

## 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. **PEEK KAI YUDSAI** £ 5.25  
*Deep fried chicken wings stuffed with minced pork, prawns, onion, carrots and clear noodles*
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 chicken wings*
- 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 Rainbow trout topped with special chilli sauce thai style*
31. **PLA PRIEW WAN** £ 8.95  
*Deep fried Rainbow trout topped with mixed vegetables in sweet and sour sauce*
32. **PLA GHEAN** £ 8.95  
*Deep fried Rainbow trout topped with ginger, yellow beans, tamarind sauce and spring onion*
33. **PLA NUENG** £ 8.95  
*Steamed Rainbow trout in plum pickle and ginger*
- 33a **PLA CHOO CHEE** £ 8.95  
*Deep fried Rainbow trout 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. | <b>GAI PAD KHING</b><br><i>Stir fried chicken with yellow beans sauce, ginger, red and green peppers</i>          | £ 7.50 |
| 53. | <b>GAI PHAD MAMUANG</b><br><i>Stir fried chicken with onion, cashew nuts, red and green peppers and pineapple</i> | £ 7.50 |
| 54a | <b>GAI PAD WINE DAENG</b><br><i>Sliced chicken cooked in red wine sauce with onion</i>                            | £ 8.50 |

### **VEGETABLES**

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

### **RICE AND NOODLES**

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

### **VEGETARIAN**

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

### **VEGETARIAN MAIN COURSE**

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