


♦ STARTER ♦

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| 1. PRAWN CRACKERS <i>Crispy and spicy served with Thai sweet chilli sauce</i> | 4.25 | 9. THAI FISH CAKE <i>Served with sweet chilli sauce</i> | 7.75 |
| 2. CHICKEN SATAY <i>Marinated Chicken fillet skewers in coconut milk and turmeric, served with peanut sauce and made with local honey</i> | 7.25 | 10. DUCK SPRING ROLLS <i>Combined flavors of celery, spring onion, cabbage and carrots; served with our honey and hoisin sauce</i> | 7.75 |
| 3. VEGETABLE SPRING ROLLS <i>Home made with mung bean, jelly noodles, soy, shaved carrot and cabbage and served with sweet chilli sauce</i> | 6.50 | 11. CRISPY CHILLI SQUID <i>Lightly battered and seasoned with salt, pepper, spring onion and chopped chillies; served with sweet chilli sauce</i> | 9.35 |
| 4. PORK SPARE RIBS <i>Marinated in oyster sauce and served with a honey and hoisin sauce</i> | 7.25 | 12. SOMTHAM  <i>Thai papaya salad in a hot and sour dressing with peanuts and cracked sesame</i> | 8.25 |
| 5. PRAWN TOAST <i>Minced prawn marinated in soy, garlic, coriander and topped with sesame seeds</i> | 7.25 | 13. TEMPURA PRAWNS <i>King prawns in a light crispy batter served with sweet chilli sauce for dipping</i> | 8.25 |
| 6. SWEET CORN CAKES <i>Tender sweet corn blended with our homemade batter and served with sweet chilli sauce</i> | 6.00 | | |
| 7. MIXED STARTER FOR 2 <i>Items 2-6 above. 2 pieces each.</i> | 15.50 | | |
| 8. VEGETABLE TEMPURA <i>Assorted vegetables served in a light batter with sweet chilli dipping sauce</i> | 6.50 | | |

♦ SOUP ♦

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| AS A STARTER | VEGETABLE 7.25 / CHICKEN 7.75 / PRAWN 8.25 |
| AS A MAIN COURSE | VEGETABLE 13.25 / CHICKEN 13.75 / PRAWN 15.95 |
| 14. TOM YUM  <i>Authentic hot and sour soup with fragrant Thai spices</i> | |

♦ CURRY ♦

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| CHICKEN / PORK | 15.35 |
| RUMP STEAK / DUCK / PRAWN | 16.95 |
| VEGETABLE / TOFU | 13.95 |
| 15. GREEN CURRY  <i>A sweet and fragrant medium to hot curry cooked in coconut milk with aubergine. Bamboo shoots and Thai basil</i> | |
| 16. RED CURRY  <i>Medium to hot curry cooked in coconut milk with aubergine. Bamboo shoots and Thai basil with red chilli base</i> | |
| 17. MASAMAN CURRY  <i>Mild to medium curry with carrot, potatoes, cashew nuts in coconut milk</i> | |
| 18. PANANG CURRY  <i>Medium and dry curry in coconut milk with green beans, peppers, red chilli and Thai basil</i> | |

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 ♦

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| CHICKEN / PORK | 15.35 |
| RUMP STEAK / DUCK / PRAWN | 16.95 |
| VEGETABLE / TOFU | 13.95 |

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| 19. PAD KRA PAO  <i>This spicy and flavourful stir fry is a favourite with the locals. Prepare with chilli, garlic paste, vegetables and Thai holy basil</i> | 22. STIR FRY SWEET AND SOUR <i>A classic oriental stir fry with tangy citrus flavours, prepared with pineapple, mixed peppers, spring onion, carrot, tomato and onions</i> |
| 20. STIR FRY WITH CASHEW NUTS <i>One of our most popular stir fry dishes, prepared with mixed peppers, onions, carrots, mushrooms, broccoli</i> | 23. PORK SIAM  <i>Stir fry pork with red chilli paste, hot and sweet citrus flavours and served with coconut rice</i> |
| 21. STIR FRY WITH GINGER <i>Prepared with mixed peppers, spring onion, onions, mushrooms and carrots</i> | 24. THAI FRIED RICE <i>Fried rice with egg and mixed vegetables</i> |


♦ SEAFOOD ♦

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| 25. CRISPY SEA BASS WITH THAI HERBS  <i>Prepared with kaffir lime leaves, mint, lemongrass, red onions, holy basil, spring onions, peppers, garlic and cashew nuts</i> | 24.95 | PER DISH | 26. GIANT KING PRAWN WITH PANANG CURRY  <i>The concentrated flavour of the panang curry offers an exquisite compliment to huge succulent prawns</i> |
| 27. GIANT KING PRAWN WITH GARLIC <i>Stir fried with crispy vegetables and crispy garlic</i> | | | |

ALL SEAFOOD DISHES INCLUDE RICE.

LUK THAI

♦ SALAD ♦

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| 28. SPICY BEEF SALAD  <i>A perfect blend of sweet, sour, salty and bitter with a Thai chilli dressing and tender grilled sirloin steak</i> | 22.95 | 30. SOMTHAM - THAI / E-SARN  <i>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</i> | 16.45 / 18.65 |
| 29. LAAB MOO  <i>Minced pork with a carefully balanced blend of chilli fresh lime, mint leaves and red onion flavours</i> | 16.45 | | |

♦ RICE ♦


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| PLAIN RICE | 4.00 | EGG FRIED RICE | 4.50 |
| COCONUT RICE | 4.50 | STICKY RICE | 4.75 |

♦ NOODLES ♦

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| CHICKEN / PORK | 15.35 |
| RUMP STEAK / DUCK / PRAWN | 16.95 |
| VEGETABLE / TOFU | 13.95 |

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| 31. PAD THAI <i>Classic Thai rice noodle dish with egg, spring onion, sprouts, carrot, and prepared in a light tamarind sauce and topped with crushed peanuts</i> | 34. PAD SI YUE <i>Thick rice noodle stir-fry with mixed vegetables and a wonderful char-grilled flavour.</i> |
| 32. CHOW MEIN <i>Classic oriental egg noodle dish with mixed vegetables, prepared in a soy-based sauce</i> | 35. SWEET AND SPICY NOODLES WITH ROAST DUCK  <i>Succulent roast duck served on a bed of egg noodles and topped with hoisin sauce</i> |
| 33. DRUNKEN NOODLE  <i>A popular and spicy rice noodle dish with chilli, Thai holy basil and mixed vegetables</i> | 22.95 |

♦ GRILLED ♦

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| 36. THAI STYLE CHAR-GRILLED PORK NECK <i>Char grilled pork neck marinated overnight with fresh herbs, honey and oyster sauce serves with special hot dipping and sticky rice.</i> | 22.95 | 37. WEEPING TIGER - SEUA RONG HAI  <i>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.</i> | 24.95 |
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CHEF'S RECOMMENDATIONS ♦

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| 38. ROAST DUCK WITH TAMARIND SAUCE <i>Served on a bed of crispy egg noodles and topped with tamarind sauce</i> | 22.95 | 41. PINEAPPLE FRIED RICE <i>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</i> | 22.95 / 18.95 |
| 39. HONEY DUCK <i>Tender roast duck served on a grilled pineapple and topped with our homemade locally sourced honey sauce</i> | 21.95 | 42. MASAMAN LAMB SHANK <i>Classic masaman curry served with tender lamb shank on the bone</i> | 19.50 |
| 40. CRISPY BATTERED CHICKEN <i>Lightly battered and fried whole chicken breast, served with special ginger egg fried rice</i> | 15.95 | 43. MASAMAN SLOW COOKED SHIN OF BEEF <i>Mild to medium curry with carrots, potatoes, cashew nuts in coconut milk</i> | 19.50 |

♦ DESSERT ♦

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| 44. ICE-CREAM WITH BANANA FLITTERS | 7.00 |
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ALL PRICES INCLUDE VAT