

# 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 served with a sweet chilli 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, chicken wings and spicy Thai fish cakes, served with sweet chilli sauce peanut sauce. (Contain nut)

## Thai Marine Platter

£11.95 per person

(Minimum for 2 people)



The ultimate seafood starter selection of Spicy Thai fish cakes, Prawns 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 is 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 savers menu and set menu items)

## STIR FRIED DISHES

### PAD GRAPRAO




Chicken £ 9.50, Prawn £10.95 

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

### PAD PREAW WAAN




Chicken or Pork £ 9.50, Prawn £10.95 

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

### PAD MED CASHEW NUTS




Chicken or Pork £ 9.50, Prawn £10.95 

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 £10.95 

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 £10.95

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

### PAD PRIK THAI DAM



Prawn £10.95

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

### PAD CHAA KUNG 11.95



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, pork £9.95

Beef, Prawn  10.95

King Prawn  (4) 16.95

### **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 chilli 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**



**£15.99**

*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**



**£15.99**

*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** **£14.95**

*Roasted duck breast fillet 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** **£14.95**

*Roasted duck breast fillet 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** **£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**

Sea bass 1 fillet **£10.95** whole 2 fillets **£16.95** Prawn  **£10.95**

*Sea bass fillet or prawn with hot and spicy Thai jungle curry (spicy water base curry) popular in central Thailand. The curry is characteristic for its a little sweet 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.).*   

### **Neung Manao**

Sea bass 1 fillet **£10.95** whole 2 fillets **£16.95** Prawn  **£10.95** King prawn  3-4 **£16.95**

*Steamed Fish with Lime and Garlic chilli, Sea bass fillet, prawn or king prawn 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

1 fillet **£10.95** whole 2 fillets **£16.95**

*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

1 fillet **£10.95** whole 2 fillets **£16.95**

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

## Pla Neung Khing

1 fillet **£10.95** whole 2 fillets **£16.95**

*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 chilli pepper and onion.*

## Chu chee Pla

1 fillet **£10.95** whole 2 fillets **£16.95**

*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

1 fillet **£10.95** whole 2 fillets **£16.95**

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

## Sea Bass Nam Tok

1 fillet **£10.95** whole 2 fillets **£16.95**

*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

**£16.95**

*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, pork £9.95

Beef £10.95

Prawn  £11.95

*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, 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** 

**Plain noodle £4.50** 

# VEGETARIAN AND VEGAN

## STARTERS

**Mini veggie spring roll** £ 4.99      

*Deep fried spring roll pastry stuff with carrot, cabbage, bean sprouts, vermicelli, served with a sweet chilli sauce.*

**Chilli onion ring**  £ 4.99    

*Crispy onion ring in light batter served with Thai chilli sauce.*

**TOFU Tod**  £ 5.25    

*Deep fried TOFU, served with peanut tamarind sauce dip and a sweet chilli sauce.*

**Vegetable tempura** £ 5.99    

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

**Sweet corn fritter** £ 4.99     

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

**Yasai Gyoza** £ 5.99     

*Pan fried Vegetable Dumplings 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

#### **PAD GRAPRAO**

Mixed vegetable £8.50 , Red Bean and vegetable £8.99

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

#### **PAD PREAW WAAN**

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

Sweet & sour veggie sautéed in sweet and sour sauce with pineapple, peppers, onions and tomatoes.

#### **PAD MED** **CASHEW NUTS**

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

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

#### **PAD SAM ROD**

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

A three flavour stir fried with, onions, carrot, pepper tossed with a sweet and sour chilli sauce.

### CURRY

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

#### **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, cooked with coconut milk and mixed 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, 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

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## 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 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, stir-fried with eggs, , mixed vegetable flavoured with tamarind pulp, shallots, palm sugar, lime juice, chopped roast peanuts, bean sprouts, pickled radishes and turnips, leek, spring onion.*