





## Starter

<b>Thai Prawn Cracker</b>	<b>3.95</b>
<b>A1 Thai Chicken Wings</b> Marinated and deep fried chicken wing in Thai style served with sweet chilli sauce	<b>6.00</b>
<b>A2 *Hoy Op</b> Steam Newzealand Mussle with Thai herbs	<b>7.00</b>
<b>A3 *Yang (Squids or King Prawns)</b> 🌶️ Grilled marinated with a choice of king prawns or squids, served with a seafood sauce.	<b>7.50</b>
<b>A4 Thai Basil Dumplings</b> Steamed pork dumpling, served with a sweet soy sauce.	<b>6.50</b>
<b>1. Thai Basil Starter Selection (extra 9.00pp)</b> 🥜 A selection of starters, suitable for 2 people, contain of chicken satays, pork toasts, spring rolls, prawn rolls, gyoza	<b>18.00</b>
<b>2. Gai Satay</b> 🥜 Marinated strips of barbecue grilled chicken fillets and served with a peanut sauce.	<b>6.50</b>
<b>3. Kanompang Naa Moo</b> Minced pork and sesame on toast, served with a sweet chilli sauce.	<b>6.00</b>
<b>4. Tord Mun Pla</b> Homemade Thai fishcakes made from our recipe of minced fish, blended with green beans, lime leaves, chilli and other spices, Served with a sweet chilli sauce.	<b>7.50</b>
<b>5. Gung Hom Pha</b> Marinated king prawns wrapped in pastry, served with a sweet chilli sauce.	<b>7.00</b>
<b>6. Gung Tempura</b> King prawns and onion rings in a light crispy batter, served with a sweet chilli sauce.	<b>7.00</b>
<b>7. Moo Yang</b> Grilled marinated pork neck on skewer serving with Thai hot and spice Esaan sauce	<b>6.50</b>
<b>8. Pla Muk Tod</b> Marinated lightly battered squids, served with a sweet chilli sauce.	<b>7.50</b>
<b>9. Gradoog Moo</b> Pork spare ribs coated with our own special marinade and cooked until the moat almost falls off the bone.	<b>7.50</b>



## Vegetable Starter

<b>10. Thai Basil Vegetable Starter Selection (extra 8.00pp)</b> 🥜 🌿 A mixed selection of vegetable starters for two people, vegetable in battered, gyoza, sweetcorn cake, vegetable spring rolls, vegetable satay	<b>16.00</b>
<b>11. *Satay Pak</b> 🥜 🌿 Char-grilled vegetables on skewers, served with a peanut sauce.	<b>6.00</b>






- 12. Por Pia Jay**  **6.50**  
Thai spring rolls filled with mixed vegetables and vermicelli, served with a sweet chilli sauce.
- 13. Gyoza Pak**  **6.00**  
Mix vegetables Japanese dumpling and deep-fried until crispy.
- 14. Pak Tord**  **6.00**  
Mixed battered vegetables, served with a sweet chilli sauce.
- 15. Tord Mun Khao Phod**  **6.00**  
Deep-fried sweetcorn, mixed with special batter and served with a sweet chilli sauce

## Soup

Chicken 6.50	King prawns 7.50	Seafood 8.50	Mushrooms 6.50 
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- 16. \*Tom Yum Soup**    
Thai traditional spicy soup with mushrooms in a hot & sour soup, flavored by lemongrass, lime leaves and chilli
- 17. \*Tom Kha Soup**  
A rich and aromatic soup made from fresh cooked mushroom in coconut milk and flavoured with lemongrass, lime leaves and galanga.

## Salad

- 18. \*Som Tam**    (add £3 grilled tiger prawns) **10.00**  
The traditional spicy Thai salad. Shredded vegetables, tomatoes, garlic and chillies are pounded in a stone mortar together with Thai preserves and spices.
- 19. \*Yum Pak**   **6.50**  
Thai spicy salad with mixed vegetables in a lime juice, chillies and fresh coriander dressing
- 20. Crispy Chicken Salad**  (please add chilli picture) **9.50**  
Crispy fried-chicken dressing with a three flavour Thai sauce - sweet, sour and chilli sauce.

## Main Course

### Curry

Chicken / Beef / Pork 11.95	Deep-fried Seabass / Salmon 18.50
Duck / King Prawns 13.95	Vegetable & Tofu 11.95 

#### **M1. Lamb Shank Massaman 25.00**

Slow cooked lamb shank in a rich coconut sauce with peanut, onions and potatoes.

#### **21. \*Gang Khiaw Waan**

Classic Thai green curry with peppers, courgettes and bamboo shoot cooked in coconut milk, flavoured with sweet basil and lime leaves.

#### **22. \*Gang Dang**

Thai red curry with peppers, courgettes and bamboo shoot cooked in coconut milk, flavoured with sweet basil and lime leaves.

#### **23. \*Gang Garee**

Thai yellow curry with potatoes and onions. It is a fairly mild and rich Thai coconut milk.

#### **24. \*Gang Massaman**

Thai Massaman curry is a mild, savory, and slightly sweet curry with peanuts, onions, potatoes and fragrant spice undertones such as cumin, cardamom and cinnamon.

#### **25. \*Panaeng**

A rich and aromatic dried curry made from red curry paste and coconut milk

#### **26. \*Gaeng Pha**


Thai spicy jungle curry with chicken, beef or pork, loads of vegetables without coconut milk

#### **27. \*Gang Phed Ped Yaang**

**13.95**

Roast duck red curry, a rich and spicy dish made from coconut milk and red curry paste, flavoured with pineapple, tomatoes, and sweet basil.

## Stir-Fry

Chicken / Beef / Pork	11.95	Duck / King Prawns	13.95
Vegetable & Tofu 	11.95	Seafood	15.95

### 28. \*Pad Med Mamuang

Stir-fry dish with cashew nuts, mushrooms, onions, green and red peppers.

### 29. \*Pad Khing

Stir-fry dish with pepper, mushrooms, spring onion and ginger.

### 30. \*Pad Graprao

Spicy and aromatic dish, stir-fry with fresh chillies and basil leaves.

### 31. \*Pad Prieu Wan

Stir-fry dish with onions, pepper, cucumber, tomato and pineapple in sweet and sour sauce.

### 32. \*Pad Num Mon Hoy

Stir-fry dish with carrot, broccoli, pepper and oyster sauce

### 33. \*Pad Prik Thai Dum

Stir-fry dish with black pepper, onions, spring onion in chef special sauce

### 34. \*Pad Prik Pao

Stir-fry dish with onion, spring onion, pepper in a light Thai chilli oil.

### 35. Pad Black Bean Sauce

Stir-fry dish with vegetables in a black bean sauce.

## Chefs' recommendation

Our favourite special seafood and meat dishes

### M3 Sleeping Tiger

**19.00**

Marinated and grilled rib-eye 8 oz steak in Thai style in Massaman curry sauce, potatoes, and onions, peanut

### 36. \*Talay Pao

**18.00**

Char-grilled tiger prawns, squid, salmon and mussels, served with a Thai spicy seafood sauce.

### 37. Pla Sam Rod

**18.50**

Deep-fried crispy seabass or salmon in three-flavoured sauce; sweet, sour and spicy. Flavoured with sweet basil, large red chillies and spring onion.

### 38. \*Pla Nueng Manow

**18.50**

Steamed seabass or salmon fillets topped with a lime juice, celery, garlic and chilli sauce.

- 39. \*Pla Paa Zaar** **18.50**  
 Steamed seabass or salmon fillets with ginger, flavoured with spring onion, soy sauce and oyster sauce.
- 40. Pla Prieu Wan** **18.50**  
 Deep-fried crispy seabass or salmon topped with stir-fried onions, peppers, cucumber, tomatoes and pineapple in sweet and sour sauce.
- 41. \*Pad Cha** 🌶️🌶️🌶️  
 Stir-fry dish with vegetables, chilli, green peppercorn and fingerroot in spicy sauce.
- **Deep-fried Seabass / Salmon** **18.50**
  - **\*Seafood** **16.50**
- 42. Ped Makham** **16.00**  
 Deep-fried duck breast, served on crispy rice noodle and topped with a sweet and sour tamarind sauce, sprinkled with sesame seeds
- 43. Weeping Tiger** **20.00**  
 Marinated and grilled rib-eye 8 oz steak in Thai style, accompanied by a hot chilli sauce and vegetables.
- 44. Tiger Waterfall** 🌶️🌶️🌶️ *(please add chilli picture)* **20.00**  
 Marinated and grilled rib-eye 8 oz steak in Thai E-san style with shallots and fresh mints dressing with Thai spicy sauce

## Rice and Noodle Dish

Chicken / Beef / Pork 12.95

King prawns 13.95

Vegetable & Tofu 12.95 

### **M4 Crispy Noodle Curry** 🌶️

*Add £2 extra for this dish*

Combination of red and Massaman curry served with crispy egg noodle, beansprout, spring onion and chilli

### **M5 Prawn & Crispy Chicken Pineapple Fried Rice** 🍍

**13.95**

Thai style pineapple fried rice with combination of 2 kind of meats

### **45. \*Pad Thai**

One of the most famous Thai dishes. Stir-fried noodles with Pad Thai sauce, egg, bean sprouts and vegetables. Served with ground peanut and dry chilli.

### **46. \*Khao Pad**

Stir fried Thai Jasmine rice with egg and vegetables.

## Side Dish

47. Thai Jasmine Rice	3.00
48. Egg fried rice	3.95
49. Thai Sticky rice	3.95
50. Coconut rice	3.95
51. Egg Noodle	5.00
52. Chips	3.50
53. Stir-fried mix vegetable	6.00
54. Stir-fried Broccoli	6.00
55. Salt&Chilli Chips	4.50

## Set Menu

### **Set Menu A (min 2 people)**

**£25 per person**

#### **Thai Basil Starter Selection** 🍌

A selection of starters, contain of chicken satays, pork toasts, vegetable spring rolls, prawn rolls, gyoza

#### **Main**

Thai green curry with chicken 🌶️🌶️

Stir-fried beef with ginger

Mixed vegetables stir-fry

**Thai Jasmine Rice**

### **Set Menu B (min 2 people)**

**£28 per person**

#### **Thai Basil Starter Selection** 🍌

A selection of starters, contain of chicken satays, pork toasts, vegetable spring rolls, prawn rolls, gyoza

#### **Main**

Thai red curry with chicken 🌶️🌶️

Stir fry beef with basil 🌶️🌶️

Sweet sour with king prawns

**Thai Jasmine Rice**



**Set Menu V (min 2 people) **

**£ 25 per person**

**Vegetable mixed starters **

A mixed selection of vegetable starters for two people, vegetable in battered, gyoza, sweetcorn cake, vegetable spring rolls, vegetable satay

**Main**

Thai green curry with mix vegetable  

Stir-fried mixed vegetables

Stir fried tofu with black bean sauce

**Thai Jasmine Rice**