

CLASSIC THAI STARTERS

- 1. GAI SATAY** £4.95
Succulent skewers of marinated chicken, grilled and served with peanut sauce and vinegar salad dressing.
- 2. TOD MUN PLA** £4.95
Thai fish cake mixed with green beans and lime leaves, served with cucumber and peanut sauce.
- 3. PO PIA KHUNG** £5.95
Deep fried king prawn spring roll marinated with black pepper, coriander root and served with sweet chilli sauce.
- 4. PO PIA JAY (v)** £4.50
Golden crisp vegetable and vermicelli spring rolls, served with sweet chilli sauce
- 5. PAK TOD (v)** £4.50
Deep fried buttered vegetables, served with sweet chilli sauce
- 6. PLA MUG TEMPURA** £4.80
Deep fried battered squid and onion rings, served with sweet chilli sauce
- 7. KHUG TEMPURA** £5.50
Deep fried battered king prawns and onion rings, served with sweet chilli sauce
- 8. KA KNOM PHANG NA GAI** £4.50
Deep fried minced chicken, prawns and sesame on toast, served with sweet chilli sauce
- 9. TOONG THONG** £4.50
Deep fried dumpling filled with minced chicken and prawns, served with sweet chilli sauce
- 10. PEEK GAI LAOU DANG** £4.50
Deep fried chicken wings in a sweet red wine sauce (Pork Rib also available)
- 11. MIXED PLATTER (Per Person)** £6.95
Thai special mixed starter
- 11A. A GAI BAI TOEY** £5.95
Chicken marinade with coriander root, cracked black pepper, oyster sauce, wrapped in pan dan leaves and deep fried, served with sweet chilli sauce

SOUP

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|---------|-------|---------------|-------|
| CHICKEN | £4.95 | PORK | £4.95 |
| PRAWNS | £5.95 | MIXED SEAFOOD | £6.50 |

- 12. TOM YUM** 🍲
A clear, hot and sour soup, a combination of mushroom, lemon grass, galangal, chilli, lime juice and coriander

- 13. TOM KHA** 🍲
A cream, hot and sour coconut based soup with mushrooms, galangal, lemon grass, lime juice, tomatoes and coriander

THAI SALAD

- 14. YUM TALAY** 🍲 £9.50
Thai style hot and sour salad of glass noodles, onion, coriander, lime juice, tomato, chilli with mixed seafood
- 15. YUM NEAU** 🍲 £8.50
Strips of grilled rump steak in a hot and sour salad dressing with onion, coriander, lime juice and tomato
- 16. YUM KHUNG** 🍲 £8.95
Grilled king prawns in a hot and sour salad dressing with onion, coriander, lime juice and tomato

PRICE LIST OF YOUR CHOICE OF STIR FRY AND CURRY

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|------------------------|-------|
| BEAN CURD OR VEGETABLE | £6.95 |
| CHICKEN OR PORK | £6.95 |
| BATTERED FISH | £9.50 |
| KING PRAWN | £8.95 |
| SEAFOOD | £9.95 |
| BEEF | £7.50 |
| DUCK | £8.50 |

CURRIES

- 17. GANG KEW WAN (GREEN CURRY)** 🍲
Strips of your favourite meat, cooked in coconut milk with green beans, aromatic Thai herbs, courgette, pepper, bamboo shoots and garnish with Thai sweet basil
- 18. GANG DANG (RED CURRY)** 🍲
Coconut milk and red curry paste cooked with green beans, aromatic Thai herbs, courgette, pepper, bamboo shoots and garnish with Thai sweet basil
- 19. GANG MASSAMAN (PEANUT CURRY)** 🍲
A famous dish from the southern part of Thailand, cooked with herbs, coconut milk, potato, carrot, onion and pepper

- 20. GANG PA NANG (AROMATIC CURRY)** 🍲
A pa nang curry paste, cooked with coconut milk, pepper, Thai sweet basil and lime leaves

STIR FRY

- 21. PAD GATIEM PRIK THAI**
A choice of your favourite meat, stir fried with garlic, black pepper, leek, mushrooms, onions, spring onion, celery and pepper

- 22. PAD KHING**
A choice of your favourite meat, stir fried with ginger, mushrooms, onion, spring onion and pepper

- 23. PAD NAM MUN HOY**
A choice of your favourite meat, stir fried in oyster sauce, combined with mushrooms, carrot, broccoli and cauliflower

- 24. PAD PRIEW WAN**
Stir fried battered chicken, pork, fish or king prawns with pineapple, cucumber, onion, tomato in sweet and sour sauce

- 25. PAD MED MA MUANG**
Your choice of your favourite meat, stir fried with onion, carrot, baby corn, Mushrooms and topped with cashew nuts

- 26. PAD PRIK POW** 🍲
Your choice of your favourite meat stir fried in chilli oil, bamboo shoots, onion, celery, mushroom, pepper and spring onion

- 27. PAD GRA POW** 🍲
Your favourite meat stir fried with fresh chillies, garlic, long beans, onion, mushroom and Thai holy basil

- 28. PAD TUOR DUM**
Your favourite meat stir fried in black bean sauce with onion, mushroom, pepper, celery and spring onion

STIR FRIED NOODLES

- 29. PAD THAI**
Thai rice noodle stir fried with your favourite meat, egg, bean sprouts, spring onion and carrot in Chef's special tamarind sauce, topped with ground peanuts

- 30. PAD MEE**
Egg noodle stir fried with your favourite meat, egg, bean sprouts, spring onion and carrot

RICE & SIDE DISHES

- 31. KOW SUAY** Steamed jasmine rice £2.50
- 32. KOW PAD** Egg fried rice £2.95
- 33. KOW MA PROW** Steamed rice in coconut milk £2.95

- 34. KOW NEAW** Loa steamed sticky rice £2.95
- 35. PAD PAK** Stir fried mixed vegetables £5.95
- 36. KOW PAD PEE SET** Special fried rice with egg, chicken and prawns £6.95
- 37. CHIPS** £2.35
- 38. THAI SPICY PRAWN CRACKERS** £2.20

Mildly Spicy 🍲 Medium 🍲 Very Hot 🍲 Sour 🍲

Some of our foods may contain nuts, seeds and other allergens

CHEF'S SPECIAL DISHES

- C1. GAI YANG** £8.50
Chicken roasted to perfection after marinating in honey, garlic and coconut milk

- C2. GANG PED YANG** 🍲 £8.50
A delicious red Thai curry in coconut milk with roast duck, pineapple, bamboo shoots and tomato

- C3. GANG MAS SA MAN LAMB** 🍲 £8.95
Popular dish from Southern part of Thailand, lamb in a mild peanut curry with coconut milk, carrot and potato

- C4. GANG KEW WAN RUAM** 🍲 £7.95
A famous green Thai curry in coconut milk, with season's vegetable mixed meat of pork, chicken and beef

- C5. GANG PHA** 🍲 £7.50
Spicy hot jungle clear curry with chicken, beef or pork, Thai herbs and vegetables

- C6. KUNG RAD PRIK** 🍲 £9.50
Deep fried battered king prawns, topped with spicy Thai herbs and red curry sauce in coconut milk

- C7. PLA SALMON RAD PRIK** 🍲 £9.50
Deep fried battered salmon, topped with spicy Thai herbs and red curry sauce in coconut milk

- C8. PLA SAM ROD** 🍲 £9.50
Deep fried battered cod fish, topped with tamarind sauce, pepper, chilli, garlic and basil

- C9. PLA NUNG MA NOW** 🍲 £14.50
Hot and spicy Thai style steamed sea bass, topped with lime juice and chilli garlic sauce

