

STARTERS

1. MIXED STARTERS (for a minimum of 2 people)	£8.95
Selection of satay chicken, vegetable spring rolls, sesame prawn on toast, chicken wings in barbecued Thai style sauce and tiger prawns in batter.	per person
2. PED RON (fo a minimum of 2 people)	£8.95
Aromatic crispy duck served with pancakes, cucumber and Thai style.	per person
3. MIXED SEAFOOD (for a minimum of 2 people)	£9.95
Selection of steamed tiger prawns in spicy lemon dressing, Thai fish cakes, prawn tempura, fried calamari in batter and soft shell crabs.	per person
4. FISH CAKE	£7.50
Marinated feather back fish paste in fresh herbs and spices served with sweet chilli sauce.	
5. SATAY CHICKEN	£7.50
Grilled marinated strips of chicken breast in herbs and spices with peanut sauce and cucumber relish.	
6. PRAWN TEMPURA	£7.95
Deep fried prawns in batter with breadcrumb.	
7. SESAME PRAWNS ON TOAST	£7.50
Deep fried minced prawns on toast, served with sweet chilli sauce.	
8. PEEK GAI TORD (BB chicken wings)	£7.50
Deep fried chicken wings in Thai style barbecue sauce.	
9. GOONG TA LAI (Steamed prawns)	£7.95
Steamed tiger prawns served with special homemade spicy sauce.	
10. GOONG PAOW (Grilled prawns)	£9.95
Grilled marinated jumbo prawns, served with spicy lemon and garlic sauce.	
11. HONEY LAMB	£7.95
Grilled lamb strips marinated in honey and soy sauce.	
12. THAI DIMSUM	£7.95
Steamed rice pastry dumplings with chicken, prawns and Thai style sweet soy sauce.	
13.	
14. SALTED SQUID WITH PEPPER	£7.95
Tender squid dipped in batter.	

VEGETARIAN STARTERS

15. MIXED VEGETARIAN (for a minimum of 2 people)	£7.95
Selection of vegetable Tempura and aubergine, vegetable spring roll, sweet corn fritters and vegetarian Dim Sum.	per person
16. VEGETABLES SPRING ROLLS	£6.95
Thai vegetarian spring rolls stuffed with mixed vegetables and glass noodles.	
17. TORD MUN KAO PHOD (Sweet corn fritters)	£6.95
Deep fried corn fritters.	
18. VEGETABLE DIMSUM	£6.95
Steamed pastry dumpling with vegetables and Thai style sweet soysauce.	

SALADS

19. YAM NEAU YANG (Beef Salad)	£15.95
Marinated grilled sirloin beef topped in fresh Thai herbs and spicy lime dressing.	
20. PHLA GOONG (Prawns, lemongrass and chilli oil salad)	£15.95
Spicy tiger prawns with fresh lemongrass and lime leave in sour and chilli oil sauce.	
21. SOM TOM SALAD (Thai papaya salad)	£10.95
Thai style spicy salad, consist of papaya, carrot, crushed peanuts, tomato with garlic and lime juice.	
22. YUM TALAY (Seafood salad)	£16.95
Spicy mixed seafood topped in fresh Thai herbs, spicy dressing.	
23. LAB GAI (Chicken salad)	£10.95
Traditional minced chicken salad with special Thai dressing.	

SOUP

24. TOM YUM Traditional Thai spicy and sour soup with lemon grass, mushrooms, kaffir lime leaves, galanagal and chilli oil paste.	
25. TOM KHA Traditional sour and spicy soup with Thai herbs, mushrooms, lemongrass in coconut milk.	
26. PO TAK Traditional Thai spicy and sour mixed seafood flavoured with lemongrass, mushrooms and chilli paste.	

PRAWNS CHICKEN MIXED SEAFOOD VEGETABLES/TOFU	£7.95 £6.95 £8.95 £6.95
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MAINS

CURRIES

27. GREEN CURRY Famous Thai green curry with bamboo shoots, aubergine in coconut milk.	
28. RED CURRY Famous Thai red curry with bamboo shoots. Aubergine in coconut milk.	
29. PANANG CURRY Aromatic smooth curry with coconut milk and kaffir lime leaves.	
30. MUSSAMAN CURRY Traditional Thai style curry with peanut, potato, onions in coconut milk.	
31.	
32. GEANG PA (Jungle curry) Thai clear hot and spicy jungle curry, Thai style with mixed vegetables.	

TIGER PRAWNS CHICKEN/BEEF/LAMB DUCK (GREEN OR RED CURRY) VEGETABLES/TOFU	£16.95 £13.95 £15.95 £11.95
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STIR FRIED

33. PHAD PEAW WAN (sweet and sour) Light stir fried with vegetables, Thai style with sweet and sour sauce.	
34. PHAD KHING (Stir fried ginger) Stir fried with fresh ginger, chillies and spring onions, black fungus mushrooms with soya bean paste.	
35. PHAD GRA TIUM (Stir fried garlic) Stir fried with special garlic and pepper sauce.	
36. PHAD KRA PROAW (Stir fried holy basil) Traditional stir fried with garlic, chillies and holy basil.	
37. PHAD MED MA MUANG (Stir fried cashew nuts) Stir fried with roasted chillies, cashew nuts and chilli oil.	
38. PHAD NUM-MUN HOY (Stir fried oyster) Stir fried mushrooms, onions with oyster sauce.	
39. PHAD TA KRAI (Stir fried lemongrass) Stir fried with fresh lemongrass, garlic and chilli.	
40. PED MA KHAM (Duck tamarind) Roasted duck breast topped with smooth tamarind sauce.	£17.95

TIGER PRAWNS CHICKEN/BEEF/LAMB DUCK VEGETABLES/TOFU	£16.95 £13.95 £15.95 £11.95
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SEAFOOD

41. PLA YANG Whole seabass, wrapped in exotic banana leaf garnished in Thai herbs and grilled over charcoal.	£18.95
42. GOONG PHAD NUM PRIKPAOW (Tiger prawns chilli oil) Stir fried tiger prawns with roasted chilli paste and onions.	£16.95
43. CHU CHEE GOONG (chu – chee king prawns) Smooth aromatic curry sauce with jumbo king prawns and kaffir.	£18.95
44. GOONG PHAD GRA TIUM PRIK THAI (Garlic, black pepper king prawns) Sautéed king prawns with black pepper and garlic sauce.	£18.95
45. RUM-MIT TALAY PAOW (Mixed seafood in chilli oil) Mixed grilled seafood of, king prawns, squid, green mussels and scallops served with Thai sauce.	£29.95
46. PHAD RUMMIT TALAY PRIK KA PAOW (Mixed seafood in holy basil chilli oil) Mixed grilled of seafood with onions, peppers and sweet basil leaves in chilli oil.	£23.95
47. PLA CHU CHEE (chu – chee cod) Smooth aromatic curry sauce with black cod fillet and kaffir lime leaves.	£18.95
48. PLA NEUNG MA NAOW (Spicy steamed sea bass) Steamed fresh sea bass topped with spicy lemon and dressing.	£18.95
49. PLA NEUNG SE-EAW (Mild steamed sea bass with ginger) Steamed whole sea bass topped with fresh ginger, spring onions and soya sauce.	£18.95
50. PLA TORD-LAD PRIK (fish sweet chilli) Deep fried whole seabass in sweet chilli sauce.	£18.95
51. PLA PEAW WAN (Fish sweet and sour) Crispy black cod fillet with vegetables in Thai style sweet and sour sauce.	£18.95
52. HOY SHELL PAD PRIK THAI DUM (black pepper scallops) Flash fried sea scallops with black pepper and garlic.	£19.95
53. HOY SHELL PHAD BAI GRA PAOW (holy basil scallops) Stir fried sea scallops with garlic, chillies and holy basil leaves.	£19.95

SIZZLING (GRILLED)

54. GAI YANG (Grilled chicken) Chargrilled Thai style marinated chicken serve with Thai style sauce.	£16.95
55. GOONG PAOW (Grilled prawns) Grilled jumbo king prawns served with spicy lemon and garlic sauce.	£18.95
56. PED YANG (Grilled duck) Grilled marinated duck breast with soya sauce.	£17.95
57. SEAU RONG HAI (Grilled steak) Grilled beef, sirloin steak with special Thai chilli sauce and broccoli, carrots and cauliflower.	£18.95

VEGETABLES

58. PHAD HED GRA TUIM (Garlic mushrooms) Light stir fried seasonal mushrooms with garlic sauce.	£7.50
59. PHAD PAK CHOI (Pak choi) Stir fried green pak choi with garlic in oyster sauce.	£7.50
60. PHAD PAK RUMMIT (mixed vegetables) Stir fried mixed vegetables in soya sauce.	£7.50

NOODLES

61. PHAD THAI Thai rice noodles stir fried with egg, beansprouts in tamarined sauce with side of crushed peanuts.	
62. PHAD SIE-EAW (Noodle soya) Stir fried flat rice noodles with vegetables, egg and soya sauce.	
63. PHAD KEE-MAOW (Spicy noodles) Stir fried flat rice noodles with vegetables, egg and chillies.	
64. PHAD MEE (Egg noodles) Stir fried egg noodles with vegetables	

PRAWNS CHICKEN/BEEF/LAMB VEGETABLES/TOFU	£14.95 £12.95 £11.95
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RICE

65. KHAO PHAD (Fried rice) CHOOSE FROM MEAT OR WITH VEGETABLES Fried rice cooked with egg and soya sauce.	
PRAWNS CHICKEN/BEEF/LAMB VEGETABLES/TOFU	£12.95 £11.95 £10.95
66. KHAO PHAD SUB PA ROD Special fried rice with prawns, chicken, cashew nuts and pineapple flavoured with curry powder.	£12.95

67. KHAO GA THI (steamed coconut rice)	£4.50
68. KHAO PHAD KHAI (Egg rice)	£4.50
69. KHAO SUAY (Steamed Thai jasmine rice)	£3.95
70. KHAO NEUW (Thai sticky rice)	£4.50
71. PRAWN CRACKERS (PER BASKET)	£3.50
72. EGG NOODLES OR RICE NOODLES	£6.50

SET MENU A £22.95 PP

ORDER MINIMUM 2 PERSONS OR MORE

STARTERS:
- Mixed Starter

MAIN COURSE:
- Green chicken curry with bamboo shoots and cooked in coconut milk.
- Stir fried beef with Mushroom &- onion in oyster sauce.
- Stir fried mixed vegetables.
- Steamed Thai jasmine rice.

SET MENU C £32.95 PP

ORDER MINIMUM 4 PERSONS OR MORE

STARTERS:
- Mixed Starter

SECOND COURSE:
- Aromatic crispy Duck with pancakes

MAIN COURSE:
- Stir Fried Beef in Black Bean Sauce
- Duck Garlic and Pepper
- Crispy Seabass Fillet with Sweet Chilli Sauce (Thai Style).
- Panang Curry Chicken in coconut milk and Kaffir Lime Leaves and cooked in coconut milk.
- Pad Thai Noodles with Tiger Prawns
- Thai Jasmine Rice

SET MENU B £25.95 PP

ORDER MINIMUM 2 PERSONS OR MORE

STARTERS:
- Mixed starter or Ped Ron (aromatic crispy duck with pancakes

MAIN COURSE:
- Sweet &- Sour Prawn
- Red chicken curry with bamboo shoots and cooked in coconut milk.
- Stir fried beef with ginger Soya bean paste.
- Stir fried mixed vegetables with oyster sauce.
- Steamed Thai jasmine rice

SET MENU D £22.95 PP

ORDER MINIMUM 2 PERSONS OR MORE

STARTERS:
- Mixed Vegetarian Starters

MAIN COURSE:
- Green curry mixed vegetables and tofu cooked in coconut milk
- Kra Pow (Thai style basil leaves)
- Stir fried mixed vegetables in soya sauce
- Steamed Thai jasmine rice

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