i>Not required for renewal unless the business activity or type has changed since the last version.</i>	Yes / No #.....
Copies of all relevant building certificates consents: Please attach certificate to show that the proposed premises meet the requirements of Building Code 2004. <i>Not required for renewal unless structural changes have been undertaken since the last issue or renewal.</i>	Yes / No #.....
A scale floor plan showing the licensed area and, if applicable, each area to be designated as a supervised area or restricted area, and the principal entrance. <i>If this is a renewal application, include your existing 'approved alcohol licensed area' and check for any changes.</i>	Yes / No #.....
For body corporate applicant, please attach a copy of certificate of incorporation (or equivalent document). <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>	Yes / No #.....
Advise if a Crime Prevention Through Environmental Design (CPTED) assessment has been undertaken or any improvements to the design and layout in accordance with CPTED. <input type="checkbox"/> Yes <input type="checkbox"/> No, and if 'Yes' attach a copy, and if 'No' complete a CPTED checklist ( <i>see HPA and the Ministry of Justice websites for more information</i> ).	Yes / No #.....
Please attach a photograph or artist's impression of the exterior of the proposed premises. <i>Not required for renewal unless major changes have been undertaken since the last issue or renewal.</i>	Yes / No #.....
Please attach a map showing the location of the premises. <i>Not required for renewal.</i>	Yes / No #.....
For the following documents, if they are already attached in response to a previous section you do not need to provide twice. Just circle the 'Yes' and repeat the document number you have given it.	
Please attach a copy of your Host Responsibility Policy.	Yes / No #.....
Please attach a copy of a sample food menu.	Yes / No #.....
If the premises are owned by another party, please attach an owner's statement or copy of lease to show there is no objection from the owner to the issue of a licence for the proposed premises. <i>Not required for a renewal unless the lease or ownership arrangements have changed.</i>	Yes / No #.....

20. Attachments (Conveyance)		Doc attached? Number.
<ul style="list-style-type: none"> <li>When including attachments please number the documents, circle 'Yes' and write the document number on '#.....'</li> </ul>		
A scale floor plan showing the licensed area and, if applicable, each area to be designated as a supervised area or restricted area, and the principal entrance.	Yes / <b>No</b> #.....	
For body corporate applicant, copy of certificate of incorporation (or equivalent document). <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>	Yes / <b>No</b> #.....	
Please attach a photograph or artist's impression of the exterior of the conveyance. <i>Not required for renewal unless major changes have been undertaken since the last issue or renewal.</i>	Yes / <b>No</b> #.....	
For the following documents, if they are already attached in response to a previous section you do not need to provide twice. Just circle the 'Yes' and repeat the document number you have given it.		
Please attach a copy of your Host Responsibility Policy.	Yes / <b>No</b> #.....	
Please attach a copy of a sample food menu.	Yes / <b>No</b> #.....	
If the conveyance is owned by another party, please attach an owner's statement or copy of lease to show there is no objection from the owner to the issue of licence to this conveyance. <i>Not required for a renewal unless the previous lease has expired.</i>	Yes / <b>No</b> #.....	
<b>21. Further details when Applicant is a Company</b>		
<i>Include full details of each person who holds 20% or more of the shares, or of any particular class of shares, issued by the company.</i>		
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Are additional sheets attached? Yes / No - Doc number #.....		

**22. Further details when Applicant is a Partnership**

Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:

Are additional sheets attached? Yes / No - Doc number #.....

**23. Signature of Applicant (this must be signed by applicant not their agent)**

I authorise New Zealand Police to disclose any personal information it considers relevant to my application to the Medical Officer of Health and/or the Licensing Inspector for the purpose of assessing my suitability.

Name: PUNKA THANAMONG-KOLKARN

Date: 20/4/2026      Signature: *[Handwritten Signature]*

Dated at location: 11 Corna Here Drive Paraparaumu.

**Privacy Statement**

Information contained in your application and any supporting information will be held by Kapiti Coast District Council to enable your application to be processed under the Sale and Supply of Alcohol Act 2012. This information will be made available to the public on request. The information will be provided to the Kapiti Coast District Licensing Committee, the NZ Police, the Medical Officer of Health and Council's Licensing Inspectors. This information may form part of a public hearing of your application before the Kapiti Coast District Licensing Committee and may be used in the Committee's decision for your application. Decisions will be made publicly available.

Council is required to keep a statutory register of all applications and the District Licensing Committee's decisions on them. Council is required to report statistics about applications to the Alcohol Regulatory and Licensing Authority. Any member of the public may request access to this information under the Local Government Official Information and Meetings Act 1987. This information may also be used under the Privacy Act 1993. You have the right to see and correct personal information that Council holds about you.

**Method of payment (must be made at time of application)**

- I have paid at a Kāpiti Coast District Council Service Centre when I delivered this application.
- I have paid by electronic transfer (Council Bank Account Number: 03-0732-0306101-00) and quoted my name and "alcohol" in the reference fields; and
  - I have included proof of electronic payment with this application.

**How I would like to receive my alcohol licence (please select one only)**

- I will collect the alcohol licence – please contact me when it is ready by  Phone or  Email
- OR
- Please email the alcohol licence to me.

**Next Step:** Once your application is complete, if you would like to make an appointment for an optional pre-lodgement meeting with the Licensing Inspector then please Telephone (04) 296 4700 or Toll Free: 0800 486 486.

**After your application is lodged**

**Public Notices**

You are responsible for giving notice within 20 working days of the Council formally accepting your application (or 10 working days if it is an application for renewal) and the Council will send you a template to approve. The notice and application will be made available on the Public Notices page of Council's website for a period of 25 working days. A copy of this notice must also be displayed in a conspicuous place on the premises or conveyance to which this application relates for the period of public notification.

**Y5 SOM TUM**

**CRISPY PORK** \$24.50 **N**  
**BBQ CHICKEN** \$24.50  
 A popular Thai street food salad, a dish of carrot, green beans tomato with crispy pork or bbq chicken mixed with sweet, salty, and spicy sauce flavors with peanut and a touch of lemon juice (cold dish).

**Y7 BBQ DUCK SALAD** \$24.50  
 Bbq roasted duck cooked with ground roasted rice, salad lime dressing and home made salad sauce.

**RICE**

**R1 FRIED RICE**  
 Egg fried rice with vegetables broccoli, cauliflower onion, spring onion and your choice of meat.

**R2 TOM YUM FRIED RICE**  
 Fried rice with tom yum paste, mushrooms and your choice of meat.

**R3 FRIED CHICKEN ON RICE** \$24.50  
 Fried whole boneless chicken leg bokchoy with thai style sauce.

**R4 CRISPY PORK & BBQ PORK ON RICE** \$24.50  
 Thai style crispy pork and bbq pork on rice with boiled egg and cucumber.

**R5 ROASTED DUCK ON RICE** \$24.50  
 Thai style roasted duck on rice with carrot cauliflower broccoli and bok choy.

**R6 BBQ CHICKEN ON RICE** \$24.50  
 Bbq whole boneless chicken leg with carrot, cauliflower broccoli and bok choy.

**R7 NASI GORENG FRIED RICE**  
 Thai style Nasi Goreng fried rice with egg, vegetable cooked in curry powder topped with cashew nut and your choice of meat.

**R8 THAI SPICY BASIL FRIED RICE**  
 Thai spicy fried rice with basil, egg, capsicum, chilli and your choice of meat.

**PLEASE ASK FOR** **N** **CONTAINS NUT**  
 Mild Medium Kiwi Hot Thai Hot  
 Rice - Complimentary Jasmine rice for all main dishes except noodle & fried rice dishes

**PLEASE SELECT YOUR CHOICE OF MEAT**

<b>VEGE</b>	<b>\$20.50</b>	<b>TOFU</b>	<b>\$20.50</b>
<b>Chicken, Beef, Pork or combination</b>			<b>\$20.50</b>
<b>Duck, Crispy Pork, 23.50</b>		<b>Lamb,</b>	<b>\$24.00</b>
<b>Squid</b>	<b>\$21.50</b>	<b>King prawn</b>	<b>\$24.50</b>
<b>Scallop</b>	<b>\$27.00</b>	<b>Mixed Seafood</b>	<b>\$28.00</b>
<b>Fish</b>	<b>\$29.50</b>		

**NOODLE AND RICE**

**N1 PADTHAI** **N**  
 Traditional Thai noodles cooked in tamarind sauce with egg, bean sprouts, and roasted crushed peanuts.

**N2 SOY SAUCE NOODLE (PAD SI EWI)**  
 Fried flat rice noodles with egg and vegetables in soy sauce.

**N3 NOODLE WITH PEANUT SAUCE** **N**  
 Fried flat rice noodles with egg, and vegetables topped with peanut sauce.

**N4 SPICY NOODLE (DRUNK NOODLE)**  
 Spicy flat rice noodles with garlic, egg, chilli, basil and vegetables.

**Special**

**SP1 FRIED CHICKEN WITH PEANUT SAUCE** \$25.50  
 Fried chicken with vegetable and topped with peanut sauce.

**SP2 HONEY DUCK** \$27.50  
 Thai style bbq duck with vegetable and topped with honey sauce.

**SP3 COMBINATION MEAT** \$21.50  
 A combination of chicken beef and pork, mixed herbs, ginger and vegetable

**SP4 SEAFOOD SAUNA** \$28.00  
 Combination seafood in red curry paste with Thai herbs and cabbage and coconut milk.

**SP5 PAD CHA** \$29.00  
 A popular thai spicy dish with thai herb with your choice of Scallop, Mix Seafood or fish.

**SP6 DUCK SIZZLING** \$27.50  
 Thai style bbq duck on sizzling plate with vegetables topped with home made duck sauce.



Fully Licensed and B.Y.O Wine

**TAKE AWAY MENU**

**OPEN 6 DAYS**  
 Tuesday to Sunday

**PH: 04 2985911**

thaikairestaurant@gmail.com



**1 Te Roto Drive, Paraparumu**

**- NO MSG -**

## ENTREE

- E1 SPRING ROLLS** (4 pieces) \$ 8.00  
Vermicelli shredded black fungus, celery, cabbage and carrots.
- E2 CHICKEN SATAY** (4 pieces) **N** \$ 12.00  
Grilled marinated chicken fillet served with Satay peanut sauce.
- E3 CURRY PUFFS** (4 pieces) \$ 8.50  
Minced chicken, kumara, onion and curry powder in puff pastry.
- E4 ROTI** **N** \$ 6.50  
Asian puffed bread with peanut sauce.
- E5 MONEY BAGS** (4 pieces) \$ 9.50  
Crispy golden pouch wonton, filled with minced pork, prawns and vegetables.
- E6 STUFFED MUSHROOMS** (4 pieces) \$ 11.50  
Button mushroom stuffed with chicken mince, spring onion, carrot and onion.
- E7 THAI FISH CAKE** (4 pieces) \$ 10.00  
Thai fish cake with mind curry paste and Thai herbs serve with sweet chilli sauce.
- E8 PRAWN IN BED** (4 pieces) \$ 10.00  
Delicately prawn mince on toast.
- E9 MIXED ENTREE** (4 pieces) \$ 12.00  
Chef's selection of spring roll, chicken satay, money bag and curry puff.

## SOUP

- VEGETABLE OR TOFU** \$ 12.00 **CHICKEN** \$ 13.00  
**KING PRAWN** \$ 15.00 **MIX SEAFOOD** \$ 17.00
- S1 TOMYUM**  
The most popular Thai Soup simmered with lemon grass, Kaffir lime leaf, chilli paste, lemon juice, mushroom, and Coriander.
- S2 TOM KHA**  
Coconut soup with galangal, lemon grass, mushrooms, and lemon juice.

### Extra

Jasmin rice \$3.00 Coconut rice \$4.00 Brown Rice \$4.00  
peanut sauce \$6.00 Chilli \$2.00 Vège \$6.00 Cashew nut  
\$7.00 Chicken, Beef or Pork \$8.00 Crispy pork \$11.00  
Prawn (4 Prawns) \$12.50

## PLEASE SELECT YOUR CHOICE OF MEAT

- VEGE** \$ 20.50 **TOFU** \$ 20.50  
**Chicken, Beef, Pork or combination** \$ 20.50  
**Duck, Crispy Pork,** 23.50 **Lamb,** \$ 24.00  
**Squid** \$ 21.50 **King prawn** \$ 24.50  
**Scallop** \$ 27.00 **Mixed Seafood** \$ 28.00  
**Fish** \$ 29.50

## Curry

- C1 GREEN CURRY**  
Delectable taste of green curry paste with green beans, broccoli, cauliflower carrot bamboo, courgette capsicum, kaffir lime leaf, and coconut milk.
- C2 RED CURRY**  
Delectable taste of red curry paste with green beans, broccoli, cauliflower carrot bamboo, courgette capsicum, kaffir lime leaf, and coconut milk.
- C3 MASSAMAN CURRY** **N** (Lamb \$26.00 or Beef \$23.00)  
Ancient Thai curry with carrot, pumpkin, onion roast peanut, tamarind sauce, potatoes and coconut milk.
- C4 DUCK CURRY**  
Roasted marinated duck in red curry paste with pineapple, tomatoes, cauliflower, carrot, kaffir lime leaf, in coconut milk.
- C5 PANANG CURRY** **N**  
Very popular Thai Panang curry paste, coconut milk, carrot, courgette, green bean, broccoli, cauliflower, crushed peanut and kaffir lime leaf.
- C6 YELLOW CURRY**  
Special taste of Thai curry with carrot, pumpkin, potatoes and onion in coconut milk.

## STIR FRIED

- M1 CASHEW NUT**  
Stir-fried with cashew nuts, onion, sweet chilli paste with carrot, broccoli, cauliflower, spring onion and mushroom.
- M2 GINGER**  
Stir fried fresh ginger, carrot, cauliflower spring onion, onion, celery, bok choy and black fungus.
- M3 OYSTER SAUCE**  
Stir fried with broccoli, cauliflower, carrot, onion, mushroom and your choice of meat, in oyster sauce.

## M4 KRAPAOW (BASIL)

Stir fried with basil leaf, green beans, bamboo, courgette, and capsicum with a touch of chilli.

## M5 SWEET & SOUR

Stir fried pineapple, cucumber, onion, and tomatoes in sweet and sour sauce.

## M6 PAD PED (Stir fried red curry paste)

Stir fried red curry paste with your choice of meat and capsicum, fingerroot, peppercorn, bamboo, kaffir lime leaf, green bean and touch of coconut.

## M7 SATAY ROTI WRAP **N** \$ 21.50

Roti bread wrapped together with Satay chicken and creamy satay peanut sauce with salad.

## M8 GARLIC & BLACK PEPPER CORN

Stir fried in garlic and black pepper corn with your choice of meat and seasonable vegetables.

## M9 PAD PRARAM **N**

Stir fried seasonal vegetables with your choice of meat covered with peanut sauce.

## M10 PAD PIK KHING

Stir fried your choice of Chicken, pork or crispy pork with chilli, kaffir lime leaf, green bean and pik khing sauce.

## SALAD

## Y1 LARB GAI \$ 20.50

Chicken mince cooked with ground roasted rice lime dressing and home made salad sauce.

## Y2 THAI BEEF SALAD \$ 21.50

Grilled beef tender mixed with tomato, carrot, red onion, cucumber, lettuce, celery, lemon juice and home made salad sauce.

## Y3 CRISPY PORK SALAD \$ 23.50

Crispy pork mixed with tomato, red onion, lettuce cucumber, celery lemon juice and a touch of chilli paste.

## Y4 GRILL CHICKEN SALAD **N** \$ 23.50

Tender grill chicken mixed with tomato, celery, red onion, cucumber, lettuce chilli paste, lemon juice topped with peanuts.

28 APR 2026

By VICKY Time 9.53am

## Fire Evacuation Statement

This statement must be accompanied with all new or renewal applications for on-licence (including BYO licences), off-licence, special and club licences in accordance with section 100 and 127 of the Sale and Supply of Alcohol Act 2012.

### 1. Applicant details

Premises name:

Thai kai Restaurant

Applicants name:

(Individual or Company)

PUNIKA THANAMONGKOLKARN

Premises address:

1 Te Roto Drive, Paraparaumu

Contact phone:

Home:

Mobile: 027-5479775

Contact email:

thaikairestaurant@gmail.com

### 2. Fire evacuation scheme

Most commonly a building requires an evacuation scheme because it is used for the following purposes:

- The gathering together, for any purpose of 100 or more persons:
- Providing employment facilities for 10 or more persons:
- Providing accommodation for more than 5 persons (other than in 3 or fewer household units):
- Storing or processing hazardous substances in quantities exceeding the minimum amounts prescribed in Schedule 3 of the Fire and Emergency New Zealand (Fire Safety, Evacuation Procedures, and Evacuation Schemes) Regulations 2018.

See Fire and Emergency New Zealand Act 2017 section 75 and 76 for further information.

If you are unsure that the building has or requires an approved evacuation scheme, check with the **building owner**. For the requirements of an evacuation scheme or to apply for an evacuation scheme, refer to Fire and Emergency New Zealand web site. [www.fireandemergency.nz](http://www.fireandemergency.nz) or Contact Fire and Emergency New Zealand, [wellingtondistrict-rteams@fireandemergency.nz](mailto:wellingtondistrict-rteams@fireandemergency.nz).

## Statement

I hereby state that (tick one):

the owner of the building in which the premises are situated provides and maintains an evacuation scheme as required by section 76 of the Fire and Emergency New Zealand Act 2017;

OR

because of the building's current use, its owner is not required to provide and maintain such a scheme;

OR

because of the nature of the building, its owner is exempt from the requirement to provide and maintain such a scheme.

### NOTE:

*If an approved evacuation scheme is not required, the building must have evacuation procedures that meet Part 1 of the Fire and Emergency New Zealand (Fire Safety, Evacuation Procedures, and Evacuation Schemes) Regulations 2018 – this does not require approval by Fire and Emergency New Zealand.*

Name:

PUNIKA THANAMONGKOLKARN

Signature:

*Punika Thanamongkolkarn*

Date:

28/4/2026

## Submitting applications

Email completed forms to: [licence.application@kapiticoast.govt.nz](mailto:licence.application@kapiticoast.govt.nz)

### Post to:

Alcohol Licensing Team  
Kāpiti Coast District Council  
Private Bag 60601  
Paraparaumu 5254

### or deliver to:

Kāpiti Coast District Council  
175 Rimu Road  
Paraparaumu

## 6. CPTED checklist for licensees and duty managers

Licensees and duty managers can use the checklist below to regularly assess whether CPTED measures are in place.

CPTED checklist for on- and club-licensed premises	Yes	No	N/A
<b>Bar area</b>	✓		
Bar staff have good visibility of entire premises	✓		
Area behind the bar is raised to improve visibility	✓		
Bar area is open with no obstructions affecting monitoring of premises	✓		
Cash registers are front facing	✓		
If cash registers are not front facing, mirrors are installed for monitoring customers			✓
Safe is out of public view			✓
<b>Internal layout</b>			
Premises is laid out so staff can monitor all patrons at all times	✓		
There are no obstructions within the bar causing blind spots	✓		
Where there may be blind spots, mirrors or CCTV are installed	✓		
Bar is easily approached by customers	✓		
Customers can easily move around the premises	✓		
Sufficient seating is provided	✓		
Customers cannot climb on structures or fittings	✓		
<b>Crowding</b>			
The premises are not overcrowded	✓		
The maximum number of patrons for the premises is displayed and complied with			✓
<b>Lighting</b>			
Internal lighting is suitable	✓		
Lighting allows door staff to check IDs etc.	✓		
Lighting allows staff to monitor patrons inside the premises	✓		
No areas are too dark inside the premises	✓		
Internal lighting can be raised in an emergency or incident and at closing time	✓		
External lighting is suitable	✓		
External security lighting is installed	✓		
<b>Ventilation</b>			
A ventilation system is installed	✓		
The premises are maintained at a suitable temperature	✓		

CPTED checklist for on- and club-licensed premises (continued)	Yes	No	N/A
<b>Outdoor drinking areas</b>			
Outdoor drinking areas are monitored by bar and/or security staff			✓
Lighting allows staff to monitor patrons	✓		
Customers can move easily around the outdoor drinking areas			✓
Outdoor drinking areas are well defined from surrounding external environment			✓
Pavement creep is not evident			✓
Outdoor drinking areas are not overcrowded			✓
A street trading licence or equivalent is held and is current			✓
<b>CCTV</b>			
CCTV is installed	✓		
CCTV is positioned to monitor vulnerable areas	✓		
Patrons are aware of the CCTV system	✓		
Staff understand its operation	✓		
<b>Entrances and exits</b>			
Entrances and exits are visible from behind the bar area	✓		
CCTV is installed to monitor blind entrances and exits	✓		
Door staff monitor entrances and exits			
Where queuing occurs outside the premises, there is sufficient space			✓
<b>Toilets</b>			
Toilet facility entrances are visible from the bar area	✓		
Toilets are inspected regularly	✓		
<b>Staff</b>			
There are sufficient numbers of staff to ensure control of the premises	✓		
Staff are visible to patrons	✓		
Staff monitor the premises for conflict and crime	✓		
Security staff are properly trained and certified			✓

# **Host Responsibility Policy**

WE WILL SERVE ALCOHOL RESPONSIBLY OR NOT AT ALL

WE WILL NOT SERVE INTOXICATED PERSONS

WE WILL NOT SERVE MINORS

NO ID NO SERVICE NO EXCEPTIONS

WE WILL NOT ALLOW INTOXICATED PERSONS TO ENTER OR  
REMAIN ON THE PREMISES

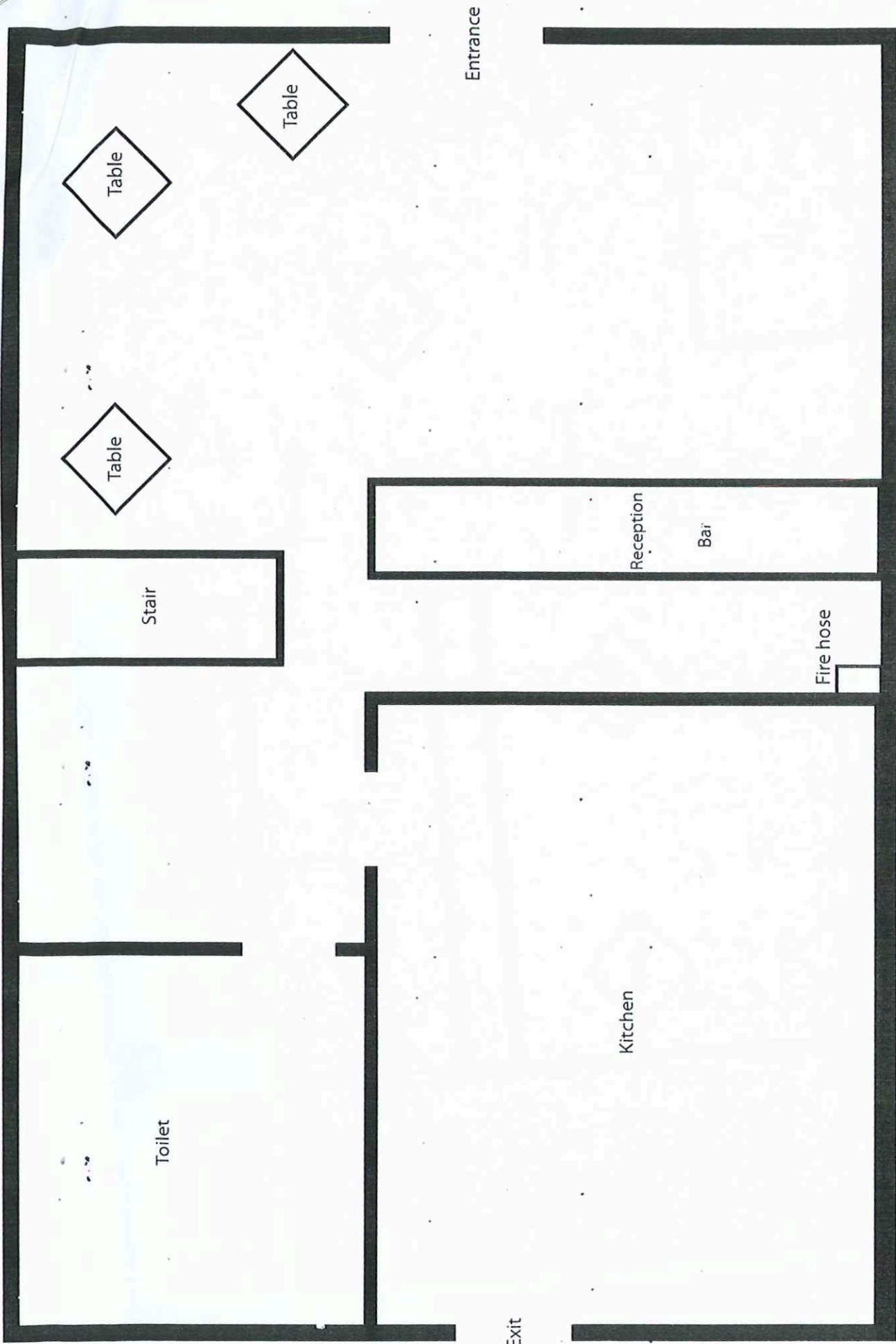
WE PROVIDE AND PROMOTE A WIDE RANGE OF NON-  
ALCOHOLIC BEVERAGES

WE PROVIDE AND PROMOTE OUR FOOD

WE PROVIDE A TELEPHONE AND ENSURE ALL REASONABLE  
STEPS ARE TAKEN TO ENSURE SAFE TRANSPORT OPTIONS

WE WILL OPERATE WITHIN THE REQUIREMENTS OF THE  
SALE AND SUPPLY OF ALCOHOL ACT

First floor



Table

Table

Table

Stair

Toilet

Entrance

Reception

Bar

Fire hose

Kitchen

Exit