



## SAWADEE!

At home, Thais will always offer a warm welcome, usually with a cool drink to dampen the summer heat – a fresh young coconut is a refreshing start. This is the hallmark of Thai hospitality.

This genuine warmth extends to food, where every aroma and subtle flavour is welcomed with sensual excitement. The perfect meal should contain a balance of flavours; sweet, sour, hot, salty and bitter.

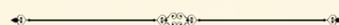
Two or more of these flavours will often be subtly blended to create one dish, and ample rice always accompanies the meal. There is also a soup, a curry, steamed or grilled fish or meat, and a salad. Ice-cool beer is a natural accompaniment to Thai dishes – try an imported Thai Singha beer or other light imported brews.

# THAI BANQUET A

FOR 2-3 PEOPLE £22.80 PER HEAD

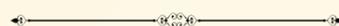
## MIXED STARTER

Spring roll,  
Thai fish cakes and chicken satay



## SALAD

Grilled rib-eye in Teriyaki sauce served with mixed salad  
*Nuea Yang "Rib Eye" Kub Nam Pueng*



## MAIN COURSES

(each person can choose any one of the following dishes)

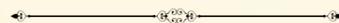
Crispy monkfish with red curry sauce  
*Pla Monk Phad Prik Khing*

Stir fried duck with basil leaves, straw mushrooms,  
peppers and red chilli  
*Ped Phad Bai Kra-Prao*

Stir fried prawns and scallops with straw mushrooms,  
broccoli in oyster sauce  
*Goong Kub Hoi Shell Phad Broccoli*

Grilled sliced chicken breast with red curry sauce  
*Ok-Gai Yang Rad Prik Gaeng*

Thai style stir fried rice noodles with fresh prawn, dry shrimp,  
shallot and bean sprout  
*Phad Thai Goong Sod*



Steamed Fragrant Rice

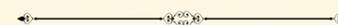
A discretionary 10% service charge will be added to the bill of parties of 8 or above;  
Further information regarding food allergens is available upon request; please ask your server.

# THAI BANQUET B

FOR 4-8 OR MORE PEOPLE £24.50 PER HEAD

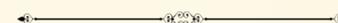
## MIXED STARTER

Chicken satay  
Fish cake, spare ribs, spring roll



## SALAD

Grilled sirloin slices flavoured with mint  
and coriander tossed in a lime and chilli dressing  
*Yam Nuea Yang*



## MAIN COURSES

(each person can choose any one of the following dishes)

Whole jumbo king prawns steamed with lemongrass, white wine,  
lime juice and fresh coriander served with a chilli dip  
*Goong Nung*

Deep fried fresh salmon in green mango salad with  
lemongrass and roast chilli paste  
*Ph-la Pla Salmon*

Stir fried duck with basil leaves, straw mushrooms,  
peppers and red chilli  
*Ped Phad Bai Kra-Prao*

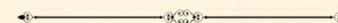
Stir fried prawns and scallops with straw mushrooms,  
asparagus in oyster sauce  
*Nor Mai Farang Phad Goong Hoi Shell*

Chicken green curry with sweet basil, aubergines, and  
straw mushroom  
*Gaeng Kiew-wan Gai*

Grilled sliced chicken breast with red curry sauce  
*Ok-Gai Yang Rad Prik Gaeng*

Crispy monkfish with red curry sauce  
*Pla Monk Phad Prik Khing*

Thai style stir fried noodle with fresh prawn, dry shrimp,  
shallot and bean sprout  
*Phad Thai Goong Sod*



Steamed Fragrant Rice

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## APPETISERS

A1	Deep-fried fish cakes with sweet chilli and cucumber sauce <i>Tod Mun Pla</i>	£6.50
A2	Deep-fried prawn cakes wrapped in seaweed with plum sauce <i>Tod Mun Goong Hor Sa-rai</i>	£6.50
A3	Deep-fried homemade chicken spring rolls served with plum sauce <i>Poh-pia Tod</i>	£5.95
A4	Deep fried pork with kaffir lime leaves, coriander, accompanied with freshly prepared Thai mayonnaise <i>Moo Thod Bai Ma-good</i>	£6.25
A5	Deep-fried pork spare ribs served with plum sauce <i>See-Klong Moo Tod Kra-Tiam Prik Thai</i>	£6.95
A6	Deep-fried chicken wrapped in pandanas leaves with ginger sesame syrup and fresh coriander <i>Gai Hor Bai Toey</i>	£6.95
A7	Grilled chicken satay with peanut sauce skewered on bamboo sticks <i>Satay Gai</i>	£6.25
A8	Grilled pork neck with chilli sauce, coriander served with kaffir lime leaves, shallot and tamarind juice <i>Kaw Moo Yang</i>	£7.25
A9	Deep fried whole king prawn and mixed vegetables with Kikkoman sauce <i>Goong Tempura</i>	£8.50
A10	Deep fried homemade king prawn roll <i>Poh-Pia Goong</i>	£6.50
MS1	Thai Sampler Chicken satay, fish cakes, grilled pork neck, spring rolls and prawn cake wrapped with seaweed (for a minimum order of 2 persons)	£8.50 per person

## SOUPS

SP1	Prawn or seafood classical Thai hot and sour soup with lemongrass and kaffir lime leaves <i>Tom Yum Goong or Ta-lay</i>	£6.95
SP2	Chicken classical Thai hot and sour soup with lemongrass and kaffir lime leaves <i>Tom Yum Gai</i>	£5.95
SP3	Chicken and mushroom soup in a rich coconut milk with lemongrass and kaffir lime leaves <i>Tom Kar Gai</i>	£5.95
SP4	Clear vegetable soup with seaweed, minced pork, straw mushroom, spring onion and Chinese cabbage <i>Kaeng Jued Sa-Rai</i>	£5.50

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## CHEF'S RECOMMENDATIONS

CR1	Crispy sea bass or sea bream fillet sautéed with spicy sweet and sour sauce and sour sauce and mixed Thai herbs <i>Pla Krapong Rad Prik</i>	£16.50
CR2	Grilled sirloin slices flavoured with mint and coriander, tossed in a lime and chilli dressing <i>Yam Nuea Yang</i>	£12.95
CR3	Stir fried duck with basil leaves, straw mushrooms, peppers and red chilli <i>Ped Phad Bai Kra-prao</i>	£12.75
CR4	Deep-fried whole snapper served with green mango salad <i>Ph-la Pla Kra-pong Daeng</i>	£16.95
CR5	Fresh salmon in a dry curry cooked with coconut cream and lime leaves <i>Chu Chi Pla Salmon</i>	£12.50
CR6	Crispy monkfish with red curry sauce <i>Pla Monk Phad Prik Khing</i>	£14.75
CR7	Grilled sliced chicken breast with red curry sauce Ok-Gai Yang Rad Prik Gaeng	£ 12.95
CR8	A typical Mussaman Thai curry in a mild coconut flavored with sweet potatoes, shallots and crispy onions	
	Chicken	£11.50
	Lamb shank	£15.50

## THAI SALADS

SL1	Hot and spicy seafood salad with lemongrass, shallot, red chilli and fresh coriander <i>Yam Talay Ta-krai Hom</i>	£11.50
SL2	Hot and spicy grilled pork with mint and coriander tossed in lime and chilli dressing <i>Yam Moo Yang</i>	£9.95
SL3	Hot and spicy minced pork salad with glass noodles, straw mushrooms, dry shrimp and red chilli <i>Yam Woon Sen</i>	£9.50
SL4	Deep fried savoury prawns in green mango salad with lemongrass and roast chilli paste <i>Ph-la Goong</i>	£11.95
SL5	Deep fried fresh salmon in green mango salad with lemongrass and roast chilli paste <i>Ph-la Pla Salmon</i>	£10.50

## SEAFOOD

! SF1	Steamed whole sea bass with fresh coriander, lemongrass and lime juice <i>Pla Ka Pong Nung Ma Nao</i>	£16.95
SF2	Deep fried fresh whole snapper with krachai, spinach, mushroom and spicy sauce <i>Pla Kra-Pong Daeng Phad Cha</i>	£16.95
SF3	Sautéed monkfish, prawns or scallops with straw mushrooms, coconut cream and a blend of spices <i>Pla Monk or Goong or Hoi Shell Phad Pong Kari</i>	£14.75
! SF4	Sautéed monkfish, prawns or scallops with straw mushrooms and peppers in roast chilli paste <i>Pla Monk or Goong or Hoi Shell Phad Nam Prik Pao</i>	£14.75
SF5	Sautéed sweet and sour monkfish, prawns or scallops with cucumber, straw mushrooms and peppers <i>Pla Monk or Goong or Hoi Shell Phad Pried Wan</i>	£14.75
! SF6	Sautéed monkfish, prawn or scallops with straw mushrooms, peppers and sweet basil leaves <i>Pla Monk or Goong or Hoi Shell Phad Bai Kra-Prao</i>	£14.75
SF7	Whole jumbo king prawns steamed with lemongrass, white wine, lime juice and fresh coriander served with a chilli dip <i>Goong Nung</i>	£15.50
SF8	Whole jumbo king prawns on bed of glass noodles, garlic, coriander, black pepper, spring onion, sesame oil <i>Kung Ob Vunsean</i>	£15.50
! SF9	Deep fried fresh whole sea bass with crispy basil leaves <i>Pla Kra-Pong Kao Phad Bai Kra-Prao Krob</i>	£16.95

## GRILLED

G1	Grilled duck breast with orange sauce served with shiitake mushroom, Thai style <i>Ok-Ped Yang Kab Hed-Hom</i>	£14.50
G2	Grilled chicken breast with bell pepper sauce and served with Caesar salad <i>Ok-Gai Yang Kab Prik Ra-kang</i>	£13.50
G3	Grilled sirloin steaks with kaffir lime leaves, shallot and tamarind juice <i>Nuea "Sirloin" Yang Nam Jim Jaew</i>	£15.50

## CURRY

! C1	Roast duck curry with tomatoes and pineapple in coconut milk and Thai herbs <i>Gaeng Phed Ped Yang</i>	£11.95
! C2	Chicken or pork pa-nang dry red curry cooked with coconut cream and lime leaves <i>Pa-nang Gai or Moo</i>	£11.25
!! C3	Chicken or pork in authentic Thai red curry <i>Gaeng Pah Gai or Moo</i>	£11.25
! C4	Sautéed whole jumbo king prawns in a dry curry cooked with coconut cream and lime leaves <i>Chu Chi Goong</i>	£14.95
! C5	Fresh monkfish in a dry curry cooked with coconut cream and lime leaves <i>Chu Chi Pla Monk</i>	£14.95
! C6	Prawn green curry with sweet basil, aubergines and courgettes <i>Gaeng Kiew-wan Goong</i>	£13.95
! C7	Chicken, pork or beef green curry with sweet basil, aubergines and courgettes <i>Gaeng Kiew-wan Gai or Moo or Nuea</i>	£11.25
! C8	Seafood Pa-Nang in red curry and lime leaves <i>Pa-Nang Ta-Lay</i>	£13.95

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## FROM THE WOK

<b>WK1</b>	Stir fried chicken and dry chilli with straw mushrooms and cashew nuts <i>Gai Phad Med Ma Muang Himma Phan</i>	£11.75
<b>WK2</b>	Stir fried chicken, pork or beef with straw mushrooms in oyster sauce <i>Gai or Moo or Nuea Phad Nam Man Hoi</i>	£11.75
<b>WK3</b>	Stir fried prawns and scallops with straw mushrooms, broccoli in oyster sauce <i>Goong Kub Hoi Shell Phad Broccoli</i>	£13.95
<b>WK4</b>	Stir fried prawns and scallops with straw mushrooms, asparagus in oyster sauce <i>Nor Mai Faranq Phad Goong Hoi Shell</i>	£14.50
<b>WK5</b>	Stir fried roasted duck with roast chilli paste <i>Ped Phad Nam Prik Prao</i>	£12.75
<b>WK6</b>	Stir fried chicken with shredded ginger, straw mushrooms, and spring onion <i>Gai Phad Khing</i>	£11.75
<b>WK7</b>	Stir fried chicken, pork or beef with basil leaves, fresh chilli and peppers <i>Pad Kra-prao Gai or Moo or Nuea</i>	£11.75

## NOODLES AND RICE

<b>R1</b>	Prawns or seafood Thai fried rice <i>Khao Phad Goong or Talay</i>	£12.95
<b>R2</b>	Fresh pineapple fried rice with chicken, prawns, cured pork, cashew-nuts and peppers <i>Kao Ob Sup-pa-rod</i>	£13.50
<b>R3</b>	Thai style stir fried rice noodles with fresh prawn, dry shrimp, shallot and bean sprout <i>Phad Thai Goong Sod</i>	£12.95

## SIDE DISHES

<b>SD1</b>	Stir fried mixed vegetables in oyster sauce <i>Phad Pak Ruam-Mitr</i>	£8.50
<b>SD2</b>	Steamed Fragrant Rice <i>Kao Suay</i>	£2.95
<b>SD3</b>	Egg Fried Rice <i>Kao Pad Khai</i>	£3.25
<b>SD4</b>	French Fries <i>Man Fa-rang Thod</i>	£2.80
<b>SD5</b>	Plain Noodle <i>Sen-Phad</i>	£4.50
<b>SD6</b>	Thai Prawn Cracker <i>Kao Kriab Goong</i>	£2.50

## VEGETARIAN STARTERS

V1	Deep-fried homemade vegetables spring rolls served with plum sauce <i>Poh-Pia Pak Tod</i>	£5.50
V2	Deep-fried mixed vegetables served with Kikkoman sauce <i>Pak Chup Paeng Tod</i>	£5.95
V3	Straw mushrooms classical Thai hot and sour soup <i>Tom Yum Hed</i>	£5.25
V4	Clear vegetables soup with tofu, glass noodles, straw mushrooms, spring onions and Chinese cabbage <i>Gaeng Jued Tao Hoo Sab</i>	£5.95

## VEGETARIAN MAIN COURSES

V5	Mixed vegetables green curry cooked with coconut cream, sweet basil leaves and fresh tofu <i>Gaen Kiew-Wan Jay</i>	£9.50
V6	Deep-fried tofu in dry red curry cooked with coconut cream and lime leaves <i>Chu Chi Tao Hoo</i>	£10.50
V7	Deep-fried tofu served with carrot, corn seed, straw mushrooms in oyster sauce <i>Tao Hoo Song Krueng</i>	£10.50
V8	Stir-fried mixed vegetables and tofu in oyster sauce <i>Phad Pak Ruam-Mitr Jay</i>	£10.25

## DESSERT

D1	Chilled banana with coconut milk, palm sugar and pandanas leaves <i>Kruay Hom Nam Kra Ti</i>	£4.25
D2	Mango sticky rice served with ice cream <i>Khaw Niew Kra Ti</i>	£5.95
D3	Choice of ice cream - coconut ice cream - mango ice cream - vanilla ice cream - sorbet	£3.95

## HOT BEVERAGES

Coffee	£2.50
Cappuccino	£2.70
Espresso	£2.70
Double Espresso	£3.95
Mochaccino	£2.50
Hot Chocolate	£2.50
English Tea	£2.50
Liqueur Coffee	£5.95
Jasmine Tea	£2.50
Green Tea	£2.50

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