

STARTER

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| 1. PRAWN CRACKERS
<i>Crispy and spicy served with Thai sweet chilli sauce</i> | 3.20 | 9. THAI FISH CAKE
<i>Served with sweet chilli sauce</i> | 6.50 |
| 2. CHICKEN SATAY
<i>Marinated Chicken fillet skewers in coconut milk and turmeric, served with peanut sauce and made with local honey</i> | 6.00 | 10. DUCK SPRING ROLLS
<i>Combined flavors of celery, spring onion, cabbage and carrots; served with our honey and hoisin sauce</i> | 6.50 |
| 3. VEGETABLE SPRING ROLLS
<i>Home made with mung bean, jelly noodles, soy, shaved carrot and cabbage and served with sweet chilli sauce</i> | 5.50 | 11. CRISPY CHILLI SQUID
<i>Lightly battered and seasoned with salt, pepper, spring onion and chopped chillies; served with sweet chilli sauce</i> | 7.90 |
| 4. PORK SPARE RIBS
<i>Marinated in oyster sauce and served with a honey and hoisin sauce</i> | 6.00 | 12. SOMTHAM
<i>Thai papaya salad in a hot and sour dressing with peanuts and cracked sesame</i> | 7.00 |
| 5. PRAWN TOAST
<i>Minced prawn marinated in soy, garlic, coriander and topped with sesame seeds</i> | 6.00 | 13. TEMPURA PRAWNS
<i>King prawns in a light crispy batter served with sweet chilli sauce for dipping</i> | 7.00 |
| 6. SWEET CORN CAKES
<i>Tender sweet corn blended with our homemade batter and served with sweet chilli sauce</i> | 5.00 | 14. GOLDEN BAGS
<i>Crispy minced prawns and pork, mushrooms, garlic and wrapped in a crispy rice paper</i> | 7.00 |
| 7. MIXED STARTER FOR 2
<i>Items 2-6 above. 2 pieces each.</i> | 12.00 | 15. THAI STYLE CHICKEN WINGS
<i>Marinated with garlic, fish sauce and coriander root.</i> | 6.00 |
| 8. VEGETABLE TEMPURA
<i>Assorted vegetables served in a light batter with sweet chilli dipping sauce</i> | 5.50 | | |

SOUP

AS A STARTER VEGETABLE 6.00 / CHICKEN 6.50 / PRAWN 6.90
AS A MAIN COURSE VEGETABLE 11.00 / CHICKEN 11.50 / PRAWN 13.50

16. TOM YUM
Authentic hot and sour soup with fragrant Thai spices

17. TOM KHA
Creamy coconut soup with galangal, packed with Thai spices and herbs

CURRY

CHICKEN / PORK	12.95
RUMP STEAK / DUCK / PRAWN	14.95
VEGETABLE / TOFU	10.95

18. GREEN CURRY
A sweet and fragrant medium to hot curry cooked in coconut milk with aubergine, bamboo shoots and Thai basil

21. YELLOW CURRY
Milder to the green and red curries, with potato, onion and mixed peppers

19. RED CURRY
Medium to hot curry cooked in coconut milk with aubergine, bamboo shoots and Thai basil with red chilli base

22. PANANG CURRY
Medium and dry curry in coconut milk with green beans, peppers, red chilli and Thai basil

20. MASAMAN CURRY
Mild to medium curry with carrot, potatoes, cashew nuts in coconut milk

23. JUNGLE CURRY
Hot and spicy curry with robust flavours, cooked in a broth with aubergine, green beans and finger root (krachai)

INFORMATION

All main dishes are served with steamed jasmine rice, except noodle dishes. Egg fried rice/coconut rice/plain egg noodles instead of steamed rice 1.50 extra, sticky rice 2.00 extra

MILD MEDIUM HOT


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 the first and foremost. Thank you.

Delicious vegan dishes are available, please ask our staff for more information.

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.

Use of Thai herbs is subject to availability

STIR FRY

CHICKEN / PORK	12.95
RUMP STEAK / DUCK / PRAWN	14.95
VEGETABLE / TOFU	10.95

24. PAD KRA PAO
This spicy and flavourful stir fry is a favourite with the locals. Prepare with chilli, garlic paste, vegetables and Thai holy basil

25. STIR FRY WITH OYSTER SAUCE
Broccoli, mixed peppers, mushrooms, carrots and spring onions prepared in an oyster sauce

26. STIR FRY WITH CASHEW NUTS
One of our most popular stir fry dishes, prepared with mixed peppers, onions, carrots, mushrooms, broccoli

27. STIR FRY WITH GINGER
Prepared with mixed peppers, spring onion, onions, mushrooms and carrots

28. STIR FRY SWEET AND SOUR
A classic oriental stir fry with tangy citrus flavours, prepared with pineapple, mixed peppers, spring onion, carrot, tomato and onions

29. STIR FRY PAK CHOI WITH GARLIC
Simple and elegant flavours in a light soy-based sauce

30. PORK SIAM
Stir fry pork with red chilli paste, hot and sweet citrus flavours and served with coconut rice

31. THAI FRIED RICE
Fried rice with egg and mixed vegetables

32. PAD PONG KAREE
Stir fried onions, spring onions, pepper and oyster sauce with a fried egg mixture, contain dairy.

SEAFOOD

20.00 PER DISH

33. STEAMED WHOLE SEA BASS (PLA NUENG MANOW)
With a spicy and sour sauce, garlic and coriander

36. GIANT KING PRAWN WITH PANANG CURRY
The concentrated flavour of the panang curry offers an exquisite compliment to huge succulent prawns

34. CRISPY SEA BASS WITH THAI HERBS
Prepared with kaffir lime leaves, mint, lemongrass, red onions, holy basil, spring onions, peppers, garlic and cashew nuts

37. GIANT KING PRAWN WITH GARLIC
Stir fried with crispy vegetables and crispy garlic

35. CRISPY SEA BASS WITH SWEET FISH SAUCE
Topped with special fish sauce and local honey with salad

38. SEAFOOD GLASS NOODLE SALAD (YUM WOONSEN TALAY)
Spicy mixed seafood salad with onions, tomato and lime juice

SALAD

39. SPICY BEEF SALAD 19.00
A perfect blend of sweet, sour, salty and bitter with a Thai chilli dressing and tender grilled sirloin steak

41. SOMTHAM - THAI / E-SARN 13.95 / 15.95
Spicy papaya salad in a hot and sour dressing with peanuts and cracked sesame or with fermented fish sauce for E-Sarn style - served with sticky rice

40. LAAB MOO 13.95
Minced pork with a carefully balanced blend of chilli fresh lime, mint leaves and red onion flavours

RICE

PLAIN RICE	3.00	EGG FRIED RICE	3.50
COCONUT RICE	3.50	STICKY RICE	4.00

NOODLES

CHICKEN / PORK	12.95
RUMP STEAK / DUCK / PRAWN	14.95
VEGETABLE / TOFU	10.95

42. PAD THAI
Classic Thai rice noodle dish with egg, spring onion, sprouts, carrot, and prepared in a light tamarind sauce and topped with crushed peanuts

45. PAD SI YUE
Thick rice noodle stir-fry with mixed vegetables and a wonderful char-grilled flavour.

43. CHOW MEIN
Classic oriental egg noodle dish with mixed vegetables, prepared in a soy-based sauce

46. SWEET AND SPICY NOODLES WITH ROAST DUCK 19.00
Succulent roast duck served on a bed of egg noodles and topped with hoisin sauce

44. DRUNKEN NOODLE
A popular and spicy rice noodle dish with chilli, Thai holy basil and mixed vegetables

GRILLED

47. THAI STYLE CHAR-GRILLED PORK NECK 19.00
Char grilled pork neck marinated overnight with fresh herbs, honey and oyster sauce serves with special hot dipping and sticky rice.

49. GRILLED GIANT KING PRAWN 25.95
Whole grilled giant king prawns with butter and served with chef's Thai spicy sauce

48. WEeping TIGER - SEUA RONG HAI 19.00
A traditional Thai-marinated sirloin steak dish named after the accompanied tamarind-infused chilli sauce. The heat is all in the sauce which is served separately.

50. CHAR GRILLED CHICKEN 18.00
2 chicken legs marinated with Thai herbs and spices served with Thai hot dip and sticky rice.

CHEF'S RECOMMENDATIONS

51. ROAST DUCK WITH TAMARIND SAUCE 19.00
Served on a bed of crispy egg noodles and topped with tamarind sauce

55. PINEAPPLE FRIED RICE 19.00 / 15.00 (Vegetarian)
A special fried rice with a combination of beef, chicken and pork. The addition of half a fresh pineapple introduces sweet and sour flavours to this classic dish

52. HONEY DUCK 17.95
Tender roast duck served on a grilled pineapple and topped with our homemade locally sourced honey sauce

56. MASAMAN LAMB SHANK 17.50
Classic masaman curry served with tender lamb shank on the bone

53. CRISPY BATTERED CHICKEN 14.95
Lightly battered and fried whole chicken breast, served with special ginger egg fried rice

57. MASAMAN SLOW COOKED SHIN OF BEEF 15.95
Mild to medium curry with carrots, potatoes, cashew nuts in coconut milk

54. RICEBERRY FRIED RICE WITH MIXED SEAFOOD 19.00 / 16.00 (Vegetarian)
Our favourite fried rice dish with mixed seafood, but prepared with long grain riceberry, characteristic for its deep purple colour and high nutritional value

DESSERT

ICE-CREAM WITH BANANA FLITTERS 6.50



ALL PRICES INCLUDE VAT