

SNACKS AND STARTERS

99. MIX STARTER (for two people)

A selection of our all time favorite starters.

1. CHICKEN SATAY

Marinated and char-grilled: served with our special peanut sauce.

2. TOD MUN PLA (Fish Cakes)

Fish Spiced with curry paste and mixed with lime leaves and long beans : served with chilli sauce.

3. GAI HOR BAI TEOY (Chicken in Spinach Leaves)

Marinated chicken with special ingredients and wrapped in spinach leaves : served with sweet chilli sauce.

4. KANOM JEEB (Thai Dumpling)

Minced chicken, prawn, water chestnut, coriander, garlic wrapped in Wonton rice paper : served with thick soya sauce.

5. TOONG TONG (Golden Sacks)

Minced chicken and prawn wrapped in rice paper sack and deep fried until crispy golden brown : served with sweet plum sauce.

6. POH PIA TOD (Spring Rolls)

A dried mushrooms, shredded cabbage and carrots and bean vermicelli rolls in rice paper : served with sweet plum sauce.

7. POH PIA GOONG (Prawn Spring Rolls)

Deep fried prawn spring roll : served with sweet plum sauce.

8. zEK KRONG MOO (Spare Ribs)

Char-grilled marinated spare ribs in our chef's special sweet thick sauce.

SOUPS

11. TOM YUM GOONG (Spicy Prawn Soup)

The classic spicy prawn soup with mushroom, lemon grass and fresh Thai chilli.

12. TOM KHA KAI (Chicken with Coconut Soup)

Chicken with coconut soup, spiced with galangal.

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

The traditional spicy mixed seafood soup with lemon grass, lime leaves and fresh chilli.

THAI SALAD

15. YUM WOONSEN (Vermicelli Salad)

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

16. YUM NUA (Beef Salad)

A slice of grill beef tossed with Thai spicy dressing.

17. PED NAM TOK (Duck Salad)

Char-grilled duck breast sliced, mixed with Thai herbs and spicy dressing.

18. PLA GOONG (Prawn Salad)

Prawn spicy salad with lemon grass, chilli and herbs.

19. YUM TALAY (Seafood Salad)

A mixed seafood salad cooked and tossed with typical hot dressing.

PAN FRIED DISHES

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

Stir fried chicken with cashew nuts, garnished with roasted chilli.

21. GAI PAD KHING (Chicken with Ginger)

Stir fried chicken with ginger, dry mushroom and spring onions.

22. PAD KRA-PROW GAI(Chicken Basil)

A traditional dish, fried chicken with chilli and basil leaves.

23. GAI NAM PRIK PAO (Chicken Chilli Paste)

Stir fried chicken with roasted chilli paste and spinach.

24. NUA NAM MON HOI (Beef with Oyster Sauce)

Stir fried beef with oyster sauce, served with lightly cooked mushroom and carrots..

25. NUA PAD PRIK (Beef with Chilli)

Stir fried beef with chilli and onions.

26. MOO PRIEW WAN (Sweet and Sour Pork)

Thai style sweet and sour pork.

27. PED KEE MAO (Drunken Duck)

Stir fried roast duck with fresh chilli, aubergines, fine beans, basil leaves.

28. GOONG KRATIEM (Prawn Garlic)

A quick stir fried prawn with garlic and pepper sauce.

29. GOONG NOR MAI FARANG (Prawn with Asparagus)

Stir fried king prawns with fresh asparagus in oyster sauce.

30. PLAMEUG NAM PRIK PAO (Squid Chilli Paste)

Stir fried squid in roasted chilli paste and spinach in hot sizzling.

31. PAD POH TAK (Mixed Seafood Chili)

Fried mixed seafood with lemon grass, garlic, chilli and sweet basil leaves.

32. PLA PRIEW WAN (Sweet and Sour Fish)

A deep-fried salmon fish topped with sweet and sour sauce.

MAIN COURSES THAI CURRIES

40. GANG KIEW WAN (Green Curry)

Choice of chicken, beef or prawn*: green curry in coconut milk, fresh chilli and basil leaves with bamboo shoots.

41. GANG DANG (Red Curry)

Choice of chicken, beef or prawn*: red curry uses red chilli in coconut milk, lime leaves and basil leaves with bamboo shoots.

42. GANG PA (Jungle Curry)

Choice of chicken, beef or prawn*: Cooked in chicken broth with young pepper corns, shredded grachai and long beans. Rather hot.

43. GANG PANANG (Dry Curry)

Choice of chicken, beef or prawn*: dry curry cooked in coconut milk, garnished with lime leaves.

44. GANG MUSSAMUN

Choice of chicken or lamb: a mild Muslim dish from the south of Thailand, cooked with onions, potato and peanuts.

45. GANG PHED PED YANG (Roast Duck Curry)

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

* For prawn there will be a surcharge of £

SPECIAL DISHES

50. PED MAKHAM (Duck with Tamarind)

Breast of duck char-grilled, topped with our exotic tamarind sauce, served with crispy seaweed.

51. SAU RONG HAI (Weeping Tiger)

Sirloin of beef marinated and char-grilled: served with our special hot chilli sauce, call "Jeaw".

52. GOONG PAO (Grilled King Prawn)

Char-grilled king prawns served with our Chef's special recipe sauce.

53. PLA CHU CHEE (Fish Chilli Paste)

Deep fried salmon topped with Chu-Chee curry paste and coconut milk, garnished with shredded lime leaves.

54. GAI YANG (Grilled Chicken)

Grilled marinated spring chicken, served with sweet chilli sauce.

55. GOONG OB MOR DIN

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

56. PED SUB PLAROD (Duck Pineapple)

Stir fried duck with cashew nuts, garnished with roasted chilli and pineapple in hot sizzling.

57. PLA NEUNG MANOW (Steamed Sea Bass)

Steamed fish with lemon grass, fresh lime juice and crushed chilli.

58. LARB PLA (Fish Spicy Salad)

Deep fried Sea Bass cooked with Thai herbs, ground rice, chilli powder, fish sauce and lime juice.

ACCOMPANIMENT DISHES

60. MIXED VEGETABLES WITH OYSTER SAUCE

61. BABY CORN WITH MUSHROOM AND MANGETOUT

62. SPINACH WITH GINGER AND GARLIC

63. BROCCOLI WITH OYSTER SAUCE

64. BEAN SPROUTS WITH SPRING ONIONS

65. EGG FRIED RICE

66. STICKY RICE

67. STEAMED RICE

NOODLES

77. PAD THAI

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

78. PAD SE-IEW

Flat noodles fried with chicken, green vegetables and egg in thick soya sauce.

79. PAD KEE MAO

Flat noodles fried with beef, green vegetables, bamboo shoot, fine bean and chilli..

80. KIEW TIEW JAY

Flat noodles fried with tofu, green vegetables and eggs in thick soya sauce.

VEGETARIAN MENU

SNACKS AND STARTERS

99. MIXED VEGETARIAN STARTER- for two people

Selection of our all times favourite starters.

6. POH PIA TOD (Spring Rolls)

A dried mushrooms, shredded cabbage and carrots and bean vermicelli rolls in rice paper: served with sweet plum sauce.

9. TOD MUN KOW POD (Corn Cake)

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

10. VEGETABLE TEMPURA

Deep-fried mixed vegetables in light KOKI powder: served with sweet chilly sauce.

85. TAO HOO TOD (Crispy Bean Curd)

SOUP

86. TOM YUM HED (Spicy Lemon Grass Soup with Mushrooms)

The classic spicy soup with mushroom, lemon grass and fresh Thai chilli.

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

Mushroom with coconut soup, spiced with galangal.

MAIN COURSES

35. GANG KIEW WAN PAK

A green curry with fresh vegetables, cooked in coconut milk, lime leaves and sweet basil leaves. Relatively hot.

36. PAD KHING TOA HOO

Pan-fried bean curd with shredded ginger, dried mushrooms, spring onions in a light soya sauce.

37. PAD KRA-PRAO PAK

Stir fried vegetables with basil leaves, onion and fresh chilli. It is rather hot but a very typical dish in Thailand

38. TOA HOO PAD MED MAMUANG

Pan fried bean curd with cashew nuts and red, green capsicums.

39. PAD WOONSEN

Stir fried vegetables with vermicelli noodles, ginger, dried mushroom, garlic in a light soya sauce.