

ทานเล่น Starter

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|---|---|------|----|--|-------|
| 1 | prawn crackers | 2.50 | 8 | vegetable tempura | 4.50 |
| 2 | chicken satay | 5.50 | | Assorted vegetables served in a light batter with sweet chilli dipping sauce | |
| 3 | vegetable thai spring rolls | 4.50 | 9 | sweet corn cakes | 4.50 |
| | With mung bean and jelly noodles, served with sweet chilli sauce | | 10 | duck spring rolls | 5.50 |
| 4 | thai fish cakes | 5.50 | 11 | crispy chilli squid | 5.50 |
| | With a tropical freshwater fish called the Grey Featherback, served with sweet chilli sauce | | 12 | som tom | 6.50 |
| 5 | pork spare ribs | 5.50 | | Thai papaya salad in a hot and sour dressing with peanuts | |
| 6 | prawn toast | 5.50 | 13 | tempura prawns | 6.50 |
| | Topped with sesame seeds | | 14 | esan food special som tom gai yang and sticky rice | 20.00 |
| 7 | mixed starter for 2 | 9.90 | | A spicy starter from the Esan region | |
| | The above items 2-6 served on a platter | | | | |

ซุ๊ป Soup

As a starter: chicken/vegetable **5.00** • prawn **6.50**

As a main course with steamed jasmine rice: chicken/vegetable **9.95** • prawn **12.95**

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| 15 | thai tom yum | | 16 | tom ka | |
| | Authentic Hot and Sour Soup | | | Thai Soup with galangal and coconut milk | |

เครื่องเคียง Side

As an accompaniment for **7.50** or as a main course at **9.95** with steamed jasmine rice

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| 17 | stir fry mixed vegetables | | 19 | pumpkin red curry | |
| 18 | stir fry cashew nuts with tofu | | 20 | chips (side only) | 3.00 |

อาหารจานหลัก Main Course

All main dishes are served with steamed jasmine rice, except noodle dishes. Egg fried rice/coconut rice/plain egg noodles instead of steamed rice **1.00 extra**

แกง Curry

chicken/pork **11.95** • rump steak **12.95** • duck/prawn **13.95** • vegetable **9.95**

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| 21 | slow cooked beef massaman | | 24 | thai yellow curry | |
| | Mild to medium curry with potato, cashew nuts in coconut milk | | | Milder to the green and red curries, with potato, tomato, onion and mixed peppers | |
| 22 | thai green curry | | 25 | panang curry | |
| | A sweet and fragrant medium to hot curry cooked in coconut milk with aubergine, bamboo shoots and basil leaves | | | Medium and dry curry with cooked in coconut milk with green bean, peppers and red chilli | |
| 23 | thai red curry | | 26 | jungle curry | |
| | Medium to hot curry cooked in coconut milk with aubergine, bamboo shoots and basil leaves with a red chilli base | | | Hot and spicy curry with robust flavour, cooked in a broth rather than coconut milk and served with holy basil leaves | |

ผัด Stir Fry

Prepared in a variety of sauces and served with mixed vegetables and your choice of meat
chicken/pork **11.95** • rump steak **12.95** • duck/prawn **13.95** • vegetable **9.95**

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| 27 | pad ka pao
Spicy chilli, garlic paste, vegetables and finished with holy basil leaves | 31 | stir fry with ginger |
| 28 | stir fry with chilli and vegetable | 32 | stir fry with garlic |
| 29 | stir fry with oyster sauce and vegetable | 33 | sweet and sour stir fry |
| 30 | stir fry with cashew nuts and vegetable | 34 | thai fried rice
Fried rice with egg and mixed vegetables in a thai style |

ผัดก๋วยเตี๋ยว Noodle

Served with mixed vegetables and your choice of meat
chicken/pork **11.95** • rump steak **12.95** • duck/prawn **13.95** • vegetable **9.95**

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| 35 | pad thai
Classic thai rice noodle dish with egg and tamarind | 39 | singapore noodles
Classic rice noodle dish with light spices and lemon flavours |
| 36 | chow mein
Classic oriental egg noodle dish | 40 | sweet and spicy egg noodle with roast duck 14.95
Succulent roast duck served on a bed of egg noodles and topped with hoisin sauce |
| 37 | pad si yue
Rice noodles in a mild soy-based sauce | | |
| 38 | drunken noodle (pad ke mau)
Rice noodles with chilli and holy basil | | |

เมนูแนะนำ Chef's Recommendation

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| 41 | steamed whole sea bass 18.00
With ginger and spring onion | 48 | roast duck with tamarind sauce 14.95
Served on a bed of crispy egg noodles and tamarind sauce |
| 42 | whole crispy sea bass with sweet chilli sauce 18.00 | 49 | massaman lamb shank 15.50
Classic massaman curry served with tender lamb shank on the bone |
| 43 | crispy sea bass with thai herbs 18.00
Prepared with kaffir lime leaves, mint, lemongrass, red onion, holy spring onion, pepper, chilli and cashew nuts | 50 | weeping tiger beef 15.95
A traditional thai-marinated sirloin steak dish named after the fiery chilli sauce |
| 44 | grilled chicken skewers 13.95
Marinated in oyster and soy sauce, garlic and coriander root, with black pepper and palm sugar | 51 | sizzling beef in black bean sauce 13.95
With peppers and onion, served on a sizzling plate with egg fried rice |
| 45 | crispy battered chicken 12.95
With special ginger rice, served with sweet chilli sauce | 52 | sizzling scallops 14.95
With peppers and onion, served on a sizzling plate |
| 46 | pork siam 12.95
Stir fry pork with red chilli paste and hot, sweet citrus flavours. Served with coconut rice | 53 | panang curry with giant king prawn 18.00
The concentrated flavour of the panang curry offer an exquisite complement to 3 huge prawns |
| 47 | laab moo 12.95
Minced pork salad – a carefully balanced blend of chilli, fresh lime, mint and onion flavours | 54 | giant king prawn with garlic 18.00
Stir fried with mixed vegetables and crispy garlic |

เซ็ทเมนู Set Menu

คลาสสิก Thai Classic

Minimum of two people **19.00 per person**

Mixed starter

Followed by

Thai green curry with chicken, beef stir fry with oyster sauce, stir fry mixed vegetables, steamed jasmine rice
Choice of dessert or tea and coffee

ซีฟู้ด Seafood

Minimum of four people **25.00 per person**

Seafood mixed starter

(prawn toast, fish cakes, crispy chilli squid, prawn tempura, vegetable spring rolls)

Followed by

Whole crispy sea bass with sweet chilli sauce, pad thai with prawn, stir fry mixed vegetables, steamed jasmine rice
Choice of dessert or tea and coffee

มังสวิรัติก Vegetarian

Minimum of two people **17.00 per person**

Vegetarian mixed starter

Followed by

Pumpkin red curry, stir fry cashew nuts with tofu, stir fry mixed vegetables, steamed jasmine rice
Choice of dessert or tea and coffee

ของหวาน Dessert

Frozen Dessert 4.85

tarta fantastica

vanilla honey pot

Homemade dessert 5.45

banana fritter

thai coconut pancake

deep fried ice cream

All of our food is home-made and cooked to order using traditional Thai methods and, whilst every effort is made to serve your dining party at the same time, this is not always possible. In busy periods we would appreciate your patience, as we believe the quality of food is first and foremost. Thank you.

If you have a nut allergy, regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts. Ask your server about our allergen menu.

There is a service charge of 10% for parties of 10 or more.
All our prices include VAT. 189227569