

Main Dishes

(Inclusive of boiled rice)

The following serving suggestions may be selected with any curry or stir-fried dish

Mixed seafood	รวมมิตรทะเล	£16.95
Scallops	หอยเชลล์	£15.95
King Prawns	กุ้ง	£14.95
Squid	ปลาหมึก	£14.95
Crab Claws	ก้ามปู	£13.95

Fish fillet -		
- Salmon	ปลาแซลมอน	£13.95
- Sea bass	ปลาซีบาส	£13.95

Duck	เป็ด	£14.95
Chicken	ไก่	£12.95
Beef	เนื้อ	£12.95
Pork	หมู	£12.95
Vegetables	ผักรวม	£8.95

Curry & Spices

(Inclusive of boiled rice)

44. Gaeng Dang แกงแดง Thai Red Curry

A traditional Thai red curry with spices, french beans, bamboo shoots and coconut cream. (served hot medium or mild)

45. Gaeng Khiaw Wan แกงเขียวหวาน

Thai Green Curry

A traditional Thai green curry with Thai herbs and spices, cooked with french beans, bamboo shoots and coconut cream. (served hot medium or mild)

46. Gaeng Sabbparod แกงสับประรด

Pineapple in Thai Red Curry Paste

Stir-fried pineapple chunks, cherry tomatoes, cooked in red curry paste and coconut cream. (served hot, medium or mild)

47. Gaeng Panaeng แกงแพนง

Thai Hot Thick Curry

A spicy thick red curry with coconut cream, onion, green beans, Peppers and Thai herbs, topped with kaffir lime leaves.

48. Gaeng Shu-shee แกงชูชี

Thai Special Curry Paste with Kaffir Lime Leaves

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

49. Gaeng Garee แกงกะหรี่

Thai Yellow Curry

An aromatic mild and creamy yellow curry with onion and potatoes, to finish with a smooth coconut cream (serve hot, medium or mild)

50. Gaeng Mussaman แกงมัสมั่น

Thai Mussaman Curry

Fragrant mild Thai Muslim curry with onion, potatoes and peanuts with a smooth finish of coconut cream. (served hot, medium or mild)

51. Gheang Pah แกงป่า

North-Eastern Thai Hot and Spicy Curry

A traditional spicy curry from the Isaan region of Thailand. With fresh chilli, bamboo shoots, baby corn, long bean, aubergine and coriander. This curry is not for the faint hearted. Differs from most other Thai curries as it has no coconut cream.

Stir-fried

(Inclusive of boiled rice)

52. Pad Gaprao ผัดกระเพรา

Stir-Fried with Thai Basil

A spicy stir-fry of spring onions, french beans, garlic, chilli and Thai basil leaves.

53. Pad Lau Dang ผัดเห็ดแห้งแดง

Stir-fried in Thai Whisky Sauce

Stir-fried mushrooms, onions, peppers and baby corn with oyster sauce topped with Thai whisky and sesame seed.

54. Pad Gratiam Priktae ผัดกระเทียมพริกไทย

Stir-fried Garlic and Pepper

A quick stir-fried thin sauce coated with garlic, white pepper, coriander.

55. Pad Bpriaw Wahn ผัดเปรี้ยวหวาน

Sweet and Sour Sauce

A rather unique Thai style of sweet and sour. Cooked with onions, mange tout, cucumber, tomatoes and pineapple in a delicious sweet and sour sauce.

56. Pad Prik Gaeng ผัดพริกแกง

Thai Curry with Green Beans

Stir-fried long green beans, holy basil, fresh peppercorns with Thai red curry paste.

57. Pad Prik-Yuak ผัดพริกหยวก

Stir-fried Green Pepper

Stir-fried green pepper with onions, fresh chilli and red pepper in a yellow bean sauce.

58. Pad Khing Sod ผัดขิง

Stir-fried Fresh Young Ginger

Stir-fried with fresh young ginger in a yellow bean sauce, onions, and mushrooms.

59. Pad Bai Kna ผัดโอบะน้ำ

Stir Fried Young Spring Green

Stir fried young spring green, butternut squash, fresh chili, onions, sweet basil in yellow bean sauce.

60. Pad Nam Man Hoi ผัดน้ำมันหอย

Stir-fried with Oyster Sauce

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

61. Pad Nam Prik Phow ผัดน้ำพริกเผา

Stir-fried with Thai Special Curry Paste

A special dark, spicy curry paste, quickly stir fried with, onion, green beans, peppers and kaffir lime leaves (Serve, hot, medium or mild).

62. Pad Mehd Mamuang Himmaphn ผัดเม็ดมะม่วงหิมพานต์

Stir-fried with Cashew Nuts

Stir-fried cashew nuts, onions, mange tout, sliced carrots and crispy dried chilli.

63. Pad Pong Garee ผัดผงกะหรี่

Stir-fried Thai Mild Curried

A quick stir fried mild yellow curry paste with onion, french beans, slice carrots, coconut milk, dairy cream and egg.

64. Pad Rahd Prik ผัดราดพริก

Sweet and Sour Chilli Sauce

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

Fried Rice & Noodles

65. Khao Pad ข้าวผัด

Fried Rice

Thai fragrant rice stir-fried with onions, sliced carrots, spring onions and egg.

66. Kao Pad Sabbparod ข้าวผัดสับปะรด

Pineapple Fried Rice

Thai fragrant rice stir-fried with spring onions, pineapple chunks, cashew nuts and raisins.

Fried Rice & Noodles

Continued

67 *Khao Pad Gaprao* ข้าวผัดกระเพรา

Fried Rice with Thai basil

Thai fragrant rice stir-fried with spring onions, french beans, garlic, chilli and sweet basil leaves.

68 *Guay Tiew Raad Nah* ก๋วยเตี๋ยวหน้า

Thai Style Special Crispy Noodles

Crispy yellow noodles topped with a meat of your choice and a thick sauce of onions, mushrooms, bamboo shoots and mange tout.

(served hot, medium or mild)

69 *Guay Tiaw Pad Thai* ก๋วยเตี๋ยวผัดไทย

Fried Rice Noodles – Pad Thai

Thailand's most famous noodle dish, Pad Thai made with rice noodles stir-fried with beans sprouts, spring onions, egg and ground peanuts served with ground chilli.

70 *Guay Tiaw Pad See-Ew* ก๋วยเตี๋ยวผัดซีอิ้ว

Fried Noodles in a Dark Soya Sauce

Rice noodles stir-fried with egg, onions, mange tout, and broccoli in a dark soya sauce.

Chef's Specials

(Inclusive of boiled rice)

71 *Gaeng Keow Pah Pla*

แกงเขียวป่าปลากระพง

£16.95

Sea bass Jungle Green Curry

Crispy pan fried sea bass fillets with jungle green curry and fresh sweet basil.

72 *Pad Bai Kna Moo Krob*

ผัดใบคะน้าหมูกรอบ

£13.95

Crispy Pork and Spring Green

Crispy belly pork Stir fired with spicy spring cabbage.

73 *Kung Pad Sauce Ma Kaam*

กุ้งผัดซอสมะขาม

£15.95

King Prawn Tamarind Sauce

King Prawn, Spring onion, onion, carrot, mushroom, dried chilli and cashew nut stir fried in the chefs special tamarind sauce.

74 *Pla Kha Pong Yang* ปลากระพงย่าง

Grilled Sea Bass

£16.95

Grilled whole Sea bass with Thai herbs and topped with fresh chilli and lemon sauce.

75 *Pla Kha Pong Neung Ma-nao*

ปลากระพงนึ่งมะนาว

£16.95

Steamed Sea bass with fresh Lime Juice

Steamed whole sea bass cooked with chilli and coriander, garlic and finished with fresh lime juice.

76 *Moo Pad Prik Tai Dam* หมูผัดพริกไทยดำ

Pork Black Pepper

£12.95

Pork stir-fried with fresh chilli, black pepper and holy basil

77 *Gaeng Mussaman Gae* แกงมัสมั่น

Lamb Mussaman Curry

£14.95

Fragrant mild Thai Muslim curry originating from the south of Thailand made with onion, potatoes and peanuts with a smooth finish of coconut cream. (served hot, medium or mild)

78. *Pla Jian* ปลาเจียน

£16.95

Spicy Sea Bass

Fillets of Sea Bass stir-fried with ginger, onions, mushrooms, mange tout and a yellow bean sauce topped with chopped chicken.

79. *Ped Dun* เป็ดตุ๋น

£14.95

Paradise Duck

Roasted duck in Thai plum sauce with pineapple rings, onions, coriander, spring onions, oyster sauce and ground pepper.

80. *Haw Mhok Moo, Kai Reu Pla*

ห่อหมกไก่, หมู, ปลา

£14.95

Special Steamed Parcel (Chicken, Pork or Fish)

Steamed chicken, pork or fish in a special Thai red curry with cabbage, egg, kaffir lime leaves and coconut cream. (served hot, medium or mild)

Vegetarian Starters

81. Orchid Salad Pak สลัดผัก £ 5.95
Orchid Salad
Mixed vegetables salad served with a house sauce

82. Kha Nom Bphang Nah Pak ขนมปังหน้าผัก £ 5.95
Vegetable Toasties
Crispy deep-fried slices of toast topped with vegetables served with a sweet and sour cucumber relish.

83. Bpor Bpia Pak ปอเปี๊ยะผัก £ 5.95
Vegetable Spring Rolls
Mixed seasoned vegetables with glass noodles wrapped in a crispy rice dough sheet and deep-fried, served with a sweet and sour chilli dip.

84. Pak Chub Bpang Tod ผักชุบแป้งทอด £ 5.95
Tempura Vegetables
Assorted vegetables deep-fried in a light crispy batter and served with a sweet and sour chilli dip

85. Satay Hed สลัดเห็ด £ 5.95
Mushroom Satay
Skewered mushroom, peppers and onions marinated in spices and charcoal grilled, served with a lightly spiced peanut dip and pickled vegetables.

86. Rang Tong รังทองผักรวม £ 5.95
Savoury Vegetable Baskets
Stir-fried sweet corn, peas, carrots and onions in crispy flour baskets.

87. Tod Man Kao Poad ทอดมันข้าวโพด £ 5.95
Sweetcorn Cakes
Sweet corn combined with a spicy red curry paste, shredded kaffir lime leaves and lightly fried, served with a cucumber relish.

Soup

88. Dtohm Kha Hed ต้มข่าเห็ด £ 5.95
Mushrooms in Coconut Cream Soup.
Mushrooms in Thai spicy hot and sour broth flavoured with coconut milk, lemon-grass, galangal and lemon juice. (Served hot, medium or mild)

89. Dtohm Yam Hed ต้มยำเห็ด £ 5.95
Hot and Sour Mushroom Soup.
Hot and sour mushroom soup liberally spiced with chilli and tangy lemon-grass, lime juice and citrus leaves. (Served hot, medium or mild)

90. Dtohm Yam Pak ต้มยำผักรวม £ 5.95
Hot and Sour Mixed Vegetable Soup.
Hot and sour mixed vegetable soup liberally spiced with chilli and tangy lemon-grass, lime juice and citrus leaves. (Served hot, medium or mild)

91. Dtohm Kha Pak ต้มข่าผักรวม £ 5.95
Mixed Vegetable in Thai Spicy Coconut Cream Soup.
Mixed vegetables in a Thai spicy hot and sour broth flavoured with coconut milk, lemon-grass, galangal and lemon juice. (Served hot, medium or mild)

92. Yam Wun Sen Dtao Hoo ยำวุ้นเส้น £ 5.95
Glass Noodle and White Bean Curd Salad.
White bean curd combined with glass noodles, onions, chilli, spring onions and coriander. (Served hot, medium or mild)

Vegetarian Curry Dishes

(Inclusive of boiled rice)

93. Gaeng Daeng Pak แกงแดงผักรวม £ 8.95
Thai Red Curry with Vegetables
A very traditional Thai red curry with spices and Thai herbs, French beans, red pepper, bamboo shoots and coconut milk (Served hot medium or mild)

94. Gaeng Kiew Waan

แกงเขียวหวานผักรวม

£8.95

Thai Green curry with Vegetables.

An exotic Thai Green curry with medium spices, French beans, green pepper, bamboo shoots, Thai herbs and coconut milk. (Served Hot, Medium or mild)

95. Gaeng Paneang Hed

แกงเผงหนืด

£8.95

Mushroom Hot Thick Curry

A traditional hot thick curry, with green beans, onion and Thai herbs in a thick and creamy coconut milk. (Served hot, medium or mild)

96. Gaeng Mussaman Pak Ruam

แกงมัสมั่นผักรวม

£ 8.95

Mixed Vegetable Mussaman Curry.

Stir-fried mixed vegetables in fragrant mild Thai Muslim curry with onions, potatoes and peanuts and a smooth finish of coconut cream. (Served hot, medium or mild)

97. Gaeng Sabbparod Pak

แกงส้มประรด

£8.95

Pineapple in Thai Red Curry Paste

Stir-fried pineapple chunks, cherry tomatoes, cooked in red curry paste and coconut cream. (served hot, medium or mild)

Vegetarian Stir-fried Dishes

98. Guay-Tiaw Pad Thai Dtao- Hoo

ก๋วยเตี๋ยวผัดไทยเต้าหู้

£ 7.95

Thai Fried Rice Noodles with White Bean Curd – Pad Thai

Thailand's most famous fried noodle dish, made with rice noodles, crispy white bean curd, bean sprouts, spring onions and ground peanuts.

99. Dtao-Hoo Pad Med Ma Muang

ผัดเม็ดมะม่วงหิมพานต์เต้าหู้

£ 8.95

Stir fried White Bean Curd with Cashew nuts.

Stir-fried cashew nuts in a special sauce with mushroom, sliced carrot, pepper, spring onion and dried chilli.

100. Pad Pak Ruam ผัดผักรวม

£ 6.95

Stir-fried Mixed Vegetables.

Quick stir-fried mixed vegetables finished with oyster sauce.

101. Pad Rad Prik Pak Ruam

ผัดพริกเปรี้ยวหวานผักรวม

£ 8.95

Sweet and sour chilli Sauce with mixed vegetables.

Stir-fried vegetables topped with our homemade sweet and sour chilli sauce. Finished with Spring onions and coriander.

102. Stir-fried mushrooms with ginger

เห็ดผัดขิงสด

£ 8.95

Hed Pad Khing Sod

A Unique style of Stir-fried fresh young ginger in a yellow bean sauce with onions, spring onion, carrot, mushrooms and peppers

103. Pad Pong Garee

หน่อไม้ผัดผงกะหรี่

£ 8.95

Stir-fried Thai Mild Curry Paste with Bamboo Shoots.

A quick stir-fried Thai mild curry paste with onion, French beans, sliced carrots, coconut milk, dairy cream and egg.

104. Priaw Wan Dtao-Hoo

เปรี้ยวหวานเต้าหู้

£ 8.95

Sweet and Sour White Bean Curd.

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