

Ruan Orchid Platters



111. PLATTER A £6.95 per person

เรือนออร์คิดสเปเชียล เอ

Stuffed Chicken Wings, Thai Crispy Pork spring rolls and Thai Spicy Fish Cakes

112. PLATTER B £8.95 per person

เรือนออร์คิดสเปเชียล บี

Thai Spicy Pork Cakes, Chicken Satay, Prawn Toasties and Thai Duck Spring Rolls.

113. PLATTER C £12.95 per person

เรือนออร์คิดสเปเชียล ซี

Chicken Satay, King Prawn in Bread-crumbs, Spicy Thai Fish Cakes and Aromatic Crispy Duck with Pancakes and Dressing.

114. VEGETARIAN PLATTER £6.50 per person

เรือนออร์คิดสเปเชียล เจ

Vegetable Spring Rolls, Sweet Corn Cakes, Seasonal mixed Vegetable Tempura.

THAI PRAWN CRACKERS £2.95

ข้าวเกรียบกุ้ง

Served with a peanut sauce and a sweet chilli dip.

Starters



1. SPICY & STICKY CHICKEN WINGS £6.50

Peek Gai Sauce ปีกไก่ซอสพริก

Chicken wings glazed with a homemade sauce of sweet and sour tamarind, palm sugar, garlic and chilli.

2. CRISPY KIMCHI GYOZA £6.50

Kimchi Gyoza กิมจิเกี๊ยวซ่า

Deep fried pork dumplings served with a vinegar soy sauce.

3. MINCED PORK & PRAWNS MONEY

BAGS Toong Gnum ถุงเงิน

£6.95

Bite size serving of minced pork and prawns, mixed vegetables wrapped in a rice dough parcel and lightly deep-fried. Served with a sweet and sour chilli sauce.

4. THAI CRISPY PORK SPRING ROLLS

Po Pia Moo Tod ปอเปี๊ยะทอด

£6.95

A mixture of minced pork, mixed vegetables, glass noodles wrapped in a rice dough sheet and served with a sweet and sour chili sauce.

5. THAI CRISPY DUCK SPRING ROLLS

Po Pia Phed Tod ปอเปี๊ยะเป็ดทอด

£7.50

A special recipe of roasted duck, glass noodles, and mixed vegetables wrapped in a crispy rice dough sheet, served with a sweet and sour chilli sauce.

6. PORK TOASTIE

£6.50

Khanom Bpang Nah Moo ขนมปังหน้าหมู

Crispy deep fried slices of toast topped with minced pork and served with sweet and sour chilli sauce and cucumber relish.

7. SPICY THAI FISH CAKES

£7.50

Tod Man Plah ทอดมันปลา

Cod fish combined with a spicy red curry paste and chopped green beans, mixed Thai herbs and lightly fried. Served with a sweet and sour cucumber relish.

8. STUFFED CHICKEN WINGS

£6.95

Peek Gai Sord Sai ปีกไก่สอดไส้

Deep-fried chicken wings stuffed with minced pork, garlic and bamboo, served with a sweet and sour chilli sauce.

9. KING PRAWN ROLLS

£7.95

Gung Sa Loong กุ้งโฮวี่

King prawns wrapped in a golden spring roll pastry, deep fried served with and sweet and sour chilli sauce.

10. KING PRAWN CAKES

£7.50

Tod Man Gung ทอดมันกุ้ง

Prawns cakes combined with egg and mixed herbs in a battered breadcrumbs and lightly fried and served with a sweet and sour cucumber relish.

11. KING PRAWN SATAY

£7.95

Satay Gung สเต๊ะกุ้ง

Marinated King Prawns grilled in bamboo skewers and served with peanut sauce and cucumber relish.

12. CHILLI SQUID

£6.95

Pla Meuk Tod Pik ปลาหมึกทอดพริก

Squid deep-fried in a chilli and breadcrumb batter, served with garlic mayonnaise dip.

13. PRAWN TOASTIES

£6.95

Khanom Bang Nah Gung ขนมปังหน้ากุ้ง

Crispy deep-fried slices of toast topped with tasty minced prawns and served with a sweet and sour chilli sauce and cucumber relish.

14. BARBEQUE SPARE RIBS

£7.50

See Krong Moo BBQ ซีโรงหมูบาร์บีคิว

Pork ribs marinated in garlic, ginger and dark soy sauce and served in a rich barbeque sauce.

15. SATAY CHICKEN

£8.95

Satay Gai สเต๊ะไก่

Lean strips of marinated chicken grilled in bamboo skewers and served with a peanut sauce and cucumber relish.

16. GRILLED PORK SKEWERS

£8.95

Moo Ping หมูปิ้ง

Grilled strips of marinated pork in bamboo skewers served with a spicy chilli dip.

17. KING PRAWN TEMPURA

£7.95

Gung Chub Bpaeng Tod กุ้งชุบแป้งทอด

Deep-fried King Prawns and mixed vegetables served with our chilli sauce.

18. DEEP FRIED CRAB MEAT

£7.95

Hoy Joa หอยจ๊อ

Deep-fried crabmeat, king prawns and cod fish minced together with Thai herbs then wrapped in yellow bean pastry served with side salad and a sweet and sour chilli sauce.

19. STEAMED MUSSELS

£8.95

Hoy Nung หอยนึ่ง

1/2 kilo of steamed Menai mussels in a Thai Red curry sauce. **Served Medium/Hot.**

20. GRILLED SCALLOPS

£8.95

Hoy Yang หอยย่าง

Lightly grilled marinated fresh scallops served with chilli, lemon and garlic sauce.

21. CRISPY WONTON

£6.50

Geow Tod เกี้ยวทอด

Crispy pastry folded in minced pork, spring onions, coriander and garlic, served with a chilli sauce.

22. AROMATIC CRISPY DUCK PANCAKES &

DRESSING Ped Hor เป็ดแพนเค้ก

Roasted crispy duck shredded and served with pancakes, leek, carrot and cucumber. Served with a Hoi Sin and sesame oil sauce.
(Shredded duck may contain bones)

- WHOLE ทั้งตัว £28.95
- HALF ครึ่งตัว £17.95
- QUARTER ¼ ตัว £9.95

23. STEAMED PRAWN & PORK

£7.50 DUMPLINGS (Shui Mai Chinese style)

Kanome Jeeb ขนมจีบ

A special recipe of minced prawn and pork with water chestnut wrapped in a wonton sheet and served with sweet soya sauce.



24. HOT & SOUR SOUP Tom Yam ต้มยำ

The classic Thai hot and sour soup, made with a rich mixed vegetables broth, onions, mushrooms, liberally spiced with chilli, lemon-grass, lime juice, citrus leaves and Thai herbs. **Served Hot.**

- KING PRAWN Gung กุ้ง £7.50
- CHICKEN Gai ไก่ £6.50
- VEGETABLES Pak ผักรวม £5.95

25. THAI COCONUT CREAM SOUP

Tom Kha ต้มข่า

A rich and creamy vegetable broth mixed with thin coconut cream, onion, mushrooms, lemon-grass, galangal, coriander, chilli oil and Thai aromatic spices. **Served Medium.**

- KING PRAWN Gung กุ้ง £7.50
- CHICKEN Gai ไก่ £6.50
- VEGETABLES Pak ผักรวม £5.95

26. THAI FISHERMAN HOT & SOUR SOUP

Tom Yam Bpoh Tek ต้มยำใบะแตก £9.95

King prawns, squid, crab claws, mussels and sea bass in a spicy Tom Yam soup, made from a rich mixed vegetable broth, onions, mushrooms and liberally spiced with chilli, citrus leaves and Thai herbs. **Served Hot.**

27. HOT & SOUR SEABASS SOUP

£8.95

Tom Yam Pla Sea Bass ต้มยำปลากะพง

Tender pieces of sea bass in a spicy Tom Yam soup, made from a rich mixed vegetable broth, onions, mushrooms, liberally spiced with chilli, citrus leaves and Thai herbs. **Served Hot.**

28. SPICY SEAFOOD UDON NOODLE SOUP

Udon Noodle Soup อุด้งมิโซะทะเล £8.95

A spicy hot and sour soup with squid, prawns salmon, wakame seaweed, carrot, spring onions, cucumber, sesame seeds, citrus leaves and fresh chilli. **Served Hot.**

29. THAI SALAD (Served Hot or Medium)

ยำ Yam

Thai salads are traditionally ordered as a side order to compliment any Thai meal. Bursting with a variety of flavours and textures, made from a spicy

combination of chilli, celery, onion, carrot, spring onion, tomato, peanuts and coriander.

Choose one of the following for your salad:

- BEEF ข่านี้อ £7.50
- CHICKEN ข่าไก่ £7.50
- PORK ข่าหมู £7.50
- SQUID ข่าปลาหมึก £8.50
- MIXED SEAFOOD ข่าทะเล £9.95

30. RUAN ORCHID SALAD £6.95

Orchid Salad Pak สลัดผัก

Seasonal vegetables and mixed salad with chicken and egg. Served with peanut dressing. **Served Mild.**

31. SPICY PAPAYA SALAD

£8.95

Som Tam ส้มตำไทย

Thailand's most popular salad from the northeast Isaan region made with shredded papaya, French beans, carrot, cherry tomato, ground peanuts, garlic and fresh chilli served with seasonal mixed leaves. **Served Hot or Medium.**

32. GLASS NOODLE SALAD

£8.95

Yam Wun Sen ยำวุ้นเส้น

Prawn and minced pork in a spicy glass noodle salad made with onions, chilli, celery, carrot, tomato, peanuts, spring onion and coriander. **Served Hot or Medium.**

33. GRILLED PORK SALAD £7.50

Kor Moo Yang Nam Tok คอหมูย่างน้ำตก

Bite sized pork neck chargrilled and then combined with lemon-grass, mixed onions, fresh chilli, roasted rice, grounded chilli, red onions, mixed citrus leaves and fresh coriander. **Served Hot or Medium.**

34. CRYING TIGER

£7.50

Neua Yang Nam Tok เนื้อย่างน้ำตก

Thai style beef steak Barbecue served with a hot spicy chilli dip.

35. MINCED MEAT SALAD Laab ลาบ

(Served at room temperature)

Spicy Thai Salads



Finely minced beef, pork or chicken with ground chilli, roasted rice, lime juice, spring onions, lime leaves, coriander, red onion, mixed Thai herbs and soy sauce. **Served Hot or Medium.**

Choose one of the following for your minced meat salad:

- BEEF ลาบเนื้อ £7.50
- CHICKEN ลาบไก่ £7.50
- PORK ลาบหมู £7.50

Side Orders



36. THAI JASMINE RICE ข้าวเปล่า £2.50

37. EGG FRIED RICE ข้าวผัดไข่
£3.50

38. THAI STICKY RICE ข้าวเหนียว £3.95

Served in a traditional bamboo basket.

39. COCONUT RICE ข้าวอบกะทิ £3.50

40. FRENCH FRIES มันฝรั่งทอด £2.95

41. STIR FRIED EGG NOODLES

£4.50

ก๋วยเตี๋ยวเปล่า

42. STIR FRIED RICE NOODLES

£4.50

(Contain peanuts) ก๋วยเตี๋ยวเปล่าผัดไทย

43. STIR FRIED SEASONAL MIXED

£6.50

VEGETABLES ผัดผักรวมไฟแดง

Mixed vegetables stir-fried with fresh chilli, garlic and yellow bean sauce. **Served Medium/Hot.**

Main Courses



The following serving suggestions may be selected with any curry or stir-fried dish. Where appropriate we have recommended what we believe are the best combinations.

- MIXED SEAFOOD รวมมิตรทะเล £18.95
- SCALLOPS หอยเชลล์ £17.95
- KING PRAWNS กุ้ง £14.95
- SQUID ปลาหมึก £14.95

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- SEABASS FILLETS ปลาชีบาส £15.50
 - SALMON FILLETS ปลาแซลมอน £14.50

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- DUCK เป็ด £14.50
 - CHICKEN ไก่ £13.95
 - BEEF เนื้อ £13.95
 - PORK หมู £13.95

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- WHITE BEANCURD เต้าหู้ £10.50
 - MIXED VEGETABLES ผักรวม £9.50

Any main course can be prepared and served as a vegetarian dish. All curry pastes except for Yellow curry contain trace amounts of shrimp paste.

Curry & Spices



(Inclusive of Thai Jasmine rice)

44. THAI RED CURRY Gaeng Daeng แกงแดง

A traditional Thai red curry with spices, French beans, bamboo shoots, courgette, aubergines, mixed peppers, coconut cream and sweet basil leaves. **Served Medium.**

45. THAI GREEN CURRY

Gaeng Keow Wan แกงเขียวหวาน

A traditional Thai Green curry with spices, French beans, bamboo shoots, courgette, aubergines, mixed peppers, coconut cream and sweet basil leaves. **Served Medium.**

46. PINEAPPLE IN THAI RED CURRY

Gaeng Sapparod แกงส้มประด

Stir-fried pineapple chunks, cherry tomatoes, mixed peppers, grapes and fresh chilli cooked in red curry paste, coconut cream and sweet basil leaves.

Served Medium.

47. THAI HOT THICK CURRY

Gaeng Panaeng แกงแพนง

A spicy thick red curry with coconut cream, onion, French beans, mixed peppers and Thai herbs, topped with kaffir lime leaves.

Served Medium/Hot.

48. SPECIAL CURRY IN KAFFIR LIME LEAVES

Gaeng Shu Shee แกงชูชี

Green beans, onion and mixed peppers, topped with a hot thick tamarind curry sauce and kaffir lime leaves. **Served Medium/hot.**

49. THAI YELLOW CURRY

Gaeng Garee แกงกะหรี่

An aromatic mild and creamy yellow curry with onion and potatoes, to finish with a smooth coconut cream. **Served Medium/Mild.**

50. MASSAMAN CURRY

Gaeng Massaman แกงมัสมั่น

Fragrant mild Thai Muslim curry with onion, potatoes and peanuts with a smooth finish of coconut cream. **Served Medium/Mild.**

51. NORTH-EASTERN JUNGLE CURRY

Gaeng Pah แกงป่า

A traditional spicy curry from the Isaan region of Thailand. With fresh chilli, bamboo shoots, baby sweetcorn, French beans, aubergine, dill, coriander and aromatic Thai herbs. This curry is not for the faint hearted. Differs from most other Thai curries as it has no coconut cream. **Serve Hot**

52. STIR FRIED THAI SPICY SWEET BASIL

Pad Krapao ผัดกระเพรา

Thai basil leaves stir-fried with onions, French beans, garlic and fresh chilli. **Served Hot.**

Try this dish the classic way with minced pork and a Thai style fried egg on top for £14.95.

53. STIR FRIED THAI WHISKEY SAUCE

Pad Lau Dang ผัดเหล้าแดง

Stir-fried mangetout, baby sweetcorn, broccoli, mixed peppers, onions, carrot and water chestnut in a Thai brandy and oyster sauce. Topped with sesame seed. **Served Mild.**

54. STIR FRIED GARLIC & PEPPER

Pad Kratiam Piktai ผัดกระเทียมพริกไทย

Stir-fried with a thin coating of garlic, white pepper spring onions and coriander. Serve on top of shredded white cabbage. **Served Medium/Hot.**

55. THAI STYLE SWEET & SOUR SAUCE

Pad Preow Waan ผัดเปรี้ยวหวาน

A rather unique Thai style of sweet and sour cooked with onions, mangetout, cucumber, mixed peppers, tomatoes and pineapple chunks in a delicious Thai style sweet and sour sauce. **Served Mild.**

56. STIR FRIED RED CURRY & GREEN BEANS

Pad Prik Gaeng ผัดพริกแกง

Stir-fried long green beans, fresh chilli, and Thai holy basil in a red curry paste. **Served Medium/Hot.**

57. STIR FRIED GREEN PEPPER

Pad Pik-Yuak ผัดพริกหยวก

Stir-fried mixed peppers with onions, mushrooms, mangetout, baby sweetcorn, fresh chilli and holy basil in a yellow bean sauce. **Served Medium/Hot.**

58. STIR FRIED YOUNG GINGER

Pad Khing Sod ผัดขิง

Stir-fried with fresh young ginger in a yellow bean sauce, onions, mixed peppers, mangetout, mushrooms, garlic, spring onion and fresh chilli. **Served Medium/Hot.**

Stir Fried Dishes

(Inclusive of Thai Jasmine rice)



59. STIR FRIED YOUNG SPRING GREEN

Pad Bai Kanah ผัดใบคะน้า

Stir fried young spring green, butternut squash, fresh chili, onions, and spicy sweet basil in yellow bean sauce. **Served Medium/Hot.**

60. STIR FRIED OYSTER SAUCE

Pad Nam Man Hoi ผัดน้ำมันหอย

Stir-fried mushrooms, spring onions, onions, sliced carrots, mangetout and garlic in oyster sauce.

Served Mild.

61. STIR FRIED SPECIAL CURRY PASTE

Pad Nam Prik Phow ผัดน้ำพริกเผา

A special dark, spicy curry paste, quickly stir fried with onion, green beans, mixed peppers, holy basil and shredded kaffir lime leaves.

Served Medium/Hot.

62. STIR FRIED CASHEW NUTS

Pad Mehd Mamuang Himmaphan ผัดเม็ดมะม่วงหิมพานต์

Stir-fried cashew nuts, onions, mangetout, mixed peppers, mushroom, water chestnut sliced carrots and crispy dried chilli. **Served Medium/Hot.**

63. STIR FRIED MILD THAI YELLOW CURRY

Pad Pong Karee ผัดผงกะหรี่

A quick stir fried mild yellow curry paste with onion, mixed pepper, Fresh beans, celery, slice carrots, carnation milk and egg. **Served Mild.**

64. STIR FRIED SWEET CHILLI SAUCE

Pad Rad Pik ผัดราดพริก

Stir-fried sweet and sour chilli and pepper sauce with garlic, grapes, pineapple chunks and cherry tomatoes, onions and holy basil.

Served Medium/Hot.

65. THAI AROMATIC SPICY PAD CHA

Pad Cha ผัดฉ่า

Stir fried aromatic spicy pad cha, fresh chilli, fresh peppercorn, French bean, onion, fresh chilli and mixed Thai herbs, and spicy sweet basil.

Served Hot (Recommended with Fish or Seafood)

Fried Rice & Noodles



The following serving suggestions may be selected with fried rice and noodle dishes. Where appropriate we have recommended what we believe are the best combinations.

- MIXED SEAFOOD รวมมิตรทะเล	£18.95
- SCALLOPS หอยเชลล์	£17.95
- KING PRAWNS กุ้ง	£14.95

- DUCK เป็ด	£15.50
- CHICKEN ไก่	£13.95
- BEEF เนื้อ	£13.95
- PORK หมู	£13.95

- WHITE BEANCURD เต้าหู้	£10.50
- MIXED VEGETABLES ผักรวม	£9.50

66. THAI FRIED RICE Khao Pad ข้าวผัด

Thai fragrant jasmine rice stir-fried with onions, young spring green, Tomato, spring onions, coriander and egg.

67. SPICY FRIED RICE IN THAI BASIL

Khao Pad Gaprao ข้าวผัดกระเพรา

Thai fragrant jasmine rice stir-fried with mixed pepper, French beans, carrot, fresh chilli, garlic, eggs and sweet basil leaves.

68. PINEAPPLE FRIED RICE

Khao Pad Sabparod ข้าวผัดสับประรด

Thai fragrant jasmine rice stir-fried with onion, pineapple chunks, mixed peppers, cashew nuts, raisins, diced carrot and egg. Served in half a pineapple.

Vegetarian Starters

69. FRIED RICE NOODLES PAD THAI

Gauy Tiew Pad Thai ก๋วยเตี๋ยวผัดไทย

Thailand's most famous noodle dish, Pad Thai made with rice noodles stir-fried with beans sprouts, French bean, carrot, mixed onions, egg and ground peanuts.

70. STIR FRIED SPICY KEE MAO NOODLES

Gauy Tiew Pad Kee Mao ก๋วยเตี๋ยวผัดซี๊มา

Stir fried Thai thick rice noodles with, carrots, onions, bamboo shoot, cherry tomato, mushroom basil leaves, garlic, fresh chilli and egg in dark soya sauce **(Served Hot)**

71. STIR FRIED NOODLES IN DARK SOYA SAUCE

Guay Tiew Pad See-Ew ก๋วยเตี๋ยวผัดซีอิ้ว

Thick rice noodles stir-fried with mangetout, mushroom, spring green, broccoli and egg in a dark soya sauce.

72. THAI STYLE CRISPY NOODLES

Guay Tiew Raad Nah ก๋วยเตี๋ยวหน้า

Crispy egg noodles topped with a meat of your choice and a thick sauce of onions, mushrooms, bamboo shoots and mangetout, carrot, broccoli, baby sweet corn and spring green.

73. THAI STYLE NOODLE SOUP

£13.95

Guay Tiew Moo Rue Nuea ก๋วยเตี๋ยวหมูหรือเนื้อ

Authentic Thai flavours make this clear stock of pork ribs and rice noodles soup with vegetables, spring onions and coriander. Served with ground chilli, peanuts, sugar and a Thai vinegar on the side so you can season your soup just how you like.

Available with slow cooked shin beef or Chinese style red pork.

82. VEGETABLE SPRING ROLLS

£6.50

Por Pia Pak ปอเปี๊ยะผัก

Mixed seasoned vegetables with glass noodles wrapped in a crispy rice dough sheet, lightly deep fried and served with a sweet and sour chilli dip.

83. TEMPURA VEGETABLES

£6.50

Pak Chub Bpaeng Tod ผักชุบแป้งทอด

Assorted vegetables deep-fried in a light crispy batter and served with a sweet and sour chilli dip.

84. VEGETABLE SATAY

£6.50

Satay Hed สัต๊ะเห็ด

Skewered mushroom, peppers and onions, pineapple chunks and cherry tomato marinated in spices and charcoal grilled. Served with a peanut sauce and cucumber relish.

85. SWEETCORN CAKES

£6.50

Tod Man Kao Poad ทอดมันข้าวโพด

Sweet corn combined with a spicy red curry paste, shredded kiffir lime leaves and lightly fried, served with sweet chilli sauce.

86. CRISPY KIMCHI GYOZA

£6.50

Kimchi Gyoza Pak กิมจิเกี๊ยวซ่า

Deep fried vegetable dumplings served with a vinegar soy sauce.

87. VEGETABLES SAMOSA SPRING ROLLS

£6.50

Samosa Pak ซาโมซ่าผัก

A special recipe of stuffing made from pea carrot onions, potatoes, sweet corn and wrapped in a rice dough sheet and then deep fried. Served with a sweet and sour chilli dip.

88. DEEP FRIED WHITE BEANCURD

£6.50

Tao Hoo Tod เต้าหู้ทอด

Deep fried white bean curd serving with ground peanut and sweet chilli sauce.

Soup

89. VEGETABLES IN HOT AND SOUR SOUP

Tom Yam Pak ต้มยำผักรวม £5.95

The classic Thai hot and sour soup, made with a rich mixed vegetables broth, onions, mushrooms, liberally spiced with chilli, lemon-grass, lime juice, citrus leaves and Thai herbs. **Served Hot.**

90. VEGETABLES IN COCONUT CREAM SOUP

Tom Kha Pak ต้มข่าผักรวม £5.95

A rich and creamy vegetable broth mixed with thin coconut cream, onion, mushrooms, lemon-grass, galangal, coriander, chilli oil and Thai aromatic spices. **Served Medium.**

Spicy Thai Salads

91. VEGETARIAN ORCHID SALAD

£5.95

Orchid Salad สลัดผัก

Seasonal vegetables and mixed salad served with peanut dressing.

92. VEGETABLES & GLASS NOODLE SALAD

Yam Wun Sen Pak ยำวุ้นเส้นผัก £6.50

Seasonal mixed vegetables in a spicy glass noodle salad made with onions, chilli, celery, carrot, tomato, peanut, spring onion and coriander. **Served Medium/Hot.**

93. SPICY WHITE BEAN CURD SALAD

Yam Tao Hoo ยำเต้าหู้

£6.95

White bean curd combined with onions, chilli, spring onions and coriander. Seasonal mixed vegetables and salad made with onions, chilli, celery, carrot, tomato, peanut, spring onion and coriander.

Served Medium/Hot

94. MUSHROOMS SALAD

£5.95

Yam Hed ยำเห็ด

Mushrooms combined with onions, chilli, spring onions and coriander. Seasonal mixed vegetables and salad made with onions, chilli, celery, carrot, tomato, peanut, spring onion and coriander. **Served Medium/Hot.**

Curry & Spices

(Inclusive of Thai Jasmine rice)

The following serving suggestions may be selected with any curry or stir-fried dish. Where appropriate we have recommended what we believe are the best combinations.

- BUTTERNUT SQUASH ฟักทอง £9.50
- MUSHROOMS เห็ด £9.50
- MIXED VEGETABLES ผักรวม £9.50
- WHITE BEAN CURD เต้าหู้ £10.50

95. THAI RED CURRY Gaeng Dang แกงแดง

A traditional Thai Red curry with spices, French beans, bamboo shoots, courgette, aubergines, mixed peppers, coconut cream and sweet basil leaves.

Served Medium.

96. THAI GREEN CURRY

Gaeng Khiaw Wan แกงเขียวหวาน

A traditional Thai Green curry with spices, French beans, bamboo shoots, courgette, aubergines, mixed peppers, coconut cream and sweet basil leaves.

Served Medium.

97. THAI MASSAMAN CURRY

Gaeng Mussaman แกงมัสมั่น

Fragrant mild Thai Muslim curry with onion, potatoes and peanuts with a smooth finish of coconut cream.

Served medium/mild.

98. THAI SPECIAL CURRY PASTE WITH KAFFIR LIME LEAVES

Gaeng Shu-shee แกงชูฉี่

Green beans, onion and mixed peppers, topped with a hot thick tamarind curry sauce and kaffir lime leaves.

Served medium/hot.

99. PINEAPPLE CURRY

Gaeng Sabbparod แกงสับประรด

Pineapple chunks, cherry tomatoes, mixed peppers, grapes and fresh chilli cooked in red curry paste, coconut cream and sweet basil leaves.

Served medium.

100. THAI YELLOW CURRY

Gaeng Garee แกงกะหรี่

An aromatic mild and creamy yellow curry with onion and potatoes, to finish with a smooth coconut cream.

Served medium/mild.

Stir Fried Dishes

(Inclusive of Thai Jasmine rice)

101. STIR FRIED WHITE BEAN CURD WITH CASHEW NUT

£10.50

Pad Med Mamuang ผัดเม็ดมะม่วงหิมพานต์เต้าหู้

Stir-fried white bean curd and cashew nuts, onions, mangetout, mixed peppers, mushroom, water chestnut sliced carrots and crispy dried chilli.

Served Medium/Hot.

102. STIR FRIED SPRING GREEN & VEGETABLES FAI DANG

Pad Pak Fai Dang ผัดผักไฟแดง £9.50

A quick stir-fried young spring green and mixed vegetables in thin sauce coated with garlic, white pepper, coriander and fresh chilli. Served Medium/Hot.

103. MUSHROOMS STIR FRIED WITH YOUNG GINGER

Hed Pad khing Sod ผัดขิงสดผัดรวม £9.50

Stir-fried mushrooms with fresh young ginger in a yellow bean sauce, onions, mixed peppers, mangetout, mushrooms, garlic, spring onion and fresh chilli.

Served Medium/Hot.

104. SWEET & SOUR WHITE BEAN CURD

White Bean Curd ผัดเปรี้ยวหวานเต้าหู้ £10.95

White bean curd, onions, cucumber, tomatoes and pineapple in sweet and sour sauce. Served Mild.

105. BUTTERNUT SQUASH STIR FRIED WITH YELLOW BEAN SAUCE & SPICY SWEET BASIL

Pad Facttong ผัดฟักทอง £9.50

A spicy stir fried of butternut squash, onion, garlic, chilli and Thai basil leaves in yellow bean sauce.

106. AUBERGINE STIR-FRIED IN YELLOW BEAN SAUCE

Pad Makuea Yao ผัดมะเขือยาว £9.50

Stir fried aubergine with yellow bean sauce, onion, fresh chilli, garlic and basil leaves.

Fried Rice & Noodles Dishes

Our vegetarian fried rice and noodles dishes is cooked without eggs.

107. SPICY FRIED RICE

ข้าวผัดกระเพราผัดรวมหรือเต้าหู้

Thai fragrant jasmine rice stir-fried with mixed pepper, French beans, carrot, fresh chilli, garlic and sweet basil leaves.

- MIXED VEGETABLES

£9.50

- WHITE BEAN CURD

£10.50

108. PINEAPPLE FRIED RICE

ข้าวผัดสับปะรดผัดรวมหรือเต้าหู้

Thai fragrant jasmine rice stir-fried with onion, pineapple chunks, mixed peppers, cashew nuts, raisins and diced carrot. Served in half a pineapple.

- MIXED VEGETABLES

£9.50

- WHITE BEAN CURD

£10.50

109. THAI FRIED NOODLES (PAD THAI)

Gauy Tiew Pad Thai ก๋วยเตี๋ยวผัดไทยผัดรวมหรือเต้าหู้

Pad Thai made with rice noodles stir-fried with beans sprouts, French bean, carrot, mixed onions, egg and ground peanuts.

- MIXED VEGETABLES

£9.50

- WHITE BEAN CURD

£10.50

110. FRIED RICE NOODLES IN DARK SOYA SAUCE;

Gauy Tiew Pad See Ew ก๋วยเตี๋ยวผัดซีอิ้วผัดรวมหรือเต้าหู้

Thick rice noodles stir-fried with mangetout, mushroom, young spring green and broccoli in a dark soya sauce.

- MIXED VEGETABLES

£9.50

- WHITE BEAN CURD

£10.50