

Spice Guide

 **Mild**  **Medium**  **Hot**  **Extra hot**

If you would like to request your favourite or any dishes that you can't see on the menu, please ask your waiter/waitress.



This dish is gluten-free, but please note we do not operate in a dedicated gluten free kitchen area.



This dish is suitable for vegetarians, but please note we do not operate in a dedicated vegetarian kitchen area.



This dish is suitable for vegan but please note we do not operate in a dedicated vegan kitchen area.

All of our dishes are prepared in kitchens where nuts and flour are commonly used. Unfortunately, we cannot guarantee that our dishes are free from traces of these products. All dishes may contain items not mentioned in the menu descriptions like **garnish salad, carrot, pepper, herbs, basil, coriander, parsley etc.**; some products may contain small bones.

Please notify your server (before ordering), if you have a particular allergy or requirement!!



Cereals containing gluten, namely: **wheat** (such as spelt and Khorasan wheat), rye, barley, oats



Crustaceans for example prawns, crabs, lobster, crayfish



Eggs



Fish



Peanuts



Soybeans



Milk



Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts



Celery (including celeriac)



Mustard



Sesame



Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit



Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta



Molluscs like clams, mussels, whelks, oysters, snails and squid

THAI STARTERS

Chicken Satay £5.25

Our classic dish of chicken bamboo skewers, carefully grilled over charcoal, served with homemade peanut sauce. (Contain nut)

Chicken Gyoza £5.99

Pan fry chicken dumpling filled with mince chicken, cabbage, onion, garlic, chives served with soy sauce.

Thai Sriracha wings £5.25

Marinated chicken wings with herbs, spices, served with Thai Sriracha chilli sauce.

Chicken spring rolls £5.25

Thai style spring rolls with chicken, glass noodle and vegetable served with a sweet chilli sauce.

King prawn spring rolls £6.25

King prawn marinated together with Thai herbs, garlic, black pepper, coriander on spring roll pastry served with sweet and sour plum sauce.

Spicy Thai Fish Cake £6.25

Classic Thai fish cakes blended with our special recipe of green beans and red curry paste.

Salt and chilli calamari £6.25

Crispy squid ring in light batter toss with salt, pepper, chilli and Thai spices served with plum sauce.

Prawn Tempura £6.25

Deep fried prawn in light batter served with sweet chilli sauce dip.

Sai krok Isan £6.25

A fermented sausage originating in the northeastern provinces of Thailand. It is made with mince pork, garlic thai herb and spice.

Thai mixed starter Platter

£8.99 per person

(Minimum for 2 people)



The ultimate starter selection of chicken satay, chicken spring rolls, chicken gyoza dumpling, chicken wings and spicy Thai fish cakes, served with sweet chilli sauce peanut sauce. (Contain nut)

26 Thai Marine Platter

£11.95 per person


(Minimum for 2 people)





The ultimate seafood starter selection of Spicy Thai fish cakes, Prawn's tempura, Hot and sour calamari, Steam king prawn with authentic Thai tom kha sauce and King prawn spring rolls served on a sharing platter with a sweet and sour plum sauce & a sweet chilli sauce.

SOUP

Tom yum Soo Sar

Chicken £ 5.95 

King prawn £ 6.25  

Thai traditional hot and sour soup with chicken or king prawn, mushrooms, lemongrass, galangal, roasted chilli and lime leaves flavoured with Thai herbs.

Authentic Tom Kha

Chicken £ 5.99

King prawn £ 6.50 

A rich and fragrant young coconut soup cooked with galangal, lemongrass, mushrooms, lime leaves, with fresh chilli, flavoured with Thai herb.

A- LA- CARTE MAIN DISHES

(All a la carte items are served on its own side order or rice may require if you looking for the dish with included side order such rice etc., please see special of the day and set menu items)


STIR FRIED DISHES

PAD GRAPRAO     

Chicken £ 9.50, Prawn £12.95 


Thai basil stirrs fried. Street-style stir fried with fresh chillies, garlic, green beans and hot basil leaves.

PAD PREAW WAAN   

Chicken or Pork £ 9.50, Prawn £12.95 


Sweet and sour battered chicken, pork or prawn sautéed in a sweet and sour sauce with pineapple, peppers, onions and cherry tomatoes.

PAD MED CASHEW NUTS       

Chicken or Pork £ 9.50, Prawn £12.95 

A popular traditional dish of stir-fried battered chicken, pork or prawn with cashew nuts, onions, carrot, pepper, mushrooms tossed with mild chilli paste. (Contain nut)

PAD SAM ROD    

Chicken or Pork £ 9.50, Prawn £12.95 







A three flavour stir fried battered chicken, pork or prawn with, onions, carrot, pepper tossed with a sweet and sour chilli sauce.

PAD PRIK PAO       **Prawn £12.95**

Prawn stirrs fried with roasted chillies, mushrooms, carrots, peppers, onions and sweet basil.

PAD PRIK THAI DAM       **Prawn £12.95**

Black pepper stirrs fried, prawn stir fried with onions, peppers, spring onions and black pepper sauce.

PAD CHAA KUNG 12.95      

A very fresh and flavoursome dish prawns stir fried together in aromatic Thai herbs; fresh chilli, spicy green peppercorns and hot basil leaves.

THAI CURRY

Chicken £10.95 Pork £11.95 Beef £12.95 Prawn £13.95 Jumbo King Prawn £21.95

Kaeng Khiao Wan



Thai green curry, a renowned classic curry made from fresh young green chillies, shallots, garlic, galangal, lemongrass, kaffir lime peel, cilantro roots (coriander) and cumin seeds, white peppercorns, cook in coconut milk and vegetable served on a hot Thai clay pot.

Kaeng Phed



Red Curry is a popular Thai dish made from red chilli peppers, garlic, shallots, galangal, shrimp paste, kaffir lime peel, coriander root, coriander seeds, cumin seeds, peppercorns and lemongrass, cooked with coconut milk and vegetable served on a hot Thai clay pot.

Massaman



Massaman Curry is a rich, relatively mild Thai curry made from spices that are not frequently used in other Thai curries. Cardamom, cinnamon, cloves, star anise, cumin, bay leaves, nutmeg, shallots and tamarind paste cooked with coconut milk, potatoes served on a hot Thai clay pot massaman is one of the favourite dishes of the Thai Royal Family, dating back to the 16th Century. (Contain nut)

Phanang



Phanang Curry is a rich creamy made from dried chili peppers, galangal, lemongrass, kaffir lime zest, coriander root, coriander seeds, cumin seeds, garlic, shallot, cooked in stir fried style, vegetable, pepper and topped with coconut cream.

MEAT, STEAK, GRILLED

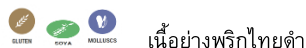
Weeping Tiger



£16.99

Traditional Thai grilled marinated beef served on a sizzling plate, topped with spicy tamarind sauce made from Cumin, Ginger, Red Chilli Powder, tamarind, lime juice and Thai spices (How would you like the spiciness? mild/medium / hot/ extra hot).

Steak Prik Thai Dam



£16.99

Traditional Thai grilled marinated beef served on a sizzling plate, topped with Thai style black pepper sauce made from fresh crush black pepper and Thai spice.

DUCK

Kaeng Phed Ped Yang แกงเผ็ดเป็ดย่าง **£15.99**

Roasted Duck Curry is a medium hot, sweet, slightly sour from the pineapples, in Thailand this recipe is often served at special events, such as a wedding or formal ceremony made from red chilli peppers, garlic, shallots, galangal, shrimp paste, kaffir lime peel, coriander root, coriander seeds, cumin seeds, peppercorns and lemongrass, cooked with sliced duck breast, pineapple and cherry tomato served on a hot Thai clay pot.

Kaeng Khiao Wan Ped แกงเขียวหวานเป็ด **£15.99**




Roasted duck green curry, a renowned classic curry made from fresh young green chillies, shallots, garlic, galangal, lemongrass, kaffir lime peel, cilantro roots (coriander) and cumin seeds, white peppercorns, cooked with sliced duck breast fillet and vegetable served on a hot Thai clay pot.

Ped Yang Nam Tok เป็ดย่างน้ำตก **£15.99**

Traditional Thai grilled marinated duck breast originating in the northeastern provinces of Thailand served on a sizzling plate, topped with Thai style sauce made from fresh tamarind, ground rice, crush chilli and Thai spice.

FISH AND SEAFOOD

Keang som แกงส้ม **Sea bass fillet £14.95 Prawn £ 12.95**

Sea bass fillet with hot and spicy Thai jungle curry (spicy water base curry) popular in central Thailand. The curry is characteristic for its a little sour taste, which comes from tamarind made from bird's eye chillies, shallots and vegetable being very hot and spicy but really light. (May contain small bones.).   




Nung Manao ปลาหนึ่งมะนาว **Sea bass fillet £14.95 Prawn £12.95**

Steamed Fish with Lime and Garlic chilli, Sea bass fillet steamed in a sauce (or more like a soup because it light and low calories.) made with lots of fresh lime juice, garlic, and chillies being sour, spicy, garlicky. (May contain small bones.).

Pla Sam rod    ปลาสามรส

sea bass fillet **£14.95**

Pan-fried Fish with Three-flavour's Sauce, Sea bass fillet served with three flavours, the flavours being spicy, sweet and sour made from red finger chilli pepper, yellow finger chilli pepper, Thai small garlic, coriander root, tamarind and palm sugar (may contain small bones.).

Pla Ma Kham    ปลาทอดซอสมะขาม

sea bass fillet **£14.95**

Sea bass fillet with tamarind sauce, fried sea bass fillet and served with tangy tamarind sauce (may contain small bones.).

Pla Neung Khing      ปลาหนึ่งขิง

sea bass fillet **£14.95**

Steamed sea bass fillet with Thai ginger sauce, a classic dish with a touch of Asian influence, ginger, soya bean paste, garlic, chilli and top with leek and onion.

Chu Chee Pla      ปลาฉู่ฉี่

sea bass fillet **£14.95**

Sautéed sea bass fillet in Red Curry Sauce, chu Chee is the traditional curry sauce for fish or seafood made from red chilli peppers, garlic, shallots, galangal, shrimp paste, kaffir lime peel, coriander root, coriander seeds, cumin seeds, peppercorns and lemongrass, cooked with coconut milk.

Pla Neung Si-Ew     ปลาหนึ่งซีอิ้ว

sea bass fillet **£14.95**

Steamed sea bass fillet with Soy Sauce, a healthy dish that's great for anyone who love mild natural flavoured, soy sauce, plum sugar and onion.

Sea Bass Nam Tok     ปลาน้ำตก

sea bass fillet **£14.95**

Fried fish served with Thai Isan Nam Tok sauce from ground roasted rice, ground dried chillies, fish sauce, lime juice, shallots, spring onion and Thai herbs.

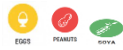
Kung Yai Rad Prik    กุ้งใหญ่ราดพริก

Jumbo King Prawn £21.95

Jumbo king Prawn with Tamarind chilli Sauce is served with battered Jumbo king Prawn fried until crispy and then covered with a sweet, sour, spicy sauce made from tamarind, garlic, palm sugar and chillies.

NOODLE

Pad Thai



Chicken £9.95 Pork £10.95 Beef or Prawn £12.95

The national dish of Thailand is a stir-fried rice noodle dish commonly served as a street food and at casual local eateries in Thailand. It is made with rice noodles, which are stir-fried with eggs, flavoured with tamarind pulp, fish sauce, shallots, palm sugar, lime juice, chopped roast peanuts, bean sprouts, pickled radishes and turnips, leek, spring onion.

SIDE DISHES

Thai Steam Rice £2.99

Thai Sticky Rice £3.99

Thai Coconut Rice £3.50

Eggs fried rice £3.25 Four circular allergen icons: a green circle with a soybean labeled 'SOYA', a yellow circle with a cracked egg labeled 'EGGS', a brown circle with a wheat stalk labeled 'GLUTEN', and a blue circle with a shell labeled 'MOLLUSCS'.






Chips £2.99 A brown circular allergen icon with a wheat stalk labeled 'GLUTEN'.

Hot and spicy chips £3.25 Three circular allergen icons: a brown circle with a wheat stalk labeled 'GLUTEN', a pink circle with a sesame seed labeled 'SESAME SEED', and a teal circle with a fish labeled 'FISH'.

Stir fried noodle £4.50 Four circular allergen icons: a green circle with a soybean labeled 'SOYA', a yellow circle with a cracked egg labeled 'EGGS', a brown circle with a wheat stalk labeled 'GLUTEN', and a blue circle with a shell labeled 'MOLLUSCS'.

VEGETARIAN AND VEGAN

STARTERS

Mini veggie spring roll £ 4.99     

Deep fried spring roll pastry stuff with carrot, pepper, mixed vegetable, sweet corn, served with sweet chilli sauce.

Sour and spicy onion ring £ 4.99      






Crispy onion ring in light batter toss with salt, pepper, chilli and Thai spices served with a sweet plum sauce dip.

TOFU Tod £ 5.25     






Deep fried white fresh TOFU, served with peanut tamarind sauce dip.

Vegetable tempura £ 5.99   

Mixed vegetable in light batter served with a sweet chilli sauce.

Sweet corn fritters £ 4.99     

Sweet corn deep fried in coconut batter served with a sweet chilli sauce.

Yasai Gyoza £ 5.99     

Pan fry vegetable dumpling stuffed with cabbage, onion, garlic, chive, served with soy sauce.



SOUP

Tom yum Soo Sar   

Mushroom £ 4.99 

Thai traditional hot and sour soup with mushrooms, lemongrass, galangal, roasted chilli and lime leaves flavoured with Thai herbs.

Authentic Tom Kha  

Mushroom £ 4.99  

A rich and fragrant young coconut soup cooked with galangal, lemongrass, mushrooms, lime leaves, with fresh chilli, flavoured with Thai herb.

VEGIE MAINS

STIR FRIED DISHES

Mixed vegetable £8.50, Red Bean and vegetable £8.99, Tofu and vegetable £9.25

PAD GRAPRAO ผัดกระเพรา

Thai basil stirrs fried. Street-style stir fried with fresh chillies, garlic, green beans and hot basil leaves.

PAD GREEN CHILLI ผัดพริกแกงเขียว

Stir fried green chilli paste made from green chilli peppers, garlic, shallots, galangal, kaffir lime peel, coriander root, coriander seeds, cumin seeds, peppercorns and lemongrass with mixed vegetable.

PAD MED CASHEW NUTS ผัดเม็ดมะม่วง

A popular traditional dish of stir fried with cashew nuts, onions, carrot, pepper, mushrooms tossed with mild chilli paste. (Contain nut)

PAD RED CHILLI ผัดพริกขิง

Stir fried red chilli paste made from red chilli peppers, garlic, shallots, galangal, kaffir lime peel, coriander root, coriander seeds, cumin seeds, peppercorns and lemongrass with mixed vegetable.

CURRY

Mixed vegetable £8.50, Red Bean and vegetable £8.99, Tofu and vegetable £9.25

Kaeng Khiao Wan แกงเขียวหวาน

Thai green curry, a renowned classic curry made from fresh young green chillies, shallots, garlic, galangal, lemongrass, kaffir lime peel, cilantro roots (coriander) and cumin seeds, white peppercorns, cooked with coconut milk and mixed vegetable served on a hot Thai clay pot.

Kaeng Phed แกงเผ็ด

Red Curry is a popular Thai dish made from red chilli peppers, garlic, shallots, galangal, kaffir lime peel, coriander root, coriander seeds, cumin seeds, peppercorns and lemongrass, cooked with coconut milk and mixed vegetable served on a hot Thai clay pot.

Massaman Jay



Massaman Curry is a rich, relatively mild Thai curry made from spices that are not frequently used in other Thai curries. Cardamom, cinnamon, cloves, star anise, cumin, bay leaves, nutmeg, shallots and tamarind paste cooked with coconut milk, potatoes and mixed vegetable served on a hot Thai clay pot massaman is one of the favourite dishes of the Thai Royal Family, dating back to the 16th Century. (Contain nut)

Phanang Jay



Phanang Curry is a rich creamy made from dried chili peppers, galangal, lemongrass, kaffir lime zest, coriander root, coriander seeds, cumin seeds, garlic, shallot, cooked in stir fried style with sliced coconut milk, mixed vegetable, pepper and topped with coconut cream.

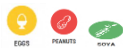
Kaeng Pha Jay



This dish is made with herbs and plants found in the Thai jungles it is healthy absolutely low calories but extremely hot! Cooked from water base with mushrooms, and mixed vegetable.

NOODLE

Pad Thai Jay



£8.95

The national dish of Thailand is a stir-fried rice noodle dish commonly served as a street food and at casual local eateries in Thailand. It is made with rice noodles, which are stir-fried with eggs, flavoured with tamarind pulp, fish sauce, shallots, palm sugar, lime juice, chopped roast peanuts, bean sprouts, pickled radishes and turnips, leek, spring onion and cabbage.