

SNACKS AND STARTERS

99. "THAI SQUARE" 's MIXED STARTER- For 2 people

A selection of our all time favourite starters.

1. CHICKEN SATAY

Marinated chicken breast, char-grilled : served with peanut sauce.

2. TOD MUN POO (Crab Cakes)

Thai crab cakes. Mixed and mixed in with our head chef's secret recipe.

3. THAI SQUIRE "GIANT" SPRING ROLL

Deep-fried giant spring roll, stuffed with dried mushroom, shredded cabbage, carrots and vermicelli roll in rice paper : served with sweet plum sauce.

4. GAI HOR BAI TOEY (Chicken in Spinach Leaves)

Minced chicken with special ingredients, wrapped in spinach leaves.

5. KANOM JEEB (Thai Dumpling)

Minced chicken and prawn, waterchestnut, coriander root, garlic and pepper : wrapped around with Wonton paper and steamed : served with dark Soya sauce.

6. TOONG TONG (Golden Sacks)

Minced prawn, chicken, garlic and coriander root, neatly wrapped in rice paper sack. Deep fried until crispy golden brown: served with sweet chilli sauce.

7. KANOM PANG NA GAI (Chicken on Toast)

Mixed minced chicken mixed with garlic, pepper and coriander root spread on bread triangles and deep fried. : served with sweet chilli sauce.

8. POH PIA GOONG (Prawn Spring Roll)

Deep-fried prawn spring roll with our special stuffing : served with sweet chilli sauce.

9. KRATONG TONG

Sautéed minced chicken, sweet-corn and pepper filled in a golden cup.

SOUPS

11. TOM YUM GOONG (Spicy Prawn Soup)

An all time classic hot and spicy prawn soup with mushroom, lemon grass and fresh Thai chilli.

12. TOM KHA KAI (Chicken with Coconut Soup)

Coconut soup with chicken, spiced with galangal, lemon grass and lime leaves.

13. GANG JERD (Clear Soup)

Non-spicy clear vegetable soup with chicken and spring onion.

14. POH-TAK (Spicy Seafood Soup) -for two people

Traditional spicy mixed seafood soup with lemongrass, lime leaves, basil leaves and fresh chilli, served in brass pot.

THAI SALAD

15. YUM WOONSEN (Vermicelli Salad)

Vermicelli noodles with prawns, minced chicken, onion, coriander mixed with chilli and lemon dressing.

16. YUM NUA (Beef Salad)

Char-grilled beef served slice on top of fresh salad with Thai herbs and spicy dressing.

17. LAAB KAI (Chicken Salad)

Minced chicken flavoured with lemon grass, lime leaves, ground rice, and tossed in a lemon and chilli dressing.

PAN FRIED DISHES

20. GAI PAD MED MA-MUANG (Chicken with Cashew Nut)

Stir-fried chicken sautéed with cashew nuts and garnished with roasted chilli.

21. GAI PAD KHING (Chicken with Ginger)

Stir-fried chicken with shredded ginger and shredded mushrooms.

22. GAI KRA TIEAM

Stir-fried chicken with garlic and pepper

23. GAI PAD NAM PRIG PAO

Stir-fried chicken with roasted chilli paste and spinach

24. MOO PRIEW WAN (Sweet and Sour Pork)

Thai style sweet and sour pork with pineapple.

25. NUA PAD NAM MON HOI (Beef with Oyster Sauce)

Stir-fried beef with mushroom and carrots; lightly cooked in oyster sauce.

26. PAD BAI KRA PROW (Stir Fried Basil)

A choice of chicken, beef or pork, stir-fried with basil leaves, onions and fresh chilli.

27. SEAFOOD KRATIEAM

Stir-fried mixed seafood with garlic and green fresh peppercorns.

28. PAD POH TAK

Stir-fried mixed seafood flavoured with lemongrass, chilli, garlic and basil leaves.

29. PRIEW WAN TALAY

A choice of prawn or fish topped with sweet and sour sauce.

THAI CURRIES

30. GANG KIEW WAN (Green Curry)

Choice of chicken, beef or prawn*: fresh green chilli in coconut milk with baby aubergines and sweet basil leaves.

31. GANG DANG (Red Curry)

Choice of chicken, beef or prawn*: red curry uses dried long red chilli. Cooked in coconut milk with bamboo shoots and basil leaves, garnished with shredded red chilli.

32. GANG PA (Jungle Curry)

Choice of chicken, beef or prawn*: Cooked in chicken broth with young pepper corns, shredded lesser galanga, Thai aubergines, bamboo shoots and long beans.

33. GANG PANANG (Dry Curry)

Choice of chicken, beef or prawn*: cooked in coconut cream, relatively dry and garnished with lime leaves. This curry has a milk and rich taste.

34. GANG MUSSAMUN

Choice of chicken or lamb: a mild curry dish from the south of Thailand, cooked in rich coconut milk and potatoes.

35. GANG PHED PED YANG (Roast Duck Curry)

A red curry with roasted duck cooked in coconut milk with lychee fruit and lime leaves. Rich tastes

* For prawn, there will be a surcharge of

SPECIAL DISHES

40. GAI YANG

Grilled marinated baby chicken, served with sweet chilli sauce.

41. PED MAKHAM (Duck with Tamarind)

Char-grilled duck breast, thinly sliced and spread on crispy seaweed topped with exotic tamarind sauce. Excellent Dish.

42. PLA RARD PRIG

A lightly battered trout topped with a sweet chilli and garlic sauce.

43. GOONG OB MOR DIN

Steam king prawns or crab claws in our traditional "Thai Pot" with glass noodles, dried mushroom, ginger, garlic and coriander root in a light soya sauce.

44. PED KEE MAO (Drunken Duck)

Stir-fried roasted duck breast with chilli, aubergines, long beans and sweet basil leaves. With a hint of whisky. Rather hot, highly recommended.

45. GOONG PAO (Grilled King Prawn)

Char-grilled marinated king prawns, served with our Chef's special chili sauce.

NOODLES

50. PAD THAI

The most popular fried Thai noodles with prawns, bean curd, egg and bean sprouts.

51. PAD SE-IEW

Stir fried noodles with chicken and mixed vegetables, egg and dark soya sauce.

52. GUAI TIAW KEE MAO

Stir fried spicy noodles with chicken, green vegetables, bamboo shoots, fine beans and chilli.

ACCOMANIMENT DISHES

60. STIR-FRIED MIXED VEGETABLES IN OYSTER SAUCE

61. STIR-FRIED BROCCOLI WITH OYSTER SAUCE

62. STIR-FRIED SPINACH WITH GINGER AND GARLIC

63. STIR-FRIED THAI BABY CORN AND MUSHROOM AND MANGETOUT £ 4.50

64. STIR-FRIED BEAN SPROUTS WITH SPRING ONIONS

65. STEAMED RICE

66. EGG FRIED RICE

67. STICKY RICE

VEGETARIAN MENU

STARTERS

101. THAI SQUARE" 's VEGETARIAN MIXED STARTER - For 2 people

A well selected mixed vegetarian starters.

102. POH PIA TOD

Glass noodle, dried mushroom, shredded cabbage and carrots filled in rice paper and deep fried until crispy. : served with sweet plum sauce.

103. TOD MUN KOW POD (Corn Cake)

Sweetcorn with curry paste and mixed with chopped lime leaves and deep fried until golden brown : served with sweet chilli sauce.

104. VEGETABLE TEMPURA

105. Deep fried mixed vegetables in batter : served with a sweet chilli sauce.

SOUP

106. TOM YUM HED

107. The most popular spicy lemon grass soup with mushroom and fresh chilli.

108. TOM KHA HED (Mushrooms with Coconut Milk Soup)

109. Coconut soup with mushroom, spiced with galangal, lemon grass and roasted chilli.

MAIN COURSES

111. PAD KHING TOA HOO

Fried bean curd with shredded ginger, mushrooms and spring onion in a light soya sauce.

112. TAO HOO PAD MED MA-MUANG

113. Stir fried bean curd with cashew nuts and garnished with roasted chilli.

114. PRIEW WAN PAK

115. Thai style sweet and sour mixed vegetables.

116. PAD KRA PRAW PAK

117. Spicy stir fried mixed vegetable with basil leaves, onion and fresh chilli. Rather hot but typical Thai dish.

118. WOONSEN OB MOR DIN JAY

Steamed mixed vegetables in our traditional "Thai Pot" with vermicelli, dried mushrooms, ginger, garlic and coriander root in a light soya sauce.

119. GANG KIEW WAN JAY (Green Vegetarian Curry)

Fresh green chilli in coconut milk with baby aubergines and sweet basil leaves and mixed vegetable.

120. GANG DANG JAY (Red Vegetarian Curry)

Red curry uses dried long red chilli. Cooked in coconut milk with bamboo shoots, basil leaves and mixed vegetable.

121. GANG PA JAY (Hot Jungle Vegetarian Curry)

Mixed vegetable cooked in vegetable broth with fresh young peppercorns, baby aubergines and sweet basil leaves.

122. PAD THAI JAY

Vegetarian rice noodle with bean curd, egg and beansprout with soya sauce.

(Service Charge Not Included-Gratuuity is up to your Discretion)

SET LUNCH

STARTERS: Spring Roll, Corn Cake

SOUP: Spicy Mushroom Soup

MAIN: Green Curry, Mixed Vegetable and Rice.