

STARTERS

1. **SATAY** £ 5.25
Grilled marinated chicken served with peanut sauce and cucumber relish
2. **POPIA** £ 4.20
Deep fried spring rolls stuffed with cabbage, carrots and clear noodles served with chilli sauce
3. **KHA NOM JEEB** £ 5.25
Steamed dumplings with minced pork and prawns served with soya sauce
4. **GIEW KOB** £ 4.20
Fried wuntun with minced pork and prawns filling served with chilli sauce
5. **THONG NGEN** £ 5.25
Minced prawns and pork with peas, carrots, onions, potatoes and sweet corn wrapped in pancake deep fried
6. **SEE KRONG MOO** £5.25
Grilled marinated spare ribs topped with sweet and sour sauce
7. **GOONG HOM PLA** £ 5.50
Deep fried king prawns wrapped in pancake
8. **KNOM PANG GOONG** £ 5.25
Minced prawns and pork on toast topped with sesame seeds
9. **THOD MUN PLA** £ 5.50
Deep fried fish cakes served with cucumber and peanut sauce
10. **TEMPURA GOONG** £ 5.50
Deep fried king prawns in batter served with sweet and sour chilli sauce
11. **GOONG POW** £ 6.95
Charcoal grilled king prawns served with hot and spicy chilli sauce
12. **THAI GARDEN PLATTER (Minimum for 2 Persons)** £11.50
A delicious platter of satay, spring rolls, fish cakes, minced prawns with pork on toast and thong ngen
- 12a **PLA MUEK YANG** £ 5.50
Charcoal grilled marinated squid served with chilli sauce

SOUP

13. **TOM YUM GOONG** £ 5.75
Spicy prawns clear soup with lemon grass, kaffir lime leaves, galangal, chillies, mushrooms and lemon juice
14. **TOM KHA KAI** £ 5.25
Spicy chicken soup in coconut milk with galangal, lemon grass, mushrooms, kaffir lime leaves and lemon juice
15. **TOM YUM KHAI** £ 5.25
Spicy chicken clear soup with lemon grass, kaffir lime leaves, galangal, chillies, mushrooms and lemon juice
16. **PO TAK (For 2 Persons)** £12.50
Spicy clear soup with prawns, squid, mussels, lemon grass, kaffir lime leaves, galangal, mushrooms and lemon juice

SPICY THAI SALAD

(Cold Dish)

17. **YUM NUEA** £ 7.50
Sliced grilled beef blended with thai herbs, chillies and lemon juice
18. **YUM PLA MUEK** £ 7.50
Sliced squid blended with thai herbs, chillies and lemon juice
19. **PLA GOONG** £ 7.95

- Grilled prawns blended with lemon grass, chillies, kaffir lime leaves, lemon juice and roasted ground rice*
20. **LARB NUEA** £ 7.50
Minced beef blended with thai herbs, chilli powder, roasted ground rice and lemon juice
21. **LARB KAI** £ 7.50
As no. 20 but with chicken
22. **YAM WOONSEN** £ 7.50
Clear noodles, pork and prawns with thai herbs and lemon juice

THAI CURRIES

23. **GAENG KHEW WAN GAI** £ 7.95
Sliced chicken cooked in green curry paste with coconut milk, peas, courgettes, bamboo shoots and sweet basil
24. **GAENG KHEW WAN GOONG** £8.95
Prawns cooked in green curry paste with coconut milk, peas, courgettes and sweet basil
25. **GAENG PHED** £ 7.95
Chicken or Beef cooked in red curry paste and coconut milk. bamboo shoots and sweet basil
26. **PANANG** £ 7.95
Chicken or Beef cooked in panang curry paste with coconut milk
27. **MUSMAN** £ 7.95
Stewing beef cooked in musman curry paste with coconut milk, potatoes, peanuts and onions flavoured with tamarind juice
28. **GAENG PED** £ 8.50
Grilled sliced duck cooked in red curry paste, tomatoes, courgettes, pineapple and coconut milk
29. **HOH MOK PLA** £ 7.95
Steamed cod fillets cooked in red curry paste and coconut milk with egg and thai herbs
- 29a **GAENG PA NEAU** £ 7.95
Beef cooked in red curry paste with krachai (lesser ginger) and mixed vegetables
- 29b **PED MA KHAAM** £ 8.50
Thai style roast duck with pickled ginger topped with tamarind sauce

FISH

30. **PLA RARD PRIK** £ 8.95
Deep fried Sea Bass topped with special chilli sauce thai style
31. **PLA PRIEW WAN** £ 8.95
Deep fried Sea Bass topped with mixed vegetables in sweet and sour sauce
32. **PLA GHEAN** £ 8.95
Deep fried Sea Bass topped with ginger, yellow beans, tamarind sauce and spring onion
33. **PLA NUENG** £ 8.95
Steamed Sea Bass in plum pickle and ginger
- 33a **PLA CHOO CHEE** £ 8.95
Deep fried Sea Bass topped with red curry paste, lime leaves and sweet basil

PRAWN AND SQUID

34. **GOONG GRATIAM** £ 8.50
Stir fried king prawns with garlic and pepper
35. **GOONG PAD PRIK** £ 8.50
Stir fried king prawns in red curry paste with onion and fresh chilli
36. **GOONG PAD KAPROW** £ 8.50
Stir fried king prawns with fresh chilli, onion and sweet basil
37. **GOONG PAD NAM PRIK PHAO** £ 8.50
Stir fried king prawns with chilli oil
38. **PLA MUEK PHAD PRIK** £ 8.50
Stir fried squid with onion and fresh chilli in red curry paste
39. **PLA MUEK TORD GRATIAM** £ 8.50
Stir fried squid with garlic and pepper
40. **PAD PO TAK** £ 8.95
Stir fried prawns, mussels, squid with lemon grass, kaffir lime leaves and fresh chilli
- 40a **PAD PHED HAWY MALAENG PHUU** £7.95
Stir fried mussels in red curry paste with sweet basil

BEEF

41. **NEAU PAD GRA PHAO** £ 7.50
Stir fried beef with onion, fresh chilli and sweet basil
42. **NEAU PAD KHING** £ 7.50
Stir fried beef with yellow bean sauce and ginger
43. **NEAU PRIEW WAN** £ 7.50
Stir fried beef with cucumber, tomatoes, pineapple in sweet and sour sauce
44. **NEAU PAD NAM MUN HOY** £ 7.50
Stir fried beef with red and green peppers, carrots, onions, mushrooms in oyster sauce

PORK

45. **MOO PAD GRA PRAO** £ 7.50
Stir fried pork with onion, fresh chilli and holy basil
46. **MOO PAD KHING** £ 7.50
Stir fried pork with onion, mushrooms, red and green peppers and ginger
47. **MOO PRIEW WAN** £ 7.50
Stir fried pork with onion, cucumber, tomatoes, pineapple in sweet and sour sauce
48. **MOO THOD GRATIAM** £ 7.50
Stir fried pork in garlic and pepper

CHICKEN

49. **GAI PAD GRA PRAO** £ 7.50
Stir fried chicken with onion, red and green peppers, fresh chilli and holy basil
50. **GAI PAD KHAO PHODE** £ 7.50
Stir fried chicken with baby corn and spring onions
51. **GAI PRIEW WAN** £ 7.50
Stir fried chicken with onion, cucumber, tomatoes and pineapple in sweet and sour sauce

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| 52. | GAI PAD KHING
<i>Stir fried chicken with yellow beans sauce, ginger, red and green peppers</i> | £ 7.50 |
| 53. | GAI PHAD MAMUANG
<i>Stir fried chicken with onion, cashew nuts, red and green peppers and pineapple</i> | £ 7.50 |
| 54a | GAI PAD WINE DAENG
<i>Sliced chicken cooked in red wine sauce with onion</i> | £ 8.50 |

VEGETABLES

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| 55. | PHAD PAK RUAM MIT
<i>Stir fried mixed vegetables in oyster sauce</i> | £ 5.50 |
| 56. | PHAD PAK BROCCOLI
<i>Stir fried broccoli in oyster sauce</i> | £ 5.50 |

RICE AND NOODLES

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| 57. | KHAO SUEY
<i>Steamed rice</i> | £ 2.20 |
| 58. | KHAO PHAD KHAI
<i>Egg fried rice</i> | £ 2.95 |
| 58a | KHAO PHAD KATI
<i>Steamed rice cooked in coconut milk</i> | £ 2.95 |
| 59. | KHAO PHAD THAI GARDEN
<i>Fried rice with prawns, mussels and squid</i> | £ 7.95 |
| 60. | PHAD THAI
<i>Special fried noodles with prawns, egg, peanuts, bean sprouts and spring onions</i> | £ 6.50 |
| 61. | MEE KROB
<i>A classic thai dish of crispy rice noodles in tamarind sauce</i> | £ 5.50 |
| 62. | MEE KROB RAAD NAA
<i>Crispy egg noodles with chicken in rich gravy of black beans sauce and mixed vegetables</i> | £ 6.95 |
| 62a | PLAIN NOODLES
<i>Egg noodles stir fried with egg and bean sprouts</i> | £ 3.50 |

VEGETARIAN

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| 63. | POPIA PHAK
<i>Deep fried vegetable spring rolls</i> | £ 4.20 |
| 64. | TEMPURA PHAK
<i>Deep fried mixed vegetables in batter served with chilli sauce</i> | £ 4.20 |
| 65. | TOM YUM HED
<i>Spicy mushroom soup with lemon grass, galangal and kaffir lime leaves</i> | £ 4.50 |

VEGETARIAN MAIN COURSE

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| 66. | PRIEW WAN PHAK
<i>Stir fried mixed vegetables in sweet and sour sauce</i> | £ 5.50 |
| 67. | GAENG PHED PHAK
<i>Mixed vegetables in red curry paste and sweet basil</i> | £ 7.95 |
| 68. | GAENG KHEW WAN PHAK
<i>Mixed vegetables cooked in green curry past and sweet basil</i> | £ 7.95 |
| 69. | PHAD THAI PHAK
<i>Stir fried noodles with beansprouts, egg and peanuts</i> | £ 6.50 |
| 70. | SALAD KHANG
<i>Lettuce, cucumber, spring onions with peanut sauce</i> | £ 5.50 |
| 71. | SOM TOM CARROTS
<i>Shredded carrots with peanuts, fresh chilli and lemon juice</i> | £ 5.50 |
| 72. | PHAD NHO MAI
<i>Stir fried bamboo shoots</i> | £ 5.50 |