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2018 CERTIFICATE of EXCELLENCE tripadvisor

STARTERS

Vegetable Spring Rolls V — **£7.25**
Glass noodles with cabbage, carrot and corn wrapped in filo pastry and deep fried until golden and crispy

See Krong Moo GF — **£8.50**
Succulent Pork Spare Ribs drenched in honey ginger

Goong Hom Pha — **£8.95**
Juicy Prawns wrapped in a crispy filo blanket

Gai Satay (Nuts) GF — **£8.25**
Strips of marinated chicken breasts, grilled and served with a peanut satay sauce.

Goong Satay GF (Nuts) — **£9.50**
Juicy Prawn Skewers with pineapple and peppers

Pak Soh-Beng-Tort V — **£7.50**
A mix of vegetables in a light batter, served with sweet Chilli Sauce

Goong Soh-Beng-Tort — **£8.95**
Prawns in a crispy Japanese batter. Served with sweet chili Sauce

Prawn and Sesame Toast — **£8.75**
Minced Prawn and Herbs on Bread. Golden Fried and served with Sweet/ Sour Plum Sauce

Salt and pepper squid — **£8.95**
Crispy yet tender squid with finely ground peppercorns for an extra kick

Fish Cakes GF — **£7.95**
Hot, spicy and wonderfully more-ish.

Tom Yum GF
Spicy sour soup. Options are:

Vegetables (v)	£8.25
Chicken	£9.50
Prawn	£10.25

Tom ka GF
Fragrant Creamy Soup. Options are:

Vegetables (v)	£8.25
Chicken	£9.50
Prawn	£10.25

Mixed Starters for Two — **£18.50**
Mixed Starters for Four — **£35.50**
Spring Rolls, Chicken Satay, Filo Prawns, Prawn Toast, Spare Ribs (Vegetarian Option available).

Tofu Skewers — **£7.50**
With pineapple, mixed peppers, onions served with sweet chili sauce . Vegan

Prawn Crackers GF — **£4.25**
Great as a snack, but also work fantastically as an accompaniment to shellfish dishes.

MAIN DISHES—NOODLES

Pad Thai (Nuts) GFO,
Famous Rice Noodles wok-fried in Tamarind Sauce with egg, beansprouts, carrot and savoy cabbage, spring onion. VO

Pad Si-ew GFO
Flat rice noodles fried in dark soy sauce with egg and vegetables.

Pad Kee Mao VO, GFO
Drunken Noodles! With crushed fresh chili, garlic, basil, onions, green beans and bell peppers.

Pad Mee
Yellow Egg Noodle with vegetables in light soy sauce

All noodles can be cooked with following

Vegetables/Tofu	£15.25
Chicken	£16.75
Rump of Beef	£16.95
Prawn, Squid or Seafood	£17.95
Red Pork/Crispy Pork Belly	£16.75

MAIN DISHES - STIR FRIES

Served with a choice of rice; plain steamed, egg fried, sticky or coconut

Pad Priao-Wan GFO,VO
Vegetables sir fried in a Sweet &Sour sauce with pineapple and tomatoes

Pad Mi-Ma-Muang (Nuts) GFO, VO
Sir fried vegetables in a thick sauce with cashew nuts .

Pad Khing GFO,VO
Vegetables stir fried with ginger and Thai mushrooms

Pad Kap-Pow GFO,VO
Vegetables stir fried with chili, bamboo shoots, garlic and Thai basil.

Pad Gatium-Prik-Tai-Dam GFO,VO
Stir fired vegetables in a garlic and black pepper sauce.

Pad Bong Ka Ree GFO
A Classic Thai Dish Stir-Fried Curry with white pepper. egg, cream, celery & spring onions

Pad Nam Man Hoi GFO
A light stir fry with vegetables and Oyster Sauce

All Stir Fries can be cooked with following

Vegetables/Tofu	£16.95
Chicken	£17.95
Rump of Beef	£19.95
Prawn, Squid or Seafood	£20.50
Red Pork/Crispy Pork Belly	£19.50

MAIN DISHES - CURRIES

All served with a choice of rice; plain steamed, egg fried, sticky or coconut

Geng Kiaow-Wan VO,GF
Green Curry with coconut milk, bell peppers, aubergine & bamboo shoots, Thai basil .

Geng Deang VO,GF
Red Curry with coconut milk, green beans, bamboo shoots, bell peppers, butternut squash, Thai basil .

Paneng VO,GF
Curry with coconut milk, celery, bell peppers, onion & Kaffir Lime leaves.

Masaman (Nuts) VO, GF
Savory curry with coconut milk, tamarind, potato & carrots. onion, Kaffir lime leaves

Kaeng Pa/Jungle Curry GF
The spiciest curry! Thai herbs, aubergine, bamboo shoots and long beans. Contains no coconut milk. Healthy and very spicy.

All curries can be cooked with following

Vegetables/Tofu	£16.95
Chicken	£17.95
Rump of Beef	£19.95
Prawn, Squid or Seafood	£20.50

MAIN DISHES—DUCK DISHES

All served with a choice of rice; plain steamed, egg fried, sticky or coconut

Bhed Pad Khing GF — **£18.95**
Duck sir fry with vegetables, ginger and Thai mushrooms.

Pad Nam Pung GF — **£19.50**
Sizzling crispy half duck prepared in a honey sauce with sauteed onions.

Bhed Paneng GF — **£18.95**
Duck prepared in a Paneng Curry Sauce.

MAIN DISHES
CHEF'S RECOMMENDATIONS

Plah Nung Manao GF — **£20.50**
Two fillets of Sea Bass steamed with lemon, garlic & Chilli Dressing.

Plah Sam Rot GF — **£20.50**
Two fillets of Sea Bass pan fried in light sweet and sour tamarind sauce.

Plah Chu-Che GFO — **£16.95**
Salmon Chunks sautéed in a curry marinade

Plah Priao-Wan GFO — **£16.95**
Chunks of battered cod fried with vegetables in sweet and sour sauce

Sea Food Bucket GF — **£19.95**
Seafood stir fried with mini corn on the cob, sweet red pepper , fresh chili in a condensed milk and butter sauce .

Salmon Teriyaki Noodles — **£20.50**
Pan-fried Salmon fillet on a bed of egg noodles and sautéed vegetables with teriyaki dressing

Weeping Tiger Steak GF — **£22.75**
Sizzling Sirloin Steak served on a bed of sautéed cabbage with a special dipping sauce.

SALADS

Som Tam VO,GF — **£13.95**
Shredded Green Papaya & carrot with tomatoes, green beans, garlic, chili, lemon juice ad fish sauce. (A Northern Classic for the Daring!)

Laab Gai/Laab Moo GF — **£14.00**
Thai salad made with Minced Pork or chicken with coriander, mint, shallots, chilli, lemon juice & subtle dusting of crushed baked rice.

Plah Goong GF — **£12.50**
Thai salad with Prawns dressed with mint, coriander, lemongrass, Kaffir Lime leaves & chilli.

RICE/EXTRAS

Boiled Rice GF,V	£3.50
Egg Fried Rice GF,V	£3.95
Coconut Rice GF,V	£3.95
Sticky Rice GF,V	£3.95
Chicken/Beef Fried Rice GF	£8.50
Prawn/Seafood Fried Rice GF	£8.95
Stir Fry Mixed Vegetables GF, VO	£6.75

Mild Medium Spicy Extremely Spicy

V - vegetarian options may contain Oyster Sauce. Please let us know if you want it left out of dish.
V O—vegan option available .
GF– Gluten free.
GFO—Gluten free option available on request
Please inform a member of staff if you have other dietary requirements.

Please be aware all our dishes are cooked from scratch, so in the peak times there may be longer wating time for the meals.

ALLERGIES - WE PREPARE YOUR ORDER IN A KITCHEN WHERE NUTS, WHEAT, MILK, EGGS AND OTHER ALLERGENIC INGREDIENTS ARE USED, THEREFORE, WE CANNOT GUARANTEE THAT MEALS WILL BE COMPLETELY FREE OF TRACES OF SUCH ALLERGENS. WE KINDLY ADVISE ALL OUR CUSTOMERS THAT ARE SUBJECT TO ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, TO LET OUR STAFF KNOW AND WE WILL TAKE ANY ACTION WITHIN OUR CAPABILITIES TO PROVIDE YOU WITH AN ALLERGEN FREE MEAL.