

## APPETISERS

A1	<b>RED CURRY WINGS</b> 🌶️ Deep fried chicken wings marinated in red curry spices and kaffir lime leaves	6.40
A2	<b>THAI FISH CAKES</b> 🌶️ Fish cake blend of cod, red curry paste, fine beans, Thai herbs & aromatics served with sweet chilli & cucumber dipping sauce	6.40
A3	<b>PRAWN CAKES</b> Fried prawn cakes in panko coating served with plum sauce	6.60
A4	<b>CHICKEN SATAY</b> Marinated chicken on bamboo skewers grilled and served with peanut satay sauce	6.40
A5	<b>GRILLED LEMONGRASS PORK</b> Lemongrass marinated pork neck grilled & served with spicy ground chilli & toasted rice dip	7.20
A6	<b>PORK SPARERIBS</b> Marinated pork spareribs fried & served with plum sauce	7.20
A7	<b>VEGETABLE SPRING ROLLS</b> 🌿 Filled with sweet potato, cabbage, carrot & glass noodles, served with plum sauce	5.90
A8	<b>KING PRAWN &amp; VEGETABLE TEMPURA</b>	10.80
A9	<b>MIXED VEGETABLE TEMPURA</b>	7.50
A10	<b>SALT &amp; CHILLI SQUID</b> 🌶️ Fried squid pieces tossed in salt, pepper & chilli with sweet chilli sauce	7.60

## SALAD

SL1	<b>GRILLED LEMONGRASS PORK SALAD</b> 🌶️ Hot & spicy grilled pork neck on a bed of salad with aromatic sweet & tangy Thai herbs, chilli & lime dressing	10.80
SL2	<b>SALMON GREEN MANGO SALAD</b> 🌶️ Deep fried salmon on Thai green mango salad tossed in ground aromatic Thai herbs, peanuts and roasted chilli paste dressing	11.50

## SOUP

SP1	<b>TOM YUM</b> 🌶️ Classic Thai hot & sour soup simmered with lemongrass, galangal, kaffir lime leaves, coriander & mushrooms with a choice of: <b>WHOLE KING PRAWNS</b> 7.90 <b>VEGETABLES &amp; MUSHROOMS</b> 🌿 6.20	
SP2	<b>TOM KHA</b> Milder aromatic coconut soup with galangal, lemongrass, kaffir lime leaves and coconut milk with a choice of: <b>CHICKEN</b> 6.70 <b>VEGETABLES &amp; MUSHROOMS</b> 🌿 6.20	


## GRILLS

G1	<b>GRILLED TAMARIND DUCK BREAST</b> Grilled duck breast in palm sugar & tamarind sauce with sautéed vegetables, topped with fried garlic and shallots	13.80
G2	<b>CHOO CHEE GRILLED CHICKEN</b> 🌶️ Grilled chicken breast in dried red curry sauce with vegetables & finished with coconut milk & kaffir lime leaves	12.60

## FROM THE WOK


WK1	<b>BEEF HOLY BASIL</b> 🌶️ Stir fried beef with aromatic Thai holy basil & green beans, bell peppers, mushrooms	11.80
WK2	<b>GINGER CHICKEN</b> Stir fried chicken with ginger, mushrooms, bell peppers, onions, spring onions	11.50
WK3	<b>CRISPY SEABASS IN AROMATIC SPICES</b> 🌶️ Seabass fillet stir fried with aromatic Thai herbs, chilli, green beans, mushrooms, fresh peppercorns & holy basil leaves	13.80
WK4	<b>CHICKEN CASHEW NUTS</b> Stir fried chicken with cashew nuts, bell peppers, onions, mushrooms & spring onions	11.80
WK5	<b>DRUNKEN MONKFISH</b> 🌶️ Stir fried crispy monk fish with pepper, chilli, garlic, cherry tomatoes, bell peppers, mushrooms, green beans & holy basil	15.20
WK6	<b>TAMARIND WHOLE KING PRAWNS</b> Deep fried whole king prawns & vegetables stir fried in tamarind sauce topped with fried garlic and shallots	14.20
WK7	<b>TOFU CASHEW NUTS</b> Fried tofu stir fried with cashew nuts, bell peppers, onions, mushrooms & spring onions	10.90
WK8	<b>VEGETABLES &amp; TOFU</b> 🌿 Stir fried exotic vegetables and tofu in oyster sauce	10.90

## CURRIES

**C1 GREEN CURRY**   
Using freshly made green curry paste with aubergine, butternut squash, courgettes & sweet basil leaves with a choice of:

<b>BEEF</b>	<b>11.80</b>	<b>CHICKEN</b>	<b>11.50</b>
<b>KING PRAWNS</b>	<b>12.60</b>	<b>VEGETABLES</b>	<b>10.90</b>


**& TOFU** 

**C2 RED CURRY**   
Using freshly made red curry paste with aubergine, butternut squash, courgettes & sweet basil leaves with a choice of:

<b>BEEF</b>	<b>11.80</b>	<b>CHICKEN</b>	<b>11.50</b>
<b>KING PRAWNS</b>	<b>12.60</b>	<b>VEGETABLES</b>	<b>10.90</b>

**& TOFU** 

## SPECIAL CURRIES

**C3 CHOO CHEE (king of red curry)**   
A richer red curry for seafood, flavoured with fingerroots, kaffir lime leaves & finished with coconut cream with a choice of:

<b>MONKFISH</b>	<b>15.20</b>	<b>SEABASS</b>	<b>13.80</b>
<b>SALMON</b>	<b>13.40</b>	<b>WHOLE KING</b>	<b>14.20</b>
		<b>PRAWNS</b>	

**C4 CHICKEN MASSAMAN** **11.90**  
Slow cooked chicken in milder massaman curry with potatoes, topped with fried shallots & toasted cashews

**C5 DUCK RED CURRY**   
Roasted duck in red curry with pineapple, cherry tomato, finger roots, kaffir lime leaves and sweet basil **12.40**

**C6 KING PRAWN & PINEAPPLE RED CURRY**   
King prawns in red curry with pineapple, finger roots & sweet basil **12.80**

## NOODLES & RICE

**R2 PHAD THAI**  
Thai rice noodles stir fried with shallots, dried radish, fried tofu, ground peanuts, Chinese chives, egg & tamarind sauce with a choice of:

<b>KING PRAWNS &amp; DRIED SHRIMP</b>	<b>12.80</b>
<b>CHICKEN</b>	<b>11.80</b>
<b>VEGETABLES &amp; TOFU</b> 	<b>11.40</b>

**R3 THAI FRIED RICE**  
Fried rice with vegetables & egg, seasoned with soya sauce with choice of:

<b>CHICKEN</b>	<b>11.80</b>
<b>KING PRAWNS</b>	<b>12.60</b>

## SIDES

<b>SD1 STEAMED THAI JASMINE RICE</b>	<b>2.95</b>
<b>SD2 STEAMED COCONUT RICE</b>	<b>3.40</b>
<b>SD3 EGG FRIED RICE</b>	<b>3.20</b>
<b>SD4 STEAMED THAI STICKY RICE</b>	<b>3.40</b>
<b>SD5 FRENCH FRIES</b>	<b>3.20</b>
<b>SD6 STIR FRIED EGG NOODLES</b> with beansprouts & spring onions	<b>5.80</b>
<b>SD7 THAI PRAWN CRACKERS</b>	<b>3.20</b>

## DESSERT

**D1 MANGO STICKY RICE** **5.50**  
Fresh mango with Thai glutinous rice & coconut cream

 vegetarian  mild spice  spicy

Further information regarding food allergens and dietary requirements is available upon request. Dishes may contain traces of nuts. Prices include VAT.

# THAI LEMONGRASS

## TAKEAWAY MENU

COLLECTION ONLY  
Tel: 0131 229 2225

DELIVERY AVAILABLE ON



40 - 41 Bruntsfield Place  
Edinburgh EH10 4HJ

Tuesday - Friday  
12:00 - 15:00  
17:00 - 23:00

Saturday & Sunday  
12:00 - 23:00

Monday  
Closed

[www.thailemongrass.net](http://www.thailemongrass.net)