

# CHAYADA



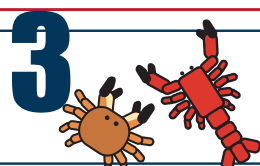
## 14 ALLERGENS

Refer below for the 14 major allergens. If you suffer from any allergies or intolerances please tell one of the team before ordering. We have further information on any allergens contained within each dish



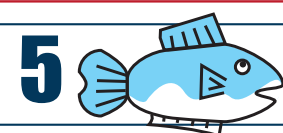
**1 Celery** - This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

**Cereals containing gluten** - Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.



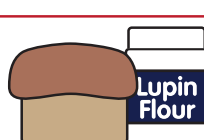
**3 Crustaceans** - Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.

**Eggs** - Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.



**5 Fish** - You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

**Lupin** - Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.



**7 Milk** - Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.



**8 Molluscs** - These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews

**Mustard** - Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.



**10 Nuts** - Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.

**Peanuts** - Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.



**12 Sesame seeds** - These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.

**Soya** - Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.



**14 Sulphur dioxide (sometimes known as sulphites)**  
This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.



STARTERS

1. SATAY GAI (CHICKEN SATAY) (4 pcs)

Tender chicken pieces marinated in Thai herbs and spices served on a wooden skewer accompanied by delicious Thai peanut sauce

6.95
2. GOONG HOM PA (PRAWN IN PASTRY) (4 pcs)

Deep fried king prawns wrapped in pastry served with sweet chilli sauce

6.95
3. KANOM PANG NA GOONG (PRAWN TOAST) (4 pcs)

Minced prawns mixed with garlic and coriander root spread on toast and deep fried topped with sesame seed and served with sweet chilli sauce

6.95
4. TOD MAN PLA (THAI FISH CAKE) (4 pcs)

Minced fish mixed with curry paste, chopped lime leaves and long beans served with Thai sweet chilli sauce

6.95
5. GOONG CHUP PANG TORD (PRAWN TEMPURA) (4 pcs)

Deep fried king prawns in tempura batter served with sweet chilli sauce

6.95
6. KANOM JEEB (THAI DIM SUM) (4 pcs)

Minced prawn and chicken steamed dumplings served with soya vinaigrette dressing

6.95
7. THAI CALAMARI

Deep fried squid in a light salt and pepper batter garnished with fried chilli and spring onion served with sweet chilli sauce

6.95
9. PO PEA PED (DUCK SPRING ROLL) (4 pcs)

Deep-fried duck spring rolls served with hoisin sauce

6.95
10. CHAYADA THAI PLATTER (FOR 2 PEOPLE)

Enjoy a delicious selection of chicken satay, vegetarian spring roll, prawn toast, fish cake and prawn in pastry

14.95

VEGETARIAN STARTERS

11. CHAYADA THAI VEGETARIAN PLATTER (FOR 2 PEOPLE)

A delicious selection of sweet corn fritters, spring rolls, vegetarian tempura and vegetable gyoza

13.95
12. PO PEA (SPRING ROLL) (5 pcs)

Vegetarian spring rolls served with sweet chilli sauce

5.95
13. TORD MUN KHAO POD (SWEET CORN FRITTERS) (4 pcs)

Deep fried sweet corn fritters served with sweet chilli sauce

5.95
14. VEGETABLE GYOZA (4 pcs)

Deep fried vegetable dumplings served with a sweet soya dipping sauce

5.95

SOUPS

15. TOM YUM (HOT AND SOUR SOUP)

Choice of

MUSHROOM (V) 5.95

CHICKEN 6.95

PRAWN 6.95

The famous Thai spicy soup with lemongrass, galangal, lime leaves, mushrooms, chillies and tomatoes
16. TOM YUM GOONG NAM KHON (HOT AND SOUR PRAWN SOUP WITH COCONUT MILK)

Hot and sour prawn soup with chilli oil, lemongrass, galangal, lime leaves, mushrooms, chillies, tomatoes and coconut milk

6.95

17. TOM KHA KAI (CHICKEN WITH COCONUT AND GALANGAL)

A creamy lemon soup with chicken in coconut milk seasoned with lemongrass, galangal, lime leaves, chillies, herbs and tomatoes

6.95

SALADS

18. SOM TUM MALAKOR (PAPAYA SALAD)

Classic papaya salad with cherry tomatoes and roasted nuts

9.50
19. YUM NUEA (BEEF SALAD)

Char grilled medium rare thin strips of sirloin beef with lemongrass, onion, lime, mint and coriander then tossed in a tangy spiced dressing

10.25
20. PLA GOONG (PRAWN SALAD)

Spicy prawn salad with special Thai sauce and herbs

10.25
21. YUM SALAD (VEGETABLE SALAD)

Vegetables seasoned with a special spicy dressing and tossed with spring onion, lemongrass, red onion, mint and coriander

8.50

MAIN COURSE - CURRIES

- Choice of

CHICKEN 9.95

BEEF 9.95

PRAWN 10.95
22. GANG KEAW WAN (GREEN CURRY)

Green curry with choice of beef, chicken or prawn with fresh chillies, bamboo shoots and aubergines cooked in coconut milk
23. GANG DANG (RED CURRY)

Red curry with choice of beef, chicken or prawn with fresh chillies, bamboo shoots and aubergines cooked in coconut milk
24. GANG GAREE (YELLOW CURRY)

A mildly spiced yellow curry with choice of chicken or prawn with coconut milk, onion, potatoes and carrots
25. GANG PANANG (PANANG CURRY)

Panang curry paste with choice of beef or chicken with green beans, pepper and lime leaves cooked in coconut milk
26. GANG MASSAMAN (THAI MUSLIM CURRY)

Choice of beef or chicken mild Muslim ragout from the south of Thailand, cooked in rich coconut curry sauce with onions, potatoes and peanuts
27. GANG PHED PED YANG (ROASTED DUCK RED CURRY)

Roasted duck cooked in red curry and coconut milk with tomatoes, pineapple and pepper

12.50

STIR FRIED DISHES

- Choice of

CHICKEN 9.95

BEEF 9.95

PRAWN 10.95
28. PAD MED MAMOUNG HIMMAPARN

Choice of beef, chicken or prawn sauteed with special Thai sauce, cashew nuts, spring onions, mushrooms and peppers
29. TORD KRATIEM PRIG THAI

Choice of beef, chicken or prawn stir fried with shredded garlic and pepper
30. PAD PREAW WAN (SWEET AND SOUR THAI STYLE)

Choice of beef, chicken or prawn stir fried with tomato, pineapple, onion and green pepper in a sweet and sour sauce
31. PAD BAI KRAPRAO

Choice of beef, chicken or prawn stir fried with fresh chillies, green beans, peppers and basil leaves
32. PAD PRIG GANG

Choice of beef, chicken or prawn stir fried with chilli paste, green beans, lime leaves and pepper
33. PAD KHAO POD ON

Choice of beef, chicken or prawn stir fried with baby sweet corn, mange tout and mushroom
34. NUEA PAD NAM MAN HOI

Stir fried sirloin beef with oyster sauce, onion, mushroom, pepper and broccoli

12.95
35. GOONG BROCCOLI & CARROT

Stir fried king prawns with broccoli, carrot and oyster sauce

12.95

DUCK DISHES

36. PED PAD NAM PRIG PHAO

Stir fried roasted duck with chilli oil, fresh chilli, pepper, mushroom and sweet basil

12.95
37. PED MAKHAM (TAMARIND DUCK)

Roasted duck and cashew nuts drizzled with tamarind sauce

12.95
38. PED PAD KHING

Stir fried roasted duck with ginger, mushroom and peppers

12.95
39. PED PAD BAI KRAPRAO

Stir fried roasted duck with basil leaves, green beans and fresh chillies

12.95

VEGETARIAN MENU

TO ADD BEAN CURD TO CURRIES

40. GANG KEAW WAN PAK (VEGETABLE GREEN CURRY)

Green curry with vegetables, fresh chillies, bamboo shoots and aubergines cooked in coconut milk

8.95
41. GANG DANG PAK (VEGETABLE RED CURRY)

Red curry with vegetables, fresh chillies, bamboo shoots and aubergines cooked in coconut milk

8.95
42. GANG GAREE PAK (VEGETABLE YELLOW CURRY)

Yellow curry with vegetables, onion, potatoes and carrots cooked in coconut milk

8.95
43. GANG MASSAMAN PAK (THAI MUSLIM CURRY)

Vegetable mild Muslim ragout from the south of Thailand cooked in rich coconut curry sauce with onions, potatoes and peanuts

8.95

44. TAO-HU PAD MED MAMUANG HIMMAPARN

Stir fried bean curd with special Thai sauce, cashew nuts, onions and mushrooms

7.95
45. TAO-HU SOU SI

Stir fried bean curd with spicy coconut cream with green beans

7.95
46. KRAPRAO PAD HED

Stir fried mushrooms with fresh chillies and basil leaves

7.95
47. MA KEUA PAD HORAPA

Stir fried aubergines with fresh basil and chillies

7.95
48. PAD PAK CHOY

Stir fried pak choy with light soy sauce

7.95
49. PAD BROCCOLI

Stir fried broccoli and mushrooms in light soy sauce

7.95
50. PAD PAK

Stir fried mixed vegetables with light soy sauce

7.95

NOODLES AND RICE

51. PAD THAI

Choice of

EGETABLE 8.95

CHICKEN 9.95

BEEF 9.95

PRAWN 10.95

Stir fried thin rice noodles with choice of vegetable, chicken, beef or prawn with egg, bean sprouts, peanuts, carrots and spring onions
52. PAD SEE IEW

Stir fried flat rice noodles with chicken egg, carrots and broccoli

9.95
53. PAD KEE MAO

Choice of

CHICKEN 9.95

BEEF 9.95

PRAWN 10.95

Stir fried flat rice noodles with choice of chicken, beef or prawn with fresh chillies and bamboo shoots
54. PAD MEE LUEANG

Choice of

CHICKEN 9.95

BEEF 9.95

PRAWN 11.95

Stir fried thin egg noodles with choice of chicken, beef or prawn with mixed vegetables
55. STIR FRIED NOODLES

Stir fried thin rice noodles with bean sprouts, carrots and spring onions

6.50
56. CHAYADA NOODLES

Choice of

CHICKEN 9.95

BEEF 9.95

DUCK 11.50

PRAWN 10.95

Stir fried thin egg noodles in chilli oil with choice of beef, chicken, duck or prawn with mixed vegetables
57. SPECIAL FRIED RICE

Choice of

CHICKEN 9.95

PRAWN 10.95

Stir fried fragrant rice with chicken, egg, tomatoes and vegetables
58. KHO PAD CHAYADA

Stir fried fragrant rice with chicken, prawn, egg, chilli oil, cashew nuts and vegetables

11.95
59. STEAMED WHITE JASMINE RICE

2.95
60. EGG FRIED RICE

3.50
61. COCONUT RICE

3.50
62. STICKY RICE

3.50

= Spicy

= Contains Nuts

- Spiciness can be adjusted for personal taste
- We serve Halal chicken

- Our dishes are prepared in areas where several allergens are present. All our dishes may contain traces of nuts, gluten or other allergens. If you suffer from any allergies please tell us before you order
- Menu content is subject to minor change
- Please note: 10% discretionary service charge will be added to your bill

SAUCES AND CRACKERS

Prawn Crackers (extra portion)

We include 1 complimentary portion of prawn crackers

1.00

Original Thai Prawn Crackers

2.95

Fresh chillies

0.75

Prik Nam Pla

Thai chillies with fish sauce

0.75





# CHAYADA CHEF'S SPECIAL

## SP1. PLA NUENG SEE IEW 18.95

Steamed seabass with spring onion, ginger, red chilli and soy sauce

## SP2. PLA NUENG MANAO 18.95

Steamed seabass with garlic, coriander, lemon and spicy chilli sauce

## SP3. PLA RAD PRIK 18.95

Deep fried seabass topped with a sweet spicy sauce made from garlic, palm sugar and chillies

## SP4. PLA LUI SAUN 18.95

Deep fried seabass topped with Thai herbs, fresh mint, cashew nuts, sweet tamarind and chilli sauce

## SP5. PANANG GOONG YAI 18.95

Giant king prawns cooked in panang red curry sauce, coconut milk scented by kaffir lime leaves

## SP6. CRYING TIGER (SUEA RONG HAI) 17.95


Thai style grilled sirloin steak with chilli dipping sauce

## SP7. GAE YANG (GRILLED LAMB) 17.50

Grilled Thai herb marinated tender lamb served with chilling dipping sauce

## SP8. SEABASS TAMARIND 18.95

Deep fried seabass topped with sweet tamarind sauce




# CHAYADA SET MENU



## SET A

Minimum for 2 persons (24.95 each)

### STARTER

( A delightful combination of starters)   
CHICKEN SATAY, SPRING ROLL, FISH CAKE,  
PRAWN TOAST, PRAWN IN PASTRY


### MAIN COURSES

TORD KRATIEM PRIG THAI GOONG  
Stir fried prawn with garlic and pepper  
GANG KEAW WAN GAI   
Green curry chicken in coconut milk and vegetable  
NEUA PAD PRIG GANG   
Stir fried beef with chilli paste and green beans  
PAD PAK  
Stir fried mixed vegetables  
STEAMED JASMINE RICE




## SET B

Minimum for 2 persons (24.95 each)

### STARTER

( A delightful combination of starters)   
CHICKEN SATAY, SPRING ROLL, FISH CAKE,  
PRAWN TOAST, PRAWN IN PASTRY


### MAIN COURSES

GOONG PAD MED MA MUANG HIMMAPARN   
Stir fried prawns sauteed with special Thai sauce, cashew nuts,  
spring onions, mushrooms and peppers  
GANG DANG GAI   
Red curry chicken in coconut milk and vegetables  
PED PAD KEE MAO   
Stir fried duck breast with basil leaves and bamboo shoots  
PAD PAK  
Stir fried mixed vegetables with light soy sauce  
STEAMED JASMINE RICE

## SET C

Minimum for 4 persons (29.95 each )




### STARTER

( A delightful combination of starters)   
CHICKEN SATAY, SPRING ROLL, FISH CAKE,  
PRAWN TOAST, PRAWN IN PASTRY

### SOUP

TOM YUM GOONG NAM KHON   
Hot & sour prawn soup with chilli oil, lemongrass, galangal,  
lime leaves, mushrooms, chillies, tomatoes and coconut milk

### MAIN COURSES

PANANG GOONG   
Panang curry paste with prawn, green beans, pepper and lime leaves  
cooked in coconut milk  
NEUA PAD PRIG GANG   
Stir fried beef with chilli paste and green beans  
GAI PAD KHING  
Stir fried chicken with ginger, mushrooms, spring onions in light soy sauce  
PED PAD NAM PRIG PAO   
Stir fried duck breast with chilli oil paste with fresh chillies,  
peppers, mushrooms and sweet basil leaves  
PAD PAK  
Stir fried mixed vegetables with light soy sauce  
STEAMED JASMINE RICE



## SET D (VEGETARIAN)

Minimum for 2 persons (24.95 each )

### STARTER

(A delightful combination of vegetarian starters)  
CHAYADA THAI VEGETARIAN PLATTER  
Delicious selection of sweet corn fritters,  
spring roll, tempura vegetable and vegetable gyoza

### MAIN COURSE

GANG DANG PAK   
Red curry mixed vegetables cooked in coconut milk  
PAD BROCCOLI  
Stir fried broccoli in light soy sauce  
TAO-HU PAD KRAPRAO   
Stir fried bean curd with basil leaves and chillies  
PAD PAK  
Stir fried mixed vegetables with light soy sauce  
STEAMED JASMINE RICE

Spicy 

Contains Nuts 

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• Menu content is subject to minor change

• Please note: 10% discretionary service charge will be added to your bill