

Welcome to Thai home cooking...

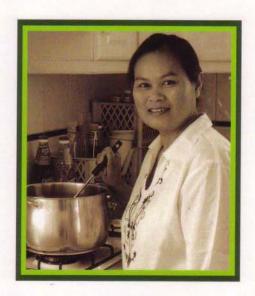


If you would like your order to be less or more spicy then please feel free to ask our staff before ordering. Please be aware if you suffer from any allergies that some dishes in this menu may contain nuts, seafood, soya sauce or fish sauce etc. Please ask for details.

All prices are inclusive of V.A.T. Service charges are not included.

ENJOY YOUR MEAL!





Hansa Granzelius developed her passion and love for Thai cooking as a girl living in Bangkok, the heart and capital of Thailand. She pursued her passion and graduated with a degree in Thai cooking; along the way winning many awards for her dishes.

She later moved to Austria and later to the UK, working for the Thai Embassy in both countries preparing traditional Thai dishes and cuisine to high ranking officials, delegates and guests of the Thai Embassy.

Today, Hansa would like to warmly welcome you to her kitchen, where you will enjoy home-cooked Thai food fresh from the kitchen served with elegance, passion and love accummulated from over 30 years cooking experience.

She hopes you will enjoy the diverse variety of ingredients, dishes and tastes - components that have made Thai cuisine popular with diners around the world.

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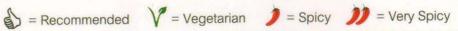


STARTERS

1. HANSA'S THAI KITCHEN PLATTER (for 2 people)	£ 12.95
Spring rolls, chicken satay, crispy wonton, fish cake, and Thai spare ribs	
2. GAI SATAY (ไกละเต๊ะ)	£ 5.00
Chicken Satay	
Fine slices of chicken, marinated with Thai special spices and served with peanut sauce	
3. KRATONG TONG (กระทงทอง)	£ 4.50
Patty shells stuffed with mince chicken, carrot, potato, onion or stuffed with tuna salad	
4. KHANOM JEEB (ขนมจีบไก่)	£ 5.50
Thai Dim Sum	
Steamed dumplings of minced chicken and water chestnuts, topped with garlic and dark soy	sauce
5. KHANOMPUNG NAH KUNG (ขนมปังหน้ากุ้ง)	£ 5.50
Deep Fried Prawn on Toast	
Triangular sliced pieces of bread topped with minced prawn, served with sweet chilli sauce	
6. PEEK GAI TORD (ปีกไก่ทอด)	£ 5.50
Deep Fried Chicken Wings	
Chicken wings marinated in batter in Thai style and deep fried	







7. SEE-KRONG MOO TORD (ชี่โครงหมูทอด)	£ 5.50
Spare ribs marinated in special Thai sauce	
8. KUNG SHOOB PANG TORD (กุ้งชุบแป้งทอด)	£ 6.50
Prawn Tempura	
Deep fried prawn in tempura batter and served with sweet chilli sauce	
9. GYOW GROB (เกี้ยวกรอบ)	£ 4.50
Crispy Wonton	
Deep fried wontons stuffed with minced chicken and prawn and served with plum sauce	
10. TORD MUN PLA (ทอดมันปลา)	£ 5.50
Fish Cake	
Fish mixed with Thai red curry and deep fried, served with sweet chilli sauce	
11. POH-PIA KUNG (ปอเปี๊ยะกุ้ง)	£ 6.50
Prawn Spring Rolls	
Deep fried prawn wrapped with spring roll pastry and served with sweet Thai sauce	
12. MIANG KHAM (เมี่ยงคำ)	£ 6.50
Combination of finely chopped crispy coconut, cubed lemons, shallots, ginger, prawns and	
crispy peanuts. To be wrapped in cha-plu/salad leaves topped with miang sauce	
13. MIANG PLA TOO (เมี่ยงปลาทู)	£ 6.50
Mackerel Salad	
Fresh herbs and fresh minced mackerel wrapped in salad leaves	
14. MEE GROB (หมีกรอบ) 🜓	£ 4.50
Crispy Noodles with sweet and sour tamarind sauce	
15. MOO YARNG (หมูยาง)	£ 5.00
Barbequed Pork marinated in special Thai sauce	



All the prices are inclusive of VAT. Please notify our staff of any food allergy before ordering.



VEGETABLE STARTERS

16. HANSA'S THAI KITCHEN VEGETARIAN PLATTER (for 2 people) £ 10.50

Vegetable tempura, bean curd, sweet corn cake, spring rolls

17. POH-PIA TORD (ปอเปี๊ยะทอด - ไส้ผักและวุ้นเส้น) £ 4.50

Vegetable Spring Rolls

Seasoned vegetable and glass noodles wrapped in spring roll pastry and deep fried, served with plum sauce and chilli sauce

£ 4.50 18. TAO-HU TORD (เตาหูทอด)

Deep Fried Bean Curd

Deep fried bean curd served with Thai sweet chilli sauce

19. TORD MUN KHAO PODE (ทอดมันขาวโพด) £ 4.50

Sweet Corn Cake

Deep fried spicy sweet corn fritters served with cucumber salad, peanuts and sweet chilli sauce

20. PAK SHOOB PANG TORD (ผักชุบแป้งทอด) £ 4.50

Vegetable Tempura

Mixed selection of vegetables deep fried in tempura batter served with chilli and plum sauce

21. KRATONG TONG (กระทงทอง - ไสผัก) £ 4.50

Vegetable Golden Flower

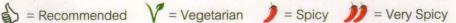
Patty shells stuffed with mixed fried vegetables













SOUPS

22. TOM YUM KUNG / GAI (ตั้มยำ กุ้ง / ไก๋)

£ 5.50

Hot and Sour Prawn / Chicken "Tom Yum" Soup

Famous spicy Thai prawn or chicken hot and spicy soup with chilli, lemongrass, kaffir lime leaves, mushroom and lime juice

🔰 23. TOM YUM TALAY (ต้มยำทะเล)

£ 5.95

Hot and Sour Seafood "Tom Yum" Soup

Traditional Thai spicy seafood soup with prawn, squid, mussel with galangal lemongrass and chilli

24. TOM KHA GAI (ตัมข่าไก่)

£ 5.50

Hot and Sour Chicken Soup with Coconut Milk

Creamy coconut soup with chicken, mushroom, lemongrass, galangal kiffir lime leaves and lime juice

25. TOM KHA HED (ต้มขาเห็ด)

£ 4.50

Hot and Sour Mushroom Soup with Coconut Milk

Creamy coconut milk soup with mushroom

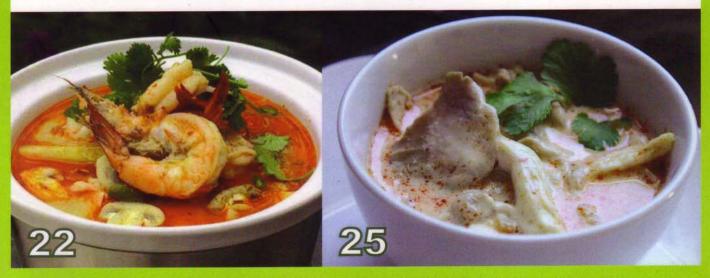
26. TOM YUM HED (ต้มยำเห็ด)



£ 4.50

Hot and Sour Mushroom "Tom Yum" Soup

Hot and spicy clear soup with mushroom, gaiangal kaffir leafs lemongrass, and chilli



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THAI SALADS

27. SUER RONG HAI (เสือร้องให้) "Weeping Tiger" Beef Sirloin Salad Beef sirloin steak marinated in special Thai herbs, grilled and tossed with the thai herbs, grilled and tossed with the thai herbs, grilled and tossed with the thai herbs.	£ 8.95
28. YUM TALAY (ย้าทะเล) Seafood Salad King prawn, squid mixed with fresh Thai herbs and green salad in hot and s	£ 8.95
 29. PLAH KUNG (พล่ากุ้ง) Spicy Prawn Salad Grilled king prawn marinated in spicy Thai tamarind sauce served with hot a 	£ 8.95
30. LAAB GAI (ลาบไก) Spicy Minced Chicken Salad mixed with spicy Thai herbs	£ 5.95
31. LAAB MOO (ลาบหมู) Spicy Minced Pork Salad with spicy Thai herbs	£ 5.95
32. YUM WOON SEN (ยำวุ้นเส้น) Glass noodle salad with minced chicken or mince pork and spring onion, sh tossed in lime juice with chilli dressing	£ 5.50 allots, coriander,
33. LAAB HED (ลาบเห็ด) Spicy Mushroom Salad Boiled mushrooms, tossed in fresh chilli dressing and Thai herbs, served with	£ 4.50
34. SOM TUM (ส้มต่ำ) Papaya Salad Shredded raw green papaya mixed with fresh chilli, garlic, tomato, carrots, garlic, tomato, ca	£ 5.50
35. YUM PED YARNG (ย่าเป็ดยาง) Duck Salad Grilled duck breast marinated in spicy Thai dressing	£ 5.95







THAI CURRIES

36. KAENG KEOW WAN (แกงเขียวหวาน)

6

£6.50/6.95/7.95

Thai Green Curry - Vegetable / Chicken or Beef / Lamb or Prawn

Cooked in coconut milk, green chilli paste, sliced bamboo shoots, long beans, aubergines and sweet basils

37. KAENG DAENG (แกงแดง)

£ 6.50 / 6.95 / 7.95

Thai Red Curry - Vegetable / Chicken or Beef / Lamb or Prawn
Cooked in coconut milk, red chilli paste, sliced bamboo shoots, lime leaves

) 38. MASAMAN (มัสมั่น)

£ 6.95 / 7.95

Masaman Curry - Tofu or Chicken or Pork or Beef / Lamb or Duck

Aromatic curry cooked in masaman curry paste with potato, coconut milk, onion, and peanut

39. KAENG PAH (แกงป่า)

£ 6.50 / 6.95 / 7.95

Jungle Curry - Vegetable / Chicken or Beef / Lamb or Prawn

Traditional curry made with jungle curry paste with green beans, aubergines, chilli, basil and Thai herbs

1 40. KAENG PHED PED YANG (แกงเผ็ดเป็ดยาง)



£ 6.95

Roasted Duck Curry

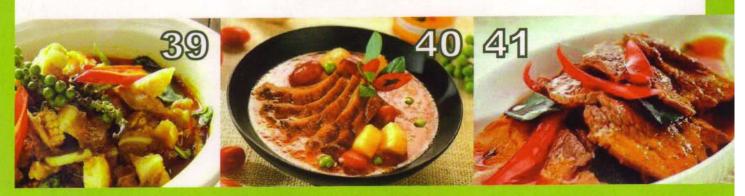
Special Thai roasted duck curry with red chilli paste and coconut milk, cherry tomatoes, pineapple and sweet basil leaves

🄰 41. KAENG PANAENG (แกงพะแนง)



£ 6.50 / 6.95 / 7.95

Creamy Red Curry - Vegetable / Chicken or Pork or Beef / Lamb or Prawn Spicy red curry paste with thick coconut milk lime leaves and sweet basil



42 43

THAI STIR FRY

42. PAD PRIAO WAN (ผัดเปรี้ยวหวาน)

£ 6.50 / 6.95 / 7.95

Thai Style Sweet and Sour Stir Fry - Vegetable / Chicken or Pork or Beef / Prawn Stir fried with sweet and sour sauce, cucumber, tomato, red and green pepper, pineapple and spring onion

43. PAD KHING (ผัดขึ้ง)

£ 5.95 / 6.95 / 7.95

Thai Style Ginger Stir Fry - Vegetable / Chicken or Pork or Beef / Prawn Stir fried ginger mushroom and spring onion with soya bean sauce

🌶 44. PAD KRA PRAO (ผัดกระเพรา) 🧁

£5.95/6.95/7.95

Basil Leaves Stir Fry - Vegetable / Chicken or Pork or Beef / Prawn Stir fried with chilli garlic and holy basil

45. PAD KEE MAO (ผัดขึ้นมา)

£ 5.95 / 6.95 / 7.95

Drunken Stir Fry - Vegetable / Chicken or Pork or Beef / Prawn
Stir fried bamboo shoots, fresh chill, young baby corn, long beans and sweet basil

46. PAD NAM MUN HOY (ผัดน้ำมันหอย)

£ 5.95 / 6.95 / 7.95

Oyster Sauce Stir Fry - Vegetable / Chicken or Pork or Beef-/ Prawn
Stir fried mushroom, broccoli, carrots, red and green pepper and spring onion in oyster sauce

47. PAD KRA TIAM PRIK TAI (ผัดกระเทียมพริกไทย)



£ 5.95 / 6.95 / 7.95

Garlic and Pepper Stir Fry - Chicken or Pork or Beef / Prawn / Squid Stir fried with ground pepper, garlic and coriander root with soya bean sauce

48. PAD MED MA MUANG (ผัดเม็ดมะม่วงหิมพานต์)

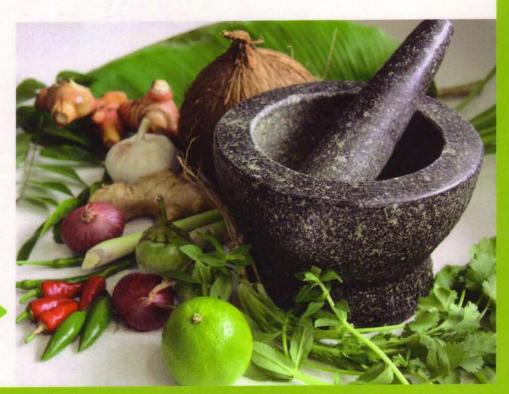
£ 5.95 / 6.95 / 7.95

Cashew Nut Stir Fry - Vegetable / Chicken or Pork or Beef / Prawn Stir fried cashew nuts, spring onion and dried chilli



VEGETARIAN STIR FRY

49. TAO-HU PAD KHING (เต้าหู้ผัดขิง)	£ 5.95
Bean Curd stir fried with fresh ginger and spring onion	
50. TAO-HU PAD KRA TIAM PRIK TAI (เต้าหู้ผัดกระเทียมพริกไทย) Bean Curd fried in garlic and pepper sauce	£ 5.95
51. MA KUAR PAD HORAPA (มะเชื่อผัดโหระพา) 🐇 Aubergines stir fried with sweet basil and chilli	£ 4.95
52. PAD WOON SEN (ผัดวุ้นเส้น) 🖒 Glass Noodles stir fried with bean curd and spring onion	£ 5.95
53. PAD PAK RUAM (ผัดผักรวม) Mixed Vegetables stir fried with garlic sauce	£ 4.95







SEAFOOD

54. PLA NUENG (ปลานึ่ง)

£ 12.50

Steamed Fish

Steamed whole sea bass with spring onion, ginger

55. PLA RAD PRIK (ปลาราดพริก)

£ 12.50

Chilli Fish

Deep fried sea bass topped with garlic in a chilli sauce and spring onion, sweet basil

56. CHOO-CHEE PLA (ลูลีปลา)

£ 12.50

Choo-Chee Fish

Deep fried sea bass with red thick sauce, chilli paste in coconut milk topped with sweet basil and kaffir leaves

57. PLA TORD KRA-TIEM (ปลาทอดกระเทียม)

£ 12.50

Garlic Fried Fish

Crispy whole sea bass topped with garlic and pepper sauce

58. PLA PRIAO WAN (ปลาเปรี้ยวหวาน)

£ 12.50

Sweet and Sour Fish

Deep fired cod fish topped with a stir fried sweet and sour sauce, cucumber, tomato, onions, red pepper and pineapple

59. PLA NUENG MANOW (ปลานึ่งมะนาว)

£ 12.50

Lemon Steamed Fish

Steamed sea bass flavoured with fresh herbs, lemon grass, lime juice and fresh chopped chilli

60. PLA PAD CHAH (ปลาผัดฉา)



£ 10.50

'Chah'-style Fried Fish

Battered Tilapia fillet deep fried with green peppercorn, fresh chilli and hot basil leaves

61. KUNG OB WOON SEN (กุ่งอบวุนเสน)



£ 12.50

Steamed King Prawns with Glass Noodles

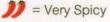














NOODLES

62. PAD THAI NOODLES (ผัดไท)

£6.00 / 6.50 / 7.50

Thai Style Noodles - Vegetable / Chicken / Prawn

Rice noodles stir-fried with eggs, bean sprouts, spring onion, carrot, in special Thai sauce with peanuts

63. PAD SEE-EW NOODLES (ผัดชีอิ๊ว)



£ 6.50

Soya Sauce Noodles

Stir-fried rice noodles with carrot, bean sprouts, green vegetables, egg, in sweet dark soya sauce

)) 64. PAD KEE MAO NOODLES (ก๋วยเตี๋ยวผัดขึ้เมา)

£6.00/6.50/7.50

Drunken Noodles - Vegetable / Chicken or Pork or Beef / Prawn Rice noodles stir-fried with fresh chilli, garlic, long bean, bamboo shoots and sweet basil

65. GUAY-TIAO RAD NAH (ก๋วยเตี๋ยวราดหน้า)

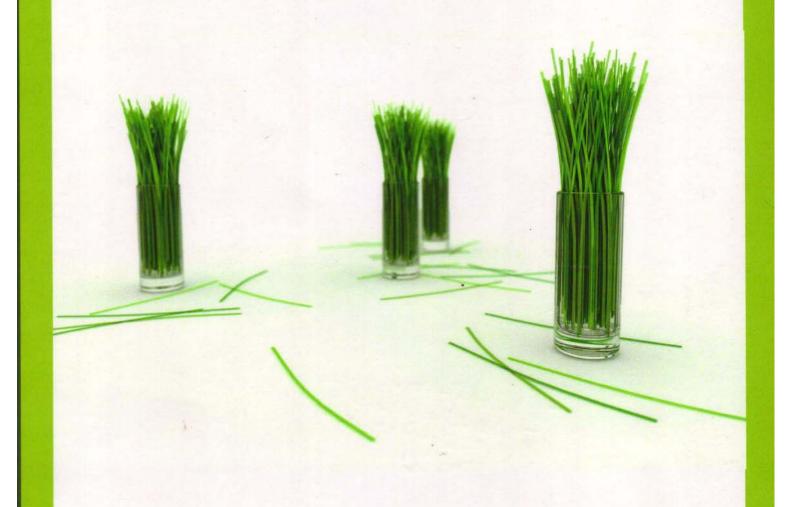
£6.00/6.50/7.50

Thick Soup Noodles - Vegetable / Chicken or Pork or Beef / Prawn Rice noodles with green vegetables and soya bean gravy

RICE

66. KHAO SUAY (ข้าวสวย)	£ 2.00
Steamed Thai Jasmine Rice	
67. KHAO NEAW (ข้าวเหนียว)	£ 2.50
Thai Sticky Rice	
68. KHAO PAD KAI (ข้าวผัดไข่)	£ 2.50
Egg Fried Rice	
69. KHAO KATI (ข้าวกะทิ)	£ 2.50
Thai fragrant rice cooked in coconut milk	
70. KHAO PAD SAPPAROD (ข้าวผัดสับปะรด)	£ 5.50
Pineapple Fried Rice	
Thai fried rice with chicken, pea, raisins, egg, pineapple	in
Thai herbs and spices	





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