### MENU

### **Starters**

Gai Satay (D, N, S)

6.50

**Goong Tord** 

6.95

Grilled marinated chicken breast served with pickle, carrot and cucumber, topped with peanut sauce

Batter fried king prawn with sweet and sour plum sauce

Por Pia Pak (S)

6.25

See Krong Moo (S)

6.95

Deep fried cabbage, carrot, mung bean noodle and shiitake mushroom in crispy pastry, served with sweet chilli sauce

Double cooked spare ribs with garlicpepper-honey soy sauce

**Duck Rolls** 

7.50

Pak Tord

6.25

Deep fried roasted duck, leek, and shiitake mushroom in crispy pastry, served with honey hoisin sauce

Deep fried mixed vegetables and mushrooms in batter, served with plum sauce

Bhoo Nim Tord (N)

7.50

Tao-Hoo Tord (GF, N, S)

6.25

Batter fried soft shell crab, served with mayonnaise and Sri Racha Thai Chilli sauce, topped with crushed peanut

Deep fried bean curd, served with chilli tamarind sauce and crushed peanut

Sai Oua (GF) 🌙

6.95

Gee Hoy (GF) 🍠

HAT BISTRO

7.50

Grilled Northern Thai pork sausage with lemongrass, kaffir lime leaves and coriander, served with mayonnaise

Pan fried scallops topped with homemade herby sauce on a bed of lettuce, garnished with fried onion and coriander

Soup

Tom Yum (GF) 🌙 🌙

Hot and sour clear soup with lemongrass, kaffir lime leaves, galangal, onion, chilli, lime juice, mushroom and tomatoes garnished with coriander

Tom Kah (GF) 🌙



Coconut based soup with lemongrass, kaffir lime leaves, galangal, onion, chilli, lime juice, mushroom and tomatoes garnished with coriander

With a choice of:

Chicken or Mushroom

6.50

King Prawn or Mixed Seafood

6.95





### **Mains**

### Gang Keaw Warn (GF)

Green curry with coconut milk, aubergine, courgette, beans, and Thai pea aubergines, garnished with chilli and Thai sweet basil

# Gang Ped (GF)

Red curry with coconut milk, aubergine, courgette, beans, and Thai pea aubergines, garnished with chilli and Thai sweet basil

# Paneng (GF) 🥑

Rich curry with coconut milk, carrot, beans, and kaffir lime leave

# Gang Pol-la-Mai (GF) 🌛

Fruit curry with coconut milk, lychee, pineapple, tomatoes, and lime juice

# Sam Rod (GF, B)

Stir fried Sri Racha Thai sweet sour chilli sauce with spring onion and red chilli

### Pad Med Ma Muang (N, S, B)

Stir fried cashew nuts, onion, spring onion, carrot, mushroom, red pepper, garnished with dried chilli and sesame oil

# Pad Pong Ga Ree (D, S) 🥜

Stir fried curry powder, red chilli, onion, spring onion, celery, egg, and milk

### Pad King (S)

Stir fried ginger, carrot, onion, spring onion, mushroom, shiitake mushroom and chilli

# Pad Prik Thai Dum (S) 🥜

Stir fried black pepper, mushroom, carrot, baby corn, onion, and mangetout

# Pad Gra Praw (S)

Stir fried Thai basil leaves, onion, carrot, mushroom, baby corn and red chilli

#### With a choice of:

Chicken or Vegetable & Tofu	12.50
Roasted Pork Belly, Sliced Beef or Slow Cooked Beef Shin	13.95
Roasted Duck (Skin on), King Prawn or Mixed Seafood	14.50
Sea Bass	16.95

#### All dishes come with Jasmine Rice

Upgrade to Coconut Rice or Sticky Rice: + 1.00

Upgrade to Steamed Vegetables: + 1.50

#### **Sides**

Steamed Jasmine Rice (GF)	2.50	Sticky Rice (GF)	3.00
Coconut Rice (GF)	3.00	Steamed Vegetables (GF)	3.95

