



# SET MENUS

minimum 2 people

All served with Thai Prawn Crackers and Coffee to finish  
Includes all the followings listed below each set

## SET MENU A

£21.95 PER PERSON

### MIXED STARTER

A combination of chicken satay, tempura prawns, Vegetable spring rolls, Prawn on toasts and Chicken wings in sweet chilli sauce. Served with dips

### MAIN COURSE

**Gaeng Dang Gai**– A traditional Thai chicken red curry cooked in coconut milk with bamboo shoots, courgettes and bell peppers.

**Nuea Nam Man Hoi**– Stir fried beef in oyster sauce with mixed vegetables.

**Pad Prew Wan Pork**– stir fried sweet and sour battered pork, stir fried with pineapples, onions, bell peppers, cucumbers and tomatoes in sweet and sour sauce.

**Kao Suay**– Steamed jasmine rice

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## SET MENU B

£24.95 PER PERSON

### Aromatic Crispy Duck Starter

Served with pancake, garnish and Hoi sin sauce.

### MAIN COURSE

**Gaeng Kiew Wan Gai**– Famous Thai chicken green curry, cooked in coconut milk with mixed vegetables (courgettes, bell peppers, sweet basil and bamboo shoots)

**Weeping Tiger**– Grilled marinated sirloin beef sliced and served with Chef's special chilli sauce with side of broccoli, cauliflower and onions, presented sizzling on your table

**Pad Med Ma Muang Pork**–stir fried with cashew nuts (n) battered pork, stir fried with cashew nuts, onions, mushroom, carrots and bell peppers in chilli oil, served in pastry basket.

**Kao Pad Kai**– Egg fried rice.

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An extra 50p charge for any additional dips

Please Note (N) Contains Nuts (V) Suitable for Vegetarians (G) Available for Gluten Free  
\* Mild \*\* Medium hot \*\*\* Very Hot

## SET MENU C

£27.95 PER PERSON

### MIXED GRILL STARTER

A combination of chicken satay, grilled prawn, grilled marinated pork and mushroom satay.  
Served with dips.

### TOM YUM GOONG

The famous spicy and sour soup with prawns, cooked in coconut milk, kaffir leaves, lemongrass, galangal, topped with chilli oil and coriander.

### MAIN COURSE

**Chu Chee Goong**– Grilled King Prawns (in shell), topped with thick Thai red curry sauce cooked in coconut milk, kaffir leaves and chilli. (Medium Spicy)

**Talay Pad Gra Tiem**– Stir fried mixed seafood in garlic and black pepper sauce.

**Pad Thai Gai**– The most popular stir-fried rice noodles with chicken, egg, tofu, bean sprouts and spring onions, garnished with peanuts and slice of lemon.

**Kao Pad Kai**– Egg fried rice.

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## SET MENU D

£20.95 PER PERSON

### MIXED VEGETABLE STARTER

A combination of mixed tempura vegetables, mushroom satay, sweet corn cakes and vegetable spring rolls. Served with dips.

### MAIN COURSE

**Gaeng Dang Pak**– A traditional Thai vegetables red curry cooked in coconut milk with bamboo shoots, courgettes and bell peppers.

**Pad Prew Wan Pak**– Stir fried vegetables in sweet and sour sauce.

**Pad Pak**– Stir fried mixed vegetables in oyster sauce.

**Kao Suay**– Steamed jasmine rice.

An extra 50p charge for any additional dips

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# STARTERS & APPETISERS

- 1. MIXED STARTERS (minimum of 2 people) (N)** **£7.50 PER PERSON**  
A combination of chicken satay, Thai fish cakes, vegetable spring rolls, prawn on toast and chicken wings in sweet chilli BBQ sauce. Served with dips.
- 2. MIXED GRILL (minimum of 2 people) (N)** **£7.50 PER PERSON**  
A combination of chicken satay, mushroom satay, grilled prawns and grilled marinated pork, on skewers, served with dips.
- 3. AROMATIC DUCK** **£8.75**  
A typical oriental snack of crispy duck marinated in herbs, accompanied with 6 pancakes, cucumbers and spring onions with hoi sin sauce.
- 4. POR PIA TORD- VEGETABLE SPRING ROLLS (V)** **£5.95**  
Homemade Thai spring rolls stuffed with carrots, cabbage and glass noodles. Deep fried and served with sweet chilli dip.
- 5. GAI SATAY- CHICKEN SATAY (N)** **£5.95**  
Thai style marinated chicken breasts on bamboo skewers, brushed with coconut milk and grilled. Served with peanut satay sauce.
- 6. TROD MUN PLA- THAI FISH CAKES\*** **£5.95**  
Thai fish cakes mixed with red curry paste, sea bream, deep fried and served with sweet chilli sauce.
- 7. KANOM PANG NA GOONG- SESAME PRAWN ON TOAST** **£5.95**  
A layer of minced prawns, chicken and egg on toast, seasoned with garlic and coriander, coated in sesame seeds, deep fried and served with plum sauce.
- 8. TEMPURA PRAWNS** **£6.25**  
Marinated tiger prawns deep fried in butter, with a side of tempura vegetables, served with sweet chilli sauce.
- 9. HOI OB- STREAMED MUSSELS (G)\*** **£6.25**  
Steamed New Zealand mussels in fusion of Thai herbs, Lemongrass, galangal and sweet basil served with a homemade seafood chilli sauce.

An extra 50p charge for any additional dips

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**10. GAI TORD- CHICKEN WINGS****£5.95**

Deep fried marinated chicken wings in a light batter, topped with chef's special sweet chilli BBQ sauce.

**11. SEE KRONG MOO OB- PORK SPARE RIBS (G)****£5.95**

Tenderly roasted spare ribs marinated with Thai spices and BBQ sauce.

**12. MOO YANG- GRILLED PROK SKEWERS****£5.95**

Thai style slices of marinated pork on skewers, grilled and served with special chilli sauce.

**13. HED SATAY-MUCHROOM SATAY (N)(V)(G)****£5.75**

Marinated mushrooms and bell peppers, chargrilled and brushed with coconut milk and served with peanut satay sauce.

**15. TORD MUN KAO PHOD- SWEET CORN CAKES(V)****£5.75**

Deep fried sweetcorn cakes mixed with red curry paste, egg, fine beans and carrots, served with sweet and sour sauce.

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**THAI SOUPS & SALADS**

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**16. TOM YUM (G) \*\*\* CHICKEN £5.75 / PRAWNS £6.75 / MIX VEG £5.25**

An all time classic traditional hot and sour soup with coconut milk, mushroom, lemongrass, galangal, kaffir, lime leaves, tomatoes topped with fresh chillies, chilli oil and coriander.

**17. TOM KHA (G) \* CHICKEN £5.75 / PRAWNS £6.75 / MIX VEG £5.25**

Similar in taste of tom yum however this soup is less spicy, made with coconut milk, mushrooms, lemongrass, tomatoes, topped with chilli and coriander.

**21. YUM NUEA- BEEF SALAD \*\*****£8.95**

Thin sliced chargrilled steak, a combination of hot and sour flavour, with red onions, spring onions, celery, tomatoes, garlic and carrots topped with Thai spicy dressing.

**22. LARB CHICKEN- MINCE CHICKEN SALAD \*\*****£8.95**

Typical spicy chicken salad with ground rice, dried chilli, coriander and lime juice.

**23. YUM TALAY- MIXED SEAFOOD SALAD \*\*****£10.95**

Mixed seafood salad of prawns, squid and mussels with onion, spring onions, tomatoes, celery and garlic garnished with spicy lemon dressing and vegetables.

An extra 50p charge for any additional dips

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# MAIN COURSES & CHEF SPECIALS

Please note dishes are not served with rice or accompaniments.

**31. GAENG DANG PED- DUCK RED CURRY (G)\*\* £13.50**

Sliced duck breast, cooked in red curry sauce, with pineapple, tomatoes, bamboo shoots, bell peppers and basil leaves

**32. PED MA KHAM-DUCK WITH TAMARIND SAUCE £13.50**

Deep fried duck in batter topped with tamarind sauce and sprinkles of crispy shallot, served in a bed of crispy noodles.

**33. GAI PU KHO FAI-CHICKEN ON FIRE £12.95**

Chicken breast marinated in herbs, char grilled and topped with our Chef's special sauce. Presented flaming on your table.

**34. SIZZLING WEEPING TIGER £14.95**

Grilled marinated sirloin beef sliced and served with Chef's special chilli sauce with side of broccoli, cauliflower and onions, presented sizzling on your table.

**35. CHU CHEE GOONG-KING PRAWN CHU CHEE £15.95**

Grilled king prawns in shell, topped with thick red curry sauce made with coconut milk, kaffir lime leaves and chillies.

**37. CHU CHEE PLA- SALMON CHU CHEE £14.95**

Grilled Salmon fillet topped with thick red thick red curry made with coconut milk, kaffir lime leaves and chillies.

**38. PLA NUENG MA NOW- STEAMED SEA BASS IN LEMON\*\* £14.95**

Steamed sea bass fillet topped with Thai herbs, fresh lime juice, garlic, fresh lemon and crushed chillies.

**39. PLA SEE-EIW- STEAMED SEA BASS IN SOYA SAUCE £14.95**

Steamed sea bass fillet with ginger and spring onions in a soya sauce, garnished with coriander, fresh ginger and sliced peppers.

An extra 50p charge for any additional dips

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**40. PLA PRAIEW WAN- SEA BASS IN SWEET AND SOUR SAUCE      £14.95**

Thai style battered sea bass fillet topped with sweet and sour sauce. Cooked with pineapple, tomatoes, onions, spring onions, bell peppers and cucumbers.

**41. LAMB SHANK MASSAMAN CURRY (N)(G)      £14.95**

Braised lamb shank with potatoes, garlic and onions, in rich massaman curry, topped with fried shallot and cashew nuts.

**43. SEAFOOD PAD CHAR- SIZZLING SPICY SEAFOOD \*\*\*      £14.95**

Stir fried mixed seafood of mussels, squids and prawns with sweet basil, chilli, garlic and bell peppers. Presented sizzling on your table.

**44. GOONG CHAR FAI- SIZZLING SPICY KING PRAWNS \*\*\*      £15.95**

Marinated king prawns (in shell), grilled and stir fried in homemade spicy sauce with holy basil, chilli, garlic and bell peppers. Presented sizzling to your table.

**45. PED RAD PRIK- DEEP FRIED DUCK WITH CHILLI SAUCE      £13.50**

Deep fried duck breast in batter, topped with diced carrots and bell peppers and homemade sweet chilli sauce.

**46. NEAU PRIK THAI DUM- BEEF IN BLACK PEPPER SAUCE\*\*      £14.95**

Sirloin steak sliced, cooked with homemade black pepper sauce, chilli, garlic and bell peppers on a sizzling dish.

**47. KAE PAD CHAR- SIZZLING SPICY LAMB SHANK \*\*\*      £14.95**

Braised lamb shank topped with homemade spicy sauce, cooked with fine beans, fresh chillies and basil leaves.

**48. GAI YANG KAOW NIEW- GRILLED CHICKEN & STICKY RICE      £13.95**

A popular dish from North Eastern Thailand, Grilled marinated half chicken (boneless), served chilli sauce and sticky rice. Presented on hot sizzling plate.

An extra 50p charge for any additional dips

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# THAI CURRY

## 51. GAENG DANG- RED CURRY(G) \*\*

A traditional Thai red curry cooked in coconut milk with bamboo shoots, courgettes and bell peppers.

## 52. GAENG KIEW WAN- GREEN CURRY (G) \*\*

Famous Thai green curry, cooked in coconut milk with mixed vegetables (courgettes, bell peppers, sweet basil and bamboo shoots)

## 53. GAENG PA- JUNGLE CURRY\*\*\*

A traditional north-eastern spicy curry with fresh chillies, bamboo shoot, garlics, courgettes and fine beans.

## 54. MASSAMEN CURRY (N)(G)

A popular non-spicy curry from the south of Thailand, slightly sweet with peanut, cooked in coconut milk with potatoes, onions and flavoured with cinnamon, cloves, nutmeg and cumin, topped cashew nuts and sprinkle fried shallots.

## 55. GAENG PANANG\*\*

A rich and aromatic thick red curry, slowly cooked with coconut milk and garnished with finely sliced kaffir lime leaves.

### CHOICE OF MEAT

Chicken/Pork/Beef £10.25

Prawns £10.95

Mixed Vegetables £9.25

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# STIR FRY DISHES

## 61. PAD MED MA MUANG-STIR FRIED WITH CASHEW NUTS (N)

Battered choice of meat, stir fried with cashew nuts, onions, mushroom, carrots and bell peppers in chilli oil, served in pastry basket.

## 62. PED PAD KHING- STIR FRIED WITH GINGER

Thai style stir fried of fresh ginger, mushrooms, bell peppers and spring onion in oyster sauce.

## 63. PAD KA PRAOW- SPICY STIR-FRIED MEAT WITH BASIL LEAVES\*\*

A classical Thai favourite stir fried mincemeat with fine beans, onion, fresh chillies, bell peppers and Thai basil leaves.

## 64. PAD NUM PRIK PAO- STIR FRIED WITH CHILLI OIL

Stir fried with chilli oil, fine beans, bell peppers, carrots and onions.

## 65. PAD NAM MUN HOI- STIR FRIED WITH OYSTER SAUCE

Stir fried with garlic, mushrooms, spring onions and broccoli in oyster sauce.

## 67. PAD PRIEW WAN- STIR FRIED SWEET AND SOUR

Battered choice of meat, stir fried with pineapples, onions, bell peppers, cucumbers and tomatoes in sweet and sour sauce.

## 68. PAD GRA TIEM- STIR FRIED WITH GARLIC

Stir fried in garlic sauce with ground pepper and mushrooms, sprinkled with chopped dried garlic.

### CHOICE OF MEAT

Chicken/Pork £9.25

Beef/Duck £10.75

Prawns £10.95

Mixed Vegetables £8.95

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# NOODLE DISHES

## 71. PAD THAI (N)

Stir fried famous rice noodles cooked with eggs, bean sprouts, carrot and spring onions, garnished with ground peanuts and a wedge of lemon.

## 72. PAD CHOW MEIN

Stir fried egg noodles with eggs, bean sprouts, carrots, broccoli and cauliflower, in oyster sauce.

## 74. PAD KEE MAO- SPICY DRUNKEN NOODLES\*\*\*

Stir fried rice noodles with fresh chillies, fine beans, bamboo shoots, bell peppers garlic and Thai basil leaves.

### CHOICE OF MEAT

Chicken/Pork/Beef **£9.50**

Prawns **£9.95**

Mixed Vegetables **£8.50**

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## ACCOMPANIMENTS

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77. KAO SUAY- STEAMED JASMINE RICE	<b>£2.75</b>
78. KAO PAD KAI- EGG FRIED RICE	<b>£2.95</b>
79. KAO MA PRAOW- COCONUT RICE	<b>£2.95</b>
80. KAO NIEW- STICKY RICE	<b>£2.95</b>
81. NOODLES- <i>STIR FRIED NOODLE WITH CARROTS AND SPRING ONIONS.</i>	<b>£2.75</b>
82. CHIPS	<b>£2.75</b>
83. PRAWN CRACKERS	<b>£2.75</b>
84. CURRY SAUCE	<b>£3.00</b>

An extra 50p charge for any additional dips

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