

Khao San Rd.

Thai Bistro

APPETIZERS

Chicken Skewers (N) marinated in house special style, served with signature peanut dipping sauce and cucumber relish	£5.95
Steamed Scallops ●●● with ginger, lemongrass, kiffir lime leaves, chilli, garlic and lime sauce	£6.25
Deep-fried soft shell Crab (N) with sweet chilli sauce and wasabi mayonnaise	£6.95
Curry Puff Siamese pastry stuffed with chicken dried Mussamun curry, potatoes and onions served with cucumber & chilli relish	£5.50
Steamed King Prawns with cellophane noodles, garlic, ginger, black pepper & soy sauce	£6.25
Shiitake & Glass Noodle Spring Rolls served with sweet chilli sauce	£5.50
Prawn & Pork on Crispy Seaweed Deep fried marinated mince prawn & pork on seaweed served with Thai plum sauce	£6.50
Honey Glazed Spare Ribs grilled spare ribs glazed with honey garlic sauce	£6.50
Thai Fish Cakes (N) ● Deep fried minced cod, long bean, kiffir lime leaves marinated with curry paste served with sweet chilli sauce and crushed peanuts	£6.25
Golden Fried Mixed Vegetable in Batter served with wasabi mayonnaise and soy sauce	£5.50
Goong Tod Maprow ● Deep fried King prawn coated with roasted coconut flakes served with spicy chilli, garlic dressing	£6.50

SALADS

Nue Salad (N) ●●● Pan grilled slices of beef tossed with cucumber, shallot, crushed roasted peanuts & Spicy lime dressing garnished with coriander	£ 7.95
Prawn & Rice Noodles Salad (N) Poached King Prawn tossed with vermicelli noodles, cashew nuts, spring onions & ginger and soy dressing topped with crispy fried garlic	£ 7.50
Herbal Seafood Salad ●●● Wok roasted mixed seafood with shallots, lime leaves, lemongrass in chilli paste and lime dressing	£ 7.95
Grilled Chicken Salad (N) Tossed with lettuce, cucumber, onions, crispy tofu and peanut dressing	£ 7.50

SOUPS

Tom Yum ●● Fragrant, hot & spicy broth traditional seasoned with lemongrass, kiffir lime leaves, mushroom, chilli & lime juice	
Tom Kah ● A distinct flavour of Southern Thailand coconut soup with mushrooms seasoned with galanga, chilli and lime juice	
Choice of Chicken King Prawn or Mixed Seafood	£5.50 £5.95

SIDE DISHES

Thai Fragrant Rice	£2.00
Coconut Rice	£2.00
Garlic Rice	£2.00
Spicy Potatoes ●●	£4.50
Wok fried Mixed Vegetables	£4.95
Aubergine with chilli & garlic ●●	£4.50

DESSERTS

Banana Rolls served with vanilla ice cream	£4.50
Pineapple Fritter served with vanilla ice cream	£4.50
Khaosan's Flan	£4.95
Banana Fritter served with sweeten coconut milk	£4.95
Ice cream Vanilla or Thai red tea	£4.50

SIGNATURE DISHES

All dishes come with choices of rice

Pla Rad Prik ●● Fried choice of Halibut or Sea Bream with Pak Choi, chilli & crispy Thai basil topped with hot Sweet & Sour sauce	£16.00
Gang Ped Yang ● Grilled duck leg with Thai aubergine, bean, lychee, cherry tomatoes & Thai basil topped with Thai red curry sauce	£15.00
Mussamun Nue (N) Tender chunk of beef braised in southern style thick curry sauce with sweet potatoes, onion served with cucumber relish	£14.50
Moo Yang ● Grilled marinated Pork shoulder served with roasted thai rice & dried chilli sauce	£13.50
Nham Makarm ●● Light battered Jumbo prawns or Crispy duck legs wok tossed with spicy tamarind sauce serve on crispy noodles	£16.50
Chuu Chee ●● Jumbo prawns in thick red curry sauce served on top of fried vermicelli noodles (this dish come without rice.)	£15.50

CURRIES & FROM THE WOK

All dishes come with choices of rice

Gang Phed ●● Thai red curry with Thai aubergines, beans, croquette & Thai sweet basil	
Panaeng ● Thick red curry flavoured with fresh chillies and lime leaves in a spicy thick panaeng curry paste with coconut milk	
Gang Keaw Wan ●●● Thailand famous green curry with Thai aubergines, bean, croquette & Thai sweet basil	
Pad Kee Mow ●●● Wok fried garlic and chilli with beans, baby corn, mushroom and Thai Holy basil	
Pad King ● Stir-fried with ginger, chilli, onion, mushroom and soy bean paste	
Pad Narm Prik Phow ●●● Chilli in oil paste fried with onion, chilli, baby corn, mushroom and thai basil	
Pad Roasted Cashew Nuts (N) with bell peppers, mushroom, onion and dried chilli	
Pad Gratiem Prik Tai Stir-fried garlic with peppers and coriander	
Pad Prik King ●●● Trick stir-fried with red curry paste, fresh chilli, lime leaves and long beans	
Choice of Chicken, Beef or Crispy belly pork	£10.95
King Prawn or Mixed Seafood	£12.50
Roasted Duck	£12.50
Halibut, Sea bream or Monk fish	£15.50
Vegetable and Tofu	£10.95

NOODLES & RICE

Pad Thai (N) ● Fried Rice noodles or Cellophane noodles fried with egg, tofu, turnip, dried shrimp, bean sprout, crushed peanuts and chives	
Mee Sau Fried vermicelli noodle with egg, red onion, mangetout, bean sprout, spring onion and soy sauce	
Pad Keuy Teaw Kee Mow ●●● Fried rice or noodles with garlic, chilli, egg, beans, baby corns, carrots, mushroom and Thai Holy basil	
Green Curry Fried Rice ●● with thai aubergine, long bean, chilli and sweet basil	
Floating Market Curry Noodles ● Vermicelli noodles with hardboiled egg, fried shallot, bean sprout, red onions and coriander in light curry broth	
Choice of Chicken, Beef or Crispy belly pork	£ 9.95
King Prawn or Mixed Seafood	£11.95
Roasted Duck	£10.95
Vegetable and Tofu	£ 9.95

WINE LIST

WHITE WINE

			Taste	BOTTLE		
1	Finca La Colonia Torrontés <i>Argentina</i> A sophisticated, dry, elegant rendition of this aromatic grape variety, combining minerality with white peach and floral notes such as rose and jasmine.	Glass: 125 ml £3.55 175 ml £4.50	2	£15.95		
2	Grande Cuvée Blanc <i>(Chardonnay/Sauvignon) Vin de Pays d'Oc, France</i> Pale yellow in colour with greenish golden tinges. Aromas of white flowers and citrus fruit; fresh yet rich on the palate.	Glass: 125 ml £3.55 175 ml £4.50	2	£15.95		
3	Chardonnay Terre del Noce <i>Vigneti delle Dolomiti IGT, Italy</i> Crisp, fruity Chardonnay with flavours of melon and white peach; harmonious and easy-drinking.		3	£16.50		
4	Gran Hacienda Sauvignon Blanc <i>Lontué Valley, Chile</i> Crisp and refreshing, with aromas of grapefruit and lemon peel lending a fresh balance to the tropical fruit character, plus some herbal notes from a drop of Semillon in the blend. Vibrant and well-rounded.		1	£16.95		
5	Pinot Grigio Terre del Noce <i>Vigneti delle Dolomiti IGT, Italy</i> Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.		2	£17.95		
6	Campogrande Orvieto Classico <i>Umbria, Italy</i> The nose shows both floral and fruity notes, particularly pineapple and banana, while the palate is medium-bodied, with more fruit and a round, delicate finish.		2	£18.95		
7	Deakin Estate Moscato (Med-Sweet) <i>Victoria, Australia</i> Lifted floral and Muscat-grape aromas lead to a light, slightly spritzly palate with a winning balance of sweetness and refreshing green apple flavour.		3	£18.95		
8	Semillon Casa Lapostolle <i>Rapel Valley, Chile</i> Subtle nose with white flowers, pears and sweet spices from the oak at the finish. Medium-bodied and nicely concentrated on the palate, with a long, fresh finish.		2	£19.95		
9	Sauvignon Blanc Coopers Creek <i>Marlborough, New Zealand</i> This is absolutely classic Marlborough Sauvignon: vibrant gooseberry, passionfruit and nectarine backed with hints of herbaceousness. Impressive weight of flavour on the palate with richness and texture and a long finish.		1	£25.50		
10	Chevrny Domaine des Marnières <i>Loire Valley, France</i> Fresh, dry and distinctive, with notes of cut grass, acacia flowers and citrus fruit. Fruity yet dynamic on the palate, with a long, crisp finish.		2	£24.95		
11	Chablis Domaine Hamelin <i>Burgundy, France</i> Fresh, classic nose with notes of green apple, hawthorn and minerals. Crisp on the palate while displaying good depth of flavour, and a long, dynamic finish.		3	£26.50		
12	Gewurztraminer Signature <i>Alsace, France</i> Controlled yet expressive, this wine offers the characteristic exotic aromas of Gewurztraminer – rose petals, lychee and gingerbread – in an elegant, medium-bodied style. This is a Gewurz made for food!		2	£27.95		
13	Saint-Véran Domaine Saint Martin <i>Burgundy, France</i> The nose offers subtle citrus flavours as well as hints of honey and lime. The palate is fresh with some minerality and the finish is long and soft.		2	£28.95		
14	Rully 1er Cru La Pucelle <i>Burgundy, France</i> A slightly mineral nose, floral and elegant leading to a crisp clean fruited palate.		2	£40.50		

ROSE WINE

15	Syrah Rosé Georges Duboeuf <i>Vin de Pays d'Oc, France</i> Soft, round, easy-drinking rosé full of juicy strawberry and cherry fruit, with a touch of Syrah spice.	Glass: 125 ml £3.55 175 ml £4.50	2	£15.95		
16	Stone Cellars Zinfandel Blush <i>California, United States</i> Fruity aromas and flavours of ripe strawberries and some spicy clove/nutmeg notes. Soft, well-rounded palate, in a medium-Sweet style.		3	£18.95		

RED WINE

			Taste	BOTTLE		
17	Merlot Terre del Noce <i>Vigneti delle Dolomiti IGT, Italy</i> Smooth, easy-drinking Merlot with plum and red cherry fruit, and a hint of dark chocolate on the finish.	Glass: 125 ml £3.55 175 ml £4.50	M	£15.95		
18	Cabernet Sauvignon/Merlot <i>Central Valley, Chile</i> Ripe red fruit aromas with notes of blackberries, blueberries and black pepper. Medium bodied and well balanced.	Glass: 125 ml £3.55 175 ml £4.50	M	£15.95		
19	Finca La Colonia Malbec <i>Argentina</i> Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.		M	£16.50		
20	Castel Firmian Cabernet Sauvignon <i>Trentino, Italy</i> Intense, complex flavour with spicy notes, hints of eucalyptus and sweet fruit, and a fragrant scent of oak. Well balanced and full bodied.		F	£17.95		
21	Thorne Hill Shiraz <i>Australia</i> Juicy, spicy Shiraz will masses of mulberry and blackberry fruit, notes of cloves and mint, and a smooth finish.		M	£18.95		
22	Gran Hacienda Reserva Carmenère <i>Rapel Valley, Chile</i> On the palate, this wine has a well-rounded texture and a lingering persistence. Both the nose and the palate are dominated by typical varietal aromas of black fruits, spices and a hint of dark chocolate.		M	£18.95		
23	Santa Cristina Chianti Superiore <i>Tuscany, Italy</i> A classic Chianti, offering aromas of red berry fruit, with vanilla and floral hints of violets. Flavoursome, medium-bodied palate, fresh in structure and with a delicious balance of fruit and savoury notes.		M	£22.95		
24	Pinot Noir Matakana Estate <i>Marlborough, New Zealand</i> Complex aromas starting off with black cherry, raspberry and violets followed by dark chocolate and espresso. A soft mouth-feel with cherry and black plum flavours and French oak.		L	£24.50		
25	Conde de Valdemar Rioja Reserva <i>Spain</i> Complex aromas with subtle spicy notes and ripe black fruit touches, leading to a generous, intense palate full of plums, raisins and chocolate. Beautiful balance of fruit and oak, with a long, persistent finish.		M	£28.50		
26	Château-neuf-du-Pape Haute Pierre <i>Rhone Valley, France</i> This offers a heady blend of power, fruit and spice. Cherry, raspberry and baked plum mingle with fresh pepper and the herbs of the garrigue. Deft despite its weight, the palate finishes dry and refreshing.		M	£39.50		

SPARKLING WINE

27	Prosecco di Valdobbiadene Brut <i>Italy</i> A sophisticated, vinous Prosecco, with aromas of spring flowers and stone fruit, a delicate citrus quality on the palate, fine bubbles and a clean, dry finish.		2	£19.95		
28	Rosé de Salici Brut <i>Italy</i> A charming pastel pink colour, aromas of red fruit and pears, and a refreshing red cherry palate are lifted by a fine, delicate sparkle.		2	£19.95		

CHAMPAGNE

29	Champagne Testulat Carte d'Or <i>France</i> Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced.		2	£41.00		
30	Champagne Bollinger Grande Année <i>France</i>		2	£99.00		

TASTE GUIDE

The White, Rosé & Champagne: 1=Very Dry 2=Dry 3=Medium/Sweet

The Reds: L = Light M = Medium F = Full Bodied