

## Starters

- 1 Satay Gai** £5.50  
Marinated chicken, grilled and served with peanut sauce and pickled vegetable relish.
- 2 Gai Haw Bai Toey** £5.50  
Deep-fried marinated chicken wrapped in pandan leaves served with sweet chilli sauce.
- 3 Po Pia Tod Gai** £4.50  
Spring rolls with minced chicken, glass noodles & vegetables and served with sweet chilli sauce.
- 4 Geow Tod** £4.50  
Deep-fried minced pork and prawns, wrapped with wonton pastry and served with sweet chilli sauce.
- 5 Goong Tempura** £5.95  
Deep-fried crispy prawns in a light tempura batter and served with sweet chilli sauce.
- 6 Ka Nom Pang Na Goong** £4.80  
Deep-fried ground pork and prawns on toast and served with sweet chilli sauce.
- 7 Gra Duuk Moo Ob** £5.50  
Baked, marinated pork spare ribs in chef's special sauce.
- 8 Mee Grob** £4.50  
Crispy noodles, bean sprouts and spring onion, topped with sweet and sour sauce.
- 9 Tod Mun Pla** £5.50  
Thai fish cake. Minced fish and prawns, with red curry paste, kaffir lime leaves and long green beans. Served with sweet chilli sauce, cucumber and peanut relish.
- 10 Talay Yang** £7.50  
Char-grilled seafood on skewers with chilli sauce.
- 11 Gai Choop Pang Tod** £4.95  
Deep-fried chicken in special batter and served with sweet chilli sauce.
- 12 Rim Nam Thai Special (For 2)** £13.50  
A generous selection of starters of the day e.g. chicken in batter, chicken satay, fried wontons, prawn tempura, pork and prawn on toast, spring rolls and sweet corn cakes. Served with dipping sauce.



**1. Satay Gai**



**5. Goong Tempura**



**6. Ka Nom Pang Na Goong**



**9. Tod Mun Pla**



**10. Talay Yang**

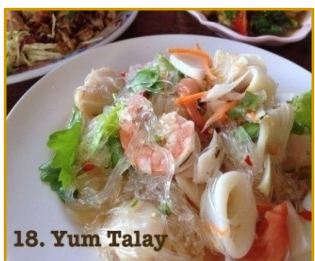
## Soups

- 13 **Tom Yum Talay** 🌶️ £6.50  
Hot and sour spicy mixed seafood soup with galangal root, kaffir lime leaves, lemon grass, mushrooms, basil leaves and lime juice.
- 14 **Tom Kha Gai** 🌶️ £5.50  
Sweet and sour coconut milk soup with chicken, galangal root, kaffir lime leaves, mushrooms, lemon grass and lime juice.
- 15 **Wonton Soup** £5.50  
Soup with spiced minced pork and prawns wrapped with wonton pastry with vegetables.



## Spicy Thai Salads

- 16 **Plah Goong** 🌶️ £8.95  
Prawn salad with lemon grass spicy dressing.
- 17 **Yum Neua** 🌶️ £9.50  
Spicy hot and sour warm salad with grilled sirloin steak, sliced and tossed with chilli, pounded roasted rice, lime juice and Thai herbs.
- 18 **Yum Talay** 🌶️ £9.50  
Spicy seafood salad with glass noodles and lime juice in special chilli sauce.



## Main Course - Curries

- 19 **Kaeng Kiew Wan (Green curry)** 🌶️ £8.95  
Green curry with bamboo shoots, vegetables, sweet basil in coconut milk, flavoured with herbs.  
Choice of chicken, pork, beef or prawns.
- 20 **Kaeng Ped (Red curry)** 🌶️ £8.95  
Red curry with bamboo shoots, vegetables, sweet basil in coconut milk, flavoured with herbs.  
Choice of chicken, pork, beef or prawns.
- 21 **Penang Curry** 🌶️ £8.95  
A dry, thick, aromatic curry with coconut milk.  
Flavoured with herbs, long beans, chilli, sweet basil and kaffir lime leaves. Choice of chicken, pork, beef or prawns.
- 22 **Kaeng Pa (Jungle Curry)** 🌶️ £8.95  
Northern Thailand - Hot and spicy curry without coconut milk.  
With Thai herbs, vegetables, bamboo shoots, chilli and hot basil leaves. Choice of chicken, pork, beef or prawns.
- 23 **Massaman** 🌶️ £8.95  
South Thai style slow cooked curry with coconut milk, potatoes, onions and cashew nuts. Choice of chicken, beef or lamb.
- 24 **Kaeng Phed Yang (Roast Duck Red Curry)** 🌶️ £8.95  
With bamboo shoots, vegetables, pineapple, tomatoes and sweet basil in coconut milk.
- 25 **Kaeng Ka Ree (Yellow Curry)** 🌶️ £8.95  
Chicken yellow curry with coconut milk, flavoured with herbs, potatoes and onion.



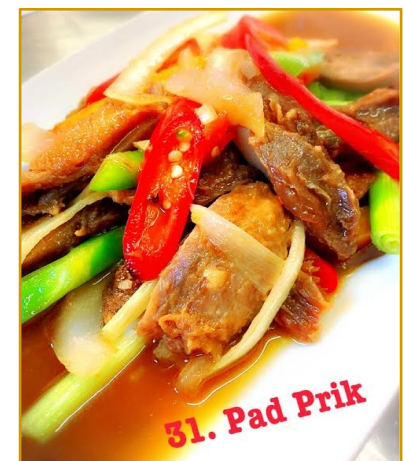
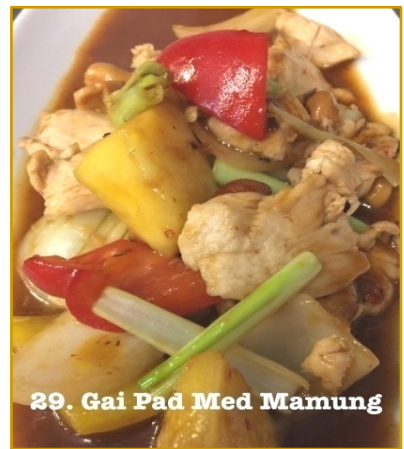
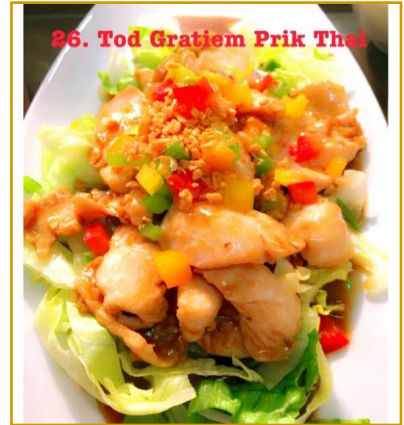


## MAIN COURSE – STIR FRIED

- 26 Tod Gratiem Prik Thai** £9.95  
Choice of marinated chicken, beef, lamb or pork in special sauce with garlic and peppers.
- 27 Pad Gaprao** 🌶️ £9.95  
Stir-fried dish with choice of chicken, beef, lamb or pork with fresh chilli, hot basil leaves, mushrooms and vegetables.
- 28 Pad Prieu Wahn** £9.95  
Sweet and sour sauce with mushrooms, onion, spring onion, peppers, pineapple, tomatoes and cucumber. Choice of chicken or pork.
- 29 Gai Pad Med Mamung** 🌶️ £9.95  
Chicken with chilli oil paste, cashew nuts, pineapple, spring onion, onion and peppers.
- 30 Pad Khing** 🌶️ £9.95  
Choice of chicken, pork or beef with ginger, spring onion, onion, mushrooms, pepper, salted soy beans, baby corn, chilli and Chinese wine.
- 31 Pad Prik** 🌶️ £9.95  
Choice of chicken, pork or beef with chilli, onion, spring onion, pepper and carrot in special sauce.
- 32 Pad Num Mun Hoi** £9.95  
Choice of chicken, pork or beef in oyster sauce with mushroom, onion, spring onion, pepper and carrot in oyster sauce.
- 33 Pad Prik Khing** 🌶️ £9.95  
A dry, thick, red curry with green beans. Stir-fried dish with coconut milk, kaffir lime leaves, onion, peppers and sweet basil leaves. Choice of chicken, pork or beef.
- 34 Pad Ped Nor Mai** 🌶️ £9.95  
A dry, thick red curry with bamboo. Stir-fried dish with coconut milk, kaffir lime leaves, onion, pepper and sweet basil leaves. Choice of chicken, pork or beef.

## MAIN COURSE - CHAR GRILLED

- 35 Suea Rong Hai “Tigers Tears”** 🌶️ £14.95  
Char-grilled sirloin steak in chef’s special sauce.  
Served with chilli sauce and vegetables.





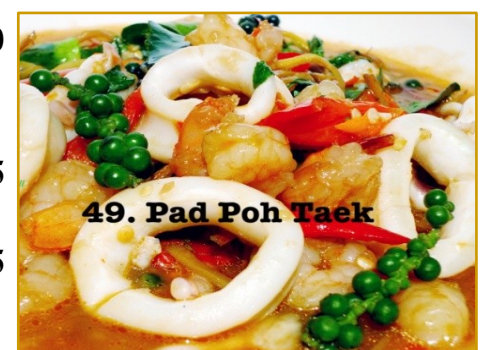
## MAIN COURSE - DUCK



- 36 Phed Pad Pak** £11.95  
Stir-fried roast duck in special sauce with vegetables.
- 37 Pad Ped Phed Yang** 🌶️ £11.95  
Spicy roast duck with chilli and sweet basil in special chilli sauce and coconut milk. Flavoured with herbs, green beans, broccoli, pepper, celery and vegetables.
- 38 Phed Mamung Himmarn** 🌶️ £11.95  
Stir-fried roast duck with chilli oil paste, cashew nuts, pineapple, spring onion, onion and pepper in special sauce.
- 39 Phed Pad Khing** 🌶️ £11.95  
Stir-fried roast duck with ginger, spring onion, onion, mushroom, pepper, salt soy beans, baby corn, chilli and Chinese wine.

## MAIN COURSE - SEAFOOD DISHES

- 40 Pla Rad Prik** 🌶️ £13.95  
Crispy fried fish fillet, coated in hot chilli, garlic and tamarind sauce.
- 41 Pla Chu Chi** 🌶️ £13.95  
Crispy fried fish fillet, topped with aromatic red curry sauce and coconut milk. Flavoured with kaffir lime leaves, chilli and sweet basil.
- 42 Pla Pad Khing** 🌶️ £13.95  
Crispy fried fish fillet in ginger sauce with spring onion, onion, mushroom, ginger, pepper, salted soy beans, baby corn, chilli and Chinese wine.
- 43 Goong Pried Wan** £11.50  
Stir-fried prawns in sweet and sour sauce, mushrooms, onion, spring onion, peppers, pineapples, cucumber and tomatoes.
- 44 Goong Pad Broccoli** £11.50  
Stir-fried prawns with broccoli, carrot, shiitake mushroom and onion in special sauce.
- 45 Goong Gra Tiem** £11.50  
Stir-fried prawns in special sauce with garlic and peppers.
- 46 Chu Chi Goong** 🌶️ £11.50  
Prawns in a dry, thick, aromatic red curry sauce and coconut milk. Flavoured with herbs, chilli, kaffir lime leaves and sweet basil.
- 47 Goong Ga Prao** 🌶️ £11.50  
Stir-fried prawns with fresh chilli, hot basil leaves and vegetables.
- 48 Goong Phow** 🌶️ £13.95  
Char-grilled king prawns served with chilli sauce.
- 49 Pad Poh Taek** 🌶️ £13.95  
Stir-fried mixed seafood in spicy sauce with coconut milk, flavoured with herbs and vegetables.



## RICE / NOODLES / SIDE DISHES

- |  |              |
|--|--------------|
| <b>50 Khao Pad Sapparot</b>  | <b>£7.50</b> |
| Prawn fried rice with pineapple, onions, spring onion, egg and tomatoes.                               |              |
| <b>51 Khao Pad Gai/Moo</b>   | <b>£7.50</b> |
| Chicken or pork with egg fried rice, onion, spring onion and tomatoes.                                 |              |
| <b>52 Khao Pad Goong</b>   | <b>£7.50</b> |
| Prawns with egg fried rice, onion, spring onion and tomatoes.  |              |
| <b>53 Pad Thai</b>   | <b>£6.50</b> |
| Stir-fried noodles with egg, bean sprouts, onion, spring onion, carrot and peanuts.                    |              |
| <b>54 Pad Thai Gai/Goong</b>   | <b>£7.95</b> |
| Stir-fried noodles with prawns or chicken, bean sprouts, onion, spring onion, carrot, peanuts and egg. |              |
| <b>55 Khao Suey</b>  | <b>£2.00</b> |
| Steamed white jasmine rice.  |              |
| <b>56 Khao Pad Kai</b>   | <b>£2.50</b> |
| Egg fried rice.  |              |
| <b>57 Khao Niaao</b>   | <b>£2.50</b> |
| Sticky rice.   |              |
| <b>58 Pad Broccoli</b>   | <b>£6.95</b> |
| Stir-fried broccoli, shiitake mushrooms, carrot and onion in special sauce                             |              |
| <b>59 Pad Thua Ngok</b>  | <b>£6.95</b> |
| Stir-fried bean sprouts, carrots, onion and spring onion in special sauce.                             |              |
| <b>60 Pad Pak Pasom</b>  | <b>£6.95</b> |
| Stir-fried mixed vegetables and shiitake mushroom in special sauce.                                    |              |



## VEGETARIAN STARTERS

- |  |              |
|--|--------------|
| <b>V1 Satay Hed</b>  | <b>£5.50</b> |
| Shiitake mushroom marinated in spices, skewered, char-grilled and served with peanut and pickled vegetable relish. |              |
| <b>V2 Khao Phod Tod</b>  | <b>£4.50</b> |
| Deep-fried sweet corn cakes served with sweet chilli sauce.  |              |
| <b>V3 V3 Tao Hou Tod</b>   | <b>£4.50</b> |
| Deep-fried bean curd in batter served with sweet chilli sauce.   |              |
| <b>V4 Po Pia Tod Pak</b>   | <b>£4.50</b> |
| Spring rolls with glass noodles and mixed vegetables, served with sweet chilli sauce.                              |              |
| <b>V5 Pak Tod</b>  | <b>£4.50</b> |
| Deep-fried seasoned battered mixed vegetables served with sweet chilli sauce.                                      |              |
| <b>V6 Mee Grob</b>   | <b>£4.50</b> |
| Crispy noodles, bean sprouts and spring onion topped with sweet and sour sauce.                                    |              |



## VEGETARIAN – SOUP

- V7 **Tom Yum Hed** 🌶️  
Hot and sour spicy mushroom soup. Flavoured with galangal root, kaffir lime leaves, lemon grass, basil leaves and lime juice.
- V8 **Tom Kha Pak** 🌶️  
Sweet and sour coconut soup with mixed vegetables, galangal root, kaffir lime leaves, mushroom, lemon grass and lime juice.

## VEGETARIAN MAIN COURSE – CURRIES

- V9 **Kaeng Kiew Hed** 🌶️  
Green curry with mushroom, bamboo shoots, vegetables and sweet basil in coconut milk, flavoured with herbs.
- V10 **Kaeng Ped Tao Hou** 🌶️  
Red curry with tofu, bamboo shoots, vegetables and sweet basil in coconut milk, flavoured with herbs.
- V11 **Penang Hed** 🌶️  
A dry, thick, aromatic curry with mushroom and coconut milk. Flavoured with herbs, long beans, chilli, sweet basil and kaffir lime leaves.
- V12 **Kaeng Massaman** 🌶️  
South Thailand - Vegetable curry with potatoes, onion, cashew nuts and coconut milk.

## VEGETARIAN MAIN COURSE – STIR FRIED

- V13 **Tao Hou Pad Khing** 🌶️  
Bean curd with red and green pepper, ginger, spring onion, onion, mushroom, salted soy beans, baby corn, chilli and Chinese wine.
- V14 **Pad Prieu Wahn**  
Mixed vegetables in sweet and sour sauce with mushroom, onion, spring onion, pepper, pineapple, tomato and cucumber.
- V15 **Pad Makheua** 🌶️  
Stir-fried spicy aubergines with chef's special sauce.
- V16 **Hed Pad Ga Prao** 🌶️  
Stir-fried mushroom with fresh chilli, hot basil leaves and vegetables.
- V17 **Hed Pad Nam Deng**  
Stir-fried mushroom and mixed vegetables in a red wine sauce.
- V18 **Pad Pak Pasom**  
Stir-fried mixed vegetables and shiitake mushroom in special sauce.
- V19 **Pad Pak Med Mamung** 🌶️  
Stir-fried mixed vegetables with, chilli oil paste, cashew nuts, pineapple, spring onion, onion and pepper in special sauce.
- V20 **Pad Broccoli**  
Stir-fried broccoli, carrot, shiitake mushroom and onion in special sauce.
- V21 **Pad Thua Ngok**  
Stir-fried bean sprouts, carrot, onion and spring onion in special sauce.

## RICE and NOODLES

- V22 **Pad Thai**  
Stir-fried noodles with bean sprouts, onion, spring onion, carrot, egg and peanuts.
- V23 **Khao Pad Pak**  
Stir-fried mixed vegetables with egg fried rice.
- V24 **Khao Pad Kai** - Egg fried rice.
- V25 **Khao Suey** - Steamed white jasmine rice.
- V26 **Khao Niaao** - Sticky rice.
- Coconut Rice or Plain Noodles  
Chips

£5.50



V5. Pak Tod

£5.50

£8.50

£8.50

£8.50

£8.50



V6. Mee Grib

£8.50



V7. Tom Yum Hed

£7.50

£8.50

£8.50

£8.50

£6.95

£8.50

£6.95

£6.95

£6.50

£7.50

£2.50

£2.00

£2.50

£3.00

£2.50



V8. Tom Kha Pak



V13. Tao Hou Pad Khing



V20. Pad Broccoli



## **SET MEALS**

### **A - FOR 2 PEOPLE - £35.00**

**STARTERS** - *Selection of Mixed Starters*

**MAIN COURSE**

**Gai Pad Med Mamung** (Stir-fried chicken with cashew nuts)  
**Beef Massaman Curry** (Slow cooked curry with coconut milk)  
**Goong Prieu Wan** (Stir-fried prawns in sweet and sour sauce)  
Steamed Jasmine Rice or Egg Fried Rice & *Tea or Coffee*.

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### **B - FOR 2 PEOPLE - £40.00**

**STARTERS** - *Selection of Mixed Starters*

**MAIN COURSE**

**Choose 3 Main Course Dishes**

Steamed Jasmine Rice or Egg Fried Rice & *Tea or Coffee*

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### **D - FOR 4+ PEOPLE - £17.00 (Per Person)**

The best choice for the Thai taste beginner.

**STARTERS** - *Selection of Mixed Starters*

**MAIN COURSE**

**Tod Gra Tiem Neau** (Stir-fried beef with garlic and pepper)  
**Goong Prieu Wan** (Stir-fried prawns in sweet and sour sauce)  
**Panang Moo** (Pork panang spicy curry with kaffir lime leaves and long beans)  
**Phed Mamung Himmarn** (Stir-fried duck with cashew nuts and spring onion)  
**Kaeng Kiew Wan** (Green curry with chicken in coconut milk)  
Steamed Jasmine Rice or Egg Fried Rice & *Tea or Coffee*

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### **E - FOR 4+ PEOPLE - £20.00 (Per Person)**

Especially suitable for a big group/party

where numerous variants are not practical. You will have ample food with ongoing servings.

**STARTERS**- *Selection of Mixed Starters*

**MAIN COURSE**

**Choose 5 Main Course Dishes**

Steamed Jasmine Rice or Egg Fried Rice & *Tea or Coffee*



**Please be aware that some of our food may contain nuts, nut extracts,  
sesame oil and other types of allergens.**

**If you are allergic to any ingredients.**

**Please ask a member of staff for advice before you order.**

## Chef's Special Menu



- W1 Luk Chin Moo Yang** 🌶️ **£5.95**  
Char-grilled pork balls served with chef's special chilli sauce.



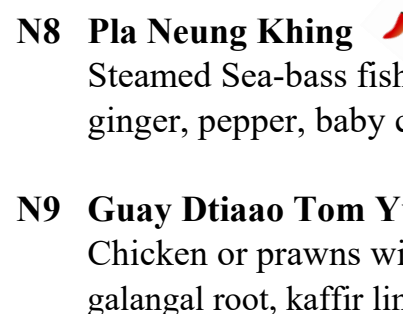
- W2 Penang Pla** 🌶️ **£13.95**  
Crispy fried fish fillet, topped with A dry, thick, aromatic curry with coconut milk. Flavoured with herbs, long beans, chilli, sweet basil and kaffir lime leaves.



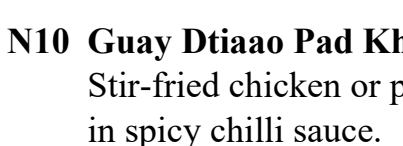
- W4 Pla Luy Suaan** 🌶️ **£14.95**  
Crispy sliced sea bass with mixed herbs and cashew nuts on top with chef's special chilli sauce.



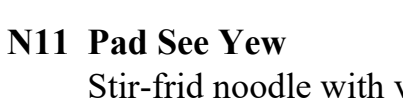
- W6 Laap Moo / Gai** 🌶️ **£8.95**  
Minced pork or chicken spicy and sour warm salad with chilli, pounded roasted rice, lime juice and Thai herbs.



- W9 Papaya Salad (V)** 🌶️ **£7.50**  
Papaya salad with tomatoes, lime juice, chilli and fish sauce.  
(please let us know if you prefer to not have fish sauce.)



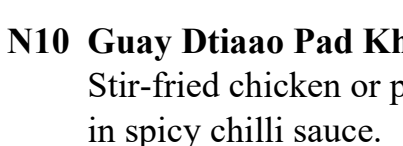
- N7 Pla Neung Ma-Nao** 🌶️ **£14.95**  
Steamed Sea-bass fish with lime sauce, garlic and chilli.



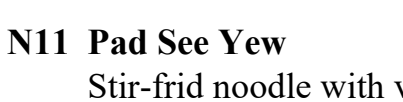
- N8 Pla Neung Khing** 🌶️ **£14.95**  
Steamed Sea-bass fish in ginger sauce with spring onion, onion, mushroom, ginger, pepper, baby corn and chilli.



- N9 Guay Dtiaao Tom Yum Gai/Goong (Noodles Tom Yum)** 🌶️ **£8.95**  
Chicken or prawns with glass noodles in hot and sour spicy soup with galangal root, kaffir lime leaves, lemon grass, mushrooms, basil leaves and lime juice.



- N10 Guay Dtiaao Pad Khee Mao Gai/Moo** 🌶️ **£8.95**  
Stir-fried chicken or pork Thai style noodles with vegetables, basil leaves in spicy chilli sauce.



- N11 Pad See Yew** **£6.50**  
Stir-fried noodle with vegetables in special dark sauce.