



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.

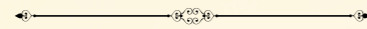
Two or more of these flavours will often be subtly blended to create one dish, and ample rice always accompanies the meal. There is also a soup, a curry, steamed or grilled fish or meat, and a salad. Ice-cool beer is a natural accompaniment to Thai dishes – try an imported Thai Singha beer or other light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

THAI BANQUET I

FOR 2-3 PEOPLE £22.80 PER HEAD

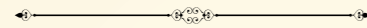
MIXED STARTER

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)

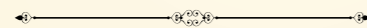
Crispy monkfish with red curry sauce
Pla Monk Phad Prik Khing

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

Stir fried prawns and scallops with 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

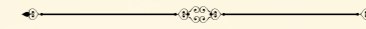
A discretionary 10% service charge will be added to the bill of parties of 8 or above;
Further information regarding food allergens is available upon request; please ask your server.

THAI BANQUET II

FOR 4-8 OR MORE PEOPLE £24.50 PER HEAD

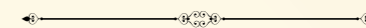
MIXED STARTER

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, mushrooms, peppers and red chilli
Ped Phad Bai Kra-Prao

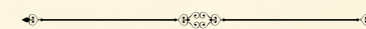
Stir fried prawns and scallops with mushrooms,
asparagus in oyster sauce
Nor Mai Farang Phad Goong Hoi Shell

Chicken green curry with sweet basil, aubergines and 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 sweet chilli 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 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 mixed herbs <i>Pla Krapong Rad Prik</i>	£16.50
CR2	Grilled sirloin slices flavoured with coriander and chilli dressing salad <i>Yam Nuea Yang</i>	£12.95
CR3	Stir fried duck with basil leaves, 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 red curry cooked with coconut cream and lime leaves <i>Chu Chi Pla Salmon</i>	£12.50
CR6	Deep fried monkfish with red curry sauce <i>Pla Monk Phad Prik Khing</i>	£14.75
CR7	Grilled sliced chicken breast with red curry sauce <i>Ok-Gai Yang Rad Prik Gaeng</i>	£12.95

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 coriander 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	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 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 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, mushrooms and peppers <i>Pla Monk or Goong or Hoi Shell Phad Priew Wan</i>	£14.75
! SF6	Sautéed monkfish, prawn or scallops with 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 red curry in red chilli and lime leaves <i>Pa-nang Gai or Moo</i>	£11.25
!! C3	Chicken or pork in jungle 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 red 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 straw mushrooms <i>Gaeng Kiew-wan Goong</i>	£13.95
! C7	Chicken, pork or beef green curry with sweet basil, aubergines and straw mushrooms <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

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

NOODLES AND RICE

R1	Prawns or seafood Thai fried rice <i>Khao Phad Goong or Talay</i>	£12.95
R2	Fresh pineapple fried rice with chicken, prawns, cashew nuts and peppers <i>Kao Ob Sup-pa-rod</i>	£13.50
R3	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

SD1	Stir fried mixed vegetables in oyster sauce <i>Phad Pak Ruam-Mitr</i>	£8.50
SD2	Steamed Fragrant Rice <i>Kao Suay</i>	£2.95
SD3	Egg Fried Rice <i>Kao Pad Khai</i>	£3.25
SD4	French Fries <i>Man Fa-rang Thod</i>	£2.80
SD5	Plain Noodle <i>Sen-Phad</i>	£4.50
SD6	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	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 deep fried 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, mushrooms in oyster sauce <i>Tao Hoo Song Krueng</i>	£10.50
V8	Stir-fried mixed vegetables and tofu in soy 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	Choice of ice cream - coconut ice cream - mango ice cream - vanilla ice cream - sorbet	£3.95
D3	Fresh mango with sticky rice <i>Khaoneaw Mamung</i>	£5.95

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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