

## STARTERS

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| <p>101. <b>Ton Sum Rub</b> (per person) £7.50<br/> <b>Royal Platter</b> (Minimum 2 people)<br/>         Thai cuisine at its most magnificent, a sumptuous variety of dishes. Selection of chicken satay, grilled pork skewers, chicken in pandana leaves, chicken spring rolls, fish cakes and prawn sesame toasts.</p> <p>102. <b>Ruam Mit Jarn Ded</b> (per person) £13.50<br/> <b>Chef's Special Platter</b><br/>         Grilled pork spare ribs marinated with Thai herbs and barbecue sauce, king prawn and monkfish skewers, king prawn tempura, Thai barbecue chicken satay skewers and grilled calamari.</p> <p>103. <b>Gai Moo Yarng</b> £6.25<br/> <b>Satay Skewer</b> (chicken or pork)<br/>         Grilled chicken satay skewers served with peanut sauce or pork skewers served with lime chilli sauce.</p> <p>104. <b>Goong or Pla Yarng</b> £6.95<br/> <b>King Prawn or Monkfish Skewers</b><br/>         Grilled king prawns or monkfish marinated with fresh Thai herbs, turmeric and served with peanut sauce and vegetable relish.</p> <p>105. <b>Goong Thai Pura</b> £6.95<br/> <b>King Prawn Tempura</b><br/>         Deep fried king prawns in a light crispy batter with sesame seeds served with sweet chilli sauce.</p> <p>106. <b>See Krong Moo</b> £6.65<br/> <b>Pork Spare Ribs with Barbecue Sauce</b><br/>         Grilled pork spare ribs marinated with Thai herbs and barbecue sauce.</p> <p>107. <b>Tod Mun Pla</b> £6.25<br/> <b>Fish Cakes</b><br/>         Spicy fish cakes blended with green beans, lime leaves and red curry, served with sweet chilli sauce, crushed peanuts and vegetable relish.</p> <p>108. <b>Poh Pia Gai</b> £5.95<br/> <b>Chicken Spring Rolls</b><br/>         Crispy spring rolls filled with chicken, carrot, cabbage and vermicelli served with a sweet chilli sauce.</p> <p>109. <b>Kha Nom Jeeb</b> £6.95<br/> <b>Steamed Dumplings</b><br/>         Chopped prawns, crab meat and chicken marinated in fresh Thai herbs steamed in a wonton wrap topped with fried garlic and sweet soy sauce.</p> <p>110. <b>Kha Nom Pung Nha Goong</b> £6.65<br/> <b>Sesame Prawn on Toast</b><br/>         Deep fried marinated minced prawns on French bread, coated with sesame seeds served with sweet chilli sauce.</p> <p>111. <b>Song Sa-Hai</b> £6.95<br/> <b>Prawn and Chicken Pastry</b><br/>         Deep fried marinated king prawns and slices of chicken breast wrapped in pastry served with sweet chilli sauce.</p> | <p>112. <b>Goong Tod Nga</b> £6.95<br/> <b>Sesame Prawns with Cream Sauce</b><br/>         Deep fried king prawns coated with sesame seeds and coconut cream chilli sauce.</p> <p>113. <b>Pa Hoi Shell</b> £7.25<br/> <b>Scallops Mango</b><br/>         Seared scallops topped with chef's special fresh mango chilli dressing.</p> <p>114. <b>Goong Pun Oy</b> £6.95<br/> <b>Prawns Sugar Cane</b><br/>         Deep fried minced prawns marinated with fresh Thai herbs and coated with breadcrumbs.</p> <p>115. <b>Gai Hor Bai Toey</b> £6.65<br/> <b>Chicken in Pandana Leaves</b><br/>         Chicken marinated with Thai herbs, wrapped in pandana leaves.</p> <p>116. <b>Gai Barbecue</b> £6.65<br/> <b>Thai Barbecue Chicken</b><br/>         Barbecue chicken marinated with Thai herbs, coriander and garlic, served with a Thai sweet chilli sauce.</p> <p>117. <b>See Krong Moo Ped</b> £6.95<br/> <b>Pork Spare Ribs with Hot Chilli Pepper</b><br/>         Grilled pork spare ribs marinated with Thai herbs and stir fried with hot chilli peppers.</p> <p>118. <b>Goong Nam Pheung</b> £6.95<br/> <b>Sticky Honey Prawns</b><br/>         Deep fried king prawns marinated with honey then coated with breadcrumbs, served with sweet chilli sauce.</p> |
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## SOUP

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| <p>121. <b>Tom Yum Goong</b> £6.55<br/> <b>King Prawns Tom Yum</b><br/>         Hot and sour soup with king prawns, mushrooms, lemon grass, galangal, lime leaves, roasted chilli and flavoured with Thai herbs.</p> <p>122. <b>Tom Kha Gai</b> £5.95<br/> <b>Chicken Soup</b><br/>         A rich fragrant coconut soup with chicken cooked in galangal, lemon grass, lime leaves, mushrooms, cherry tomatoes and chilli.</p> <p>123. <b>Pho Taek</b> £6.75<br/> <b>Thai Fisherman's Soup</b><br/>         King prawns, scallops, mussels and calamari in a hot and sour soup flavoured with aromatic Thai herbs.</p> <p>124. <b>Khiew Nam Sa-Rai</b> £6.15<br/> <b>Wonton Soup with Seaweed</b><br/>         Marinated minced pork and crab meat wrapped in pastry, cooked in a clear soup with pak choy, topped with seaweed and fried garlic.</p> |
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## FRESH SALAD

(Sirloin, Duck, Prawn, Pork or Seafood)

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| <p>131. <b>Yum Nua Yarng</b> £11.35<br/> <b>Thai Beef Salad</b><br/>         Slices of grilled sirloin mixed with our special dressing made with lime, mint and chilli tossed with cucumber, cherry tomatoes, celery and spring onions.</p> <p>132. <b>Yum Ped Grob</b> £10.35<br/> <b>Crispy Duck Salad</b><br/>         Roasted crispy duck strips tossed with cucumber, shallots, spring onions, cherry tomatoes and celery in lime dressing.</p> <p>133. <b>Goong Yarng Yum Ma Muang</b> £11.35<br/> <b>Grilled Prawns with Mango Salad</b><br/>         Thai speciality of grilled king prawns with shredded mango, shallots, chilli, lime, palm sugar dressing and cashew nuts.</p> <p>134. <b>Som Tum Moo Yarng</b> £10.35<br/> <b>Papaya Salad with Pork Skewer</b><br/>         Spicy salad of shredded papaya, carrots, cherry tomatoes, fine beans, chilli, lime, garlic, peanuts and palm sugar served with grilled pork skewer and crispy sticky rice.</p> <p>135. <b>Yum Woon Sen Ta Lay</b> £10.35<br/> <b>Seafood Salad with Glass Noodles</b><br/>         Spicy seafood salad of prawns, scallops, mussels, calamari and glass noodles tossed with shallots, cucumber, cherry tomatoes, celery, spring onions in chilli lime dressing topped with cashew nuts.</p> |
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## DUCK SPECIALITIES

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| <b>Crispy Aromatic Duck</b>   |        |
| 139. Quarter  | £10.65 |
| 140. Half   | £19.50 |
| 141. Whole  | £35.90 |
| An extremely popular dish in Royal Thai served with cucumber, spring onions, special plum sauce and steamed pancakes. |        |

## CURRIES

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| <p>201. <b>Gaeng Khiew Wan Gai</b> £9.95<br/> <b>Green Thai Chicken Curry</b><br/>         Tender chicken fillets cooked in coconut milk, freshly ground green herbs, fresh chilli, aubergine, bamboo shoots, courgettes and flavoured with basil leaves.</p> <p>202. <b>Gaeng Massan Gae</b> £10.25<br/> <b>Massaman Lamb Curry</b><br/>         Tender lamb cooked in coconut milk, Massaman curry, onions, potatoes, carrots, chickpeas and cashew nuts.</p> |
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## CURRIES

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| <p>203. <b>Gaeng Dang Goong</b> £10.65<br/> <b>Red Thai Curry King Prawns</b><br/>         Red curry king prawns cooked in coconut milk, aubergine, baby spinach, fresh chilli and basil leaves.</p> <p>204. <b>Gaeng Phed Ped Yarng</b> £10.65<br/> <b>Roast Duck Curry</b><br/>         Roast duck in red curry sauce cooked in coconut milk, grape, pineapple, cherry tomatoes, fresh chilli and basil leaves.</p> <p>205. <b>Gaeng Panang Nua</b> £10.25<br/> <b>Panang Beef Curry</b><br/>         Tender beef strips slowly cooked in a rich curry sauce with coconut milk, green beans, lime leaves and fresh chilli.</p> <p>206. <b>Gaeng Pa Pla</b> £10.95<br/> <b>Jungle Fish Curry</b><br/>         Cod jungle curry with fresh Thai herbs, healthy and exceptionally hot. The only Thai curry cooked without coconut milk, with mushrooms, green beans, bamboo shoots, green peppercorns and basil leaves.</p> <p>207. <b>Gaeng Lueng Gai</b> £9.95<br/> <b>Yellow Thai Chicken Curry</b><br/>         Chicken cooked in aromatic fresh Thai herbs, yellow curry sauce with onions, potatoes, chickpeas and carrots topped with chilli.</p> |
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## STIR FRIED DISHES

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| <p>208. <b>Pad Ga-ree Ta-Lay</b> £12.55<br/> <b>Seafood Turmeric Chilli</b><br/>         Stir fried prawns, scallops, mussels and calamari with onions, celery, peppers, chilli in turmeric curry sauce with spring onions and chilli oil.</p> <p>209. <b>Pad Samun Prai Talay</b> £12.55<br/> <b>Seafood in Aromatic Thai Herbs</b><br/>         Stir fried prawns, scallops, mussels and calamari cooked in aromatic Thai herbs, fresh chilli, onions, green beans and basil leaves.</p> <p>210. <b>Goong Pad Khing</b> £10.65<br/> <b>King Prawns with Ginger</b><br/>         King prawns sautéed with onions, mushrooms, peppers, carrots, fresh ginger, spring onions and chilli.</p> <p>211. <b>Pla Prew Wan</b> £10.95<br/> <b>Sweet and Sour Fish</b><br/>         Lightly battered cod topped with onions, peppers, cherry tomatoes, pineapple, green peas in sweet and sour sauce.</p> <p>212. <b>Pla Chu-Chee</b> £13.95<br/> <b>Sea Bass Fillet with Chu-Chee Sauce</b><br/>         Lightly battered sea bass fillets on pak choy topped with red curry sauce, green beans, fresh chilli, coconut and basil leaves.</p> |
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## STIR FRIED DISHES

213. Pad Gra Prao Goong £10.65  
**King Prawns with Chilli and Basil**  
 Stir fried king prawns with onions, chilli peppers and green beans flavoured with fresh basil leaves.
214. Pad Praew Waan Gai £9.95  
**Sweet and Sour Chicken**  
 Crispy chicken sautéed in sweet and sour sauce with onions, peppers, cherry tomatoes, pineapple and green peas.
215. Pla Tod Gra Tiem £13.95  
**Sea Bass with Garlic Pepper Sauce**  
 Lightly deep fried sea bass fillets on pak choi and broccoli topped with garlic pepper sauce.
216. Neur Pad Num Mun Hoi £10.25  
**Beef with Oyster Sauce**  
 Stir fried tender slices of beef with onions, peppers, mushrooms, carrots and spring onions in oyster sauce.
217. Pad Gra Prao Moo Grob £10.25  
**Pork Crackling with Chilli and Basil**  
 Roasted crispy pork belly stir fried with chilli, garlic, onions, pepper, green beans and basil leaves.
218. Pla Monk Pad Med Ma Muang £13.95  
**Monkfish with Cashew Nuts**  
 Sautéed lightly battered monkfish with onions, peppers, mushrooms, carrots, pineapple, chilli and cashew nuts.
219. Grai Pad Med Ma Muang £9.95  
**Chicken with Cashew Nuts**  
 A popular traditional Thai dish of stir fried chicken with onions, peppers, spring onions, carrots, pineapple, chilli and cashew nuts.
220. Pad Ma Kham £10.65  
**Duck Tamarind Sauce**  
 Slices of roast duck on pak choi and broccoli topped with tamarind sauce, fried shallots and cashew nuts.
221. Pad Pad Prik Pao £10.25  
**Beef with Chilli and Basil**  
 Stir fried tender slices of beef in chilli sauce with onions, mushrooms, peppers, green beans and basil leaves.
222. Gai Yarng £9.95  
**Grilled Chicken with Peanut Sauce**  
 Grilled chicken breast marinated with Thai herbs and honey topped with peanut sauce served with broccoli and pak choi, sprinkled with sesame seeds.
223. Pad Gra Prao Gai £9.95  
**Chicken with Chilli and Basil**  
 Stir fried sliced chicken with onion, chilli peppers and green beans flavoured with basil leaves.
224. Neur Pad Prik Thai Dum £10.25  
**Beef in Black Pepper Sauce**  
 Stir fried tender slices of beef with onions, peppers, green peas and spring onions in black pepper sauce.
225. Gai Nhum Phueng £9.95  
**Honey Chilli Chicken**  
 Deep fried lightly battered chicken cooked in a honey chilli sauce.

## GRILL, SIZZLING and SEAFOOD

226. Pla Pao £13.95  
**Grilled Sea Bass**  
 Grilled sea bass fillets marinated with Thai herbs then wrapped in banana leaves served with chilli lime dressing.
227. Pla Nueng £13.75  
**Steamed Sea Bass**  
 Steamed sea bass with chilli lime dressing or ginger and spring onions with soy sauce.
228. Salmon Sam Rod £13.75  
**Steamed Scottish Salmon with Chilli Sauce**  
 Steamed Scottish salmon on pak choi, broccoli topped with chilli sauce.
229. Weeping Tiger £13.95  
**Grilled Sirloin**  
 Classic grilled sliced sirloin steak served on a sizzling plate with a hot tangy chilli dip and drizzled with black pepper sauce.
230. Goong Pao £13.95  
**Grilled King Prawns**  
 Grilled king prawns served on a sizzling plate with chilli lime dressing.
231. Gai Teriyaki £11.95  
**Chicken Teriyaki**  
 Chargrilled tender chicken marinated in teriyaki sauce topped with sesame seeds and served with fresh vegetables.
232. Gae Yarng £13.95  
**Lamb Teriyaki**  
 Chargrilled tenderloin of lamb marinated in teriyaki sauce topped with sesame seeds and fresh chilli peppers.
233. Pu Pad Prik Pao £13.65  
**Chilli Crab**  
 Soft shell crab wok fried with fresh chilli, onion and chilli sauce.

## VEGETARIAN

### STARTERS

241. Khao Phode Tod £5.75  
**Sweet Corn Cake**  
 Deep fried sweet corn mixed with red curry and Thai herbs served with sweet chilli sauce.
242. Poh Pia Jay £5.25  
**Vegetable Spring Rolls**  
 Crispy spring rolls filled with carrots, cabbage, mushrooms, celery and vermicelli served with sweet chilli sauce.
243. Pak Tod £5.75  
**Vegetable Tempura**  
 Deep fried lightly battered mixed vegetables served with sweet chilli sauce.
244. Ka-ree Puff Pak £5.75  
**Vegetable Parcels**  
 Deep fried pasty parcels with mixed vegetable curry filling served with sweet chilli sauce.
245. Tom Kha Hed £5.95  
**Mushroom and Coconut Soup**  
 An aromatic Thai soup with mushrooms, coconut, cherry tomatoes, galangal, lemon grass, lime leaves and chilli.

### MAIN COURSES

251. Hed Nor Mai £8.25  
**Mushroom and Asparagus**  
 Mushrooms and asparagus stir fried in a rich vegetarian soy sauce.
252. Gaeng Kua Sapparod £8.25  
**Tofu and Pineapple Curry**  
 Red curry cooked with coconut milk, tofu, pineapple, baby spinach, chilli and basil leaves.
253. Ma Khua Pad Gra Prao £7.95  
**Stir Fried Aubergine and Basil**  
 Crispy fried aubergine with onions, peppers, fine beans, chilli, basil leaves and garlic sauce.
254. Tao-Hu Ma Kham £8.45  
**Tofu in Tamarind Sauce**  
 Deep fried soft tofu on pak choi, broccoli topped with tamarind sauce, fried shallots and cashew nuts.
255. Pad Thai Tao Hu £7.95  
**Tofu Fried Noodles**  
 Stir fried rice noodles with tofu, spring onions, carrots, beansprouts and egg served with lime and ground peanuts.
256. Pad Pak Ruam £7.95  
**Mixed Vegetables**  
 Selection of fresh vegetables stir fried in a rich vegetarian soy sauce.

## RICE & NOODLES

261. Pad Thai Goong or Gai £10.25  
**Prawns or Chicken Pad Thai**  
 Stir fried rice noodles in tamarind sauce with choice of prawns or chicken, carrots, spring onions and beansprouts with lime.
262. Udon Pad Khee Mao £10.95  
**Spicy Seafood Udon Noodles**  
 Stir fried udon noodles with seafood, pak choi, carrots, spring onions, chilli and Thai herbs.
263. Ba-Mee Nha Ped £10.85  
**Yellow Egg Noodles with Duck**  
 Stir fried yellow egg noodles (thin) with pak choi, carrots, topped with slices of duck breast and creamy green curry sauce.
264. Khao Pad Gra-Prao Gai £10.25  
**Spicy Fried Rice with Chicken and Basil Leaves**  
 Traditional Thai fried rice with chopped chicken, garlic, fresh chilli and basil leaves topped with fried egg.
265. Khao Pad Sab-Pa-Rod Goong £10.55  
**King Prawns and Pineapple Fried Rice**  
 King prawns in a turmeric fried rice with onions, carrots, pineapple, raisins and peas.

## SIDE DISHES

271. Khao Suay £2.65  
**Steamed Jasmine Rice**
272. Khao Pad Khai £2.95  
**Egg Fried Rice**
273. Khao Ma Prao £2.95  
**Coconut Rice**
274. Sen Jun Luok £2.95  
**Rice Noodles with Soy Sauce, Beansprouts and Fried Garlic**
275. Sen Ba-Mee Pad £2.95  
**Stir Fried Egg Noodles with Soy Sauce, Carrots, Spring Onions and Beansprouts**
276. Pad Pak Choi £3.55  
**Sautéed Pak Choi with Chilli, Garlic and Ginger**

## DESSERTS

281. A sweet from our trolley or an exciting range of desserts especially prepared by our Thai Chef £4.50
282. Tea or Coffee £2.35  
 Jasmine Tea £2.35

## Banquet A

(Minimum of two persons)

Platter includes all listed Starters  
and Main Courses  
£21.50 per person

### STARTERS

#### Chicken Satay Skewers

Grilled chicken satay skewers served with peanut sauce

#### Vegetable Spring Rolls

Crispy spring rolls filled with carrots, cabbage, mushrooms,  
celery and vermicelli with sweet chilli sauce

#### Barbecue Ribs

Grilled pork spare ribs marinated with Thai herbs and  
barbecue sauce

#### Sesame Prawns on Toast

Deep fried marinated minced prawns on French bread, coated  
with sesame seeds and served with a sweet chilli sauce

#### Fish Cakes

Spicy fish cakes blended with green beans, lime leaves and  
red curry, served with sweet chilli sauce, crushed peanuts and  
vegetable relish

### MAIN COURSE

#### Green Chicken Curry

Tender chicken fillets cooked in coconut milk, freshly ground  
green herbs, fresh chilli, aubergine, bamboo shoots, courgettes  
and flavoured with basil leaves

#### Beef with Oyster Sauce

Stir fried tender slices of beef with onions, peppers,  
mushrooms, carrots and spring onions in oyster sauce

#### King Prawns with Chilli and Basil

Stir fried king prawns with onions, chilli peppers and green  
beans flavoured with fresh basil leaves

Served with both fried rice and noodles

SWEET or COFFEE

## Banquet B

(Minimum of two persons)

Platter includes all listed Starters  
and Main Courses  
£25.50 per person

### STARTERS

#### Chicken Spring Rolls

Crispy spring rolls filled with chicken, carrot, cabbage,  
mushrooms and vermicelli, served with sweet chilli sauce

#### Pork Skewers

Grilled pork skewers served with lime chilli sauce

#### Barbecue Ribs

Grilled pork spare ribs marinated with fresh Thai herbs and  
barbecue sauce

#### Sesame Prawns with Cream Sauce

Deep fried king prawns coated with sesame seeds topped with  
coconut cream chilli sauce

#### Prawn and Chicken Pastry

Deep fried marinated king prawns and slices of chicken breast  
wrapped in pastry served with sweet chilli sauce

### SECOND COURSE

#### King Prawn Tom Yum Soup OR Crispy Aromatic Duck

### MAIN COURSE

#### Yellow Thai Chicken Curry

Chicken cooked in aromatic fresh Thai herbs, yellow curry  
sauce with onions, potatoes, chickpeas and carrots  
topped with chilli

#### Sweet and Sour Chicken

Crispy chicken sautéed in sweet and sour sauce with onions,  
peppers, cherry tomatoes, pineapple and green peas

#### Beef with Chilli and Basil

Stir fried tender slices of beef in chilli sauce with onions,  
mushrooms, peppers, green beans and basil leaves

#### King Prawns with Ginger

King prawns sautéed with onions, mushrooms, peppers,  
carrots, fresh ginger, spring onions and chilli

Served with both fried rice and noodles

SWEET or COFFEE

## Banquet C

(Minimum of two persons)

Platter includes all listed Starters  
and Main Courses  
£29.50 per person

### STARTERS

#### Pork Skewers

Grilled pork skewers served with lime chilli sauce

#### King Prawn Tempura

Deep fried king prawns in a light crispy batter with sesame  
seeds served with a sweet chilli sauce

#### Chicken Spring Rolls

Crispy spring rolls filled with chicken, carrot, cabbage and  
vermicelli served with a sweet chilli sauce

#### Prawn and Chicken Pastry

Deep fried marinated king prawns and slices of chicken breast  
wrapped in pastry served with sweet chilli sauce

#### Fish Cakes

Spicy fish cakes blended with green beans, lime leaves and  
red curry, served with sweet chilli sauce with crushed peanuts  
and vegetable relish

**Pork Spare Ribs with Hot Chilli Peppers**  
Grilled pork spare ribs marinated with Thai herbs and stir fried  
with hot chilli peppers

### SECOND COURSE

#### King Prawn Tom Yum Soup

### THIRD COURSE

#### Crispy Aromatic Duck

### MAIN COURSE

#### Massaman Lamb Curry

Tender lamb cooked in coconut milk, Massaman curry, onions,  
potatoes, carrots, chickpeas and cashew nuts

#### Chicken with Cashew Nuts

A popular traditional Thai dish of stir fried chicken with  
onions, peppers, spring onions, carrots, pineapple, chilli and  
cashew nuts

#### Seafood with Turmeric and Chilli

Stir fried prawns, scallops, mussels and calamari with onions,  
celery, peppers, chilli in turmeric curry sauce with spring  
onions and chilli oil

#### Beef in Black Pepper Sauce

Stir fried tender slices of beef with onions, peppers, green  
peas and spring onions in black pepper sauce

Served with both fried rice and noodles

SWEET or COFFEE