

MENU A

£16.95 per person

(minimum order for two people)

Mixed Starters

A selection of authentic Thai starters

Main Courses

Kaeng Kiow Wan Gai

Chicken in a green curry with coconut milk, aubergines and Thai basil

Neua Pad Nam Man Hoi

Beef stir fried with onion, spring onion, vegetables and oyster sauce

Goong Pad Prieu Wan

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

Pad Pak Nam Man Hoi

Stir fried mixed vegetables in oyster sauce

Khao Pad

Thai fried rice

MENU B

£18.50 per person

(minimum order for two people)

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 Courses

Kaeng Ped Gai

Chicken in a red curry paste with coconut milk and bamboo shoots

Pad Ped Talay

Stir fried mixed seafood with garlic, fresh chilli, Thai sweet basil

Moo Pad Khing

Shredded pork marinated in soy sauce and spices chilli stir fried with ginger and celery

Pak Pad Prig

Mixed vegetables stir fried with garlic and chilli with oyster sauce

Khao Souy

Steamed rice

MENU C

£21.50 per person

(minimum order for two people)

Mixed Starters

A selection of authentic Thai starters

Main Courses

Kaeng Kiow Wan Goong

Prawns in a green curry paste with coconut milk, aubergines and Thai basil

Talay Pad Kee Mao

Mixed seafood stir fried with pepper, pineapple and onion cooked in a sweet and sour sauce

Pla Prieu Wan

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

Goong Ma Karm

Prawns marinated in Thai spices and grilled over charcoal, sliced and served with a tamarind and honey sauce

Khao Pad

Thai fried rice

MENU D

£15.95 per person

(minimum order for two people)

Mixed Starters

A selection of authentic Thai starters

Main Courses

Kaeng Dang Pak

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

Hed Pad Prieu 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



TAKE-AWAY MENU

At the

"Queens Head"

72 The Street, Crowmarsh Gifford,
Wallingford, Oxon OX10 8ER

Telephone: 01491 839 857

www.thaigroup.co.uk

Opening Times

Monday - Sunday

Lunch: 12 noon - 2.30pm

Dinner: 5.30pm - 10.30pm



= HOT



= HOTTER



= CONTAINS NUTS

Starters

1. House Mixed Starters	per portion
A selection of authentic Thai starters with various sauces	£6.80
2. Crispy Duck	£4.50
Served with pancake, cucumber, spring onion and aromatic duck sauce	
3. Chicken Satay 	£4.25
Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce	
4. Beef Satay 	£4.25
Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce	
5. Poa Piah Ped	£4.50
Deep fried spring rolls filled with duck, mushrooms, onion and Thai herbs	
6. Hoi Mang Poo Ob 	£4.50
Fresh mussels steamed in lemongrass and fresh basil	
7. Gadoong Moo Yang	£4.25
Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal	
8. Tod Man Talay 	£4.50
Mixture of minced prawn, fish, vegetables with red curry, deep fried and served with a sweet and sour sauce	
9. Poa Piah Tod	£4.25
Deep fried spring rolls filled with chicken, mushrooms and Thai herbs	
10. Goong Hor Par	£4.50
King prawn wrapped in a thin sheet on filo pastry then crispy fried and served with a sweet and sour sauce	
10a. Fried Honey Duck	£4.50
Crispy duck served with watercress, sesame and honey	

Soups

11. Goong Tom Yam 	per portion
King prawn tom yam	£4.50
12. Tom Kar Gai 	£4.25
Chicken in spicy hot soup with coconut milk	
13. Chicken Tom Yam 	£4.25
Chicken Tom Yam	
14. Mixed Seafood Tom Yam 	£4.50
Mixed seafood tom yam	

Thai Curry Dishes

20. Kaeng Kiew Wan Goong, Gai, Neua 	per portion
King prawn, chicken or beef in green curry paste with coconut milk. Thai aubergines and basil	£6.25
21. Kaeng Ped Gai 	£6.25
Chicken in a red curry paste with coconut milk and bamboo shoots	
22. Panaeng Neua 	£6.25
Beef in a dry aromatic curry with coconut cream and lime leaves	
23. Kaeng Ped Pla 	£8.50
Monkfish in a red curry paste with coconut milk and bamboo shoots	
24. Kaeng Ped Ped Yang 	£7.80
Roast duck meat cooked with red curry, coconut milk, fresh chilli and Thai basil	

Beef Dishes

30. Neua Gata	per portion
Strips of beef marinated in soya bean sauce stir fried with pepper, onion, tomato and brandy sauce served on a sizzling dish	£6.45
31. Weeping Tiger 	£7.50
Char grilled sirloin steak served with chef's special chilli sauce	
32. Neua Pad Nam Man Hoi	£6.45
Strips of steak sautéed with oyster sauce and vegetables	
33. Neua Pad Ped Bai Kraprow 	£6.45
Strips of steak stir fried with fresh chilli, basil leaves and Thai herbs	

Chicken Dishes

40. Gai Yang 	per portion
Chicken marinated in soya sauce, garlic, fresh coriander and fresh herbs, barbecued over charcoal	£6.25
41. Gai Ma Muang Himmaphan 	£6.25
Chicken stir fried with cashew nuts, onion, pepper and dried chilli in oyster sauce	
42. Gai Prieu Wan	£6.25
Chicken stir fried with vegetables in a sweet and sour sauce	
43. Gai Pad Bai Kraprow 	£6.25
Stir fried chicken with basil leaves, fresh chilli and garlic	
44. Gai Pad Khing 	£6.25
Stir fried chicken with ginger in soya sauce and vegetables	
45. Gai Takrai 	£6.25
Stir fried chicken with fresh chilli, garlic, lemongrass and sweet basil	

Pork Dishes

50. Moo Prieu Wan	per portion
Pork stir fried in a sweet and sour sauce	£6.25
51. Moo Yang	£6.25
Marinated pork grilled over charcoal, sliced and served on a sizzling dish with curry sauce	
52. Moo Pad Khing	£6.25
Shredded pork marinated in soya sauce and spices, stir fried with ginger and celery	
53. Moo Pad Prig 	£6.25
Stir fried pork with garlic and chilli	




Duck Dishes

60. Ped Ob	per portion
Baked marinated breast of duck in Thai herbs sliced served on a bed of cooked watercress topped with a lightly spicy brown sauce	£7.80
61. Ped Yang Pad Khing	£7.80
Baked marinated breast of duck, sliced and stir fried with ginger, garlic and celery	
62. Ped Shu Shu 	£7.80
Stir fried duck in shu shi sauce with coconut milk and Thai herbs	
63. Ped Ma Karm	£7.80
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 	per portion
Mixed seafood stir with Thai aubergines, fresh chilli and basil leaves	£7.95
71. Goong Pad Ped 	£7.95
King prawn stir fried with fresh chilli, garlic, baby aubergines and fresh Thai basil	
72. Goong Prieu Wan	£7.95
King prawn with pepper, pineapple and onion cooked in a sweet and sour sauce served on a sizzling dish	
73. Goong Pad Hed	£7.95
King prawn stir fried with mushroom and soya sauce	
74. Goong Shu Shi 	£7.95
King prawn stir fried with light curry sauce, coconut cream and lime leaves	
75. Pla Sam Rod 	£8.50
Deep fried monkfish pieces with a sweet and sour sauce	
76. Pla Rad Prig 	£7.95
Crispy fried fish coated in a very mild chilli and sweet sauce	
78. Pla Meuk Pad Ped 	£7.95
Squid marinated in salt, stir fried with fresh chilli, garlic and sweet basil	

Specialities

80. Lamb Pad Prig 	per portion
Stir fried lamb in spicy chilli and Thai herbs	£8.80
82. Pad Neua San Nai	£8.80
Stir fried fillet steak pieces cooked in dark soy sauce	
83. House Mixed Seafood	£8.80
Mixed seafood stir fried with vegetables in black bean sauce, served on a sizzling dish	
85. Salmon Shu Shi 	£8.80
Salmon stir fried in a shu shi curry sauce with coconut	
86. Pad Hoi Shell 	£8.95
Scallops stir fried with garlic, ground pepper, chilli and Thai herbs	
87. Southern Thai Chicken	£8.80
Grilled marinated breast of chicken with lemongrass, garlic, pepper and soya sauce served on a sizzling dish	
88. Northern Thai Steak 	£9.50
Grilled marinated fillet steak pieces cooked in a sesame oil with garlic and Thai herbs	



Vegetarian Starters

90. Mong Savila 	per portion
Fresh vegetables in a special batter, fried until crispy and served with satay sauce	£4.20
92. Pob Piah Pak	£4.20
Vegetable spring rolls served with sweet and chilli sauce	
93. Tom Yam Hed	£4.20
Mushroom in spicy hot and sour soup flavoured with lemongrass and lemon juice	

Vegetarian Main Courses

94. Kaeng Pak	per portion
Mixed vegetables in a red curry paste with coconut milk	£5.50
95. Pad Pak Prieu Wan	£5.50
Mixed vegetables stir fried in a sweet and sour sauce	
96. Hed Pad Medmamung 	£5.50
Stir fried mushrooms with cashew nuts, onion and spring onion	
97. Pad Pak Prig	£5.50
Fresh vegetables stir fried with garlic and chilli with soya sauce	
98. Pad Kwaitiew	£5.50
Fried rice noodles with vegetables and soya sauce	
99. Prawn Crackers	£1.95

Vegetables, Noodles and Rice

100. Pad Pak Nam Man Hoi	per portion
Fried seasonal vegetables with or without oyster sauce	£5.25
101. Pad Thai 	£6.20
Famous Thai style fried noodle with chicken, king prawn, bean sprouts, egg and tamarind sauce	
102. Pad Kee Mow 	£5.95
Thai style fried noodle with beef, lime leaves and Thai basil	
103. Khao Pad Khai	£3.80
Fried rice with eggs	
104. Khao Kratiem	£3.30
Fried rice with garlic	
105. Khao Soway	£2.50
Steamed rice	
106. Khao Neol	£2.85
Thai sticky rice	
107. Coconut Rice	£2.80
Steamed rice with coconut cream	

Desserts

Sweet from the trolley (per portion)	£3.95
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