

STARTERS

1 MIXED STARTER

£21.90

(Price for 2 people, add £10.95 for each additional diner)

A sharing selection of starters comprising of: Satay Kai, Kanom Pang Na Goong, Prawn Tempura, Spring Rolls, Crispy Chicken Wings and Prawn Crackers.

(E)(G)(M)(N)(S)(SF)(SO)

V1 VEGETARIAN MIXED STARTER (V) £19.90

(Price for 2 people, add £9.95 for each additional diner)

A sharing selection of starters comprising of:

Satay Vegetables, Vegetables Spring Rolls, Sweet Corn Cakes, Vegetables Tempura, and Deep Fried Tofu

(G)(M)(N)(S)(SO)

2 AROMATIC DUCK

£13.50

Distinctive Thai style crispy slow cooked duck quarter served with pancakes, cucumber, spring onions, peppers and aromatic duck sauce.

(B)(G)(S)

V2 VEGETABLE SPRING ROLLS (V) £8.95

Spring rolls pastry stuffed with vegetables, glass noodles served with sweet chilli sauce.

(G)(M)(S)(SO)

V3 VEGETABLE TEMPURA (V) £8.95

Deep fried light batter mixed vegetables served with sweet chilli sauce.

(G)

3 TOD MUN PLA

£9.95

Deep fried minced fish cakes with red curry paste and lime leaves. Served with sweet chilli sauce with cucumber and ground peanuts.

(E)(G)(S)(SF)(N)

4 POO NIM THOD

£12.95

Whole soft shell crab deep fried, topped with fried garlic. Served with spicy fresh chilli sauce.

(G)(SF)

V4 SWEET CORN CAKES (V)

£8.95

Deep fried sweet corn cakes served with cucumber and ground peanut sauce.

(G)

5 THAI CALAMARI

£10.95

Deep fried crispy squid topped with fried garlic and served with a sweet chilli dipping sauce.

(G)(S)(SF)

6 KANOM JEEB (THAI DUMPLING)

£9.95

Thai style dumplings filled with minced chicken and prawns. Served with sweet soya sauce.

(E)(G)(S)(SF)(SO)

7 SATAY KAI

£9.95

Marinated chicken breast, skewered, chargrilled and served with Thai peanut dipping sauce.

(G)(N)(S)(SF)



STARTERS

V5 DEEP FRIED TOFU (V)

£8.95

Deep fried lightly battered tofu served with sweet chilli sauce with cucumber and ground peanuts.
(G)(S)(N)

8 KANOM PANG NA GOONG

£9.50

Minced prawns and chicken on toast topped with sesame seeds. Served with sweet chilli sauce.
(E)(G)(S)(SF)(SO)

9 PRAWN TEMPURA

£10.95

Lightly dusted, deep fried marinated crispy king prawns. Served with sweet chilli sauce.
(G)(S)(SF)(SO)

10 PRAWN CRACKERS

£10.95

Thai prawn crackers served with sweet chilli sauce
(G)(SF)

SOUP

12 TOM YUM >>

Thailand's famous spicy soup dish flavoured with lemongrass, lime juice, fresh chilli, galangal, mushrooms. Garnished with coriander.

Served with a choice of:

Vegetables and Tofu	£8.95
Mushrooms	£8.95
Chicken	£9.95
Prawns or Seafood	£10.95
(SF)	

13 TOM KHA >

Perhaps Thailand's best loved soup, coconut flavoured with lemongrass, galangal, lime juice, coriander and chilli.

Served with a choice of:

Vegetables and Tofu (V)	£8.95
Mushrooms (V)	£8.95
Chicken	£9.95
Prawns or Seafood	£10.95



SALAD

14 YUM POO NIM ›

£14.95

Crisply deep fried soft whole shell crab topped with a traditional Thai mango salad.

(C)(G)(SF)

15 YUM NUA (BEEF SALAD) ›

£14.95

A delightful spicy meat salad comprising of chargrilled beef slices mixed with onions, coriander, tomatoes, cucumber, mint leaves, celery and a spicy Thai dressing

(C)(G)(SF)

16 PLAH SALMON ››

£14.95

A baked salmon fillet topped with a spicy Thai salad featuring chili oil, fresh chilli, lemongrass, red onions and tomatoes.

(C)(G)(SF)(B)

17 LARB GAI ›

£11.95

Originating from the Northeast of Thailand, this spicy salad is made with minced chicken, chilli, red onions, spring onions, fish sauce, ground rice powder, mint and herbs.

(G)(SF)

18 SOM TAM ›

£12.95

The famous Thai spicy salad made from shredded papaya mixed with dry shrimp, chilli, long beans, cherry tomatoes, carrots, nuts, and fish sauce.

(N)(SF)

✓7 SOM TAM JA › (V)

£12.95

Traditional green papaya salad with peanuts, carrots, fine beans and cherry tomatoes.

(N)(S)

Note: All Salads are served cold unless otherwise stated



CURRIES

21 KAENG KIEWWAN (Thai Green Curry) »

The famous green curry of Thailand cooked with red and green peppers, aubergines, bamboo shoots, basil leaves, fine beans, corgettes and coconut milk.

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed Seafood	£15.95
(G)(S)(SF)	

22 KAENG DAENG (Thai Red Curry) »

This popular red Thai curry dish is cooked with aubergines, bamboo shoots, red and green peppers, basil leaves, fine beans, corgettes and coconut milk.

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed Seafood	£15.95
(G)(S)(SF)	

23 KAENG MASSAMAN »

Originating from the south of Thailand this dish is cooked in a rich coconut curry sauce with onion, potatoes and cashew nut.

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed Seafood	£15.95
(G)(S)(SF)(N)	

24 PANANG CURRY »

This rich and creamy red curry, prepared with red and green peppers, fine beans and garnished with lime leaves.

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed Seafood	£15.95
(G)(S)(SF)	

25 KAENG PA (JUNGLE CURRY) »»

This famous spicy Thai Jungle curry is prepared with seasonal vegetables & herbs and a red curry sauce giving it a strong flavour. Unlike many Thai Curries, it is prepared without the use of coconut milk.

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed Seafood	£15.95
(G)(S)(SF)	



STIR FRIES

30 PAD KRA-PAO 𑖀𑖀𑖀

A stir fry dish prepared with fresh chilli, garlic, onions, red and green peppers, fine beans and basil leaves.

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed Seafood	£15.95
Roast duck	£15.95
(G)(S)(SF)	

31 PAD MED MA MUANG (Cashew Nut) 𑖀

One of the best known and most popular Thai Stir Frys, this delicious dish is prepared with cashew nuts, red and green peppers, onions, spring onions, carrots, mushrooms, garlic and dried chili.

Served with a choice of:

Vegetables & Tofu	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed Seafood	£15.95
Roast duck	£15.95
(G)(S)(SF)(N)	

32 PAD NAM MUN HOY

Stir-fried in the wok with oyster sauce, sesame oil, broccoli, mushrooms, onions, spring onions and carrots.

Served with a choice of:

Chicken	£12.95
Beef	£14.95
King prawns or Mixed Seafood	£15.95
Roast duck	£15.95
(G)(S)(SF)(SO)	

33 SWEET AND SOUR STIR FRY

Stir fried with sweet and sour sauce, onions, cucumbers, carrots, pineapples, red and green pepper and tomatoes

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
King prawns	£15.95
(C)(SF)	

V14 PAD PAK RUAM (V)

£9.95

Stir fried seasonal mixed vegetables in sesame oil and soya sauce.

(S)(SO)

V15 PAD BROCCOLI (V)

£9.95

Stir fried broccoli with garlic, sesame oil and soya sauce.

(S)(SO)



SEAFOOD SPECIALS

40 PLA TOD NAM PLA 》

£15.95

A seabass fillet, deep-fried to golden and accompanied by a side of spicy mango salad comprising fresh chilli, red onion, mango, and tomatoes.

(B)(G)(SF)

41 PLA NUNG MA NOUW 》》

£20.95

A steamed whole sea bass, presented in a distinctive fire pot, complemented by the chef's special zesty and spicy dressing featuring a harmonious blend of lemon juice, garlic, fresh chilli, and coriander.

(B)(SF)

42 LARB PLA TOD 》

£20.95

Crispy deep fried seabass topped with a spicy dressing salad made with chilli, red onion, fish sauce, mint leaves and ground rice powder.

(B)(G)(S)(SF)

43 PLA PAD PRIK THAI DUM 》

£16.95

Lightly dusted deep fried seabass fillet stir fried with a combination of black pepper, red and green peppers, onions, and carrots

(B)(G)(S)(SF)

44 CHU CHI SALMON 》

£15.95

A baked salmon fillet topped with a simmered red curry sauce infused with red and green peppers and green beans. Finished with a garnish of shredded lime leaves.

(B)(G)(S)(SF)

45 HADDOCK YANG

£15.95

Grilled haddock, marinated in Thai-inspired flavors of garlic, coriander, and black pepper, accompanied by crispy chips and a side of homemade sriracha aioli.

(B)(SF)



CHEF'S SPECIALS

50 PAD CHA 》

A stir fried with hot and spicy mixed Thai herbs, red and green peppers, onions, broccoli, carrots, krachai, chilli, tumeric powder and basil leaves. Served on a hot stone.

Served with a choice of:

Chicken	£14.95
Beef	£16.95
King prawns	£17.95
Mixed seafood	£17.95

(G)(S)(SF)

51 SUA RONG HAI (Tiger Cry) £18.95

Known as the "Tiger Cry" slices of marinated prime beef, chargrilled and served on a hot stone plate for a distinctive taste. Served with side of spicy tamarind dipping sauce just enough to add a touch of spice or sufficient to make the "Tiger Cry" (G)(S)(SF)

52 KINKAO SPECIAL THAI DUCK £14.95

An aromatic crispy duck prepared in a traditional Thai style with crispy noodles and cashew nuts. Served with the chef's own handmade tamarind sauce. (B)(C)(G)(N)(S)

53 THAI LAMB SHANK 》 £18.95

A slow-cooked braised lamb shank, coated in Masaman curry sauce and accompanied by courgette, carrot and broccoli. Garnish with crispy fried shallots and cashew nuts.

(B)(G)(N)(S)(SF)

54 PAD CHA LAMB CHOPS 》 £15.95

Spicy marinated lamb chops stir fried with bamboo shoots, broccoli, red and green peppers, carrots, fresh basil and turmeric powder

(B)(G)(S)(SF)

55 GAI YANG (GRILLED CHICKEN) £15.95

A quarter of chargrilled chicken marinated in a blend of coriander, garlic, and black pepper.

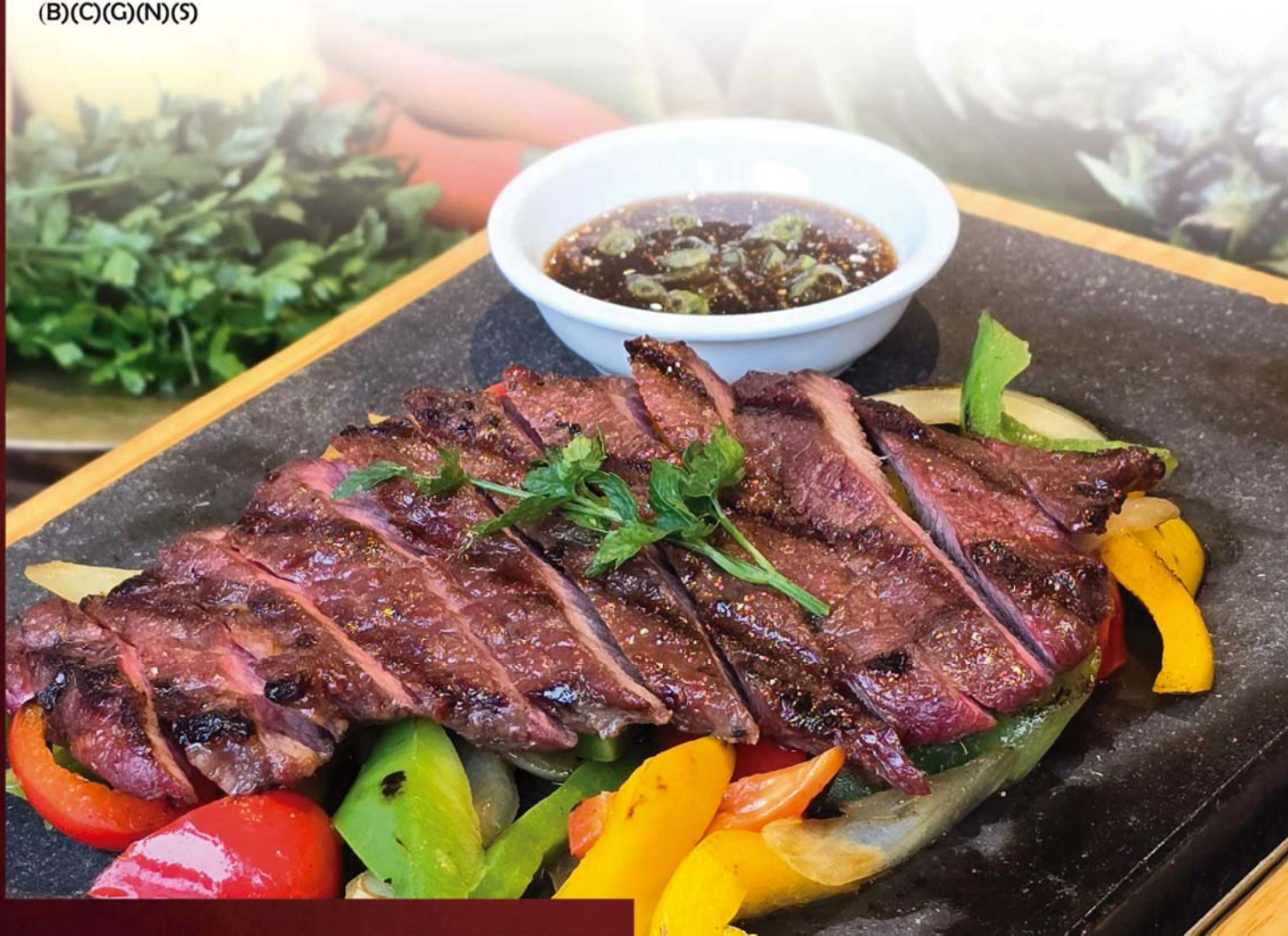
Served alongside spicy tamarind dipping sauce.

(B)(S)(G)

56 SALT AND PEPPER LAMB RIBS 》 £14.95

Crispy lamb ribs, fried and seasoned with a mixture of salt, pepper, red chili, onions, and spring onions.

(B)



NOODLES & RICE

60 PAD THAI

The most famous street food dish of Thailand.
Soft rice noodles stir fried in sweet tamarind sauce with beansprouts, carrot, spring onion, egg and ground peanuts

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed seafood	£15.95
(E)(N)(S)(SF)	

61 GOUY TEAW PAD SI-EW

Thai fresh rice noodles stir fried with soy sauce, egg and mixed vegetables.

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed seafood	£15.95
(E)(S)(SF)	

62 PAD KE MAO)))

"Drunken noodles" fresh rice noodles stir fried with chilli, garlic, Thai Krachai and mixed vegetables

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed seafood	£15.95
(G)(S)(SF)	

63 PAD MEE

Stir fried egg noodles with soya sauce, onions, carrots, spring onions, sesame oil and bean sprouts.

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed seafood	£15.95
Roast duck	£15.95
(E)(G)(S)(SO)	

NOTE: Extra Soya Sauce, Fish Sauce, Chilli Oil & Fresh Chilli are £1.00 each.

64 PAD MEE (V) - Side dish £6.95

Egg noodles stir fried with egg, soya sauce, onions, carrots, spring onions, bean sprouts, sesame oil.
Garnished with crispy garlic.
(E)(G)(S)(SO)

65 GOUY TEAW PLO (V) - Side dish £5.95

Soft rice noodles stir fried with egg and soya sauce.
Garnished with crispy garlic.
(E)(G)(S)

66 KAO PAD

Jasmine fried rice with egg and seasonal vegetables

Served with a choice of:

Vegetables & Tofu (V)	£11.95
Chicken	£12.95
Beef	£14.95
King prawns or Mixed Seafood	£15.95
(E)(G)(S)(SF)	

67 PINEAPPLE FRIED RICE £15.95

Jasmine fried rice with egg, pineapples, onions, red and green pepper, carrots, spring onions, turmeric, cashew nuts and raisins.
Served in a pineapple.

(E)(N)(S)(SF)

Served with a choice of:

Chicken	£13.95
King prawns or Mixed seafood	£16.95
(E)(G)(S)(SF)	

68 KAO KAI (Egg Fried Rice) £3.95

Egg fried Thai jasmine rice
(E)(G)(S)

69 KAO SUEY (V) £3.50

Steamed Thai jasmine rice

70 STICKY RICE (V) £3.95

The famous Thai sticky rice
(G)

71 COCONUT RICE (V) £3.95

Jasmine rice cooked with coconut milk

72 KAO KATIEM (V) £3.95

Jasmine rice fried with garlic.
(G)(S)

