

# *Jintana Thai Cuisine*

## **MENU**



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[www.jintanathaicuisine.com](http://www.jintanathaicuisine.com)

# Jintana Set Menus

## JINTANA MENU

£18.95 PER PERSON

### MIXED STARTERS

KING PRAWN BLANKETS, PORK & SESAME TOAST, SWEET CORN FRITTERS AND VEGETABLE SPRING ROLLS.  
SERVED WITH SWEET CHILLI SAUCE AND PLUM SAUCE

### MAIN COURSES FOR TWO

GREEN CHICKEN CURRY 🌶️🌶️🌶️  
SWEET AND SOUR PORK  
STIR-FRIED SEASONAL VEGETABLES 🌱  
THAI JASMINE RICE

### MAIN COURSES FOR THREE

GREEN CHICKEN CURRY 🌶️🌶️  
PORK WITH GINGER AND CHILLIES 🌶️  
BEEF IN OYSTER SAUCE  
SWEET AND SOUR VEGETABLES 🌱  
THAI JASMINE RICE

### MAIN COURSES FOR FOUR

MUSSAMUN LAMB CURRY 🌶️🌶️  
DUCK IN OYSTER SAUCE  
SWEET AND SOUR PORK  
CHICKEN WITH GINGER AND CHILLIES 🌶️  
STIR-FRIED SEASONAL VEGETABLES 🌱  
THAI JASMINE RICE

## SEAFOOD MENU

£22.95 PER PERSON

### MIXED STARTER

CRAB CAKES, KING PRAWN BLANKETS, THAI FISH CAKES AND VEGETABLE SPRING ROLLS.  
SERVED WITH SWEET CHILLI SAUCE AND PLUM SAUCE

### MAIN COURSES FOR TWO

GREEN TIGER PRAWN CURRY 🌶️🌶️  
SWEET AND SOUR FISH  
STIR-FRIED SEASONAL VEGETABLES 🌱  
THAI JASMINE RICE

### MAIN COURSES FOR THREE

GREEN TIGER PRAWN CURRY 🌶️🌶️  
SWEET AND SOUR FISH  
CHU CHI SALMON RED CURRY 🌶️  
STIR-FRIED SEASONAL VEGETABLES 🌱  
THAI JASMINE RICE

### MAIN COURSES FOR FOUR

GREEN TIGER PRAWN CURRY 🌶️🌶️  
MIXED SEAFOOD IN SPICY SAUCE 🌶️🌶️  
SWEET AND SOUR FISH  
CHU CHI SALMON RED CURRY 🌶️  
STIR-FRIED SEASONAL VEGETABLES 🌱  
THAI JASMINE RICE

## VEGETARIAN MENU 🌱

£17.95 PER PERSON

### MIXED STARTER

VEGETABLE TEMPURA, DEEP-FRIED TOFU, SWEET CORN FRITTERS AND VEGETABLE SPRING ROLLS.  
SERVED WITH SWEET CHILLI SAUCE AND PLUM SAUCE

### MAIN COURSES FOR TWO

GREEN VEGETABLE CURRY 🌶️🌶️  
TOFU WITH GINGER AND CHILLIES 🌶️  
STIR-FRIED SEASONAL VEGETABLES  
THAI JASMINE RICE

### MAIN COURSES FOR THREE

GREEN VEGETABLE CURRY 🌶️🌶️  
TOFU WITH GINGER AND CHILLIES 🌶️  
SWEET AND SOUR VEGETABLES  
STIR-FRIED SEASONAL VEGETABLES  
THAI JASMINE RICE

### MAIN COURSES FOR FOUR

GREEN VEGETABLE CURRY 🌶️🌶️  
SWEET AND SOUR VEGETABLES  
PENANG CURRY WITH TOFU 🌶️  
TOFU WITH GINGER AND CHILLIES 🌶️  
STIR-FRIED SEASONAL VEGETABLES  
THAI JASMINE RICE

Please inform the waiting staff if you have any food allergies before ordering as it is not always possible to list all ingredients of dishes in the menu descriptions.

🌶️ Spicy

🌶️🌶️ More Spicy

🌱 Vegetarian

🌾 Gluten Free

# Soups

**TOM YUM GUNG** 🌶️🌶️🌶️ £5.95  
Hot and sour Tiger prawn soup with mushroom, galangal, lemon grass, kaffir lime leaves and chilli.

**TOM YUM GAI** 🌶️🌶️🌶️ £4.95  
Hot and sour soup with mushroom, galangal, lemon grass, kaffir lime leaves and chilli. Served with chicken.

**TOM YUM HED** 🌶️🌶️🌱🌶️ £4.50  
Hot and sour soup intensely flavoured with galangal, lemon grass, kaffir lime leaves and chilli. Served with mushroom.

**TOM KHA GUNG** 🌶️ £5.95  
Aromatic Thai coconut soup with galangal, lemon grass and kaffir lime leaves. Served with Tiger prawns.

**TOM KHA GAI** 🌶️ £4.95  
Aromatic Thai coconut soup with galangal, lemon grass and kaffir lime leaves. Served with chicken.

**TOM KHA HED** 🌶️🌱 £4.50  
Aromatic Thai coconut soup with galangal, lemon grass and kaffir lime leaves. Served with mushrooms.

**TOM JOOT GUNG** 🌶️ £5.95  
Light Glass Noodle soup with Tiger Prawn finished with a sprinkle of fried garlic and fresh coriander.

**TOM JOOT JAY** 🌱🌶️ £4.50  
Light Glass Noodle soup with tofu finished with a sprinkle of fried garlic and fresh coriander.

**POH TAEK** 🌶️🌶️🌶️ £6.25  
"Thai Fisherman soup". Mixed seafood in a spicy hot and sour soup flavoured with mushroom, galangal, lemongrass, Kaffir lime leaf, chilli and a splash of Mekhong Thai Whisky.

# Spicy Salads

**SOMTAM THAI** 🌶️🌶️🌱 £6.95  
The famous spicy green papaya salad. Shredded green papaya with carrot, cherry tomatoes, garlic and chillies pounded in a stone mortar together with Thai spices and cashew nut.

**SOMTAM GUNG** 🌶️🌶️ £8.50  
Spicy Tiger Prawn and green papaya salad. Shredded green papaya with carrot, cherry tomatoes, garlic and chillies pounded in a stone mortar together with Thai spices and cashew nut.

**YUM NEUA YANG** 🌶️🌶️ £6.95  
Thinly sliced grilled beef in a hot and sour chilli dressing.

**LARB GAI** 🌶️ £6.95  
Spicy Thai minced chicken salad tossed in a lime and chilli dressing with cracked roasted rice and fresh mint.

**LARB DAO HU** 🌶️🌱 £5.95  
Spicy Thai minced tofu salad tossed in a lime and chilli dressing with cracked roasted rice and fresh mint.

**LARB MOO** 🌶️ £6.95  
Spicy Thai minced pork salad tossed in a lime and chilli dressing with cracked roasted rice and fresh mint.

**PLA GUNG** 🌶️ £8.50  
Spicy Tiger Prawn salad with lemon grass, coriander and fresh chilli tossed with a lemon dressing.

**PRA HOI SHELL** 🌶️ £8.95  
Fresh King Scallops sautéed with our special chilli, lime and lemongrass sauce. Served on a bed of salad leaves with fresh mint.

**YUM WOON SEN** 🌶️🌶️ £7.50  
Glass noodles mixed with Tiger Prawns, minced pork, spring onions and coriander tossed in a spicy Thai dressing.

**YUM WOON SEN JAY** 🌶️🌱🌶️ £5.95  
Glass noodles mixed with spring onions, cashew nuts and coriander tossed in a spicy Thai dressing.



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# Starters

## Crackers

**KHAO KHREB TOD** £2.50  
Tasty crispy Thai prawn crackers with a hint of spice. Served with a sweet chilli sauce.

## Platters

**JINTANA PLATTER** (Min 2 Persons) £6.50 per person  
A selection of delicious starters: Spring rolls, King prawn blankets, Pork sesame toast and Sweet corn fritters. Served with a sweet chilli dip and a sweet and sour plum sauce.

**SEAFOOD PLATTER** (Min 2 Persons) £7.50 per person  
Crab Cakes, King Prawn Blankets, Thai Fish Cakes and Vegetable Spring Rolls. Served with sweet chilli sauce and plum sauce.

**VEGETARIAN PLATTER** (Min 2 Persons) £5.50 per person  
Vegetable Tempura, Tofu Tod, Sweet Corn Fritters and Vegetable Spring Rolls with sweet chilli sauce and plum sauce.

## Grilled

**SATAY GAI** £6.50  
Strips of marinated chicken grilled on wooden skewers. Served with a delicious cashew nut sauce and sweet sour salad dip.

**MOO YANG** £6.50  
Strips of marinated pork grilled on wooden skewers. Served with a delicious tamarind chilli sauce.

**SII KHRONG MOO** £5.95  
Deep-fried pork Spare Ribs Marinated in Jintana's secret blend of Thai Herbs and Spices.

## Vegetarian

**POPIA TOD** £4.75  
Crispy golden vegetable spring rolls. Served with a sweet and sour plum sauce.

**TOD MAN KHAO POT** £4.95  
Golden fritters of sweet corn in a delicious crispy batter. Served with sweet chilli sauce.

**PAK CHUP PANG TOD** £4.95  
Mixed vegetables, deep-fried in a light and golden batter. Served with a sweet chilli dipping sauce.

**DAO HU TOD** £4.50  
Deep-fried tofu served with tamarind chilli sauce topped with ground cashewnut.

**MEA KEUR CHUP PANG TOD** £4.95  
Aubergine in golden tempura batter served with a delicious tamarind dipping sauce

## Deep-Fried

**GUNG HOM PAR** £5.95  
King Prawn Blankets. Tiger prawns wrapped in a golden crispy pastry shells. Served with a sweet and sour plum sauce.

**TOD MUN PLA** £5.95  
Thai fish cakes. Fresh fish blended with Thai spices, green beans, chillies and lime leaves. Served with crispy sweet basil and a sweet sour salad dip.

**POPIA BEHT** £6.95  
Delicious crispy spring rolls with duck, topped with cashew nut, and served with an aromatic dipping sauce.

**KANOM PUNG NA MOO** £4.95  
Deep-fried triangles of toast topped with marinated pork and sesame seeds. Served with a sweet chilli dipping sauce.

**MOO TOD GRATIUM** £5.95  
Tender pieces of pork deep-fried with garlic. Served with a spicy 'sriracha' chilli dipping sauce.

**BUU JAAR** £6.50  
Traditional Thai Crab Cakes. Served with a sweet and sour plum sauce.

**TUNG TONG** £5.95  
Crispy golden bags filled with marinated minced chicken, Tiger prawn and aromatic Thai herbs. Served with a sweet chilli dip.

**PLA MUUK CHUP PANG TOD** £5.95  
Deep fried seasoned battered squid served with a sweet chilli dipping sauce.

**PEEK GAI** £5.25  
Deep-fried marinated Chicken Wings. Served with a sweet chilli dipping sauce.

## Steamed

**HOI OP** £6.50  
Mussels steamed with Thai herbs and served with a spicy chilli dipping sauce.

**KHANOM JEEB** £5.95  
Marinated minced Tiger prawn and pork steamed in wonton parcels topped with crispy garlic and sweet soy sauce.



🌶️ Spicy

🌶️🌶️ More Spicy

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# Chicken

## Thai Curries

**GAENG KHEAW WAN GAI** 🍲🌶️ £8.95  
Chicken Thai green coconut curry with a selection of vegetables and aromatic Thai herbs.

**GAENG PED GAI** 🍲🌶️ £8.95  
Chicken red coconut curry with a selection of vegetables and aromatic Thai herbs.

**GAENG GAREE GAI** 🍲🌶️ £9.25  
Aromatic chicken Thai Yellow coconut curry with potato, onion and cherry tomato.

**GAENG PENANG GAI** 🍲🌶️ £9.45  
A rich, creamy, slow cooked southern Thai curry with chicken. Topped with coconut milk and fragrant lime leaves.

**GAENG BA GAI** 🍲🌶️🌶️ £9.50  
Thai jungle curry. A light, hot and spicy chicken Thai curry made without coconut milk.

**GAENG MUSSAMUN GAI** 🍲🌶️🌶️ £9.95  
Chicken, cashew nut, onion and new potato in rich, nutty and aromatic curry from the deep south of Thailand.

## Stir Fried Dishes

**PAD PRIEW WAN GAI** £8.50  
Chicken with spring onion, pineapple, mushroom and peppers in a Thai sweet and sour sauce.

**PAD KHING GAI** 🍲 £8.95  
Chicken stir-fried with fresh ginger, mixed vegetables and chillies.

**PAD GRATIUM GAI** £8.95  
Chicken stir-fried with mixed vegetables in a garlic sauce.

**GAI PAD MET MAMUANG HIMAPARN** £9.50  
Marinated pieces of chicken stir-fried with cashew nuts, spring onions, mushroom and sweet peppers.

**PAD KA POW GAI** 🍲🌶️ £9.50  
Chicken stir-fried with fresh chillies, bamboo shoot, fine beans, garlic and basil. Aromatic and spicy.

**GAI PAD PONG GAREE** £9.95  
Chicken stir-fried with a rich and aromatic mild curry sauce. A good alternative to the spicier curries.

## Sizzling

**GAI PAD DAKRAI** £9.95  
Stir-fried chicken with peppers, mushroom and vegetables in a fresh Lemongrass sauce. Served on a sizzling hotplate.

# Pork

## Thai Curries

**GAENG KHEAW WAN MOO** 🍲🌶️ £8.95  
Pork Thai green coconut curry with a selection of vegetables and aromatic Thai herbs.

**GAENG PED MOO** 🍲🌶️ £8.95  
Pork red coconut curry with a selection of vegetables and aromatic Thai herbs.

**GAENG GAREE MOO** 🍲🌶️ £9.25  
Aromatic pork Thai Yellow coconut curry with potato, onion and cherry tomato.

**GAENG PENANG MOO** 🍲🌶️ £9.45  
A rich, creamy, slow cooked southern Thai curry with pork. Topped with coconut milk and fragrant lime leaves.

**GAENG BA MOO** 🍲🌶️🌶️ £9.50  
Thai jungle curry. A light, hot and spicy pork Thai curry made without coconut milk.

## Grilled

**NAM TOK MOO** 🍲🌶️ £10.95  
'Waterfall Pork'. Sliced char-grilled pork with a spicy chilli, lime, mint dressing topped with ground toasted rice. A spicy Thai favourite.

## Stir Fried Dishes

**PAD PRIEW WAN MOO** £8.50  
Pork with spring onion, pineapple, mushroom and peppers in a Thai sweet and sour sauce.

**PAD KHING MOO** 🍲 £8.95  
Pork stir-fried with fresh ginger, mixed vegetables and chillies.

**PAD GRATIUM MOO** £8.95  
Pork stir-fried with mixed vegetables in a garlic sauce.

**PAD KA POW MOO** 🍲🌶️ £9.50  
Pork stir-fried with fresh chillies, garlic and basil. Aromatic and spicy.

**MOO KHROB FAI DAENG** 🍲 £9.95  
Crispy pork belly with broccoli and mixed vegetables stir-fried with chilli and garlic.

## Sizzling

**PAD NAM PIK PAO MOO** £9.95  
Pork stir fried with basil, peppers, mushroom, carrot and spring onion in an aromatic and mildly spicy creamy coconut sauce. Served on a sizzling hotplate.

# Duck

## Thai Curries

**GAENG PED BEHT YANG** 🍲🌶️ £11.95  
Slices of tender duck breast in a spicy red curry sauce with lychee, chillies, lime leaves, pineapple and cherry tomatoes.

## Stir Fried Dishes

**BEHT SAUCE MAKHAM** £11.95  
Roast duck in Jintana's tamarind sauce served on a bed of pak choi topped with fried red onion.

**BEHT PAD KHING** 🍲 £11.95  
Duck stir-fried with fresh ginger, mixed vegetables and chillies.

**BEHT PAD NAM MUN HOY** £11.95  
Stir-fried duck breast with mixed vegetables and mushrooms in oyster sauce.

**BEHT PAD PIK THAI DAM** £11.95  
Stir-fried duck breast with mixed vegetables in a cracked black pepper sauce.



# Beef

## Thai Curries

**GAENG KHEAW WAN NEUA** 🌶️🌶️🌿 £8.95

Beef Thai green coconut curry with a selection of vegetables and aromatic Thai herbs.

**GAENG PED NEUA** 🌶️🌶️🌿 £8.95

Beef red coconut curry with a selection of vegetables and aromatic Thai herbs.

**GAENG GAREE NEUA** 🌶️🌶️🌿 £9.25

Aromatic beef Thai Yellow coconut curry with potato, onion and cashewnut.

**GAENG PENANG NEUA** 🌶️🌶️🌿 £9.45

A rich, creamy, slow cooked southern Thai curry with beef. Topped with coconut milk and fragrant lime leaves.

**GAENG BA NEUA** 🌶️🌶️🌶️🌿 £9.50

Thai jungle curry. A light, hot and spicy beef Thai curry made without coconut milk.

## Stir Fried Dishes

**NEUA PAD NAM MUN HOY** £8.95

Tender strips of beef stir-fried with mixed vegetables in oyster sauce.

**PAD KHING NEUA** 🌶️ £8.95

Beef stir-fried with fresh ginger, spring onions, peppers and chillies.

**PAD GRATIUM NEUA** £8.95

Beef stir-fried with mixed vegetables in a garlic sauce.

**PAD KA POW NEUA** 🌶️🌶️ £9.50

Beef stir-fried with fresh chillies, garlic and basil. Aromatic and spicy.

**PAD PIK GAENG NEUA** 🌶️ £9.50

Beef stir-fried with red curry paste bamboo shoots, long beans and fresh basil.

## Sizzling

**NEUA PAD LAO DAENG** £9.95

Tender strips of beef with fresh mango, spring onion and peppers in a Thai red wine sauce. Served on a sizzling hotplate.

# Lamb

## Thai Curries

**GAENG PENANG GAE** 🌶️🌶️🌿 £11.45

A rich, creamy, slow cooked southern Thai curry with lamb. Topped with coconut milk and fragrant lime leaves.

**GAENG MUSSAMUN GAE** 🌶️🌶️🌿 £11.95

Tender pieces of lamb, cashew nut, onion and new potato in rich, nutty and aromatic curry from the deep south of Thailand.

## Stir Fried Dishes

**PAD PIK GAENG GAE** 🌶️ £11.50

Tender pieces of lamb stir-fried with red curry paste bamboo shoots, long beans and fresh basil.

**PAD KA POW GAE** 🌶️🌶️ £11.50

Tender pieces of lamb stir-fried with fresh chillies, garlic and basil. Aromatic and spicy.

# Prawns

## Thai Curries

**GAENG KHEAW WAN GUNG** 🌶️🌶️🌿 £10.95

Tiger prawns cooked in Thai green coconut curry with a selection of vegetables and aromatic Thai herbs.

**GAENG PED GUNG** 🌶️🌶️🌿 £10.95

Tiger prawns cooked in Thai red coconut curry with a selection of vegetables and aromatic Thai herbs.

**GAENG PENANG GUNG** 🌶️🌶️🌿 £11.45

A rich, creamy, slow cooked southern Thai curry with Tiger prawns. Topped with coconut milk and fragrant lime leaves.

**GAENG GAREE GUNG** 🌶️🌶️🌿 £11.25

Aromatic Thai Yellow coconut curry. Served with Tiger prawns.

**GAENG BA GUNG** 🌶️🌶️🌶️🌿 £11.50

Thai jungle curry. Tiger prawns in a hot and spicy curry made without coconut milk.

**GAENG KRUA SOPPOROT** 🌶️🌶️🌿 £11.95

Tiger prawns and pineapple in a creamy red coconut and tamarind curry.

## Grilled

**GOONG PAO** 🌶️ £13.95

Char-grilled large Fresh Water Prawns served with our own special Thai chilli sauce.

## Stir Fried Dishes

**PAD PRIEW WAN GUNG** £10.50

Tiger Prawns stir-fried with spring onion, pineapple and peppers in a Thai sweet and sour sauce.

**PAD KHING GUNG** 🌶️ £10.95

Tiger Prawns stir-fried with fresh ginger, spring onions, peppers and chillies.

**PAD GRATIUM GUNG** £10.95

Tiger prawns stir-fried with mixed vegetables in a garlic sauce.

**PAD KA POW GUNG** 🌶️🌶️ £11.50

Tiger prawns stir-fried with fresh chillies, garlic and basil. Aromatic and spicy.

**PAD NAM PIK PAO GUNG** £11.95

Tiger prawns stir fried with basil, peppers, mushroom, carrot and spring onion in an aromatic and mildly spicy creamy coconut sauce.

**GUNG PAD PONG GAREE** £11.95

Tiger prawns stir-fried with a rich and aromatic mild curry sauce. A good alternative to the spicier curries.

**GUNG SAUCE MAKHAM** £14.95

Lightly floured large Fresh Water Prawns in Jintana's tamarind sauce served on a bed of pak choi topped with a little dry chilli.



Spicy



More Spicy



Vegetarian



Gluten Free

# Seafood

## Fish

**PLA PAD PRIEW WAN** £11.95  
Stir-fried red snapper in a sweet and sour Thai sauce with spring onion, pineapple and peppers.

**PLA PAD KHING** £11.95  
Stir-fried red snapper with fresh ginger, mushroom, spring onion, peppers and chilli.

**PLA SAM ROT** £16.50  
Three flavoured fish. Deep fried fresh whole sea bass in a sweet, spicy and sour sauce.

**PLA NUENG MANAO** £16.50  
Fresh steamed whole sea bass with garlic, celery and spring onion. Flavoured with a zesty sauce of lime juice and chillies.

**PLA KHEAW WAN** £16.50  
Whole fried sea bass in a spicy coconut green curry with aubergine.

**CHU CHI PLA** £13.95  
Wok fried fillet of salmon topped with a creamy red coconut curry sauce. Spicy and aromatic.

## Soft Shell Crab

**BUU PAD PONG GAREE** £15.95  
Stir-fried soft shell crab in a rich and aromatic mild curry sauce with peppers and celery.

**BUU PAD PIK THAI DAM** £15.95  
Stir-fried soft shell crab with peppers in a cracked black pepper sauce.

**BUU SAUCE MAKHAM** £15.95  
Lightly floured soft shell crab in Jintana's tamarind sauce served on a bed of pak choi topped with a little deep fried red onion.

## Squid

**PAD KA POW PLA MUK** £10.95  
Squid stir-fried with fresh chillies, garlic and basil. Aromatic and spicy.

**PLA MUK PAD PIK THAI DAM** £10.95  
Stir-fried squid with peppers in a cracked black pepper sauce.

**PAD PIK GAENG PLA MUK** £10.95  
Squid stir-fried with red curry paste bamboo shoots, long beans and fresh basil.

## Mussels

**PAD NAM PIK PAO HOI** £10.95  
Fresh mussels stir fried with basil, peppers, mushroom, carrot and spring onion in an aromatic and mildly spicy creamy coconut sauce.

## Mixed Seafood

**TALAY RUEM MIT** £14.95  
A selection of seafood with peppers, lemongrass and fresh peppercorns in a spicy Thai sauce.

**TALAY RUEM PAD PONG GAREE** £14.95  
Mixed seafood in a rich and aromatic mild curry sauce.

## Scallops

**CHU CHI HOI SHELL** £15.95  
Stir-fried scallops topped with a creamy red coconut curry sauce. Spicy and aromatic.

**PAD PIK THAI DAM HOI SHELL** £15.95  
Stir-fried scallops with peppers in a cracked black pepper sauce.



Spicy



More Spicy



Vegetarian



Gluten Free

# Vegetarian

## Thai Curries

**GAENG KHEAW WAN JAY** 🌶️🌿🌱 £7.95

Thai green coconut curry with a selection of vegetables and aromatic Thai herbs.

**GAENG PED JAY** 🌶️🌿🌱 £7.95

Thai red coconut curry with a selection of vegetables and aromatic Thai herbs.

**GAENG GAREE DAO HU** 🌶️🌿🌱 £8.75

Aromatic Thai Yellow coconut curry. Served with Tofu.

**GAENG PENANG DAO HU** 🌶️🌿🌱 £8.95

A rich, creamy, slow cooked southern Thai curry with tofu. Topped with coconut milk and fragrant lime leaves.

**GAENG BA JAY** 🌶️🌶️🌿🌱 £8.50

Thai jungle curry. Mixed Vegetables in a light, hot and spicy curry made without coconut milk.

**GAENG MUSSAMUN DAO HU** 🌶️🌿🌱 £9.45

Golden pieces of tofu, cashew nut, mixed vegetables and new potato in a rich, nutty and aromatic curry from the deep south of Thailand.

## Stir Fried Dishes

**PAD PRIEW WAN JAY** 🌿 £7.50

Stir-fried vegetables and pineapple in a Thai sweet and sour sauce.

**PAD KHING DAO HU** 🌶️🌿 £8.45

Tofu stir-fried with fresh ginger, mixed vegetables and chillies.

**PAD GRATIUM DAO HU** 🌿 £8.45

Tofu stir-fried with mixed vegetables in a garlic sauce.

**DAO HU PAD MET MAMUANG HIMAPARN** 🌿 £9.00

Marinated pieces of tofu stir-fried with cashew nuts, carrot, mushroom, spring onions and sweet peppers.

**PAD PIK GAENG MAKUA** 🌶️🌿 £8.50

Aubergine and mixed vegetables stir-fried with red curry paste and fresh basil.

## Noodles

**PAD THAI JAY** 🌿 £7.95

One of Thailand's most famous dishes. Rice noodles with egg, bean sprouts, tofu and cashew nuts, stir-fried in our special Pad Thai sauce.

**PAD THAI** £8.95

Your choice of chicken, pork or beef served on rice noodles with egg, bean sprouts, tofu and cashew nuts, stir-fried in our special Pad Thai sauce.

**PAD THAI GUNG** £10.95

Tiger prawns served on rice noodles with egg, bean sprouts, tofu and cashew nuts, stir-fried in our special Pad Thai sauce.

**MEE SEUA** 🌿 £3.95

A side dish of stir-fried yellow noodles with beansprouts, spring onion and a little garlic.

**PAD GWE-TEOW** 🌿 £3.95

A side dish of stir-fried rice noodles with beansprouts, spring onion and a little garlic.

**PAD SEI-EU JAY** 🌿 £7.95

Rice noodles stir-fried with Thai mushrooms, egg and vegetables.

**PAD SEI-EU** £8.95

Rice noodles stir-fried with chicken, pork or beef, Thai mushrooms, egg and vegetables.

**PAD SEI-EU GUNG** £10.95

Rice noodles stir-fried with Tiger prawns, Thai mushrooms, egg and vegetables.

**PAD KEE MAO** 🌶️🌶️ £8.95

Your choice of chicken, pork or beef served on rice noodles stir-fried in a spicy sauce with chillis and fresh basil.

**PAD KEE MAO GUNG** 🌶️🌶️ £10.95

Tiger Prawns served on rice noodles stir-fried in a spicy sauce with chillis and fresh basil.

**GOONG OB WOON SEN** £14.95

A Thai speciality. Baked large Fresh Water Prawns with stir fried glass noodles, ginger, celery, garlic and spring onion.

## Side Dishes

**PAD PAK RUEM MID** 🌿 £6.95

Stir-fried mixed seasonal vegetables.

**PAD BROCCOLI FAI DAENG** 🌶️🌿 £6.95

Stir-fried broccoli, carrot and mushrooms with chilli and garlic.

## Rice

**KHAO PAD KHAI** 🌿🌱 £3.50

Fried rice with egg and spring onion.

**KHAO PAD** 🌱 £4.50

Fried rice with egg and spring onion and a choice of chicken or pork.

**KHAO PAD GUNG** 🌱 £5.50

Fried rice with egg, spring onion and Tiger prawns.

**KHAO NEIOW** 🌿🌱 £2.80

Thai Sticky Rice. Served in a traditional bamboo basket. Very Sticky!

**KHAO GRATEE** 🌿🌱 £2.50

Coconut Rice. Thai Jasmine rice delicately steamed with coconut milk.

**KHAO SUAY** 🌿🌱 £2.20

Thai Jasmine rice.

**KHAO PAD SOPPAROT** 🌿🌱 £4.95

Jintana's special egg fried rice with spices, onion, cashewnuts, raisins and pineapple.

**KHAO PAD SOPPAROT GAI** 🌱 £5.95

Jintana's special fried rice with spices, onion, cashewnuts, raisins, pineapple. and chicken.

**KHAO PAD SOPPAROT GUNG** 🌱 £6.95

Jintana's special fried rice with spices, onion, cashewnuts, raisins, pineapple and Tiger Prawn.



Spicy



More Spicy



Vegetarian



Gluten Free