

1. Saiyoi Gai £ 5.95

Chicken marinated in spices put on sticks and grilled over charcoal

2. Kha Nom Pang Nah Gai £ 5.00

Deef fried minced chicken and prawn on toast

3. Toong Ngern Yuong £ 5.50

Deef fried minced chicken and prawn wrapped in moneybag-shape pastry

4. Prawn Tempura £ 5.50

Deef fried prawn in batter

Poh Pia Tord (v) £4.95

Mixed vegetables and clear noodles wrapped in filo pastry



5. Vegetable Tempura £ 4.95

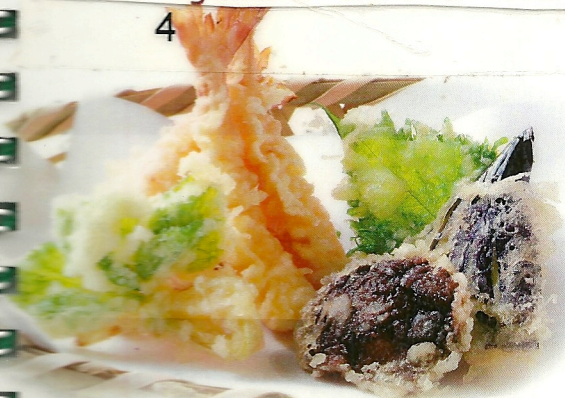
Deef fried vegetable in batter

6. Tord Mun Pla £ 5.95

Thai style fish cake

7. Kio Krob £ 5.00

Crispy fried wonton with minced chicken and prawn



## Soup

8. Tom Yam / Goong, Gai £ 6.95

9. Tom Kha / Gai, Mushrooms £ 6.95



## SIDE ORDERS

stream thai jasmine rice £ 2.00

egg fried rice £ 3.00

coconut rice £ 3.00

egg noodles £ 2.00

10. Yam Neau £ 13.00

Grilled tender beef mixed with cocumber,  
tomato spring onion Chilli and Thai  
style lemon dressing

11. Pla Goong £ 14.95

King prawn salad with chilli  
lemongrass and lemon juice flavouring



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12. Yam Talay £ 9.95

Seafood spicy salad with onion spring onion  
tomato corainder

13. Larb Moo £ 8.95

Minced pork spicy salad seasoned with chilli  
lemon juice fish sauce

14. Spicy Grilled Beef £ 13.95

Grilled beef salad spicy thai style

## Curry



15. Kaeng Phed Ped Yang £ 12.95

Special thai Roasted duck curry  
with red curry paste and  
coconut milk pineapple and sweet  
basil leaves



16. Kaeng Kiew Wan (Beef, Pork, Chicken) £ 10.95

Thai green curry made fresh green chilli  
cooked in coconut milk with



Jungle Thai curry £9.95

Your choice of pork, chicken,  
or beef cooked in a country

Thai curry with a medley of fresh Thai herbs

17. Kang Pad (Beef, Pork, Chicken) £ 10.95

Thai style red curry paste cooking coconut milk with bamboo shoot

18. Kang Panang (Beef, Pork, Chicken) £ 10.95

Spicy dried red curry paste coconut milk and lime leaves

19. Masaman (Chicken) £ 9.95

Stewed chicken with peanuts and potatoes



## Stir fried

20. Pad Gra Prao (Beef, Pork, Chicken) £ 9.95

Stir fried with chilli garlic and

thai basil leaves

21. Pad Nam Man Hoi £ 8.95

(Beef, Pork, Chicken)

Stir fried with oyster sauce

23. Pad Prik Khing (Beef, Pork, Chicken) £ 8.95

Stir fried with chilli paste and long beans

24. Pad Phed £ 9.95

(Beef, Pork, Chicken)

Stir fried long beans and bamboo shoots

25. Pad Prieu Wan £ 8.95

(Beef, Pork, Chicken)

Stir fried sweet & sour with tomato

onion, mushroom cucumber, pineapple



24

Kaprow Grobb phed yang £12.95

Crispy roasted duck stir fry with garlic, chilli &

chef's special ingredient. Topped with crispy holy basil.

26. Pad Himmarn Chicken £ 10.95

Stir fried with cashew nuts

27. Pad Kra Tiem Prik Tai (Beef, Pork, Chicken) £ 9.50

Stir fried with garlic sauce

28. Pad Khing (Beef, Pork, Chicken) £ 9.00

29. Pad Thai (Prawns, Chicken, Pork) £ 8.95

Thai style noodle with tamarind source

30. Pad Si Ew (Chicken, Pork, Prawns) £ 8.95

Stir fried noodle with soya sauce and carrot spring onion

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Chef special fried egg noodles £8.95

(Choice of chicken, pork, prawns, or beef)

## Rice Dishes



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31. Khao Pad (Pork, Chicken, Prawns) £ 7.95

Steamed rice stir fried with egg soya sauce

32. Khao Pad Nah (Prawns, Pork, Chicken) £ 8.00

Steamed rice topped with meat in gravy

33. Khao Pad Subparod (Chicken, Prawns) £ 8.95

Steamed Rice stir fried with cashew nut and pineapple



34. Pla Samoon prai £ 18.50

Ginger, Red onion, Himmarn, Garlic, Parsley, Lemongrass

35. Goong Pao £ 14.50

Grilled king prawn in special sauce

36. Panana Goona Yai £ 15.95  
(Choice of king prawns or seafood)

Deef fried king prawn in

panang sauce

37. Pad Reau Poh £ 18.95

Stir fried seafood with chilli thai herbs

38. Pla Rad Prik £ 14.95

Deef fried seabass topped with sweet chilli sauce



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39. Weeping Tiger £ 14.00

Sirlion steak in thai style homemade sauce

40. Pla Prieu Wan £ 13.50

Deef fried sea boss stir fried sweet & sour sauce

41. Goong Makram £ 15.95

King prawn in tamarind sauce

42. Pla Nueng £ 15.95

Spicy beet salad thai style with lemongrass



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