

Thai Garden

RESTAURANT MENU

STARTERS	500P5
1. MIXED PLATTER (FOR TWO) Ce C G E Se S£13.50	20. TOM YUM GOONG // Ce C F£6.50
A Supreme mixed platter of chicken satay, Thai fish cake,	An all time classic spicy prawn soup with mushroom,
prawn spring roll, spring roll, Savoury Thai toast.	lemongrass and fresh Thai chilli.
2. AROMATIC DUCK (FOR TWO) G Se S £13.50	21. TOM YAM GAI - Ce F£6.00
Double cook duck with Thai herbs served with pancake spring	An all time classic spicy chicken soup with Mushroom,
onions, cucumber and hoi sin sauce.	lemongrass and fresh Thai chilli.
3. SATAY - CHICKEN C P£6.50	22. TOM KHA GOONG Ce C F £6.50
Marinated chicken char grilled and served with peanut sauce	Coconut soup with tiger prawn, spiced with galangal, lemon
and cucumber pickle.	grass and lime leaves.
4. TOD-MAN-PLA (Fish cakes) C F P£6.50	23. TOM KHA GAI Ce F£6.00
Traditional spicy and aromatic Thai fish cakes.	Coconut soup with chicken, spiced with galangal, lemon grass
5. KA NOM JEEB (Dim sum) Ce G C E Se S £5.50	and lime leaves.
Steamed dumpling won ton wrapper with minced pork and	
water chestnuts.	THAI SALAD
6. SAVOURY THAI TOAST Ce G C E Se S£6.00	24. YAM NUA (Beef salad) JCe F£8.95
Deep fried minced chicken and herbs on toast served with	Char grilled beef, served sliced on top of fresh salad with Thai
sweet chilli sauce.	herbs and spicy dressing.
7. DUCK SAMOSA G S Mo£6.50	25. SOMTUM (N) FPN £8.95
Spring roll stuffed with vegetable & crispy duckling and	A traditional Thai favourite papaya salad, carrot Cherry tomato,
served with hoi sin sauce.	garlic, chillies, lime juice and ground peanut.
8. GOONG TEMPURA G C S E £6.00	26. SEAFOOD SALAD
Deep fried prawn battered served with sweet chilli sauce	Mixed seafood with onion and cherry tomato, spring onion with
9. SEE KRONG MOO OP (Pork Spare Ribs) S Mo£5.95	a spicy dressing.
Tenderly roasted spare ribs marinated with Thai spice, and syrup 10. POH PIA GOONG (Prawn spring roll) G S Se C£5.50	
Deep fried prawn spring roll with our special stuffing. Served	THAI CURRIES (GANG)
with sweet chilli sauce.	
11. HOY-0B >> S Se Mo£5.95	27. GANG KIAW WAN (GREEN CURRY) Ce C F £11.00 Thai green curry with chicken or beef, fresh green chilli in
Steamed mussels in a fusion of lemongrass and basil served	coconut milk with bamboo shoots and basil.
with traditional Thai dressing	28. GANG DANG (RED CURRY) Ce C F£11.00
12. TALAY TORD G S C Mo£6.50	Thai red curry with chicken or beef cooked in coconut milk, bamboo
Deep fried mussel, tiger prawn, calamari with batter served	shoots and basil leaves garnished with shredded red chilli.
with sweet chilli sauce.	29. GANG PA (JUNGLE CURRY) JJ Ce C F£11.00
13. THAI PRAWN CRACKER G S C Sd. £2.50	Thai Jungle curry with chicken or beef, cooked in fresh chillies,
	krachai, lemongrass shredded lessees galangal, bamboo
	shoots and long beans.
VEGETARIAN STARTER	30. GANG PANANG Ce C F£11.00
14.POH PIA JAY (V) G Ce S Se£5.50	Choice of chicken, beef cooked in coconut cream relatively dry
Vegetarian spring roll served with sweet chilli sauce.	and garnished with lime leaves.
15. THUNG THONG PAK (V) G S Se£5.50	31. MUSSAMAN CURRY Ce C F P£11.00
Thai golden parcel stuffed with minced mixed vegetable and	Choice of beef & chicken: Curry dish from the south of
served with sweet chilli sauce.	Thailand cooked in rich coconut milk, potatoes and peanut.
16. KHAO PHOD TORD (V) G S Se £5.50	32. GANG PED (ROASTED DUCK CURRY) Ce C F £11.50
Sweet corn cake served with sweet chilli sauce.	A red curry with roasted duck breast with sweet chilli and lime leaves.
17. PAK TORD (V) G S£5.50	33. YELLOW CURRY
Deep fried battered mixed vegetable served with sweet chilli sauce	Thai yellow curry with chicken or beef with potatoes and onion.
18. VEGETARIAN SATAY (V) S P£5.50	34. GANG KAU SUBPAROD Ce C F
Marinated mushroom on bamboo skewer char grilled served	Thai red curry with tiger prawn and pineapple green pepper.
with peanut sauce and cucumber pickle.	sa san j ager prami and paredppte green pepper.
19. MIXED VEGETARIAN STARTER (V) Ce G E Se S P £13.50	CHICKEN (GAI)
A Supreme mixed platter of vegetarian satay,Thai sweet corn	
cake, prang roll, pack tord, thung thong pak, with variety of	35. GAI PAD PRIK (1.50 S Mo£11.50
sauce (Min. For 2 people)	Stir fried chicken, with fresh chillies onion, pepper.

SOUPS

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 = → Very hot = → Extremely hot = → →

STARTERS

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.

36. GAI PAD MET MA MUANG J G S N Mo E£11.50 Stir fried light battered chicken with cashew nut, pepper and	58. GOONG KRATHIAM PRIK THAI Ce C G S Mo£11.50 Stir fried tiger prawn with garlic sauce and ground pepper.
spring onions, mushroom. 37. GAI PAD KHING S £11.50 Stir fried chicken with ginger, peppers mushroom and spring onion.	59. GOONG PAD KRA POA Ce C S Mo£11.50 Stir fried tiger prawn with chilli, bamboo shoot basil and long green beans.
38. GAI PRIAW WAAN G S Mo E	60. GANG KIAW GOONG (GREEN CURRY) Ce C F £11.50 Thai green curry with tiger prawn, fresh green chilli in coconut milk with bamboo shoots, basil.
Stir fried chicken with garlic sauce and ground pepper. 40. GAI PAD KA POA Ce G S Mo£11.50	SQUID (PLAMUK)
Stir fried chicken with chilli, bamboo shoot basil and long green beans. 41. GAI PAD NAMMAN HOI Ce G S Mo£11.50 Stir fried chicken in oyster sauce, mushroom, onion with green pepper and spring onions. PORK (MOO)	61. PRA MUK PAD KA POA Ce Mo S
42. MOO PAD PRIK (1.150) Ce G S Mo£11.50	FISH (PLA)
Stir fried PORK, with fresh chillies onion, pepper. 43. MOO PAD KHING Ce G S Mo£11.50 Stir fried pork with ginger, peppers mushroom and spring onion.	64. PLA CHUCHEE FCe C G£12.95 An aromatic light battered fish top with red curry in spicy coconut sauce and Thai herbs.
44. MOO PAD KA POA Ce G S Mo£11.50 Stir fried pork with chillies, bamboo shoot, basil and long green beans.	65. PLA RAD PRIK F G £12.95 An aromatic light battered fish in sweet chilli and garlic sauce,
45. PRIAW WAAN MOO G Ce S Mo£11.50 Stir fried pork with sweet and sour sauce with tomatoes,	pepper and Thai basil. 66. PLA NAM TOK JJ F G C£13.95
pineapple,spring onion.	Deep fried Sea Bass fillet tossed in spicy "Thai north east style" top with Fresh chillies, coriander, lime leaf. 67. PLA PRIEW WAAN F G£12.95
BEEF (NUE)	An aromatic light battered fish with sweet and sour sauce with
46. NUE PAD PRIK Ce G S Mo£11.50 Stir fried beef, with fresh chillies, onion, spring onion and pepper. 47. NUE KRATHIAM PRIK THAI Ce G S Mo£11.50	tomatoes, pineapple, cucumber and spring onion. SIZZLING DISHES
Stir fried beef with garlic sauce and ground pepper.	
48. NUE PAD KA PAO (1.50 Ce G S Mo£11.50	68. SIZZLING KING PRAWN JJJ F Ce C Mo£13.95
48. NUE PAD KA PAO Ce G S Mo£11.50 Stir fried beef with chilli, bamboo shoot, basil and long green beans. 49. NUE PAD NAMMAN HOI Ce G S Mo£11.50 Stir fried beef in oyster sauce, mushroom, onion with green pepper and spring onions.	68. SIZZLING KING PRAWN F Ce C Mo
Stir fried beef with chilli, bamboo shoot, basil and long green beans. 49. NUE PAD NAMMAN HOI Ce G S Mo£11.50 Stir fried beef in oyster sauce, mushroom, onion with green	Sizzling King Prawns with sweet basil and chillies, pepper 69. SIZZLING BEEF Ce Mo S £13.95 Sizzling Beef marinated in rice wine sauce and vegetables 70. NUE KRA CHAI CE G S Mo £13.95 Wok fried slice fillet of beef with krachai, basil, chillies "Kra chai is relative to ginger family added to taste and aroma".
Stir fried beef with chilli, bamboo shoot, basil and long green beans. 49. NUE PAD NAMMAN HOI Ce G S Mo	Sizzling King Prawns with sweet basil and chillies, pepper 69. SIZZLING BEEF Ce Mo S£13.95 Sizzling Beef marinated in rice wine sauce and vegetables 70. NUE KRA CHAI CE G S Mo£13.95 Wok fried slice fillet of beef with krachai, basil, chillies "Kra
Stir fried beef with chilli, bamboo shoot, basil and long green beans. 49. NUE PAD NAMMAN HOI Ce G S Mo	Sizzling King Prawns with sweet basil and chillies, pepper 69. SIZZLING BEEF Ce Mo S
Stir fried beef with chilli, bamboo shoot, basil and long green beans. 49. NUE PAD NAMMAN HOI Ce G S Mo	Sizzling King Prawns with sweet basil and chillies, pepper 69. SIZZLING BEEF Ce Mo S
Stir fried beef with chilli, bamboo shoot, basil and long green beans. 49. NUE PAD NAMMAN HOI Ce G S Mo	Sizzling King Prawns with sweet basil and chillies, pepper 69. SIZZLING BEEF Ce Mo S
Stir fried beef with chilli, bamboo shoot, basil and long green beans. 49. NUE PAD NAMMAN HOI Ce G S Mo	Sizzling King Prawns with sweet basil and chillies, pepper 69. SIZZLING BEEF Ce Mo S
Stir fried beef with chilli, bamboo shoot, basil and long green beans. 49. NUE PAD NAMMAN HOI Ce G S Mo	Sizzling King Prawns with sweet basil and chillies, pepper 69. SIZZLING BEEF Ce Mo S
Stir fried beef with chilli, bamboo shoot, basil and long green beans. 49. NUE PAD NAMMAN HOI Ce G S Mo	Sizzling King Prawns with sweet basil and chillies, pepper 69. SIZZLING BEEF Ce Mo S
Stir fried beef with chilli, bamboo shoot, basil and long green beans. 49. NUE PAD NAMMAN HOI Ce G S Mo	Sizzling King Prawns with sweet basil and chillies, pepper 69. SIZZLING BEEF Ce Mo S £13.95 Sizzling Beef marinated in rice wine sauce and vegetables 70. NUE KRA CHAI CE G S Mo £13.95 Wok fried slice fillet of beef with krachai, basil, chillies "Kra chai is relative to ginger family added to taste and aroma". 71. GOONG PAD CHA CE F S Mo £14.95 Wok freid king prawn with thai herb, chilli and vegetable 72. WEEPING TIGER CE G S Mo £13.95 Grilled Beef marinated in Thai herbs, garlic and coriander roots, served with hot and spicy chilli, shallot, lime juice sauce. VEGETARIAN SOUP 73. TOM YAM HED (V) Ce S £6.50 An all time classic spicy mushroom soup with Mushroom, lemongrass and fresh Thai chilli. 74. TOM KHA HED (V) Ce S £6.50 Coconut soup with mushroom, spiced with galangal, lemongrass and lime leaves.

77. PRIEW WAN PAK (V) Ce G S£9.95
Thai style sweet & sour mixed vegetables.
78. PAD MAKUE SAM ROD (V) — Ce G S£9.95
Crispy battered aubergines in sweet chilli sauce and garlic
sauce topped up with basil.
79. PAD KRAPOW PAK (V) (Ce S£9.95
Stir fried mixed vegetables with basil leaves, onion and fresh chilli.
80. GANG KIEW WAN JAY (Green vegetarian curry) (V) Ce S £9.95
Fresh green chilli paste in coconut milk, basil leaves and
mixed vegetables.
81. GANG DEANG JAY (Vegetarian red curry) (V) Ce S. £8.95
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) Ce S£9.95 Mixed vegetable cooked in mixed vegetable and fresh
mushroom and bamboo shoot.
83. PAD THAI JAY (V) Ce E S P£9.95
Stir fried noodle with tamarind sauce and vegetable, egg, and
bean sprout and spring onion.
bean oproat and opring emori.
NOODLES
84. PAD THAI Ce G S Mo C P EChicken/Prawn £9.95/£10.95
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£9.95

86. PAD MEE E S G£7.95

Stir fried noodles with chicken, green vegetables, egg and

Stir fried eggs noodle with bean sprouts, spring onion with

ACCOMPANIMENTS

dark sova sauce.

87. PAD PAK RAUM S£6	6.95
Stir fried mixed vegetable in soya sauce.	
88. PAD BROCCOLLI S£6	6.95
Stir fried broccoli with soya sauce.	
89. PAD THAU NGOK S£6	6.95
Stir fried bean sprouts with soya sauce.	
90. STEAMED THAI RICE£3	3.20
91. EGG FRIED RICE E£3	3.20
92. COCONUT RICE £3	3.20
93. STICKY RICE £3	3.20
94. SPECIAL FRIED RICE J Ce G C E Mo S£8	8.95
Exotic fried rice with chicken, tiger prawn, onion with chillies oil sa	auce
95. FRENCH FRIES G£3	3.20

CHEF SPECIAL

Served on sizzling plate.

96. Pla Muk Luak Jim J Ce C S Mo	£8.95
Grilled Squid with Thai hot and sour sauce.	_0., 0
97. KAI KROB Ce G S Mo	£9.95
Crispy chicken in garlic, ground pepper sauce top with Cri	ispy
noodle and coriander.	
98. SEAFOOD PAD CHA J Ce C S Mo£	13.95

Wok fried mixed seafood with Thai herb, chillies and vegetable

SET MENUS

SET MENU A£22.95 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 £24.95 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 RICE

SET MENU C£25.95 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

SET MENU D (V)£22.95 PER PERSON Minimum for 2 person

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 = → Very hot = → Extremely hot = → →

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.