

CHEF'S RECOMMENDATION

57. "Hot" Basil Kai Dao 🌶️ 16.50

Stir fried minced chicken flavouring with homemade chilli and basil sauce, added with diced fine bean and topped with Thai style fried egg to finished. One of the most popular Thai street food

58. Crab Fried Rice 17.50

Surat Thani (Southern Thailand) style fried rice with jumbo crab meat , egg, and spring onion, cooked with Thai seasoning sauce. One of the best and most famous Thai street

59. Thai Fish & Chip 18.95

A twist on traditional fish & chips with a lightly battered seabass fillet served with salt & pepper chips

VEGETABLES

60. Pad Pak Ruam Mit 7.20

Stir fried mixed vegetables in oyster sauce

61. Pad Pak Choi 7.20

Stir fried pak choy with garlic in oyster sauce

62. Pad Broccoli 7.20

Stir fried broccoli, mushrooms and carrots in oyster sauce

63. Pad Asparagus 7.20

Stir fried tofu with asparagus in oyster sauce

64. Aubergine & Tofu 7.20

Stir fried tofu with aubergine, Thai herbs, and chilli in oyster sauce

65. Pad Beansprout 7.20

Stir fried tofu with beansprout in oyster sauce

NOODLES

Choose from a selection of meat, poultry, seafood or vegetable

Vegetable	11.50	Tofu	11.50	Chicken	11.95
Beef	12.95	Pork	11.95	Duck	14.95
Tiger Prawn	14.95	Mixed Seafood	14.95	Jumbo King Prawn	21.95

66. Pad Thai 🍜

The famous Thai stir fried rice noodles cooked with special homemade tamarind sauce, egg, beansprouts, spring onion and carrots, served with roasted ground peanuts and lemon

67. Pad Kee Maow 🌶️

Spicy stir fried flat rice noodles with sweet basil, fine beans and baby corn in our signature spicy sauce

68. Pad Siew

Stir fried flat rice noodles with egg and vegetables in dark soy sauce

69. Singapore Noodle

Stir fried vermicelli rice noodles with broccoli, asparagus and sauteed with our chef's special sauce

70. Street Bangkok Noodle 🌶️🍜

Stir fried flat rice noodles with a special exotic sauce, chilli, peanuts, beansprouts, and onions

71. Tuk Tuk Noodle 🌶️🍜

Stir fried rice noodle with egg, peanut, beansprout, and onions cooked with a special sauce originated from northeast of Thailand also called Issan (largest region in Thailand) It is a mixture of tamarind juice with street style stir fried

72. Pad Mee

Stir fried egg noodles with egg and vegetables with a dash of soy sauce

SPECIAL FRIED RICE

Choose from a selection of meat, poultry, seafood or vegetable
Additional £2.50 with Thai style fried egg

Vegetable	11.50	Tofu	11.50	Chicken	11.95
Beef	12.95	Pork	11.95	Duck	14.50
Tiger Prawn	14.50	Mixed Seafood	14.50	Jumbo King Prawn	20.95

73. Khao Pad (Thai Style Fried Rice)

Street-style traditional Thai fried rice with egg, and spring onion and a mixture of our signature sauce

74. Khao Pad Bo Ran (Old Thai Style Fried Rice)

The old style Thai fried rice with egg, special dark soy sauce and vegetables

75. Khao Pad Supparod 🍷

Stir fried rice with pineapple, egg, cashew nuts, vegetables, and Thai signature sauce

76. Khao Pad Kra Pao 🌶️

Stir fried rice with chilli, vegetables, and basil leaf and Thai spicy sauce. A classic popular Thai street food

RICE AND SIDES

77. Koaw Saay (Steamed Thai Rice) 3.50

Steamed "HOM MALI" Jasmine rice from Thailand

78. Koaw Pad Kai (Egg Fried Rice) 3.70

Stir fried Jasmine rice with egg and soy sauce

79. Koaw Ma Proaw (Coconut Rice) 3.70

Thai "HOM MALI" rice cooked with coconut milk

80. Thai Sticky Rice 3.70

Glutinous rice steamed in a traditional bamboo basket

81. Plain Noodle 3.95

Stir fried egg noodles topped with fried garlic

82. Roti 2.50

Thai pan fried Roti breads

83. Thai Style Fried Egg 2.50

84. Richly Chips 4.50

Crispy fried chips with a touch of salt and pepper

Prik Nampla	1.50
(chopped chillies with fish sauce and lime juice)	
Peanut Sauce	1.50
Curry Sauce	3.00

SET MENUS

SABAI SABAI SET

28.00 per person Minimum for 2

STARTER

Richly Mixed Starter 🍷

MAIN

Green Chicken Curry 🌶️

Pad Tao See Beef

Pad Thai Vegetables 🍷

Jasmine Rice

THAI SMILE SET

31.00 per person Minimum for 2

STARTER

Richly Mixed Starter 🍷

MAIN

Thai Yellow Curry Chicken 🌶️

Jarn Lon Talay (Sizzling Seafood) 🌶️

Street Bangkok Noodle Vegetables 🌶️🍷

Stir Fried Mixed Vegetables

Jasmine Rice

IMM AROY SET

35.00 per person Minimum for 2

STARTER

Richly Mixed Starter 🍷

MAIN

Choo Chee Seabass 🌶️

Pad Med Ma-Maung Chicken 🌶️🍷

Tuk Tuk Noodles Vegetables 🌶️🍷

Pad Broccoli

Jasmine Rice

HEAVEN SET

41.00 per person Minimum for 2

STARTER

Special Mixed Starter 🍷

Chicken satay, Thai fish cake, Salt & pepper squid,

Golden bag and Thai dumpling

MAIN

Lamb Heaven Curry 🌶️🍷

Dancing River Jumbo Prawn 🌶️

Pad Thai Chicken 🍷

Pad Asparagus

Jasmine Rice

Opening hours

Monday

Tuesday

Weds -Thurs

Friday

Saturday

Sunday

Closed

5pm - 10pm

12pm - 2:30pm , 5pm - 10pm

12pm - 2:30pm , 5pm - 11pm

12pm - 11pm

12pm - 9pm

10% off COLLECTION

Takeaway Menu

RT
RICHLY THAI
BAR AND RESTAURANT

STARTERS

Thai Prawn Crackers 3.50

1. Richly Mixed Starter 17.50
- Combination of chicken satay skewers, khanom jeebs, spring rolls, prawn on toast, tor mun pla, served with homemade peanut sauce and sweet chilli sauce
2. Vegetable Mixed Starter 14.00
- Combination of vegetable spring rolls, golden bags, sweet corn cakes, and salt & pepper tofu served with homemade sweet chilli sauce and spicy sauce
3. Chicken Satay 7.50
- Our classic dish of chicken bamboo skewers, carefully grilled over charcoal, served with homemade peanut sauce
4. Prawn Tempura 8.00
- Lightly battered prawn, served with sweet chilli sauce
5. Salt & Pepper Squid 8.00
- Crispy fried squid with a touch of salt and pepper
6. Prawn on Toast 8.00
- Minced prawn and chicken spread on bread deep-fried with sesame seeds served with sweet chilli sauce
7. Tord Mun Pla 8.00
- Homemade Thai style fish cake. A mixture of minced fish, prawn, and chicken with spicy red curry paste served with sweet chilli sauce and topped with ground peanuts
8. Thai Dumplings (Khanom Jeeb) 7.50
- Prawn, crab meat and minced pork mixed with water chesnuts and coriander root steamed in a wonton wrapper and topped with fried garlic and sweet soy sauce
9. Spare Ribs 3 Flavours 8.00
- Fried marinated pork spare ribs cooked with 3 flavours sauce
10. Salt & Pepper Spare Ribs 8.00
- Fried marinated pork spare ribs with touch of salt and pepper
11. Thai BBQ Pork Ribs 8.00
- Marinated and slow cooked spare ribs covered with a street style Thai BBQ sauce, topped with spring onions. A terrific appetiser to go along with a cold beer
12. E-San Wing 7.50
- Fried marinated chicken wings tossed with peppers, chilli, onions, seasoning with salt and pepper
13. Wing Zaap!! 7.50
- Fried marinated chicken wings cooked with sweet & spicy sauce. An ancient recipe from the Ayutthaya kingdom. A subtle combination of sweet, salty, and fiery flavours.

14. Por Pia Ped 8.50
- Thai style duck spring rolls, filled with roasted duck and leek, served with sweet dark soy sauce
15. Vegetable Spring Rolls 7.00
- Deep-fried pastry wrap with vegetables and vermicelli served with sweet chilli sauce
16. Sweet Corn Cake 7.00
- A classic vegetarian street snack. Fried sweet corn blended with flour, egg and fragrant spices served with sweet chilli sauce
17. Vegetable Tempura 7.00
- Lightly battered vegetables, served with sweet chilli sauce
18. Golden Bags 7.00
- Thai Southern style fried potatoes, onions and coriander served with sweet chilli sauce
19. Salt & Pepper Tofu 7.00
- Crispy fried bean curd cubes with a touch of salt and pepper

- SOUPS
- Vegetable 7.00 / Tofu 7.00 / Chicken 7.50 / Pork 7.50
Beef 7.50 / Tiger Prawn 8.00 / Mixed Seafood 8.00
20. Tom Yum
- One of the most famous soups in Thailand. Hot and sour soup cooked with mushrooms, coriander, chilli, lemongrass, tomatoes, and kaffir lime leaves
21. Tom Kha
- If you like coconut milk, you will love this. The ingredients are almost identical to Tom Yum but the addition of coconut milk which makes it deliciously creamy

22. Fisher Man Soup 8.00
- Thai spicy hot and sour seafood soup with a combination of prawns, squid, mussels, Thai herbs, basil, and spices

THAI SALADS

23. Som Tam (Papaya Salad) 9.95

One of the most popular dishes in Thailand. A fresh and spicy salad of shredded papaya, carrots, cherry tomatoes and fine beans pounded with a pestle and mortar with lime, garlic and fish sauce, peanuts, chilli and palm sugar

24. Yum Takhrai 15.90 Seabass 19.95 Jumbo Prawn 21.95

Tiger prawn or Mixed Seafood

A meat of your choice mixed with vegetables and our chef's special salad dressing made with lime juice, chilli and lemongrass topped with roasted peanut

25. Yum Woonsen 15.90

Glass noodle salad with prawns, squid, onions, tomatoes, lime juice and chilli dressing

26. Yum Nue Yang 19.50

Slices of grilled beef sirloin mixed with our special dressing made with lime, and chilli

CURRIES (GAENG)

Choose from a selection of meat, poultry, seafood or vegetable

Vegetable 11.50 Tofu 11.50 Chicken 11.95
Pork 11.95 Beef 12.95 Duck 14.95
Tiger Prawn 15.95 Mixed Seafood 15.95 Sea Bass 18.95
Jumbo King Prawn 21.95

27. Gaeng Kiew Waan (Green Curry) 15.90

A very popular traditional dish. A medium spicy green curry with coconut milk, bamboo shoots, Thai herbs, fine beans, courgette and fresh chilli

28. Gaeng Daeng (Red Curry) 15.90

A traditional Thai red curry cooked in coconut milk with bamboo shoots, Thai herbs, courgette, fine beans and fresh chilli

29. Gaeng Panang (Spicy Curry) 15.90

A rich and aromatic curry made from coconut cream, flavoured with kaffir lime leaves

30. Gaeng Massaman (Peanut Curry) 15.90

A traditional Southern Thai dish. A mild curry with peanuts and potatoes, flavoured with cinnamon, cloves, nutmeg, cumin and onion with a sprinkled crispy shallots

31. Bangkok Curry 15.90

A red curry with coconut milk, pineapple, tomatoes, red chilli and basil leaves

32. Thai Yellow Curry 15.90

A yellow curry with coconut milk, potatoes and onion with sprinkles crispy shallots

33. Gaeng Pa (Jungle Curry) 15.90

A traditional North-Eastern hot and spicy curry with fresh chilli, bamboo shoots, mushrooms, krachai root, broccoli, courgette, fine beans and baby corn (no coconut milk)

STIR FRIED

Choose from a selection of meat, poultry, seafood or vegetable

Vegetable 11.50 Tofu 11.50 Chicken 11.95
Pork 11.95 Beef 12.95 Duck 14.95
Tiger Prawn 15.95 Mixed Seafood 15.95 Sea Bass 18.95
Jumbo King Prawn 21.95

34. Pad Med Ma-Maung 15.90

Stir fried roasted cashew nuts with vegetables and chilli in our signature sauce

35. Pad Kra Pao 15.90

Stir fried chilli, green beans, peppers, onions and basil leaves in Thai spicy signature sauce

36. Pad Pried Wan 15.90

Stir fried with vegetables and pineapple in sweet and sour sauce

Mild Level Medium Level Hot Level Contains Nuts Vegetarian

If you have any allergies, please before you order tell a member of staff or ask for the Allergen Menu.

37. Pad Nam Mun Hoi 15.90
- Stir fried broccoli, mushrooms, carrots and spring onion in oyster sauce
38. Pad Khing 15.90
- Stir fried with ginger, spring onion, mushrooms, and large red chillies in Thai signature sauce
39. Pad Cha 15.90
- Stir fried with chilli, lime leaves, krachai root and vegetables in a mixture of Thai aromatic sauce
40. Pad Kra Tiem 15.90
- Stir fried garlic with vegetables in oyster sauce
41. Pad Tao See (Black Bean Sauce) 15.90
- Stir fried Thai style black bean sauce with onions, peppers, ginger, and spring onion
42. Pad Takhrai 15.90
- Stir fried lemongrass, peppers, red onion, spring onion, chilli and Thai aromatic sauce
43. Pad Prik Thai Dum 15.90
- Stir fried peppers, onions and spring onion in a black pepper sauce

- STEAMED & GRILLED
44. Nung Manow 18.95 Seabass 18.95 / Jumbo King Prawn 21.95
- Steamed seabass or jumbo king prawn with garlic and coriander, covered with a specially prepared lemon juice and chilli sauce
45. Pla Nung Siew 18.95
- Steamed seabass cooked in a light soy sauce with sesame oil, spring onion, peppers, black mushrooms, ginger and coriander
46. Sua Rong Hai (Weeping Tiger) 19.50
- Grilled sliced sirloin steak served with a spicy tamarind sauce
47. Goong Paow 21.95
- Grilled jumbo king prawns served with ground coriander, garlic and chilli dip

- CHEF'S RECOMMENDATION
48. Siam Teriyaki 17.95 Duck 17.95 / Seabass 18.95 / Jumbo Prawn 21.95
- Sliced crispy duck or seabass or jumbo king prawns topped with homemade teriyaki sauce, sprinkle with sesame seed
49. Sauce Ma Kaam 17.95 Duck 17.95 / Seabass 18.95 / Jumbo Prawn 21.95
- Sliced crispy duck or seabass or jumbo king prawns topped with a three-flavour, caramelised tamarind sauce and sprinkled with crispy shallots
50. Rad Prik 18.95 Seabass 18.95 / Jumbo Prawn 21.95
- Crispy deep fried seabass or salmon or jumbo king prawns submerged in a sweet chilli and tamarind sauce
51. Jarn Lon Talay 17.50
- Mixed seafood with prawns, squid and mussels stir-fried with chilli, peppers, fine beans, mixed Thai herbs, and basil leaves in chef's special spicy sauce
52. Nue Kata 19.50
- Stir fried sirloin slices with chilli, vegetables and Thai herbs in Thai signature sauce
53. Choo Chee 18.95 Seabass 18.95 / Jumbo Prawn 21.95
- A thick red curry sauce with seabass or jumbo king prawn cooked in coconut milk with finely sliced kaffir lime leaves and dressed with fresh chilli
54. Lamb Heaven Curry 20.95
- Diced lamb slowly cooked in coconut milk with peanuts, potatoes, onions, and a sprinkling of fried shallots served with "Thai Pan Fried Roti Breads". With its smooth taste, it is one of the Royal family of Thailand's favourite dishes
55. Dancing River 18.95 Seabass 18.95 / Jumbo Prawn 21.95
- Deep fried jumbo king prawns or seabass cooked in a hot and spicy Thai basil sauce. Served in a sizzling pan. A must try for spicy food lovers
56. Nue Cha Cha Cha 19.50
- Stir fried lightly battered beef sirloin slices with a special signature sweet and spicy sauce. Onion and peppers added to finished