

STARTERS

101. Royal Platter (per person) **£8.50**
Ton Sum Rub (Min Two People)
A combination of chicken satay, chicken spring rolls, sesame prawns on toast, prawn and chicken pastry and pork spare ribs with hot chilli pepper.

102. Chef's Special Platter (per person) **£14.50**
Ruam Mit Jarn Ded
A combination of pork spare ribs with barbecue sauce, grilled king prawns, monkfish skewers, sticky honey prawns, chicken satay, calamari hot chilli pepper.

103. Satay Skewers (Chicken or Pork) **£7.25**
Gai Moo Yarnng
Grilled chicken or pork satay skewers served with peanut sauce.

104. King Prawn or Monkfish Skewers **£7.95**
Goong or Pla Yarnng
Grilled king prawns or monkfish marinated with fresh Thai herbs, turmeric and served with spicy chilli sauce.

105. King Prawn Tempura **£7.95**
Goong Thai Pura
Deep fried king prawns in a light crispy batter served with sweet chilli sauce.

106. Pork Spare Ribs with Barbecue Sauce **£7.45**
See Krong Moo
Grilled pork spare ribs marinated with Thai herbs and barbecue sauce.

107. Fish Cakes **£7.50**
Tod Mun Pla
Lightly spiced fish cakes blended with green beans, lime leaves and red curry, served with sweet chilli sauce.

108. Chicken Spring Rolls **£6.75**
Poh Pia Gai
Crispy spring rolls filled with chicken, vermicelli and vegetables served with sweet chilli sauce.

109. Steamed Dumplings **£7.65**
Kha Nom Jeeb
Chopped prawns, pork and chicken marinated in Thai sauce steamed in a wonton wrap topped with fried garlic and sweet soy sauce.

110. Sesame Prawn on Toast **£7.45**
Kha Nom Pung Nha Goong
Deep fried marinated minced prawns on French bread, coated with sesame seeds served with sweet chilli sauce.

111. Prawn and Chicken Pastry **£7.75**
Song Sa-Hai
Deep fried marinated king prawns and minced chicken wrapped in pastry served with sweet chilli sauce.

112. Sesame King Prawns with Cream Sauce **£7.75**
Goong Tod Nga
Deep fried king prawns with breadcrumbs, sesame seeds topped with double cream chilli sauce.

113. Scallops Mango **£8.25**
Pa Hoi Shell
Seared scallops topped with chef's special fresh mango chilli dressing.

114. Giggling Squids Hot Chilli Pepper **£7.95**
Pla Meuk Tord
Deep fried calamari lightly battered and served with ginger and peppercorn sauce.

115. Sticky Honey King Prawns **£7.95**
Goong Nam Pheung
Deep fried king prawns, coated with breadcrumbs, sesame seeds topped with honey served with sweet chilli sauce.

116. Thai Barbecue Chicken **£7.45**
Gai Barbecue
Barbecue chicken marinated with Thai herbs, served with a Thai sweet chilli sauce.

117. Hot Chilli Pepper Pork Spare Ribs or Prawns **£7.75**
See Krong Mood Ped
Grilled and marinated with Thai herbs and stir fried with hot chilli peppers.

118. Buffalo Chicken Wings **£7.45**
Peek Gai Tod
Deep fried chicken wings marinated in a Thai sauce.

121. King Prawns Tom Yum **£7.55**
Tom Yum Goong
Hot and sour soup with king prawns, mushrooms, lemon grass, galangal, lime leaves, cherry tomatoes, roasted chilli and flavoured with Thai herbs.

122. Chicken Soup **£6.75**
Tom Kha Gai
A rich fragrant coconut soup with chicken cooked in galangal, lemon grass, lime leaves, mushrooms, cherry tomatoes and chilli.

123. Thai Fisherman's Soup **£7.75**
Pho Taek
King prawns, scallops, mussels and calamari in a hot and sour soup flavoured with aromatic Thai herbs.

124. Wonton Soup **£6.95**
Khiew Nahm
Marinated minced pork, chicken and prawns wrapped in wonton pastry, cooked in a clear soup with Chinese leaves, topped with fried garlic.

FRESH SALAD

(Sirloin, Duck, Prawn, Pork or Seafood)

131. Thai Beef Salad **£13.35**
Yum Nua Yarnng
Slices of grilled sirloin mixed with our special dressing made with lime, mint and chilli tossed with cucumber, shallots, cherry tomatoes, celery and spring onions.

132. Crispy Duck Salad **£11.85**
Yum Ped Grob
Roasted crispy duck strips tossed with cucumber, shallots, spring onions, cherry tomatoes and celery in lime dressing.

133. Grilled Prawns with Mango Salad **£13.35**
Goong Yarnng Yum Ma Muang
Thai speciality of grilled king prawns with shredded mango, shallots, chilli, lime, palm sugar dressing, chery tomatoes and cashew nuts.

134. Papaya Salad with Pork Skewer **£11.85**
Som Tum Moo Yarnng
Spicy salad of shredded papaya, carrots, cherry tomatoes, fine beans, chilli, lime, garlic, peanuts and palm sugar served with grilled pork skewer.

135. Seafood Salad with Vermicelli Noodles **£11.85**
Yum Woon Sen Ta Lay
Spicy seafood salad of prawns, scallops, mussels, calamari and glass noodles tossed with shallots, cherry tomatoes, celery, spring onions in chilli lime dressing.

DUCK SPECIALITIES

Crispy Aromatic Duck
139. Quarter **£11.85**
140. Half **£21.50**
141. Whole **£39.95**

CURRIES

201. Thai Green Chicken or King Prawn Curry **£11.45**
Gaeng Khiew Waan
Tender chicken fillets or king prawns cooked in coconut milk, freshly ground green herbs, fresh chilli, bamboo shoots, courgettes, green beans and peppers.

202. Massaman Lamb Curry **£11.75**
Gaeng Massan Gae
Tender lamb cooked in coconut milk, Massaman curry, onions, potatoes, chickpeas and cashew nuts.

203. Thai Red Chicken or King Prawn Curry **£12.15**
Gaeng Dang
Tender chicken fillets or king prawns cooked in coconut milk, red curry sauce, bamboo shoots, courgettes, green beans, peppers and fresh chilli.

CURRIES

204. Roast Duck Curry **£12.15**
Gaeng Phed Ped Yarnng
Roast duck cooked in creamy red curry sauce with bamboo shoots, carrots, cherry tomatoes, peppers, green beans, pineapple chunks and fresh chilli.

205. Panang Beef Curry **£11.75**
Gaeng Panang Nua
Tender beef strips slowly cooked in a rich curry sauce with coconut milk, green beans, lime leaves, peppers and fresh chilli.

206. Jungle Curry Choice of Cod, Chicken or Beef **£12.45**
Gaeng Pa
A traditional country style curry paste cooked with a choice of cod, chicken or beef, seasonal vegetables, kaffir lime leaves and krachai roots.

207. Yellow Thai Chicken Curry **£11.45**
Gaeng Luaeng Gai
Chicken cooked in aromatic fresh Thai herbs, yellow curry sauce with onions, potatoes, chickpeas topped with fried shallots and cashew nuts.

208. Chef's Special Curry **£12.85**
Gaeng Kaek
Chef's own recipe curry with Chicken, Beef and Prawn with coconut milk, onions, potatoes topped with fried shallots.

SEAFOOD STIR FRIED DISHES

209. Seafood Turmeric Chilli **£13.95**
Pad Ga-Ree Ta-Lay
Stir fried prawns, scallops, mussels and calamari with onions, celery, peppers, chilli in turmeric curry sauce with spring onions and chilli oil.

210. Seafood in Aromatic Thai Herbs **£13.95**
Pad Samun Prai Talay
Stir fried prawns, scallops, mussels and calamari cooked in aromatic Thai herbs, fresh chilli, bamboo shoots, peppers and green beans.

211. King Prawns with Ginger **£12.15**
Goong Pad Khing
King prawns sautéed with onions, mushrooms, peppers, carrots, fresh ginger, spring onions and chilli.

212. Sea Bass Fillets with Chu-Chee Sauce **£15.45**
Pla Chu-Chee
Lightly battered sea bass fillets topped with red curry sauce, green beans, peppers and fresh chilli.

SEAFOOD STIR FRIED DISHES

213. King Prawns with Chilli and Basil **£12.15**
Pad Gra Prao Goong
Stir fried king prawns with onions, peppers, green beans, carrots, chilli, garlic with fresh basil leaves.

214. Sea Bass with Garlic Pepper Sauce **£15.45**
Pla Tod Gra Tiem
Lightly deep fried sea bass fillets on pak choi and broccoli topped with garlic pepper sauce.

215. Monkfish with Cashew Nuts **£15.45**
Pla Monk Pad Med Ma Muang
Sautéed lightly battered monkfish with onions, peppers, mushrooms, carrots, and cashew nuts.

CHICKEN/DUCK STIR FRIED DISHES

216. Sweet and Sour Chicken **£11.35**
Pad Preaw Waan Gai
Crispy chicken sautéed in sweet and sour sauce with onions, peppers, cherry tomatoes, pineapple and spring onion.

217. Chicken with Cashew Nuts **£11.35**
Gai Pad Med Ma Muang
A popular traditional Thai dish of stir fried chicken with onions, peppers, spring onions, carrots, and cashew nuts.

218. Grilled Chicken with Peanut Sauce **£11.35**
Gai Yarnng
Grilled chicken breast marinated with Thai herbs and honey topped with peanut sauce served with broccoli and pak choi, sprinkled with sesame seeds.

219. Chicken with Chilli and Basil **£11.35**
Pad Gra Prao Gai
Stir fried sliced chicken with onion, chilli, garlic, peppers, carrots and green beans flavoured with basil leaves.

220. Honey Chilli Chicken **£11.35**
Gai Nhum Phueng
Deep fried lightly battered chicken with vegetables, cooked in a honey chilli sauce.

221. Stir Fried Curry Chicken **£11.35**
Pad Prik Gaeng Gai
Stir fried chicken, chilli paste, fresh chilli, bamboo shoots, peppers and green beans.

222. Chicken with Oyster Sauce **£11.35**
Gai Pad Num Mun Hoi
Stir fried slices of chicken with onions, peppers, mushrooms, carrots and spring onions in oyster sauce.

223. Duck Tamarind Sauce **£12.15**
Ped Ma Kham
Slices of roast duck on pak choi and broccoli topped with tamarind sauce, fried shallots and cashew nuts.

BEEF/PORK STIR FRIED DISHES

224. Beef with Oyster Sauce **£11.75**
Neur Pad Num Mun Hoi
Stir fried tender slices of beef with onions, peppers, mushrooms, carrots and spring onions in oyster sauce.

225. Beef with Chilli and Basil **£11.75**
Neur Pad Prik Pao
Stir fried tender slices of beef in chilli garlic sauce with onions, carrots, peppers, green beans and basil leaves.

226. Beef in Black Pepper Sauce **£11.75**
Nuer Pad Prik Thai Dum
Stir fried tender slices of beef with onions, peppers, carrots and spring onions in black pepper sauce.

227. Pork Crackling with Chilli and Basil **£11.75**
Pad Gra Prao Moo Grob
Roasted crispy pork belly stir fried with chilli, garlic, onions, peppers, carrots, green beans and basil leaves.

GRILL, SIZZLING & SEAFOOD

228. Grilled Sea Bass **£15.25**
Pla Pao
Grilled sea bass marinated with Thai herbs, wrapped in banana leaves served with chilli lime dressing.

229. Steamed Sea Bass **£15.35**
Pla Nueng
Steamed sea bass with chilli lime dressing, ginger, spring onions and soy sauce.

230. Grilled Sirloin Weeping Tiger **£15.55**
Classic grilled sliced sirloin steak served on a sizzling plate with a hot tangy chilli dip and drizzled with black pepper sauce.

231. Grilled King Prawns **£15.35**
Goong Pao
Grilled king prawns served on a sizzling plate topped with black pepper sauce.

232. Chicken Teriyaki **£13.35**
Gai Teriyaki
Chargrilled tender chicken marinated in teriyaki sauce topped with sesame seeds and served with stir fried vegetables.

233. Lamb Teriyaki **£15.35**
Gae Yarnng
Chargrilled tenderloin of lamb marinated in teriyaki sauce topped with sesame seeds, served with stir fried vegetables.

GRILL, SIZZLING AND SEAFOOD

234. Seafood Medley **£15.35**
Pad Garee Ta-Lay
Scallops, mussels, calamari and prawns stir fried with celery, onions, peppers, in turmeric curry sauce, and drizzled with chilli oil.

235. Sea Bass with Chilli Sauce **£15.35**
Pla Sam Rod
Lightly deep fried seabass topped with peppers, onions and chilli sauce.

RICE & NOODLES

261. Prawns or Chicken Pad Thai **£11.35**
Pad Thai Goong or Gai
Stir fried rice noodles in tamarind sauce with choice of prawns or chicken, carrots, spring onions, beansprouts with lime and ground peanuts.

262. Spicy Seafood Udon Noodles **£12.15**
Udon Pad Khee Mao
Stir fried udon noodles with seafood, pak choi, carrots, spring onions, chilli and Thai herbs.

263. Egg Noodles Stir Fried with Prawns and Chicken **£11.35**
Pad Mhee Goong and Gai
Egg noodles stir fried with prawns, chicken, beansprouts, sesame oil, spring onions and soy sauce.

264. Spicy Fried Rice with Chicken and Basil Leaves **£11.65**
Khao Pad Gra-Prao Gai
Traditional Thai fried rice with chopped chicken, garlic, fresh chilli, and basil leaves topped with a fried egg.

265. Fried Rice Prawns, Beef and Chicken **£11.65**
Khao Pad Ruam Mit
Stir fried rice with prawns, beef, chicken and egg with onion, spring onion and soy sauce.

266. Singapore Noodle **£11.35**
Stir fired vermicelli noodles with chicken, prawn, egg, beansprouts, onion and spring onion.

SIDES

271. Steamed Jasmine Rice **£3.25**
Khao Suay

272. Egg Fried Rice **£3.50**
Khao Pad Khai

273. Coconut Rice **£3.50**
Khao Ma Prao

274. Rice Noodles with Soy Sauce, Beansprouts and Fried Garlic **£3.95**
Sen Jun Luak

275. Stir Fried Egg Noodles with Soy Sauce, Carrots, Spring Onions and Beansprouts **£3.50**
Sen Ba-Mee Pad

276. Pad Pak Choi **£4.50**
Stir-fried Pak Choi with garlic and oyster sauce

277. Sticky Rice **£3.55**

278. Chips **£3.50**

DESSERTS

281. A Sweet from Our Special Menu

282. Tea or Coffee **£2.95**
(English, Jasmine or Green Tea)



BANQUET A

(Minimum of two persons)

Platter includes all listed Starters and Main Courses

£24.50 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

MAIN COURSE

Green Chicken Curry

Tender chicken fillets cooked in coconut milk, freshly ground green herbs, fresh chilli, green beans, peppers, 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

Honey Chilli King Prawns

Deep fried lightly battered king prawns cooked in a honey chilli sauce

Served with both fried rice and noodles

TEA or COFFEE

BANQUET B

(Minimum of two persons)

Platter includes all listed Starters and Main Courses

£29.50 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 peanut sauce

Barbecue Ribs

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

Sesame King Prawns with Cream Sauce

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

Prawn and Chicken Pastry

Deep fried marinated king prawns and minced chicken 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 topped with fried shallots and cashew nuts

Sweet and Sour Chicken

Crispy chicken sautéed in sweet and sour sauce with onions, peppers, cherry tomatoes, pineapple and spring onion

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

TEA or COFFEE

BANQUET C

(Minimum of two persons)

Platter includes all listed Starters and Main Courses

£33.50 per person

STARTERS

Satay Skewers

Grilled pork satay skewers served with peanut sauce

Sticky Honey King Prawns

Deep fried king prawns coated with breadcrumbs, sesame seeds, topped with honey, served with sweet chilli sauce

Chicken Spring Rolls

Crispy spring rolls filled with chicken, vermicelli and vegetables, 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, and cashew nuts

Seafood Turmeric Chilli

Stir fried prawns, scallops, mussels and calamari with onions, celery, peppers, chillies 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

TEA or COFFEE

VEGETARIAN

STARTERS

241. Sweet Corn Cake **£6.55**

Khao Phode Tod
Deep fried sweet corn mixed with peppers, carrots served with sweet chilli sauce.

242. Vegetable Spring Rolls **£5.75**

Poh Pia Jay
Crispy spring rolls filled with carrots, cabbage, celery, bamboo shoots, vermicelli served with sweet chilli sauce.

243. Vegetable Tempura **£6.35**

Pak Tod
Deep fried lightly battered mixed vegetables served with sweet chilli sauce.

244. Mushroom and Coconut Soup **£6.65**

Tom Kha Hed
An aromatic Thai soup with mushrooms, coconut milk, cherry tomatoes, galangal, lemon grass, lime leaves and chilli.

MAINS

251. Honey Chilli Aubergine **£9.25**

Ma Khua Nhum Phueng
Deep fried lightly battered aubergine cooked in a honey chilli sauce with onions, peppers, carrots, pineapple and spring onion.

252. Tofu and Pineapple Curry **£9.25**

Gaeng Kua Sapparod
Red curry cooked with coconut milk, tofu, pineapple, bamboo shoots, courgettes, green beans, peppers, broccoli, fresh chilli and basil leaves.

253. Stir Fried Aubergine and Basil **£8.95**

Ma Khua Pad Gra Prao
Crispy fried aubergine with onions, peppers, fine beans, carrots, chilli, basil leaves and garlic sauce.

254. Tofu in Tamarind Sauce **£9.45**

Too-Hu Ma Kham
Deep fried soft tofu on pak choy, broccoli topped with tamarind sauce, fried shallots and cashew nuts.

255. Tofu Fried Noodles **£8.75**

Pad Thai Tao Hu
Stir fried rice noodles with tofu, spring onions, carrots, beansprouts, and egg served with lime and ground peanuts.

256. Mixed Vegetables **£8.75**

Pad Pak Ruam
Selection of fresh vegetables stir fried in a rich vegetarian soy sauce.

257. Sweet and Sour Tofu **£9.45**

Pad Preaw Waan Too-xu
Deep fried soft tofu, sauteed in sweet and sour sauce with onions, peppers, cherry tomatoes, pineapple and spring onion.