



Rice

- 115. Khaow suay** £2.95
Steamed Thai fragrant rice.
- 116. Khaow Pad** £2.95
Egg fried rice
- 117. Khaow Pad Pak** £5.50
Vegetable fried rice with baby corn, broccoli, mushrooms, carrots, seasons vegetables and cashew nuts.
- 118. Khaow niew** £3.50
Most northern Thailand food is eaten with this type of rice, which is eaten with the fingers and dipped in to spicy sauces. Served in a traditional Thai basket.
- 119. Thai sabai special fried rice** £8.95
Fragrant Thai rice, fried egg, vegetables and a mixture of chicken, pork and king prawn.

Main Courses Special seafood

- 120. Pla Shu Shi (salmon red curry)** £12.95
Fillet of salmon fried and topped with spicy red curry and coconut milk sauce and lime leaves.
- 121. Pla Sam Lod (3 flavour sea bass)** £14.95
Barbequed sea bass in a sweet and sour and spicy sauce flavoured with tamarind, pickled garlic, shallots and large fresh chilli.
- 122. Pla Lad Prilk** £14.95
Sea bass fried and served in a chilli and tamarind sauce.
- 123. Pla Nang Manow (Sea bass steamed with spicy lemon sauce)** £15.50
Sea bass steamed, garlic, ginger, fresh chilli lemon grass, coriander, mixed vegetables, spring onions.
- 124. Pla Muk Pad Ped (Squid)** £10.95
Choice squid stir fried with garlic, chillies, peppers and basil.
- 125. Pla Muk Pad Katiam Prilk Thai (Garlic squid)** £10.95
Choice squid stir fried with garlic and ground pepper.
- 126. Pad Poh Tak (mixed sea food)** £13.95
Stir fried mixed sea food with chilli, mixed herbs, and fresh Thai basil leaves.
- 127. Phoo Pad Pong Galee (Crab curry)** £13.95
Fresh soft crab, chives and celery, egg, stir fried and served with a rich and aromatic curry sauce.



Vegetarian Starters



- 128. Por Pea Rak Tod (spring rolls)** £4.50
Thai style spring rolls with vegetables and glass noodles served with plum sauce.
- 129. Thai Tempura Jay (Battered vegetables)** £4.50
Mixed vegetables, lightly battered and served with a sweet and sour sauce.
- 130. Tung Tong Pak (golden parcels)** £4.95
Stir fried vegetables wrapped in wonton wrappers and deep fried until crispy and served with chilli or plum sauce.
- 131. Yum Pak (salad)** £4.50
Thai spicy salad with mixed vegetable in a dressing of lime juice, chillies and ground peanuts.
- 132. Som Tam (Thai spicy salad)** £5.95



Vegetarian Soups



- 133. Tom Yum Hed (Mushroom soup)** £4.50
Mushrooms in a hot and sour soup, flavoured with lemon grass, lime leaves and chilli.
- 134. Tom Kha Hed (Mushroom soup)** £4.50
Mushroom soup made from coconut milk and flavoured with lemon grass.
- 135. Kang Jeud Pak** £4.50
Glass noodle soup with vegetables.



Vegetarian Main Courses



- 136. Kaeng Keow Wan Pak (Vegetable Green Curry)** £8.95
Thai green curry with vegetables cooked in coconut milk and flavoured with lemon grass, lime leaves and galangal.
- 137. Pat Pak Roum** £7.95
Stir fried mixed vegetables in oyster or soi sauce.
- 138. Priew Wan Pak** £7.95
Mixed vegetables in a tamarind based sweet and sour sauce.
- 139. Tofu Pad Khing** £7.95
Stir fried tofu with ginger, bean sprouts and black bean sauce.
- 140. Tofu Shu Shi** £8.95
Tofu, deep fried and topped with a spicy sauce made from red curry paste and coconut cream flavoured with lime leaves.
- 141. Tofu Pad Pak** £8.95
Tofu stir fried with a mixture of vegetables with special Thai sauce.



Starters



- 1. Satay chicken** £4.95
Strips of chicken marinated and grilled on a skewer over charcoal, served with peanut sauce and cucumber dip.
- 2. Por Pea Tod** £4.50
Homemade noodle and vegetable spring rolls served with plum sauce or sweet chilli sauce.
- 3. Tord Mun Pla** £4.95
Thai fish cakes served with homemade sauce, topped with ground peanuts. A Thai favourite
- 4. Peeng Kai Yud Sai (Angel Wings)** £4.95
Boneless chicken wings stuffed with mildly spiced minced chicken and glass noodles, deep fried and served with a sweet chilli sauce.
- 5. Pak Tod** £4.50
Mixed vegetables dipped in spicy batter, served with chilli or plum sauce.
- 6. Kai Haw Bai Teoy** £4.95
Aromatic chicken marinated, wrapped in pan dam leaves and deep fried served with plum sauce.
- 7. Crispy Fried Pasta** £4.50
Deep fried pasta skin with minced chicken served with sweet and sour sauce.
- 8. Kanorm Pang Na Kai** £4.95
Marinated minced chicken on toast with sesame seeds, deep fried served with sweet and sour sauce.
- 9. Goong Hom Pha** £5.95
Deep fried marinated king prawns wrapped in wonton pastry, served with chilli or plum sauce.
- 10. Gradoog Moo Tord** £4.95
Pork spare ribs marinated in garlic and pepper, deep fried and served with chilli sauce.
- 11. Goong Shup Pang Tod** £5.95
King prawn in spicy batter, deep fried served with chilli or plum sauce.
- 12. Tung tong** £4.95
Golden parcels of vegetables wrapped in wonton wrappers and deep fried, served with sauce.
- 14. Thai Sabai mixed starter** £11.95, 4 persons £21.95
A selection of the above starters served with the accompanying sauces.



Thai soups



Usually eaten as a starter but can be eaten as a main course for a additional £3.00

Tom Kai

A traditional coconut soup flavoured with lemon grass, lime leaves, fresh chilli, coriander, mushroom and lime juice.

- 15. Kai (Chicken)** £4.95
16. Goong (King prawns) £5.95
17. Talay (mixed seafood) £5.95

Tom Yum

Spicy hot and sour clear or cream soup with mushrooms, lemon grass, lime leaves, fresh chilli, galangal and coriander.

- 18. Kai (Chicken)** £4.95
19. Goong (King prawns) £5.95
20. Talay (mixed seafood) £5.95



Thai Salads



Can be eaten as a starter or main course

- 21. Yum Nau Yang (Thai beef salad)** £7.95
Thin slices of lightly grilled steak flavoured with chilli, lime juice, red onions, mint, spring onions and coriander.
- 22. Yum Moo Yang (Thai pork salad)** £6.95
Thin slices of lightly grilled pork flavoured with chilli, lime juice, red onions, mint, spring onions and coriander.
- 23. Yum Talay (Mixed sea food salad)** £9.50
Mixed seafood salad with a spicy Thai dressing, tomato, mint, ginger, coriander.
- 24. Laab Kai (Chicken mint salad)** £6.50
Minced chicken salad with a spicy Thai dressing, red onion, mint, coriander, spring onion.
- 25. Sum Tam (Thai papa salad)** £5.95
Fresh papa ya with carrot, fine beans, fresh chilli and garlic, lime juice, tomato, fish sauce and ground peanuts.
- 26. Yam Tuna** £6.50
Tuna salad with lime juice, chilli, lemon grass, spring onions, tomato, mint, coriander.



Thai Special Grill



- 27. Tiger steak** £12.95
Sirloin steak grilled flavoured with whisky, black pepper, garlic, special chef sauce.

Main Courses Thai Curry Dishes

Kaneg Keow Wan (Thai Green Curry)

Green curry with coconut milk, peppers, long beans, topped with fresh Thai basil leaves. A traditional Thai favourite.

28. Kai (Chicken)	£8.95
29. Moo (Pork)	£8.95
30. Nau (Beef)	£8.95
31. Goong (King prawn)	£9.95

Kaneg Phed (Thai Red Curry)

Thai red curry with coconut milk, fine beans, Thai eggplant, pepper, with Thai basil leaves. A traditional Thai favourite.

32. Kai (Chicken)	£8.95
33. Moo (Pork)	£8.95
34. Nau (Beef)	£8.95
35. Goong (King prawn)	£9.95

Paraeng (Thai spicy curry)

A strong meat curry with more spices and less coconut milk.

36. Kai (Chicken)	£8.95
37. Moo (Pork)	£8.95
38. Nau (Beef)	£8.95
39. Goong (King prawn)	£9.95

Kaeng galee (yellow curry)

Meat cooked in yellow curry paste and coconut milk with new potato's and Thai herbs.

40. Kai (Chicken)	£8.95
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Kaeng mussaman

A typical southern Thai dish, mild and slightly sweet curry with new potato's, peanuts, onions and coconut milk.

41. Kai (Chicken)	£8.95
42. Moo (Pork)	£8.95
43. Nau (Beef)	£8.95

Kaeng Ped Yang (Duck Red curry)

Roasted duck red curry with coconut milk, pineapple and fresh tomato.

44. Ped (duck)	£9.95
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Jungle curry (clear soup)

Thai red curry soup with mixed vegetables with fresh chilli and Thai basil.

45. Kai (Chicken)	£8.95
46. Moo (Pork)	£8.95
47. Nau (Beef)	£8.95
48. Goong (King prawn)	£9.95

Main Courses Stir Fried Dishes

Katiam Prilk Tai (with garlic)

Stir fried meat in a specail Thai garlic and ground pepper sauce with fresh spring onion.

49. Kai (Chicken)	£7.95
50. Moo (Pork)	£7.95
51. Nau (Beef)	£7.95
52. Goong (King prawn)	£9.95
53. Pla Muk (Squid)	£9.95

Pad Med Mamuang (with Cashew Nuts)

Stir fried meat with roasted cashew nut, onions, fried chilli and spring onion, in a special Thai sauce.

54. Kai (Chicken)	£7.95
55. Moo (Pork)	£7.95
56. Nau (Beef)	£7.95
57. Goong (King prawn)	£9.95
58. Ped (Duck)	£9.95

Pad Khing (with ginger)

Pan fried meat with sautéed ginger, onion, mushroom and spring onion in a special Thai sauce.

59. Kai (Chicken)	£7.95
60. Moo (Pork)	£7.95
61. Nau (Beef)	£7.95
62. Goong (King prawn)	£9.95
63. Ped (Duck)	£9.95

Pad Prilk (with chilli)

Stir fried meat with fresh chilli, garlic green and red peppers and spring onions in a special Thai sauce.

64. Kai (Chicken)	£7.95
65. Moo (Pork)	£7.95
66. Nau (Beef)	£7.95
67. Goong (King prawn)	£9.95
68. Pla Muk (Squid)	£9.95

Pad Prieu Wan (sweet and sour)

Stri fried meat with vegetables and fruit in a special Thai sauce.

69. Kai (Chicken)	£7.95
70. Moo (Pork)	£7.95
71. Nau (Beef)	£7.95
72. Goong (King prawn)	£9.95
73. Ped (Duck)	£9.95

Pad Pak (with vegetables)

Stir fried meat with mixed vegetables in a special sauce.

74. Kai (Chicken)	£7.95
75. Moo (Pork)	£7.95
76. Nau (Beef)	£7.95
77. Goong (King prawn)	£9.95
78. Ped (Duck)	£9.95

Pad Kaprow (Thai Basil)

Stir fried meat with fresh chilli, green and red peppers, basil leaves and garlic.

79. Kai (Chicken)	£7.95
80. Moo (Pork)	£7.95
81. Nau (Beef)	£7.95
82. Goong (King prawn)	£9.95
83. Pla Muk (Squid)	£9.95

Pad Nammun Hog (Oyster sauce)

Stir fried meat, onions and carrot in oyster sauce.

84. Kai (Chicken)	£7.95
85. Moo (Pork)	£7.95
86. Nau (Beef)	£7.95

Pad Ped Suprarot (duck with pineapple)

Sliced roasted duck stir fried with pineapple in a red wine sauce.

87. Ped (Duck)	£9.95
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Noodles

Pat Thai

Thailand's most famous dish. Stir fried noodles with egg, bean sprouts, and ground peanuts.

89. Kai (chicken)	£7.50
90. Moo (Pork)	£7.50
91. Nau (Beef)	£7.50
92. Ped (Duck)	£8.50
93. Goong (King prawn)	£8.50
94. Kaoyteaw Pat Sod (Plane noodles)	£4.50

An alternative to rice. Flat rice noodles in a delicious pat Thai sauce.

Bah Mee Pat

Egg noodles, stir fried with egg, bean sprouts.

95. Kai (chicken)	£7.50
96. Moo (Pork)	£7.50
97. Nau (Beef)	£7.50
98. Ped (Duck)	£8.50
99. Goong (King prawn)	£8.50
100. Goong Pad wunsen	£8.50

Glass noodles, stir fried with egg, bean sprout with king prawns.

101. Thai Sabai special fried noodles	£8.95
Rice noodles ,stir fried with egg, vegetables and a mixture of chicken, pork and king prawn	

102. Kaoyteau Pat Pak (Veg noodles)	£5.95
Flat rice noodles with a mixture of vegetables fried with egg.	

103. Mee Dro	£5.95
Crispy fried noodles with baby prawns served in a sticky sweet and sour sauce.	

104. Mee Pad	£4.50
Rice noodles with soi sauce, spring onions and bean sprouts.	

Pad Sia Eaw

Rice noodles, stir fried with egg, green vegetables and dark soi sauce.

105. Kai (Chicken)	£7.50
106. Moo (Pork)	£7.50
107. Nau (Beef)	£7.50
108. Ped (Duck)	£8.50
109. Goong (King prawn)	£8.50

Pad Kee Maow

Rice noodles stir fried with chilli, onion, basil leaves.

110. Kai (Chicken)	£7.50
111. Moo (Pork)	£7.50
112. Nau (Beef)	£7.50
113. Ped (Duck)	£8.50
114. Goong (King prawn)	£8.50