

















KOW GIAP GUNG (PRAWN CRACKERS) _____	<u>2.95</u>
Thai prawn crackers	
YAM MET MAMMUANG (HOT CASHEW NUTS)    _____	<u>3.50</u>
salted chilli cashew nuts	
MIXED STARTER SELECTION per person  _____	<u>8.45</u>
chicken satay, Thai fish cake, miniature spring rolls and spare rib	








Starters

PO PIA TOD (CHICKEN SPRING ROLLS) _____	<u>6.95</u>
miniature Thai spring rolls with savoury filling served with sweet chilli dip ()	
SATAY GAI (CHICKEN SATAY)  _____	<u>7.95</u>
marinated skewers of chicken served with peanut sauce and fresh cucumber pickle dip ()	
SI KRONG MOO TOD (PORK SPARE RIBS) _____	<u>7.95</u>
spare ribs marinated in garlic, ginger and coriander root served with plum dipping sauce ()	
NUA DET DEOW (STEAK STRIPS) _____	<u>7.95</u>
strips of marinated rump steak with chilli and garlic dipping sauce ()	







Seafood Starters

GUNG POW (PRAWN SKEWERS)  _____	<u>8.55</u>
grilled king prawns on skewers served with lime and chilli dip ()	
GUNG HOM PA (PRAWN SPRING ROLLS) _____	<u>7.95</u>
king prawn spring rolls served with sweet chilli dip ()	
TOD MAN PLA (THAI FISH CAKES)   _____	<u>7.95</u>
spicy Thai fish cakes served with cucumber and peanut pickle ()	
TEMPURA GUNG (TEMPURA PRAWNS AND VEGETABLES) _____	<u>7.95</u>
prawns and vegetables deep fried in light batter with dipping sauces ()	













Thai Salads

LAAB GAI (SPICY CHICKEN SALAD)     _____	<u>6.95</u>
spicy minced chicken salad with mint, red onion, chilli and crunchy roasted rice	
SOM TAM (GREEN PAPAYA SALAD)    _____	<u>6.95</u>
shredded papaya, green beans, baby tomatoes, peanuts and chilli	












Soups

TOM YAM (HOT AND SOUR SOUP)     _____	<u>7.95</u>
chicken or king prawns in spicy broth infused with lemon grass, galangal, kaffir lime leaf and Thai chilli	
TOM KA (COCONUT SOUP)   _____	<u>7.45</u>
chicken or king prawns in coconut milk infused with lemon grass and galangal	


















Stir Fry

TOD KRATIEM PRIK THAI (GARLIC AND BLACK PEPPER STIR FRY)  _____	<u>11.95</u>
chicken or beef stir-fried with garlic and black pepper	
PAD KIMOW ('DRUNKEN STIR FRY' WITH FINE BEANS)     _____	<u>11.95</u>
'drunken stir-fry' chicken or beef with fine beans, Thai chilli, and kaffir lime leaf	
PAD KING (STIR FRY WITH GINGER)  _____	<u>11.95</u>
chicken or beef stir-fried with ginger and wood fungus mushrooms	
PAD KRAPOW (SPICY STIR FRY WITH HOLY BASIL)     _____	<u>11.95</u>
chicken or beef in a fiery stir fry with Thai chilli, onion and holy basil	
GAI PAD MET MAMMUANG (CHICKEN WITH CASHEW NUTS)   _____	<u>11.95</u>
chicken stir-fried with cashew nuts and dried chilli	
PAD PREOWAN (SWEET AND SOUR) _____	<u>11.95</u>
Thai style sweet and sour chicken with vegetables	
NUA SAWAN (HEAVENLY BEEF) _____	<u>11.95</u>
'heavenly beef' topped with crispy basil	

Curry









GAENG KEO WAN (GREEN CURRY)    _____	<u>12.95</u>
green coconut milk curry with chicken or beef	
GAENG PED (RED CURRY)    _____	<u>12.95</u>
red coconut milk curry with chicken or beef	
PENANG (DRY CURRY)    _____	<u>12.95</u>
southern Thai curry with coconut milk, lime leaf and chicken or beef	
MASSAMAN (MASSAMAN CURRY)   _____	<u>12.95</u>
a rich yet mild curry, slow cooked with coconut milk, baby potato, shallots and peanut with tender cubes of chicken or beef	

Fish and Seafood













GUNG PAD PRIK SOT (KING PRAWNS WITH SWEET BASIL)   _____	<u>13.95</u>
king prawns stir fried with chilli strips, onion and sweet basil	
PAD KRAPOW GUNG (KING PRAWNS WITH HOLY BASIL)     _____	<u>13.95</u>
king prawns in a fiery stir fry with Thai chilli, onion and holy basil	
GUNG KRATIEM (GARLIC AND BLACK PEPPER PRAWNS)  _____	<u>13.95</u>
king prawns stir-fried with garlic and black pepper	
PREOWAN GUNG (SWEET AND SOUR PRAWNS) _____	<u>13.95</u>
Thai style sweet and sour king prawns and vegetables	
PLA SAM ROS (CRISPY SEABASS IN A THREE FLAVOUR SAUCE)    _____	<u>17.95</u>
whole crispy sea bass, filleted and topped with three flavoured sauce – sweet, garlic and chilli	
PLA SONG KREUANG (CRISPY SEABASS WITH CHILLI OIL DRESSING)    _____	<u>17.95</u>
crispy seabass fillets, infused with chilli oil dressing & topped with crispy lemon grass	
PLA NEUNG KING (STEAMED SEABASS WITH GINGER)  _____	<u>18.95</u>
whole sea bass, filleted and steamed with ginger and spring onions	
PLA NEUNG MENOW (LIME AND CHILLI STEAMED SEABASS)     _____	<u>18.95</u>
whole sea bass, filleted and steamed with lime juice, garlic and Thai chilli	

Fish dishes may contain bones.

Rice and Noodle Dishes

KOW PAD GAI (CHICKEN FRIED RICE)  _____	<u>10.95</u>
fried rice with chicken, egg and vegetables	
KOW PAD GUNG (FRIED RICE WITH PRAWNS)  _____	<u>11.95</u>
fried rice with king prawns, egg and vegetables	
PAD THAI GAI (CHICKEN PAD THAI)  _____	<u>11.95</u>
Thai style special fried noodles in a sweet tamarind sauce with chicken, bean sprouts, bean curd, preserved radish, egg and peanut	
PAD THAI GUNG (PRAWN PAD THAI)  _____	<u>12.95</u>
Thai style special fried noodles in a sweet tamarind sauce with king prawns, bean sprouts, bean curd, preserved radish, egg and peanut	
GOYTEOW PAD KIMOW ('DRUNKEN NOODLES')    _____	<u>12.95</u>
'drunken noodles' soft noodles stir-fried with Thai mixed greens, egg, crispy basil leaves, chilli and chicken or beef	
GOYTEOW PAD SI YEW (STIR FRIED SOFT NOODLES)  _____	<u>12.95</u>
soft noodles stir-fried with soy sauce, Thai mixed greens, egg and chicken or beef	

Accompaniments

KOW (JASMINE RICE)   _____	<u>2.75</u>
steamed fragrant rice	
KOW KAI (EGG FRIED RICE)  _____	<u>3.45</u>
egg fried rice	
KOW NEOW (STICKY RICE)   _____	<u>3.45</u>
Thai sticky rice	
GOYTEOW PLOW (PLAIN FRIED NOODLES)   _____	<u>3.95</u>
plain fried noodles with beansprouts	
MEE KROB (SWEET CRISPY NOODLES)  _____	<u>4.50</u>
sweet crispy noodles	
PAK KANNA FI DAENG (SMOKED MIXED GREENS)    _____	<u>8.95</u>
mixed greens stir-fried with yellow bean and chilli	
PAD PAK LUAM MIT (STIR FRIED MIXED VEGETABLES)  _____	<u>6.95</u>
stir-fried mixed vegetables	

 **LOW** chilli content  **MEDIUM** chilli content    **HIGH** chilli content

 CAN BE MADE GLUTEN FREE
 CAN BE MADE VEGAN
Please ask your server.
Please see overleaf for allergen information.



Vegetarian Starters

VEGETARIAN MIXED STARTER SELECTION PER PERSON _____	7.55
mushroom satay, spring rolls, sweetcorn cake and tempura vegetables	
SATAY HET (MUSHROOM SATAY) ⑥ ⑦ _____	7.55
mushroom satay, marinated mushrooms on skewers with peanut sauce (1)	
TEMPURA PAK (VEGETABLE TEMPURA) _____	6.45
mixed vegetables in tempura batter with dipping sauces (1)	
PO PIA JAY (VEGETARIAN SPRING ROLLS) ⑦ _____	6.25
vegetarian spring rolls served with sweet chilli dip (1)	
TOD MAN KOW POHD (SWEETCORN CAKES) _____	6.25
sweet corn cakes with cucumber and crushed peanut pickle (1)	

Vegetarian Soup

TOM YAM HET (HOT AND SOUR SOUP WITH MUSHROOMS) 1 1 ⑥ ⑦ _____	6.95
oyster mushrooms in spicy broth infused with lemon grass, galangal, kaffir lime leaf and Thai chilli	
TOM KA JAY (VEGETARIAN COCONUT SOUP) 1 ⑥ ⑦ _____	6.95
cauliflower in coconut milk infused with lemon grass and galangal	

Vegetarian Curry

GAENG PED PAK (VEGETARIAN RED CURRY) 1 1 ⑥ ⑦ _____	9.95
mixed vegetable red curry with coconut milk	
GAENG KEO WAN PAK (VEGETARIAN GREEN CURRY) 1 1 ⑥ ⑦ _____	9.95
mixed vegetable green curry with coconut milk	
MASSAMAN JAY (VEGETARIAN MASSAMAN) 1 ⑥ ⑦ _____	10.45
a rich yet mild curry with coconut milk, tofu, baby potato, shallots and peanuts	

Vegetarian Stir Fry

PREOWAN PAK (SWEET AND SOUR VEGETABLES) _____	8.95
sweet and sour vegetables	
MAKUA PAD PRIK (AUBERGINES WITH SWEET BASIL) 1 1 ⑥ ⑦ _____	8.95
aubergines stir fried with sweet basil leaves and Thai chilli	
PAD KING TOUHU (TOFU AND GINGER) ⑥ ⑦ _____	8.95
bean curd stir-fried with ginger and wood fungus mushrooms	
PAD KIMOW TOUHU ('DRUNKEN' TOFU) 1 1 ⑥ ⑦ _____	8.95
'drunken stir-fry' with bean curd, lime leaf and Thai chilli	

Vegetarian Noodle

PAD THAI JAY (VEGETARIAN PAD THAI) ⑥ ⑦ _____	9.95
Thai style special fried noodles in a sweet tamarind sauce with bean sprouts, bean curd, preserved radish, egg and peanut	
GOYTEOW PAD KIMOW JAY ('DRUNKEN' VEGETARIAN NOODLES) 1 1 ⑦ _____	10.95
'drunken noodles' soft noodles stir fried with Thai mixed greens, tofu, egg and crispy basil leaves	
KOW PAD PAK (VEGETABLE EGG FRIED RICE) ⑥ ⑦ _____	9.95
vegetable egg fried rice	

Allergies and intolerances

If you have a food allergy, intolerance or sensitivity, please let your server know before you order. They will be able to suggest the best dishes for you. Our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee our dishes are 100% free from these ingredients. Please note there are occasions in which our recipes change, so it is always best to check with your server before ordering.

Please note

Whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain.

Our staff receive 100% of tips.
VAT is included in all prices shown.



CHILLI BANANA

THAI RESTAURANT