



STARTERS

01. **PAK CHOUP PANG THOD V** £4.75
Deep fried mixed vegetables in batter, served with sweet chilli sauce
02. **THOONG TONG V** £4.75
Deep fried golden bags; peas, sweet corn, carrot, green bean, and onion wrapped in pastry sheet, served with sweet chilli sauce
03. **POR PIA THOD V** £4.95
Crispy spring rolls stuffed with vermicelli, spring vegetables and shitake mushroom, served with sweet chilli sauce
04. **DIM SUM** £4.95
Steamed minced pork & prawn dumpling, served with fried garlic and sweet dark soy sauce
05. **SATAY KAI ●** £5.25
Grilled marinated chicken on bamboo skewers, served with peanut sauce
06. **KOR MOO YANG *** £5.25
Grilled marinated pork with Thai herbs, served with hot & spicy sauce
07. **SEE KRONG MOO OB** £5.50
Thai style roasted tender spare ribs in an aromatic honey sauce
08. **KAI THOD SAMUNPRAI *** £5.50
Deep fried marinated chicken in a light batter & bread crumbs, served with lemongrass, Thai herbs and sweet chilli sauce
09. **KHANOM PUNG NA GOONG** £5.50
Deep fried minced prawn and pork on toasts, served with sweet chilli sauce

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Thai Basil

10. **THOD MAN PLA *** £5.95
Thai style fish cake with red curry paste and Thai herbs, served with cucumber salsa
11. **GOONG TEMPURA** £5.95
Deep fried king prawns in a light batter and bread crumbs, served with sweet chilli sauce
12. **HOY JOR** £6.95
Deep fried bean curd sheet stuffed with crab meat, prawn, minced pork, water chestnut, and Thai herbs, served with sweet plum sauce
13. **RUAM MITR ●** per person £7.95
Mixed starters: *spring roll, chicken satay, honey spare rib, fish cake, prawn toast, and king prawn in batter* (minimum for 2 persons)
14. **AROMATIC CRISPY DUCK** £8.50 (Q), £16.00 (H)
served with Hoi Sin sauce, pancakes, cucumbers, and leeks

SOUP

20. **TOM YAM KAI **** £5.25
A famous Thai hot & sour soup with chicken, aromatic Thai herbs, mushrooms, and roasted chilli paste
21. **TOM KHA KAI *** £5.25
Chicken flavored with coconut milk soup, served with galangal, Kaffir lime leaves, and mushrooms
22. **TOM YAM GOONG **** £6.25
A famous Thai hot & sour soup with king prawns, mushrooms, aromatic Thai herbs, and roasted chilli paste
23. **TOM YAM TALAY **** £6.50
A Thai Fisherman soup (*king prawn, squid, mussel, scallop, and mushrooms*) with hot & sour broth, enhance with holy basil leaves

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Thai Basil

24. **TOM YAM PAK ** V** £4.95
A famous Thai hot & sour soup with vegetables, mushrooms, aromatic Thai herbs, and roasted chilli paste
25. **TOM KHA TAO HOO * V** £5.25
A coconut cream soup with soft bean curds, mushrooms, galangal, and Kaffir lime leaves

SALAD

30. **YAM NUA **** £6.50
Thai spicy salad with grilled beef, cherry tomatoes, onions, cucumbers, and chilli lime dressing
31. **YAM PED YANG **** £6.95
Thai spicy salad with roasted duck, cherry tomatoes, onions, cucumbers, and chilli lime dressing
32. **YAM TALAY **** £7.95
Spicy mixed seafood salad (*king prawns, squids, mussels, and scallops*) with tomatoes, onions, cucumber, and chilli lime dressing
33. **SOMTAM TALAY **●** £8.50
A famous Thai papaya salad with mixed seafood, fresh chilli, green beans, ground peanuts, tomatoes, and lime juice
34. **GOONG YANG YAM MAMUANG **●** £8.95
Grilled jumbo prawns with mango salad, shallots, cashew nuts, and chilli lime dressing
35. **YAM PAK ** V** £4.95
Spicy mixed vegetables salad with chilli lime dressing
36. **SOM TAM JAY **● V** £6.50
A famous Thai papaya salad with fresh chilli, green beans, ground peanuts, tomatoes, and lime juice

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MAIN COURSES

CURRY

40. **GANG KIEW WAN KAI / NUA **** £7.95
The most popular Thai green curry with *chicken* or *beef* cooked in coconut milk, served with aubergine, bamboo shoots, and sweet basil leaves
41. **GANG PHED KAI / NUA **** £7.95
Thai red curry with *chicken* or *beef* cooked in coconut milk, served with aubergine, bamboo shoots, and sweet basil leaves
42. **GANG MUSSAMAN KAI / NUA *●** £7.95
Thai mild and smooth taste curry with *chicken* or *beef* cooked in coconut milk, served with potatoes, peppers, onions, and ground peanuts
43. **PANANG KAI / MOO / NUA *** £7.95
Thai thick and creamy red curry with *chicken*, *pork*, or *beef* cooked in coconut milk, served with Kaffir lime leaves
44. **GANG PA GOONG ***** £8.50
A three-star, Thai jungle curry (*without coconut milk*) with king prawn bamboo shoots, green papaya, vegetables, Thai herbs, and holy basil leaves
45. **GANG PHED PED YANG / GOONG **** £8.95
The taste of four-season; the creamy Thai red curry with *roasted duck* or *king prawns* with the sweetness of the grapes, pineapple, lychee, and cherry tomatoes

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STIR-FRY

CHICKEN DISHES (KAI)

50. **KAI THOD KRATIEM PHIK THAI** £7.50
Stir-fried slice of chicken breast with garlic and pepper
51. **KAI PAD KHING** £7.50
Stir-fried slice of chicken breast with ginger, spring onions, and mushrooms
52. **KAI PAD SAUCE POLLAMAI** £7.50
Stir-fried slice of chicken with assorted fruits, tomatoes, cucumbers, peppers, and a sweet & sour sauce
53. **KAI PAD TAKRAI *** £7.50
Stir-fried slice of chicken breast with lemongrass, fresh chilli, red & green peppers and sweet basil leaves
54. **KAI PAD MED MAMUANG *●** £7.50
Stir-fried slice of chicken breast with cashew nuts, crispy dried chilli, and roasted chilli paste
55. **KAI PAD BAI KRAPRAOW **** £7.50
Stir-fried slice of chicken breast with fresh chilli, green beans, and holy basil leaves
56. **KAI PAD PHED **** £7.95
Stir-fried slice of chicken with red curry paste, bamboo shoots, green beans, and sweet basil leaves
57. **KAI PAD SAUCE LAO DAENG ●** £8.50
Stir-fried slice of chicken breast with sweet brandy, red wine sauce, and cashew nuts; *served on a sizzler*

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Thai Basil

PORK DISHES (MOO)

60. **MOO THOD KRATIEM PHIK THAI** £7.50
Stir-fried slice of pork with garlic and pepper
61. **MOO PAD NUM PHIK PAO *** £7.50
Stir-fried slice of pork with mushrooms, spring onions, and roasted chilli paste
62. **MOO PAD PHIK THAI DUM *** £7.50
Stir-fried slice of pork with red & green peppers, asparagus, and a black pepper sauce
63. **MOO PAD BAI KRAPRAOW **** £7.50
Stir-fried slice of pork with fresh chilli, green beans, and holy basil leaves
64. **MOO PAD PHED **** £7.95
Stir-fried slice of pork with red curry paste, bamboo shoots, green beans, and sweet basil leaves

BEEF DISHES (NUA)

70. **NUA PAD NAMMAN HOI** £7.95
Stir-fried slice of beef with mushrooms, spring onions, and oyster sauce
71. **NUA PAD PHIK THAI DUM *** £7.95
Stir-fried slice of beef with red & green peppers, asparagus, and a black pepper sauce
72. **NUA PAD TAKRAI *** £7.95
Stir-fried slice of beef with lemongrass, fresh chilli, red & green peppers and sweet basil leaves
73. **NUA PAD BAI KRAPRAOW **** £7.95
Stir-fried slice of beef with chilli, green beans, and holy basil leaves

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Thai Basil

74. **NUA PAD PHED **** £8.50
Stir-fried slice of beef with curry paste, bamboo shoots, green beans, and sweet basil leaves
75. **NUA PAD KEE MAO ***** £8.50
A three-star, stir-fried slice of beef with chilli, mushroom, bamboo shoots, young pepper corns, Thai herbs and wild basil leaves
76. **NUA PAD SAUCE LAO DAENG ●** £8.95
Stir-fried slice of beef with sweet brandy, red wine sauce, and cashew nuts; *served on a sizzler*

DUCK DISHES (PED)

80. **PED PAD PHED **** £8.95
Stir-fried slice of duck breast with curry paste, bamboo shoots, green beans, and sweet basil leaves
81. **PED PAD BAI YEE RA **** £8.95
Bangkok street style, stir-fried slices of duck breast with garlic, young pepper corns, chilli, and wild basil leaves
82. **PED SAM ROD *** £9.50
Crispy fried duck breast served with red & green peppers, pineapple, and a three-flavored sauce, topped with crispy sweet basil leave
83. **PED NAM MAKAM ●** £9.95
Thai style crispy duck served with sautéed vegetables, a tamarind sauce, cashew nuts and crispy fried shallot
84. **PED PAD SAUCE LAO DANG ●** £10.50
Stir-fried slice of roasted duck with sweet brandy, red wine sauce, and cashew nuts; *served on a sizzler*

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Thai Basil

SEAFOOD DISHES

90. **GOONG THOD KRATIEM PHIK THAI** £8.50
Stir-fried king prawns with garlic and pepper
91. **GOONG PAD MED MAMUANG *●** £8.50
Stir-fried king prawns with cashew nuts and chilli paste
92. **GOONG PAD BAI KRAPRAOW **** £8.50
Stir-fried king prawns with chilli, green beans, and holy basil leaves
93. **GOONG SAM ROD *** £8.95
Stir-fried crispy king prawns with a three-flavor sauce, pineapple, and crispy sweet basil leaves
94. **CHOO CHEE GOONG *** £8.95
Aromatic thick curry cream sauce with king prawns cooked in coconut milk, served with Kaffir lime leaves
95. **TALAY PAD BAI HORAPA **** £10.50
Stir-fried mixed seafood with red pepper, chilli paste, green beans, mushroom, and sweet basil leaves
96. **GOONG YAI NAM MAKAM ●** £11.50
Grilled jumbo prawns served with sautéed vegetables, a tamarind sauce, and cashew nuts
97. **GOONG YAI YANG SAUCE PANANG *** £11.50
Grilled jumbo prawns served with a thick and creamy red curry sauce, green beans, and Kaffir lime leaves
98. **PAD ANDAMAN SAMUNPRAI **** £12.95
Stir-fried assorted seafood (*king prawns, squids, mussels, scallops, and fish fillet*) with Thai herbs, roasted chilli paste, sweet basil and holy basil leaves

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FISH DISHES

100. **PLA PAD SAUCE POLLAMAI** £10.50
Stir-fried crispy fillets of fish in a light batter with assorted fruits, tomatoes, cucumbers, peppers, and a sweet & sour sauce
101. **PLA SAM ROD *** £10.50
Stir-fried crispy fillets of fish in a light batter with a three-flavor sauce, pineapple, and crispy sweet basil leaves
102. **CHOO CHI PLA *** £10.95
Aromatic thick curry sauce with crispy fillets of fish in a light batter cooked in coconut milk, served with Kaffir lime leaves
103. **PLA THOD YAM MAMUANG ** ●** £13.95
Crispy fillets of sea bass served with mango salad, cashew nuts, and chilli lime dressing
104. **PLA THOD SAUCE SAMUNPRAI **** £13.95
Crispy fillets of sea bass served with Thai herbs, roasted chilli paste, and sweet basil leaves
105. **PLA THOD SONG SRI * ●** £14.50
Crispy fillets of sea bass with two flavored; a tamarind sauce and a sweet chilli sauce, served with cashew nuts, crispy shallot and sweet basil leaves
106. **PLA NEUNG MANOW **** £14.50
Steamed fillets of sea bass with aromatic Thai herbs, fresh chilli, and chilli lime dressing

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NOODLE, RICE & SIDE DISHES

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| 110. PAD SIYEW KAI | £7.50 |
| Stir-fried thick rice noodles with chicken, eggs, vegetables, and dark soy sauce | |
| 111. PAD THAI GOONG ● | £7.95 |
| The most popular Thai fried noodles with king prawns, eggs, dried turnip, bean sprouts, and ground peanuts | |
| 112. KHAO PAD THAI BASIL | £7.95 |
| Thai basil special fried rice with seafood, chicken, beef, eggs, spring onion, tomatoes, and vegetables | |
| 113. KHAO SUAY | £2.20 |
| Steamed Jasmine rice | |
| 114. KHAO PAD KHAI | £2.70 |
| Egg fried rice | |
| 115. KHAO MAPRAOW | £2.70 |
| Coconut rice | |
| 116. KHAO GLONG | £2.70 |
| Steamed organic brown rice | |
| 117. PAD GUAY TIEW PLAOW | £3.50 |
| Stir-fried egg noodle with eggs and bean sprouts | |
| 118. PAD PAK RUAM V | £3.95 |
| Stir-fried mixed vegetables with garlic and soy sauce | |

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VEGETARIAN DISHES

CURRY

200. **GANG KIEW WAN JAY ** V** £6.95
The most popular Thai green curry with bean curds and vegetables cooked in coconut milk, served with aubergine and sweet basil leaves
201. **GANG PHED JAY ** V** £6.95
Thai red curry with bean curds and vegetables cooked in coconut milk, served with aubergine and sweet basil leaves
202. **GANG MUSSAMAN JAY *● V** £6.95
Thai mild and smooth taste curry with bean curds and vegetables, cooked in coconut milk, served with potatoes, onions and ground peanuts
203. **PANANG TAO HOO * V** £6.95
Thai thick and creamy red curry with bean curds and vegetables cooked in coconut milk, served with Kaffir lime leaves
204. **GANG PA JAY *** V** £6.95
A three-star, Thai jungle curry (*without coconut milk*) with bean curd, bamboo shoots, green papaya, vegetables, Thai herbs, and holy basil leaves

STIR-FRY

210. **PAD PHAK FAI DANG V** £6.95
Stir-fried seasonal green vegetables (a choice of *Morning Glory* or *Pak Choi*) with garlic and oyster sauce
211. **PAD SAUCE POLLAMAI JAY V** £6.50
Stir-fried mixed vegetables with bean curds, assorted fruits, tomatoes, cucumbers, peppers, and a sweet & sour sauce

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Thai Basil

212. **PAD KRAPRAOW PAK RUAM ** V** £6.50
Stir-fried mixed vegetables with bean curds, chilli, and holy basil leaves
213. **TAO HOO PAD KHING V** £6.95
Stir-fried bean curds with ginger, mushrooms and spring onions
214. **TAO HOO SAM ROD * V** £6.95
Stir-fried bean curds with vegetables, pineapple, a three flavored sauce and crispy basil leaves
215. **TAO HOO PAD MED MAMUANG *• V** £6.95
Stir-fried bean curds with mushrooms, cashew nuts, crispy dried chilli and roasted chilli paste
216. **MAKUA YAO PAD BAI HORAPA ** V** £6.95
Stir-fried aubergine and bean curds with chilli, green beans, and sweet basil leaves
217. **PAD THAI JAY • V** £6.95
Thai fried noodles with bean curds, eggs, bean sprouts, dried turnip, and ground peanuts

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