

SOUP

MUSHROOM  £6.95(s),£11.95(m)

CHICKEN £7.45(s),£12.95(m) **PRAWN**£7.95(s),£14.95(m)

Tom Yum Soup

Spicy and sour lemongrass, tomatoes and chili paste soup

Tom Kha Soup

Sweet and sour lemongrass, tomatoes and coconut milk soup

SALAD

Yam

Thai style salad with cucumber, tomatoes, red onion and carrot tossed in lime and chilli dressing


BEEF £13.50 **DUCK** £14.50 **MIXED SEAFOOD** £17.50

Yam Voon Sen  £14.50

Prawns, minced chicken, vermicelli, onion, carrot and celery tossed in lime and chilli dressing

Gung Lui Suan  £14.95

King prawns served with spicy dressing mixed herbs, lemongrass basil leaves, cashew nuts, kaffir lime leave and onions

Crispy Sea Bass with Mango Salad  £18.95


Fried Sea bass served with Thai style Mango, shallots, carrot, coriander and chill salad dressing (Suitable for Main course)

SEAFOOD


Chu Chee

Thick red curry sauce with bell peppers, onions and lime leaves.


PRAWN £14.50 **Crispy Tilapia** £17.50

Pla Rad Prik  £17.00

Crispy tilapia topped with chilli garlic sauce.

Pla Neung Ma Nao  £18.95

Steamed sea bass fillet with celery, garlic, chillies, and lemon.

Pad Ta Lay  £17.50

Mixed seafood stir fried with chilli oil paste and vegetables.

Pad Kra Tiem Prik Thai

Stir fried with onion, garlic, and black pepper.

Squid £15.00 **Prawn** £14.50 **Mixed Seafood** £17.50

Ta Lay Padphong Ka Ree

Mixed seafood stir fried with egg, onion, celery, and curry powder.

Squid £15.00 **Prawn** £14.50 **Mixed Seafood** £17.50

Pla Mheuk Pad Kra Praw  £15.00

Stir fried squids with chillies, garlic, bell peppers, fine beans and basil leaves.


Phetpailin

BRING YOUR OWN ALCOHOL

SHARING PLATTER (PRICE PER PERSON / MIN 2 PEOPLE)

Mixed Starters £8.95

Chicken Sateh, spring rolls, Thai fish cake, crispy wontons, Khanom pang nah moo, and Paper prawns.

Poh Taak  £8.95

Spicy and sour soup with prawns, mussels, squids, and scallops flavoured with lemongrass, galangal, lemon, and basil leaves.

Vegetarian Mixed Starters £8.45

Spring rolls, Vegetable tempura, Mee grob, and fried bean curds.

STARTER

Prawn Crackers £3.95

Spring Rolls  £6.45

Vermicelli, vegetables and seaweed served with plum sauce

Chicken Sateh £7.45

Grilled marinated chicken skewers served with peanut sauce

Thai Fish Cake £7.45

Minced fish, red curry paste, green bean and kaffir lime leaves served with sweet chilli sauce

Khanom Pang Nah Moo £7.45

Minced pork and coriander on crispy toast served with sweet chilli sauce

Crispy Beef £7.45

Thai style fried beef coated with sesame seeds served with sriracha sauce

Thai Spare Ribs £7.95

Tender pork ribs coated in Thai herbs, garlic and spices

Crispy Wontons £6.45

Mince pork and prawn in crispy egg pastry

Served with Thai sweet chilli sauce

Vegetable Tempura  £6.95

Paper Prawn £7.95

Whole prawn wrapped in pastry, stuffed with Thai spices deep fried served with Thai sweet chilli sauce

Mee Grob

Crispy rice noodles tossed with spring onions and tamarind sauce

PRAWN £7.95

TOFU  £6.45

SET MENU

SET MENU A £29

PRICE PER PERSON | MINIMUM 2 PEOPLE

Starter

Mixed Starter

Main Course

Chicken Red Curry

Beef Oyster Sauce

Prawn Sweet and Sour

Steamed Rice

SET MENU B £32

PRICE PER PERSON | MINIMUM 2 PEOPLE

Starter

Mixed Starter

Main Course

Tilapia Fillet with Thai Red Curry Sauce

Prawn with Garlic and Pepper

Tamarind Duck

Steamed Rice

SET MENU C - £37

PRICE PER PERSON | MINIMUM 2 PEOPLE

Starter

Mixed Starter

Main Course

Tamarind Duck

Prawn Green Curry

Thai Grilled Sea Bass

Beef Stir Fried with Chillies and Basils

Steamed Rice

Including Tea or Coffee or Ice Cream

VEGETARIAN SET - £24

PRICE PER PERSON | MINIMUM 2 PEOPLE

Starter

Vegetarian Mixed Starter

Main Course

Sweet & Sour Veg

Veg Red Curry

Tofu Stir Fried with Ginger

Steamed Rice

SPECIAL DISHES

Gaeng Kua Gung 🌶️🌶️	£14.50
Prawn in Thai red coconut based curry with pineapple, bamboo shoots, aubergines, lime leaves and tomatoes.	
Gaeng Ped Yang 🌶️🌶️	£14.50
Roasted duck in Thai red coconut based curry with pineapple, bamboo shoots, aubergines, lime leaves and tomatoes.	
Tamarind Duck	£14.50
Grilled duck stir fried with cashew nuts, mixed vegetables, dried chillies, and tamarind sauce.	
Duck Pad Kee-Mao 🌶️🌶️	£14.50
Duck breast stir fried with garlic, chillies, lime leaves, bell peppers aubergines, bamboo shoots, fine beans, and basil leaves.	
Gai Yang	£15.00
Chicken marinated with coriander root, house spice blend grilled, then served with sweet chilli sauce	
Moo Yang	£15.00
Pork marinated with coriander root, house spice blend grilled, then served with sweet chilli sauce.	
Weeping Tiger Steak 🌶️🌶️	£18.45
Sizzling Sirloin, served with Thai spicy tamarind sauce	
Kung Pao	£17.50
King prawns marinated with garlic, ground black pepper, coriander, and then grilled. Served with sweet chilli sauce.	
Pla Pao	£18.95
Grilled Sea Bass fillet served with crispy garlic, black pepper, and oyster sauce	
Khao Pad Siam	£15.00
Fried rice with egg, vegetables, prawn, and chicken	

SIDE DISH

Steamed Jasmine Rice	£3.50
Egg Fried Rice	£4.25
Sticky Rice	£4.25
Coconut Rice	£4.25
Plain Noodles (Egg noodles with spring onion)	£6.00
Fried Egg	£2.00
Thai Style Omelette	£6.00
Pad Pak Ruam (Stir fried mixed vegetables)	£11.45

MAIN COURSE

OPTION :	CHICKEN	£13.00	BEEF	£13.50	VEGETABLE	£11.45
	PORK	£13.00	PRAWN	£14.50	TOFU+VEG	£11.95

Pad Kra Teim Prik Thai

Stir fried with onion garlic, and black pepper.

Pad Kra Praw

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Stir fried with fresh chillies, garlic, bell peppers, fine beans and basil leaves.

Pad Khee Mao

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Stir fried with garlic, chillies, lime leaves, aubergines, bell peppers, fine beans, bamboo shoots and basil leaves.

Pad Nam Mun Hoi

Stir fried with mushrooms and mangetout in oyster sauce.

Pad Khing

Stir fried with ginger, mushrooms, spring onions, sesame oil, and a touch of whisky

Pad Prew Waan (Sweet and Sour)

Stir fried with tomatoes, pineapple, bell pepper and onion.

Pad Broccoli

Stir fried with broccoli and oyster sauce.

Pad Med Ma Muang

Stir fried with cashew nuts, vegetables, and dried chillies.

Rice

Khao Pad

Fried rice with egg, vegetables, and meat

Khao Pad Kra Praw

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Fried rice with fresh chillies, garlic, bell peppers, fine beans and basil leaves.

Stir-Fry

Curry

Gaeng Kiew Waan (Green Curry)

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Thai green coconut based curry with bamboo shoots, aubergines, and lime leaves.

Gaeng Phed (Red Curry)

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Thai red coconut based curry with bamboo shoots, aubergines, and lime leaves.

Panaeng Curry

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Think red curry with fine beans, lime leaves, and coconut milk.

Gaeng Pah (Jungle Curry)

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A delicious water-based red curry with bamboo shoots, fine bean and aubergines, cooked without coconut milk.

Noodle

Pad Thai

Thin rice noodles with tamarind sauce, egg, crushed peanut, chives, garlic, red onions and bean sprouts.

Pad Si-ew

Thick rice noodles stir fried with dark soy sauce, egg, and vegetables.

Pad Kee-Mao Noodle

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Egg noodles stir fried with garlic, chillies, lime leaves, aubergines, bell peppers, fine beans and bamboo shoots

Pad Woon Sen

Vermicelli stir fried with egg and vegetables.

Please Scan QR Code here for allergen Chart



ALLERGEN INFORMATION

**** Please speak to a staff member if you have any food allergies / intolerances****

** An Optional 10% SERVICE CHARGE WILL APPLY TO ALL BILL **
CORKAGE FEE £1 PER PERSON

Soft drinks/Mixers from outside are not allowed to bring in restaurant
(£5/bottle will be charged)