



๑๐๑  
ร้านร้อยเอ็ด

ครัวไทย อีสาน ปักษ์ใต้

**101 Thai Kitchen**  
Thai Isaan and Southern Cuisine

## Sawasdee Krub Sum - Bai Dee Welcome to 101 (Roi Et)

101, known by Thais as Roi Et is a city in the heart of Isaan or North East Thailand. Roi Et is famous for the tall standing Buddha, and a large Bueng Palan Chai lake in the centre of the city, its silk and Jasmine rice, which is enjoyed by people all over the world.

Isaan cuisine is much loved all over Thailand but Isaan cooking is quite different from that of any part of Thailand. The food tends to be more spicy using lots of fresh and dried chillies. We use a lot of 'Plaa ra' or salted, fermented fresh water fish for the saltiness in our food instead of the normal fish sauce. Fresh lime is also used to balance the salt and also to give it the zing! This combination is what makes Isaan food so popular.

Eating in Isaan, or even in Thailand, is a very social event. Families and friends will sit on the floors and many dishes will be shared by all diners. Sticky rice is the main staple food of the Isaan, Northern and the Lao people and it is eaten throughout the day, even for breakfast!

In Isaan, it is the normal practice, when eating sticky rice( not usually eaten very hot )to use our hands to roll the rice into a ball and then scoop what ever food we like into our mouths.




At 101 we are also very lucky to have my wife's family with us, especially Auntie Bee, a great cook from Hat Yai, Southern Thailand. A Thai Muslim, she specialises in traditional Southern Thai dishes .Southern cuisine is also enjoyed by people all over Thailand. It is extremely spicy and evolves around fishes, seafood products, turmeric and spices . Her curry pastes are all home made and we strongly recommend that you try them . Examples of Auntie's speciality are No.62 Sour sea bass curry, No.93 The spicy fish curry No 108 – Klua Gling, No.109 – Prawns with Sator and more.

This is a family run restaurant, with myself (born and raised in Roi Et) as head of the team with the help from my wife, Nong, Auntie Bee, Chefs Ma and Oh. The front of House is looked after by my sister in law, Pat, so should you need any help please do not hesitate to get in touch with any of us.

There are a lot in our menu, so we recommend that you take sometime to read through. We do try to make the food as authentic as we can so you might find that some of the dishes you will never heard of or even strange but do please ask one of our staffs if you are not sure. We want you to enjoy and will be more than happy to assist.

Enjoy your meal Thank You and Kob Khun Krub  
Sutti

To help you with food ordering we have used a few symbols (as a rough guide lines) to indicate important information of the dishes especially the heat. We hope that you will find them helpful. There are some dishes marked which we can do without chillies at all, so please ask.

- |   |   |   |   |
|---|---|---|---|
|  | Hot, heat may be from chillies or peppers |  | Only the accompanying sauce is spicy                            |
|  | Very Hot                                  |  | Contains Plaa ra fermented fish sauce                           |
|  | Extremely hot & spicy                     |  | This dish is vegetarian or can be cooked vegetarian, please ask |
|  | The dish or sauce contains mild chillies  |  | Auntie Bee's Southern dish                                      |
|  | Contains traces of nuts                   | <i>Southern Speciality</i>  |   |

# สวัสดิ์กรับ ซำบายดี

ยินดีต้อนรับสู่ร้านรอยเอ็ด 101 ศูนย์รวมอาหารไทย อาหารอีสาน

และอาหารปักษ์ใต้หนึ่งเดียวในลอนดอนตั้งแต่ปี 2004 (2547)

เป็นกิจการครอบครัวเล็กๆที่มีความประสงค์ที่จะทำอาหารรสชาติ

และหน้าตาให้เป็นไทยที่สุดตามแบบฉบับดั้งเดิม

บริหารงานโดยกระผม สุทธิ ซึ่งเป็นชาวรอยเอ็ดโดยกำเนิดและเป็นคนดูแลเมนูอาหารอีสานทั้งหมด

ส่วนอาหารปักษ์ใต้นั้น ป้าปี นาสะโกล์ชาวหาดใหญ่เป็นผู้ช่วยดูแล

กระผมหวังทุกท่านคงได้รับความสะดวกและได้รับประทานอาหารที่ถูกปากรสชาติไทยๆที่อร่อยๆแซบ

รสชาติไทยๆที่อร่อยๆแซบๆหรือว่าหรือยั้งจั้ง

หากท่านมีคำปรึกษาคำแนะนำใดๆหรือกระทั่งอยากจะรับประทานอาหารอันใด

ที่เราไม่ได้จัดไว้ในเมนูก็สามารถติดต่อกระผมหรือผู้จัดการ

และน้องสะใภ้ คุณตะ ได้นะครับพวกเราจะยินดีมากถ้าเราสามารถทำได้

ขอบพระคุณครับ

สุทธิ

## IMPORTANT NOTE – PLEASE READ

- Price include VAT of 20%
- Service charge is not included except an optional 10 % for group of 6 persons or more
- Prices may increase without advance notice
- We accept cash and credit cards with Chip and Pin over £10 (eating in customers)
- We do not accept cheques without prior agreement
- Although we cook vegetable dishes, we can not guarantee that our cooking will not be totally vegetarian or vegan unless requested, but we can not do this with every dish
- Generally we use chicken stock in our cooking unless requested
- Some dishes may not be home made
- From time to time there may be some shortage of ingredients, especially from Thailand, but we will try let our customer know
- Food may/will contain MSG
- We use a lot of nuts and other common allergy ingredients such as wheat, sesame, soy, seafood, shellfish, dairies etc in our kitchen, although we will try our best, we can not guarantee that it will be 100% allergies free
- Fish and chicken will/may have bones
- We can not list all the ingredients in our menu, if you are not sure please ask
- We try our best to make our food as authentic as possible, some dishes may be very spicy, strong taste, pungent or even strange, so if you are not sure please ask before ordering
- The nature and the authenticity of our menu means that a lot of dishes can not be rushed and will take some time to cook, especially during busy times.
- Take away and deliveries available
- Take aways are not served on sizzling plates
- Deliveries to local areas only with orders of £15 or over
- Delivery payment by cash or credit/debit cards over £15
- Deliveries may take 45 minutes to 1 ½ hours and may be longer during busy times
- Depending on different circumstances, we may have to cancel any delivery services
- Take away order of more than £100 will have to be ordered at least 1 day in advance

## อาหารว่าง SNACKS

1	แคะหมู Pork Cracklings	1.20
2	ข้าวเกรียบกุ้ง Prawn Crackers	1.65
3	ปอเปี๊ยะทอด Poh Pia Tord <b>SV</b> Mini vegetable spring rolls	4.50
4	ขนมจีบเจ Chef's Smiles <b>SV</b> Steamed vegetable dumplings	4.50
5	ทอดมันข้าวโพด Tod Mun Kow Poda <b>S</b> 🍌 Spicy sweet corn cakes	4.50
6	ผักชุบแป้งทอด Pak Choop <b>SV</b> Deep fried mixed vegetable in batter	4.50
7	สะเต๊ะไก่ Satay Gai <b>S</b> 🍌 Grilled chicken satay with peanut sauce	4.50
8	ขนมจีบ Kanom Jeeb <b>S</b> 🍌 Steamed chicken and prawn dumplings	4.50
9	ปีกไก่ทอดตะไคร้ Angel's Wings <b>S</b> 🍌 Deep fried chicken wings with lemongrass	4.50
10	ทอดมันปลา Tord Mun Plaa <b>S</b> 🍌 Spicy Thai fishcakes	4.50
11	กุ้งชุบแป้งทอด Goong Choop <b>S</b> Deep fried prawns in batter	4.50
12	หอยแมลงภู่หนึ่ง Hoi Nueng 🍷 Steamed New Zealand mussels	4.50
13	กุ้งทรม้า Dancing Queen <b>S</b> Deep fried king prawns in pastry	4.50
14	ขนมปังหน้ากุ้ง Kanom Pang Na Goong <b>S</b> 🍌 Sesame prawn toasts	4.50
15	อาหารว่าง 101 Ways to Heaven A platter of mixed starters including Spring Rolls, Chicken Satay, Sweet Corn Cakes, Dancing Queen, Prawn on Toast and Angel's Wings. <i>Ideal for 2 to share</i>	7.95

ต้มยำ ต้มแซบ  
SOUPS

16	Tom Yum 	Hot and sour soup with lemongrass, chilli paste, tomatoes and mushroom with	Bowl	Hot pot for 3-4 persons
	ต้มยำเห็ด	Mushroom	4.95	13.95
	ต้มยำไก่	Chicken	4.95	13.95
	ต้มยำกุ้ง	Prawns	4.95	13.95
17	Tom Kha 	Coconut soup with lemongrass, galangal and mushroom with		
	ต้มยำเห็ด	Mushroom	4.95	13.95
	ต้มยำไก่	Chicken	4.95	13.95
	ต้มยำกุ้ง	Prawns	4.95	13.95
18	ต้มยำโป๊ะแตก Poh Tak 	Hot and sour mixed seafood soup with lemongrass, lime and basil leaves	4.95	13.95
19	แกงจืดวุ้นเส้นไก่สับ Kaeng Jaeud	Clear soup of minced chicken, vegetable, noodle and mushroom	5.50	14.50
20	ต้มแซบกระดูกหมู Tom Sab 	Hot and sour pork spare ribs soup	6.75	15.95
21	ต้มเครื่องในวัว Tom Kruang Nai Wua 	Spicy ox tripe soup	6.75	15.95
22	กาหลาเนื้อเป็ดยี Gao Lao 	Stewed beef in spices with beansprouts and chilli garlic vinegar	6.75	15.95

## ส้มตำ SOM TUM







One of the most popular dishes in Thailand. Som Tum also known as Tum Bak Hoong in Isaan or Laos is a spicy salad. The standard form of which is made from shredded unripened green papaya.

The dish combines the four main tastes of Thai cuisine: sour from lime and tamarind, hot from fresh and dried chillies, salty from fish sauce or plaa ra, and sweetness from palm sugar. The ingredients are mixed and pounded using a pestle and mortar.












Apart from the basic ingredients of a Som Tum, such as green beans, tomatoes, garlic and chillies other, not so basic, ingredients of your choice are added to the dish. Here are some of the popular ones

- |    |   |      |
|----|---|------|
| 23 | <b>ตำไทย</b> Som Tum Thai 🌶️ 🥜<br>Som Tum with peanut and dried shrimps   | 6.75 |
| 24 | <b>ตำปู</b> Som Tum Pu 🌶️<br>Som Tum with home made salted crab   | 6.75 |
| 25 | <b>ตำไทยปู</b> Som Tum Thai Pu 🌶️ 🥜<br>Som Tum with salted crab, peanut and dried shrimps                             | 6.75 |
| 26 | <b>ตำปลาร้า</b> Som Tum Plaa Ra 🌶️ ปลาร้า<br>Som Tum with fermented fish sauce  | 6.75 |
| 27 | <b>ตำปูปลาร้า</b> Som Tum Pu Plaa Ra 🌶️ ปลาร้า<br>Som Tum with salted crab and fermented fish sauce                   | 6.75 |
| 28 | <b>ตำโคราช</b> Som Tum Korat 🌶️ ปลาร้า 🥜<br>Som Tum with peanuts, dried shrimps, salted crab and fermented fish sauce | 6.75 |
| 29 | <b>ตำหมูยอ</b> Som Tum Moo Yor 🌶️<br>Som Tum with Thai style salami   | 6.95 |
| 30 | <b>ตำไข่เค็ม</b> Som Tum Kai Kem 🌶️<br>Som Tum with salted duck egg   | 6.95 |

## ส้มตำ SOM TUM

- 31 **ตำซั่ว** Tum Sua  *ปลาร้า* 7.25  
Som Tum with soft noodles, salted crab, plaa ra, salted dried fish, pickled cabbage and Thai aubergines
- 32 **ตำมั่ว** Tum Mua  *ปลาร้า* 7.50  
Som Tum with soft noodles, salted crab, plaa ra, salted dried fish, pickled cabbage, Thai aubergines, Thai style salami and pork cracklings.
- 33 **ตำมั่วซั่ว** Tum Mua Sua  *ปลาร้า*  8.50  
Som Tum with soft noodles, salted crab, plaa ra, salted dried fish, pickled cabbage, Thai aubergines, Thai style salami, pork cracklings, bean sprout and mixed seafood
- 34 **ตำโคตรมั่วซั่ว** Tum Kode Mua Sua  *ปลาร้า*  9.50  
'Almost anything in the kitchen' Salad  
Like the name suggests, this is a big plate of Som Tum with all the basic and the 'not so basic' additions
- 35 **ตำปูม้า** Tum Pu Ma  7.50  
Som Tum with raw blue swimming crab
- 36 **ตำปูนิ่ม** Tum Pu Nim  7.50  
Som Tum with fried soft shell crab (1)
- 37 **ตำถั่ว** Tum Tua  *ปลาร้า* 6.95  
Similar to Som Tum Plaa Ra but using long green beans instead of papaya
- 38 **ตำแตง** Tum Tang  *ปลาร้า* 6.95  
Similar to Som Tum Plaa Ra but using shredded cucumber instead of papaya

## ลาบ ยำ ปิ้งย่าง SPICY SALADS AND GRILLS

- 39 **ลาบเป็ดร้อยเอ็ด** Laab Ped  7.50  
Chopped duck meat and chicken giblets with chillies, lime, onion, toasted ground rice, coriander and fresh mint
- 40 **ซกเล็กเป็ด** Sok Lek Ped  7.95  
Duck Slices with chillies, lime, onion, toasted ground rice, coriander and fresh mint
- 41 **ลาบไก่** Laab Gai  6.95  
Minced chicken with chillies, lime, onion, toasted ground rice, coriander and fresh mint
- 42 **เนื้อน้ำตก** Nua Nam Tok  7.50  
Slices of grilled beef sirloin steak with chillies, lime, onion, toasted ground rice, coriander and fresh mint
- 43 **เนื้อย่างจิ้มแจ่ว** Grilled Beef Steak  7.50  
Grilled marinated Beef sirloin steak served on a sizzling pan with 'jaew' chilli sauce
- 44 **ซุบหน่อไม้** Bamboo Shoot Salad  *ปลาร้า* 6.95  
Shredded bamboo shoot salad with chilli, fish sauce, lime, onion, coriander, mint and toasted sesame seed
- 45 **ตับหวาน (ตับวัว)** Sweet Liver  6.95  
Slice of cooked ox liver with chillies, lime, onion, toasted ground rice, coriander and fresh mint
- 46 **ตับวัวย่าง** Grilled Liver  6.95  
Grilled ox liver served with chilli sauce
- 47 **เนื้อเค็ม** Salted Beef  6.95  
Crispy fried dried salted beef
- 48 **ไส้กรอกอีสาน** Isaan Sausage  6.95  
Grilled sour sausages Isaan style served with fresh ginger, coriander, peanut and fresh chillies
- 49 **คอหมูย่าง** Grilled Pork  6.95  
Grilled marinated pork neck ends served on a sizzling pan with chilli sauce



## ลาบ ยำ ปิ้งย่าง SPICY SALADS AND GRILLS

- 50 **ແໜມກຣະດູກໝູທອດ** Nam Gradook Moo ●  
Deep fried fermented sour pork ribs 6.95
- 51 **ໜາໝູດູນ** Pork Leg Stew ●  
Stew pork leg served with pickled cabbage and chilli garlic vinegar 6.95
- 52 **ໄກ່ຍ່າງ** Grilled Chicken ●  
Grilled marinated chicken served on a sizzling pan served with chilli sauce 6.95
- 53 **ໄກ່ທອດ** Fried Chicken ●  
Thai style fried chicken served with sweet chilli sauce 6.95
- 54 **ຍ່າເນື້ອ** Beef Salad 🌶️🌶️  
Slices of grilled beef sirloin steak with fresh chillies, garlic, onion, lime, cucumber and tomatoes 7.50
- 55 **ຍ່າວູ່ນເສັ້ນ** Glass noodle Salad 🌶️🌶️  
Hot and spicy clear vermicelli noodle salad with minced chicken, prawns, onion and mushroom 6.95
- 56 **ຍ່າວູ່ນເສັ້ນທະເລ** Noodle and Seafood Salad 🌶️🌶️  
Hot and spicy clear vermicelli noodle salad with mixed seafood and mushroom 7.25
- 57 **ຍ່າຣວມມິຕຣ** Mixed Salad 🌶️🌶️  
Hot and spicy clear vermicelli noodle salad with minced chicken, seafood and mushroom 7.25
- 58 **ຍ່າໝູຍອ** Thai Pork Salami Salad 🌶️🌶️  
Spicy Thai style salami salad with chilli sauce, cucumbers and tomatoes 6.95
- 59 **ຍ່າທະເລ** Seafood Salad 🌶️🌶️  
Mixed seafood salad with hot and sour sauce, lemon grass, lime leaves and celery 7.25
- 60 **ຍ່າປລາໝິກ** Squid Salad 🌶️🌶️  
Squid salad with hot and sour sauce and fresh ginger 7.25
- 61 **ຟລາກູ່ງ** Prawn Salad 🌶️🌶️  
Grilled king prawns with hot and sour sauce, chilli paste, lemon grass and lime leaves 7.25

# ปูๆปลาๆ

## FISH AND SEAFOOD

- 62 **แกงส้มแป๊ะชะปลากระพง** Sea Bass 'Sour Curry' Hot Pot 🌶️  
Fried whole sea bass with a hot and sour curry, morning glory, water mimosa and radish, served in a hot pot 14.95
- 63 **แกงเหลืองปักษ์ใต้ปลากระพงหม้อไฟ** Southern Sea Bass Hot Pot 🌶️ Southern Speciality 🌶️  
A hot pot of sea bass in a very spicy sour curry with green beans, bamboo shoots and cauliflower 14.95
- 64 **ปลากระพงเผา น้ำจิ้มถั่ว** Grilled Sea Bass 🌶️ 🥜  
Grilled whole sea bass, served with chilli and peanut sauce, wrap your own with lettuce, fresh coriander and mint 14.95
- 65 **ปลากระพงนึ่งมะนาว** Steamed Lemon Sea Bass 🌶️  
Steamed whole sea bass in a hot pot with chilli, garlic and lemon sauce 14.95
- 66 **ปลากระพงนึ่งขิง** Steamed Ginger Sea Bass 🥜  
Steamed whole sea bass in a hot pot with ginger, spring onion mushroom and light soy sauce 14.95
- 67 **ปลากระพงกระเทียมพริกไทย** Garlic Sea Bass 🌶️  
Fried whole sea bass topped with a garlic and fresh pepper corn sauce 14.95
- 68 **ปลากระพงราดพริก** Chilli Sea Bass 🌶️  
Fried whole sea bass topped with a spicy, sweet chilli, garlic and sweet basil sauce 14.95
- 69 **ปลากระพงจู้จี้** Curried Sea Bass 🌶️  
Fried whole sea bass topped with a red curry sauce with fresh red chillies, fresh peppercorn and sweet basil 14.95
- 70 **ปลากระพงทอดน้ำปลา** Fish Sauce Sea Bass ●  
Fried sea bass topped with special "Fish Sauce" 14.95
- 71 **ปลากระพงทอดขมิ้น** Turmeric Sea Bass 🌶️ Southern Speciality ●  
Sea bass, marinated with garlic and fresh turmeric, fried and sprinkled with crispy fried garlic and shallots 14.95
- 72 **ปลากระพงทอดกรอบ** Crispy fried Sea Bass ●  
Simply fried whole sea bass served with chilli sauce 14.95
- 73 **ปลานิลทอดกรอบ** Fried Tilapia ●  
Crispy fried tilapia served with chilli sauce 10.95
- 74 **ผัดเผ็ดปลาดุก** Cat Fish with Chilli 🌶️🌶️  
Stir fried crispy cat fish with very spicy homemade chilli paste, fresh peppercorn and sweet basil. 8.95

# ปูๆปลาๆ

## FISH AND SEAFOOD

- |    |   |       |
|----|---|-------|
| 75 | <b>ปลาปลาสีไต้ลาว</b> Fish Salad <br>Chefs own creation, crispy fried fish salad Thai/Lao style with fresh and dried chillies, chilli paste, lemongrass, lime leaves and toasted ground rice | 7.95  |
| 76 | <b>ปลาราดพริก</b> Fish with Chilli <br>Fried fish topped with spicy, sweet chilli and garlic sauce   | 7.95  |
| 77 | <b>ปลาราดกระเทียม</b> Fish with Garlic <br>Fried fish topped with garlic and pepper sauce  | 7.95  |
| 78 | <b>ปลาจู้จี้</b> Curried fish <br>Fried fish topped with a red curry sauce with fresh red chillies and fresh peppercorn  | 7.95  |
| 79 | <b>ยำปลา สะปียะ</b> Sapiya Fish <br>A hot and sour salad of fried fish with fresh ginger, vegetable and cashew nut   | 7.95  |
| 80 | <b>ปูผัดผงกะหรี่</b> Curried Crab <br>Stir fried whole brown crab with a mild yellow curry sauce, celery and spring onion  | 12.95 |
| 81 | <b>ปูผัดกระเทียมพริกไทย</b> Garlic Crab <br>Stir fried whole brown crab with a garlic and pepper sauce   | 12.95 |
| 82 | <b>ปูผัดพริกไทยดำ</b> Pepper Crab <br>Stir fried whole brown crab with a spicy black pepper sauce  | 12.95 |
| 83 | <b>ปูนิ่มผัดผงกะหรี่</b> Curried Soft Shell Crab <br>Fried soft shell crab (3) topped with a mild yellow curry sauce, celery and spring onion  | 12.95 |
| 84 | <b>ปูนิ่มทอดกระเทียมพริกเกลือ</b> Soft Shell crab <br>Deep fried soft shell crab (2) with garlic, salt and fresh chillies, served with chilli sauce  | 7.95  |
| 85 | <b>ปลาหมึกทอดกระเทียมพริกเกลือ</b> Deep Fried Squid <br>Deep fried squid with garlic, salt and fresh chillies, served with chilli sauce   | 7.25  |
| 86 | <b>น่องกบผัดกระเทียม</b> Garlic Frogs Legs <br>Fried frogs leg with a garlic and fresh pepper corn sauce   | 6.95  |
| 87 | <b>น่องกบทอดกระเทียมพริกเกลือ</b> Salt and Chilli Frogs Legs <br>Deep frogs legs with garlic, salt and fresh chillies, served with chilli sauce  | 6.95  |
| 88 | <b>น่องกบผัดเผ็ด</b> Spicy Frogs Legs <br>Stir fried frogs legs with chillies, garlic and lemongrass   | 6.95  |

# แกงไทยๆ

## CURRIES

- 89 **แกงเขียวหวาน** Green Curry   
Thai green curry with coconut milk, aubergine, bamboo shoots and sweet basil with
- ไก่/ เนื้อ/ ผักรวม  
Chicken /Beef /Mixed Vegetables 6.95  
กุ้ง Prawns 7.25  
ปลา Fish 7.50
- 90 **แกงเผ็ด** Red Curry   
Red curry with coconut milk, bamboo shoots, fresh chillies and sweet basil with
- ไก่/ เนื้อ/ ผักรวม  
Chicken /Beef /Mixed Vegetables 6.95  
กุ้ง Prawns 7.25  
ปลา Fish 7.50
- 91 **แกงเผ็ดเป็ดย่าง** Duck Curry   
Duck slices in red curry sauce with vegetables and sweet basil 7.95
- 92 **แกงพะแนง** Panang Curry   
Rich, spicy red curry with fresh chillies and lime leaves with
- ไก่/ เนื้อ/ ผักรวม  
Chicken /Beef /Mixed Vegetables 6.95  
กุ้ง Prawns 7.25
- 93 **แกงมัสมั่นไก่** Massamun Curry   
Mild chicken curry with potatoes, onion, peanut and fried onions 7.25
- 94 **แกงป่าไก่** Jungle Curry   
Very spicy chicken curry with vegetables and fresh peppercorn 6.95
- 95 **แกงไตปลา** Fish Curry   
Very spicy fish curry with mackerel and prawns Chefs home made 'Fish kidney' sauce, green bean, bamboo shoot, and Thai aubergines 6.95
- 96 **แกงเหลืองปักษ์ใต้กุ้ง** Sour Prawn Curry   
Very spicy hot and sour curry with prawns, bamboo shoot, green beans and cauliflower 6.95

# น้ำพริก






## CHILLI DIPS (NAM PHRIK)

Nam phrik means any types of, more or less, thick spicy, often chilli based, hot sauces typical of Thai cuisine. The main ingredients of Nam phrik are fresh or dry chillies, garlic, shallots, fish sauce, lime juice and/or some kind of fish or shrimp paste. In the traditional way of preparing the sauce, the ingredients are pounded together in a mortar.

Nam phrik is normally served on small dish placed by the main dish as a condiment or dip for bland food, like raw or boiled vegetables, steamed or fried fish, poultry, meats or even with plain steamed or sticky rice. Depending from the type, the region and the family that prepares it Nam phrik may vary in texture from a liquid to a paste and to an almost dry, granulous or powdery consistence.

From time to time we will make or have special Nam Phrik so please ask our staffs for details

All Nam Phriks are served with pork cracklings and steamed vegetables

- |     |  |      |
|-----|--|------|
| 97  | <b>น้ำพริกกะปิ</b> Nam Phrik Kapi   | 6.50 |
|     | Very popular in Thailand, this is made from fresh chillies, garlic, shrimp paste (kapi), palm sugar and lime juice.  |      |
| 98  | <b>น้ำพริกปลาร้า</b> Nam Phrik Plaa Ra  ปลาร้า  | 6.50 |
|     | The main ingredients in this one are Plaa Ra or fermented fish, mackerel, grilled green chillies, garlic and shallots  |      |
| 99  | <b>น้ำพริกนรก</b> Nam Phrik Narok   | 6.50 |
|     | The name means 'Chilli dip from hell', this is made from fried fish and shrimps, it is dry and very hot!   |      |
| 100 | <b>น้ำพริกน้ำพริกสวรรค์</b> Nam Phrik Sawan   | 6.50 |
|     | The name means 'Chilli dip from heaven', this is made from fried prawns and fish, also dry but with a bit of sweetness.  |      |
| 101 | <b>น้ำพริกปลาทุ</b> Nam Phrik Plaa Too    | 6.50 |
|     | This is made from grilled Indian mackerel, chillies, garlic and shallots, and has a salty and sour in flavour.   |      |
| 102 | <b>น้ำพริกเผา</b> Nam Phrik Pao   | 6.50 |
|     | A creamy Nam Prik with fried prawns and chilli oil, this is the paste that helps Tom Yum soup to get its colour  |      |
| 103 | <b>แจ่วบอง</b> Jaew Bong  ปลาร้า  | 6.50 |
|     | A true taste of Isaan, this one is made from fermented fish, lemongrass, very hot chillies, galangal and many other herbs and spice, pounded together till becomes a paste, then it is cooked till fragrant (not for the faint hearted). |      |

## ผัดๆเผ็ดๆ

### STIR FRIED DISHES

- 104 **ผัดเม็ดมะม่วง** Pad Himmarn    
Stir fried vegetables, onion, mushroom and cashew nuts with
- ไก่/ เนื้อ/ ผักรวม Chicken /Beef /Mixed Vegetables 6.95  
กุ้ง Prawns 7.25
- 105 **ผัดกะเพรา** Pad Grapow    
Stir fried chilli, garlic, onion, green beans and holy basil with
- ไก่/ เนื้อ/ ผักรวม Chicken /Beef /Mixed Vegetables 6.95  
ไก่สับ/ หมูสับ / เนื้อสับ  
Minced chicken / Minced pork / Minced beef (typical Thai style) 7.25  
กุ้ง/ ปลาหมึก Prawns / Squid 7.25  
เป็ด Duck slices 7.95  
ทะเล Seafood 7.50
- 106 **ผัดขิง** Pad King    
Stir fried ginger, garlic, mushroom, fresh chillies and spring onion with
- ไก่/ เนื้อ/ ผักรวม Chicken /Beef /Mixed Vegetables 6.95  
กุ้ง/ ปลาหมึก Prawns / Squid 7.25  
เป็ด Duck slices 7.95  
ทะเล Seafood 7.50
- 107 **ผัดน้ำมันหอย** Pad Nam Mun Hoy   
Stir fried vegetables, mushroom and oyster sauce with
- ไก่/ เนื้อ/ ผักรวม Chicken /Beef /Mixed Vegetables 6.95  
กุ้ง/ ปลาหมึก Prawns / Squid 7.25  
เป็ด Duck slices 7.95  
ทะเล Seafood 7.50
- 108 **ผัดกระเทียมพริกไทย** Pad Gratiam    
Stir fried garlic and pepper sauce with
- ไก่/ เนื้อ/ ผักรวม Chicken /Beef /Mixed Vegetables 6.95  
กุ้ง/ ปลาหมึก Prawns / Squid 7.25  
เป็ด Duck slices 7.95  
ทะเล Seafood 7.50

## ผัดๆเผ็ดๆ

### STIR FRIED DISHES

- 109 ผัดตะไคร้ Pad Trakrai    
Stir fried lemongrass, chillies, garlic and green beans with
- ไก่/ เนื้อ/ ผักรวม Chicken /Beef /Mixed Vegetables 6.95  
กุ้ง/ ปลาหมึก Prawns / Squid 7.25  
เป็ด Duck slices 7.95  
ทะเล Seafood 7.50
- 110 คั่วกลิ้งไก่สับ/ หมูสับ / เนื้อสับ Kua Gling    7.25  
Very spicy stir fried minced chicken, pork or beef with fresh peppercorn and lime leaves
- 111 กุ้งผัดสะตอ Prawn with Sator    7.50  
Very spicy stir fried prawns with green beans and the green 'sator' seeds
- 112 แม่ชีร้องไห้ Screaming Nun   6.95  
Deep fried aubergines in batter topped with a spicy garlic, chilli and ginger sauce
- 113 แม่ชีจำศีล Quiet Nun  6.95  
Deep fried aubergines in batter topped with spicy red curry sauce
- 114 ผัดผัก Pad Pak  6.50  
Stir fried mixed greens with garlic and oyster sauce
- 115 ผัดผักบุ้ง Pad Pak Boong  6.50  
Stir fried morning glory with garlic, chilli and oyster sauce
- 116 ไข่เจียว Thai Omelette  5.00  
Thai style plain omelette served with chilli sauce
- 117 ไข่เจียวหมูสับ Pork Omelette  6.50  
Thai style omelette with minced pork served with chilli sauce

## เส้นเล็กเส้นใหญ่ NOODLES

- 118 **กวยเตี๋ยวผัดไทย** Pad Thai   
Fried rice noodles with egg, peanut, bean sprouts, spring onion and Chefs own special tamarind sauce with
- ไก่/ เนื้อ/ ผักรวม Chicken /Beef /Mixed Vegetables 7.25  
กุ้ง Prawns 7.50
- 119 **กวยเตี๋ยวผัดซีอิ้ว** Pad Se Yew  
Fried flat noodles with egg, vegetable and spring greens with
- ไก่/ เนื้อ/ ผักรวม Chicken /Beef /Mixed Vegetables 7.25  
กุ้ง Prawns 7.50
- 120 **หมี่เหลืองผัดขี้เมา** Pad Kee Moa   
Fried yellow noodles with chillies, garlic, vegetables and holy basil with
- ไก่/ เนื้อ/ ผักรวม Chicken /Beef /Mixed Vegetables 7.25  
ไก่สับ/ หมูสับ / เนื้อสับ Minced chicken / minced pork / Minced beef (typical Thai style) 7.50  
กุ้ง/ ปลาหมึก Prawns / Squid 7.50  
เป็ด Duck slices 7.95  
ทะเล Seafood 7.50
- 121 **ขนมจีนน้ำยาปากซั่ว** Noodle with curry   
Soft noodles served with spicy fish curry and vegetables 7.50
- 122 **ผัดวุ้นเส้น** Pad Woon Sen 5.50  
Stir fried clear noodles with egg, tomatoes, mushroom and bean sprouts
- 123 **กวยเตี๋ยวเส้นใหญ่ผัด** Kwai Teow Pad 5.50  
Fried flat noodles with egg, bean sprout and light soy sauce
- 124 **เส้นเล็กลวก** Sen Lek 2.50  
Plain rice noodle with garlic oil
- 125 **บะหมี่ผัด** Plain Noodles 2.50  
Fried yellow noodles with bean sprouts
- 126 **ขนมจีนเปล่า** Plain Soft Noodles 2.50



ข้าว  
RICE

127	<b>ข้าวผัด๑๐๑</b> 101 Special Fried Rice Fried rice with egg, chicken, prawns and vegetables	7.25
128	<b>ข้าวผัดพริก</b> Drunken Chef's Fried Rice  Fried rice with chilli, garlic, green beans, holy basil with	
	ไก่/ เนื้อ/ ผักรวม Chicken /Beef /Mixed Vegetables	7.25
	ไก่สับ/ หมูสับ / เนื้อสับ Minced chicken / minced pork / Minced beef (typical Thai style)	7.50
	กุ้ง/ ปลาหมึก Prawns / Squid	7.50
	เป็ด Duck slices	7.95
	ทะเล Seafood	7.50
129	<b>ข้าวผัดรถไฟ</b> The 'Train' Fried Rice This kind of fried rice is usually found on Thailand trains kitchens. Rice is fried with egg, onion, tomatoes, spring greens and dark soy sauce With Chicken or Beef or Prawns	7.25
130	<b>ข้าวผัดน้ำพริกลงเรือกุ้ง</b> The 'Boat' Fried Rice  The name comes from the chilli paste (The Boat Nam Prik) that is used to make this dish. Rice is fried with prawns and chilli paste made from shrimp paste, chillies and garlic. It is served with powdered fish and fresh garlic, chopped green beans and lime.	7.50
131	<b>ข้าวผัดปลาเค็ม</b> Salted Fish Fried Rice	7.50
132	<b>ข้าวผัดปู</b> Crab Meat Fried Rice <b>S</b>	7.50
133	<b>ข้าวกะหรี่</b> Curry Rice <b>S</b>  Fried rice with curry powder and cashew nuts	2.50
134	<b>ข้าวกะทิ</b> Coconut Rice	2.50
135	<b>ข้าวผัดไข่</b> Egg Fried Rice	2.50
136	<b>ข้าวเหนียว</b> Sticky Rice	2.50
137	<b>ข้าวสวย</b> Steamed Rice	2.20

## WHITE WINE

- 1 House White Wine  
Le Bosq Vin De France Blanc  
A crisp, dry wine with lemony fruit and a clean, zesty finish, easy drinking style.
- |        |       |      |       |      |        |       |
|--------|-------|------|-------|------|--------|-------|
| France | 125ml | 2.25 | 175ml | 2.65 | Bottle | 10.95 |
|--------|-------|------|-------|------|--------|-------|
- 2 Chenin Blanc, Hazy View 11.95  
Fresh, aromatic with crisp acidity, finishing on a long, fruity note.  
South Africa
- 3 Chenin Sauvignon, Mendoza Heights 12.95  
Attractive vanilla nose & palate with a fresh zip on the finish.  
Argentina
- 4 Foundstone Unoaked Chardonnay 13.95  
Vibrant tropical fruit on the palate with a clean finish.  
Australia
- 5 Pinot Grigio Venezia Giulia, Sacchetto 14.95  
A dry wine with a mineral character & a round finish.  
Italy
- 6 Gewurztraminer, Opal Ridge 15.95  
A rose petal bouquet & elegant flavours of fragrant lychees.  
An excellent wine to complement Thai food  
Australia

## ROSE WINE

- 7 Chispas, Garnacha Tempranillo  
Lively rose colour with remarkable fruity character.
- |       |       |      |       |      |        |       |
|-------|-------|------|-------|------|--------|-------|
| Spain | 125ml | 2.25 | 175ml | 2.65 | Bottle | 10.95 |
|-------|-------|------|-------|------|--------|-------|
- 8 Château de Campuget Rose, AC Costières de Nîmes 14.95  
Deep in colour, a good weight for a rose with delicious bright fruit flavours.  
France

## RED WINES

9	<p>House Red Wine Le Bosq Vin De France This wine shows berried fruits, full flavour &amp; a soft pleasant finish. France                      125ml 2.25                      175ml 2.65</p>	Bottle 10.95
10	<p>Shiraz, Mendoza Heights A rich sweet attack of fruit, with spicy tones and grip on the finish. Argentina</p>	11.95
11	<p>Cotes du Rhone-Les Vignes Du Prince Typical rhone style of full, ripe fruit flavours complemented by firm tannins. France</p>	12.95
12	<p>Pinotage, Hazy View Medium- bodied with ripe, bramble fruit through to a lively finish. South Africa</p>	13.95
13	<p>Foundstone Shiraz A complex and full flavoured Shiraz Australia</p>	14.95
14	<p>Rioja, Criaza Rivallana Powerful fruit aromas well combined with hints of oak ageing. A ripe fruit flavours and good structure on the palate. Spain</p>	15.95

\*wines may sometimes differ from menu

# เครื่องดื่ม

## DRINKS

### THAI DRINKS

ชาเย็น/ชาเขียวเย็น	Thai iced tea/ Thai iced green tea	1.95
ชาดำเย็น	Thai black iced tea	1.95
ชามะนาว	Thai iced lemon tea	1.95
โอเลี้ยง	Thai black ice coffee	1.95
กาแฟเย็น	Thai iced coffee	1.95
+ไข่มุก	+ tapioca pearl	additional 10p
นมเย็น	Pink icy milk	1.95
น้ำดอกกวาย	Black grass jelly drink	1.95
น้ำกระเจี๊ยบ	Grajiab drink (hibiscus flower, sorrel or roselle)	1.95
น้ำเก๊กฮวย	Chrysanthemum drink	1.95
น้ำตะไคร้	Lemongrass drink	1.95
น้ำใบเตย	Pandan drink	1.95
น้ำลำไย	Longan drink	1.95

### SOFT DRINKS

น้ำอัดลม	Coke, Diet Coke, 7up, Fanta	1.75
น้ำผลไม้	Fruit Juices - Orange, Apple, Pineapple, Cranberry	1.75
แฟนตาน้ำเขียว/แดง	Thai Style Fanta Green or Red	1.95
น้ำเปล่า	Still water 330ml / 1L	1.75 / 2.95
น้ำเปล่า-ซ่า	Sparkling water 330ml / 1L	1.75 / 2.95

### THAI BEERS

เบียร์สิงห์	Singha beer 330ml bootle 5% abv	2.85
เบียร์ช้าง	Chang beer 330ml bootle 5% abv	2.85

### ALCOHOL

สุรา	Whisky and spirits	single 25ml / 50ml double	2.50 / 5.00
แม็โขง	Mekhong Thai whisky	single 25ml / 50ml double	2.50 / 5.00
มิกเซอร์	Mixer		0.50

### ENERGY DRINKS

คาราบาวแดง	Carabao Daeng stimulant drink	1.95
กระทิงแดง	Krating Daeng stimulant drink (Thai Red Bull)	1.95
M150	M150 stimulant drink	1.95
<i>**these are Thai stimulant drink and they come in small bottles but they are much more stronger than the European version, not recommended for children or pregnant women and should not be consumed more than 2 bottles in one day**</i>		
Red Bull	Red Bull European version	1.95

### HOT DRINKS PER POT

ชาจีน/ชาเขียว	Jasmine tea/green tea	1.95
ชาเก๊กฮวย	Chrysanthemum hot tea	1.95
ชาตะไคร้	Lemongrass hot tea	1.95
ชาใบเตย	Pandan hot tea	1.95
ชาน้ำผึ้งผสมมะนาว	Lemon and honey hot tea	1.95
ชาขิง	Ginger hot tea	1.95
ชาฝรั่ง	English tea	1.95
กาแฟร้อน	Hot coffee	1.95

## ของหวาน

### DESSERTS

<b>รวมมิตร</b> Jewels of Siam	4.25
A mixture of exotic fruits in sugar syrup, home made 'rubies' and jelly. A colour dessert served with sweet coconut milk and ice	
<b>ทับทิมกรอบ</b> Pomegranate Ruby	4.25
Small pieces of water chestnut, coated with red, transparent flour to look like pomegranate seeds or rubies. A Thai favourite, served with sweet coconut syrup and ice	
<b>ขนมหม้อแกงเผือก</b> Baked Taro Custard	4.75
Home made baked taro custard with egg and palm sugar, served warm with crispy fried shallots	
<b>เจากวย</b> Black Grass Jelly	4.25
Grass jelly cubes served with jasmine scented syrup and ice	
<b>ลูกตาลลอยแก้ว</b> Toddy Palm	4.25
Toddy palm seeds in syrup with ice	
<b>น้ำแข็งไส</b> Snow Mountain	4.25
Mixed fruit and beans in syrup, packed with mountain of finely shaved ice and drizzled generously with special Thai scented red and green coloured syrup	
<b>ไอศกรีม</b> Home made Ice cream	4.75
Thai style ice cream served with sweet sticky rice, slices of brioche and mixed nuts 3 scoops –choose from Coconut, Taro, Jackfruit, Black bean or Durian	
<b>ขนมปังไอศกรีม</b> Ice Cream Sandwich	4.75
Butter brioche, split in half and filled with 2 scoops of home made ice cream and sprinkled with mixed nuts	





