

## Starters per portion

1. HOUSE MIXED STARTERS  
A selection of authentic Thai starters with various sauces £5.95
2. CRISPY DUCK  
Served with pancake, cucumber, spring onion and aromatic duck sauce £3.75
3. CHICKEN SATAY  
Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce and toast £3.75
4. BEEF SATAY  
Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce and toast £3.75
5. MIXED SATAY  
Chicken and beef satay served with peanut sauce £3.75
6. HOI MANG POO OAP   
Fresh mussels steamed in Thai spices and herbs £3.75
7. GADDOG MOO YANG  
Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal £3.75
8. TOD MUN TALAY  
Mixture of minced prawn, fish, crab, vegetables and herbs with red curry, deep fried and served with a sweet and sour sauce £3.75
9. POH PIAH TOD  
Deep fried spring rolls filled with chicken, pork, mushrooms and Thai herbs £3.95
10. GOONG HOR PAR  
King prawn wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet and sour sauce £3.95
- 10a. CRISPY FRIED HONEY DUCK  
Crispy duck served with watercress, sesame and honey £3.95

## Soups

- Spicy hot and sour soup, flavoured with lemon grass, lemon juice, lime leaves, ginger, chilli, coriander and fish sauce.
11. GOONG TOM YAM   
King Prawn Tom Yam £3.50
  12. TOM KAR GAI   
Chicken in spicy hot soup with coconut milk £3.50
  13. CHICKEN TOM YAM   
Chicken Tom Yam £3.50
  14. MIXED SEAFOOD TOM YAM   
Mixed seafood Tom Yam £3.50

## Thai Curry Dishes

20. KAENG KIEW WAN GOONG, GAI, NEUA   
King prawn, chicken or beef in green curry paste with coconut milk, Thai aubergines and herbs £5.95
21. KAENG PED GAI   
Chicken in a red curry paste with coconut milk and bamboo shoots £5.95
22. PENANG NEUA   
Beef in a dry aromatic curry with coconut cream and lime leaves £5.95
23. KAENG PED PLA   
Monkfish in a red curry paste with coconut milk and bamboo shoots £5.95
24. KAENG PED PED YANG   
Roast duck meat cooked with red curry, coconut milk, fresh chillies and Thai basil £5.95

## Beef Dishes

30. NEUA GATA  
Strips of beef marinated in soya bean sauce stir fried with pepper, onion, tomato and brandy sauce served on a sizzling dish £6.50
31. NEUA YANG  
Steak marinated in soya bean sauce, ground pepper and herbs, cooked on a charcoal grill, sliced and served on a base of mixed salad £6.50
32. NEUA PAD NAM MAN HOI  
Strips of steak sauteed with oyster sauce and vegetables £6.50
33. NEUA PAD PED BAI GRAPRAO   
Strips of steak stir fried with fresh chilli, basil leaves and Thai herbs £6.50

## Chicken Dishes

40. GAI YANG   
Chicken marinated in soya sauce, garlic, fresh chilli, coriander and fresh herbs, barbecued over charcoal £5.95
41. GAI MA MUANG HIMAMAPHAN  
Chicken stir fried with cashew nuts, onion, pepper and dried chilli in oyster sauce £5.95
42. GAI PRIEW WAN  
Chicken stir fried with vegetables in a sweet and sour sauce, served in a sizzling dish £5.95
43. GAI PAD BAI GRAPRAO   
Stir fried chicken with basil leaves, fresh chilli and Thai herbs £5.95
44. GAI PAD KHING  
Stir fried chicken with ginger in soya sauce and vegetables £5.95

## Pork Dishes

50. MOO PRIEW WAN  
Pork stir fried in a sweet and sour sauce £5.95
51. MOO YANG   
Marinated pork grilled over charcoal, sliced and served on a sizzling dish with curry sauce £5.95
52. MOO PAD KHING  
Shredded pork marinated in soya sauce and spices, stir fried with ginger and celery £5.95

## Duck Dishes

60. PED OAP  
Baked marinated breast of duck in Thai herbs, sliced and served on a bed of cooked watercress topped with a lightly spicy brown sauce £8.50
61. PED YANG PAD KHING  
Baked marinated breast of duck, sliced and stir fried with ginger, garlic, celery and chilli £8.50

## Seafood Dishes

70. SEAFOOD PAD PED   
Mixed seafood stir fried with Thai aubergines, fresh chilli, basil leaves and Thai herbs £7.50
71. GOONG PAD PED   
King prawn stir fried with fresh chilli, garlic, baby aubergines and fresh Thai herbs £7.50
72. GOONG PRIEW WAN  
King prawn with pepper, pineapple and onion cooked in a sweet and sour sauce served on a sizzling dish £7.50
73. GOONG PAD HED  
King prawn stir fried with mushroom and soya sauce £7.50
74. GOONG SHU SHI   
King prawn stir fried with lightly curried sauce, coconut cream and lime leaves £7.50
75. PLA SAM ROD  
Deep fried monkfish pieces with a sweet and sour sauce £7.50
78. PLA MEUK PAD PED   
Squid marinated in fish sauce, stir fried with fresh chilli, garlic, sweet basil and spicy shrimp sauce £7.50

## Specialities

80. HOR MOK TALAY   
Mixed seafood cooked in spicy red curry sauce with fresh herbs £7.50
82. PAD NEUA SAN NAI  
Stir fried fillet steak pieces cooked in dark soy sauce with Thai herbs £7.50
83. HOUSE MIXED SEAFOOD  
Mixed seafood stir fried with vegetables in black bean sauce, served on a sizzling dish £7.50

85. SALMON SHU SHI   
Salmon stir fried in a Shu Shi curry sauce with coconut cream and Thai herbs £7.50
87. SOUTHERN THAI CHICKEN   
Grilled marinated breast of chicken with lemon grass, garlic, pepper and soy sauce served on a sizzling dish £7.50

## Vegetarian Starters

90. MONG SAVILA  
Fresh vegetables in a special batter, fried until crispy and served with satay sauce £3.50
91. TOTI HOO TOD  
Wild variety of bean curd deep fried and served with peanut sauce £3.50
92. POB PIAH PAK  
Vegetables spring rolls served with satay sauce £3.50
93. TOM YAM HED  
Mushroom in spicy hot and sour soup flavoured with lemon grass and lemon juice £3.50

## Vegetarian Main Courses

94. KAENG PAK  
Fresh vegetables and dried beancurd in red curry sauce with coconut milk and fresh herbs £5.50
95. PAD PAK PRIEW WAN  
Mixed vegetables stir fried in a sweet and sour sauce £5.50
96. PAK WUN SEN  
Glass noodles, beancurd, mushroom, fresh vegetables and herbs cooked in a casserole £5.50
97. PAD PAK PRIK  
Fresh vegetables stir fried with garlic and chilli with soya sauce £5.50
98. PAD KWATTIEW  
Fried rice noodles with vegetables and soya sauce £5.50

## Vegetables and Rice

100. PAD PAK NAM MAN HOI  
Fried seasonal vegetables with or without oyster sauce £3.50
101. PAD THAI  
Rice noodles fried with chicken, king prawn, bean sprouts, egg and tamarind sauce £4.50
103. KHAO PAD KHAI  
Fried rice with eggs and herbs £3.50
104. KHAO PAD KRATIUM  
Fried rice with garlic and herbs £3.50
105. KHAO SOWAY  
Steamed rice £1.50
106. KHAO NEOL  
Thai sticky rice £1.75

## Banquet Menu A

Our Chef's specialities

### MIXED STARTERS

A selection of authentic Thai starters

### MAIN COURSE

- KAENG LEUANG GAI  
Southern Thai Speciality of chicken in a yellow curry sauce
- BOYSIAN KRATIUM PRIK THAI  
Mixed meat and seafood cooked in garlic and black pepper
- PLA PRIEW WAN  
Fish in a sweet and sour sauce
- PAD PAK NAM MAN HOI  
Stir fried mixed vegetables in oyster sauce
- KHAO PAD  
Thai fried rice

£13.95 per person  
minimum of two persons

## Banquet Menu B

Our Chef's really hot and spicy dishes

### MIXED STARTERS

A selection of authentic Thai starters

### TOM YAM

Traditional Thai hot and spicy soup

### MAIN COURSE

- MASSAMAN LEUANG KAA  
Lamb in a yellow curry with potatoes, onions and cashew nuts
- NEUA PAD PED  
Stir fried beef with fresh chilli and Thai herbs
- PED PAD PRIK  
Duck stir fried with chilli and celery
- PAD PAK  
Stir fried mixed vegetables
- KHAO PAD  
Thai fried rice

£15.95 per person  
minimum of two persons

## Banquet Menu C

Our Chef's seafood dishes

### MIXED STARTERS

A selection of authentic Thai starters

### MAIN COURSE

- KAENG LEUANG GOONG  
Southern Thai speciality of king prawns in a yellow curry sauce with lemon grass and lime leaves
- KRATIEUM PRIK THAI TALAY  
Mixed seafood cooked with garlic and black pepper
- PLA RAD PRIK  
Fish in a sweet and chilli sauce
- GOONG PRIEW WAN  
King prawn in a sweet and sour sauce
- KHAO SOWAY  
Steamed rice

£18.00 per person  
minimum of two persons

