

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 our staff



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

NIBBLES, APPITIZERS

Thai prawn cracker  £3.50  

A classic deep fried Thai prawn cracker, Tapioca flour, Shrimp (crustacean), Garlic, Sugar, Salt, Pepper served with Thai sweet chilli and cucumber relish. (Contain Crustaceans)

Thai Vegan cracker £3.25   

Deep fried Thai prawn cracker, Tapioca Starch, Carrot, Taro, Pandan leave, Pumpkin, Sweet potato, Garlic, Sugar, Salt, Pepper served with Thai sweet chilli and cucumber relish.

Pork Crunch £3.50 

*Deep fried sun dried Pork Rind, salt, pepper, vital **wheat** gluten, no sugar, no starch.*

Whole Almond £3.50  

Pure unseason whole almond. (Contain Nuts)

Mixed Olive £2.50     (option)

*Marinated mixed olive in Thai sweet and sour relish, **KETO version** : only Marinated in brine salt water no sugar. (Please state before ordering.)*

THAI TAPAS, STARTERS

For Tapas option: Our dishes come out of the kitchen as and when they are ready, therefore it is advised you order as a group rather than individually.

Chicken Satay £5.95    

Our classic dish of chicken bamboo skewers, carefully grilled over charcoal, served with homemade peanut sauce and cucumber relish. (Contain peanuts, Mustard, Soybean)

Chicken Gyoza £6.25    **Vegetable Gyoza** £ 5.99  

*Pan fry chicken or vegetable dumpling filled with mince chicken or vegetable, cabbage, onion, garlic, chives served with soy sauce. (Contain **Wheat, Sesame, Soybean**)*

Thai Sriracha wings £5.95    (,  option)

Fried battered marinated chicken wings with salt and pepper tossed with Thai sriracha chilli sauce, served with cucumber relish. (Contain **Wheat**) **Gluten free version:** can use alternative corn flour, rice flour or Tapioca flour. **KETO version :** flourless, lighty season with virgin himalayan pink salt and pepper served with chilli, garlic, stevia, lemon sauce. (Please state before ordering.)

Chicken spring rolls £5.25     **Veggie spring rolls £ 4.99**    

Thai style spring rolls with mince chicken or vegetarian, glass noodle, water chestnut and vegetable served with a sweet chilli sauce. (Contain **Wheat, Milk, soybean, Molluscs**)

Prawn spring rolls £6.25      

Prawn marinated together with Thai herbs, garlic, black pepper, coriander, water chestnut on spring roll pastry served with a sweet chilli sauce. (Contain **Wheat, Milk, soybean, Molluscs, sesame, crustaceans**)

Spicy Thai Fish Cake   **£6.25**   

Classic Thai fish cakes blended with our special recipe of green beans and red curry paste served with a sweet chilli sauce and cucumber relish. (Contain **Fish, eggs, crustaceans**)

Salt and chilli calamari   **£6.50**    

Crispy squid ring in light batter toss with salt, pepper, chilli and Thai spices served with a sweet chilli sauce. (Contain **Fish, Wheat, crustaceans, Molluscs**)

Prawn Tempura £6.25      **Vegetable tempura**   **£ 5.99** 

Deep fried prawn or Mixed vegetable in light batter served with sweet chilli sauce. (Contain **Wheat, Milk, Molluscs, sesame, crustaceans**)

Roti Pharatha   **£5.99**    

Pan fried Asian roti pastry with egg and cheese top with sriracha chilli sauce and wasabi mayo (May Contain: Nuts, Soya. Contains: **Wheat, Milk, Egg**)

Sai krok Isan £6.25

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

Hot and sour Prawn £8.95 (, option)

Pan fried prawn in Thai creamy hot and sour sauce served with garlic bread. (Contain **Wheat, Milk, crustaceans**) **Gluten free version:** can change garlic bread with rice paper. **KETO version :** flourless, lighty season with virgin himalayan pink salt chilli, stevia, lemon and pork crunch. (Please state before ordering.)

Octopus balls, Takoyaki £8.95

Pan fried Octopus ball with Thai style BBQ sauce and top with wasabi mayo. (Contain **Wheat, Mustard, crustaceans, molluscs, Egg, fish**)

Baby scallop OB cheese £8.95 (, option)

Grilled Baby scallop with Thai seafood sauce top with mixed four cheese. (Contain **Milk, molluscs, fish**) **KETO version :** virgin himalayan pink salt, chilli, stevia, lemon sauce top with four cheese no sugar. (Please state before ordering.)

Vegan summer rolls £4.99

Fresh light and healthy fat free summer rolls are filled with rice noodles, lettuce, vegetable and fresh herbs made from gluten free rice paper served with our fresh chilli and sesame sauce. (Contain **Sesame**)

Egg Burrito Thai basil £8.50

A Thai basil chicken rice wrap on fried egg, chilli, garlic and basil leaves. (Contain **Wheat, molluscs, Egg**)

Pan fried Halloumi Cheese £6.95 (option)

Pan fried Halloumi cheese with chilli, garlic, lemon and Thai herbs. (Contain **Milk**) **KETO version :** no sugar in sauce alternatively use stevia (Please state before ordering.)

Mixed Tapas Platter

£8.99 per person

(Minimum for 2 people)



The ultimate starter selection of chicken satay, chicken spring rolls, chicken wings and chicken Tom Yum with garlic bread served on a sharing platter with assorted Thai dipping sauce.

Mixed seafood 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 garlic bread served on a sharing platter with a sweet chilli sauce and cucumber relish.

SOUP

THAI TOM YUM

Chicken £ 5.99



King prawn £ 6.25



Mushroom £ 4.99



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

Authentic Tom Kha



Chicken £ 5.99

King prawn £ 6.50



Mushroom £ 4.99



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 แกงเผ็ดเบ็ดอย่าง **£16.65**

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.

Kaeng Khiao Wan Ped **£16.65**

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. **KETO option:** Virgin pink salt, stevia, concentrate coconut milk, non-starchy vegetable and no sugar.




Ped Yang Nam Tok เบ็ดย่างน้ำตก **£16.65**

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 £16.49 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.)   

Pla Ma Kham ปลาทอดซอสมะขาม **sea bass fillet £16.49**

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

Pla Sam rod     ปลาสามรส sea bass fillet **£16.49**

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 Sauce Khing      ปลาขิง sea bass fillet **£16.49**

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 spring onion.

Chu Chee Pla      ปลาชุ้ sea bass fillet **£16.49**



Pan fried 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 Manao      Sea bass fillet **£16.49**

*Pan fried seabass fillet with Lime and Garlic chilli, made with lots of fresh lime juice, garlic, and chillies being sour, spicy, garlicky. **KETO option:** Virgin pink salt, stevia, Thai sweet basil, lime juice, and garlic no sugar fried with pure coconut oil. (May contain small bones.).*

Sea Bass Nam Tok     ปลาน้ำตก sea bass fillet **£16.49**

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

Chips £2.99

Hot and spicy chips £3.25

Stir fried noodle £4.50

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.

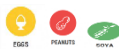
Kaeng Pha Jay



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.