

## STARTERS

<b>1. MIXED STARTERS</b> ( for a minimum of 2 people )	<b>£8.95</b>
Selection of satay chicken, vegetable spring rolls, sesame prawn on toast, chicken wings in barbecued Thai style sauce and tiger prawns in batter.	per person
<b>2. PED RON</b> ( fo a minimum of 2 people )	<b>£8.95</b>
Aromatic crispy duck served with pancakes, cucumber and Thai style.	per person
<b>3. MIXED SEAFOOD</b> ( for a minimum of 2 people )	<b>£9.95</b>
Selection of steamed tiger prawns in spicy lemon dressing, Thai fish cakes, tiger prawns spring rolls, fried calamari in batter and soft shell crabs.	per person
<b>4. FISH CAKE</b>	<b>£7.50</b>
Marinated feather back fish paste in fresh herbs and spices served with sweet chilli sauce.	
<b>5. SATAY CHICKEN</b>	<b>£7.50</b>
Grilled marinated strips of chicken breast in herbs and spices with peanut sauce and cucumber relish.	
<b>6. PRAWN TEMPURA</b>	<b>£7.95</b>
Deep fried prawns in batter with breadcrumb.	
<b>7. SESAME PRAWNS ON TOAST</b>	<b>£7.50</b>
Deep fried minced prawns on toast, served with sweet chilli sauce.	
<b>8. PEEK GAI TORD</b> ( BB chicken wings )	<b>£7.50</b>
Deep fried chicken wings in Thai style barbecue sauce.	
<b>9. GOONG TA LAI</b> ( Steamed prawns )	<b>£7.95</b>
Steamed tiger prawns served with special homemade spicy sauce.	
<b>10. GOONG PAOW</b> ( Grilled prawns )	<b>£9.95</b>
Grilled marinated jumbo prawns, served with spicy lemon and garlic sauce.	
<b>11. HONEY LAMB</b>	<b>£7.95</b>
Grilled lamb strips marinated in honey and soy sauce.	
<b>12. THAI DIMSUM</b>	<b>£7.95</b>
Steamed rice pastry dumplings with chicken, prawns and Thai style sweet soy sauce.	
<b>13.</b>	
<b>14. SALTED SQUID WITH PEPPER</b>	<b>£7.95</b>
Tender squid dipped in batter.	

## VEGETARIAN STARTERS

<b>15. MIXED VEGETARIAN</b> ( for a minimum of 2 people )	<b>£7.95</b>
Selection of vegetable Tempura and aubergine, vegetable spring roll, sweet corn fritters and vegetarian Dim Sum.	per person
<b>16. VEGETABLES SPRING ROLLS</b>	<b>£6.95</b>
Thai vegetarian spring rolls stuffed with mixed vegetables and glass noodles.	
<b>17. TORD MUN KAO PHOD</b> ( Sweet corn fritters )	<b>£6.95</b>
Deep fried corn fritters.	
<b>18. VEGETABLE DIMSUM</b>	<b>£6.95</b>
Steamed pastry dumpling with vegetables and Thai style sweet soysauce.	

## SALADS

<b>19. YAM NEAU YANG</b> (Beef Salad)	<b>£15.95</b>
Marinated grilled sirloin beef topped in fresh Thai herbs and spicy lime dressing.	
<b>20. PHLA GOONG</b> ( Prawns, lemongrass and chilli oil salad )	<b>£15.95</b>
Spicy tiger prawns with fresh lemongrass and lime leave in sour and chilli oil sauce.	
<b>21. SOM TOM SALAD</b> ( Thai papaya salad )	<b>£10.95</b>
Thai style spicy salad, consist of papaya, carrot, crushed peanuts, tomato with garlic and lime juice.	
<b>22. YUM TALAY</b> ( Seafood salad )	<b>£16.95</b>
Spicy mixed seafood topped in fresh Thai herbs, spicy dressing.	
<b>23. LAB GAI</b> ( Chicken salad )	<b>£10.95</b>
Traditional minced chicken salad with special Thai dressing.	

## SOUP

<b>24. TOM YUM</b> Traditional Thai spicy and sour soup with lemon grass, mushrooms, kaffir lime leaves, galanagal and chilli oil paste.	
<b>25. TOM KHA</b> Traditional sour and spicy soup with Thai herbs, mushrooms, lemongrass in coconut milk.	
<b>26. PO TAK</b> Traditional Thai spicy and sour mixed seafood flavoured with lemongrass, mushrooms and chilli paste.	

<b>PRAWNS CHICKEN MIXED SEAFOOD VEGETABLES/TOFU</b>	<b>£7.95</b>
	<b>£6.95</b>
	<b>£8.95</b>
	<b>£6.95</b>

## MAINS

### CURRIES

<b>27. GREEN CURRY</b> Famous Thai green curry with bamboo shoots, aubergine in coconut milk.	
<b>28. RED CURRY</b> Famous Thai red curry with bamboo shoots. Aubergine in coconut milk.	
<b>29. PANANG CURRY</b> Aromatic smooth curry with coconut milk and kaffir lime leaves.	
<b>30. MUSSAMAN CURRY</b> Traditional Thai style curry with peanut, potato, onions in coconut milk.	
<b>31.</b>	
<b>32. GEANG PA</b> ( Jungle curry ) Thai clear hot and spicy jungle curry, Thai style with mixed vegetables.	

<b>TIGER PRAWNS CHICKEN/BEEF/LAMB DUCK (GREEN OR RED CURRY) VEGETABLES/TOFU</b>	<b>£16.95</b>
	<b>£13.95</b>
	<b>£15.95</b>
	<b>£11.95</b>

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## STIR FRIED

<b>33. PHAD PEAW WAN</b> ( sweet and sour ) Light stir fried with vegetables, Thai style with sweet and sour sauce.	
<b>34. PHAD KHING</b> ( Stir fried ginger ) Stir fried with fresh ginger, chillies and spring onions, black fungus mushrooms with soya bean paste.	
<b>35. PHAD GRA TIUM</b> ( Stir fried garlic ) Stir fried with special garlic and pepper sauce.	
<b>36. PHAD KRA PROAW</b> ( Stir fired holy basil ) Traditional stir fried with garlic, chillies and holy basil.	
<b>37. PHAD MED MA MUANG</b> ( Stir fried cashew nuts ) Stir fried with roasted chillies, cashew nuts and chilli oil.	
<b>38. PHAD NUM-MUN HOY</b> ( Stir fried oyster ) Stir fried mushrooms, onions with oyster sauce.	
<b>39. PHAD TA KRAI</b> ( Stir fried lemongrass ) Stir fried with fresh lemongrass, garlic and chilli.	
<b>40. PED MA KHAM</b> ( Duck tamarind ) Roasted duck breast topped with smooth tamarind sauce.	<b>£17.95</b>

<b>TIGER PRAWNS CHICKEN/BEEF/LAMB DUCK VEGETABLES/TOFU</b>	<b>£16.95</b>
	<b>£13.95</b>
	<b>£15.95</b>
	<b>£11.95</b>

## SEAFOOD

<b>41. PLA YANG</b> Whole seabass, wrapped in exotic banana leaf garnished in Thai herbs and grilled over charcoal.	<b>£18.95</b>
<b>42. GOONG PHAD NUM PRIKPAOW</b> ( Tiger prawns chilli oil ) Stir fried tiger prawns with roasted chilli paste and onions.	<b>£16.95</b>
<b>43. CHU CHEE GOONG</b> ( chu – chee king prawns ) Smooth aromatic curry sauce with jumbo king prawns and kaffir.	<b>£18.95</b>
<b>44. GOONG PHAD GRA TIUM PRIK THAI</b> ( Garlic, black pepper king prawns ) Sautéed king prawns with black pepper and garlic sauce.	<b>£29.95</b>
<b>45. RUM-MIT TALAY PAOW</b> ( Mixed seafood in chilli oil ) Mixed grilled seafood of, king prawns, squid, green mussels and scallops served with Thai sauce.	
<b>46. PHAD RUMMIT TALAY PRIK KA PAOW</b> ( Mixed seafood in holy basil chilli oil ) Mixed grilled of seafood with onions, peppers and sweet basil leaves in chilli oil.	<b>£23.95</b>
<b>47. PLA CHU CHEE</b> ( chu – chee cod ) Smooth aromatic curry sauce with black cod fillet and kaffir lime leaves.	<b>£18.95</b>
<b>48. PLA NEUNG MA NAOW</b> (Spicy steamed sea bass) Steamed fresh sea bass topped with spicy lemon and dressing.	<b>£18.95</b>
<b>49. PLA NEUNG SE-EAW</b> ( Mild steamed sea bass with ginger ) Steamed whole sea bass topped with fresh ginger, spring onions and soya sauce.	
<b>50. PLA TORD-LAD PRIK</b> ( fish sweet chilli ) Deep fried whole seabass in sweet chilli sauce.	<b>£18.95</b>
<b>51. PLA PEAW WAN</b> ( Fish sweet and sour ) Crispy black cod fillet with vegetables in Thai style sweet and sour sauce.	
<b>52. HOY SHELL PAD PRIK THAI DUM</b> ( black pepper scallops ) Flash fried sea scallops with black pepper and garlic.	<b>£19.95</b>
<b>53. HOY SHELL PHAD BAI GRA PAOW</b> (holy basil scallops) Stir fried sea scallops with garlic, chillies and holy basil leaves.	<b>£19.95</b>

## SIZZLING ( GRILLED )

<b>54. GAI YANG</b> ( Grilled chicken ) Chargrilled Thai style marinated chicken serve with Thai style sauce.	<b>£16.95</b>
<b>55. GOONG PAOW</b> ( Grilled prawns ) Grilled jumbo king prawns served with spicy lemon and garlic sauce.	<b>£18.95</b>
<b>56. PED YANG</b> ( Grilled duck ) Grilled marinated duck breast with soya sauce.	<b>£17.95</b>
<b>57. SEAU RONG HAI</b> ( Grilled steak ) Grilled beef, sirloin steak with special Thai chilli sauce and broccoli, carrots and cauliflower.	<b>£18.95</b>

## VEGETABLES

<b>58. PHAD HED GRA TUIM</b> ( Garlic mushrooms ) Light stir fried seasonal mushrooms with garlic sauce.	<b>£7.50</b>
<b>59. PHAD PAK CHOI</b> ( Pak choi ) Stir fried green pak choi with garlic in oyster sauce.	<b>£7.50</b>
<b>60. PHAD PAK RUMMIT</b> ( mixed vegetables ) Stir fried mixed vegetables in soya sauce.	<b>£7.50</b>

## NOODLES

<b>61. PHAD THAI</b> Thai rice noodles stir fried with egg, beansprouts in tamarined sauce with side of crushed peanuts.	
<b>62. PHAD SIE-EAW</b> ( Noodle soya ) Stir fried flat rice noodles with vegetables, egg and soya sauce.	
<b>63. PHAD KEE-MAOW</b> ( Spicy noodles ) Stir fried flat rice noodles with vegetables, egg and chillies.	
<b>64. PHAD MEE</b> ( Egg noodles ) Stir fried egg noodles with vegetables	

<b>PRAWNS CHICKEN/BEEF/LAMB VEGETABLES/TOFU</b>	<b>£14.95</b>
	<b>£12.95</b>
	<b>£11.95</b>

## RICE

<b>65. KHAO PHAD</b> ( Fried rice ) <b>CHOOSE FROM MEAT OR WITH VEGETABLES</b> Fried rice cooked with egg and soya sauce.	
<b>PRAWNS CHICKEN/BEEF/LAMB VEGETABLES/TOFU</b>	<b>£12.95</b>
	<b>£11.95</b>
	<b>£10.95</b>
<b>66. KHAO PHAD SUB PA ROD</b> Special fried rice with prawns, chicken, cashew nuts and pineapple flavoured with curry powder.	<b>£12.95</b>

<b>67. KHAO GA THI</b> ( steamed coconut rice )	<b>£4.50</b>
<b>68. KHAO PHAD KHAI</b> ( Egg rice )	<b>£4.50</b>
<b>69. KHAO SUAY</b> ( Steamed Thai jasmine rice )	<b>£3.95</b>
<b>70. KHAO NEUW</b> ( Thai sticky rice )	<b>£4.50</b>
<b>71. PRAWN CRACKERS</b> ( PER BASKET )	<b>£3.50</b>
<b>72. EGG NOODLES OR RICE NOODLES</b>	<b>£6.50</b>

## SET MENU A £22.95 PP

ORDER MINIMUM 2 PERSONS OR MORE

**STARTERS:**  
- Mixed Starter

**MAIN COURSE:**  
- Green chicken curry with bamboo shoots and cooked in coconut milk..  
- Stir fried beef with Mushroom &- onion in oyster sauce.  
- Stir fried mixed vegetables.  
- Steamed Thai jasmine rice.

## SET MENU C £32.95 PP

ORDER MINIMUM 4 PERSONS OR MORE

**STARTERS:**  
- Mixed Starter

**SECOND COURSE:**  
- Aromatic crispy Duck with pancakes

**MAIN COURSE:**  
- Stir Fried Beef in Black Bean Sauce  
- Duck Garlic and Pepper  
- Crispy Seabass Fillet with Sweet Chilli Sauce (Thai Style).  
- Panang Curry Chicken in coconut milk and Kaffir Lime Leaves and cooked in coconut milk.  
- Pad Thai Noodles with Tiger Prawns  
- Thai Jasmine Rice

## SET MENU B £25.95 PP

ORDER MINIMUM 2 PERSONS OR MORE

**STARTERS:**  
- Mixed starter or Ped Ron (aromatic crispy duck with pancakes)

**MAIN COURSE:**  
- Sweet & Sour Prawn  
- Red chicken curry with bamboo shoots and cooked in coconut milk.  
- Stir fried beef with ginger Soya bean paste.  
- Stir fried mixed vegetables with oyster sauce.  
- Steamed Thai jasmine rice

## SET MENU D £22.95 PP

ORDER MINIMUM 2 PERSONS OR MORE

**STARTERS:**  
- Mixed Vegetarian Starters

**MAIN COURSE:**  
- Green curry mixed vegetables and tofu cooked in coconut milk  
- Kra Pow ( Thai style basil leaves)  
- Stir fried mixed vegetables in soya sauce  
- Steamed Thai jasmine rice

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