

LUNCH MENU

PRICE PER PERSON

1 Course Meal £8.95

2 Course Meal £9.95

MENU INFORMATION

All Main courses (except noodle dishes) include steamed jasmine rice. Meat choices for all dishes come as follows: Chicken, Pork, Beef, Prawn or Seafood [£2 extra]

STARTERS

Satay Gai

Grilled marinated pieces of chicken on bamboo skewers. Served with a spicy peanut sauce and fresh pickled cucumber.

Tod Mun Pla

Traditional spicy fishcakes, blended with red curry paste, green beans and lime leaves.

Served with mixed vegetable pickles, topped with chillies and peanuts.

Gieow Grob

Crispy fried wonton filled with spicy marinated minced chicken. Served with sweet chilli sauce.

Kanom Jeeb Tord

Deep fried dumplings of mince chicken blended with garlic and served with a dark soy sauce.

Poh Pla Tord (V)

Vegetable spring rolls filled with mixed vegetables and clear vermicelli noodles. Served with Thai sweet chilli sauce.

Tord Mun Kaao Phod (V)

Sweetcorn cake mixed with Thai spices. Served with fresh pickles, peanuts and coriander.

Tom Yam Gai

Hot and sour soup, flavoured with lemongrass, coriander, fresh chillies, galangal and lime leaves.

Tom Kha Gai

Similar to the Tom Yam, this soup is made with coconut milk and has a more distinct taste of galangal to mellow the flavour.

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



LUNCH MENU

MAINS

Stir Fry

Pad Priew Wan

Sweet and sour stir fry with onions, peppers, pineapple and cucumber.

Pad Khing

Thai style stir fry using fresh ginger, black mushrooms, spring onions, baby corn, garlic, red and green peppers and fresh chillies.

Pad Gaprow

A classic Thai flavoured stir fry with fresh chillies and Thai holy basil

Noodles

Pad Thai

Stir fried original Thai rice noodles with egg and beansprouts, garnished with ground peanuts and a wedge of lemon.

Pad Keemao

Stir fried rice noodles with fresh chillies, red and green peppers, green beans, bamboo shoots and holy Thai basil leaves.

Pad See-Ew

Stir fried original Thai rice noodles with mixed vegetables in soy sauce

Thai Curry

Gaeng Kieow Wan

Famous Thai green curry cooked with aubergines, bamboo shoots, coconut milk, basil leaves & red and green peppers.

Gaeng Massaman

Thai curry with a muslim influence from the southern region of Thailand. Cooked with coconut milk, potatoes and peanuts.

Panang

Traditional dried red curry cooked in coconut milk with lime leaves, basil leaves, chillies & red and green peppers.

Gaeng Dang

Thai red curry cooked in red curry paste, mixed in coconut milk with aubergines, bamboo shoots, fresh chillies, lime leaves, basil leaves & red and green peppers.

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



PAD THAI FEAST

£22.95 Per Person (minimum of two people)

STARTERS

Satay Gai ♦
Chicken on Bamboo Skewers

Tord Mun Kaao Phod Sweetcorn Cakes

Poh Pia Tord
Spring Rolls

Gieow Grob Chicken Wontons

Mee Grob
Crispy Rice Noodles

MAINS

Moo Pad Priew Wan
Stir-Fried Pork in Sweet & Sour Sauce

Gaeng Kiew Wan Gai ◆◆ Chicken Thai Green Curry

Pad Phak Ruam Stir-Fried Mix Vegetables

Pad Mee Stir-Fried Egg Noodles

Kao PrawPlain Jasmine Rice

DESSERT

Thai Fruit Salad with Ice Cream

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



PAD THAI BANQUET

£24.95 Per Person (minimum of two people)

STARTERS

Satay Gai 🔷

Chicken on Bamboo Skewers

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Poh Pia Tord Spring Rolls

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Ped Sawan
Crispy Duck Wrapped in Pancake Roll

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Tord Mun Pla •

Fish Cakes

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Gieow Grob Chicken Wontons

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Mee Grob
Crispy Rice Noodles

MAINS

Neau Pad Grapow Grob ••

Crispy Beef Stir-Fried

Panang Gai 🔸

Chicken Panang

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Goong Tord Gratiem
Stir-Fried Tiger Prawns with Garlic

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Pad Phak Ruam Stir-Fried Mixed Vegetables

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Pad Thai Noodles

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Kao Praw Plain Jasmine Rice

DESSERT

Thai Fruit Salad with Ice Cream

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



MIXED STARTER

£8.95 Per Person (minimum of two people)

PAD THAI MIXED PLATTER

Satay Gai Chicken on Bamboo Skewers

Goong Hom Pha Crispy Wrapped King Prawns

> Gieow Grob Chicken Wontons

Ped SawanCrispy Duck Wrapped in Pancake Roll

Tord Mun Pla Fish Cakes

Poh Pia Tord Spring Rolls

Mee Grob Crispy Rice Noodles

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



STARTERS

1. Satay Gai £6.45 ◆

Grilled marinated pieces of chicken on bamboo skewers. Served with a spicy peanut sauce and fresh pickled cucumber.

2. Phed Sawan £6.45

Crispy duck wrapped in a pancake roll. Served with salad and rich plum sauce.

3. Gieow Grob £5.45

Crispy fried wonton filled with spicy marinated minced chicken. Served with sweet and chilli sauce.

4. Tod Man Pla £6.45

Spicy fish cakes blended with red Thai curry paste, green beans and lime leaves.

Served with a mixed vegetable pickle, topped with chillies and peanuts.

5. Goong Hom Pha £6.45

Crispy wrapped king prawns. Served with Thai sweet chilli sauce.

6. Kanom Jeeb Tord £5.45

Deep fried dumplings of mince chicken blended with garlic. Served with a dark soy sauce.

7. Poh Pia Tord (V) £5.45

Vegetable spring rolls filled with mixed vegetables and clear vermicelli noodles. Served with Thai sweet chilli sauce.

8. Phak Choobpang Tord (V) £5.45 A Selection of deep fried vegetables in batter. Served with Thai sweet chilli sauce.

9. Tord Mun Kaao Phod (V) £5.45

Sweetcorn cake mixed with Thai spices.
Served with fresh picked peanuts
and coriander.

10. See Krong Moo Nam Dang £6.95

Spare ribs marinated overnight, deep fried and topped with red wine sauce.

11. Mee Grob £4.95

Deep fried crispy rice noodles mixed with sweet and sour sauce.

12. Prawn Crackers £2.95

They are a popular snack in parts of Southeast Asia. Prawn chips are deep fried crackers that are served with Thai sweet chilli sauce.

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



SOUPS

13. Poe Take £7.95 ◆◆◆

This dish (minimum of 2 people)
Hot and sour clear soup, flavoured with
lemongrass, coriander, fresh chillies,
galangal and lime leaves.

14. Tom Yum ◆◆
(Hed) Mushroom £5.50
(Gai) Chicken £5.95
(Goong) Prawn £6.95
(Talay) Mixed Seafood £6.95
Hot and sour clear soup, flavoured with lemongrass, fresh chillies, galangal and lime leaves.

15. Tom Kha ◆◆

(Hed) Mushroom £5.50

(Gai) Chicken £5.95

(Goong) Prawn £6.95

(Talay) Mixed Seafood £6.95

Similar to Tom Yum, this soup is made with coconut milk and has a more distinct taste go galangal to mellow the flavour.

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SALADS

16. Som Tam Thai £8.95 ◆◆

Thai spicy green papaya salad with peanuts, lime juice, and chilli dressing.

17. Laab Gai £6.35 ◆◆

Supreme chicken minced and tossed with fresh mint, lemongrass, galangal and lime leaves with toasted ground rice. The outcome is deliciously refreshing hot and sour salad.

18. Yum Talay £10.95 ◆◆

Spicy mixed seafood salad garnished with chillies, lemongrass and spring onions.

19. Neua Sirloin Naam Tok £14.95 ◆◆

"Yum" is a cooking style unique to Thailand, searing the beef in a 'stock & spice' combination to produce a hot and sour flavour, it is then tossed with a salad of cucumber, tomatoes, coriander, red onion and fresh chillies.

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



PORK

20. Moo Sab Pad Grapow £8.25 ◆◆◆
Stir fried minced pork with fresh chillies and Thai holy basil.

21. Moo Gratiam £8.25

A fresh tasting stir fried pork with garlic, peppers and fresh coriander. Served on a bed of lettuce.

22. Moo Pad Priew Wan £8.25
Stir fried pork in Thai sweet and sour sauce with onions, peppers, pineapple and cucumber.

23. See Krong Moo Naam Dang £10.95
Spicy spare ribs with garlic and onions,
flavoured with red wine sauce.
Served on a bed of lettuce.

CHICKEN

24. Gai Pad Med Mamuang £7.95 Stir fried chicken and cashew nuts with onions, red and green peppers, mushrooms and dry chillies.

25. Gai Pad Priew Wan £7.95
Stir fried chicken in Thai sweet and sour sauce with onions, peppers, pineapple and cucumber.

26. Gai Pad Khing £7.95 •

Thai style stir fried chicken with fresh gingers, black mushrooms, spring onions, baby corns, garlics, red and green peppers and fresh chillies.

27. Gai Gratiam £7.95
Fresh tasting stir fried chicken with garlics, peppers and fresh coriander.
Served on a bed of lettuce.

28. Gai Gaprow £7.95 ◆◆◆
A classic Thai favourite stir fried chicken with fresh chillies and Thai holy basil.

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



BEEF

29. Neua Pad Gaprow Grob £8.55 ◆◆◆
Stir fried crispy beef with fresh chillies,
green beans, onions, red and green
peppers and Thai holy basil.

30. Neua Pad Phrik Thai Dum £8.55
Stir fried beef in black pepper sauce with onions, spring onions, red and green peppers and fresh chillies.

31. Neua Pad Phrik Gang £8.55 ◆◆
Stir fried beef in red curry paste with green beans and fresh chillies.

32. Neua Gratiam £8.55

Fresh tasting stir fried beef with garlic, peppers and fresh coriander.

Served on a bed of lettuce.

DUCK

33. Ped Pad Khing £9.95 ◆

Thai style stir fried roasted duck with gingers, black mushrooms, spring onions, baby corns, garlics, red and green peppers and fresh chillies.

34. Ped Pad Gaprow £9.95 ◆◆◆
Stir fried roasted duck with fresh chillies
and Thai holy basil leaves.

35. Ped Pad Priew Wan £9.95
Stir fried roasted duck in Thai sweet and sour sauce with onions, red and green peppers, tomatoes, pineapples, cucumbers and spring onions.

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



SEAFOOD

36. Talay Pad Gaprow £10.95 ◆◆◆

Stir fried mixed seafood in red curry paste with green beans, fresh chillies and Thai holy basil leaves.

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37. Goong Pad Priew Wan £10.95
Stir fried tiger prawns in Thai sweet and sour sauce with onions, red and green peppers, tomatoes, pineapples, cucumbers and spring onions.

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38. Goong Tord Gratiam £10.95
Fresh tasting stir fried tiger prawns with garlic, peppers and fresh coriander.
Served on a bed of lettuce.

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39. Goong Pad Med Mamuang £10.95
Stir fried tiger prawns and cashew nuts with oyster sauce, onions, mushrooms, pineapples, red and green peppers and dried chillies.

40. Chu Chi Goong £15.95 ◆◆

King prawns with red curry sauce mixed with coconut milk and lime leaves.

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41. Chu Chi Pla Salmon £14.95 ◆◆
Salmon fillet topped with red curry sauce,
coconut milk, fresh chillies, lime leaves
and sweet basil leaves.

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42. Talay Pad Phrik £10.95 ◆◆
Stir fried mixed seafood in red curry paste with green beans and fresh chillies.

43. Pla Lad Phrik £15.95 ◆◆
Deep fried whole sea bass topped
with spicy Thai sweet chilli sauce.

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



GRILLED & SIZZLING

44. Gai Yang £14.95 •

Overnight roasted chicken marinated in garlics, fresh corianders and Thai herbs. Served with spicy Thai sweet chilli sauce.

45. Seua Rong-Hai £16.95 ◆◆

Grilled sirloin steak, sliced thinly and served on a sizzling dish of traditional Thai sauce.

46. Neua Pad Naam Mun Hoi £15.95

Tendered, sliced beef stir fried in oyster sauce with mixed vegetables, garlics and onions, served on a sizzling dish. 47. Phed Makaam £15.95 ◆

Sliced breast of roasted duck in a tamarind sauce served with mixed vegetables on a sizzling dish.

48. Moo Ga Ta Ron £14.95

Grilled pork sliced thinly served on a sizzling dish topped with Thai spicy red wine sauce.

49. Talay Pad Phrik Thai Dum £15.95
Stir fried mixed seafood and mixed vegetables in black pepper sauce served on a sizzling dish.

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



CURRY

50. Gaeng Kieow Wan ◆◆
(Gai) Chicken £8.95 | (Neua) Beef £9.95
(Talay) Mixed Seafood £10.95
Famous Thai green curry cooked with aubergines, bamboo shoots, coconut milk, basil leaves and red and green peppers.

51. Gaeng Pah
(Gai) Chicken £8.95 | (Moo) Pork £8.95
(Neua) Beef £9.95
(Talay) Mixed Seafood £10.95
Thai jungle curry cooked with fresh chillies, aubergines, mushrooms, bamboo shoots, basil leaves, red and green peppers.

52. Gaeng Massaman
(Gai) Chicken £8.95 | (Neua) Beef £9.95
(Kha Gae) Lamb Shank £15.95
Thai curry with a muslim influence from the southern region of Thailand, cooked with coconut milk, potato and peanuts.

53. Panaeng ◆◆ (Gai) Chicken £8.95 | (Neua) Beef £9.95

(Goong) Prawn £10.95
A traditional dried Thai red curry cooked in coconut milk with lime leaves, basil leaves, chillies, red and green peppers.

54. Gaeng Dang ◆◆
(Gai) Chicken £8.95 | (Moo) Pork £8.95
(Neua) Beef £9.95 | (Goong) Prawn £10.95
Thai red curry cooked with aubergines,
bamboo shoots, red curry paste, basil leaves,
coconut milk, and red and green peppers.

55. Gaeng Gari ◆◆
(Gai) Chicken £8.95 | (Goong) Prawn £10.95
Mild yellow curry cooked in coconut milk
with potatoes, onions and cherry tomatoes.

56. Gaeng Phed Ped Yang £10.95 ◆◆
Slices of roasted duck breast cooked in red curry paste with coconut milk, pineapples, cherry tomatoes, basil leaves, chillies and red and green peppers.

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



VEGETABLE

57. Pad Khing Phak £7.25

Stir fried mixed vegetables with gingers, garlics and fresh chillies.

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58. Pad Tuah Ngog Tofu £7.95 Stir fried beansprouts, tofu, in soy sauce, fresh chillies and spring onions.

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59. Pad Phak Ruam £7.25
Stir fried seasonal mixed vegetables in oyster sauce.

60. Pad Broccoli Naam Mun Ho £7.25 Stir fried broccoli with garlics in oyster sauce.

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61. Pad Gaprow Tofu £7.95 •••
Stir fried tofu with fresh chillies and
Thai holy basil leaves.

62. Gaeng Dang Phak £7.95 ◆◆

Famous Thai red curry with vegetables in coconut milk with bamboo shoots, red and green peppers, aubergines and sweet basil leaves.

63. Keang Pah Pak £7.95 ◆◆◆

Famous Thai jungle red curry with mixed vegetables, red and green peppers, aubergines, bamboo shoots and holy basil leaves.

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64. Gaeng Kieow Wan Phak £7.95 ◆◆
Famous Thai green curry with mixed vegetables, red and green peppers, aubergines, bamboo shoots, sweet basil leaves and lime leaves.

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦



RICE

65. Kaao Pad Phak Ruam £7.25
Special stir fried fragrant rice with eggs and seasonal vegetables.

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66. Kaao Pad Sabparod £7.95 Special pineapple fried rice with eggs, cashew nuts, raisins and mixed vegetables.

Fragrant egg fried rice.

67. Kaao Pad Kai £3.10

68. Kaao Ga-Ti £3.10 Steamed coconut rice.

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69. Kaao Nieow £3.50 Steamed sticky rice.

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70. Kaao Suay £2.85 Plain steamed fragrant jasmine rice.



NOODLES

71. Pad Thai (Phak)

Vegetables £7.25

(Gai) Chicken £7.95

(Goong) Prawn £9.95

Stir fried original Thai rice noodles with eggs, beansprouts, garnished with ground peanuts and a wedge of lemon.

72. Pad Mee (Phak)
Vegetables £7.25
(Gai) Chicken £7.95
(Moo) Pork £7.95
(Goong) Prawn £9.95
(Talay) Mixed Seafood £9.95
Stir fried egg noodles with beansprouts and spring onions.

73. Pad Keemao (Phak) ◆◆◆

Vegetables £7.25

(Gai) Chicken £7.95

(Moo) Pork £8.95

(Neua) Beef £8.95

(Goong) Prawn £9.95

(Talay) Mixed Seafood £9.95

Stir fried noodles with fresh chillies, red and green peppers, green beans, bamboo shoots and holy basil leaves.

74. Pad See-lew (Phak)

Vegetables £6.10

(Gai) Chicken £7.95

(Moo) Pork £8.95

(Neua) Beef £8.95

(Goong) Prawn £9.95

(Talay) Mixed Seafood £9.95

Stir fried original Thai rice noodles with mixed vegetables in soy sauce.



DESSERTS

Vanilla Ice Cream £4.95

Strawberry Ice Cream £4.95

Chocolate Ice Cream £4.95

Thai Fruit Salad £5.50

Panda Leaf Pancake £5.50

Bannana Fritters £5.50

New York Cheese Cake £5.50

Chocolate Fudge £5.50

Chilli rating: Mild ♦ Medium ♦ ♦ Hot ♦ ♦ ♦