

Chef Recommend

Lamb Chops Thai Heat 🌶️ £ 24.95

Tender grilled lamb chops, marinated for depth and richness, served with two vibrant Thai condiment: Nam Jim Jaew- a smoky, tangy chilli sauce inspired by Northern Thailand with roasted rice, and Thai spicy and sour sauce - a bright blend of chilli, garlic, lime, and fresh herbs.

[Ce][G][Mo][Mu][M][S][C][F][SD]



Panang-Glazed Grilled Lamb Chops 🌶️ £24.95

Lamb chops, expertly marinated and grilled to perfection, lightly dressed with velvety Panang curry enriched with coconut cream, aromatic Thai herbs, kaffir lime leaves, and a hint of roasted chilli. A balance blend of sweet, savory, and gentle spice.

[Ce][G][Mo][Mu][M][S][C][F]



Herb- Kissed Lamb 🌶️ £24.95

Grilled lamb chops marinated in aromatic spices, finish with a bold Kaprao sauce- featuring Thai holy basil, garlic, and fiery chilli for a fragrant, umami-rich finish.

[Ce][G][Mo][Mu][M][S]



🌶️ Mild Level 🌶️🌶️ Medium Level 🌶️🌶️🌶️ Hot Level 🥜 Contains Nuts 🌿 Vegetarian

Please note a discretionary 10% service charge will be added on total bill

ALLERGY KEY: [Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F] Fish [L] Lupin [M] Milk [Mo] Molluscs
[Mu] Mustard [Se] Sesame Seeds [S] Soya [SD] Sulphur Dioxide [*] May contain allergens

Chef Recommend

Chaopraya Soup 🌶️🌶️🌶️ £21.95

A luxuriously creamy and aromatic Thai soup, infused with galangal, lemongrass, and kaffir lime. Featuring a tender jumbo prawn, the broth offers a bold yet harmonious balance of spices, citrus, and depth of flavor. [Ce][G][Mu][M][S][C][F][SD]



Royal braised Beef 🌶️🥜 £21.95

Tender beef slow-braised in a rich, aromatic curry craft in the royal Thai tradition, infused with a warm notes of cardamom, cinnamon, and clove. Enhanced with roasted peanuts, potato, and a gentle hint of tamarind. This elegant dish reflects the refined balance and depth of classical Thai cuisine. [Ce][G][Mo][Mu][M][C][F][N]



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Starters

Thai Prawn Crackers [G][C][SD] **3.50**

1. Richly Mixed Starter 🍤 **17.50**

Combination of chicken satay skewers, khanom jeebs, spring rolls, prawn on toast, tord mun pla served with homemade peanut sauce and sweet chilli sauce. (serving for 2 people) [Ce][G][C][E][F][M][Mu][Se][S][SD]

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. (serving for 2 people) [Ce][G][C][E][M][Mu][S][SD]

3. Chicken Satay 🍢 **7.50**

Our classic dish of chicken bamboo skewers, carefully grilled over charcoal, served with homemade peanut sauce. [Ce][G][C][F][Mo][S]

4. Prawn Tempura **8.00**

Lightly battered prawn, served with sweet chilli sauce. [G][C][SD]

5. Salt & Pepper Squids **8.00**

Crispy fried squid with a touch of salt and pepper, served with chilli mayo [Ce][G][C][M][Mo][Mu][SD]

6. Prawn on Toast **8.00**

Minced prawn and chicken spread on bread deep-fried with sesame seeds served with sweet chilli sauce. [Ce][G][C][E][Se][S][SD]

7. Tord Mun Pla (Thai fish cake) 🍤 **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 [C][E][F][SD]

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. [Ce][G][C][E][M][Mu][Se][S][SD]

9. Spare Ribs 3 Flavours 🌶️ **8.00**

Fried marinated pork spare ribs cooked with 3 flavours sauce [Ce][G][*M][Mo][Mu][S][SD]

10. Salt & Pepper Spare Ribs **8.00**

Fried marinated pork spare ribs with touch of salt and pepper [Ce][G][M][Mo][Mu][S][SD]

11. Thai BBQ Pork Spare Ribs **8.00**

Marinated and slow cooked pork spare ribs covered with a street style Thai BBQ sauce, topped with spring onions. A terrific appetiser to go along with a cold beer. [Ce][G][M][Mo][Mu][S][SD]



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Starters

12. E-San Wing 7.50

Fried marinated chicken wings tossed with peppers, chilli, onions, seasoning with salt and pepper. [Ce][G][M][Mo][Mu][S][SD]

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.

[Ce][G][M][Mo][Mu][S][SD]

14. Por Pia Ped 8.50

Thai style duck spring rolls, filled with roasted duck and leek, served with sweet dark soy sauce. [Ce][G][M][Mu][S][SD]



15. Vegetable Spring Rolls 🥬 7.00

Deep-fried pastry wrap with vegetables and vermicelli served with sweet chilli sauce. [Ce][G][Mu][S][SD]

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. [G][C][E][SD]

17. Vegetable Tempura 🥬 7.00

Lightly battered vegetables, served with sweet chilli sauce. [G][SD]

18. Golden Bags 🥬 7.00

Thai Southern style fried potatoes, onions and coriander served with sweet chilli sauce. [Ce][G][Mu][S][SD]

19. Salt & Pepper Tofu 🥬 7.00

Crispy fried bean curd cubes with a touch of salt and pepper [Ce][G][M][Mu]



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Soups

Vegetable 7.00 / Tofu 7.00 / Chicken 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 [Ce][G][*M][Mu][S][SD]

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. [Ce][G][*M][Mu][S][SD]

22. Fisher Man Soup 🌶️🌶️ 8.00

Thai spicy hot and sour seafood soup with a combination prawns, squid, mussels, Thai herbs, basil, and spices. [Ce][G][C][F][*M][Mo][Mu][S][SD]



20



21



23



26

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. [F][SD]

26. Yum Nue Yang (Spicy Beef Salad) 🌶️🌶️ 19.50

Slices of grilled beef sirloin mixed with our special dressing with lime juice and chilli [Ce][F][SD]

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Curries

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

Vegetable	11.50	Tofu	11.50.	Chicken	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) 🌶️

A very popular traditional dish. A medium spicy green curry with coconut milk, bamboo shoots, Thai herbs, fine beans, courgette and fresh chilli. [Ce][G][C][F][*M][Mu]

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. [Ce][G][C][F][*M][Mu]



29. Gaeng Panang (Spicy Curry) 🌶️

A rich and aromatic curry made from coconut cream flavoured with kaffir lime leaves. [Ce][G][C][F][*M][Mu]

30. Gaeng Massaman (Peanut Curry) 🌶️ 🥜

A typical Southern Thai dish - A mild curry with peanuts and potatoes, flavoured with cinnamon, cloves, nutmeg cumin and onion with sprinkled crispy shallots. [Ce][G][C][F][*M][Mu]

31. Bangkok Curry 🌶️

A red curry with coconut milk, pineapple, tomatoes, red chilli and basil leaves [Ce][G][C][F][*M][Mu]

32. Thai Yellow Curry 🌶️

A yellow curry with coconut milk, potatoes and onion with sprinkles crispy shallots. [Ce][G][C][F][*M][Mu]

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). [Ce][G][C][F][*M][Mu]

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27

28

30

Stir Fried

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

Vegetable	11.50	Tofu	11.50.	Chicken	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 🌶️🥜

Stir fried roasted cashew nuts with vegetables and chilli in our signature sauce. [Ce][G][Mo][Mu][*M][S]

35. Pad Kra Pao 🌶️🌶️

Stir fried chilli, green beans, peppers, onions and basil leaves in Thai spicy signature sauce. [Ce][G][Mo][Mu][*M][SD]

36. Pad Prieu Wan

Stir fried with vegetables and pineapple in sweet and sour sauce. [Ce][SD]

37. Pad Nam Mun Hoi

Stir fried broccoli, mushrooms, carrots and spring onion in oyster sauce. [Ce][G][Mo][Mu][*M][S]

38. Pad Khing

Stir fried with ginger, spring onion, mushrooms, and large red chillies in Thai signature sauce [Ce][G][Mo][Mu][*M][S]

41. Pad Tao See (Black Bean Sauce)

Stir fried Thai style black bean sauce with onions, peppers, ginger, and spring onion [Ce][G][Mo][Mu][*M][S]



34



41

Steamed and Grilled

44. Nung Manow 🌶️🌶️ Seabass 18.95 Jumbo King Prawn 21.95

Steamed Seabass or Jumbo king prawn with garlic and coriander in a homemade Thai spicy lemon sauce. It is a favourite dish for hot and sour lover. [F][SD]

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. [Ce][C][F][*M][Mo][Mu][Se][S]

46. Sua Rong Hai (Weeping Tiger) 19.50

Grilled sliced sirloin steak served with a spicy tamarind sauce, served on sizzler [Ce][G][F][M][Mo][Mu][S]



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Chef's Recommendation

48. Siam Teriyaki Duck 17.95 Seabass 18.95

Jumbo King Prawn 21.95

Slices crispy duck or seabass or jumbo king prawn topped with homemade teriyaki sauce, sprinkle with sesame seed. [Ce][G][C][Mo][Mu][Se][S]



49. Sauce Ma Kaam Duck 17.95 Seabass 18.95

Jumbo King 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. [Ce][G][F]



50. Rad Prik 🌶️ Seabass 18.95 Jumbo King Prawn 21.95

Crispy deep fried seabass or jumbo king prawns submerged in a sweet chilli and tamarind sauce. [Ce][G][F][SD]

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 served on sizzler. [Ce][G][C][*M][Mo][Mu][S]

52. Nue Kata 🌶️🌶️ 19.50

Stir fried sirloin slices with chilli, vegetables, and Thai herbs in Thai signature sauce served on a sizzler. [Ce][G][*M][Mo][Mu][S]

53. Choo Chee 🌶️ Seabass 18.95 Jumbo King Prawn 21.95

A thick red curry sauce with seabass, salmon or jumbo king prawn cooked in coconut milk with finely sliced kaffir lime leaves and dressed with fresh chilli. [Ce][G][C][F][*M][Mu]



Mild Level



Medium Level



Hot Level



Contains Nuts



Vegetarian

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Chef's Recommendation



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. [Ce][G][C][F][*M][Mu]

55. Dancing River 🌶️🌶️ 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. [Ce][G][C][F][*M][Mo][Mu][S]

56. Nue Cha Cha Cha 🌶️ 19.50

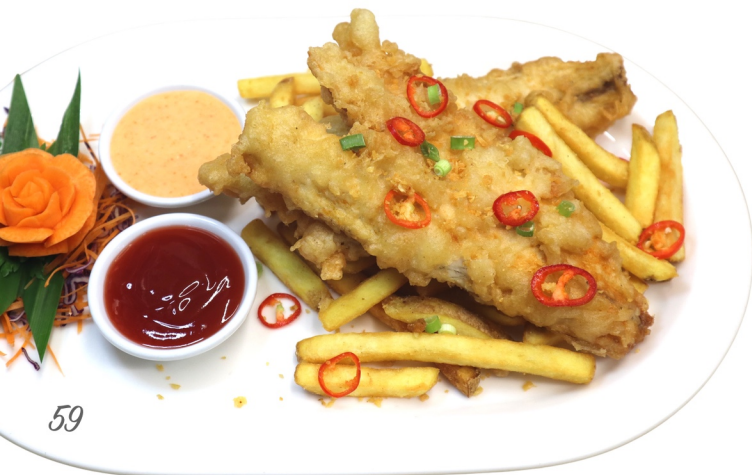
Stir fried lightly battered beef sirloin slices flavoured with a special signature sweet and spicy sauce. Onion and peppers added to finished. [G][*M][Mu][S][SD]

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 finish. One of the most popular Thai street food. [Ce][G][E][*M][Mo][Mu][S]

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. [Ce][G][C][E][M][Mu][S]



59. Thai Fish & Chips 18.95

A twist on traditional fish & chips with a lightly battered seabass fillet served with salt & pepper chips. [Ce][G][F][M][Mu][SD]

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Vegetables

60. Pad Pak Ruam Mit

7.20

Stir fried mixed vegetables in oyster sauce
[Ce][G][*M][Mo][Mu][S]

61. Pad Pak Choi

7.20

Stir fried pak choi with garlic in oyster sauce
[Ce][G][*M][Mo][Mu][S]

62. Pad Broccoli

7.20

Stir fried broccoli, mushrooms and carrots in oyster sauce
[Ce][G][*M][Mo][Mu][S]

Noodles

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

Vegetable 11.50

Tofu 11.50

Chicken 11.95

Beef 12.95

Duck 14.50

Tiger Prawn 14.50

Mixed Seafood 14.50

Jumbo King Prawn 20.95

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. [Ce][E][F]

67. Pad Kee Maow 🌶️

Spicy stir fried flat rice noodles with sweet basil, fine beans and baby corns in our signature spicy sauce. [Ce][G][*M][Mo][Mu][S]

69. Singapore Noodle

Stir fried vermicelli rice noodles with broccoli, asparagus and sauteed with our chef's special sauce. [Ce][G][C][E][*M][Mo][Mu][S][SD]

70. Street Bangkok Noodle 🌶️🥘

Stir fried flat rice noodles with special exotic sauce, chilli, peanuts, beansprouts, egg and onions. [Ce][G][E][*M][Mo][Mu][S][SD]

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 sauce. [Ce][G][E][*M][Mo][Mu][S]

72. Pad Mee

Stir fried egg noodles with egg and vegetables with a dash of soy sauce.
[Ce][G][E][*M][Mo][Mu][S]



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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	Duck	14.50	Tiger Prawn	14.50
Mixed Seafood	14.50	Jumbo King Prawn	20.95		



74

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.

[Ce][G][E][M][Mu][S]

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

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

[Ce][G][E][M][Mu][S]



76

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 fried egg on top.

[Ce][G][C][M][Mo][Mu][S]

Rice and Sides



82

77. Koaw Sauy (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. [Ce][G][E][M][Mu][S]

79. Koaw Ma Proaw (Coconut Rice) 3.70

Thai "HOM MALI" rice cooked with coconut milk. [Se]

80. Thai Sticky Rice 3.70

Glutinous rice steamed in traditional bamboo basket

81. Plain Noodle 3.95

Stir fried egg noodles topped with fried garlic. [Ce][G][E][S]

82. Roti 2.50

Thai pan fried Roti breads. [G][M]

83. Kai Dao 2.50

Thai Style fried egg. [E]

84. Richly Chips 4.50

Crispy fried chips with a touch of salt & pepper. [Ce][M][Mu][SD]

EXTRA

Red Curry Sauce 3.50

Green Curry Sauce 3.50

Prik Nampla 1.50

(Chopped chillies with fish sauce and lime juice)

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Set Menus

STARTER

Richly Mixed Starter

Combination of chicken satay skewers, khanom jeebs, spring rolls, prawn on toast, tord mun pla, served with homemade peanut sauce and sweet chilli sauce

MAIN

Green Curry Chicken

A medium spicy green curry with coconut milk, bamboo shoots, Thai herbs, fine beans, courgette and fresh chilli

Pad Tao See Beef (Black Bean Sauce)

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

Pad Thai Vegetables

Stir fried rice noodle with special homemade tamarind sauce, egg, beansprouts, spring onions and carrots served with roasted ground peanut and

Jasmine Rice

Tea or Coffee

SABAI SABAI SET

28.00 per person

Minimum for 2

STARTER

Richly Mixed Starter

Combination of chicken satay skewers, khanom jeebs, spring rolls, prawn on toast, tord mun pla, served with homemade peanut sauce and sweet chilli sauce

MAIN

Yellow Curry Chicken

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

Jarn Lon Talay (Sizzling Seafood)

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 served on a sizzler

Street Bangkok Noodle Vegetables

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

Stir Fried Mixed Vegetables

Stir fried mixed vegetables in oyster sauce

Jasmine Rice

Tea or Coffee

THAI SMILE SET

31.00 per person

Minimum for 2



Mild Level



Medium Level



Hot Level



Contains Nuts



Vegetarian

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Set Menus

STARTER

Richly Mixed Starter 🍲

Combination of chicken satay skewer, khanom jeebs, spring rolls, prawn on toast, tord mun pla, served with homemade peanut sauce and sweet chilli sauce

MAIN

Choo Chee Seabass 🌶️

A thick red curry sauce with seabass cooked in coconut milk with finely sliced kaffir lime leaves and dressed with fresh chilli.

Pad Med Ma-Maung Chicken 🍲🌶️

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

Tuk Tuk Noodle Vegetables 🍲🌶️

Stir fried rice noodle with egg, peanut, beansprout, and onions cooked with a special sauce is a mixture of tamarind juice with street style stir fried

Pad Broccoli

Stir fried broccoli, mushrooms and carrots in oyster sauce

Jasmine Rice

Tea or Coffee



IMM AROY SET

35.00 per person

Minimum for 2



STARTER

Special Mixed Starter 🍲

Combination of salt and pepper squid, chicken satay, Tord mun pla, Golden bags and Thai dumpling served with homemade peanut sauce and sweet chilli sauce

MAIN

Lamb Heaven Curry 🍲🌶️

Diced lamb slowly cooked in coconut milk with peanuts, potatoes, onions, and a sprinkling of fried shallots. With its smooth taste, it is one of the Royal family of Thailand's favourite dishes

Dancing River Jumbo Prawn 🌶️🌶️

Deep fried jumbo prawns in a hot and spicy Thai basil sauce, served in a sizzling pan

Pad Thai Chicken 🍲

Stir fried rice noodle with special homemade tamarind sauce, egg, beansprouts, spring onions and carrots served with roasted ground peanut and lemon

Pad Asparagus

Stir fried tofu with asparagus in oyster sauce

Jasmine Rice

Tea or Coffee



HEAVEN SET

41.00 per person

Minimum for 2



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Mild Level



Medium Level



Hot Level



Contains Nuts



Vegetarian

