



**THAI BASIL SKIPTON**  
**Authentic Thai Cuisine**

**OPENING TIMES**

**Monday - Closed**

**Lunch - Fri - Sun 12.00 - 2.00pm**

**Dinner - Tue - Sat 5.00 - 10.00pm**

**Sunday 5.00 - 9.00pm**



**10 % Discount**  
**For Take Aways**  
**Collection Only**

**1 CAVENDISH STREET, SKIPTON, NORTH YORKSHIRE, UK, BD23 2AB**

**PHONE : (01756) 700656**

**[www.thaibasil.co.uk](http://www.thaibasil.co.uk)**

**Email : [contact@thaibasil.co.uk](mailto:contact@thaibasil.co.uk)**

## STARTER

**THAI PRAWN CRACKERS 4.95**

**A1. THAI CHICKEN WINGS 7.50**

MARINATED AND DEEPFRIED CHICKEN WINGS IN THAI STYLE SERVED WITH SWEET CHILLI SAUCE.

**A2. HOY OP 8.50**

STEAMED NEWZEALAND MUSSELS WITH THAI HERBS.

**A3. YANG 9.00**

**( SQUIDS OR KING PRAWNS )**

GRILLED AND MARINATED, WITH A CHOICE OF KING PRAWNS OR SQUID, SERVED WITH A SEAFOOD SAUCE.

**A4. THAI BASIL DUMPLINGS 8.00**

STEAMED PORK DUMPLINGS, SERVED WITH A SWEET SOY SAUCE.

**1. THAI BASIL STARTER 22.00**

**SELECTION (EXTRA 11.00PP)** 

A SELECTION OF STARTERS, SUITABLE FOR 2 PEOPLE, CONTAINS OF CHICKEN SATAYS, PORK TOASTS, SPRING ROLLS, PRAWN ROLLS, GYOZAS.

**2. GAI SATAY  8.00**

MARINATED STRIPS OF BARBECUE GRILLED CHICKEN FILLETS, SERVED WITH A PEANUT SAUCE.

**3. KANOMPANG NAA MOO  7.50**

MINCED PORK AND SESAME SEEDS ON TOAST, SERVED WITH A SWEET CHILLI SAUCE.

**4. TORD MUN PLA 9.00**

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.

**5. GUNG HOM PHA 8.50**

MARINATED KING PRAWNS WRAPPED IN PASTRY, SERVED WITH A SWEET CHILLI SAUCE.

**6. GUNG TEMPURA 8.50**

KING PRAWNS AND ONION RINGS IN A LIGHT CRISPY BATTER, SERVED WITH A SWEET CHILLI SAUCE.

**7. MOO YANG 8.00**

GRILLED AND MARINATED PORK NECK ON SKEWERS, SERVED WITH A THAI HOT AND SPICE ESAAN SAUCE.

**8. PLA MUK TOD 9.00**

MARINATED LIGHTLY BATTERED SQUID, SERVED WITH A SWEET CHILLI SAUCE.

**9. GRADOOG MOO 9.00**

PORK SPARE RIBS COATED WITH OUR OWN SPECIAL MARINADE AND COOKED UNTIL THE MEAT ALMOST FALLS OFF THE BONE.

## VEGETABLE STARTER

**10. THAI BASIL VEGETABLE STARTER SELECTION (EXTRA 10.00 PP)  20.00**

A MIXED SELECTION OF VEGETABLE STARTERS FOR TWO PEOPLE, CONTAINS BATTERED VEGETABLES, GYOZAS, SWEETCORN CAKES, VEGETABLE SPRING ROLLS, AND VEGETABLE SATAY.

**11. SATAY PAK  7.50**

CHAR-GRILLED VEGETABLES ON SKEWERS, SERVED WITH A PEANUT SAUCE.

**12. POR PIA JAY 8.00**

THAI SPRING ROLLS FILLED WITH MIXED VEGETABLES AND VERMICELLI, SERVED WITH A SWEET CHILLI SAUCE.

**13. GYOZA PAK 7.50**

MIX VEGETABLE JAPANESE DUMPLINGS, DEEPFRIED UNTIL CRISPY.

**14. PAK TORD 7.00**

MIXED BATTERED VEGETABLES, SERVED WITH A SWEET CHILLI SAUCE.

**15. TORD MUN KHAO PHOD 7.50**

DEEP-FRIED SWEETCORN, MIXED WITH SPECIAL BATTER AND SERVED WITH A SWEET CHILLI SAUCE.

## SOUP

<b>CHICKEN</b>	<b>7.50</b>	<b>SEAFOOD</b>	<b>9.50</b>
<b>KING PRAWNS</b>	<b>8.50</b>	<b>MUSHROOMS</b>	<b>7.00</b>

**16. TOM YUM SOUP **

THAI TRADITIONAL SPICY SOUP WITH MUSHROOMS, IN A HOT & SOUR SOUP, FLAVORED BY LEMONGRASS, LIME LEAVES, CHILLI AND COCONUT MILK.

**17. TOM KHA SOUP**

A RICH AND AROMATIC SOUP MADE FROM FRESH COOKED MUSHROOMS IN COCONUT MILK AND FLAVOURED WITH LEMONGRASS, LIME LEAVES AND GALANGAL.

## SALAD

**18. SOM TAM   10.50**  
**(ADDED £3 FOR GRILLED TIGER PRAWNS)**

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  9.00**

THAI SPICY SALAD WITH MIXED VEGETABLES IN LIME JUICE, CHILLIES AND FRESH CORIANDER DRESSING.

**20. CRISPY CHICKEN SALAD  10.95**

BATTERED AND FRIED CHICKEN, MIXED WITH A THREE FLAVOUR THAI SAUCE - SWEET, SOUR AND CHILLI SAUCE.

## CURRY

CHICKEN / PORK	13.95
DUCK / KING PRAWNS / BEEF	15.50
DEEP-FRIED SEABASS / SALMON	19.50
VEGETABLE & TOFU	13.50

### M1. LAMB SHANK MASSAMAN 26.95

SLOW COOKED LAMB SHANK IN A RICH COCONUT SAUCE WITH PEANUTS, ONIONS AND POTATOES.

### 21. GANG KHIAW WAAN

CLASSIC THAI GREEN CURRY WITH PEPPERS, COURGETTES AND BAMBOO SHOOTS, COOKED IN COCONUT MILK, FLAVOURED WITH SWEET BASIL AND LIME LEAVES.

### 22. GANG DANG

THAI RED CURRY WITH PEPPERS, COURGETTES AND BAMBOO SHOOTS, 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 CURRY, WITH 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, CARDAMON AND CINNAMON.

### 25. PANAENG

A RICH AND AROMATIC DRIED CURRY MADE FROM RED CURRY PASTE AND COCONUT MILK

### 26. GANG PHA

THAI SPICY JUNGLE CURRY WITH CHICKEN, BEEF OR PORK, LOADS OF VEGETABLES IN A THIN BROTH, WITHOUT COCONUT MILK.

### 27. GANG PHED PED YAANG 15.50

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 / PORK	13.95
DUCK / KING PRAWNS / BEEF	15.50
VEGETABLE & TOFU	13.50

### 28. PAD MED MAMUANG

STIR-FRY DISH WITH CASHEW NUTS, MUSHROOMS, ONIONS, GREEN AND RED PEPPERS.

### 29. PAD KHING

STIR-FRY DISH WITH PEPPERS, MUSHROOMS, ONION, SPRING ONION AND GINGER.

### 30. PAD GRAPRAO

SPICY AND AROMATIC DISH, STIR-FRIED WITH ONION, PEPPER, FRESH CHILLIES AND BASIL LEAVES.

### 31. PAD PRIEW WAN

STIR-FRY DISH WITH ONIONS, PEPPERS, CUCUMBER, TOMATO AND PINEAPPLE IN A SWEET AND SOUR SAUCE. ( BATTERED CHICKEN, PORK, KING PRAWNS )

### 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'S SPECIAL SAUCE.

### 34. PAD PRIK PAO

STIR-FRY DISH WITH ONION, SPRING ONION AND PEPPERS, IN A LIGHT THAI CHILLI OIL.

### 35. PAD BLACK BEAN SAUCE

STIR-FRY DISH WITH VEGETABLES IN A BLACK BEAN SAUCE.

## CHEFS' RECOMMENDATIONS

### OUR FAVOURITE SPECIAL SEAFOOD AND MEAT DISHES

### M3 SLEEPING TIGER 26.95

MARINATED AND GRILLED RIB-EYE 8 OZ STEAK IN THAI STYLE MASSAMAN CURRY SAUCE, POTATOES AND ONIONS, WITH PEANUTS.

### 36. TALAY PAO 24.50

CHAR-GRILLED TIGER PRAWNS, SQUID, SALMON AND MUSSELS, SERVED WITH A THAI SPICY SEAFOOD SAUCE.

### 37. PLA SAM ROD 19.50

DEEP-FRIED BATTERED SEABASS OR SALMON IN A THREE-FLAVOURED SAUCE : SWEET, SOUR AND SPICY. FLAVOURED WITH SWEET BASIL, LARGE RED CHILLIES, AND SPRING ONION.

### 38. PLA NUENG MANOW 19.50

STEAMED SEABASS OR SALMON FILLETS TOPPED WITH LIME JUICE, CELERY, GARLIC AND CHILLI SAUCE.

### 39. PLA NUENG SE-EW 19.50

STEAMED SEABASS OR SALMON FILLETS WITH GINGER, CELERY, FLAVOURED WITH SPRING ONION, SOY SAUCE AND OYSTER SAUCE.

### 40. PLA PRIEW WAN 19.50

DEEP-FRIED BATTERED SEABASS OR SALMON TOPPED WITH STIR-FRIED ONIONS, PEPPERS, CUCUMBER, TOMATOES AND PINEAPPLE IN A SWEET AND SOUR SAUCE.

### 41. PAD CHA

STIR-FRY DISH WITH VEGETABLES, CHILLI, GREEN PEPPERCORN AND FINGERROOT IN A SPICY SAUCE.

- DEEP-FRIED BATTERED SEABASS/ SALMON 20.00
- SEAFOOD 19.00

### 42. PED MAKHAM 19.95

DEEP-FRIED DUCK BREAST, SERVED ON CRISPY RICE NOODLES AND TOPPED WITH A SWEET AND SOUR TAMARIND SAUCE, SPRINKLED WITH SESAME SEEDS.

### 43. WEEPING TIGER 25.95

MARINATED AND GRILLED RIB-EYE 8 OZ STEAK IN A THAI STYLE, ACCOMPANIED BY A HOT CHILLI SAUCE AND VEGETABLES.

### 44. TIGER WATERFALL 25.95

MARINATED AND GRILLED RIB-EYE 8 OZ STEAK IN A THAI E-SAN STYLE WITH SHALLOTS AND FRESH MINT, SPICY SAUCE. TOSSED IN THE COLD SPICY SAUCE.

## RICE AND NOODLE DISH

CHICKEN / PORK	13.95
KING PRAWNS / BEEF	15.50
VEGETABLE & TOFU	13.50

### M4. CRISPY NOODLE CURRY ( ADD £2 EXTRA FOR THIS DISH )

COMBINATION OF RED AND MASSAMAN CURRY SERVED WITH CRISPY EGG NOODLES, BEANSPROUTS, SPRING ONION AND CHILLI.

### M5. PRAWN AND PINEAPPLE FRIED RICE WITH CRISPY CHICKEN 15.95

THAI STYLE PINEAPPLE FRIED RICE WITH PRAWNS, SERVED WITH CRISPY CHICKEN .

### 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 PEANUTS.

### 46. KHAO PAD

STIR FRIED THAI JASMINE RICE WITH EGG AND VEGETABLES.

## SIDE DISH

47. THAI JASMINE RICE	3.80
48. EGG FRIED RICE	4.45
49. THAI STICKY RICE	4.45
50. COCONUT RICE	4.45
51. EGG NOODLE	5.50
52. CHIPS	4.45
53. STIR-FRIED MIX VEGETABLES	7.00
54. STIR-FRIED BROCCOLI	7.00

### Allergy Advice

Please note: our dishes are prepared in area where allergenic ingredients are present so we cannot guarantee that dishes are 100% free of these ingredients.

Some dishes may contain traces of nuts, wheat, gluten or other allergenic ingredients. For more details, please ask the staff before placing your order.


## SET MENU

### SET MENU A ( MIN 2 PEOPLE ) £27 PER PERSON

#### THAI BASIL STARTER SELECTION

A SELECTION OF STARTERS, CONTAINS OF CHICKEN SATAYS, PORK TOASTS, VEGETABLE SPRING ROLLS, PRAWN ROLLS, GYOZAS.

#### MAIN



- THAI GREEN CURRY WITH CHICKEN 
- STIR-FRIED BEEF WITH GINGER
- MIXED VEGETABLES STIR-FRY
- THAI JASMINE RICE

### SET MENU B ( MIN 2 PEOPLE ) £29 PER PERSON

#### THAI BASIL STARTER SELECTION

A SELECTION OF STARTERS, CONTAINS OF CHICKEN SATAYS, PORK TOASTS, VEGETABLE SPRING ROLLS, PRAWN ROLLS, GYOZAS.

#### MAIN


- THAI RED CURRY WITH CHICKEN 
- STIR FRIED BEEF WITH BASIL 
- SWEET AND SOUR WITH KING PRAWNS
- THAI JASMINE RICE

### SET MENU V ( MIN 2 PEOPLE ) £26 PER PERSON

#### VEGETABLE MIXED STARTER

A MIXED SELECTION OF VEGETABLE STARTERS FOR TWO PEOPLE, BATTERED VEGETABLES , GYOZAS, SWEETCORN CAKES, VEGETABLE SPRING ROLLS, VEGETABLE SATAY.

#### MAIN

- THAI GREEN CURRY WITH MIXED VEGETABLES 
- STIR-FRIED MIXED VEGETABLES
- STIR FRIED TOFU WITH BLACK BEAN SAUCE
- THAI JASMINE RICE

Hot 

Medium hot 

Very hot 

Contains nuts 