

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

STARTERS

1. PRAWN CRACKERS

Spicy prawn crackers with sweet chilli dip. 3.50

2. GREEDY SHARING PLATTER (SERVES 2)

A delightful combination of chicken satay, spring rolls, fish cake, Prawn toast, spare ribs. 17.50

3. CHICKEN SATAY (N)

Marinated slices of chicken served with a Thai dipping peanut sauce. 7.50

4. PRAWN TOAST

Deep-fried mince prawns, mixed with garlic, coriander root, spread on toast, topped with sesame seeds, served with Thai sweet chilli sauce. 7.50

5. THAI FISH CAKES (N)

Fish spiced with red curry paste, mixed with chopped lime leaves and long beans served with Thai sweet chilli sauce. 7.85

6. PRAWN TEMPURA

Deep-fried king prawns in tempura batter with Thai sweet chilli sauce. 8.50

7. THAI DIM SUM

Steamed dumplings, minced prawns & chicken served with soya vinaigrette dip. 7.85

8. THAI SPARE RIBS

Spare ribs Marinated in our chefs special five spice sauce. 7.75

9. CHICKEN WINGS

Deep Fried chicken wings drizzled in a garlic and coriander sauce. 7.50

SOUPS

10. TOM YUM 🌶️🌶️

The classic hot and sour soup with lemongrass, fresh chillies and cherry tomatoes
Chicken 7.25 Prawns 8.50 Mushroom 6.50

11. TOM KHA 🌶️🌶️

A creamy, lemon soup coconut milk, seasoned with lemongrass, Galangal, kaffir lime leaves, chillies.

Chicken 7.50 Prawns 8.75 Mushroom 6.75

12. TOM YUM SEAFOOD SOUP 🌶️🌶️

Mixed seasonal seafood in a spicy clear soup, flavoured with lemongrass, Galangal, citrus leaves, ring onion and chillies. 9.95



SALADS

13. TANGY YUM BEEF SALAD 🌶️🌶️

8oz Sirloin steak char grilled in thin strips and served medium rare, combined with red onion, cherry tomatoes, cucumber and coriander, then tossed with tangy spicy dressing. 12.95

14. LARB SALAD 🌶️🌶️

Minced chicken or Pork mixed with fresh mint, roasted chilli, lime juice and toasted ground rice . 8.95

15. YUM SEAFOOD SALAD 🌶️🌶️

Selection of Seafood seasoned with a special spicy dressing and tossed with spring onion, red onion and coriander. 12.50

16. PAPAYA SALAD 🌶️🌶️ (N)

Fresh shredded papaya, cherry tomatoes, green beans and crushed peanuts in spicy lime dressing. 7.95

17. BANG BANG SATAY SALAD (V) (N)

Chicken Satay or Tofu served on a bed of mixed salad drizzled in a peanut satay dressing. 8.95

CURRY

18. GREEN CURRY 🌶️🌶️

Green chilli paste and herbs cooked in coconut milk and sweet basil leaves
Chicken 11.95 Beef 12.50 Prawn 12.95

19. RED CURRY 🌶️🌶️

Red curry uses dried long red chillies and is cooked in coconut milk with bamboo shoots
Chicken 11.95 Beef 12.50 Prawn 12.95

20. JUNGLE CURRY 🌶️🌶️

Packed with herbs, without coconut milk, this curry is a spicy refreshing option
Chicken 11.95 Beef 12.50 Prawn 12.95

21. PANAENG 🌶️🌶️

A rich and creamy medium hot curry with coconut milk and lime leaves
Chicken 11.95 Beef 12.50 Prawn 12.95

22. MASSAMAN 🌶️ (N)

Mild curry from the south of Thailand, cooked in rich coconut curry sauce with onions, potatoes and cashew nuts.
Chicken 11.95 Beef 12.50 Lamb 13.50

23. DUCK RED CURRY 🌶️🌶️

Slices of roasted duck in a creamy red curry sauce with pineapple and cherry tomatoes. 14.50



STIR FRY

Chicken 10.95 Beef 11.95 Prawn 12.50

24. CASHEW NUT (N)

Sautéed cashew nuts, mushrooms, spring onions and roasted dry chillies

25. PAD KHING

Stir-fried with shredded ginger, mushrooms and onions

25. SWEET AND SOUR THAI STYLE

Stir-fried with tomato, cucumber, pineapple chunks, onions in a sweet and sour sauce

26 GARLIC STIR FRY

Stir-fried with shredded garlic, mushrooms and pepper

27. OYSTER SAUCE

Stir-fried with oyster sauce, onions and mushrooms

28. CHILLI CURRY STIR FRY 🌶️

Stir-fried with green beans, bamboo shoots, chilli paste and peppers

29. CHILLI BASIL STIR FRY 🌶️🌶️

Stir-fried with fresh chillies, basil leaves, green beans and peppers

DUCK DISHES

30. DUCK IN CHILLI OIL 🌶️

Stir-fried roasted duck with chilli oil and sweet basil. 12.50

31. DUCK CONFIT (N)

Roasted duck drizzled with a sweet and tangy tamarind sauce, cashew nuts and crispy shallots. 12.50

32. DUCK WITH CRISPY BASIL AND CHILLI 🌶️🌶️

Stir-fried roast duck with crispy basil leaves, chillies and y. 12.50

33. DUCK PAD CHA 🌶️🌶️

Duck stir-fried in spicy Thai herbs with onions, red and green peppers and served on a sizzling dish. 12.50



SEAFOOD

34. SOU SI PRAWNS 🌶️

Butterflied giant King prawns in spicy coconut cream with green beans. 15.50

35. GOONG PHAO 🌶️

Grilled butterflied giant prawns served with a spicy lemon, garlic and chilli dip. 14.50

36. GARLIC PRAWNS

Giant Prawns flavoured with garlic and pepper. 14.50

37. CRISPY GARLIC FISH

Crispy whole sea bass with a garlic and pepper sauce. 17.95

38. SWEET AND SOUR FISH

Crispy whole sea bass with sweet and sour sauce. 17.95

39. FISH PAD CHA 🌶️🌶️

Stir fried whole sea bass with fresh green peppercorn, hot basil leaves, Thai herbs and chillies served on a sizzling dish. 17.95

40. FISH SOU SI 🌶️

Deep-fried sea bass in spicy coconut cream with green beans. 17.95

41. DRUNK SQUID 🌶️🌶️

Stir-fried squid with fresh chilli, Thai herbs and basil leaves. 13.50

42. SIZZLING CURRIED PRAWNS 🌶️

Curried King prawns with egg, red & green peppers served on a sizzling dish. 15.50

43. GREEDY ELEPHANT SEAFOOD SPECIAL 🌶️🌶️

Mixed Seafood cooked in Thai spices and served on a sizzling dish. 17.50

CHEFS SPECIALS

44. TIGER CRY 🌶️🌶️

Marinated Sirloin steak on a sizzling dish with a spicy dip. 17.50

45. SIZZLING DRY GREEN CURRY 🌶️🌶️

Cooked in a dry Green curry sauce served on a sizzling dish
Chicken 12.95 Beef 13.50 Prawn 13.95

46. SIZZLING DRY RED CURRY 🌶️🌶️

Cooked in a dry red curry sauce served on a sizzling dish
Chicken 12.95 Beef 13.50 Prawn 13.95



VEGETARIAN & VEGAN

STARTERS

47. SPRING ROLLS

Thai vegetables spring rolls served with Thai Sweet chilli sauce. 6.50

48. TEMPURA VEGETABLES

Selection of vegetables deep-fried in tempura batter with a Sweet chilli sauce. 6.50

49. TOFU (N)

Deep-fried bean curd served with Thai Sweet chilli sauce, sprinkle with peanuts and Cucumber. 6.50

50. SWEETCORN FRITTERS (N)

Deep-fried spicy sweet corn fritters served with cucumber salad, peanuts and Sweet chilli sauce. 6.50

51. VEGETABLE SATAY

Vegetable satay served with peanut sauce. 6.50

CURRY AND STIR FRY

52. GREEN CURRY

Choice of vegetables or bean curd. Green chilli paste and herbs cooked in coconut milk and sweet basil leaves. 9.95

53. RED CURRY

Choice of vegetable or bean curd. Red curry uses dried long red chillies and is cooked in coconut milk with bamboo shoots. 9.95

54. CASHEW TOFU

Stir-fried bean curd with special Thai sauce, cashew nuts, onions & mushrooms. 8.95

55. SATAY TOFU

Stir-fried bean curd with Thai peanut sauces and vegetable. 8.95

56. TOFU SOU SI

Stir-fried bean curd in spicy coconut cream with green beans . 8.95

57. CHILLI AND BASIL TOFU

Stir-fried bean curd with fresh chillies and basil leaves. 8.95

58. SWEET BASIL AUBERGINES

Stir-fried aubergines with sweet basil leaves and chilli . 7.95

59. PINEAPPLE AUBERGINE

Stir-fried aubergines with sweet basil, pepper and pineapple. 7.95



NOODLES

60. PAD THAI (N)

Chicken 10.95 Prawn 12.50 Vegetable 8.50

61. DRUNK NOODLES 🌶️🌶️

Stir-fried rice noodles with fresh chillies, bamboo shoots and basil leaves

Chicken 10.95 Prawn 12.50 Vegetable 8.50

62. SOYA SAUCE NOODLES

Stir-fried noodles with carrots, broccoli and bean sprouts.

Chicken 10.95 Prawn 12.50 Vegetable 8.50

RICE AND SIDES

63. CHILLI AND BASIL MUSHROOMS 🌶️🌶️

Stir-fried mushrooms with fresh chilli and basil leaves. 7.50

64. PAD BEANSPROUTS

Stir-fried bean sprouts with chilli and spring onions. 7.50

65. PAK CHOI

Stir-fried pak choi with oyster sauce. 7.95

66. MIXED VEGETABLES

Selection of stir fried seasonal vegetables in oyster sauce and garlic. 7.50

67. KAO PAD SAPPAROD

Stir-fried fragrant rice with chicken and prawns, curry powder, pineapple and egg. 11.95

68. SPECIAL FRIED RICE

Stir-fried fragrant rice with chicken, King prawns, egg, tomato and vegetables. 11.95

69. JASMINE RICE. 3.50

70. EGG FRIED RICE. 3.75

71. COCONUT RICE. 3.75

72. STIR-FRIED NOODLES. 4.95

73. STICKY RICE. 3.75

