#### Chef's Mix Starters

A Selection of authentic Thai starters

## **Main Courses**

#### CHICKEN GREEN CURRY

Chicken in a green curry paste with coconut milk, young aubergines and bamboo shoots

#### SPICY BEEF STIR-FRIED

Strips of steak stir-fried with chilli, basil leaves and Thai herbs

## SPICY KING PRAWN STIR-FRIED

King Prawns stir-fried in a chilli oil sauce

#### MIXED VEGETABLES STIR-FRIED

Mixed vegetables stir-fried with oyster sauce

#### THAI JASMINE RICE

Steamed Thai Jasmine Rice

Welcome

Updated July 2016

We are delighted to welcome you to our restaurant.



Our philosophy is to offer you more than just a place to enjoy authentic Thai cuisine. We aim to provide a unique experience which embraces all of one's senses.

Your experience is further enhanced by our exotic surroundings which blend authentic, hand-carved Thai décor and a profusion of tropical plants.

Most importantly, our Thai Chefs prepare everything meticulously to authentic Thai recipes, using the finest

ingredients, Thai herbs & spices and only the freshest produce. All of our dishes are decorated with multi-coloured garnishes and exquisitely presented in traditional Thai style to enhance the wonderful, distinctive flavours and aromas of Thai cooking

Whilst many people know about many of the classic dishes at the heart of Thai cooking, few know just how extraordinarily rich the complete cuisine is, especially the regional variations. A recipe from the Northern mountains is very different from that found on the beaches of the South, or on the market stalls of Bangkok and even from the Eastern markets

We combine all of these delicious dishes to enable our customers to sample food from every corner of the country. All of our food freshly prepare and are home made. We concider 'quality' is the most import to any meals, whether it is Thai food or from anywhere else.



We pride ourselves in maintaining these high standards of cuisine and service and look forward to welcoming you again to our restaurant, very soon

Warmest regards,

From all the staff



BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Starters	PRICE (£)
1a. MIXED STARTERS  A Selection of authentic Thai starters with various sauces; these (may) includes Chicken Satay; Chicken Spring rolls; Thai Samosas; Chicken in Pandan leaf; King Prawn wrapped pastry; Prawn on Toast (may varies from the list above) Minimum of 2 people per order (= £14.90)	£7.45
<ol> <li>CHICKEN SATAY   Strips of chicken marinated in spices, put on sticks and grilled, served with lightly spiced peanut sauce</li> </ol>	£5.45
2. CHICKEN SPRING ROLLS  Deep fried spring rolls with mixed vegetables, noodles and a chicken filling, served with a sweet chilli sauce	£5.45
3. VEGETABLES SPRING ROLLS (v) Vegetable spring rolls served with a sweet and sour chilli sauce	£5.45
4. THAI SAMOSAS (v)  Mixed vegetables stir-fried in Thai curry paste, sandwiched in filo pastry then crispy fried and served with a sweet chilli sauce	£5.45
5. KING PRAWN ROLLS  King Prawns wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet chilli sauce	£5.95
6. TOM YUM SOUP •  Traditional Thai Spicy hot and sour soup flavoured with lemon grass, lemon juice, lime leaves, chilli and coriander; A Choice of: Chicken (£5.45) or King Prawns (£5.95)	£5.45
7. CHICKEN WRAPPED c  Cubes of chicken marinated in Thai spices, sesame seeds and herbs, wrapped in a pandan leaf, served with a sweet chilli sauce (please remove the leaf before consuming)	£5.45
8. PRAWN ON TOAST 9 Minced Prawn with fresh herbs and sesame seeds, then lightly fried	£5.45
9. THAI FISH CAKE  Mixture of minced fish, vegetables and herbs with red curry paste, deep fried and served with a sweet chilli sauce (the sauce is mixed with crushed peanuts)	£5.95
10. PRAWN CRACKERS Served with a sweet chilli sauce	£1.50
10a. PORK SPARE RIBS Pork spare ribs marinated in honey and fresh herbs, than grilled	£5.45
10b. VETGETABLES TEMPULA (v) Fresh mixed vegetables in special batter, fried until crispy	£5.45
10c. CHICKEN WINGS Chicken wings marinated in soy sauce, fresh herbs, and then crispy fried	£5.45

(V = Suitable for Vegetarian)







# BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

# Curry Dishes Spe

11. RED CURRY •  A red curry paste with coconut milk and bamboo shoots;  A Choice of: Chicken; Beef; Mixed Vegetables (v) (£8.50); or King Prawns (£9.50)	£8.5
12. GREEN CURRY ••  A green curry paste with coconut milk, young aubergines and Thai basil;  A Choice of: Chicken; Beef; Mixed Vegetables (v) (£8.50); or King Prawns (£9.50)	£8.5
13. MASAMUN CURRY • Traditional curry from the Southern region of Thailand, cooked with coconut milk, onions, potatoes and fresh Thai herbs; A Choice of: Chicken or Beef	£8.50
14. PANANG CURRY  Panang curry paste cooked with coconut milk, lime leaves and fresh Thai herbs  A Choice of: Chicken or Beef	£8.50
Please Note: All our curry dishes contain fish products	7
Stir-Fried Dishes	
15. SWEET AND SOUR STIR-FRIED  Stir fried vegetables and pineapple in a sweet and sour sauce;  A Choice of: Chicken; Pork; Mixed Vegetables (v) (£8.50); or King Prawns (£9.50)	£8.5
16. OYSTER SAUCE STIR-FRIED  A Choice of: Chicken; Beef; Mixed Vegetables (v) (£8.50); or King Prawns (£9.50); Stir fried with oyster sauce and vegetables	£8.5
17. SPICY STIR-FRIED ••  A Choice of: Chicken; Pork; Beef (£8.50); or King Prawns (£9.50); Stir-fried with Thai basil, garlic, chilli and fresh Thai herbs	£8.5
18. GINGER STIR-FRIED A Choice of: Chicken; Pork (£8.50); or Duck (£10.95); Stir-fried with ginger, garlie and spring onions	£8.5
19. GARLIC AND CORIANDER A Choice of: Chicken; or Pork; Stir-fried with garlic, pepper and chopped coriander	£8.5
20. STIR-FRIED WITH CASHEW NUTS A Choice of: Chicken (£8.50); or King Prawns (£9.50); Stir-fried with cashew nuts, onions, pepper in oyster sauce	£8.5
21. STIR-FRIED WITH CHILLI SAUCE •• A Choice of: Chicken (£8.50); or King Prawns (£9.50); Stir-fried with chilli oil sauce	£8.5
22, STIR-FRIED NOODLES WITH KEE MAO SAUCE •• A Choice of: Chicken; Pork; Mixed Vegetables (v) (£8.50); Duck (£10.95); or King Prawns (£9.50); Stir-fried noodles with Thai aubergines, chilli, garlic and fresh Thai herbs	£8.5
(V = Suitable for Vegetarian) PRICES DO NOT INCLUDE RICE, NOODLES OR CHIPS UNLESS OTHERWISE STATED	
Side Disher PRICE	CE (£

23. MJV

# **Special Dishes**

	As the t	
	MANY LET PROPERTY THE CONTROL OF THE	
	33. GRILLED CHICKEN	£10.
	Grilled marinated fillet chicken pieces in fresh Thai herbs and served with a curry sauce	
4	34. DUCK SALAD	£10.
	Marinated duck leg, roasted, sliced and served with Thai salad	
	AF THE LEGICY PICE	010
	35. THAI SPICY RICE A special Thai egg-fried rice with chilli and fresh Thai herbs; A Choice of: Chicken (£10.95)	£10.
	or King Prawns (£11.95)	
	of King Hawiis (211.75)	
	38. DUCK RED CURRY	£10.
	Sliced roasted duck in red curry paste served with Thai herbs, tomatoes, pieapple and sweet	
	basil leaves	
	39. STARGRAZER FISH CURRY	£10.
	A fillet of Stargrazer (also known in New Zealand as monkfish) in <b>RED or GREEN CURRY</b> paste fresh That herbs and bamboo shoots	
	nesh that heros and bamboo shoots	
	40. THAI CHOW MEIN  Thai egg noodles stir-fried Thai chow mein sauce and fresh Thai herbs; Choice of Chicken,	£10.
	Pork, Mixed Vegetables (v) (£10.50) or King Prawns (£10.95)	
	Tork, white regulation (v) (210.30) of King I lawns (210.73)	
	41. SHU SHI CURRY •	£10.
	King Prawns (£10.95) or Duck (£11.95) in a creamy shu shi sauce with coconut cream and	
	Thai herbs	
	42. DUCK with TAMARIND SAUCE	£11.
	Marinated breast of duck, baked, sliced and coated with spiced tamarind sauce Also available with Chicken (£10.50) or King Prawns (£10.95)	
	Also available with Chicken (210.30) of King Frawits (210.93)	
	43. THAI SPICY SALAD (LARB)	£10.
	Minced Chicken or Pork, is mixed with fresh Thai herbs, chilli and, crushed rice (has been roasted)	
	44. TEMPURA with SPECIAL SAUCE	£10.
	Deep fried King Prawns (£10.95) or Chicken pieces (£10.50), is than coated with sweet and sour	
	chilli sauce (the sauce contains chilli)	
	45. THAI JUNGLE CURRY	£10.
	Red Curry paste is cooked with aubergine, bamboo shoots, peppers and Thai basil (Remote villages	210.
	in Northern Thailand often make Kaeng Par without coconut milk in order to keep costs down	
	(also there is no coconut tree here) and this has given rise to the nickname 'jungle curry.')	
	Available with Chicken (£10.50), Beef, King Prawns (£10.95), or Stargrazier fish (£11.50)	
	46. THAI SPICY PAPAYA SALAD (SOM-TUM)	£8.9
	Papaya is diced and sliced into small pieces, is than mixed with fresh chilli, lime, garlic and fish sauc (May accompany with crushed peanuts or whole peanuts)	е
	(May accompany with crushed peanuts of whore peanuts)	
	DESSERTS	
	- ICE CREAM (Vanilla or Neopoltian)	£2.5
	- TCE CREAM (vanina of Neopolitan)	3.2.3
	- BANANA FRITTER with ICE CREAM	£3.0
	- CHOCOLATE FUDGE or CAKE (served with Elmlea Single Cream)	£3.5
	7. 12 · · · · · · · · · · · · · · · · · ·	
	(subject to availability)	
	-TEA/ COFFEE	£2.0
	- IEN COTTEE	£2.(