STARTER	SOUP	SALMON
Thai Prawn Cracker£3.		25.Salmon Teriyaki £17.50
1. Mix Starters (minimum for 2 people)£8.25 (per person)	Classic Thai spicy soup with Thai herbs, lime, galangal, lemongrass,	Grilled salmon fillet finished with teriyaki sauce, broccoli stem.
Chicken satay, salt pepper squid, dumpling and spring roll (Popular).	tomato and Mushroom (Medium spicy).	26. Salmon chu chee 🔍 📞 £17.50
2. King Prawn Tempura£7.		Deep fry salmon fillet finished with thick creamy panang curry sauce,
Thai style deep fried bread prawn served with sweet chilli sauce.	Aromatic mild Thai soup with Thai herbs, onion, lime, galangal,	lime leave.
3. Chicken Satay£6.	lemongrass,Tomato, mushroom and coconut milk.	27. Salmon Pad Cha 📞 📞£17.50
Chicken marinated with Thai spices served with mild peanut sauce.		Deep fry salmon stir-fry with aromatic spicy Thai spices herbs.
4. Thai Fish Cake£6.9	5 Available with	28.Salmon Ma Kham£17.50
Fish paste blended with spices red curry paste served	Chicken £7.25 King Prawn £7.95	Deep-fry salmon topped with a three-flavour,
with sweet chilli sauce.	Mix Seafood £7.95 Vegetable £7.25	caramelised tamarind sauce, roast cashew nut.
5. Spring Roll£5.	5	29. Salmon Priew Wan£17.50
Popular Thai crispy stir fry mix vegetable served	SIRLOIN / PORK / CHICKEN	Deep-fry salmon with vegetables and pineapple in sweet
with sweet chilli sauce.		and sour sauce.
6. Pork Dumpling£6.	5 17. Tiger Cry£17.50	
Streamed dough filled with marinated pork served	Most popular in Thailand grilled sirloin marinated, pepper, onion,	GIANT RIVER PRAWN
with vinegar and soy sauce.	with special Dipping sauce.	30.Giant River Prawn ChuChee
7. Vegetable Tempura£5.		Giant prawn finished with delicious thick panang curry sauce,
Deep fried vegetable in batter served with sweet chilli sauce.	Marinated pork collar grilled thai- style served	lime leave, Holy basil.
8. Tod Mun Goong£6.		31. Giant River Prawn Ma Kham£17.50
Thai style deep fry shrimp marinated with fat pork, eggs, sesame oil,	19. Kai yang (Half chicken grill without bone)£15.95	Giant prawn with sweet & sour tamarind sauce, roast cashew nuts
seasoning cover with breadcrumbs served with sweet chilli sauce.	Half chicken marinated grill Thai-style served	fried shallot.
9. Duck Spring Roll£6.		32.Giant River Prawn Black Pepper£17.50
Homemade crispy duck spring roll with carrot, spring onion, celery	20. Crispy Chicken£13.50	Giant prawn stir fried with garlic and ground black pepper sauce.
served with hoisin sauce (Recommended).	Chicken coated in batter and stir-fry in chilli paste sauce,	33.Giant River Prawn Pad Thai£16.99
10. Thai Papaya Salad (Som Tom)		Giant prawn stir fried rice noodle with egg, Thai tamarind sauce
Traditional Thai papaya salad with lime, chilli, fish sauce and		from the tree tamarind, Bean sprouts, spring onion and tofu.
roast peanut.	HALF ROAST DUCK BONELESS	34.Giant River Prawn Pad Cha 6£17.50
11. Salt & Pepper Squid£7		Giant prawn with aromatic spicy Thai spices, herb garnish, holy basil.
Lightly coated squid deep fried crispy golden sprinkled salt, ground	Sliced half roast duck with sweet & sour tamarind sauce,	35. Giant River Prawn Priew Wan£17.50
black pepper and pepper served with chilli sauce (Recommended).	roast cashew nuts.	Giant River prawn vegetables and pineapple in sweet
12. Spicy Chicken Wing£6.		and sour sauce.
Deep-Fry chicken wing in butter with seasoning salt, chilli,	Deep fry half roast duck sliced, topping	OF A PAGE TIXATEM
spring onion, ground black pepper served with chilli sauce.	with vegetable and red wine sauce.	SEA BASS FILLET
13. Moo Ping (Pork Skewer)£6.		36. Sea Bass Chu chee £17.50
Thai style Grill pork marinated with Thai herbs serve	Sliced half roast duck famous Thai red curry	Steamed sea bass topped with aromatic panang sauce and lime leaves.
with spicy tamarind sauce.	with pineapple, lychee, tomato.	37. Sea Bass Pad Cha £17.50
14. Half rack Pork Spareribs£8.		Thin crispy batter sea bass with aromatic spicy Thai spices,
Thai style roast pork spareribs marinated with herb and cook	LAMB	herb garnish, holy basil. 38. Pla Lard Prik£17.50
with specific sauce.	24. Lamb Shank Massaman Curry£18.80	
That op come outco.	Slow cooked lamb shank with coconut milk, massaman paste spices,	Lightly coated sea bass topped with delicious three flavours sauce
	cinnamon star anise topped cashew nuts, fried shallot.	is perfect.
	enmamon star amse topped easilew fiets, fried shanot.	39. Steamed SeaBass£17.50
		Steamed sea bass with ginger, broccoli, baby corn, cabbage.
		40.Pla Ma Kham £17.50
		Thin crispy batter sea bass topped with a three-flavour,
		caramelised tamarind sauce, roast cashew nut.

41. Pla Priew Wan.....£17.50 Thin crispy batter sea bass topped with vegetables and pineapple in

sweet and sour sauce.