VEGETARIAN SOUP 73. TOM YAM HED (V) JJ Ce S..... An all time classic spicy mushroom soup with Mushroom, lemongrass and fresh Thai chilli 74. TOM KHA HED (V) V Ce S Coconut soup with mushroom, spiced with galangal, lemongrass and lime leaves. **VEGETARIAN DISH** 75. PAD KHING TAO HOO (V) Ce S...... £10.50 Fried bean curd with shredded ginger, mushroom and spring onion in light sova sauce. 76. TAO HOO PAD MED MAMUANG J Ce S..... Stir fried bean curd with cashew nuts and mushroom, carrot, green pepper. 77. PRIEW WAN PAK (V) Ce G S..... Thai style sweet & sour mixed vegetables. 78. PAD MAKUE SAM ROD (V) Ce G S Crispy battered aubergines in sweet chilli sauce and garlic sauce topped up 79. PAD KRAPOW PAK (V) JUCE S.... Stir fried mixed vegetables with basil leaves, onion and fresh chilli. 80. GANG KIEW WAN JAY (Green vegetarian curry) (V) J Ce S £10.50 Fresh green chilli paste in coconut milk, basil leaves and mixed vegetables. 81. GANG DEANG JAY (Vegetarian red curry) (V) J Ce S£10.50 Red curry using dried long red chilli cooked in coconut milk with bamboo shoots, basil leaves and mixed vegetables. 82. GANG PA JAY (Hot jungle vegetarian curry) (V) JJJ Ce S£10.50 Mixed vegetable cooked in mixed vegetable and fresh mushroom and bamboo shoot. 83. PAD THAI JAY (V) Ce ESP...... Stir fried noodle with tamarind sauce and vegetable, egg, and bean sprout and spring onion. **NOODLES** ...Chicken/Prawn £10.50/£11.50 84. PAD THAI Ce G S Mo C P E..... The most popular Thai noodle dish stir fried with tamarind sauce with prawn or chicken, egg and bean sprout. 85. PAD SIEW Ce Mo S E Stir fried noodles with chicken, green vegetables, egg and dark soya sauce. 86. PAD MEE E S G Stir fried eggs noodle with bean sprouts, spring onion with sova sauce. **ACCOMPANIMENTS** 87. PAD PAK RAUM S..... £6.95 Stir fried mixed vegetable in sova sauce. 88. PAD BROCCOLLI S Stir fried broccoli with sova sauce. 89. PAD THAU NGOK S...... £6.95 Stir fried bean sprouts with soya sauce. 90. STEAMED THAI RICE £3.25 91. EGG FRIED RICE E £3.50 92. COCONUT RICE £3.50 93. STICKY RICE... £3.50 94. SPECIAL FRIED RICE - Ce G C E Mo S £8.95 Exotic fried rice with chicken, tiger prawn, onion with chillies oil sauce 95. FRENCH FRIES G...... **CHEF SPECIAL** 96. Pla Muk Luak Jim J Ce C S Mo Grilled Squid with Thai hot and sour sauce. 97. KAI KROB Ce G S Mo Crispy chicken in garlic, ground pepper sauce top with Crispy noodle and coriander. 98. SEAFOOD PAD CHA J Ce C S Mo.... Wok fried mixed seafood with Thai herb, chillies and vegetable Served on sizzling plate.

SET MENUS

SET MENU A £23.95 PER PERSON

Minimum for 2 person or more

MIXED STARTER Ce C G E F Se S – A Supreme mixed platter of chicken satay, Thai fish cake prawn spring roll, Vegetable spring roll, Savoury Thai toast.

MAIN COURSE – GREEN CURRY CHICKEN Ce C F: Thai green curry with chicken, fresh, green chilli in coconut milk with bamboo shoots, basil. GOONG PAD MED MAMUANG Ce C F S: Stir fried prawn with cashew nuts, pepper and spring onions, mushroom. SWEET & SOUR CHICKEN G C S: Stir fried slightly battered chicken with sweet and sour sauce with tomatoes, pineapple and spring onion. PADMEE NOODLE E S G: Stir fried egg noodle with vegetable and soya sauce. STEAMED JASMINE RICE

SET MENU B £26.50 PER PERSON
Minimum for 2 person

MIXED STARTER Ce C G E F Se S – A Supreme mixed platter of chicken satay, Thai fish cake prawn spring roll, spring roll, Savoury Thai toast.

MAIN COURSE – RED DUCK CURRY F C: A red curry with roasted duck breast with sweet chilli and lime leaves. SWEET AND SOUR PRAWNS G C S: Stir fried prawn with sweet and sour sauce with tomatoes, pineapple and spring onion. BEEF OYSTER SAUCE Ce G S Mo: Stir fried beef in oyster sauce, mushroom, onion with green pepper and spring onions. PAD THAI E S G: Stir-fried eggs noodle with bean sprouts, spring onion with tamarind sauce. STEAMED

JASMINE RICF

SET MENU C £28.95 PER PERSON

Minimum for 4 person

MIXED STARTER Ce C G E F Se S – A Supreme mixed platter of chicken satay, Thai fish cake prawn spring roll, Vegetable spring roll, Savoury Thai toast, Soup Ce C F Hot and sour chicken soup with lemongrass and lime leaf.

MAIN COURSE – WEEPING TIGER Ce C S Mo: Grill beef marinated in Thai herbs, served with hot and spicy chilli shallot, lime juice sauce. THAI RED CURRY Ce C F: with chicken, green chilli with bamboo shoots and green pepper STIR FRIED PRAWN WITH GARLIC SAUCE: Stir fried tiger prawn with garlic sauce and ground pepper. PED MAKHAM Ce G Mo S: Crispy duck with tamarind sauce. STIR FRIED EGG NOODLE E S Ce G. THAI STEAMED RICE

MIXED VEGETARIAN STARTER Ce G E Se S – A Supreme mixed platter of vegetarian satay, Thai sweet corn cake, spring roll, vegetable tempura, golden parcel MAIN COURSE – TOFU PAD MED MAMUANG Ce S Stir fried bean curd with cashew nuts green pepper and mushroom. GREEN CURRY VEGETABLE
Ce: Fresh green chilli paste in coconut milk with basil leaves and mixed vegetables. TOFU PAD KING Ce S: Fried bean curd with shredded ginger, dried mushroom and spring onion in light soya sauce. STEAMED JASMINE RICE.

ALLERGY KEY: P Peanuts G Gluten S Soya L Lupin F Fish

Mo Molluscs Ce Celery N Nuts M Milk E Eggs SD Sulphur dioxide
C Crustaceans Mu Mustard Se Sesame seeds

Hot = J Very hot = J Extremely hot = J J J

Letters after the dishes are allergen information and you will find the key at the front of the menu. We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food. All Price Inclusive of VAT.



TAKEAWAY MENU

3a King Street, Hereford HR4 9BW Tel. 01432 351199 www.thaigardenhereford.com

STARTERS DU 26. SEAFOOD SALAD A Ce F Mo C 1. MIXED PLATTER (FOR TWO) Ce C G E Se S..... 50. £15.25 Mixed seafood with onion and cherry tomato, spring onion with a spicy dressing. A Supreme mixed platter of chicken satay, Thai fish cake, prawn spring roll, Stir THAI CURRIES (GANG) spring roll. Savoury Thai toast. 51. 2. AROMATIC DUCK (FOR TWO) G Se S 27. GANG KIAW WAN (GREEN CURRY) J Ce C F Stir £11.95 Double cook duck with Thai herbs served with pancake spring onions, 52. Thai green curry with chicken or beef, fresh green chilli in Stir cucumber and hoi sin sauce. coconut milk with hamboo shoots and basil £6.95 3. SATAY - CHICKEN C P 28. GANG DANG (RED CURRY) JULY Ce C F.... £11.95 53. Marinated chicken char grilled and served with peanut sauce and cucumber pickle. Stir Thai red curry with chicken or beef cooked in coconut milk, bamboo shoots 4. TOD-MAN-PLA (Fish cakes) C F P..... 54. and basil leaves garnished with shredded red chilli. Traditional spicy and aromatic Thai fish cakes. Stir 29. GANG PA (JUNGLE CURRY) £11.95 5. KA NOM JEEB (Dim sum) Ce G C E Se S...... £6.25 spr Thai Jungle curry with chicken or beef, cooked in fresh chillies, krachai, Steamed dumpling won ton wrapper with minced pork and water chestnuts. 55. lemongrass shredded lessees galangal, bamboo shoots and long beans. 6. SAVOURY THAI TOAST Ce G C E Se S 30. GANG PANANG JJ Ce C F..... Cris Deep fried minced chicken and herbs on toast served with sweet chilli sauce. Choice of chicken, beef cooked in coconut cream relatively dry and garnished sau 7. DUCK SAMOSA G S Mo. with lime leaves Spring roll stuffed with vegetable & crispy duckling and served with hoi sin sauce. PR 31. MUSSAMAN CURRY Ce C F P..... £11.95 8. GOONG TEMPURA G C S E..... ...£6.50 Choice of beef & chicken: Curry dish from the south of Thailand cooked in rich 56. Deep fried prawn battered served with sweet chilli sauce coconut milk, potatoes and peanut. Δn 9. SEE KRONG MOO OP (Pork Spare Ribs) S Mo £6.95 32. GANG PED (ROASTED DUCK CURRY) A Ce C F 57. Tenderly roasted spare ribs marinated with Thai spice, and syrup A red curry with roasted duck breast with sweet chilli and lime leaves. Stir 10. POH PIA GOONG (Prawn spring roll) G S Se C £6.25 33. YELLOW CURRY J Ce C F..... £11.95 spr Deep fried prawn spring roll with our special stuffing. Served with sweet chilli sauce. Thai yellow curry with chicken or beef with potatoes and onion. 58. 11. HOY-0B S Se Mo..... £6.75 34. GANG KAU SUBPAROD JJ Ce C F £12.95 Stir Steamed mussels in a fusion of lemongrass and basil served with traditional 59. Thai red curry with tiger prawn and pineapple green pepper. Thai dressing Stir 12. TALAY TORD G S C Mo..... **CHICKEN (GAI)** 60. Deep fried mussel, tiger prawn, calamari with batter served with sweet chilli sauce. 35. GAI PAD PRIK JJJ S Mo Tha £10.95 13. THAI PRAWN CRACKER G S C Sd. har Stir fried chicken, with fresh chillies onion, pepper. 36. GAI PAD MET MA MUANG J G S N Mo E **VEGETARIAN STARTER** SQ Stir fried light battered chicken with cashew nut, pepper and spring onions, mushroom, 14.POH PIA JAY (V) G Ce S Se £6.25 37. GAI PAD KHING S £10.95 61. Vegetarian spring roll served with sweet chilli sauce. Stir fried chicken with ginger, peppers mushroom and spring onion. Stir 15. THUNG THONG PAK (V) G S Se £6.25 £10.95 38. GAI PRIAW WAAN G S Mo E 62. Thai golden parcel stuffed with minced mixed vegetable and served with sweet Stir fried slightly battered chicken with sweet and sour sauce with tomatoes, Stir chilli sauce. pineapple and spring onion. 63. 16. KHAO PHOD TORD (V) G S Se..... £6.25 39. GAI KRATHIAM PRIK THAI Ce G S Mo...... £10.95 Stir Sweet corn cake served with sweet chilli sauce. Stir fried chicken with garlic sauce and ground pepper. 17. PAK TORD (V) G S £6.25 FIS 40. GAI PAD KA POA JJJ Ce G S Mo..... Deep fried battered mixed vegetable served with sweet chilli sauce Stir fried chicken with chilli, bamboo shoot basil and long green beans. 64. 18. VEGETARIAN SATAY (V) S P..... £6.25 41. GAI PAD NAMMAN HOI Ce G S Mo £10.95 An Marinated mushroom on bamboo skewer char grilled served with peanut Stir fried chicken in oyster sauce, mushroom, onion with green pepper and and sauce and cucumber nickle spring onions. 65. 19. MIXED VEGETARIAN STARTER (V) Ce G E Se S P...... Δn A Supreme mixed platter of vegetarian satay, Thai sweet corn cake, prang roll, PORK (MOO) Tha pack tord, thung thong pak, with variety of sauce (Min. For 2 people) 42. MOO PAD PRIK JJJ Ce G S Mo..... £10.95 66. Stir fried PORK, with fresh chillies onion, pepper. Dee **SOUPS** £10.95 43. MOO PAD KHING Ce G S Mo..... Fre 20. TOM YUM GOONG JJ Ce C F..... £7.25 Stir fried pork with ginger, peppers mushroom and spring onion. 67. An all time classic spicy prawn soup with mushroom, lemongrass and fresh 44. MOO PAD KA POA AAAA Ce G S Mo £10.95 An Thai chilli. Stir fried pork with chillies, bamboo shoot, basil and long green beans. pine 21. TOM YAM GAI JJ Ce F 45. PRIAW WAAN MOO G Ce S Mo..... An all time classic spicy chicken soup with Mushroom, lemongrass and fresh SIZ Stir fried pork with sweet and sour sauce with tomatoes, pineapple, spring onion. Thai chilli 68. 22. TOM KHA GOONG J Ce C F..... **BEEF (NUE)** Siz Coconut soup with tiger prawn, spiced with galangal, lemon grass and lime leaves. 46. NUE PAD PRIK AND Ce G S Mo..... £10.95 69. 23. TOM KHA GAI - Ce F..... Stir fried beef, with fresh chillies, onion, spring onion and pepper. Siz Coconut soup with chicken, spiced with galangal, lemon grass and lime leaves. 47. NUE KRATHIAM PRIK THAI Ce G S Mo £10.95 70. Stir fried beef with garlic sauce and ground pepper. Wol THAI SALAD 48. NUE PAD KA PAO JJJ Ce G S Mo £10.95 to c 24. YAM NUA (Beef salad) J Ce F £9.95 Stir fried beef with chilli, bamboo shoot, basil and long green beans. 71. Char grilled beef, served sliced on top of fresh salad with Thai herbs and spicy dressing. 49. NUE PAD NAMMAN HOI Ce G S Mo..... £10.95 Wol 25. SOMTUM (N) JJ F P N Stir fried beef in oyster sauce, mushroom, onion with green pepper and 72. A traditional Thai favourite papaya salad, carrot Cherry tomato, garlic, chillies, spring onions. Gril lime juice and ground peanut. hot

JCK (PED)	
PED PAD PRIK JJJ Ce S Mo	£11.50
r fried duck, with fresh chillies onion, pepper.	
PED PAD MET MA MUANG Ce S Mo N	
fried duck with cashew nut, pepper, nuts and spring onions, mushr PED PAD KHING Ce G Mo S	
r fried duck with ginger, peppers mushroom and spring onion.	£11.3U
PED PAD KA PRAO	£11.50
r fried duck with chilli, bamboo shoot basil and long green beans	
PED PAD NAMMAN HOI Ce S Mo	£11.50
r fried DUCK in oyster sauce, mushroom, onion with green peppe	er and
ring onions.	645.05
PED MAKHAM (CHEF RECOMMENED) Ce G Mo Sspy sliced roast duck, topped with a three flavour caramelized ta	
spy sticed roast duck, topped with a three itavour carametized ta ice served on a bed crispy noodle.	IIIai IIIu
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AWN (GOONG)	
CHUCHEE GOONG JJ Ce C F G	£15.95
aromatic King Prawn curry in spicy coconut sauce and Thai herb	
GOONG PRIEW WAAN Ce C G S Mo	£11.50
fried Prawn with sweet and sour sauce with tomatoes, pineapp	le,
ing onion. . GOONG KRATHIAM PRIK THAI Ce C G S Mo	£11 E0
r fried tiger prawn with garlic sauce and ground pepper.	£11.30
GOONG PAD KRA POA	£11.50
fried tiger prawn with chilli, bamboo shoot basil and long green b	
GANG KIAW GOONG (GREEN CURRY) JJ Ce C F	
ai green curry with tiger prawn, fresh green chilli in coconut milk	with
mboo shoots, basil.	
UID (PLAMUK)	
PRA MUK PAD KA POA Ce Mo S	£10 05
	£ 10.73
fried squid with chilli hamboo shoot basil and long green bean	S
r fried squid with chilli, bamboo shoot, basil and long green bean PRA MUK KRATHIAM F Mo S	
PRA MUK KRATHIAM F Mo S	£10.95
PRA MÜK KRATHIAM F Mo S fried squid prawn with garlic sauce and ground pepper. PRA MUK PAD PRIK THAI DUM Mo S F	£10.95
PRA MUK KRATHIAM F Mo S	£10.95
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PRA MÜK KRATHIAM F Mo S fried squid prawn with garlic sauce and ground pepper. PRA MUK PAD PRIK THAI DUM Mo S F. fried squid with black pepper and pepper, onion, spring onion. SH (PLA) PLA CHUCHEE F C G. aromatic light battered fish top with red curry in spicy coconut s of Thai herbs. PLA RAD PRIK F G aromatic light battered fish in sweet chilli and garlic sauce, peppia i basil.	£10.95£10.95£13.95 auce£13.95 ber and
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PRA MÜK KRATHIAM F Mo S fried squid prawn with garlic sauce and ground pepper. PRA MUK PAD PRIK THAI DUM Mo S F. fried squid with black pepper and pepper, onion, spring onion. SH (PLA) PLA CHUCHEE F Ce C G aromatic light battered fish top with red curry in spicy coconut stand the herbs. PLA RAD PRIK F G aromatic light battered fish in sweet chilli and garlic sauce, pepparai basil. PLA NAM TOK F G pp fried Sea Bass fillet tossed in spicy "Thai north east style" top ish chillies, coriander, lime leaf.	£10.95 £10.95 £13.95 auce £13.95 wer and £15.95 with
PRA MÜK KRATHIAM F Mo S fried squid prawn with garlic sauce and ground pepper. PRA MUK PAD PRIK THAI DUM Mo S F. fried squid with black pepper and pepper, onion, spring onion. SH (PLA) PLA CHUCHEE F C C G. aromatic light battered fish top with red curry in spicy coconut sd Thai herbs. PLA RAD PRIK F G. aromatic light battered fish in sweet chilli and garlic sauce, peppai basil. PLA NAM TOK F G C ep fried Sea Bass fillet tossed in spicy "Thai north east style" top	£10.95£10.95£13.95 auce£13.95 ber and£15.95 with£13.95
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PRA MÜK KRATHIAM F Mo S fried squid prawn with garlic sauce and ground pepper. PRA MUK PAD PRIK THAI DUM Mo S F. fried squid with black pepper and pepper, onion, spring onion. SH (PLA) PLA CHUCHEE	£10.95£10.95£13.95 auce£13.95 with£13.95 atoes,£14.95 elative
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PRA MÜK KRATHIAM F Mo S fried squid prawn with garlic sauce and ground pepper. PRA MUK PAD PRIK THAI DUM Mo S F. fried squid with black pepper and pepper, onion, spring onion. SH (PLA) PLA CHUCHEE	£10.95£13.95 auce£13.95 eer and£15.95 with£14.95£14.95 elative£15.95