

RESTAURANT MENU

STARTERS	SOUPS
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 2 Ce F£5.50
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 £5.95	22. TOM KHA GOONG \nearrow Ce C F£6.50
Marinated chicken char grilled and served with peanut sauce	Coconut soup with tiger prawn, spiced with galangal, lemon grass and lime leaves.
and cucumber pickle.	23. TOM KHA GAI 2 Ce F£5.50
4. TOD-MAN-PLA (Fish cakes) C F P£6.50	Coconut soup with chicken, spiced with galangal, lemon grass
Traditional spicy and aromatic Thai fish cakes. 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£5.50	
Deep fried minced chicken and herbs on toast served with	24. YAM NUA (Beef salad) Ce F £8.95
sweet chilli sauce.	Char grilled beef, served sliced on top of fresh salad with Thai
7. DUCK SAMOSA G S Mo£6.50	herbs and spicy dressing.
Spring roll stuffed with vegetable & crispy duckling and	25. SOMTUM (N) FPN£8.95 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 £5.50	26. SEAFOOD SALAD Ce F Mo C£8.95
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	THAI CURRIES (GANG)
Deep fried prawn spring roll with our special stuffing. Served with sweet chilli sauce.	
11. HOY-0B >> S Se Mo£5.95	27. GANG KIAW WAN (GREEN CURRY) \rightarrow Ce C F£9.50
Steamed mussels in a fusion of lemongrass and basil served	Thai green curry with chicken or beef, fresh green chilli in coconut milk with bamboo shoots and basil.
with traditional Thai dressing	28. GANG DANG (RED CURRY) \rightarrow Ce C F£9.50
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) JJJ Ce C F£9.50
13. THAI PRAWN CRACKER G S C Sd. £1.95	Thai Jungle curry with chicken or beef, cooked in fresh chillies,
	krachai, lemongrass shredded lessees galangal, bamboo
VEGETABIAN CTARTER	shoots and long beans.
VEGETARIAN STARTER	30. GANG PANANG // Ce C F£9.50
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. 31. MUSSAMAN CURRY Ce C F P£9.50
15. THUNG THONG PAK (V) G S Se £5.50	Choice of beef & chicken: Curry dish from the south of
Thai golden parcel stuffed with minced mixed vegetable and	Thailand cooked in rich coconut milk, potatoes and peanut.
served with sweet chilli sauce.	32. GANG PED (ROASTED DUCK CURRY) / Ce C F £10.50
16. KHAO PHOD TORD (V) G S Se£5.50	A red curry with roasted duck breast with sweet chilli and
Sweet corn cake served with sweet chilli sauce.	lime leaves.
17. PAK TORD (V) G S £5.50	33. YELLOW CURRY
Deep fried battered mixed vegetable served with sweet chilli sauce 18. VEGETARIAN SATAY (V) S P£5.50	Thai yellow curry with chicken or beef with potatoes and onion.
Marinated mushroom on bamboo skewer char grilled served	34. GANG KAU SUBPAROD Ce C F £10.50
with peanut sauce and cucumber pickle.	Thai red curry with tiger prawn and pineapple green pepper.
19. MIXED VEGETARIAN STARTER (V) Ce G E Se S P £13.50	
171 III. D TEORITAIN OF THE LITTLE TO THE LI	CHICKEN (GAI)

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 = → →

sauce (Min. For 2 people)

A Supreme mixed platter of vegetarian satay, Thai sweet corn cake, prang roll, pack tord, thung thong pak, with variety of

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35. GAI PAD PRIK **35.** S Mo.....£8.95

Stir fried chicken, with fresh chillies onion, pepper.

36. GAI PAD MET MA MUANG JGSNMoE£8.95 Stir fried light battered chicken with cashew nut, pepper and spring onions, mushroom.	58. GOONG KRATHIAM PRIK THAI Ce C G S Mo£9.95 Stir fried tiger prawn with garlic sauce and ground pepper. 59. GOONG PAD KRA POA
37. GAI PAD KHING S £8.95	Stir fried tiger prawn with chilli, bamboo shoot basil and long
Stir fried chicken with ginger, peppers mushroom and spring onion. 38. GAI PRIAW WAAN G S Mo E£8.95	green beans. 60. GANG KIAW GOONG (GREEN CURRY) Ce C F£9.95
Stir fried slightly battered chicken with sweet and sour sauce	Thai green curry with tiger prawn, fresh green chilli in coconut
with tomatoes, pineapple and spring onion. 39. GAI KRATHIAM PRIK THAI Ce G S Mo£8.95	milk with bamboo shoots, basil.
Stir fried chicken with garlic sauce and ground pepper.	SQUID (PLAMUK)
40. GAI PAD KA POA 222 Ce G S Mo£8.95	
Stir fried chicken with chilli, bamboo shoot basil and long green beans.	61. PRA MUK PAD KA POA Ce Mo S Stir fried squid with chilli, bamboo shoot, basil and long green beans.
41. GAI PAD NAMMAN HOI Ce G S Mo£8.95	62. PRA MUK KRATHIAM F Mo S£9.50
Stir fried chicken in oyster sauce, mushroom, onion with green pepper and spring onions.	Stir fried squid prawn with garlic sauce and ground pepper. 63. PRA MUK PAD PRIK THAI DUM Mo S F£9.50
pepper and spring officials.	Stir fried squid with black pepper and pepper, onion, spring onion.
PORK (MOO)	
42. MOO PAD PRIK (Ce G S Mo£8.95	FISH (PLA)
Stir fried PORK, with fresh chillies onion, pepper	64. PLA CHUCHEE J F Ce C G £11.95
43. MOO PAD KHING Ce G S Mo Stir fried pork with ginger, peppers mushroom and spring onion.	An aromatic light battered fish top with red curry in spicy
44. MOO PAD KA POA (Ce G S Mo£8.95	coconut sauce and Thai herbs. 65. PLA RAD PRIK F G£11.95
Stir fried pork with chillies, bamboo shoot, basil and long	An aromatic light battered fish in sweet chilli and garlic sauce,
green beans. 45. PRIAW WAAN MOO G Ce S Mo£8.95	pepper and Thai basil.
Stir fried pork with sweet and sour sauce with tomatoes,	66. PLA NAM TOK J F G C Example 13.95 Deep fried Sea Bass fillet tossed in spicy "Thai north east"
pineapple,spring onion.	style" top with Fresh chillies, coriander, lime leaf.
BEEF (NUE)	67. PLA PRIEW WAAN F G£11.95 An aromatic light battered fish with sweet and sour sauce with
46. NUE PAD PRIK (2) Ce G S Mo£8.95	tomatoes, pineapple, cucumber and spring onion.
Stir fried beef, with fresh chillies, onion, spring onion and pepper.	
47. NUE KRATHIAM PRIK THAI Ce G S Mo£8.95 Stir fried beef with garlic sauce and ground pepper	SIZZLING DISHES
48. NUE PAD KA PAO A CE G S Mo£8.95	68. SIZZLING KING PRAWN JJJ F Ce C Mo£13.95
Stir fried beef with chilli, bamboo shoot, basil and long green beans.	Sizzling King Prawns with sweet basil and chillies, pepper 69. SIZZLING BEEF Ce Mo S£12.95
49. NUE PAD NAMMAN HOI Ce G S Mo£8.95 Stir fried beef in oyster sauce, mushroom, onion with green	Sizzling Beef marinated in rice wine sauce and vegetables
pepper and spring onions.	70. NUE KRA CHAI
DUCK (PED)	Wok fried slice fillet of beef with krachai, basil, chillies "Krachai is relative to ginger family added to taste and aroma".
	71. GOONG PAD CHA 222 Ce F S Mo£13.95
50. PED PAD PRIK Ce S Mo£9.95 Stir fried duck, with fresh chillies onion, pepper.	Wok freid king prawn with thai herb,chilli and vegetable
51. PED PAD MET MA MUANG Ce S Mo N£9.95	72. WEEPING TIGER Ce G S Mo£12.95 Grilled Beef marinated in Thai herbs, garlic and coriander
Stir fried duck with cashew nut, pepper, nuts and spring onions, mushroom.	roots, served with hot and spicy chilli, shallot, lime juice sauce.
52. PED PAD KHING Ce G Mo S£9.95	
Stir fried duck with ginger, peppers mushroom and spring onion.	VEGETARIAN SOUP
53. PED PAD KA PRAO Ce S Mo£9.95 Stir fried duck with chilli, bamboo shoot basil and long green beans.	73. TOM YAM HED (V) Ce S£5.50
54. PED PAD NAMMAN HOI Ce S Mo£9.95	An all time classic spicy mushroom soup with Mushroom, lemongrass and fresh Thai chilli.
Stir fried DUCK in oyster sauce, mushroom, onion with green	74. TOM KHA HED (V) — Ce S£5.50
pepper and spring onions. 55. PED MAKHAM (CHEF RECOMMENED) Ce G Mo S £13.95	Coconut soup with mushroom, spiced with galangal, lemongrass and lime leaves.
Crispy sliced roast duck, topped with a three flavour	terriorigi ass and time teaves.
caramelized tamarind sauce served on a bed crispy noodle.	VEGETARIAN DISH
PRAWN (GOONG)	75. PAD KHING TAO HOO (V) Ce S£8.95
56. CHUCHEE GOONG	Fried bean curd with shredded ginger, mushroom and spring
An aromatic King Prawn curry in spicy coconut sauce and Thai herbs	onion in light soya sauce.
57. GOONG PRIEW WAAN Ce C G S Mo£9.95 Stir fried Prawn with sweet and sour sauce with tomatoes,	76. TAO HOO PAD MED MAMUANG Ce S£8.95 Stir fried bean curd with cashew nuts and mushroom, carrot,
pineapple, spring onion.	green pepper.

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

ACCOMPANIMENTS

dark sova sauce.

87. PAD PAK RAUM S	£5.95
Stir fried mixed vegetable in soya sauce.	
88. PAD BROCCOLLI S	£5.95
Stir fried broccoli with soya sauce.	
89. PAD THAU NGOK S	£5.95
Stir fried bean sprouts with soya sauce.	
90. STEAMED THAI RICE	£2.75
91. EGG FRIED RICE E	£3.20
92. COCONUT RICE	£3.20
93. STICKY RICE	£3.20
94. SPECIAL FRIED RICE J Ce G C E Mo S	£7.95
Exotic fried rice with chicken, tiger prawn, onion with ch	illies oil sauce
95. FRENCH FRIES G	

86. PAD MEE E S GStir fried eggs noodle with bean sprouts, spring onion with

CHEF SPECIAL

CHEF SPECIAL
96. Pla Muk Luak Jim
Grilled Squid with Thai hot and sour sauce.
97. KAI KROB Ce G S Mo£9.95
Crispy chicken in garlic, ground pepper sauce top with Crispy
noodle and coriander.
98. SEAFOOD PAD CHA 22 Ce C S Mo£13.95

Wok fried mixed seafood with Thai herb, chillies and vegetable Served on sizzling plate.

SET MENUS

SET MENU A £20.95 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£22.95 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)£20.95 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.

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