NIPA THAI's Signature Dishes

Appetisers

RUAM MITR 24.00

* Selection of chef's special Thai starters (for two persons)

KAO KRIEB PAK MOH

11.00

* Steamed rice wrap with sautéed chicken, shallots, roasted peanuts, crisp lettuce, fresh chillies and coriander

Soups

TOM KHA KAI 🥖

11.00

Chicken and coconut soup with lime leaf, mushrooms, galangal and lemongrass

TOM YUM KOONG 🥢

12.00

Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander

Salads

SOM TAM 🥖

11.00

* Green papaya salad with long beans, dried shrimp, cherry tomatoes and peanuts in a sweet and sour chilli dressing

NUEA NAM TOK 🥖

16.00

Spiced sliced grilled beef sirloin seasoned with chillies, Thai parsley and shallots served with crisp lettuce and fresh mint

SOM TAM KAI YANG 🥖

19.00

* Green papaya salad with long beans, dried shrimp, cherry tomatoes, peanuts in a sweet and sour chilli dressing and topped with grilled marinated chicken

YUM MA MUANG POO NIM

19.00

* Crispy soft-shell crab served with spicy mango salad, toasted cashews and coriander

NIPA THAI's Signature Dishes

Curries

KAENG KIEW WARN KAI // 16.00 Vibrant chicken and Thai aubergine in a spicy green coconut curry

KAENG MASSAMAN KAI / KAE Chicken 16.00 / Lamb 19.00 * Rich Massaman curry of coconut milk, onions, peanuts and new potatoes

CHOO CHEE KOONG/ HOY SHELL King Prawns 20.00 / Scallops 24.00 Red chilli paste, coriander and basil coconut broth

Pan Fried Dishes

PHAD KANA NAM MUN HOY Stir-fried Thai kale leaves with oyster sauce

10.00

KAI PHAD MED MA MUANG HIM MA PARN

16.00

* Chicken with cashew nuts and mushrooms in a light soy and oyster sauce

KAI HOR BAI TOEY

16.00

Golden fried chicken wrapped in Pandan leaves served with dark soy sauce

KOONG TOD KRA TIEM PRIG TAI

22.00

Stir-fried king prawns with pepper, coriander and crisp fried garlic

PLA SALMON TOD KUB KOONG SAB PRIG THAI ORN // 22.00 Crisp fried salmon, minced prawns, chilli, garlic, green peppercorn and sweet basil

Rice and Noodles

SANGUAN'S PHAD THAI KOONG MANGKORN

28.00

* Canadian Lobster with fried rice noodles, bean sprouts, spring onions, and eggs

SANGUAN'S PHAD THAI

14.00

* Fried rice noodles with bean sprouts, spring onions, eggs and prawns

Very Hot

NIPA 1

RUAM MITR * Selection of Chef's special Thai Starters Colombard, Monsoon Valley

TOM KHA KOONG 🥖

Prawns and coconut soup with mushrooms, lime leaf, galangal and lemongrass Shiraz, Monsoon Valley

KAENG MASSAMAN KAI

* Rich chicken Massaman curry of coconut milk, onions, peanuts and new potatoes

PHAD KRA PRAO PLA 🥖

Crisp fried Seabass with aromatic coriander, chillies and fried holy basil

PHAD PHAK RUAM MITR (V)
Fried mixed vegetables

KAO SUAY Thai Jasmine rice

ICE TIM KA TI
Coconut ice cream

Dessert wine Chenin Blanc, Monsoon Valley

KAFAE RUE CHA
Coffee or Tea

Price £35.00 per person excluding wine

Price £55.00 Per Person Including Selected of Thai wine, one glass each

For 2 persons minimum

NIPA 2

RUAM MITR * Selection of Chef's special Thai Starters Colombard, Monsoon Valley

TOM YUM KOONG 🥖

Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander Shiraz, Monsoon Valley

KAENG KIEW WARN KAI 🥖 Vibrant chicken and Thai aubergine in a spicy green coconut curry

NOR MIA FA RANG PHAD HOY SHELL Stir-fried fresh scallops with asparagus

SANGUAN'S PHAD THAI

* Fried rice noodles with bean sprouts, spring onions, eggs and prawns

KAO SUAY Thai Jasmine rice

POL LA MAI RUAM RUE ICE TIM KA TI Mixed fresh fruits or coconut ice cream Dessert Wine Chenin Blanc, Monsoon Valley

> KAFAE RUE CHA Coffee or Tea

Price £38.00 per person excluding wine
Price £58.00 Per Person Including Selected of Thai wine, one glass each
For 2 persons minimum

NIPA 3

RUAM MITR * Selection of Chef's special Thai Starters Colombard, Monsoon Valley

TOM YUM KAI

Spicy chicken soup with mushrooms, lemongrass, chillies and lime broth Shiraz Rosé, Monsoon Valley

PLA PHAD MED MA MUANG HIM MA PARN

* Fried seabass with cashews and mushrooms in a light soy and oyster sauce

KAENG KIEW WARN KAI 🥖

Vibrant chicken and Thai aubergine in a spicy green coconut curry

KOONG TOD KRA TIEM PRIG TAI Stir-fried prawns with garlic and pepper

NUEA NAM MUN HOY 🥖

Beef with onions, mushrooms and oyster sauce

SANGUAN'S PHAD THAI

* Fried rice noodles with bean sprouts, spring onions, eggs and prawns

KAO SUAY

Thai jasmine rice

Shiraz, Monsoon Valley

POL LA MAI RUAM RUE ICE TIM KA TI

Mixed fresh fruits or coconut ice cream

Dessert wine Chenin Blanc, Monsoon Valley

KAFAE RUE CHA Coffee or Tea

Price £40.00 per person excluding wine

Price £67.00 Per Person Including Selected of Thai wines one glass each
For 4 persons minimum

* = Contains Nuts

Slightly Hot

=Medium Hot

/// = Very Hot

Appetisers

RUAM MITR 24.00

* Selection of chef's special Thai starters (for two persons)

KAO KRIEB PAK MOH

11.00

* Steamed rice wrap with sautéed chicken, shallots, roasted peanuts, served with crisp lettuce, fresh chillies and coriander

SATAY KAI

* Char-grilled marinated chicken served with peanut sauce and cucumber relish

POR PIA TOD

Crisp spring rolls with glass noodles, cabbage and crab meat served with homemade sauce

POR PIA SOD

Fresh vegetables spring rolls with glass noodles, basil and prawns served with sweet chilli peanut sauce

TOD MUN PLA

12.00

Traditional Thai fish cakes served with cucumber relish and toasted peanut

POO NIM

Golden fried soft-shell crab served with sweet chilli sauce

TOONG NGERN YUANG

12.00

Crisp fried prawn dumplings served with homemade sauce

TOD MUN KOONG

12.00

Crisp fried succulent prawn cake served with plum sauce

KOONG PHAN TAKRAI

14.00

Deep fried marinated minced prawns wrapped in lemongrass, sweet chilli sauce

Soups

TOM KHA KAI 11.00 Chicken and coconut soup with mushrooms, lime leaf, galangal and lemongrass TOM YUM KAI 11.00 Spicy chicken soup with mushrooms, lemongrass, chillies and lime broth KAENG JUED WOON SEN KOONG KAI SUB 12.00 Fragrant prawn broth with glass noodle, Chinese mushroom, and spring onions TOM YUM KOONG 12.00 Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander PO TAEK 🥖 12.00 Spicy seafood soup with lemongrass, chillies and citrus



Fragrant vegetable broth with soft bean curd and spring onions

KAENG JUED TAO HOO (V)

11.00

Salads

SOM TAM 🥖

11.00

* Green papaya salad with long beans, dried shrimp, cherry tomatoes and peanuts in a sweet and sour chilli dressing

SALAD KHEAK

11.00

* Traditional salad of mixed leaves, bean sprouts, sweet onion, fried bean curd and hardboiled egg, topped with satay peanut sauce

NUEA NAM TOK



Spiced sliced grilled beef sirloin seasoned with chillies, Thai parsley and shallots, served with crisp lettuce and fresh mint

YUM NUEA 🥖



Spicy beef salad with cucumber, Thai celery and chillies

SUER RONG HAI 🥖

16.00

Soy marinated sliced, grilled sirloin of beef served with chilli sauce

YUM MA KHUA KOONG PAO 🥖

18.00

Spicy char grilled aubergine salad with grilled prawns and Thai spices

PLA KOONG

19.00

Grilled spicy prawn salad with lemongrass, shallots, mint and chillies

YUM MA MUANG POO NIM 🥖

19.00

* Crispy soft-shell crab served with spicy mango salad, toasted cashews and coriander

SOM TAM KAI YANG

19.00

* Green papaya salad with long beans, dried shrimp, cherry tomatoes, peanuts in a sweet and sour chilli dressing, topped with grilled marinated chicken

Curries

PANANG KAI 🥢 16.00 Dry and aromatic chicken red curry with coconut and lime leaf KAENG KA REE KAI 🖊 16.00 Mild yellow chicken curry with potatoes and onions KAENG KIEW WARN KAI 🥖 16.00 Vibrant chicken and Thai aubergine in a spicy green coconut curry KAENG PHED PED YANG 18.00 Red chilli, holy basil and coconut broth with roasted duck, pineapple and tomato KAENG MASSAMAN KAI / KAE Chicken 16.00 / Lamb 19.00 * Rich Massaman curry of coconut milk, onions, peanuts and new potatoes PHAD KIEW WARN TA LAY 🥖 22.00 Mixed seafood, Thai aubergine and basil poached in a rich green coconut curry CHOO CHEE KOONG/ HOY SHELL King Prawns 20.00 / Scallops 24.00 Red chilli paste, coriander and basil coconut broth KOONG PHAD PONG KA REE 22.00 A mild yellow curry of Stir-fried prawns, Thai celery, eggs and onions THAI RESTAURANT PLA PHAD CHAR 🥖 22.00 Fried sea bass with Thai aubergine, lemongrass, red chilli, lime, sweet basil and

peppercorns

Pan Fried Dishes

KOONG MANGKORN PHAD PRIG TAI DAM 30.00 Stir-fried lobster with chilli, coriander, onion, and black pepper NOR MIA FA RANG PHAD HOY SHELL 24.00 Stir-fried fresh scallops with asparagus PHAD PRIEW WARN KAI 16.00 Sweet and sour chicken with vegetables KAI PHAD MED MA MUANG HIM MA PARN 16.00 * Chicken with cashew nuts and mushrooms in a light soy and oyster sauce **KAI YANG** 16.00 Grilled marinated chicken served with chilli sauce KAI HOR BAI TOEY 16.00 Golden fried chicken wrapped in Pandan leaves served with dark soy sauce NUEA NAM MUN HOY 🥖 18.00 Beef with onions, mushrooms and oyster sauce KOONG TOD KRA TIEM PRIG TAI 22.00 Stir-fried prawns with pepper, coriander and crisp fried garlic PLA RAD PRIG 🥢 22.00 Crisp fried seabass with aromatic coriander, onion and chillies, topped with fried holy basil PHAD KRA PRAO KAI RUE KOONG 🥖 Chicken 16.00 / Prawn 22.00 Stir-fried with chillies and basil leaves KOONG PAO 🥖 22.00 Grilled king prawns served with spicy sauce PLA NUENG MA NAO 🧦 22.00 Steamed seabass in a garlic, lemon grass, lime leaf and chilli broth

Rice and Noodles

SANGUAN'S PHAD THAI * Fried rice noodles with bean sprouts, spring onions, eggs and prawns	14.00
KAO SUAY Thai jasmine rice	4.00
KAO KATI Steamed rice with coconut milk and pandan leaves	5.00
KAO NIEW Steamed glutinous rice	5.00
KAO PHAD KHAI Egg fried rice	6.00
KAO PHAD KAI Fried rice with chicken	12.00
KUEY TIEW PHAD SEE IEW KAI Wok Stir-fried rice noodles with chicken and oriental greens	12.00
KUEY TIEW PHAD KEE MAO KAI // Flat noodles Stir-fried with light soy and oyster sauce, chicken, mushroot tomatoes, basil and chillies	12.00 ms, cherry
KUEY TIEW KHUA KAI Wok Stir-fried rice noodles with chicken, egg and preserved turnips	12.00
KUEY TIEW LANCASTER Wok Stir-fried flat noodles with prawns, fish and chicken	14.00
KAO PHAD KOONG / POOR ESTAURANT Fried rice with prawns or crab meat	14.00

/// = Very Hot

Vegetarian Dishes

TOD MUN KAO POD 🥖 10.00 * Sweet corn fritter with sweet chilli sauce POR PIA TOD 10.00 Deep fried spring rolls filled with glass noodles, cabbage and oriental mushrooms TOM YUM HED SOD 🥢 10.00 Spicy mushroom soup with lime leaf and coriander SOM TAM 🥖 11.00 * Green papaya salad with long beans, cherry tomatoes and peanuts in a sweet and sour chilli dressing LARB HED 🥖 11.00 Spicy mushrooms seasoned with chillies, Thai parsley and shallots served with crisp lettuce and fresh mint KAENG DAENG PAK 🥖 12.00 Red chilli paste, basil and coconut broth with vegetables KAENG KIEW WARN PAK TAO HOO 🥖 12.00 Bean curd and vegetables in green curry KHAI KHUN CHAI 🥖 12.00 Thai omelette with preserved turnips, basil and chilli Side Dishes PHAD KRA PRAO TAO HOO 🥖 10.00 Stir-fried bean curd, mushrooms with chillies and basil leaves Nor mai fa rang phad tao hoo (V) \cup R A N10.00 Stir-fried asparagus with fried bean curd PHAD PHAK RUAM MITR (V) 10.00 Stir-fried mixed vegetables PHAD PRIEW WARN TAO HOO (V) 12.00 Stir-fried sweet and sour bean curd with mixed vegetables

=Medium Hot

= Very Hot

Slightly Hot

* = Contains Nuts