

SET JADE (Vegetarian Menu) £17 per person (Minimum 2 persons)

Starter

A selection of vegetable tempura, spring rolls, corn cakes and deep fried bean curd

Main Course

Choice of one dish per person from the following:

Green Vegetable Curry

Mixed vegetables cooked with coconut milk, lime leaves and sweet basil leaves

Tao Hu Himmapan

Stir fried bean curd with cashew nuts, Soya sauce and garnished with roasted chillies

Tao Hu Pad Khing

Fried bean curd with shredder ginger, mushrooms spring onion and nuts, Soya sauce.

Priew Wan Pak

Mixed vegetables, stir fried with sweet and sauce, pineapple, mushroom, onions, tomatoes and cucumber.

Accompaniments

Pad Pak

Stir fried mixed vegetables with oyster sauce

Rice or Noodles

A choice of steamed Thai fragrant rice or stir fried noodles with bean sprouts

Filter Coffee or Tea

SET SILVER MENU £ 18.95 per person (Minimum 2 persons)

Starters

Mixed Starter

A selection of our all time favourite starters

Main Course

Choice of one dish per person from the following:

Gang Ga-Ree Gai

Chicken with yellow curry cooked with coconut milk, potatoes.

Moo Priew Wan

Thai style sweet and sour pork with vegetable, tomatoes and pineapple

Nua Pad Prik

Stir fried beef with sweet basil leaves onion, garlic and fresh chilli.

Goong Kratiam

Stir fried Thai river prawns with garlic and pepper sauce

Accompaniments

Pad Pak

Stir fried mixed vegetables with oyster sauce

Pad Tang Tak

Stir fried plain noodle with bean sprout, spring onion and light soy sauce

Steamed Rice

Steamed Thai Fragrant rice

Filter Coffee or Tea

SET GOLD MENU £ 28.95 per person (Minimum 2 persons)

Starters

Mixed Starter

A selection of our all time favourite starters

Second Course

Aromatic Duck

A typical oriental snack or appetiser. A duck marinated and stewed in herb and hoi sin sauce, accompanied with steamed pancakes, cucumber and spring onions.

OR

Tom Yum Goong

The most popular hot and spicy prawns soup with mushroom, lemongrass and fresh Thai chilli

Main Course

Choice of one dish per person from the following:

Sua Rong Hai (Weeping Tiger)

Marinated Sirloin Beef on a hot dish, accompany with special Thai chilli sauce. Recommended with sticky rice.

Gang Kiaw Wan Kung

The most famous Thai green curry with prawns cooked in coconut milk with Thai baby aubergines and sweet basil leaves.

Phed Makham

chargrilled duck breast, thinly sliced and topped with exotic tamarind sauce and crispy seaweed. Excellent dish

Pla Rard prik

Deep fried rainbow trout topped with Thai exotic spicy chilli sauce

Accompaniments

Pad Pak

Stir fried mixed vegetables with oyster sauce

Pad Tang Tak

Stir fried plain noodle with bean sprout, spring onion and light soy sauce

Steamed Rice

Steamed Thai Fragrant rice

Dessert

Mixed Fruit Salad with Vanilla ice cream

Filter Coffee or Tea

SET PLATINUM MENU £ 38.95 per person (Minimum 2 persons)

Starters

Thai square Platinum Mixed Starters.

A selection of Mixed seafood Satay, Deep fried dumplings, Thai crab cake
Kratong Tong and steam scallops

Second Course

Grilled Lobster

Grilled lobster with garlic, young pepper seeds and lemongrass served with our chef's special recipe chilli

Main Course

Choice of one dish per person from the following:

Homok Talay Phoa

Traditional Thai stir fried a mixture of mussels, prawns, squid and scallops with red curry paste and coconut milk served with steam vegetable garnished with pepper fresh chilli and coriander

Neu Yang Krapaw Grob

chargrilled Sirloin of beef topped with chillies, garlic sauce and garnished with crispy holy basil leaves.

Pla Nung Manau

Steam Sea bass with lemongrass and lime leaves in lime juice, garlic and spicy chilli sauce, freshly served on top of Chinese leaves

Moo Krob Sam Rod

A traditional Thai Crispy pork chop topped with Chef's special three-flavoured sauce.

Accompaniments

Pad Pak

Stir fried mixed vegetables with oyster sauce

Pad Thai

The most popular fried Thai rice noodles with prawns, bean curd, egg, fresh bean sprout and crushed peanut

Steamed Rice

Steamed Thai Fragrant rice

Dessert

Thai Square Sweet of the day

Coffee or Tea

Starter

P1 Thai Square's Mixed starter (For 2 People)

A selection of our all time favourite starters.

P2 Aromatic Duck (minimum 2 people)

A typical oriental snack or appetiser. Marinated duck stewed in herb and hoi-sin sauce, accompanied with steamed pancakes, cucumber and spring onions.

1 Chicken Satay

Marinated Chicken breast with tamaric, mixed herbs, char grilled and served with peanut sauce

2 Tod Mun Poo (Thai Crab Cake)

Minced crab meat mixed with our head chef's secret recipe.

3 Thai Square Giant Spring Roll

Deep fried giant spring roll stuffed with dried mushrooms, cabbage, carrot and vermicelli, Served with plum sauce.

4 Kratong Tong

Sautéed minced chicken, sweetcorn and pepper filled in a golden cup.

5 Kanom Jeep (Thai Dumpling)

Steam Parcels of minced chicken and prawns, water chestnuts, coriander root, garlic

and pepper. Served with special home made Soya sauce.

6 Toong Tong (Golden Sacks)

Minced prawns, chicken, garlic and coriander root neatly wrapped in rice paper sack, then deep fried, served with sweet chilli sauce.

7 Kanom Pang Na Gai (Golden Triangle)

Mixed minced chicken, prawns, garlic, pepper and coriander root, spread on a bread triangle then deep fried and served with sweet chilli sauce.

8 Cee Krong Moo (Spare Ribs)

Thai style chargrilled marinated spare ribs with our chef's own special ingredient sauce.

9 Steam Scallops

Fresh scallops steamed with ginger, spring onion and served with a splash of spicy chilli sauce.

10 Gai Ta-krai

Minced chicken and prawns ,coriander root, garlic and pepper with lemongrass in bread crumbs, deep fried until golden brown and served with sweet chilli sauce.

Soup

11 Tom Yum Goong

The most popular hot and spicy prawns soup with mushrooms, lemongrass and Thai fresh chilli.

12 Tom Kha Gai

A classic coconut soup with chicken, spiced with galangal, lemongrass, lime leaves and mushrooms.

13 Gang Jerd

Chicken broth with vegetables, Chinese mushrooms, vermicelli, spring onion and green leaves.

14 Poh Tak Soup (for 2 people)

Traditional hot and sour mixed seafood soup with lemongrass, lime leaves, holy basil leaves and fresh chilli.

Pan Fried Dishes

20 Gai Pad Med Mamuang

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

21 Gai Pad Khing

Stir fried chicken with shredded ginger and dried mushroom

22 Gai Krapraw

Stir fried chicken with Thai holy basil leaves onion, garlic and fresh chilli

23 Gai Pad Ta-krai

Stir fried chicken with lemongrass, chilli, lime leaves and fresh Thai herbs.

24 Moo Prieu Wan

Thai style sweet and sour pork with vegetables, tomatoes and pineapple

25 Moo Pad Prik Khing

Pan fried pork with red curry paste, lime leaves and long beans.

26 Nua Pad Nam Mun Hoi

Stir fried beef with mushroom and carrots, lightly cooked in sesame oyster sauce

27 Nua Pad Prik

Stir fried beef with sweet basil leaves onion, garlic and fresh chilli.

28 Chilli Lamb

Very spicy stir fried sliced lamb with chilli, aubergines, Thai spices and herbs

29 Phed Kee Moe (Drunken Duck)

Stir fried roasted duck with chilli, aubergines, long bean and basil leaves with hints of whisky.

£2.00 surcharge for additional prawns

Seafood Dishes

30 Goong Kratiam

Stir fried Thai river prawns with garlic and pepper sauce

31 Goong Nor Mai Farang

Lightly cooked king prawns fresh asparagus and garnished with roasted garlic

32 Goong Nam Prik Pao

Stir fried prawns with Thai chilli paste, long bean, onion and spinach leaves

33 Pad Poh Tak

Stir fried mixed seafood flavoured with young peppercorn, lemongrass, chilli and holy basil leaves

34 Talay Tiam

Stir fried mixed seafood in garlic and pepper sauce

35 Pla Raad prik

Deep fried rainbow trout topped with Thai exotic spicy chilli sauce

36 Pla Chu Chee

Deep fried salmon topped with chu-chee superior creamy curry paste and lime leaves

Thai Curries

40 Gang Kiaw Wan Gai (Green Chicken Curry)

The most famous Thai green curry with chicken, cooked in coconut milk with Thai baby aubergines and sweet basil leaves.

41 Gang Dang Nua (Beef Red Curry)

Beef red curry uses dried long red chilli, cooked in coconut milk with bamboo shoots and basil leaves, garnished with shredded red chilli.

42 Gang Pa Nua (Beef Jungle Curry)

Beef cooked with fresh young peppercorn, shredded krachai, Thai aubergines, bamboo shoots and long beans. Hot!

43 Panang Goong (prawns Dry Curry)

King prawns cooked in coconut milk - a mild, rich taste. Relatively dry.

44 Mussaman Curry

Your choice of Chicken or Lamb: A mild curry dish, cooked in rich coconut milk, potato and peanuts

45 Gang Phed (Roasted Duck Curry)

Roasted duck in red curry paste with lychee fruits and lime leaves. A rich taste.

46 Chu-Chee Seafood

A superior dry curry with mixed seafood. Medium Hot. The master of Thai tastes!

47 Gang Ga-Ree Gai

Chicken with yellow curry cooked with coconut milk and potatoes.

£2.00 surcharge for additional prawns

House Special Dishes

50 Gai Yang Som Tum

Grilled marinated spring chicken, served with papaya salad and sweet chilli sauce

51 Phed Makham

chargrilled duck breast, thinly sliced and topped with exotic tamarind sauce and crispy seaweed. An excellent dish.

52 Sua Rong Hai (Weeping Tiger)

Marinated Sirloin of Beef on a sizzling dish, accompany with special Thai chilli sauce. Recommended with sticky rice.

54 Goong Pow

chargrilled marinated jumbo prawns, served with our chef's special recipe chilli sauce and garnished with Thai fresh salad.

55 Moo Ping

Special marinated pork, lightly cooked on flaming chargrilled, served with a traditional Thai spicy sauce. Recommended with Thai sticky rice

56 Bangkok Lamb

Special marinated lamb lightly chargrilled served with a traditional Thai spicy sauce.

57 Yellow sea

A mixture of mussels, prawns, squid and scallops ,stir fried with tamaric powder and spring onions.

58 Thai Square Pork Stew

A traditional Thai style pork marinated with Thai exotic herbs served on top of steamed vegetables and Chef's special sauce

59 Pla Nung Manau (Steamed Sea Bass with lemongrass)

Steamed Fillet of Sea bass with lemongrass and lime leaves in lime juice, garlic and spicy chilli sauce, freshly served on top of Chinese leaves

60 Kha-Na Moo Krob

Crispy pork chop stir fried with Green vegetables, fresh chilli and yellow bean sauce.

Exclusive Dishes

61 Lobster with Fresh Chilli

Deep fried lobster with chilli, sweet basil, Thai aubergines and young pepper seeds.

62 Chu-Chee Lobster

Deep fried lobster with "Chu-Chee"curry paste and coconut milk garnished with shredded lime leaves.

63 Lobster with Ginger

Deep fried lobster with ginger, Soya sauce and dry mushrooms.

64 Sri-Da Lui Fai

Quick fried Thai river King prawns topped with tasty red curry sauce and coconut cream, garnished with shred lime leaves, young pepper corns and fresh chilli.

65 Larb Pla

Deep fried Sea bass cooked with herbs, ground rice, chilli powder, fish sauce and lime juice served with fresh vegetable.

66 Thai Square Royal Platter (minimum 2 people)
An Exotic Grilled Thai style Sea food platter (Lobster, Thai River King prawns, Sea Bass, Squid, Scallops, Mussels) marinated in traditional Thai herbs and served with Chef's special spicy sauce (Only Dinner)

Thai Salads

70 Yum Woon Sen

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

71 Yum Nua (Beef Salad)

Thai style chargrilled beef salad with tomatoes and Thai herbs and spicy dressing

72 Larb Gai (Chicken Salad)

Minced chicken flavoured with lemongrass, lime leaves, tossed in spicy lemon dressing, served with oriental leaves and green bean

73 Yum Talay (Seafood Salad)

Steamed squid, prawns, mussels and scallops with lemongrass and other herbs, mixed with hot and sour dressing.

74 Plah Goong (prawns Salad)

chargrilled prawns with lemongrass and other herbs, mixed with a hot and sour dressing, served on a bed of lettuce

75 Som Tum (Papaya Salad)

Popular Thai traditional papaya salad with our chef special dressing

Thai Noodles

80 Pad Thai

The most popular fried Thai rice noodles with prawns, bean curd, egg, fresh bean sprout and crushed peanut

81 Pad Seiyu

Stir fried thick flat rice noodle with chicken, green vegetables, egg and dark soy sauce

82 Pad Kuay Teaw Kee Mao

Stir fried spicy flat rice noodle with beef and vegetable

83 Pad Tang Tak

Stir fried plain noodle with bean sprouts, spring onions and light soy sauce

Vegetables

84 Mixed Vegetables with Oyster Sauce

85 Broccoli with Oyster Sauce

86 Spinach with Ginger and Garlic

87 Thai style Fresh Baby corn, Mushrooms and Mange tout

88 Bean sprouts with Spring Onions.

Rice

89 Coconut Rice

90 Steamed Rice

91 Egg Fried Rice

92 Sticky Rice

93 Steamed Noodles

94 Thai Square Special Fried Rice

VEGETARIAN MENU

Starters

101 Thai Square's Vegetarian Mixed Starters(for 2 people)

102 Poh Pia Tod (Vegetarian Spring Roll)

Vermicelli and vegetables wrapped in rice paper. Served with sweet plum sauce.

103 Tod Mun Kow Pod (Corn Cake)

Deep fried corn spiced with curry paste and mixed with chopped lime leaves.
Served with sweet chilli sauce.

104 Vegetable Tempura

Deep fried mixed vegetable in batter. Served with sweet chilli sauce.

105 Tao Hoo Tod (Deep Fried Bean Curd)

Deep fried bean curd (Tofu) Served with ground peanut in chilli sauce.

106 Vegetarian Yam Worsen (Vermicelli Salad)

Rice vermicelli noodles with onion coriander and celery mixed with chilli and lemon dressing.

107 Jungle Salad

A very spicy combination of lightly steamed vegetables topped with a dash of sesame seed and pungently flavoured with curry.

Soup

110 Tom Yum Hed

Popular spicy lemongrass soup with mushroom and fresh chilli.

111 Tom Kha Hed

Coconut soup with mushroom, spiced with galangal, lemongrass and roast chilli

112 Gang Jerd Pak

Non spicy clear soup with vegetable.

Main Courses

120 Pad Khing Tao Hoo

Fried bean curd with shredded ginger, dried mushroom, spring onion in light soy sauce.

121 Tao Hoo Pad Med Mamuang

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

122 Pad Makhur Moung

Stir fried Aubergine with fresh chillies, garlic and Thai sweet basil in Yellow Bean Sauce.
Steam vermicelli, dried mushroom, ginger, garlic and coriander root in light soy sauce

124 Prew wan Pak

Thai style sweet and sour mixed vegetables.

125 Gang Kiew Wan Jay (Green Vegetarian Curry)

The most famous Thai green curry with mixed vegetable, cooked in coconut milk with Thai baby aubergines and sweet basil leaves.

126 Gang Dang Jay

Vegetable red curry with dried long red chilli, cooked in coconut milk with bamboo shoots and basil leaves, garnished with shredded red chilli.

127 Gang Pa Jay (Hot Vegetarian Jungle Curry)

Mixed vegetable with fresh young peppercorn, shredded krachai, Thai aubergines, bamboo shoots and long beans. HOT!

128 Tofu Pad Thai

Stir fried sliced tofu, chopped peanut, Soya bean curd ,bean spouts, egg and peanut sauce.

129 Larb Tao Hoo

A slice of bean curd with cashew nut, mixed with Thai herbs and spit dressing

Additional charge of £1.00 for Bean Curd

*Some dishes in this menu may contain fish sauce, Soya sauce or nuts
Please inform us of any allergies before ordering.*

THAI SQUARE DESSERTS MENU

Desserts

Lychee in Syrup

Orange in brandy

Banana in Coconut milk with Sesame Seed

Sweet Sticky Rice with Thai Fresh Mango

Mixed Fresh fruit

Thai Square Sweet of the day

Ice Cream

Vanilla, Coconut, Cappuccino

Sorbet

Lemon, Orange, Raspberry, Mango

Price are inclusive of VAT. Service is discretionary, but a recommended 12.5% will be added to your bill. Cheques are accepted if accompanied by a valid cheque card.