



Taste of Thailand

10% SERVICE CHARGE FOR 5 GUESTS OR MORE

SET MENU A

£28.95 PER PERSON (Minimum for 2 People)

THAI RICE MIXED STARTERS (G/P/S/Ce/Se/*) 
A Supreme Mixed Platter Of Chicken Satays, Thai Fish Cakes,
Prawn Spring Rolls, Vegetable Spring Rolls And Savoury Thai Toasts.

SHARED MAIN COURSES

GANG KIEW WANN GAI (G/S/*) 
Thai Green Curry With Chicken, Fresh Green Chilli In Coconut Milk
With Bamboo Shoots.

GOONG PAD MED MAMUANG (G/S/C/Se/Mo/*) 
Stir Fried Prawns With Cashewnuts, Onions, Peppers, Chilli Oil And
Spring Onions.

GAI PRIEW WARN (G/S/Se/*)
Stir Fried Lightly Battered Chicken With Sweet And Sour Sauce
With Tomatoes, Onions, Peppers And Pineapples.

STEAMED RICE (No Allergens)

SET MENU B

£30.95 PER PERSON (Minimum for 2 People)

THAI RICE MIXED STARTERS (G/P/S/Se/*) 
A Supreme Mixed Platters Of Chicken Satay, Thai Fish Cakes,
Prawn Spring Rolls, Vegetable Spring Rolls And Savoury Thai Toasts.

SHARED MAIN COURSES

RED BEEF CURRY (G/S/*) 
Authentic Red Curry With Beef Cooked In Coconut Milk With Bamboo
Shoots And Basil Leaves.

GOONG PAD PRICK PHOA (G/S/C/Mo/*) 
Stir Fried Prawns With Chilli Oil, Onions, Peppers And Carrots
With Basil Leaves And Spring Onions.

GAI PAD NUMMUN HOI (Chicken oyster sauce) (G/S/Ce/Se/Mo)
Stir Fried Chicken With Onions, Fresh Mushrooms, Spring
Onions And Oyster Sauce.

PAD MEE (G/S/E/Se/Mo/*)
Fried Egg Noodles With Green Leaves, Beansprouts And Spring
Onions With Soy Sauce.

STEAMED RICE (No Allergens)

SET MENU C

£34.95 PER PERSON (Minimum for 2 People)

THAI RICE DUCK PANCAKES STARTERS (G/S/Se/*)
Aromatic Crispy Duck With Thai Herbs Served With Pancakes, Leeks
Onions, Cucumbers And Hoi-Sin Sauce.

SHARED MAIN COURSES

GANG KIAW WANN GAI (G/S/Mo/*) 
Classic Thai Green Curry With Chicken, Fresh Green Chilli, Bamboo
Shoots, Peppers And Sweet Basils.

PED PRIAW WANN (G/S/Se/*)
Fried roasted duck breast with sweet & sour sauce, onions,
pineapples, tomatoes, Peppers and spring onions.

GOONG PAD KRA POA (S/C/Mo/*) 
Stir fried prawns with spicy chilli, onions, bamboo shoots, holy basil
and long green beans.

PAD THAI GAI (F/C/Mo/*)
Stir fried rice noodles with chicken, tamarind sauce, egg,
chive and bean sprouts.

STEAMED RICE (No Allergens)

SET MENU D (V)

£27.00 PER PERSON (Minimum for 2 People)

THAI MIXED VEGETARAIN STARTTERS (V) (G/P/S/Ce/Se/*) 
A Supreme Mixed Platters Of Vegetarian With Spring Rolls, Mushroom
Satays, Thai Sweet Corn Cakes,, Vegetables Samosa,
and Vegetables Tempura

SHARED MAIN COURSES

GANG KIEW WARN JAY (V) (S/G/*) 
Thai Mussaman Curry With Tofu, Mixed Vegetables, Potatoes In Rich
Coconut Milk And Peanuts.

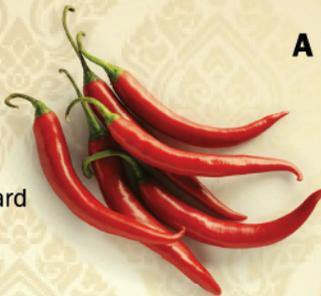
TOFU PAD PAD KHING (V) (S/G//Se/*)
Stir fried Tofu with fresh ginger, onions, peppers and spring onions.

MAKUE SAM ROD (V) (S/G//Se/*)
Crispy battered aubergine with sweet & sour flavoured
toped sweet chilli sauce and basil.

STEAMED RICE (No Allergens)

Allergy Keys:

P: Peanuts G: Gluten S: Soya L: Lupin
F: Fish Mo: Molluscs Ce: Celery
N: Nuts M: Milk E: Eggs
SD: Sulphur dioxide C: Crustaceans Mu: Mustard
Se: Sesame *: May contain allergens
For any other allergies, please ask our staff.



A GUIDE TO OUR DISHES

LESS SPICY 
MEDIUM SPICY 
VERY SPICY 
VEGETARIAN (V)

All dishes may be garnished with coriander leaves or basil leaves

STARTERS

- PRAWN CRACKERS (G/S/Se/SD/*) £3.95**
- 1. MIXED PLATTERS (MINIMUM FOR TWO, £10.75 EACH)  £21.50**
 A supreme mixed platter of chicken satays (N), Thai fish cakes, prawn spring rolls, savoury Thai toasts and vegetable spring rolls.
- 2. AROMATIC DUCK (MINIMUM FOR TWO, £11.00 EACH) £22.00**
 Twice cooked duck with Thai herbs served with 6 pieces of pancakes in basket, Leeks, iceberg lettuce, cucumbers and hoi-sin sauce. (G/S/Se*)
 (Extra pancakes – charge £2.50 per basket)
- 3. GAI SATAYS  £7.95**
 Marinated chicken skewers served with our special peanut sauce and cucumber relish. (P/S/E/*)
- 4. TOD-MAN-PLA (Fishcake)  £7.95**
 Traditional spicy and aromatic Thai fishcakes. (F/E/*)
- 5. KA NOM JEEB (Dim Sum) £7.95**
 Steamed dumpling wonton wrappers with minced pork and water chestnuts. (G/S/*)
- 6. SAVOURY THAI TOAST..... £7.95**
 Deep fried minced chicken with sesame and herbs on toasts served with sweet chilli sauce. (G/S/E/Se/*)
- 7. DUCK SAMOSA £8.95**
 Samosa stuffed with roasted duck and vegetables served with hoi-sin sauce. (G/S/Ce/Se/*)
- 8. PRAWNS TEMPURA £8.95**
 Deep fried battered prawns served with sweet chilli sauce. (G/*)
- 9. SEE KRONG MOO OPE (Pork Spare Ribs) £10.95**
 Tenderly roasted spare ribs marinated with Thai herbs and syrup. (G/S/Ce/Se/*)
- 10. POH PIA GOONG (Prawn Spring Rolls) £8.95**
 Deep fried prawn spring rolls with our special Stuffing served with sweet chilli sauce. (G/S/C/Se/*)
- 11. HOY-OBE (Steamed Mussels)  £11.95**
 Steamed mussels in a fusion of lemongrass, fresh garlic, grachai (finger roots), chilli and coriander. (S/Mo/*)
- 12. Calamari (Squid Ring) £7.95**
 Deep fried calamari in bread crumbs served with sweet chilli sauce.(G/C/*)

VEGETARIAN STARTERS

- 13. MIXED VEGETARAIN PLATTERS (V) (MINIMUM OF TWO, £10.00 EACH) £20.00 **
 A supreme mixed platter of vegetable spring rolls, sweet corn cakes, mushroom satays, green curry samosa, vegetables tempura served with variety of sauce. (G/P/S/Ce/Se/*)
- 14. POH PIA JAY (V) £6.95**
 Vegetarian spring rolls served with sweet chilli sauce. (G/Ce/Se/*)
- 15. GREEN CURRY SAMOSA (V)  £6.95**
 Somosa stuffed with green curry paste, vegetables (sweet corns, green peas onions, potatoes and carrots) served with sweet chili sauce. (G/S/Se/*)
- 16. KHAO PHODE TOD (V) £6.95**
 Sweet corns cake served with sweet chilli sauce. (G/S/E/Se/*)
- 17. PHAK TOD (V) £6.95**
 Deep fried mixed vegetables with batter served with sweet chilli sauce. (G/S/*)
- 18. MUSHROOM SATAYS (V) £7.95**
 Grilled marinated shiitake mushroom skewers served with peanut sauce ar-jard (cucumber relish). (P/S/Se/*)

THAI SPECIAL SOUPS

19. SEAFOOD SOUP (POH'TAEK) (Recommend for two people, £12.50 each))) £25.00

A very special spicy soup with combination of prawns, squid, green mussels, mushroom, tomatoes, lemon grass and single cream. (F/Mo/M/C/*)

SOUPS

PRAWNS £8.95 / CHICKEN £7.95 / VEGETABLES £6.95

20. TOM YUM))

An all time classic spicy Tom Yum soup with mushrooms, lemongrass, galangal, kaffir-lime leaves, coriander and fresh Thai chilli. (F/*)

21. TOM KHA

A traditional and tasty Thai coconut soup with mushrooms, flavoured with galangal, kaffir-lime leaves, lemongrass and lemon juice. (F/*)

THAI SALADS

22. YAM NUE (Beef Salad))) £15.95

Grilled beef slices served with tomatoes, carrots, red onions and celery in a refreshing chilli and lime dressing. (F/Ce/*)

23. SOM TUM)) £11.95

A traditional Thai favourite papayas salad with carrots, fine beans, cherry tomatoes, fresh garlic, chilli and peanuts in lime juice. (F/N/*)

24. SEAFOOD SALAD)) £18.95

Mixed seafood with prawns, mussels and squids with tomatoes, spring onions, glass noodles, celery and spicy lime dressing. (F/Ce/Mo/C/*)

THAI CURRIES (GEANG)

CHICHEN £13.95 / PORK £14.95 / BEEF £ 15.95 / PRAWNS £17.95

Battered Tilapia Fish £18.95 / DUCK £19.95 / SEAFOOD £22.95

Tofu and Vegetables £12.95

25. GANG KIAW WANN (Green Curry))

Thai green curry cooked in coconut milk with fresh green chilli, bamboo shoots, bell peppers and basil leaved. (Sd/*)

26. GEANG DEANG (Red Curry)))

Thai hot red curry cooked in coconut milk, bamboo shoots, bell pepers and basil leaves. (Sd/*)

27. GEANG PA (Jungle Curry))))

A very spicy jungle curries clear style with red chilli, grachai (finger roots), bamboo shoots and vegetables. (F/S/Sd/*)

28. GEANG PA-NEANG)

Authentic creamy curry cooked with coconut milk, green beans and kaffir-lime leaves. (Sd/*)

29. MUSSAMAN CURRY)

Spices mild curry with potatoes in rich coconut milk on top with peanuts and fried shallots. (P/N/Sd/*)

30. GEANG LUANG (Yellow Curry)))

Thai yellow curry cooked in coconut milk with potatoes, onions, carrot, cherry tomatoes on top with fried shallots and basils. (Sd/*)

MAIN DISHED-STIR FRIED

CHICKEN £13.95 / PORK £14.95 / BEEF £15.95 / SQUID £17.95
PRAWNS £17.95 / DUCK £ 19.95 / SEAFOODS £22.95
Tofu and Vegetables £12.95

31. PAD PRIK))

Stir fried with fresh chilli, onions, peppers, courgettes and basils.

32. PAD MED MAMUANG) 🥜

Stir fried with cashew nuts, onions, peppers and chilli oil. (Battered with chicken only)

(N/G/S/Se/ Mo /*)

33. PAD KHING

Stir fried with fresh ginger slices, onions, peppers and spring onions. (G/S/Se Mo //*)

34. PRIAW WANN

Stir fried with sweet & sour sauce, onions, pineapples, tomatoes, peppers and spring onions.

(Chicken & Prawns are served battered) (G/S/Se/*)

35. KRATHIAM PRIK THAI

Stir fried with garlic & pepper sauce, onions, peppers, carrots and corianders. (G/S/Se/ Mo /*)

36. PAD KRA POA)))

Stir fried with spicy chilli, onions, bamboo shoots, basils and long green beans. (G/S/F/ Mo *)

37. PAD NUMMAN HOI

Stir fried with oyster sauce, onions, mushrooms, broccoli, courgettes and spring onions. (G/S/Se/ Mo /*)

38. PAD PRICK PHOA)

Stir Fried with chilli oil, onions, peppers, green beans and basil leaves. (G/S/ Mo /*)

STIR FRIED VEGETABLES (SIDE DISHED)

39. PAD PHAK RUAM (S/G/Se/Mo/*) £7.95
Stir fried mixed vegetables with fresh galic and light soy sauce. (S/G/Se/Mo/*)

40. PAD BROCOLLI £7.95
Wok fried fresh broccolis with garlic, sesame oil and soy sauce. (S/G/Se/Mo/*)

THAI RICE SIGNATURE DISHES

41. DUCK SWEET & SOUR £23.95
Crispy fried battered roasted duck breast with sweet & sour sauce, onions, pineapples, tomatoes, peppers and spring onions served with steamed rice. (G/S/Se/*)

42. DUCK TAMARIND 🥜 £23.95
Crispy fried battered roasted duck, topped with a three flavoured caramelized tamarind sauce and cashewnuts served with on a bed of crispy noodles or served with coconut rice (G/N/S/Se/*)

43. CRISPY PRAWNS TAMARIND £22.95
Lightly battered deep-fried prawns with Diced onions, peppers, sugar snap, fresh ginger, Topped with a rich and well-balanced tamarind sauce, Served with steamed rice. (G/S/Se/*)

44. TILLAPIA RAD PRIK) £24.95
Deep-fried battered tilapia fish with Diced onions, peppers on top three flavoured Sweet chilli sauce and crispy basil, served with steamed rice. (G/F/S/*)

45. SEA BASS TORD KRATHIAM £24.95
Lightly battered deep-filleted sea bass, on a bed of iceberg lettuce with garlic sauce and coriander served with coconut rice. (G/F/S/Se/*)

46. LAMB SHANK CURRY) £25.95
A slow cooked lamb shank southern style with spice curry in light coconut milk, ginger potatoes, asparagus and coriander served with coconut rice. (G/S/*)

SIZZLING DISHES

(ALL DISHES SERVED WITH STEAMED RICE OR CHIPS)

- 47. PLA MANOW**)) £24.95
Steamed boneless seabass fillets with lime & chilli dressing on top lemon slices and mint leaves.
(S/F/Ce/*)
- 48. SIZZLING BEEF** £24.95
A mouth-watering and tasty grilled marinate beef ribeye with vegetables in rice wine sauce.
(S/G/Se/Mo/*)
- 49. GOONG KRA-THA** £25.95
Wok fried Jumbo prawns with onions, peppers, in green peppers corn sauce and spring onions. (S/F/Se/Mo/*)
- 50. PLA NENG SEE-EW** £24.95
Steamed seabass with gingers, spring onions, mushroom and light soy sauce. (S/G/Ce/Se/Mo/*)
- 51. SEAFOOD PAD CHAR** (F/Ce/C/Mo/*)..... £25.95
Wok fried combination of prawns, squids and green mussels with grachai (finger root), chilli and Thai herbs. (S/F/G/Se/Mo/*)

NOODLES

CHICKEN £13.95 / PORK £14.95 / BEEF £15.95 / PRAWNS £16.95
DUCK £18.95 / TOFU & VEGETABLES £12.95

- 52. PAD THAI**
Thailand's popular dish, stir fried rice noodles with tamarind sauce, egg, chive and bean sprouts.
(P/G/F/E/*)
- 53. PAD SEE-EW**
Stir fried rice noodles with egg, vegetables and dark soy sauce. (G/S/E/Se/*)
- 54. PAD MEE**
Stir fried egg noodles with bean sprouts, green leaves, and carrots and spring onions with soy sauce.
(G/S/E/Se/*)



SIDE DISHES

55. Steamed rice (No Allergent)	£3.95
56. Egg fried rice (S/G/E/*)	£4.50
57. Coconut rice. (G/*)	£4.95
58. Sticky rice (No Allergent)	£4.95
60. PLAIN EGG NOODLES (G/S/E/Ce*)	£4.95
61. FRENC FRIES (CHIPS)(No Allagent)	£5.95
62.Salt & Pepper CHIPS	£7.95
63.Salt & Pepper Chicken	£8.95

FRIED RICE

CHICKEN £14.95 / PORK £14.95 / BEEF £15.95 / PRAWNS £16.95

- 64. Fried rice with onions and sping onions
- 65. Special Fried Rice (S/G/C/Ce/Mo/*) with onions, peppers, basil and chili oil
- 66. Pineapple Fried Rice with pineapple, onions, peppers and cumin powder

SAUCE

67. Curry Sauce (S/G/*) 500ml	£6.50
68. Tamarind Sauce (F/G/Se/*) 4oz / 8oz	£2.50 / £5.00
69. Sweet & sour Sauce (G/S/*) 4oz / 8oz	£2.50 / £5.00
70. Any dip 2oz	£1.50



