

EVENING MENU 01454 418122



# **Starters**

#### 1. Thai Basil Mixed Platter

£8.9 Per Person (min 2 persons)

Chicken Satay, Thai Fish Cakes, Spicy Spare Ribs, Vegetarian Spring Rolls, Sesame Pork Toast, Tempura Vegetables.

### 3. Chicken Satay Skewers

£5.9

Homemade grilled chicken breast marinated in lime and coconut served with a spicy peanut sauce

#### 5. Thord Man Pla

£6.5

Homemade Thai fishcakes blended with red curry paste, fine beans and lime leaves served with sweet chilli and crushed nut sauce.

### 7. Goong Shoup

£6.5

Lightly battered crispy deep fried king prawns served with a sweet chilli dipping sauce.

## 9. Pak Shoup

£5.5

Assorted mixed vegetables coated in a light crispy batter served with a sweet chilli dipping sauce.

#### 12. Tofu Thord

£5.5

Crispy fried soya beancurd topped with sweet and spicy peanut sauce, crushed nuts and sesame seeds.

# 2. Hoi Ma-LaengPu Ob 🖊

£6.9

Fresh steamed juicy mussels cooked in our homemade curry sauce with egg and lime leaves.

#### 4. Po-Pia

£5.9

Homemade crispy vegetarian spring rolls served with a plum dipping sauce.

## 6. Kanom Pang Namoo

£5.5

Homemade seasoned minced pork on toast topped with sesame seeds and served with sweet chilli sauce.

#### 8. See-Krong Moo Ob

£5.9

Slow cooked succulent pork spare ribs tossed in our homemade zingy and spicy sauce.

# 10. Khanom Jeep

£6.0

Homemade steamed minced pork and prawn dumplings topped with fried garlic and tamarind sauce.

# 14. Crispy Aromatic Duck

Roast duck shredded, served with Hoi Sin Sauce, sliced cucumber, chopped leeks and steamed pancakes. (Comes with 6 pancakes per quarter portion. **Additional 6 pancakes and sides: £2.5**)

Quarter: £9.9 (For 1 - 2 Persons) Half: £18.9 (For 2 - 3 Persons)

Whole: £35.0 (For 4 - 6 Persons)

# **Thai Salads**

15. Yum Nua Yang //

Sliced beef salad tossed in a hot and spicy dressing with lemon juice, fresh chilli and coriander.

17. Laab Gai 🖊 🥕

Diced chicken breast mixed with ground rice and chilli powder tossed with spring onion, shallot and lime juice. 16. Yum Ruam MitTalay // £10.5

Mussels, prawns and squid tossed in a hot and spicy dressing with lemon juice, fresh chilli and coriander.

18. Laab Phed 🥕 🥕

£9.9

Diced duck breast mixed with ground rice and chilli powder tossed with sprion onion, shallot and lime juice.

# Soup

19. Poh Taek // / £7.5

Spicy and sour broth with mussels, prawns and squid flavoured with galangal and sun dried chilli. 20. Tom Yum // Vege: £5.5 Chicken: £6.0 Prawns: £6.5

Thailand's famous hot and sour soup with mushroom, lemongrass and lime leaves.

21. Tom Kha Vege: £5.5 Chicken: £6.0 Prawns: £6.5

A mild milky coconut flavoured soup with mushroom, lemongrass

and lime leaves.

# Curry

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### Rice and Noodles not included

22. Gaeng Phed

Choice of:

Pork or Chicken £8.9

Beef £9.3

Prawns: £9.9

Thai red curry cooked with coconut milk, bamboo shoots, basil and red pepper.

23. Gaeng Keow Wan

Choice of:

Pork or Chicken £8.9

Beef £9.3

Prawns: £9.9

Thailand's famous hot green curry cooked with aubergine, basil and red pepper.

24. Massaman

Choice of:

Pork or Chicken £8.9

Beef £9.3

Prawns: £9.9

A less spicy creamy, nutty curry cooked with potatoes, tomatoes, onions and cashew nuts.

25. Panaeng

Choice of:

Pork or Chicken £8.9

Beef £9.3

Prawns: £9.9

A thicker, rich 'dry' curry sauce with coconut milk, lime leaves and crushed nuts.

26. Gaeng Garee

Choice of:

Pork or Chicken £8.9

Beef £9.3

Prawns: £9.9

A mild yellow curry with coconut milk, onions, tomatoes, potatoes and cashew nuts.

# **Duck**

# 27. Gaeng Phed Ped Yang 🖊 £9.9

Roast duck breast cooked in a red curry with pineapple and tomatoes.

### 29. Ped Makham

#### £10.5

Sliced roast duck breast served on a bed of beansprouts and drizzled with a sweet, tangy tamarind sauce.

### Rice and Noodles not included

# 28. "Thai Basil" Spice & Herb Duck

Sliced roast duck breast in our aromatic sauce with garlic and ginger served on a bed of beansprouts.

# 30. Ped Pad Phed 🥕 🎤

#### £9.9

Stir fried duck breast in a red curry paste with bamboo shoots, fine beans and fresh chilli.

# Stir-Fry

#### Rice and Noodles not included

31. Pad Khing Choice of: Pork or Chicken: £8.5 Beef: £8.9 Prawns:£9.5 Stir fried with fresh ginger, Thai mushrooms and onions in a light soy sauce. 32. Pad Kra-Prow Choice of: Pork or Chicken: £8.5 Beef: £8.9 Prawns:£9.5 Stir fried with fresh chilli, basil, garlic and fine green beans. Beef: £8.9 Prawns:£9.5 33. Pad Med Ma-Muang Choice of: Pork or Chicken: £8.5 Stir fried with cashew nuts, sun dried chillis and mushroom. 34. Pad Prew Wan Choice of: Pork or Chicken: £8.5 Beef: £8.9 Prawns:£9.5 Thai style stir fried sweet and sour sauce with onions, pineapple, tomato and cashew nuts. 35. Pad Namman Hoi Choice of: Pork or Chicken: £8.5 Beef: £8.9 Prawns:£9.5 Thai style stir fried in a light oyster sauce with mushrooms and spring onions. 36. Pad NamPrik Pao 🖊 Prawns:f9.5 Choice of: Pork or Chicken: £8.5 Beef: £8.9 Stir fried in a spicy Tom Yum sauce with basil, celery and sun dried chilli. 37. Todkra-TiemPrik-Tai Choice of: Pork or Chicken: £8.5 Reef: fR.9 Prawns:f9.5 Stir fried with garlic, black pepper and coriander in a light soy sauce.

# Seafood

38. Pad Phed

Choice of:

Stir fried with red curry paste, bamboo shoots, fresh chilli and fine green beans.

# Rice and Noodles not included

Beef: £8.9

Prawns:£9.5

39. Rad-Prik Choice of: Giant Prawn: £12.5 Lightly battered Fish Fillet: £12.0 Cooked with our special sweet, tangy spicy sauce with celery and sun dried chilli.

Pork or Chicken: £8.5

40. Chu Chee A Choice of: Giant Prawn: £12.5 Lightly battered Fish Fillet: £12.0 Cooked in a red curry paste with coconut milk, basil and lime leaves.

41. Kra-TlemPrik-Tai Choice of: Glant Prawn: £12.5 Lightly battered Fish Fillet: £12.0 Cooked with garlic, black pepper and coriander in a dark soy sauce.

42. Tom Yum Sauce Choice of: Giant Prawn: £12.5 Lightly battered Fish Fillet: £12.0 Cooked in an aromatic spicy, thickened 'Tom Yum' soup base.

# **Noodles and Rice**

#### 43. Pad Thai

#### £9.0

Thailand's favourite noodle dish stir fried with king prawns, dry shrimp, crushed peanuts and egg.

## 45. Pad Mee

#### £7.0

Stir fried thin egg noodles with beansprouts, spring onion and light soy sauce.

## 47. Khao Suay

#### £2.8

Steamed white rice.

#### 49. Khao Krathi

#### £3.5

Fragrant coconut rice with lemongrass and lime leaves.

#### 44. Pad Se-Eew

#### £8 5

Soft flat noodles stir fried with egg, beansprouts, onion and a choice of: Chicken, Pork, Beef or Mixed Vegetable.

### 46. Khoa Pad Supparod

#### £10.5

Special pineapple fried rice with egg, king prawns, chicken and cashew nuts.

#### 48. Khao Phad

#### £3.5

Egg fried rice.

#### 50. Khao Neow

#### £4.0

Short grain glutinous (Sticky) rice.

# **Vegetables**

# 51. Gaeng Keow Wan Pak 🖊 🆊 🥕

#### £8.8

Hot Thai Green curry cooked with mixed vegetables, basil and coconut milk.

# 53. Gaeng Massaman Pak 🖊

#### £8.8

A less spicy creamy curry cooked with potatoes, onions and cashew nuts.

#### 55. Pad Prew Wan Pak

#### £7.8

Stir fried mixed vegetables in a thai style sweet and sour sauce.

# 57. Tofu Pad Tua Ngok

#### £8.8

Stir fried beansprouts with tofu, onion and red peppers in a light soy sauce.

# 59. Broccoli Hed-Horm

## £7.8

Stir fried broccoli and shiitake mushrooms with garlic and light soy sauce.

# Rice and Noodles not included

# 52. Gaeng Phed Pak

## £8.8

Thai Red curry cooked with mixed vegetables basil and bamboo shoots.

# 54. Pad Pak Namman Hoi

#### £7.8

Stir fried mixed vegetables in a thai style light oyster sauce.

# 56. Pad Pak Khing

#### £7.8

Stir fried mixed vegetables with fresh ginger and thai mushrooms.

# 58. Tofu Pak Pad Phed 🖊 🎤

## £8.8

Stir fried tofu and aubergine with bamboo shoots, fine green beans, fresh chilli in a red curry paste.

# **Set Menus**

### Suggested Set Menus for Two People or more

# Set Menu A £23.5 Per Person all inclusive (min 2 people)

#### **Starters**

Pik-Ki Yad Si

Chicken wings stuffed with seasoned minced pork and vermicelli noodle served with a tamarind dipping sauce.

#### Thord Man Pla

Homemade Thai style fishcakes served with a sweet chilli and crushed peanut sauce.

#### Kanom Pang Namoo

Seasoned minced pork on toast topped with sesame seeds and served with sweet chilli sauce.

#### **Main Courses**

Massaman Nua 🥕

A less spicy, nutty curry cooked with beef, potatoes, onions and cashew nuts.

#### Pad Prew Wan Gai

Stir fried sliced chicken breast in a Thai style sweet & sour sauce with pineapple and tomato.

#### Moo Kra-TiemPrik-Tai

Pork stir fried with garlic, black pepper and coriander.

#### Khao Pad

Egg fried rice.

#### Dessert

#### Promna Mai-Loung

Fresh mixed fruit salad in our homemade syrup juice served with cream.

# Set Menu B

£26.0 per person all inclusive (min 2 people)

#### Starter

Satay Gai

Grilled chicken skewers marinated with lime and coconut served with a spicy peanut sauce.

#### Po-Pia

Homemade crispy mini vegetable spring rolls with a plum dipping sauce.

# **Goong Shoup**

Lighty battered king prawns served with a sweet chilli sauce.

#### **Main Courses**

Gaeng Keow Wan Gai

Thailand's favourite hot green curry cooked with chicken, aubergine, basil and red pepper.

# Goong Pad BaiKra-Prow

Stir fried king prawns with fresh chilli, basil and fine green beans.

# **Ped Yang**

Sliced roast duck breast in our aromatic sauce with ginger and garlic.

#### Pad TuaNgok

Stir fried beansprouts and onions in a light soy sauce.

## Khao Pad

Egg fried rice.

## Dessert

Promna Mai-Loung

Fresh mixed fruit salad in our homemade syrup juice served with cream.

# <u>Set Menu C</u> £29.0 per person all inclusive (min 2 people)

#### **Starters**

# See-Krong Moo-Ob

Succulent slow cooked spare ribs tossed in our homemade zingy and spicy sauce.

#### Do-Di

Homemade crispy mini vegetable spring rolls with a plum dipping sauce.

#### Thord Man Pla

Thai style fishcakes blended with red curry paste and lime leaves served with sweet chilli and crushed nuts.

#### Pik-Ki Yad Si

Chicken wings stuffed with seasoned minced pork and vermicelli noodle served with a tamarind dipping sauce.

#### Second Course

# Crispy Aromatic Duck

Roast duck, shredded and served with Hoisin sauce, sliced cucumber, chopped leeks and steamed pancakes.

#### **Main Courses**

# Gaeng Phed Nua

Thai red curry beef cooked with coconut milk, basil, red pepper and bamboo shoots.

#### Pad Prew Wan Goong

Stir fried king prawns in a Thai style sweet & sour sauce with pineapple and tomatoes.

# Gai Pad BaiKra-Prow 🖊 🦯

Stir fried sliced chicken breast with fresh chilli, garlic, basil and fine green beans.

# Khao Pad

Egg fried rice.

#### Dessert

#### Promna Mai-Loung

Fresh mixed fruit salad in our homemade syrup juice served with cream.

# Vegetarian Set Menu £22.5 per person all inclusive (min 2 people)

#### Starters

#### **Tofu Thord**

Crispy fried soya beancurd topped with sweet and spicy peanut sauce and sesame seeds.

# Po-Pia

Homemade crispy vegetarian spring rolls served with plum dipping sauce.

## Pak Shoup

Assorted vegetables coated in a light crispy batter served with sweet chilli sauce.

## **Main Courses**

# Gaeng Massaman Pak 🥕

A less spicy creamy curry cooked with potatoes, onions and cashew nuts.

## **Broccoli Hed Horm**

Stir fried broccoli and shiitake mushrooms with garlic and light soy sauce.

# Tofu Pak Pad Phed 🥕 🥕

Stir fried tofu with aubergine, fresh chilli, bamboo shoots and fine green beans.

### Khao Suay

Steamed white rice.

#### **Dessert**

## Promna Mai-Loung

Fresh mixed fruit salad in our homemade syrup juice served with cream.