

THAI SQUARE PUTNEY

2-4 Lower Richmond Road, Putney, London, SW15 1LB. Tel: 020 8780 1811 Fax: 0208 8780 1211

MENU

STARTERS

1. Mixed Starter - minimum of 2 people
Several samples ... chicken satays, spring rolls, golden sacks and kratong tong
2. Mixed Golden Seafood Starter - minimum 2 people
With the likes of squid rings, prawns satays, butter fried king prawn and crab claw tempura
3. Toongtong
Minced prawns and chicken, flavoured with garlic, wrapped in rice papersack and deep fried until golden brown, served with plum sauce
4. Kra Tong Tong (Golden Basket)
Sauteed minced chicken, sweetcorn and pepper filled in a golden crispy pastry cup
5. Tod Mun Pla (Thai Fish Cake)
Fish spiced with curry paste and mixed with chopped lime leaves and long beans served with vinaigrette dressing
6. Satays
Choice of chicken or prawns satays, served on a wooden skewer, accompanied by spicy peanut sauce
7. Sai Oua (Spicy Northern Style Sausages)
Thai spicy sausages served with "pak nam" which includes sweet basil, cucumber, carrot and ginger
8. Butterfly King Prawns
Deep fried king prawns in batter and bread crumbs
9. Cee Klong Moo Tod Kratiam (Spare Ribs)
Spare ribs marinated in our chef's special sauce
10. Kha Nom Pung Na Kai (Chicken on Baguette)
Deep fried minced chicken and prawns, mixed with garlic, coriander root spread on baguette, topped with sesame seeds
11. Sa Khoo Sai Moo
Marinated minced chicken stuffed in tapioca pearls (Sa Khoo), accompanied by fresh coriander leaves, ginger and salad leaves
12. Kai Hor Bai Toey (Chicken in Spinach Leaves)
Royal Thai style marinated chicken with sesame oil, oyster sauce, wrapped in traditional way in pandan leaves
13. Selection of Dim Sum
Mixture of minced chicken and prawns, water chestnut, coriander root, garlic and pepper wrapped in variety style of wan ton, served with soya vinaigrette dressing
14. Aromatic Duck
A special oriental snack or appetizer, marinated duck stewed in herbs, accompanied by hoi-sin sauce, steamed pancakes, cucumber and spring onions

SOUPS

20. Tom Yum Goong
The classic spicy prawns soup with lemongrass, fresh chillies and cherry tomatoes

21. Tom Kha Gai

Chicken in coconut soup cooked with galangal, lemongrass and lime leaves, topped with roasted chillies

22. Tom Klong

Spicy soup with monkfish, lemongrass, galangal root, lime leaves, shallots, fresh chillies, sweet basil, Thai parsley and tamarind juices

23. Poh Tak (Steam Boat) - minimum 2 people

An attractive - looking spicy soup with mixed seafood, shallots, lemongrass, lime leaves, basil leaves and fresh chilli

24. Gang Jerd

Minced chicken and dried shitake mushrooms, ground white pepper and soya sauce

THAI SALADS

25. Pra Pla Mackerel (Spicy Mackerel Salad, Thai Style)

Steamed mackerel with lemongrass, onions, coriander, lime leaves, palm sugar, Thai parsley, mint leaves, ground toasted raw rice kernels, onion (sliced thin), ginger, topped with roasted peanuts in a spicy sour dressing

26. Yum Samui (Crispy Fish Salad)

Crispy seasonal fish salad with ginger, garnished with pineapple and a beautiful taste of Koh Samui style dressing

27. Yum Nua (Beef Salad)

Char-grilled fillet steak, thinly sliced on top of fresh cucumber salad with Thai herbs and a lovely touch of spicy dressing

28. Nam Tok (Optional Pork or Duck Salad)

Thinly sliced fillet of pork or babary duck breast with ground roasted jasmin rice, Thai parsley, spring onions and shallots

29. Yum Talay (Seafood Salad)

Mixed seafood with vermicelli noodles, shallots, galangal and our chef's special dressing

MAIN COURSES - THAI CURRIES

30. Gang Kiew Wan (Green Curry)

Choice of beef, chicken or prawns*; green curry uses fresh green chillies and is cooked in coconut milk with quartered Thai pea aubergines, lime leaves and sweet basil leaves, relatively hot

31. Gang Dang (Red Curry)

Choice of beef, chicken or prawns*; red curry uses dried long red chillies cooked in coconut milk with bamboo shoots, lime leaves and garnished with shredded red chillies. Slightly hot

32. Gang Pa (Jungle Curry)

Choice of beef, chicken or prawns*; jungle curry uses dried long red chillies cooked in chicken broth with fresh green peppercorns, shredded grachai, galangal, Thai aubergines, bamboo shoots and long beans

33. Gang Panang (Dry Curry)

Choice of beef, chicken or prawns*; cooked in coconut cream, presented relatively dry and garnished with shredded lime leaves. Relatively hot

34. Gang Mussaman (Thai Muslim Curry)

Choice of beef, chicken or lamb; mild muslim ragout from the south of Thailand, cooked in rich coconut curry sauce with onions and peanuts

35. Gang Phet Ped Yaang (Roast Duck Curry)

Roast duck cooked in spicy coconut milk with lychees, chicken stock, cherry tomatoes and pineapple, garnished with lime leaves

36. Gang Garee (Yellow Curry)

Choice of chicken or prawns*; yellow curry is cooked in coconut milk using baby potatoes, palm sugar and served with cucumber relish. Relatively mild

* for prawns there will be a surcharge of £1.50

PAN FRIED DISHES

40. Phad Med Mamoung Himmarn (Chicken with Cashew Nuts)

Choice of chicken or baby duck breast, sauteed with cashew nuts, pineapple, water chestnut, vegetables and garnished with roasted chillies

41. Gai Tra Krai (Chicken with Lemongrass)

Stir fried chicken with shallots and crushed lemongrass

42. Phad King (Beef or Chicken with Ginger)

Choice of chicken or beef stir fried with shredded ginger, dried mushrooms and onions

43. Goong Gratiarn (Garlic Prawns)

River king prawns sauteed with garlic and pepper

44. Phad Praew Wan (Sweet and Sour Thai style)

Choice of chicken or pork, with pineapple, cucumber, onions, in Thai style sweet and sour sauce

45. Ped Kee Moa (Drunken Duck)

Stir fried slices of duck breast with sweet basil, Thai aubergines, peppercorn, fresh chillies, bamboo shoots, long beans, lemongrass and whisky

46. Spicy Lamb Stir fried fillet of lamb with fresh chilli paste, basil, lemongrass, garlic, onions, peppercorns

EXCLUSIVE DISHES

50. Ostrich Phad Ped

Stir fried ostrich with black peppercorn, coriander seeds, shrimp paste, galangal root, sweet basil and lemongrass slices

51. Gai Yang (Thai Barbecued Chicken)

An authentic marinated spring chicken, with a touch of cumin, soya sauce, coriander roots, black pepper and Thai herbs, accompanied by sweet chilli sauce

52. Pla Rad Prik

Crispy fried black cod topped with chillies and garlic sauce

53. Pla Neung Manau (Steamed Sea Bass Fillet)

Seabass fillet steamed with lemongrass, fresh lime juice, garlic, chicken stock, crushed chillies, sprinkled with spring onions and garnished with thin slices of lime

54. Pla Meauk Gratiarn

Stir fried squid with blended coriander, garlic and oyster sauce

55. Goong Disco

Marinated grilled river king prawns on a mountain of salad, garnished with fresh dill and topped with a special dressing

56. Hor Mok Goong (Seafood Souffle)

Steamed prawns with curry mousse and lime leaves, served in banana leaves

57. Chu Chee

Black cod steak in famous Chu Chee sauce topped with coconut cream

58. Kah Gah Yang

Grilled lean leg of lamb, marinated with Thai herbs and topped with Thai style gravy sauce

59. Moo Ping

Marinated grilled pork in bamboo sticks served with house special "Prik-Pon" sauce

60. Gai Ob Fang

Thai style summer roasted chicken stuffed with selected herbs, accompanied by salads

61. Lab Pla

Deep fried fillet of seabass cooked with Thai herbs, ground rice, chilli powder, fish sauce and lime juice

62. Lobster with Ginger

Stir fried lobster simply prepared with soya sauce and dried mushrooms, full of flavour yet not spicy. A really healthy way to enjoy a great dish!

63. Lobster Lui Fai

(Lobster & Seafood with basil and Thai herbs)

Sauteed lobster topped with Poh Tak seafood (sauteed seafood with crushed lemongrass, red chillies and sweet basil)

NOODLE DISHES

70. Pad Seiyu

Stir fried thick rice noodles with chicken and vegetables

71. Pad Thai

Stir fried chuntaburi rice noodles with bean sprouts, king prawns, tofu, topped with egg waffles, served with chicory

72. Pad Kee Moa

Stir fried thick rice noodles with basil, beef, long beans, Thai aubergines and chillies

RICE AND SIDE DISHES

80. Kao Pad Supparod (Pineapple Rice)

Stir fried rice with pineapple, duck egg, chopped shallots, garlic, ground white peppers, lemon juice and coriander

81. Kao Pad Gratiam

82. Sticky Rice

Famous glutinous rice served in banana leaves

83. Coconut Rice

84. Steamed Rice

85. Egg Fried Rice

86. Steamed Noodles (Khanom Chin)

Fermented rice noodles

87. Nan Bread

88. Roti

VEGETABLE DISHES

90. Spinach Ginger and Garlic

91. Mixed Vegetables in Oyster Sauce
92. Broccoli in Oyster Sauce
93. Baby Corn and Oyster Mushrooms
94. Asparagus and Corn Flower Sauteed in Soya Sauce
95. Long Beans and Mushrooms Sauteed in Curry Paste
96. Kra Prow Pak
Stir fried vegetables with garlic, basil and fresh chillies