



STARTER

6. Tord Mun Pla 7.50

Homemade Thai style fish cake. A mixture of minced fish, prawn, and chicken with spicy red curry paste, served with sweet sauce and topped with ground peanuts



SOUPS

Vegetable 6.80 / Tofu 6.80 / Chicken 7.00 / Beef 7.00 Pork 7.00 / Tiger Prawn 7.50 / Mixed Seafood 7.50

16. Tom Yum 🌶

One of the most famouse spicy and sour soup cooked with mushrooms, coriander, chilli, lemongrass, tomato, and kaffir lime leaf

17. Tom Kha 🌶

If you like coconut milk, you will love this. The ingredients are almost identical to Tom Yum but the addition of coconut milk makes it deliciously creamy

18. Fisher Man Soup 🔰 7.50

Thai spicy hot and sour seafood soup in combination prawn, squid, mussel, Thai herbs, basil, and spices



MAINS

Choose from selection of meat, poultry, seafood or vegetable

Vegetable	11.50	Tofu	11.50)
Chicken	11.95	Pork	11.95	5
Beef	12.95	Duck	14.50)
Tiger Prawn	14.50	Mixed Seafood 14.50		14.50
Sea Bass	18.95	Jumbo King Prawn 20.9		20.95

29. Gaeng Pa (Jungle Curry)

A traditional North-Eastern hot and spicy curry with fresh chilli, bamboo shoots, mushrooms, young Thai peppercorns, krachai roots, broccoli, courgette, fine beans and baby corn (no coconut milk)

32. Pad Priew Wan

Stir fried vegetables, pineapples in sweet and sour sauce

39a. Pad 3 Rod (Pad 3 Flavours) 🌶

Stir fried with peppers, onions and spring onion in a szechuan



CHEF's RECOMENDATION

45. Sauce Ma Kaam Duck 16.95 Seabass. 18.95 Jumbo Prawn 20.95

Slices crispy Duck or Seabass or Jumbo king prawns topped with a three-flavor, caramelised tamarind sauce and sprinkled with crispy shallots

46. Rad Prik Seabass 18.95 Salmon 20.95

Jumbo Prawn 20.95

Crispy deep fried seabass or Salmon or jumbo king prawns submerged in a sweet chilli and tamarind



THAI SALADS

19. Som Tam (Papaya Salad) 🔰 🚳 🧇 9.20

One of the most popular dishes in Thailand. A fresh and spicy salad of shredded papaya, carrots, cherry tomatoes and fine beans pounded with a pestle and mortar with lime, garlic and fish sauce, peanuts, chilli and palm sugar

20. Yum Takhrai 🔰 14.50 / 18.95 / 20.95

Tiger prawn or mixed Seafood / Seabass/ Jumbo Prawn

A meat of your choice mixed with vegetables and our chef's special salad dressing made with lime juice, chilli and leongrass topped with roasted peanut

22. Larb 🔰 9.70

A popular North-Eastern style chicken salad flavoured with ground pan-tossed rice, chilli powder, shallots, lime juice and mint leaves



STEAMED AND GRILLED

40. Nung Manow jjj

Seabass 17.95

Jumbo Prawn 20.95

Steamed seabass or jumbo king prawn with garlic and coriander, covered with a specially prepared lemon juice and chilli sauce

NOODLES AND RICE

Choose from selection of meat, poultry, seafood or vegetable

Vegetable	11.50	Tofu	11.50
Chicken	11.95	Pork	11.95
Beef	12.95	Duck	14.50
Tiger Prawn	14.50	Mixed Sea	afood 14.50

Jumbo King Prawn 20.95

54. Pad Thai



The famous Thai stir fried rice noodles cooked with special homemade tamarind sauce, egg, beansprouts, spring onions and carrots served with roasted ground peanut and lemon

58. Khao Pad (Thai Style Fried Rice)

Street-style traditional Thai fried rice with egg, spring onion

- 3.50 61. Koaw Sauy (Steamed Thai Rice) Steamed "HOM MALI" Jasmine rice from Thailand
- 62. Koaw Pad Kai (Egg Fried Rice) 3.70 Stir fried Jasmine rice with egg and soya sauce
- 63. Koaw Ma Proaw (Coconut Rice) 3.70 Thai "HOM MALI" rice cooked with coconut milk
- 64. Thai Sticky Rice Glutinous rice steamed in traditional bamboo basket

65. Plain Noodle 3.95 Stir fried rice noodle topped with fried garlic