







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)	6.50	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 garlic-pepper-honey soy sauce	
Duck Rolls	7.50	Pak Tord	6.50
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) 	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  	Tom Kah 
Hot and sour clear soup with lemongrass, kaffir lime leaves, galangal, onion, chilli, lime juice, mushroom and tomatoes garnished with coriander	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	7.50
King Prawn or Mixed Seafood	7.95

 Medium   Spicy    very spicy

Please ask if you would like more or less spicy, as our food is freshly cooked. Our Chef will try his best to match your taste buds.

(D) Contains Dairy (GF) Gluten Free (N) Contains Nuts (S) Contains Soya

IMPORTANT: Please let our staff know about your allergies and other dietary requirements when we taking your order.

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 onion, carrot, spring onion and red chilli

With a choice of:

Chicken or Vegetable & Tofu	13.50
Roasted Pork Belly, Sliced Beef or Slow Cooked Beef Shin	14.95
Roasted Duck (Skin on), King Prawn or Mixed Seafood	15.50
Sea Bass	17.95

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)	3.00	Sticky Rice (GF)	3.50
Coconut Rice (GF)	3.50	Steamed Vegetables (GF)	3.95

 Medium   Spicy    very spicy

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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 Chilli, garlic Thai basil leaves, carrot, mushroom, beans, baby corn and red chilli

(D) Contains Dairy (GF) Gluten Free (N) Contains Nuts (S) Contains Soya
(B) Chicken, Sliced Beef, Roasted Duck, King Prawn will be coated in light batter

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