

Appetizers

Thai Mixed Combination Starters <i>(Minimum of two: price per person)</i> <i>Chef's selection of five delicacies of the day.</i>	£8.00
1 Satay Gai <i>Marinated chicken barbecued on bamboo skewers served with a mildly spiced peanut sauce.</i>	£6.50
2 Se Krong Moo Yang <i>Marinated pork spare ribs in Thai spices and honey.</i>	£6.50
3 Peek Gai Krob <i>Marinated chicken wings with crushed garlic and Thai sauce and then deep fried until golden brown.</i>	£6.50
4 Ka Nom Cheeb <i>Thai style steamed dumpling with minced prawns, Pork, drizzle with soya sauce and top with garlic.</i>	£6.50
5 Poa Pia Moo <i>Pork with vegetables wrapped in crispy pastry served with sweet chilli sauce.</i>	£6.50
6 Ga Ree Puff <i>Marinated chicken in a lightly curry flavour spices, wrapped in a puff pastry.</i>	£6.80
7 Tod Mun Pla <i>Thai fish cakes served with mildly hot and sweet dip, topped with crushed peanuts.</i>	£6.80
8 Khanom Pang Na Goong <i>Minced prawns on toast dusted with sesame seeds.</i>	£6.80
9 Goong Kao <i>Crystal Tiger King prawns in chefs special sauce, served on a bed of mixed salad.</i>	£8.95
10 Salt and Pepper Tiger King Prawns	£8.95
11 Pla Muek Gra Tiem <i>Squid in garlic butter, served on a bed of salad.</i>	£7.50
12 Gram Poo Yud Sai (2) <i>Stuffed crab claws with minced prawns.</i>	£7.50
13 Geaw Za Phak (v) <i>Fried dumpling, stuff with mixture of vegetables.</i>	£6.50
14 Hed Gra Tiem (v) <i>Mushrooms in garlic butter, served on a bed of salad.</i>	£6.50
15 Thai Prawn Crackers	£2.70

Soups

20 Tom Yum Goong <i>Tiger prawns in a spicy hot and sour soup with mushrooms.</i>	£5.80
21 Tom Yum Gai <i>Slices of chicken in a spicy hot and sour soup with mushrooms.</i>	£5.50
22 Tom Kha Gai <i>Slices of chicken in coconut milk and galangale soup.</i>	£5.50
23 Tom Yum Hed (v) <i>Spicy hot and sour soup with mushrooms.</i>	£5.50
24 Soft Bean Curd with Seaweed in clear soup (v)	£5.50

Yum Yum Dishes (Thai Salad)

30 Yum Nue <i>Beef salad combined with lime juice, tomato, Cucumber, fresh chillies and coriander.</i>	£8.50
31 Lab Moo <i>Spicy minced pork salad combined with lime juice, red onions, coriander and chillies.</i>	£8.50
32 Lab Hed (v) <i>Mushrooms salad in a Thai hot and spicy dressing with red onions, coriander and chillies.</i>	£8.50

Beef Dishes

40 Nue Yang (weeping Tiger) <i>Marinated 8 oz Rump steak in garlic and Coriander, grilled and accompany with a Thai spicy dip.</i>	£12.00
41 Nue Gra Tiem <i>Sliced 8 oz Rump steak with garlic and ground pepper.</i>	£12.00
42 Nue Gra Prow <i>Slices of beef stir fried with fresh chillies and Thai basil leaves.</i>	£8.50
43 Nue Nam Mun Hoi <i>Slices of beef stir fried in oyster sauce.</i>	£8.50

Chicken Dishes

50 Gai Gra Prow <i>Slices of chicken stir fried with fresh chillies and Thai basil leaves.</i>	£8.50
51 Gai Him Ma Phan <i>Slices of chicken stir fried with cashew nuts and dry chillies.</i>	£8.50
52 Gai Pad Khing <i>Slices of chicken stir fried with ginger, mushrooms and spring onions.</i>	£8.50
53 Gai Gra Tiem <i>Slices of chicken stir fried with garlic and ground pepper.</i>	£8.50
54 Gai Preaw Wan <i>Slices of chicken stir fried in Thai style sweet and sour sauce and vegetables.</i>	£8.50

Duck Dishes

60 Ped Yang Nam Phueng <i>Slices of Roasted duck breast on a bed of Chinese leaves, drizzle with honey sauce.</i>	£9.00
61 Ped Ma Kham <i>Slices of Roasted duck breast with broccoli in tamarind sauce.</i>	£9.00

Lamb Dishes

70 Gae <i>Slow cooked aromatic five spices of lamb served with iceberg lettuce.</i>	£12.00
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Curry Dishes

Choose your own curry base and then your meat or prawns

Beef or Chicken	£9.00
Duck or Tiger Prawns	£9.50
Mixed Vegetables (v)	£9.00

»»» Extremely Hot / »» Very Hot / » Medium Hot / » Mild

80 Thai Green Curry <i>(with Thai herbs and spices in coconut cream) »»</i>	
81 Thai Red Curry <i>(cooked in coconut cream) »»</i>	
82 Massaman Curry <i>(cooked with potatoes and onions in rich coconut cream) »</i>	
83 Choo Chee Curry <i>(a lighter dry curry in coconut cream and Lime leaves) »»</i>	
84 Panang Curry <i>(a dry curry cooked in coconut cream and lime leaves) »»</i>	
85 Jungle Curry <i>(a thin light curry but very hot and spicy) »»»</i>	

Seafood Dishes

90 Salt & Pepper Soft Shell Crabs (2)	£14.50
91 Tiger King Prawns in garlic butter <i>(served on a bed of salad)</i>	£12.50
92 Goong Ma Kham <i>Tiger prawns with broccoli in Tamarind sauce.</i>	£9.30
93 Tiger Prawns with broccoli and garlic	£9.30
94 Hoi Shell Pad Gra Prow <i>Stir fried scallops with fresh chillies and basil.</i>	£11.00
95 King Scallops in garlic butter <i>(served on a bed of salad)</i>	£12.50
96 Crispy Seabass in Thai style sweet and sour sauce Seasonal price	
97 Fresh steamed Seabass with lemon grass and ginger Seasonal price	
98 Crispy Seabass in garlic butter <i>(served on a bed of salad)</i>	Seasonal price
99 Choo Chee Salmon <i>Salmon cooked in a coconut cream curry with lime leaves. »»</i>	£12.00
100 Salmon lightly battered, stir fried with cashew nuts.	£12.00
101 Squid in garlic butter <i>(served on a bed of salad)</i>	£10.00
102 Pla Muek Gra Tiem <i>Squid stir fried with garlic and ground pepper.</i>	£10.00
103 Pla Muek Gra Prow <i>Stir fried squid with chillies and Thai basil leaves.</i>	£10.00

Vegetables Dishes

110 Pak Choy with Oyster sauce	£6.50
111 Stir fried Broccoli with garlic	£4.90
112 Pad Thua Ngork <i>(Stir fried beansprouts)</i>	£4.50
113 Stir fried mixed vegetables in sweet and sour sauce	£6.00

Noodles Dishes

120 Pad Thai Goong <i>A traditional Thai fried noodles with King prawns, beansprouts, spring onions, with crushed peanuts.</i>	£9.00
121 Pad Thai Gai <i>A traditional Thai fried noodles with chicken, beansprouts, spring onions, with crushed peanuts.</i>	£9.00
122 Pad Thai Jay (v) <i>A traditional Thai fried noodles with bean curd, beansprouts, spring onions, with crush peanuts.</i>	£9.00
123 Sen Mee Pad (v) <i>Fried egg noodles with beansprouts, and spring onions.</i>	£4.50

Rice Dishes

130 Kao Pad Khai <i>Fried rice with egg and spring onions.</i>	£3.60
131 Kao Pad Gra Tiem <i>Fried rice with garlic.</i>	£3.90
132 Kao Ma Plao <i>Steamed coconut rice.</i>	£3.90
133 Kao Plow <i>Steamed fragrant Thai rice.</i>	£3.20
134 Sticky rice	£3.60

SET Meals

SET Menu A £26.50

(Minimum of two: price per person)
All inclusive

APPETIZERS

Sesame Minced Prawns on Toast
 Steamed Thai Dumpling
 BBQ Pork Spare Ribs
 Chicken Curry Puffs
 Satay Chicken

MAIN COURSES

Massaman Beef Curry
 Stir Fried Salmon with Cashew Nuts
 Stir Fried Chicken with chillies and Thai Basil
 Pak Choy in Smoke Oyster Sauce
 Steamed Jasmine Fragrant Thai Rice

SET Menu B £23.00

(Minimum of two: price per person)
All inclusive

APPETIZERS

Sesame Minced Prawns on Toast
 BBQ Pork Spare Ribs
 Pork Spring Rolls
 Satay Chicken

MAIN COURSES

Roasted Duck in Thai Red Curry with Lychees
 Stir Fried Chicken in Thai Sweet & Sour Sauce
 Stir Fried Beef in Oyster Sauce
 Steamed Jasmine Fragrant Thai Rice

SET Vegetarian £22.00

(Minimum of two: price per person)
All inclusive

APPETIZERS

Crispy Tempura Vegetables
 Vegetarian Crispy Spring Rolls
 White Button Mushrooms in Garlic Butter

MAIN COURSES

Vegetables in Thai Red Curry
 Stir Fried Courgettes with Cashew Nuts
 Pak Choy with garlic in Soya Sauce
 Steamed Fragrant Jasmine Thai Rice