My love for food started a long time ago...

When I was 10 years old, I started to work in my Aunt's restaurant just North of Bangkok, running around waiting tables and helping in the kitchen. After school and on weekends, I was there working hard to fill my piggy bank.

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It was here where I learnt the discipline of Thai cooking. The recipes for all the different Thai meals are passed down the generations. If you have a Red Curry in the South Islands, it should be the same in Bangkok and the same up North. Cooking is a very big part of our culture, it will be extremely embarrassing if your Red Curry is not better than your neighbours!

After working in restaurants my whole life, I finally decided to start my own little business, **sharing my Traditional Thai food with you**. In Thailand, we get all our food from markets and street vendors, which is made fresh every time. **All our food is made fresh to order** as well. There might be a bit of a delay when we are busy, but we will try to get your food to you as soon as possible. Thanks for your patience with this.

What I **love** to do is give my customers **Traditional Thai food**. I'm very passionate in sticking to the phrase "How you would get it in Thailand?", using the four pillars of our cooking:

Sour - Sweet - Salty - Spicy

Thank you for coming to try my food.



All our food is made fresh to order. There might be a bit of a delay when we are busy, but we will try to get your food to you as soon as possible.

Thanks for your patience





STARTERS

£3.50

£725

£7.25

PRAWN CRACKERS (Sf)

1 SPRING ROLLS

Our spring rolls are very popular. Cabbage, carrot, mushrooms, onions and some secret spices make these vegetable spring rolls a great snack. (Se) (SD)

2 SALT & PEPPER CRISPY CHICKEN WINGS

One of our most popular starters. We use onions, red peppers (not spicy), spring onions and our secret spices to make these irresistible. Life changing. (F)

MUSHROOM & VEGETABLE TEMPURA £7.25 WITH COCONUT

Tempura is one of our favourite recipes. It's so crispy and delicious, especially with sweet chilli dipping sauce. We add coconut flakes and sesame to bring some extra taste to this dish. (Se) (SD)

4 THAI DIM SUM

In Thailand, the influence of Chinese food and culture can be found at every turn. Chinese dumplings, like these, are enjoyed in Bangkok as well as other locales. Steamed dumplings served with a homemade sweet, dark soy sauce and garlic. (E) (Sf) (SD)

5 CHICKEN SATAY

£7.25

£7.25

Although both Thailand and Malaysia claim it as their own, its Asian origin was in Java, Indonesia. With our secret spices and homemade peanut sauce, this is a favourite for Singaporeans. (C) (P) (D) (So) (Mu) (F) (Sf) (Mo) (SD)

6 BBQ SPARE RIBS

£7.25

Honey roasted spare ribs with BBQ Hoi Sin sauce and sprinkled with sesame seeds. Sweet meaty snack, always a winner. (Se) (So) (SD)

FISH CAKES £7.25

A classic recipe, these red-curry-flavoured fish cakes can be found everywhere in Thailand. Served with sweet chilli sauce. (E) (F) (Sf) (SD)

8 KING PRAWN TEMPURA

£7.95

Light and fluffy tempura King Prawns with sweet chilli dipping sauce. We only use the best Tempura batter from South Korea to maximise our taste. (**Sf**) (**SD**)

9 THE RED LION KING PRAWNS

🌶 £9.95

£14 95

Colossal king prawns with onions, red peppers (not spicy), spring onions and our secret spices to make these irresistible. We finish this dish with homemade chilli, garlic, coriander, lime and sugar sauce. This is our signature plate. (F) (Sf) (SD)

10 SHARING PLATTER (FOR TWO)

A selection of prawns tempura, fish cakes, BBQ spare ribs, chicken satay and spring rolls. (Sf) (Se) (So) (E) (C) (P) (D) (So) (Mu) (F) (Mo) (SD)

MILD MEDIUM MODEL HOT VEGAN FRIENDLY - VEGETARIAN
MENU ITEMS WITH THE FOLLOWING ABBREVIATED CODES CONTAIN
INGREDIENTS THAT MAY CAUSE AN ALLERGIC REACTION
D/Dairy, E/Eggs, F/Fish, Mo/Molluscs, N/Nuts, P/Peanuts, Se/Sesame,
Sf/Shellfish, C/Celery, So/Soya, Mu/Mustard, Ba/Barley, SD/Sulphur Dioxide
DISHES MARKED WITH (GF) ARE GLUTEN FREE.







Main Courses

11 HOLY BASIL THAI STYLE (PAD KHAPAO) WITH JASMINE RICE to

The fastest way to get great tasting Thai food is to try this aromatic, flavourful and spicy Thai basil dish. Made with garlic, green peppers, Thai holy basil, oyster sauce, fresh red chillies. Served with steamed jasmine rice and topped with a fried eqg. (M) (So) (F) (E) (SD)

Vegetable	V /	£12.95
Pork		£12.95
Chicken		£12.95
Prawn		£13.95
Beyond Meat	0	£13.95

12 THAI CASHEW NUT

Thai cashew nut is a culinary dish that reflects traditional Thai cuisine and is made with crispy chicken or king prawns, homemade chilli sauce along with plump, crunchy, golden toasted cashews. (N) (F) (Mo) (So) (Sf) (SD)

Chicken	£12.95
King Prawn	£13.95

🥖 - MILD 🅖 - MEDIUM 🕖 // - HOT 👽 - VEGAN FRIENDLY 💋 - VEGETARIAN MENU ITEMS WITH THE FOLLOWING ABBREVIATED CODES CONTAIN INGREDIENTS THAT MAY CAUSE AN ALLERGIC REACTION D/Dairy, E/Eggs, F/Fish, Mo/Molluscs, N/Nuts, P/Peanuts, Se/Sesame, Sf/Shellfish, C/Celery, So/Soya, Mu/Mustard, Ba/Barley, SD/Sulphur Dioxide **DISHES MARKED WITH (GF) ARE GLUTEN FREE.**

13 GREEN CURRY (GF)

Thai green curry might be the signature dish of Thai cuisine. Its spicy, sweet, aromatic and packs a punch. Green chilli curry paste with lime leaves, coconut milk and sweet basil. (F) (Sf) (SD)

Vegetable	1	£11.95
Pork		£11.95
Chicken		£11.95
Prawn		£12.95

14 MASSAMAN CURRY (GF)

From the South of Thailand, Massaman is one of the most iconic and easily recognisable Thai dishes, by sight, aroma and taste. With chunky potatoes, coconut, shallots, cinnamon, peanuts and Oriental spices. (N) (Sf) (SD)

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ken		£11.9

15 PENANG CURRY

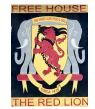
Penang Curry comes from the Ancient Khmer Empire. It is rich and creamy, spicy yet balanced, with peanut, kaffir lime leaves and coconut. (N) (Sf) (F) (SD)

Vegetable	0	£11.95
Pork		£11.95
Colossal King Prawn		£16.95

OUR FULL MENU MAY NOT BE AVAILABLE AT ALL TIMES. PLEASE CHECK OUR 'PAD THAI' AVAILABILITY DURING PEAK TIMES. THANK YOU FOR YOUR UNDERSTANDING.

£11.95







Main Courses

16 RED CURRY

We use lime leaf, sweet Thai basil, fresh red chilli and coconut milk to bring the king of Thai curries to you. (Sf) (F) (SD)

Vegetable	£11.95
Pork	£11.95
Chicken	£11.95
Prawn	£12.95

19 THAI STYLE STIR FRY CRISPY GARLIC AND PEPPER

If you love Garlic, you will love this dish. Cooked with simple ingredients such as oyster sauce, garlic, pepper, and sugar, this stir-fried chicken dish has a place on the menu of all restaurants in Thailand. (M) (So) (F) (E) (SD)

Pork with Jasmine Rice	£12.95
Chicken with Jasmine Rice	£12.95
Colossal King Prawn	£16.95

17 CHEF'S SPECIAL - £13.95 BEEF NOODLE SOUP

From the heart of Thailand, Ayutthaya, this noodle soup dish is from our heart. With fresh wholesomeness, this is one dish you shouldn't miss. (**So**) (**Mo**) (**Ba**) (**F**) (**SD**)

18 THAI SATAY PEANUT SAUCE STIR FRY WITH JASMINE RICE

For all satay sauce lovers, this dish is a must. We made our own special satay sauce with peanuts, some red curry paste and a touch of fresh chillies to give this dish a mild finish. This dish will make your day. (C) (P) (D) (So) (Mu) (F) (Sf) (Mo) (SD)

Pork	£12.95
Chicken	£12.95
King Prawn	£13.95

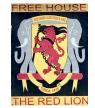
20 VEG STIR FRY (PAD PAK)

This fresh and nutritional dish is a must in all Thai households. Vibrant and tasty, we use broccoli, carrots, mangetout, cauliflower, mushroom and soya sauce. Vegan option. (So) (F) (Mo) (SD)

Vegetable	V /	£11.95
Pork		£11.95
Chicken		£11.95
Prawn		£12.95

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Sf /Shellfish, C /Celery, So /Soya, Mu /Mustard, Ba /Barley, SD /Sulphur Dioxide
DISHES MARKED WITH (GF) ARE GLUTEN FREE.







RICE & NOODLES

21 FRIED RICE

A staple meal for hundreds of years, fried rice is everywhere in Thailand. Jasmine stir fried rice with egg, soya sauce and some spices. Just add meat. (So) (F) (So) (SD)

Pork	£11.95
Chicken	£11.95
Prawn	£12.95

22 PAD THAI

Stir fried noodles with egg, carrot, bean sprouts, sweet tamarind sauce and fresh lime. Check availability. (Mo) (D) (F) (So) (M) (P) (SD)

Vegetable	£11.95
Chicken	£11.95
Prawn	£12.95

23 EGG NOODLES

Another dish from the heart of Thailand, Ayutthaya. These noodles were introduced by Chinese traders in the 1700s. This stir-fried noodles boasts stir-fry sauce along with carrot, bean sprouts and broccoli. (So) (D) (F) (So) (M)

Pork	£11.95
Chicken	£11.95
Prawn	£12.95

🥖 - MILD 🥖 - MEDIUM 🥖 - HOT 😗 - VEGAN FRIENDLY 💋 - VEGETARIAN				
MENU ITEMS WITH THE FOLLOWING ABBREVIATED CODES CONTAIN				
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Sf /Shellfish, C /Celery, So /Soya, Mu /Mustard, Ba /Barley, SD /Sulphur Dioxide				
DISHES MARKED WITH (GF) ARE GLUTEN FREE.				

SIDES

24 STEAMED JASMINE RICE (GF)

£3.45

25 VEG STIR FRY (PAD PAK)

£6.95

Vibrant and tasty, mixed vegetables and soya sauce. Vegan option. (So) (F) (Mo) (SD)







FOR THE KIDS

26 FRIED RICE		27 EGG NOODLES	
Pork or Chicken	£8.95	Pork or Chicken	£8.95
Prawn	£9.95	Prawn	£9.95

Dessert

29 DON PEDRO

£6.95

28 DESSERT OF THE DAY

Please ask about our desserts of the day.

An ice cream blended dessert drink with alcohol. Get ready for your life to change! £6.95

COFFEE & TEa

CAPPUCCINO	£2.60	TOFFEE NUT LATTE	£2.60
ALMOND FLAT WHITE (Vegan)	£2.60	AMERICANO	£2.10
ESPRESSO	£2.10	TEA	£2.10

