

## **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 spicy 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 MAI (Chicken in Spinach Leaves)

Marinated chicken with special ingredients, wrapped in spinach leaves.

5. KANOM JEEB (Thai Dumpling)

Minced chicken and prawn, water chestnut, coriander root, garlic and pepper, wrapped round with Wonton paper and steamed : served with thick 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 and garlic, pepper and coriander root, spread on triangles bread 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 plum sauce.

9. ZEK KRONG MOO (Spare Ribs)

Char-grilled marinated spare ribs with our special sauce.

10. THAI SQUARE AROMATIC DUCK (Minimum for 2 people)

A typical oriental snack of duck marinated in herbs and Hoi Sin sauce accompanied with steamed pancakes, fresh cucumber and spring onion.

## **SOUPS**

11. TOM YUM GOONG (Spicy Prawn Soup)

An all time spicy prawn soup with mushroom, lemon grass.

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

A traditional spicy mixed seafood soup with lemon grass, lime leaves, basil leaves and fresh chilli, served in brass pot.

## **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 Spiced Ginger)

Stir Fried chicken with shredded ginger and dried mushrooms.

22. GAI PAD HED (Chicken Mushroom)

Stir fried chicken in soya sauce with fresh mushroom, Thai baby corn..

23. MOO PAD PRIK KHING

Pork stir fried with Thai curry paste, Thai long beans and dry shrimps and garnished with shredded lime leaves.

24. MOO PRIEW WAN (Sweet and Sour Pork)

Thai style sweet and sour pork.

25. GAI KRA PROW (Chicken Basil)

A Thai traditional dish, stir fried sliced of sirloin beef with Thai basil leaves, garlic, onion and fresh Thai chilli. Very spicy.

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

Stir fried beef with mushroom, carrots and spring onion in oyster sauce.

27. NUA PAD PRIK (Beef with Chilli)

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

28. CHILLIED LAMB

A very spicy stir fried sliced of lamb with fresh chilli, aubergines and Thai long beans.

### **THAI CURRIES**

29. GANG KIEW WAN GAI (Chicken Green Curry)

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

30. 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.

30. GANG PA GAI (Chicken Jungle Curry)

Chicken cooked with fresh, young pepper corns, shredded grachai (lesser galangal), Thai aubergines, bamboo shoots and long beans.

31. GANG PANANG (Prawn dry Curry)

A choice of chicken, beef or prawn: cooked in coconut crème, relatively dry and garnished with shredded lime leaves. This curry has mile and rich taste.

32. MUSSAMUN CURRY

Choice of Chicken or lamb: mild curry dish from the south of Thailand, cooked in rich coconut milk, onion, potato and peanuts.

33. GANG PHED PED YANG (Roast Duck Curry)

A red curry with roasted duck breast with lychee fruit and lime leaves..

### **HOUSE SPECIAL DISHES**

40. GAI YANG

Grilled marinated spring 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. GOONG & POO 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

43. PED KEE MAO (Drunken Duck)

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

44. GOONG PAO (Grilled King Prawn)

Char-grilled marinated King Prawns, served with lemon chilli sauce.

45. CHU CHEE GOONG

A quick deep fried king prawns on fresh vegetable, topped with our chef's special chu chee sauce, garnished with lime leaves. Wonderful dish.

46. SAU RONG HAI (Weeping Tiger)

Char-grilled marinated sirloin beef on a hot dish, accompany with special chilli sauce. Recommended with sticky rice.

### **SPECIAL DISHES**

50. PLA RARD PRIG (Fish with Chilli)

Deep fried rainbow trout topped with Thai spicy chilli sauce.

51. PLA PRIEW WAN (Sweet and Sour Fish)

Crispy fried rainbow trout topped with sweet and sour mixed vegetables.

52. PAD POH TAK

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

53. SEAFOOD KRATIAM

Stir fried mixed seafood in special garlic and pepper sauce with fresh young peppercorns, highly recommended.

54. GOONG NOR MAI FARANG

A lightly cooked asparagus with fried prawns.

55. GOONG KRATIEM

Stir fried king prawns sautéed with garlic and pepper.

56. GOONG NAM PRIK PAO

Prawn sautéed with Thai curry paste served with lightly cooked spinach.

### **THAI SALAD**

60. YUM WOONSEN (Vermicelli Salad)

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

61. YUM NUA (Beef Salad)

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

62. LAAB KAI (Chicken Salad)

Minced chicken flavoured with lemon grass, lime leaves and tossed in a spicy lemon dressing.

63. PED NAM TOK (Roast Duck Salad)

64. A freshly chopped duck breast cooked and tossed in Thai herbs, ground rice, chilli powder, fish sauce and fresh lime juice.

65. YUM PLA MEUG (Squid Salad)

Steamed sliced squid with lemon, onion, coriander and celery, served with chilli powder in a spicy sour dressing.

66. PLA GOONG (Prawn Salad)

Prawns salad tossed with lemon grass, onion and coriander in a spicy dressing.

### NOODLES

66. PAD THAI

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

67. PAD SE-IEW

Fried noodles with chicken and green vegetables, egg and thick soya sauce.

68. PAD KEE MAO

Stir fried noodles with beef and green vegetables, fresh chilli, garlic and basil leaves.

69. PAD TANG TAK (Vegetarian Thai Noodle)

### ACCOMPANIMENT DISHES

70. MIXED VEGETABLES IN OYSTER SAUCE

71. BROCCOLI WITH OYSTER SAUCE

72. SPINACH WITH GINGER AND GARLIC

73. BABY CORN MANGETOUT

74. BEAN SPROUTS WITH SPRING ONIONS

75. STEAMED RICE

76. EGG FRIED RICE

77. STICKY RICE

### VEGETARIAN MENU

#### STARTERS

101. THAI SQUARE" 's VEGETARIAN MIXED STARTER- For 2 people £ 8.50

A well selected mixed vegetarian starters.

102. POH PIA TOD

Bean vermicelli, dried mushroom shredded cabbage and carrots filled in rice paper and deep fried until crisp : served with sweet plum sauce.

103. TOD MUN KOW POD (Corn Cake)

Corn spiced with curry paste and mixed with chopped lime leaves : served with sweet chilli sauce.

104. TAO HOO TOD (Crispy Bean Curd)

Deep fried bean curds : served with sweet chilli sauce.

105. VEGETABLE TEMPURA

Deep fried mixed vegetables in batter : served with a sweet and sour sauce.

#### SOUP

106. TOM YUM HED

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

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

A 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, spring onion in a light soya sauce.

112. TAO HOO PAD MED MA-MUANG

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

113. PRIEW WAN PAK

A Thai style sweet and sour mixed vegetables

114. TAO HOO KRA PRAW

Spicy stir fried mixed vegetable with fresh chilli, onion and fresh young peppercorns.

115. PAK CHOOP RARD PRIG

Vegetable tempura topped with a sweet chilli, onion and garlic sauce.

116. WOONSEN OB MOR DIN JAY

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

117. GANG KIEW WAN JAY (Green Vegetarian Curry)

118. GANG DANG JAY (Red Vegetarian Curry)

119. GANG PA JAY (Hot Jungle Vegetarian Curry)

120. GANG PANAGE JAY (Dry Vegetarian Curry)

(Additional for bean curd 50p)