

## PAD THAI MIXED STARTER BOARD

**£8.95**  
per person  
*(for minimum  
of 2 people)*

This dish is highly recommended as it allows each person to enjoy a variety of different starters.

### **SATAYS GAI** 🍴

Grilled marinated pieces of chicken on bamboo skewers. Served with a spicy peanut sauce.

### **POH PIA PHED**

Crispy duck spring rolls mixed with Thai herbs, oyster sauce and served with Thai style Hoisin sauce.

### **POH PIA TOD** (v)

Spring rolls filled with mixed vegetables and clear glass noodles. Served with sweet chilli sauce.

### **TOD MAN PLA** 🍴

Traditional spicy Thai fish cakes, blended with red curry paste, green beans and lime leaf. Served chilli sauce top with granulated peanuts

### **KEIW GROB**

Crispy wonton filled with marinated minced chicken. Served with sweet chilli sauce.

### **SARLAAY TALAY GROB** (v)

Crispy fried seaweed



## STARTERS

**1. POH PIA TOD (v) .....£6.95**

Spring rolls filled with mixed vegetables and clear glass noodles. Served with sweet chilli sauce.

**2. PUK CHOOP PANG TOD (v) .....£6.95**

Deep fried mixed vegetables in tempura batter. Served with sweet chilli sauce.

**3. TOD MUN KAO POAD (v) .....£6.95**

Sweetcorn cake mixed with Thai spice. Served with sweet chilli sauce and granulated peanuts.

**4. SATAYS GAI 🍴 .....£7.95**

Grilled marinated pieces of chicken on bamboo skewers. Served with a spicy peanut sauce.

**5. KEIW GROB .....£7.95**

Crispy wonton filled with marinated minced chicken. Served with sweet chilli sauce.

**6. KNOM GEEB.....£7.95**

Steamed dumpling of minced pork, blended with garlic and served with Thai sweet soy sauce.

**7. PEK GAI.....£7.95**

Spicy Thai hot wings in spicy sauce.

**8. POH PIA PHED .....£8.20**

Crispy duck spring rolls mixed with Thai herbs, oyster sauce and served with Thai style Hoisin sauce.

**9. KANOM PANG NA GOONG.....£8.20**

Marinated prawn on toast topped with sesame seeds and served with plum sauce.

**10. TOD MAN PLA 🍴 .....£8.20**

Traditional spicy Thai fish cakes, blended with red curry paste, green beans and lime leaves. Served with chilli sauce and topped with granulated peanuts.

**11. GOONG HOM PHA.....£8.20**

Crispy wrapped king prawns served with Thai sweet plum sauce.

**12. GOONG HI MA .....£8.20**

Deep fried king prawns in light batter and dusted with breadcrumbs. Served with Thai sweet plum sauce.

**13. PLA MOUNK CHOOP PANG TOD .....£8.20**

Salt and pepper squid in light batter with spring onions and chillies. Served with sweet chilli sauce.

**14. SEEK KRONG MOO LAO DANG .....£8.20**

Spare ribs marinated overnight and topped with a Thai red wine sauce and sesame seeds. Served on a bed of lettuce.

**THAI SPICY PRAWN CRACKERS .....£4.50**

Served with sweet chilli sauce

**SARLAAY TALAY GROB (v) .....£4.00**

Crispy fried seaweed





## SOUPS

### 15. POETAEK *🌶️* ..... £ 7.95

*PER PERSON (min 2 people)*

Mixed seafood in spicy hot and sour clear soup with lemongrass, galangal, fresh Thai chillies, coriander, lime leaves, mushroom and cherry tomatoes served in a hot pot.

### 16. TUM YUM *🌶️*

Thai spicy hot and sour soup with lemongrass, coriander, fresh Thai chillies, galangal, lime leaves, mushroom and cherry tomatoes.

*Hed (mushroom) (v)* ..... £ 6.95

*Gai (chicken)* ..... £ 7.95

*Goong (prawn)* ..... £8.20

*Talay (mixed seafood)*..... £8.20

### 17. TUM KHA *🌶️*

Similar in taste to Tum Yum, this soup is cooked in coconut milk with mushroom, cherry tomato and has a more distinct taste of galangal, coriander and lime leaves to mellow the flavours

*Hed (mushroom) (v)* ..... £ 6.95

*Gai (chicken)* ..... £ 7.95

*Goong (prawn)* ..... £8.20

*Talay (mixed seafood)*..... £8.20







## SALADS

**18. SOM TUM THAI** ..... £ 11.95

Thai spicy green papaya salad mixed with carrot, fresh lime juice, peanuts and chilli dressing.

**19. LAAB GAI** ..... £ 11.95

Supreme chicken minced and tossed with fresh mint, lemon grass, galangal and lime leaves with roasted ground rice. The outcome is a deliciously refreshing hot and sour salad served on a bed of lettuce.

**20. PLAH GOONG** ..... £ 12.95

A spicy tiger prawn salad mixed with chilli paste, Thai dressing, lemon grass, lime leaves, dried chillies and red onions.

**21. YUM TALAY** ..... £ 12.95

Mixed seafood salad in a spicy hot and sour Thai dressing with fresh chillies, tomatoes, red onions, cucumber, coriander, spring onions and celery.

**22. MOO NAAM TORK** ..... £ 17.95

Grilled spicy pork neck salad garnished with fresh mint, Thai chillies, lime juice, Thai basil, lemongrass, coriander and roasted granulated rice.

**23. YUM NEUA YANG** ..... £ 22.95

Grilled sirloin steak in a spicy hot and sour Thai salad dressing with fresh chillies, tomato, cucumber, coriander, celery, and red onions.



# CHICKEN

## 24. GAI PAD MED MA-MUANG.....£ 9.20

Stir fried chicken and cashew nuts with baby corn, mushroom, spring onions and dried chillies.

## 25. GAI PAD PRIEW WAN.....£ 9.20

Stir fried chicken in Thai sweet and sour sauce with onions, pineapple, spring onions, tomato, cucumbers, green and red peppers.

## 26. GAI PAD KHING ๑.....£ 9.20

Thai style stir fried chicken using fresh ginger, black mushroom, onions, baby corn, spring onions, chillies, green and red peppers.

## 27. GAI KRATIEM.....£ 9.20

A fresh tasting stir fried chicken with garlic, peppers and fresh coriander, served on a bed of lettuce.

## 28. GAI PAD GRAPOW ๑๑.....£ 9.20

A classic Thai stir-fried chicken with fresh chillies, Thai basil, green beans, onions, red and green peppers.

## 29. GAI PAD KAOPORD.....£ 9.20

Stir fried chicken with baby corn, onions and mushrooms in garlic sauce served on bed of lettuce.

## 30. GAI NAAM DANG.....£ 9.20

Stir fried chicken in Thai red wine sauce with garlic, onions and sesame seeds served on a bed of lettuce.



## PORK

### 31. MOO PAD GRAPOW ๑๑๑ .....£ 9.95

Classic Thai stir-fried minced pork with fresh chillies, holy basil, green beans, onions, red and green peppers. Add fried egg +£2.00.

### 32. MOO PAD KHING ๑ .....£ 9.95

Thai style stir fried pork with fresh ginger, black mushrooms, spring onions, baby corn, garlic, chillies, green and red peppers.

### 33. MOO TOD KRATIEM PRIK THAI .....£ 9.95

A fresh tasting stir fried pork with garlic, peppers and fresh coriander served on a bed of lettuce.

### 34. MOO PAD PRIEW WAN .....£ 9.95

Stir fried pork in Thai sweet and sour sauce with onions, peppers, pineapple, spring onions, tomato, cucumbers, green and red peppers

### 35. MOO NAAM DANG.....£ 9.95

Stir fried pork in Thai red wine sauce with garlic, onions and sesame seeds served on a bed of lettuce.

### 36. MOO PAD PRIK GANG ๑๑๑ .....£ 9.95

Stir fried pork in red curry paste with fresh chillies, green beans, onions, Thai basil, red and green peppers.





## BEEF

### 37. NEUA TOD KRA TIEM PRIK THAI .....£ 9.95

A fresh tasting stir fried beef with garlic, peppers and fresh coriander served on a bed of lettuce.

### 38. NEUA PAD KHING 刀 .....£ 9.95

Thai style stir fried beef using fresh ginger, black mushrooms, spring onions, baby corn, garlic, chillies, green and red peppers.

### 39. NEUA PAD GRAPOW GROB 豆 .....£ 9.95

Stir fried crispy beef with fresh chillies, green beans, onions, bamboo shoot, Thai basil, green and red peppers.

### 40. NEUA PAD PRIEW WAN .....£ 9.95

Stir fried beef in Thai sweet and sour sauce with onions, pineapple, spring onions, tomato, cucumbers, green and red peppers.

### 41. NEUA PAD PRIK GANG 酱 .....£ 9.95

Stir fried beef in red curry paste with fresh chillies, green beans, onions, Thai basil, red and green peppers.







## DUCK

**42. PHED PADKHING 刀 .....£ 11.50**

Thai style stir fried roast duck using fresh ginger, black mushrooms, spring onions, baby corn, garlic, chillies, green and red peppers.

**43. PHED PAD GRAPOW 刀刀 .....£ 11.50**

Stir fried roast duck with fresh chillies, Thai basil, onions, green beans, baby corn, red and green peppers.

**44. PHED PAD PRIEW WAN .....£ 11.50**

Stir fried roast duck in Thai sweet and sour sauce with onions, pineapples, spring onions, tomato, cucumbers, green and red peppers.

**45. PHED MAKAM .....£ 11.50**

Sliced, roast duck breast topped with a tamarind sauce, fried onions and served on a bed of carrot and broccoli.



## SEAFOOD

**46. GOONG NAAM DAN.....£ 11.50**

Tiger prawns with garlic, onion and sesame seeds flavoured with Thai red wine sauce. Served on a bed of lettuce.

**47. GOONG PAD PRIK GANG ໓໓ .....£ 11.50**

Stir fried tiger prawn in red curry paste with fresh chillies, green beans, onions, Thai basil, red and green peppers.

**48. GOONG PAD GAPROW ໓໓ .....£ 11.50**

Stir fried tiger prawns with fresh chillies, Thai basil, onions, green beans, baby corn, red and green peppers.

**49. GOONG PAD PRIEW WAN.....£ 11.50**

Stir fried tiger prawns in Thai sweet and sour sauce with onions, pineapples, spring onions, tomato, cucumbers, green and red peppers.

**50. GOONG TOD KATIEM .....£ 11.50**

A fresh tasting stir fry with tiger prawns, garlic, peppers and fresh coriander served on a bed of lettuce.

**51. GOONG PAD MED MA MUANG.....£ 11.50**

Stir fried tiger prawns and cashew nuts with onions, mushroom, baby corn, spring onions, pineapple, and dried chillies.

**52. TALAY PAD CHA ໓໓ .....£ 11.50**

Stir fried mixed seafood in chilli paste with krachai, chillies, Thai basil, garlic and pepper seeds.

**53. TALAY PAD PHONG GARI ໓ .....£ 11.50**

Stir fried mixed seafood in a rich and aromatic mild yellow curry paste with eggs, spring onions and celery.

**54. CHU CHI GOONG ໓໓ ..... £ 20.95**

King prawns topped with red curry sauce, cooked with coconut milk, fresh chillies, lime leaves and Thai basil served on a bed of asparagus.

**55. CHU CHI PLA SALMON ໓໓ ..... £ 20.95**

Pan fried salmon fillet topped with red curry sauce cooked in coconut milk with lime leaves, fresh chillies and Thai basil served on a bed of asparagus.

**56. PLA LAD PRICK ໓໓ ..... £ 20.95**

Pan fried sea bass topped with spicy sweet chilli sauce cooked with lime leaves, Thai basil, onions, chilies and peppers.







## GRILL & SIZZLING

**57. NEUA PAD NAAM MUN HOY ..... £ 17.95**

Sliced beef stir-fried in oyster sauce with garlic and mixed vegetables served on a sizzling dish.

**58. PHED JARN RON .....£ 18.95**

Sliced roasted duck breast stir-fried in oyster sauce with garlic and mixed vegetables served on a sizzling dish.

**59. PAD TALAY JARN RON .....£ 18.95**

Stir-fried mixed seafood in oyster sauce with garlic and mixed vegetables served on a sizzling dish.

**60. GAI YANG..... £ 20.95**

Grilled marinated chicken with Thai herbs, fresh coriander and garlic, served on a bed of mixed vegetables on a sizzling dish.

**61. MOO KA TA RON ..... £ 20.95**

Grilled pork sliced thinly, topped with Thai barbecue sauce and sesame seeds, , served on a bed of mixed vegetables on a sizzling dish.

**62. SIR LONG HI 刀 ..... £ 22.95**

Grilled sirloin steak, sliced thinly and served on a bed of onions, green and red pepper on a sizzling dish and topped with Thai spices mixed in oyster sauce.



## CURRY DISHES

### 63. KAENG KIEW WAN ๐๐

Famous Thai green curry cooked in coconut milk with fresh chillies, green beans, courgette, bamboo shoots, Thai basil, lime leaves and red and green peppers.

<i>Gai (chicken)</i> .....	<b>£ 10.50</b>
<i>Moo (pork) / Neua (beef)</i> .....	<b>£ 10.95</b>
<i>Goong (prawn)</i> .....	<b>£ 11.50</b>
<i>Talay (mixed seafood)</i> .....	<b>£ 11.50</b>

### 64. KAENG PANANG ๐๐

Traditional dried Thai red curry cooked in coconut milk with lime leaves, chillies, Thai basil, red and green peppers.

<i>Gai (chicken)</i> .....	<b>£ 10.50</b>
<i>Moo (pork) / Neua (beef)</i> .....	<b>£ 10.95</b>
<i>Goong (prawn)</i> .....	<b>£ 11.50</b>

### 65. KAENG PAH (JUNGLE CURRY) ๐๐๐

This curry is cooked with fresh Thai chillies, courgette, mushrooms, bamboo shoots, Thai basil, krachai, red and green peppers but without coconut milk.

<i>Gai (chicken)</i> .....	<b>£ 10.50</b>
<i>Moo (pork) / Neua (beef)</i> .....	<b>£ 10.95</b>
<i>Goong (prawn)</i> .....	<b>£ 11.50</b>

### 66. KAENG DANG ๐๐

Thai red curry cooked in coconut milk with courgette, bamboo shoots, green beans, chillies, lime leaves, Thai basil and red and green peppers.

<i>Gai (chicken)</i> .....	<b>£ 10.50</b>
<i>Moo (pork) / Neua (beef)</i> .....	<b>£ 10.95</b>
<i>Goong (prawn)</i> .....	<b>£ 11.50</b>
<i>Talay (mixed seafood)</i> .....	<b>£ 11.50</b>

### 67. KAENG MASSAMUN ๐๐

Thai curry with a Muslim influence from the southern region of Thailand, slow cooked with coconut milk, onions, potato and peanuts.

<i>Gai (chicken)</i> .....	<b>£ 10.50</b>
<i>Neua (beef)</i> .....	<b>£ 10.95</b>

### 68. KEANG GARI ๐๐

Mild yellow curry cooked in coconut milk with potatoes, onions and cherry tomatoes.

<i>Gai (chicken)</i> .....	<b>£ 10.50</b>
<i>Goong (prawn)</i> .....	<b>£ 11.50</b>

### 69. KAENG PED HED YANG ๐๐ .....£ 11.50

Slices roasted duck breast cooked in red curry paste with coconut milk, lime leaves, pineapple, lychee, Thai basil, chillies, red and green peppers and cherry tomatoes.



## VEGAN DISHES

**70. PAD BROCCOLI NAAM MUN HED (v).....£ 7.95**

Stir fried broccoli in mushroom sauce and garlic.

**71. PAD TUAHNGOG TOU HOO (v).....£ 7.95**

Stir fried beansprouts and tofu with fresh chillies, garlic, spring onions in mushroom sauce.

**72. PAD PAK RUAM (v) .....£ 7.95**

Stir fried mixed vegetables in mushroom sauce with garlic and chillies.

**73. PAD SAM GLER (v).....£ 8.50**

Steamed asparagus, baby corn and shiitake mushrooms topped with mushroom sauce and garlic.

**74. PAD GAPROW TOU HOO (v) ❸ .....£ 8.50**

Stir fried tofu with fresh chillies, Thai basil and red and green peppers and mushroom sauce.

**75. GARLIC BOK CHOI (v).....£ 8.50**

Steamed bok choy topped with Thai garlic sauce.

**76. KAENG DANG PAK (v) ❸ .....£ 8.95**

Vegetable Thai red curry cooked in coconut milk with mushrooms, chillies, green beans, carrots, lime leaves, broccoli, courgette, Thai basil, bamboo shoots, red and green peppers.

**77. KAENG KIEW WAN PAK (v) ❸ .....£ 8.95**

Vegetable Thai green curry cooked in coconut milk with mushrooms, chillies, green beans, carrots, lime leaves, broccoli, courgette, Thai basil, bamboo shoots, red and green peppers.



## RICE DISHES

### 78. KAO PAD PI SAAD (add fried egg £2.00)

Special stir fried fragrant rice with egg and mixed vegetables.

Pak (vegetable) (v).....	£ 8.95
Gai (chicken).....	£ 9.50
Moo (pork) .....	£ 9.95
Goong (prawn) .....	£ 11.50

### 79. KAO PAD SAPAROD (add fried egg £2.00)

Stir fried rice with eggs, pineapple, cashew nuts and mixed seasonal vegetables.

Pak (vegetable) (v).....	£ 8.95
Gai (chicken).....	£ 9.50
Moo (pork) .....	£ 9.95
Goong (prawn) .....	£ 11.50

### 80. KAO PAD KEEMAO (add fried egg £2.00)

Stir fried rice with eggs, fresh chillies, Thai basil and mixed vegetables.

Pak (vegetable) (v).....	£ 8.95
Gai (chicken).....	£ 9.50
Moo (pork) / Neua (beef) .....	£ 9.95
Goong (prawn) .....	£ 11.50

### 81. KAO PRAW ..... £ 3.95

Steamed fragrant jasmine rice.

### 82. KAO PAD KAI ..... £ 4.20

Fragrant egg fried rice with green peas and carrot.

### 83. KAO KA-TI ..... £ 4.20

Steamed coconut rice with a hint of garlic and raisin.

### 84. KAO NEUR ..... £ 4.50

Steamed sticky rice.







## NOODLE DISHES

### 85. PLAIN NOODLES (v) ..... £ 7.20

Plain rice noodles with fried garlic.

### 86. PAD THAI

Stir fried Thai traditional rice noodles with egg and beansprouts, spring onions, carrot and garnished with ground peanuts and a wedge of lime.

*Pak (vegetable) (v) ..... £ 8.95*

*Gai (chicken) ..... £ 9.50*

*Goong (prawn) ..... £ 11.50*

### 87. PAD MEE

Stir fried egg noodles with beansprouts, spring onions and carrot.

*Pak (vegetable) (v) ..... £ 8.95*

*Gai (chicken) ..... £ 9.50*

*Moo (pork) ..... £ 9.95*

*Goong (prawn) ..... £ 11.50*

### 88. PAD KEE MAO

Stir fried spicy rice noodles with eggs, fresh chillies, Thai basil and mixed vegetables.

*Pak (vegetable) (v) ..... £ 8.95*

*Gai (chicken) ..... £ 9.50*

*Moo (pork) / Neua (beef) ..... £ 9.95*

*Goong (prawn) ..... £ 11.50*

*Talay (mixed seafood) ..... £ 11.50*

### 89. PAD SEE-IEW

Stir fried rice noodles with eggs and mixed vegetables in a soy sauce.

*Pak (vegetable) (v) ..... £ 8.95*

*Gai (chicken) ..... £ 9.50*

*Moo (pork) / Neua (beef) ..... £ 9.95*

*Goong (prawn) ..... £ 11.50*

*Talay (mixed seafood) ..... £ 11.50*

### 90. RAD NAR

Stir fried thick rice noodles with eggs in Thai gravy and mixed vegetables.

*Pak (vegetable) (v) ..... £ 8.95*

*Gai (chicken) ..... £ 9.50*

*Moo (pork) / Neua (beef) ..... £ 9.95*

*Goong (prawn) ..... £ 11.50*

*Talay (mixed seafood) ..... £ 11.50*



# SET MENUS

## PAD THAI FEAST

**£24.95** per person

(for minimum of 2 people)

### STARTERS

#### SATAY GAI

Grilled marinated pieces of chicken on bamboo skewers. Served with a spicy peanut sauce.

#### KANOM PANG NA GOONG

Marinated prawn on toast topped with sesame seeds and served with plum sauce.

#### POH PIA TOD (v)

Spring rolls filled with mixed vegetables and glass noodles. Served with sweet chilli sauce

#### KEIW GROB

Crispy fried wonton filled with minced chicken marinated in Thai spices. Served with sweet chilli sauce.

#### SARLAAY TALAY GROB (v)

Crispy fried seaweed.

### MAIN

#### MOO PAD PRIEW WAN

Stir fried pork in Thai sweet and sour sauce with onions, peppers, pineapple, spring onions, tomato, cucumbers, green and red peppers.

#### KAENG KIEW WAN GAI

Famous Thai green chicken curry cooked in coconut milk with chillies, green beans, aubergines, bamboo shoots, Thai basil, lime leaves and green and red peppers.

#### PAD PAK RUAM (v)

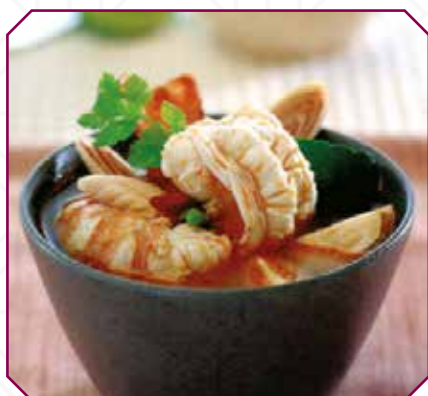
Stir fried seasonal mixed vegetables in mushroom sauce.

#### PAD MEE PAK (v)

Stir fried egg noodles with beansprouts, spring onions, and carrot.

#### KAO PRAW

Streamed fragrant jasmine rice.



## PAD THAI BANQUET

**£27.95** per person

(for minimum of 2 people)

### STARTERS

#### SATAY GAI

Grilled marinated pieces of chicken on bamboo skewers. Served with a spicy peanut sauce.

#### POH PIA TOD (v)

Spring rolls filled with mixed vegetables and glass noodles. Served with sweet chilli sauce.

#### KEIW GROB

Crispy wonton filled with minced chicken marinated in Thai spices. Served with sweet chilli sauce.

#### POH PIA PHED

Crispy duck spring rolls mixed with Thai herbs, oyster sauce and served with Thai style Hoisin sauce.

#### TOD MAN PLA

Traditional spicy fish cakes, blended with red Thai curry paste, green beans and lime leaves. Served with a mixed vegetables in sweet chilli sauce and peanuts.

#### SARLAAY TALAY GROB

Crispy fried seaweed.

### MAIN

#### NEUA PAD KRAPOW KROB

Stir fried crispy beef with fresh chillies, green beans, onions, bamboo shoots, Thai basil, green and red peppers.

#### PANANG GAI

Traditional dried Thai red chicken curry cooked in coconut milk with lime leaves, chillies, Thai basil, red and green peppers

#### GOOANG TOD KATIEM

Stir fried tiger prawns with garlic, black pepper and fresh coriander. Served on a bed of lettuce.

#### PAD PAK RUAM

Stir fried seasonal mixed vegetables in mushroom sauce.

#### PAD THAI PAK

Thai traditional stir fried rice noodles with eggs, beansprouts, broccoli, carrot and spring onions. Garnished with ground peanuts and a wedge of lemon

#### KAO PRAW

Streamed fragrant jasmine rice.

## PAD THAI ROYAL PLATTER

**£31.95** per person

(for minimum of 2 people)

### STARTERS

#### SATAY GAI

Grilled marinated pieces of chicken on bamboo skewers. Served with a spicy peanut sauce.

#### KEIW GROB

Crispy fried wonton filled with spicy marinated minced chicken. Served with sweet chilli sauce.

#### POH PIA TOD (v)

Spring rolls filled with mixed vegetables and glass noodles. Served with sweet chilli sauce.

#### GOONG HOM PHA

Crispy wrapped king prawns served with sweet chilli sauce.

#### POH PIA PHED

Crispy duck spring rolls mixed with Thai herbs, oyster sauce and served with Thai style Hoisin sauce.

#### SARLAAY TALAY GROB

Crispy fried seaweed.

### SOUP

#### TUM KHA GOONG

Thai spicy tiger prawns soup cooked in coconut milk with galangal, lime leaves, fresh Thai chillies, mushroom, cherry tomato and coriander.

### MAIN

#### GOONG PAD MED MAMUANG

Stir fried tiger prawns and cashew nuts with onions, mushroom, baby corn, spring onions, pineapple, and dried chillies.

#### MOO PAD KHING

Thai style stir fried pork using fresh ginger, black mushroom, onions, baby corn, spring onions, chillies, green and red peppers.

#### KAENG MASSMUN NEUA

Thai beef curry with a Muslim influence from the southern region of Thailand, slow cooked with coconut milk, onions, potato, and peanuts.

#### PAD SAAM GLER (v)

Steamed asparagus, baby corn and shiitake mushrooms topped with mushroom sauce and garlic.

#### PAD KEE MAO PAK (v)

Stir fried rice noodles with eggs, fresh chillies, Thai basil, green beans, onions, red and green peppers.

#### KAO PAD KAI

Fragrant egg fried rice.