**SNACK**

**Thai Prawn Crackers………..£ 3.00**

**Thai Prawn Crackers served with a peanut**

**Sauce and sweet chilli sauce**

**STARTERS**

**1. Special Mixed Starters**

**Combination for two……..£ 10.95**

**Duck Spring Rolls, Chicken Satay, Roasted**

**Spare Ribs and Spicy Thai Fish Cake**

**2. Minced Pork Money Bags**

***Tong Thong*…………………… £ 5.50**

**Bite size serving of minced pork and vegetable**

**Wrapped in a rice dough sheet and deep-fried**

**Served with a sweet and sour chilli sauce**

**3. Crispy Duck Spring Rolls**

***Po Pia Phed……………………*£ 5.50**

**A special recipe of roasted duck, glass noodled,**

**Mixed vegetables and wrapped in a rice dough sheet, served with a sweet and sour chilli sauce**

**4. Spicy Thai Fish Cake**

***Tod Man Pla…………………….£ 6.50***

**Cod fish combined with a spicy red curry paste**

**And chopped green beans, lightly fried and served with a sweet and sour cucumber relish**

**5. Stuffed Chicken Wings**

***Peek Gai Yad Sai………………………………*£ 6.00**

**Deep fried chicken wings stuffed with minced**

**Pork, garlic and glass noodle served with a sweet**

**and sour chilli dip**

**6. King Prawn Rolls**

***Gung Hom Pah*…………………………………£ 6.50**

**King prawn wrapped in a light pastry served with**

**a crispy salad and sweet and sour chilli sauce**

**7. Prawn Toast**

***Kanom Pang Nah Gung*……………………£ 6.00**

**Crispy deep fried slices of toast topped with tasty**

**Minced prawns and served with sweet and sour**

**Chilli sauce**

**8. Roasted Spare Ribs**

***Si Kroong Moo Ob*** ***Nam Purnk*………….£ 6.50**

**Roasted spare ribs marinated in our chef’s special**

**barbecue honey sauce**

**9. Chicken Satay**

***Satay Gai***…………………………………………**.£ 6.50**

**Lean strip of marinated chicken grilled in bamboo skewers and served with a peanut sauce and**

**Cucumber relish**

**10. Chicken Wrapped in Pandan Leaf**

***Gai Hor Bar Teuy***……………………………**..£ 6.00**

**Chicken marinated in garlic, herbs, sesame seed**

**and oyster sauce wrapped in pandan leaf and**

**deef fried**

**11. Tempura King Prawn**

***Gung Chub Baeng Tod***……………………..**£ 6.50**

**Deep friend king prawn and mixed vegetables**

**Served with a sweet and sour chilli sauce**

**12. Grilled Scallops**

***Hoy Yang*……………………………………….£ 10.95**

**Lightly grilled marinated fresh scallops served**

**With chilli lemon and garlic sauce**

**13. Aromatic Crispy Duck with Pancake**

**And Dressing**

* **Whole…………………………………£ 28.00**
* **Half……………………………………..£ 16.00**
* **Quarter…………………………………£ 8.00**

**Soup**

***(Served Hot, Medium or Mild)***

**14. Hot and Sour Chicken Soup**

***Tom Yam Gai*……………………………………£ 6.00**

**Tender bite sized pieces of chicken floating in a**

**Rich mixed vegetables broth liberally spiced with**

**Chilli, lemonglass,lime juice and citrus leaves**

**15. Hot and sour King Prawn Soup**

***Tom Yam Gung*………………………………..£ 7.50**

**King Prawn floating in a rich mixed vegetables broth liberally spiced with chilli, lemongrass, lime**

**Juice and citrus leaves**

**16. Chicken in Coconut Cream Soup**

***Tom Kha Gai*…………………………………….£ 6.00**

**Pieces of chicken in rich vegetables broth mixed**

**With coconut cream and seasoned with lemongrass, mushrooms, galangal, chilli and other**

**aromatic spices**

**17. King Prawn in Coconut Cream Soup**

***Tum Kha Gung*…………………………………£ 7.50**

**King prawn in rich vegetables broth mixed with**

**Coconut cream and seasoned with lemongrass,**

**Galangal, chilli and other aromatic spices**

**18. Hot and Sour Mixed Seafood Soup**

***Tum Yam Talay*………………………………..£ 8.95**

**Mixed Seafood in a rich mixed vegetables broth**

**Liberally spiced with chilli, lemongrass, lime juice**

**and citrus leaves**

**19. Fisherman Soup**

***Tum Yam Poh Tek*…………………………….£ 8.95**

**Thai fisherman’s hot and sour soup prawns, squid**

**and fish in a rich mixed vegetables broth enhanced with chilli, tangy lemongrass citrus**

**leaves and spices**

**MAIN DISHES**

**Following serving suggestion may be selected with any Stir Fried or Curry dishes.**

**Fillet of Sea-Bass…………….…..£ 15.95**

**Mixed Seafood……..……….……£ 14.95**

**Scallop……….………………….……£ 14.95**

**King Prawn..……………….……….£ 12.95**

**Fillet of Salmon.…………..…..…£ 12.95**

**Duck……………………………………£ 12.95**

**Beef………………………………….….£ 9.95**

**Pork……………………………….…….£ 9.95**

**Chicken…………………………………..…..£ 9.95**

CURRY

**(Served Hot, Medium or Mild)**

**20. Thai Red Curry**

***Gaeg Deang***

**A traditional Thai red curry paste with spices, French beans, bamboo shoots and coconut cream.**

**21. Thai Green Curry**

***Gaeng Kaew Wann***

**A traditional Thai green curry with Thai herbs and**

**Spices, cooked with French beans, bamboo shoots**

**And coconut cream.**

**22. Curry with Kiffir Lime Leaves**

***Gaeng Shu-Shee***

**A meat of your choice cooked in a thick curry sauce**

**With tamarind topped with shredded kiffir lime leaves.**

**23. Thai Yellow Curry**

***Gaeng Garee***

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

**24. Thai Mussaman Curry**

***Gaeng Mussaman***

**Fragrance mild curry with onion, potatos, peanuts with smooth finish of coconut cream**

**25.Panang Curry**

***Gaeng Panaeng***

**A thick red curry pasted cook with coconut cream and herbs and topped with shredded kiffir lime leaves**

**26. Pineapple in Thai Red Curry Paste**

***Gaeng Sabparod***

**Pineapple chunks, cherry tomatoes cooked in red curry paste and coconut cream**

**27. North-Easter Thai Hot and Sour Curry**

***Gaeng Pa***

**A traditional north-eastem hot and spicy curry with fresh chilli, bamboo shoots, baby corn, long beans**

**And Thai herbs. (No Coconut Milk)**

**STIR FRY**

**28. Stir Fried Garlic and Pepper**

***Pad Gratiam Priktai***

**A Thai style of stir fired thinly coated with garlic,**

**White pepper, coriander**

**29. Spicy Sweet Basil**

***Pad Kee Mauw***

**Stir fired with Thai mixed spices, fresh chilli and sweet basil**

**30. Sweet and Sour**

***Pad Priaw Waan***

**Rather unique Thai style of sweet and sour. Cooked**

**With onion, mange tout, cucumber, tomatoes and**

**Pineapple in a delicious sweet and sauce**

**31. Stir Fried Young Ginger**

***Pad Khing Sod***

**Stir fried with fresh young ginger in a yellow bean**

**Sauce, onions and mushrooms**

**32. Stir Fried Oyster Sauce**

***Pad Nam Man Hoy***

**Stir fired mushroom, spring onions, onions, sliced**

**Carrots and garlic in oyster sauce**

**33. Stir Fried Cashew nut**

***Pad Med Mamuang***

**Stir fried with cashew nuts, onions, mushroom, spring onion, water chestnut, sliced carrots and crispy dried chilli**

**34. Stir Fried Sweet and Sour Chilli Sauce**

***Pad Rad Prik***

**Stir fried topped with a sweet and sour chilli**

**Pepper sauce with garlic**

**35. Stir Fried Special Curry Paste**

***Pad Prik Gaeng***

**Special spicy darks curry paste and quickly stir fired with long green beans, holy basil, and fresh peppercorns**

**36. Stir Fried Seasonal Mixed Vegetables**

***Pad pak Banjarong***

**Quick Stir Fried seasonal mixed vegetables**

**With soya bean sauce**

**SIDE ORDERS**

**Boiled Rice………………………...£ 2.50**

**Egg Fried Rice……………….…….£ 3.00**

**Coconut Rice………………………£ 3.00**

**Sticky Rice………………………….£ 3.00**

**Stir Fried Plain Noodles……..£ 3.00**

**French Fries………………….…….£ 2.50**

**FRIED RICE**

**37. Fried Rice With**

 **Chicken/Beef/Pork**

***Khao Pad*…………………………….£ 9.95**

**Thai Fried Rice with onion, sliced carrots,**

**Spring onions stir fired with egg and Thai**

**Fragrant rice**

**38. King Prawn Fried Rice**

***Khao Pad Gung*…………….….£ 12.95**

**Thai fried rice with onion, sliced carrots,**

**Spring onions stir fried with egg and**

**Thai fragrant rice**

**NOODLES**

**39. Thai Fried Noodle with**

 **Chicken/Beef/Pork……..£ 9.95**

 **King Prawn…………..……£ 12.95**

 **Mixed Seafood………....£ 14.95**

***Gauy Tiaw Pad Thai***

**Rice noodle stir fried with bean sprouts,**

**Spring onions, egg and ground peanuts**

**Served with ground chilli**

**40. Spicy Fried Noodles with**

 **Chicken/Beef/Pork….……£ 9.95**

 **King Prawn………………….£ 12.95**

 **Mixed Seafood………..….£ 14.95**

***Guay Tiaw Pad Kinow***

**Rice noodles stir fried with baby sweet corn**

**Green bean and egg served with ground chilli**

**41. Thai Fried Noodle in Dark Soya**

**Sauce with**

 **Chicken/Beef/Pork……...£ 9.95**

 **King Prawn…………………£ 12.95**

 **Mixed Seafood…………..£ 14.95**

***Guay Tiaw Pad See-Ew***

**Rice noodle stir fried with egg onions, mange**

**Tout and broccoli in a dark soya sauce**

**CHEF SPECIALS**

**42. Sweet and Sour Chilli Duck**

***Pad Rahd Prik*……………………£ 12.95**

**Stir fried tooped with a sweet and sour chilli**

**Pepper sauce with garlic, grapes, pineapple**

**Chunks and cherry tomatos**

**43. Grilled Seabass**

***Pla Yang*………………….….…….£ 15.95**

**Grilled Bea bass with Thai herbs and topped**

**With fresh chilli and lemon sauce**

**44. Steamed Seabass in Lime Juice**

***Pla Nung Ma Now*………….….£ 15.95**

**Steamed Sea bass Flavoured in lime juice**

**Crushed garlic and chilli**

**45. Steamed Seabass in Plum Juice**

***Pla Nung Buey*…………………..£ 15.95**

**Steamed Seabass with an aromatic sauce**

**Containing fresh ginger preserved plumes**

**46. Three Flavours Sauce with**

 **Seabass……………………..£ 15.95**

 **Salmon…………..………….£ 12.95**

***Pla Sam Rod***

**Deep fried slice salmon or seabass with a**

**Delicious three flavours sauce**

**THAI SALADS**

**( served at room temperature )**

**47. Waterfall Pork Salad**

***Moo Nam Tok*………………..…...£ 8.50**

**Grilled Pork with spicy salad dressing ground**

**Roasted rice, ground dried chillies, fish sauce**

**Lime juice, shallots and mint leaves**

**48.Minced Pork or Chicken Salad**

***Lab Moo or lab Gai*………..……£ 8.50**

**Minced meat cooked in soya sauce and lime**

**Juice then combine with spring onion, red**

**Onion, coriander, lime leaves and chilli powder**

**49. Beef, Pork or Chicken Salad**

***Yam Nuea/Moo/Gai*………...…£ 8.50**

**Bite sized pieces of tender chicken or pork**

**Grilled and then combine with lemongrass**

**Onions, chilli, citrus leaves and coriander**

**50. Mixed Seafood Salad**

***Yam Talay*…………………..…….£ 14.95**

**Mixed seafood cooked in lemon juice, garlic**

**Chilli, onions, cucumber and tomato topped**

**With coriander**

**51. Glass Noodle Salad**

***Yum Wunn Sen***

**Glass noodles, prawn and minced pork combine with glass noodles, onions, chilli,**

**Spring onions and coriander**

**52. Papaya with King Prawn Salad**

***Som Tam Gung***

**Thailand most popular green papaya salads**

**Combine with fresh French beans, carrots,**

**Nut and garlic**

**VEGTARIAN MENUS**

**STARTERS**

**53. Vegetable Spring Rolls**

***Po Pia Pak*……………………….£ 5.50**

**Mixed season vegetables with glass noodles**

**Wrapped in a rice dough sheet then deep fried**

**And served with a sweet and sour chilli dip**

**54. Tempura Vegetables**

***Pak Chub Pang Tod*.…………£ 5.50**

**Vegetables deep fried in batter served with a**

**Sweet and sour chilli dip**

**55. Sweet Corn Cake**

***Kaw Pord Tod Man*………..…£ 5.50**

**A unique Thai stale sweet corn cake served with**

**Cucumber dressing**

**56. Papaya Salad**

***Som Tam Jay*……………………£ 7.50**

**Thailand most popular papaya salads combine**

**With fresh French beans, carrot, nut and garlic**

**57. Vegetables Salad**

***Yam Pak*………………………….£ 6.50**

**Seasonal mixed vegetable and homemade**

**Salad dressing**

**SOUP**

**( Served with Hot Medium or Mild )**

**58. Hot and Sour Mushroom soup**

***Tom Yam Hed*………………...£ 5.50**

**Mushroom cooked in a hot and vegetable broth with chilli and tangy lemongrass, lime juice, lemongrass and citrus leaves**

**59. Vegetable in Spicy Coconut**

**Cream Soup**

***Tum Kha Pak*…………………..£ 5.50**

**Vegetable cooked in a spicy hot vegetable**

**Broth and flavour in coconut milk, lime juice**

**Lemongrass and citrus leaves**

**CURRY**

**60. Vegetable Red Curry**

***Gaeng Daeng Pak*…………..£ 8.50**

**A traditional Thai red curry paste with spices**

**French beans, bamboo shoots and coconut**

**Cream**

**61. Vegetable Green Curry**

***Gaeng Keaw Waan Pak*…..£ 8.50**

**A traditional Thai green curry with Thai herbs and spices, cooked with French beans, bamboo shoots and coconut cream**

**62. Vegetable Mussaman Curry**

***Gaeng Mussaman Pak*…….£ 8.50**

**Fragrance Mild Thai Mussaman curry with**

**Onion, potatoes and peanuts with smooth finish of coconut cream**

**63. Vegetable Panang Curry**

***Gaeng Panaeng pak***

**A thick red curry pasted cook with coconut**

**Cream and herbs and topped with shredded**

**Kiffir lime leaves**

**STIR-FRIED**

**64.Stir Fried Cashew nut**

***Pad Med Mamuang*………...£ 8.50**

**Stir fried with cashew nuts, onion, mange tout, sliced carrots and crispy dried chilli**

**65. Sweet and Sour Bean Curd**

***Pad priaw Whaan Tao Hoo*.£ 8.50**

**A rather unique Thai style of sweet and sour cooked with onion, mange tout,**

**Cucumber, tomatoes and pineapple in a**

**Delicious sweet and sour sauce**

**66. Young Ginger with**

**White Bean Curd**

***Pad Khing Sod*………………….£ 8.50**

**Stir fried with fresh young ginger in a yellow bean sauce, onion and mushroom**

**67. Stir fried Seasonal Vegetable**

***Pad pak Ruam*……………….…£ 8.50**

**Quick stir fried seasonal mixed vegetable**

**With soya bean sauce**

**VEGTARIAN**

**RICE & NOODLES**

**( Served Hot, Medium or Mild)**

**68. Vegetables Chilli Fried Rice**

***Khao Pad Gaprao Pak*…….£ 8.50**

**Thai fragrant rice stir fried with seasonal**

**Mixed vegetable, spring onions, French**

**Beans, garlic, chilli and sweet basil leaves**

**69. Thai Feied Noodle with White Bean Curd…………...£ 8.50**

**Rice noodles stir fried with crispy white**

**Bean curd, green bean sprout and spring**

**Onion in pad Thai sauce**

**70. Fried Noodle in Dark Soya**

**Bean Sauce**

***Guay Tiaw Pad See-Ew*…...£ 8.50**

**Fried noodles in dark soya sauce rice noodles stir fried with seasonal mixed**

**Vegetable, onions, mange tout and**

**Broccoli in a dark soya sauce**

**SET BANQUET A**

**£ 20.95 per person- Minimum 2 person**

**Banquets include all dishes stated**

**STARTER**

**Chicken Satay, Duck Spring Rolls, Prawn Toasty**

**SOUP**

**Hot and Sour Chicken Soup**

**MAIN COURSE**

**(Include Boiled Rice)**

**Chicken in Red Curry, Beef stir-fried with Cashew nut,**

**Stir-fried Seasonal Mixed Vegetables**

**Ice Cream Vanilla, Strawberry or Chocolate**

**SET BANQUET B**

**£ 23.95 per person- Minimum 2 person**

**Banquets include all dishes stated**

**STARTER**

**Chicken Satay, Spicy Thai Fish Cake, Roasted Spare Ribs, Chicken in Pandan Leaf**

**SOUP**

**Chicken in Spicy Coconut Cream Soup**

**MAIN COURSE**

**(Include Boiled Rice)**

**Green Curry with Chicken, Sweet and Sour King Prawn**

**Garlic and Pepper Fried Beef, Stir Fried Seasonal Mixed Vegetable**

**Ice Cream Vanilla, Strawberry or Chocolate**

**SET BANQUET C**

**£ 27.95 per person- Minimum 4 person**

**Banquets include all dishes stated**

**Starter**

**Chicken Satay, Spicy Fish Cake, Stuffed Chicken, King Prawn Rolls**

**SOUP**

**Hot and Sour King Prawn Soup OR King Prawn in Coconut Cream Soup**

**3RD COURSE**

**Aromatic Crispy Duck With Pancake and Dressing**

**MAIN COURSE**

**(Include Boiled Rice)**

**Beef in Mussaman Curry, Seabass in Sweet and Sour Chilli Sauce**

**Chicken with Cashew nut, King Prawn Stir Fried in Sweet Basil**

**Ice Cream Vanila, Strawberry or Chocolate**

**VEGETARIAN BANQUET**

**£ 19.95 per person- Minimum 2 persons**

**Banquets include all dishes stated**

**STARTER**

**Mushroom Satay, Vegetable Spring Rolls, Sweet Corn Cakes**

**SOUP**

**Vegetable in Coconut Cream Soup**

**MAIN COURSE**

**(Include Boiled Rice)**

**Yellow Curry with Seasonal Mixed Vegetable, Sweet and Sour White Bean Curd, Stir Fried Seasonal Mixed Vegetable in Cashew nuts**

**Ice Cream Vanilla, Strawberry or Chocolate**