

The restaurant reserves the right to change prices, alter dishes and change recipes without notice.
The Menus and Prices indicated on our website are a guideline only.

Menu A

Mixed Starters

A selection of authentic Thai starters



Main Course

MASSAMAN GAI

Chicken in a mussaman curry paste with coconut milk, onion, potato and peanuts

NUEA PAD MAMUANG HIMMAPARN

Beef stir fried with cashew nuts, onion, spring onion, pepper and oyster sauce

PLA PRIEW WAN

Fish stir fried with onion, pineapple cooked in a sweet and sour sauce

PAD PAK NAM MAN HOI

Stir fried mixed vegetables in oyster sauce

KHAO PAD

Thai fried rice

Desserts

KHA NOM

Sweet from the trolley

COFFEE TO FINISH



£24.95 per person minimum order for two people

 mild  hot

 Contains nuts (nut traces may exist in some dishes).



Menu B

Mixed Starters

A selection of authentic Thai starters



TOM YUM SOUP 🌶️

Traditional Thai spicy chicken soup with lemongrass, galangal, lime leaves, coriander and lime juice



Main Course

KAENG PED GAI 🌶️

Chicken in a red curry paste with coconut milk and Thai basil

NUEA PAD PRIG BAI KRAPROW 🌶️

Stir fried beef with basil leaves, onions and fresh chilli

MOO PAD PRIG KHING 🌶️

Pork stir fried with red curry paste and long beans

PAK PAD PRIG 🌶️

Stir fried mixed vegetables with chilli in oyster sauce

KHA SOUY

Thai steamed rice

Desserts

KHA NOM

Sweet from the trolley

COFFEE TO FINISH



£27.95 per person minimum order for two people

Menu C

Mixed Starters

A selection of authentic Thai starters



Main Course

KAENG PED PLA

Fish in a red curry paste cooked in a coconut milk with aubergines, lime leaves and sweet basil leaves

KOONG PAD KEE MAO

Stir fried prawns with Thai herbs, chilli, garlic and basil leaves

PAD POH-TAK

Fried mixed seafood flavoured with lemongrass, chilli and basil leaves

PLA MAKAM

Deep fried fish pieces topped with tamarind sauce

KHAO PAD

Thai fried rice

Desserts

KHA NOM

Sweet from the trolley

COFFEE TO FINISH



£30.95 per person minimum order for two people





Menu D

Mixed Starters

A selection of authentic Thai starters



Main Course

KAENG DANG PAK 🌶️

Mixed vegetables in a red curry paste with coconut milk and Thai herbs

HED PAD PRIEW WAN

Stir fried mushrooms with onion, spring onion cooked in a sweet and sour sauce

TAO HU PAD MIMMAPHAN

Stir fried beancurd with cashew nuts, onion, pepper, spring onion in oyster sauce

PAD THAI JAY 🥜

Rice noodles fried with bean curd, beansprouts and tamarind sauce

KHAO SOUY

Steamed rice

Desserts

KHA NOM

Sweet from the trolley

COFFEE TO FINISH



£22.50 per person minimum order for two people



Starters

- | | |
|---|--------------|
| 1. HOUSE MIXED STARTERS | £8.95 |
| A selection of authentic Thai starters with various sauces | |
| 2. CRISPY DUCK | £6.95 |
| Served with pancake, cucumber, spring onion and aromatic duck sauce | |
| 3. CHICKEN SATAY 🥜 | £6.95 |
| Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce | |
| 4. BEEF SATAY 🥜 | £6.95 |
| Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce | |
| 5. POA PIAH PED | £6.95 |
| Deep fried spring rolls filled with duck, mushrooms, onion and Thai herbs | |
| 6. HOI MANG POO OB 🌶️ | £7.50 |
| Fresh mussels steamed in lemongrass and fresh basil | |
| 7. GADOONG MOO YANG | £6.95 |
| Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal | |
| 8. TOD MAN TALAY 🥜 | £6.95 |
| Mixture of minced prawn, fish, vegetables with red curry, deep fried and served with a sweet and sour sauce | |
| 9. POA PIAH TOD | £6.95 |
| Deep fried spring rolls filled with chicken, mushrooms and Thai herbs | |
| 10. GOONG HOR PAR | £6.95 |
| King prawn wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet and sour sauce | |
| 10A. FRIED HONEY DUCK | £6.95 |
| Crispy duck served with watercress, sesame and honey | |



Soups

Spicy hot and sour soup, flavoured with lemongrass, lemon juice, lime leaves, chilli and coriander.

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|---|--------------|
| 11. GOONG TOM YAM 🌶️ | £6.95 |
| King prawn tom yam | |
| 12. TOM KAR GAI 🌶️ | £6.95 |
| Chicken in spicy hot soup with coconut milk | |
| 13. CHICKEN TOM YAM 🌶️ | £6.95 |
| Chicken Tom Yam | |
| 14. MIXED SEAFOOD TOM YAM 🌶️ | £6.95 |
| Mixed seafood Tom Yam | |

🥜 mild 🌶️ hot

🥜 Contains nuts (nut traces may exist in some dishes).





Thai Curry Dishes

- 20. KAENG KIEW WAN GOONG, GAI, NEUA** 🌶️ **£10.95**
King prawn, chicken or beef in green curry paste with coconut milk.
Thai aubergines and basil
- 21. KAENG PED GAI** 🌶️ **£10.95**
Chicken in a red curry paste with coconut milk and bamboo shoots
- 22. PANAENG NEUA** 🌶️ **£10.95**
Beef in a dry aromatic curry with coconut cream and lime leaves
- 23. KAENG PED PLA** 🌶️ **£14.50**
Monkfish in a red curry paste with coconut milk and bamboo shoots
- 24. KAENG PED PED YANG** 🌶️ **£12.50**
Roast duck meat cooked with red curry, coconut milk,
fresh chilli and Thai basil



Beef Dishes

- 30. NEUA GATA** **£11.50**
Strips of beef marinated in soya bean sauce stir fried with pepper, onion,
tomato and brandy sauce served on a sizzling dish
- 31. WEEPING TIGER** 🌶️ **£11.50**
Char grilled breast sirloin steak served with chef's special chilli sauce
- 32. NEUA PAD NAM MAN HOI** **£11.50**
Strips of steak sautéed with oyster sauce and vegetables
- 33. NEUA PAD PED BAI KRAPROW** 🌶️ **£11.50**
Strips of steak stir fried with fresh chilli, basil leaves and Thai herbs



Chicken Dishes

- 40. GAI YANG** 🌶️ **£11.50**
Chicken marinated in soya sauce, garlic, fresh coriander and
fresh herbs, barbecued over charcoal
- 41. GAI MA MUANG HIMMAPHAN** 🥜 **£11.50**
Chicken stir fried with cashew nuts, onion, pepper
and dried chilli in oyster sauce
- 42. GAI PRIEW WAN** **£11.50**
Chicken stir fried with vegetables in a sweet and sour sauces
- 43. GAI PAD BAI KRAPROW** 🌶️ **£11.50**
Stir fried chicken with basil leaves, fresh chilli and garlic
- 44. GAI PAD KHING** **£11.50**
Stir fried chicken with ginger in soya sauce and vegetables
- 45. GAI TAKRAI** 🌶️ **£11.50**
Stir fried chicken with fresh chilli, garlic, lemongrass and sweet basil



Pork Dishes

- 50. MOO PRIEW WAN** £11.50
Pork stir fried in a sweet and sour sauce
- 51. MOO YANG** £11.50
Marinated pork grilled over charcoal, sliced and served on a sizzling dish with curry sauce
- 52. MOO PAD KHING** £11.50
Shredded pork marinated in soya sauce and spices, stir fried with ginger and celery
- 53. MOO PAD PRIG** 🌶️ £11.50
Stir fried pork with garlic and chilli



Duck Dishes

- 60. PED OB** £13.00
Baked marinated breast of duck in Thai herbs sliced served on a bed of cooked watercress topped with a lightly spicy brown sauce
- 61. PED YANG PAD KHING** £13.00
Baked marinated breast of duck, sliced and stir fried with ginger, garlic and celery
- 62. PED SHU SHI** 🌶️ £13.00
Stir fried duck in shu shi sauce with coconut milk and Thai herbs
- 63. PED MA KARM** £13.00
Breast of duck marinated in Thai spices and grilled over charcoal, sliced and served with a tamarind and honey sauce



Seafood Dishes

- 70. SEAFOOD PAD PED** 🌶️ £12.95
Mixed seafood stir with Thai aubergines, fresh chilli and basil leaves
- 71. GOONG PAD PED** 🌶️ £12.95
King prawn stir fried with fresh chilli, garlic, baby aubergines and fresh Thai basil
- 72. GOONG PRIEW WAN** £12.95
King prawn with pepper, pineapple and onion cooked in a sweet and sour sauce served on a sizzling dish
- 73. GOONG PAD HED** £12.95
King prawn stir fried with mushroom and soya sauce
- 74. GOONG SHU SHI** 🌶️ £12.95
King prawn stir fried with lightly curry sauce, coconut cream and lime leaves
- 75. PLA SAM ROD** 🌶️ £15.00
Deep fried monkfish pieces with a sweet and sour sauce
- 76. PLA RAD PRIG** 🌶️ £15.00
Crispy fried fish coated in a very mild chilli and sweet sauce
- 77. PLA TOD** £15.00
Fresh sea bream marinated in a lightly spiced sauce, crispy fried and served separately with fresh chilli and fish gravy
- 78. PLA MEUK PAD PED** 🌶️ £12.95
Squid marinated in salt, stir fried with fresh chilli, garlic and sweet basil





Specialities

- 80. LAMB PAD PRIG** 🌶️ **£13.95**
Stir fried lamb in spicy chilli and Thai herbs
- 81. PLA YANG** **£15.00**
Fresh sea bass marinated in lemongrass, lime leaves and fresh herbs, wrapped in banana leaf and grilled over charcoal
- 82. PAD NEUA SAN NAI** **£15.00**
Stir fried fillet steak pieces cooked in dark soy sauce
- 83. HOUSE MIXED SEAFOOD** **£13.00**
Mixed seafood stir fried with vegetables in black bean sauce, served on a sizzling dish
- 84. GOONG PAD GRATIUM PRIG TAI DUM** 🌶️ **£15.95**
Fresh water prawns stir fried with garlic and black pepper
- 85. SALMON SHU SHI** 🌶️ **£13.95**
Salmon stir fried in a shu shi curry sauce with coconut
- 86. PAD HOI SHELL** 🌶️ **£13.95**
Scallops stir fried with garlic, ground pepper, chilli and Thai herbs
- 87. SOUTHERN THAI CHICKEN** **£11.50**
Grilled marinated breast of chicken with lemongrass, garlic, pepper and soya sauce served on a sizzling dish
- 88. NORTHERN THAI STEAK** 🌶️ **£15.00**
Grilled marinated fillet steak pieces cooked in sesame oil
With garlic and Thai herbs
- 89. GOONG ORCHID** **£15.95**
Fresh water prawns grilled, topped with lemongrass, garlic, pepper



Vegetarian Starters

- 90. MONG SAVILA** 🥑 **£6.95**
Fresh vegetables in a special batter, fried until crispy and served with satay sauce
- 92. POB PIAH PAK** **£6.95**
Vegetable spring rolls served with sweet and chilli sauce
- 93. TOM YAM HED** **£6.95**
Mushroom in spicy hot and sour soup flavoured with lemongrass and lemon juice



Vegetarian Main Courses

- 94. KAENG PAK** 🥕 **£8.95**
Mixed vegetables in a red curry paste with coconut milk
- 95. PAD PAK PRIEW WAN** **£8.95**
Mixed vegetables stir fried in a sweet and sour sauce
- 96. HED PAD MEDMAMUNG** 🥜 **£8.95**
Stir fried mushrooms with cashew nuts, onion and spring onion
- 97. PAD PAK PRIG** 🥕 **£8.95**
Fresh vegetables stir fried with garlic and chilli with soya sauce
- 98. PAD KWAITIEW** **£7.95**
Fried rice noodles with vegetables and soya sauce
- 99. PRAWN CRACKERS** **£2.20**



Vegetables, Noodles and Rice

- 100. PAD PAK NAM MAN HOI** **£6.95**
Fried seasonal vegetables with or without oyster sauce
- 101. PAD THAI** 🥜 **£8.95**
Famous Thai style fried noodle with chicken, king prawn, bean sprouts, egg and tamarind sauce
- 102. PAD KEE MOW** 🥕 **£8.95**
Thai style fried noodle with beef, lime leaves and Thai basil
- 103. KHAO PAD KHAI** **£5.95**
Fried rice with eggs
- 104. KHAO KRATIEM** **£5.50**
Fried rice with garlic
- 105. KHAO SOWAY** **£3.20**
Steamed rice
- 106. KHAO NEOL** **£3.50**
Thai sticky rice
- 107. COCONUT RICE** **£3.50**
Steamed rice with coconut cream



Desserts

- SWEET FROM THE TROLLEY (PER PORTION)** **£4.95**

