appetizers

Khanom Pung Na Goong & Gai (ขนมปังหน้ากุ้ง & ไก่)	1	Prawn & chicken on toast topped with sesame seed, served with sweet chilli sauce	7.95
Satay Gai (สะเด๊ะไก่)	2	Skewers of marinated chicken, barbecued over a charcoal grill, served with peanut sauce.	8.95
Tord Mun Pla (ทอดมันปลา)	3	Deep-fried spicy fish cakes, served with a delicate sweet chilli sauce.	8.95
Phoa Piah Tord (เปาะเปี๊ยะทอด)	4	Deep-fried spring rolls stuffed with vegetables & vermicelli, served with a plum sauce.	7.95
Kanom Jeeb (ขนมจีบ)	5	Thai dim sum, (small steamed dumplings with chicken fillings), topped with garlic & light soya sauce.	6.95
Toong Tong (ถุงทอง)	6	Seafood golden bag, deep-fried, stuffed with prawns, crab meat, chicken & water chestnuts, served with a sweet chilli sauce.	8.95
Goong Hom Pha (กุ้งห่มผ้า)	7	"Prawns in a blanket", deep-fried marinated king prawns,wrapped in pastry, served with a sweet chilli sauce.	7.95
Peek Gai Tord Kratiem Prigthai (ปิกไก่ทอดกระเทียมพริกไทย)	8	Crispy deep-fried chicken wings, marinated with garlic & pepper in Thai style served with a sweet chilli sauce.	6.95
Mixed Hors d'oeuvres for two (สตาร์ทเตอร์รวม 2ที)	9	Prawns & chicken on toast, chicken satay, spring rolls, dim sum, prawns in a blanket & chicken wings. Minimum two persons.	19.90 (9.95 pp, min. 2 people)

soups

Tom Yum Goong (ตัมยำกุ้ง)	10 *	Hot & sour prawn soup, cooked with galangal, lemon grass, lime leaf, fresh chilli & mushrooms.	8.95
Tom Yum Gai (ดัมยำไีก่)	11 *	Hot & sour chicken soup, cooked with galangal, lemograss, lime leaf, chilli & mushrooms.	_{on} 7.95
Tom Khar Gai (ตัมข่าไก่)	12	Hot & sour chicken soup, cooked with coconut milk, galangal, lemon grass, lime leaf, chilli & mushrooms.	8.95
Poh Taek (โป๊ะแตก)	13 *	Hot & sour mixed seafood soup, served in a traditional clay pot. MINIMUM TWO PERSONS.	19.90 (9.95 pp, min. 2 people)
Kaeng Jeud Voon Sen (แกงจืดวุ้นเส้น)	14	A "Clear" vermicelli soup in Thai style.	8.95
Tom Yum Hed (ตัมยำเห็ด)	16 *	Hot & sour mushroom soup, cooked with galangal, lemongrass, lime leaf and chilli.	6.95

"Yum", or Thai salad, is a traditional Thai spicy salad, tossed in chilli, fresh mint, lime dressing and onions. Topped with a variety of fresh vegetables.

salads

Yum Voon Sen (ยำวุ้นเส้น)	17 *	Thai salad of clear vermicelli, with chicken & mushrooms.		11.95
Yum Neur (ยำเนือ)	18	Thai sliced grilled beef salad.		13.95
Yum Pla Muek (ยำปลาหมึก)	19	Thai squid salad.	1	12.95
Yum Talay (ยำทะเล)	20	Thai mixed seafood salad.		17.95
Plaar Goong (พล่ากุ้ง)	21	Thai grilled king prawn salad with lemon grass & kiffir leaf.		15.95
Somtum (ส้มดำ)	22	A traditional Thai spicy, hot & sour carrot & cabbage salad, served with tomato, green beans and crushed peanuts.		9.95

meat - poultry

main courses

Neur Phad Gapraow (เนื้อผัดกะเพรา)	23	Stir-fried beef with basil leaves, chilli & garlic.	11.95
Praew warn Neur (เปรี้ยวหวานเนื้อ)	24	Sweet & sour beef in Thai style with homemade tamarind sauce.	11.95
Neur Phad Nam Mun Hoi (เนื้อผัดน้ำมันหอย)	25	Stir-fried beef with green & red peppers in an oyster sauce.	11.95
Neur Phad Khing (เนื้อผัดขิง)	26	Stir fried beef with ginger, spring onion, fresh mushroom and soya bean.	11.95
Neur Tord Kratiem Prigthai (เนื้อทอดกระเทียมพริกไทย)	27	Stir-fried beef marinated with garlic & pepper sauce cooked in Thai style.	11.95
Praew Warn Gai (เปรี้ยวหวานไก่)	28	Sweet & sour chicken cooked in Thai style with homemade tamarind sauce.	10.95
Gai Phad Ma-Muang Himmapharn (ไก่ผัดเม็ดมะม่วงหิมพานต์)	29 *	Stir-fried chicken with cashew nuts & dried chilli.	10.95
Gai Kratiem Prigthai (ไก่กระเทียมพริกไทย)	30	Stir-fried chicken marinated with garlic & pepper sauce in Thai style.	10.95
Gai Phad Khing (ไก่ผัดขึง)	31	Stir fried chicken with ginger, spring onion, fresh mushroom and soya bean.	10.95
Gai Phad Gapraow (ไก่ผัดกะเพรา)	32	Stir-fried chicken with basil leaves, chilli & garlic.	10.95
Gai Phad Kao-Phod Onn (ไก่ผัดข้าวโพดอ่อน)	33	Stir-fried chicken with baby corn, onions & mushrooms cooked in Thai style.	10.95
Gai Phad Prig Khing (ไก่ผัดพริกขิง)	34	Stir-fried chicken with thai red curry paste, green beans & lime leaves.	11.95
Ped Kratiem Prigthai (เป็ดกระเทียมพริกไทย)	35	Stir-fried duck marinated with garlic & pepper sauce cooked in Thai style	15.95
Ped Makham (เป็ดมะขาม)	81	A whole duck breast infused with that herbs and spices until tender then flash fried to crisp the skin, topped with homemade tamarind sauce and crispy that shallots, served with green vegetables on the side.	18.95

main courses

Pla Lard Prig (ปลาราดพริก)	36 **	Pla Lard Prig Crispy thai tilapia fish fillet in a light batter topped with fresh chilli, garlic and holy basil.	
Pla Sam Rod (ปลาสามรส)	37	Crispy thai tilapia fish fillet in a light batter topped with tamarind and sweet chilli sauce.	17.95
Pla Nueng Manaow (ปลานึงมะนาว)	38	Steamed seabass with lemon, fresh chilli and garlic.	18.95
Pla Nueng See lew (ปลานึงซีอี๊ว)	39	Steamed seabass, infused with fresh ginger, spring onion, fungal and shiitake mushrooms.	18.95
Goong Preaw Warn (กังเปรียวหวาน)	40	Sweet & sour prawns in Thai style, with homemade tamarind sauce.	12.95
Goong Kratiem Prigthai (กุ้งกระเทียมพริกไทย)	41	Stir-fried prawns marinated with garlic & pepper, cooked in Thai style.	12.95
Goong Phad Gapraow (กังผัดกะเพรา)	42 **	Stir-fried prawns with basil leaves, chilli & garlic.	12.95
Goong Phad Kao- Phod Onn (กุ้งผัดข้าวโพดอ่อน)	43	Stir-fried prawn with baby corn & mushrooms in Thai style.	12.95
Goong Phad Prig Khing (กุ้งผัดพริกขิง)	44	Stir-fried prawns with Thai red curry paste, green bean & lime leaves.	12.95
Pla Muek Phad Kratiem Prigthai (ปลาหมืกผัดกระเทียมพริกไทย)	45	Stir-fried squid with garlic & pepper sauce.	12.95
Hoy Phad Gapraow (หอยผัดกระเพรา)	46 *	Stir-fried mussels with holy basil, chilli and garlic.	13.95
Gapraow Talay (กะเพราทะเล)	47	Stir-fried mixed spicy seafood with fresh chilli, garlic and holy basil.	18.95

curries

main courses

Kaeng Keaw Warn Goong/Neur/Gai (แกงเขียวหวานกุ้ง/เนือ/ไก่)	48	Thailand's famous "green curry" of either prawn, beef or chicken, cooked with coconut milk, fresh herbs and bamboo shoots. Prawn Beef Chicken	12.95 11.95 10.95
Kaeng Phed Goong/Neur/Gai (แกงเผ็ดกุ้ง/เนือ/ไก่)	49	A spicy "red curry" of either prawn, beef or chicken cooked in coconut milk, bamboo shoots and vegetables. Prawn Beef Chicken	12.95 11.95 10.95
Kaeng Massaman Neur/Gai (แกงมัสมันเนือ/ไก่)	50	A mild spicy Thai Muslim beef or chicken "red curry" cooked with coconut milk, cashew nuts & potatoes. Beef Chicken	13.95 12.95
Kaeng Panang Neur/Gai (พะแนงเนือ/ไก่)	51 * *	A mild spicy dry beef or chicken "red curry" cooked with coconut milk, crushed peanuts & lime leaves. Beef Chicken	12.95 11.95
Kaeng Phed Ped Yarng (แกงเผ็ตเป็ดย่าง)	52 *	A rich spicy duck "red curry" with coconut milk, pineapple & vegetables.	17.95
Kaeng <mark>Phar Gai</mark> (แกงป่าไก่)	53	A very hot & spicy "Jungle curry" with chicken and mixed vegetables.	12.95
Kaeng Phed Moo (แกงเผ็ดหมู) Kaeng Keaw Moo (แกงเขียวหวานหมู)	54 **	A medium spicy red or green pork curry, cooked with coconut milk, bamboo shoots, and mixed peppers.	12.95
Chu Chee Talay (ฉู่ฉีทะเล)	55 *	A mild spicy mixed seafood "red curry" cooked with green & red peppers in coconut milk with lemon grass & lime leaves.	18.95

pork

<mark>Moo Kratium</mark> (หมูกระเทียม)	77	Stir-fried pork marinated with garlic & pepper sauce	11.95
Moo Phad Prig Khing (หมูผัดพริกขิง)	78 *	Stir-fried pork with Thai red curry paste, green beans & lime leaves	12.95
Moo Gapraow (หมูกะเพรา)	79 **	Stir-fried pork with basil leaves, fresh chilli & garlic	12.95
Moo Praew Warn (หมูเปรียวหวาน)	80	Sweet & sour pork cooked Thai style, with homemade tamarind sauce.	12.95

rice

side orders

Kao Phad Subparot (ข้าวผัดสับปะรด)	56	Fried rice with pineapple, egg & prawns in Thai style.	12.95
Kao Phad Pi'sed (ข้าวผัดพิเศษทะเลรวม่)	57	Special fried rice with mixed seafood, in light Thai sauce.	15.95
<mark>Kao Suay</mark> (ข้าวสวย)	58	Thai steamed fragrant rice.	2.95
Kao Phad Khai (ข้าวผัดไข่)	59	Egg fried rice. Thai steamed fragrant rice fried with fresh eggs.	3.50
Kao Phad Goong (ข้าวผัดกุ้ง่)	60	Fried rice with prawns in light soya sauce & eggs.	12.95
Kao Phad Pak (ข้าวผัดผัก)	61	Egg fried rice with mixed vegetables in a light soya sauce.	9.95
Kao Phad Gai (ข้าวผัดไก่)	62 *	Fried rice with chicken & eggs in a light soya sauce.	10.95

side orders

ADD £2.00 FOR MAIN COURSE SIZE

Phad Thai Goong / Gai (ผัดไทยกุ้ง/ไก่)	63 *	Fried phad thai noodles with special homemade tamarind sauce, cooked with egg and beansprouts, served with crushed peanuts on the side.	Prawn Chicken	12.95 10.95
Phad Seeiyu Neur/Gai/Pak (ผัดชีอิ๊วเนื้อ /ไก่ / ผัก)	64	Fried flat white noodles with spring greens, egg and soya sauce.	Beef Chicken Veg	12.95 10.95 9.95
Phad Thai Jay (ผัดไทยเจ)	67 *	Fried phad thai noodles with special homer tamarind sauce, cooked with egg and bean served with crushed peanuts on the side.		9.95
Sen Mee Jay (ผัดเส้นหมีเจ)	68	Fried white fine noodles with spring onion, egg and soya sauce.	Beef Chicken Veg	12.95 10.95 9.95

vegetable

Phad Pak Pasom (ผัดผักรวม)	71	Stir-fried mixed vegetables in an oyster sauce.	7.95
Gapraow Pak (กะเพราผัก)	72	Spicy stir - fried mixed vegetables cooked with basil, fresh chilli and garlic.	9.95
Phad Broccoli (ผัดบร็อคโคลี)	73	Stir-fried broccoli in an oyster sauce.	7.95
Preaw warn Pak (เปรียวหวานผัก)	74	Sweet & sour mixed vegetables in Thai style.	9.95
Pak Faidang (ผักไฟแดง)	75	"Flaming wok" seared special Thai vegetables, cooked with fresh chilli, garlic and soya bean.	8.95
Kaengpak (แกงผัก)	76 *	A rich spicy mixed vegetable "red curry" cooked in coconut milk & bamboo shoots.	10.95
Prawn Crackers (ข้าวเกรียบไทย่)	82	Thai Prawn Crackers	3.50



Option A) 27.95 per person

Mixed Hors-d'oeuvres (สตาร์ทเตอร์รวม)

Prawns & chicken on toast, chicken wings, spring roll, Dim sum, crispy rice noodles & seaweed.

Kaeng Kaew Wan Gai (แกงเขียวหวานไก่)

** Thailand's famous "green curry" of chicken cooked with coconut milk, fresh herbs & bamboo shoots.

Neur Tord Kratiem Prigthai (เนือทอดกระเทียมพริกไทย)

Stir-fried beef marinated with garlic & pepper sauce, in Thai style.

Pad Pak Pasom (ผัดผักรวม)

Stir-fried mixed vegetables in oyster sauce.

Kao Suay (ข้าวสวย) Thai steamed fragrant rice.

Gluoy Tod (กล้วยทอด)

Banana fritter, ice cream OR coffee

Option B) 33.95 per person

Mixed Hors-d'oeuvres (สตาร์ทเตอร์รวม)

Prawns & chicken on toast, chicken wings, spring roll, Dim sum, crispy rice noodles & seaweed chicken satay, prawn in blanket.

Kaeng Phed Neur (แกงเผ็ดเนือ่) A rich spicy beef "red curry" cooked with coconut milk, Bamboo shoots & mixed vegetables

Goong Phad Khing (กุ้งผัดขึง่)

Stir fried prawn with ginger, spring onion, fresh mushroom and soya bean.

Gai Kratiem Prigthai (ไก่กระเทียมพริกไทย่)

Stir-fried chicken marinated with garlic & pepper sauce in Thai style.

Pad Pak Pasom (ผัดผักรวม)

Stir-fried mixed vegetables in oyster sauce

Kao Suay (ข้าวสวย) Thai steamed fragrant rice.

Gluoy Tod (กลัวยทอด) Banana fritter, ice cream OR coffee



Option C) 43.95 per person

	Option C) 45.95 per person
Mixed Hors-d'oeuvres (สตาร์ทเตอร์รวม)	** Fish cake, chicken satay, prawns & chicken on toast, chicken wings, spring roll, Dim sum, crispy rice noodles & seaweed,
Tom Yum Gai (ตัมยำไก่)	 Hot & sour chicken soup, cooked with galangal, lemon grass, lime leaf, chilli & mushrooms.
Kaeng Panang Moo (พะแนงหมู)	 A mild spicy dry Pork " red curry " cooked with coconut milk, crushed peanut and lime leaves.
Gai Phad Gapraow	** Stir-fried chicken with holy basil leaves, fresh chilli & garlic.
(ไก่ผัดกะเพรา) Ped Kratiem Prigthai (เปิดกระเทียมพริกไทย)	Stir-fried duck marinated with garlic & pepper sauce cooked in Thai style
Goong Praew Warn (กุ้งเปรียวหวาน)	Sweet & Sour prawn Thai style with homemade tamarind sauce
Phad Thai Jay (ผัดไทยเจ)	 Fried Thai noodles with beansprouts & egg served with crushed peanuts.
Kao Phad Khai (ข้าวผัดไข่)	Egg fried rice.
Gluoy Tod (กล้วยทอด)	Banana fritter, ice cream OR coffee
	Option D) 29.95 per person VEGETARIAN OPTION

Mixed Hors-d'oeuvres (สตาร์ทเตอร์รวม)	Vegetables on toast, spring rolls, corn cake, tofu satay, seaweed & crispy rice noodles.
Kaeng Keow Wan Puk (แกงเชียวหวานผัก)	Green curry with mixed vegetables & coconut milk
Preaw Wan Mun Tod (เปรียวหวานมันทอด)	Sweet & sour potatoes Thai style with homemade tamarind sauce.
Toa Hoo Phad King (เต้าหู้ผัดขิง)	Stir fried tofu with mushroom, ginger, spring onion and soya bean.
Phad Thai Jay (ผัดไทยเจ)	Fried Thai noodles with mixed vegetables, egg & peanuts
Kao Suay (ข้าวสวย)	Thai steamed fragrant rice.
Gluoy Tod (กลัวยทอด)	Banana fritter, ice cream OR coffee