

# THAI

## Appetisers

01. **Satay Gai** *Skewers of Marinated Chicken Breast Barbecued and served with Peanut Sauce.* .....£4.50
02. **Khanom Pang Tord** *Deep Fried Minced Chicken & Prawn on Toast served with Sweet Chilli Sauce.* .....£4.20
03. **Tord Man Pla** *Deep Fried Thai Style Fish Cakes served with Cucumber and Ground Peanuts in a Sweet Chilli Sauce.* .....£5.25
04. **Satay Neau** *Skewers of marinated Beef Barbecued and served with Peanut Sauce.* .....£4.50
05. **Poh Peah Goong** *Deep Fried Marinated Tiger Prawns wrapped in Filo Pastry with a Thai Sweet Dip.* .....£5.95
06. **See Krong Moo Obb Nam Peung** *Roasted Pork Spare Ribs Marinated and served in Honey with Thai Herbs.* .....£4.50
07. **Hoy Ob Mor Din** *Fresh Steamed Mussels in a Broth of Lemon Grass, Coconut Milk and Mild Chillies.* .....£6.30
08. **Mee Krob (v)** *Crispy Fried Noodles with a Sweet & Sour Tomato Sauce, Topped with Chive and Chilli.* .....£3.95
09. **Hay Shell Pad Mee Krob** *Stir Fried King Scallops served on crispy fried noodles with a Sweet & Sour Tomato Sauce.* .....£8.50
10. **Thai China Raum Mit** *A selection of Classical Thai Starters* .....£8.95

## Soups

11. **Tom Yam Goong \*\*** *The Famous Thai hot soup with Prawns, Lemon Grass, Lime Leaves, Galangal and Fresh Coriander.* .....£4.50
12. **Tom Yam Gai \*\*** *The Famous Thai Hot & Sour Soup with Chicken, Lemon grass, Lime Leaves, Galangal and Fresh Coriander.* .....£4.50
13. **Tom Kha Gai \*** *Chicken Soup cooked with fragrant Coconut Milk, Lemon Grass, Lime Leaves, Galangal and Fresh Coriander.* .....£4.50
14. **Tom Yam Talay \*\*** *The Famous Thai Hot & Sour Soup with Mixed Seafood, Lemon Grass, Lime Leaves, Galangal and Fresh Coriander.* .....£4.9

## Thai Salads

5. **Yum Talay \*\*** *Mixed Seafood Seasoned with Glass Noodles, Lemon grass, Slices of Lime Leaves, Onions, Shallots, Tomatoes, Lemon Juice and Fresh Chillies.* .....£9.25
16. **Yum Neau Yang \*\*** *Grilled Tender Beef Sliced with Lemon grass, Slices of Lime Leaves, Cucumber, Onion, Shallots, Tomatoes, Lemon Juice and Fresh Chillies.* .....£8.25
17. **Laab Gai \*\*** *Minced Chicken Cooked with Thai Herbs, Lemon Juice and Fresh Chillies.* .....£8.25

## Speciality Dishes

18. **Gai Yang** *Chicken Grilled over Charcoal marinated in Garlic and Coconut Milk served with Sweet Chilli Sauce.* .....£9.25

19. **Phed Yang** *Duck Marinated Thai Style and Grilled over Charcoal topped with our Chefs Special Sauce.* .....£9.75
20. **Phed Pad Subprarot** *Slices of Roast Duck and Pineapple Stir Fried in our Red Wine Sauce.* .....£9.75
21. **Pla Sam Rod \*\*** *Boneless Crispy Bream cooked in Exotic Tamarind Sauce.* .....£10.25
22. **Pla Lad Prik \*\*** *Boneless Crispy Dorada Cooked in Dry Red Curry Paste with Coconut Milk.*.....£10.25
23. **Seafood Thai China** *Grilled Seafood: - Lobster, King Prawn, Crispy White Fish, Squid and Mussels in Spicy Chilli Sauce.* .....£26.95
24. **Phat Koong Mang Komn Kra Tiem Prik Thai** *Fried Lobster with Garlic and Peppercorn Sauce.*.....£26.95
26. **Phat koong Pae Za** *Fried Lobster with fresh Ginger, Spring Onion, Mushroom, Garlic and Vegetables.*.....£26.95
27. **Hay Shell Pad Num Prik Pao** *Stir-fried King Scallops with Sweet Chilli and Vegetables.* .....£16.95
28. **Hay shell Pad Pud Khing** *Stir-fried King Scallops with Fresh Ginger, Garlic and Spring Onion.* .....£16.95

## Curry Dishes (Gaeng)

29. **Gaeng Kiew Waan \*\* (v)** *The Most Popular Thai Green Curry cooked in coconut Milk within Aromatic Selection of Thai Herbs served with a choice of:- Mixed seasonal Vegetables* .....£7.95  
*Chicken, Beef, Pork* .....£9.25  
*King Prawns* .....£10.25
30. **Gaeng Daeng \*\*\* (v)** *A Red Curry paste cooked in Coconut Milk with an Aromatic selection of Thai Herbs served with a choice of:- Mixed Seasoned Vegetables* .....£7.95  
*Chicken, Beef or Pork* .....£9.25
31. **Gaeng Mossama \* (v)** *Popular Dish from the Southern Part of Thailand cooked with Yellow Curry in Coconut Milk with Peanuts and Potatoes, flavoured with Cinnamon, Cloves, nutmeg and Cumin:- To Fu* .....£7.95  
*Chicken, Beef or Pork* .....£9.25
32. **Gaeng Panaeng \*\* (v)** *A Dry Aromatic Red Curry with coconut Milk, Peanuts and Sliced Lime Leaves served with a Choice:- Mixed Seasonal Vegetables* .....£7.95  
*Chicken, Beef or Pork* .....£9.25
33. **Gaeng Pha \*\*\*** *Very Spicy Jungle (non Coconut Milk) Curry with Aromatic Thai Herbs and Vegetables - Choice of Chicken or Beef.* ....£9.25
34. **Gaeng Phed Peo Yang** *Roasted Duck in Red Curry Paste with Coconut Milk, Pineapple, Tomatoes and Basil Leaves.* .....£9.25

## Stir Fried Dishes (Pad)

35. **Pad Kratiem Pik Thai** *Thai Favourite, Stir Fried Dish with Garlic and Ground Pepper, with your choice of:- Chicken, Beef or Pork* .....£8.25  
*King Prawns* .....£10.25  
*Mixed Seafood* .....£10.95
36. **Pad Prien Waan** *Thai Style Sweet and Sour Sauce Stir Fried with Vegetables with your choice of:- To Fu (v)* .....£7.95  
*Chicken or Pork* .....£8.25  
*King Prawn* .....£10.25  
*Boneless Crispy Fish* .....£10.25
37. **Pad Ka Praw \*\*\*** *The Most Popular Dish among Thai people, Stir Fried dish with Thai Fresh Basil Leaves, Chilli and Garlic with your choice of:- To Fu (v)* .....£7.95  
*Chicken, Beef, Pork* .....£8.25  
*King Prawns, Squid* .....£10.25
38. **Pad Khing** *An Aromatic Stir Fried dish with Slices of Thai Fresh Ginger, Onion, Peppers and Mushrooms with a choice of; To Fu (v)* .....£7.95  
*Chicken, Beef or Pork*.....£8.25
39. **Pad Himmarn** *An Exotic Tamarind Sauce Specially cooked with Golden Cashew Nuts served in a Crispy Potato Basket with your choice of:- Mushroom (v)* .....£8.50  
*Chicken* .....£9.50  
*King Prawns* .....£10.50
40. **Khaow Suay (v)** *Steamed Fragrant White Rice from Thailand* .....£2.00
41. **Khaow Ma Pow (v)** *Steamed Fragrant White Rice in Coconut Milk* .....£2.50
42. **Khaow Pad (v)** *Egg Fried Rice* .....£2.50
43. **Khaow Pad Pi-Sed** *Special Fried Rice with Prawn, Chicken, Pork, Pineapple and Onion.* .....£5.95
44. **Pad Thai** *A Traditional Thai Style Fried Noodles with Chicken Bean sprouts, Spring Onion and Tamarind Topped with Ground Peanut.* ....£5.95
45. **Pad Ke Mao** *Spicy Noodles with Pork, Egg and Fresh Thai Herbs.* .....£5.95
46. **Pad Mee Jay** *Stir Fried Egg Noodles with Egg, Bean sprouts and Carrots. King Prawns.* .....£5.50

<b>Thai Seafood Banquet (C) ..... £34.95 Per Person</b>	
<i>Minimum of 2 People</i>	
<b>Appetisers</b>	<b>Hay Shell Pad Mee Krob</b> <i>Stir-fried King Scallop on Crispy Noodles.</i>
	<b>Hoy Ob Mor Din</b> <i>Fresh Steamed Mussels in a Broth of Lemon Grass, Coconut Milk and Mild Chillies.</i>
	<b>Pohi Peah Goong</b> <i>Deep Fried Tiger Prawns in Filo Pastry.</i>
	<b>Kanem Pung Na Kung Roinga</b> <i>Minced Prawns on Toast.</i>
	<b>Tord Man Pla</b> <i>Deep Fried Thai Fish Cakes.</i>
<b>Soups</b>	<b>Sour &amp; Spicy Seafood Soup</b> <i>Cooked with Coconut Milk and Thai Herbs.</i>
	<b>Tom Yam Talay **</b> <i>The Famous Thai Hot &amp; Sour Soup with mixed Seafood, Lemon Grass, Lime Leaves, Galangal and Fresh Coriander.</i>
<b>Main Courses</b>	<b>Pla Lad Prik **</b> <i>Boneless Crispy Bream in a Redcurry Paste with Coconut Milk.</i>
	<b>Hay Shell Pad Num Prik Pao</b> <i>Stir-fried King Scallops with Sweet Chillies and Vegetables.</i>
	<b>Khaow Pad Pi-Sed</b> <i>Special Fried Rice with Pawns, Chicken, Pork, Pineapple and Onion.</i>
	<b>Pad Thai</b> <i>Fried Noodles with Chicken, Beansprouts and Tamarind.</i>
	<b>Phat Koong Pae Za</b> <i>Fried Lobster with Fresh Ginger, Spring Onion, Mushrooms, Garlic and Vegetables.</i>

<b>Thai Banquet (A) ..... £18.95 Per Person</b>	
<i>Minimum of 2 People</i>	
<b>Appetisers</b>	<b>Selection of Classic Thai Starters</b> <i>Served with various dips.</i>
<b>Main Courses</b>	<b>Gaeng Daeng Gai ***</b> <i>Chicken in Thai Red Curry.</i>
	<b>Neau Pad Kratiem Pik Thai</b> <i>Beef Stir-fry with Vegetables, Garlic and Peppercorn Sauce.</i>
	<b>Ruam Pad Pried Waan (v)</b> <i>Stir-fry Vegetables in a Thai Sweet &amp; Sour Sauce.</i>
	<b>Pad Mee Jay (v)</b> <i>Stir-fry Noodles with mixed Vegetables.</i>
	<b>Knaow Pad (v)</b> <i>Egg Fried Rice.</i>

<b>Thai Banquet (B) ..... £23.95 Per Person</b>	
<i>Minimum of 2 People</i>	
<b>Appetisers</b>	<b>Selection of Classic Thai Starters</b> <i>with various dips.</i>
<b>Soups</b>	<b>Tom Kha Gai *</b> <i>Traditional Chicken Soup with Coconut milk.</i>
<b>Main Courses</b>	<b>Gaeng Phed Gai ***</b> <i>Thai Red Curry with Chicken.</i>
	<b>Gaeng Kiew Waan Neau ***</b> <i>Thai Green Beef Curry cooked with Aubergine, Bamboo Shoots, Coconut Milk and Green Curry Paste made with Basil, Limeleaf, Chillies and Pepper.</i>
	<b>Pien Wang Goong</b> <i>Sweet &amp; Sour Prawns with Vegetables.</i>
	<b>Pad Thai (v)</b> <i>Fried Rice Noodles with Beansprouts, Spring Onion and Tamarind, topped with Ground Peanuts.</i>
	<b>Pad Pak Ruam (v)</b> <i>Stir-fried Seasonal Vegetables in a Soy Sauce.</i>
	<b>Kao Praw (v)</b> <i>Steamed Sasmine Rice.</i>