

VEGETABLES

60. Pad Pak Ruam Mit 7.95

Stir fried mixed vegetables in oyster sauce

61. Pad Pak Choi 7.95

Stir fried pak choi with garlic in oyster sauce

62. Pad Broccoli 7.95

Stir fried broccoli, mushrooms and carrots in oyster sauce

NOODLES

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

Vegetable	11.95	Tofu	11.95	Chicken	13.50
Beef	14.45	Duck	14.95	Tiger Prawn	15.95
Mixed Seafood	15.95	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

69. Singapore Noodle

Stir fried vermicelli rice noodles with broccoli 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	11.95	Tofu	11.95	Chicken	13.50
Beef	14.45	Duck	14.95	Tiger Prawn	15.95
Mixed Seafood	15.95	Jumbo King Prawn	21.95		

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

76. Khao Pad Kra Pao

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

RICE AND SIDES

77. Koaw Sauy (Steamed Thai Rice) 3.70

Steamed "HOM MALI" Jasmine rice from Thailand

78. Koaw Pad Kai (Egg Fried Rice) 3.90

Stir fried Jasmine rice with egg and soy sauce

79. Koaw Ma Proaw (Coconut Rice) 3.90

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 2.95

Thai pan fried Roti breads

83. Thai Style Fried Egg 2.50

84. Richly Chips 4.95

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 3.50

SET MENUS

SABAI SABAI SET

29.00 per person Minimum for 2

STARTER

Special Mixed Starter

Chicken satay, E-san wings, Vegetable spring rolls, Prawn on Toast and Tord Mun Koong

MAIN

Green Chicken Curry

Pad Tao See Beef

Pad Thai Vegetables

Jasmine Rice

THAI SMILE SET

32.00 per person Minimum for 2

STARTER

Special Mixed Starter

Chicken satay, E-san wings, Vegetable spring rolls, Prawn on Toast and Tord Mun Koong

MAIN

Thai Yellow Curry Chicken

Jarn Lon Talay (Sizzling Seafood)

Street Bangkok Noodle Vegetables

Stir Fried Mixed Vegetables

Jasmine Rice

IMM AROY SET

36.00 per person Minimum for 2

STARTER

Special Mixed Starter

Chicken satay, E-san wings, Vegetable spring rolls, Prawn on Toast and Tord Mun Koong

MAIN

Choo Chee Seabass

Pad Med Ma-Maung Chicken

Tuk Tuk Noodles Vegetables

Pad Broccoli

Jasmine Rice

HEAVEN SET

42.00 per person Minimum for 2

STARTER

Special Mixed Starter

Chicken satay, E-san wings, Vegetable spring rolls, Prawn on Toast and Tord Mun Koong

MAIN

Lamb Heaven Curry

Dancing River Jumbo Prawn

Pad Thai Chicken

Pad Pak Choi

Jasmine Rice

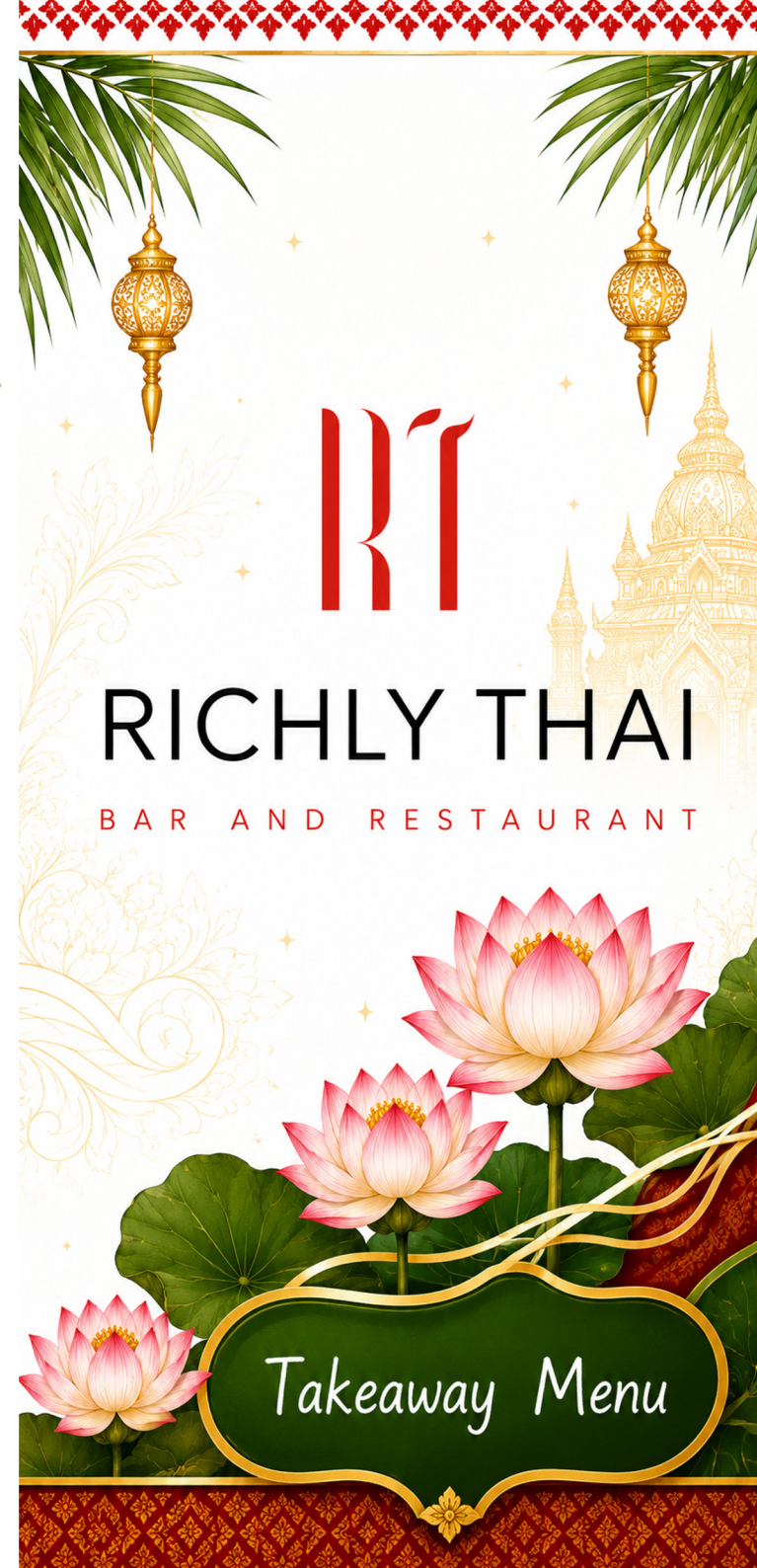
Opening hours

Monday	Closed
Tuesday	12pm - 2:30pm , 5pm - 10pm
Weds -Thurs	12pm - 2:30pm , 5pm - 10pm
Friday	12pm - 11pm
Saturday	12pm - 11pm
Sunday	12pm - 9pm

www.richlythai.co.uk

order now for collection and delivery

10% off COLLECTION



STARTERS

Thai Prawn Crackers 3.50

1. Richly Mixed Starter 🍌🍌 18.50

Combination of chicken satay skewers, prawn cakes, vegetable spring rolls, prawn on toast, E-san wings, served with homemade peanut sauce and sweet chilli sauce

2. Vegetable Mixed Starter 🍌 14.50

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 Koong (Thai prawn cakes) 8.00

Crispy Thai-style prawn cakes made from minced prawns and seasoned fish paste with garlic and spring onion, costed in breadcrumbs and deep fried until golden. served with plum 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

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 🍌 8.95

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

26. Yum Nue Yang 🍌 21.95

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	11.95	Tofu	11.95	Chicken	13.50
Beef	14.45	Duck	14.95	Tiger Prawn	15.95
Mixed Seafood	15.95	Sea Bass	20.95	Jumbo King Prawn	21.95

27. Gaeng Kiew Waan (Green Curry) 🍌

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) 🍌

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) 🍌

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

30. Gaeng Massaman (Peanut Curry) 🍌🍌

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 🍌

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

32. Thai Yellow Curry 🍌

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

33. Gaeng Pa (Jungle Curry) 🍌🍌🍌

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	11.95	Tofu	11.95	Chicken	13.50
Beef	14.45	Duck	14.95	Tiger Prawn	15.95
Mixed Seafood	15.95	Sea Bass	20.95	Jumbo King Prawn	21.95

34. Pad Med Ma-Maung 🍌🍌

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

35. Pad Kra Pao 🍌

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

36. Pad Prew Wan

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

Stir fried broccoli, mushrooms, carrots and spring onion in oyster sauce

38. Pad Khing

Stir fried with ginger, spring onion, mushrooms, and large red chillies in Thai signature sauce

41. Pad Tao See (Black Bean Sauce)

Stir fried Thai style black bean sauce with onions, peppers, ginger, and spring onion

STEAMED & GRILLED

44. Nung Manow 🍌🍌🍌 Seabass 20.95 / 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 20.95

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) 🍌 21.95

Grilled sliced sirloin steak served with a spicy tamarind sauce

CHEF'S RECOMMENDATION

48. Siam Teriyaki Duck 19.50 / Seabass 20.95 / 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 Duck 19.50 / Seabass 20.95 / 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 🍌 Seabass 20.95 / 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 🍌 21.95

Stir fried sirloin slices with chilli, vegetables and Thai herbs in Thai signature sauce

53. Choo Chee 🍌 Seabass 20.95 / 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 🍌 21.95

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 🍌 Seabass 20.95 / 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 🍌 21.95

Stir fried lightly battered beef sirloin slices with a special signature sweet and spicy sauce. Onion and peppers added to finished

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 food dishes

59. Thai Fish & Chip 19.95

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