

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) £7.20

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

2. PUK CHOOP PANG TOD (v) £7.20

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

3. TOD MUN KAO POAD (v) £7.20

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

4. SATAYS GAI 🍴 £8.20

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

5. KEIW GROB £8.20

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

6. KNOM GEEB £8.20

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

7. PEK GAI £8.20

Spicy Thai hot wings in spicy sauce.

8. POH PIA PHED £8.50

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

9. KANOM PANG NA GOONG £8.50

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

10. TOD MAN PLA 🍴 £8.50

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 £8.50

Crispy wrapped king prawns served with Thai sweet plum sauce.

12. GOONG HI MA £8.50

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

13. PLA MOUNK CHOOP PANG TOD £8.50

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

14. SEEK KRONG MOO LAO DANG £8.50

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 *🌶️* £ 8.50

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) £ 7.20

Gai (chicken) £8.20

Goong (prawn) £8.50

Talay (mixed seafood)..... £8.50

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) £ 7.20

Gai (chicken) £8.20

Goong (prawn) £8.50

Talay (mixed seafood)..... £8.50





SALADS

18. SOM TUM THAI *🌀* **£ 12.95**

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

19. LAAB GAI *🌀* **£ 13.95**

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 *🌀* **£ 14.95**

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

21. YUM TALAY *🌀* **£ 14.95**

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 *🌀* **£ 18.95**

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 *🌀* **£ 23.95**

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.....£ 9.95

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

25. GAI PAD PRIEW WAN.....£ 9.95

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

26. GAI PAD KHING *🌿* £ 9.95

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

27. GAI KRATIEM..... £ 9.95

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

28. GAI PAD GRAPOW *🌶️*£ 9.95

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

29. GAI PAD KAPOD£ 9.95

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

30. GAI NAAM DANG.....£ 9.95

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 £ 10.95

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 £ 10.95

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£ 10.95

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

34. MOO PAD PRIEW WAN£ 10.95

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.....£ 10.95

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 £ 10.95

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



BEEF

37. NEUA TOD KRATIEM PRIK THAI£ 10.95

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

38. NEUA PAD KHING ๒£ 10.95

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 ๓๓£ 10.95

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

40. NEUA PAD PRIEW WAN£ 10.95

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 ๓๓๓£ 10.95

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





DUCK

42. PHED PAD KHING *🍴*£ 11.95

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 *🍴🍴*£ 11.95

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

44. PHED PAD PRIEW WAN£ 11.95

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

45. PHED MAKAM£ 11.95

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

SEAFOOD

46. GOONG NAM DAN£ 11.95

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 *🌶️*£ 11.95

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

48. GOONG PAD GAPROW *🌶️*£ 11.95

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

49. GOONG PAD PRIEW WAN.....£ 11.95

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£ 11.95

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.....£ 11.95

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

52. TALAY PAD CHA *🌶️*£ 11.95

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

53. TALAY PAD PHONG GARI *🌶️*£ 11.95

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

54. CHU CHI GOONG *🌶️*£ 21.95

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 *🌶️*£ 21.95

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 *🌶️*£ 21.95

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 NAM MUN HOY£ 18.95

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

58. PHED JARN RON£ 19.95

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

59. PAD TALAY JARN RON£ 19.95

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

60. GAI YANG£ 21.95

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£ 21.95

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 *🍷* £ 23.95

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. GAENG KIEW WAN *DD*

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>	£ 10.95
<i>Moo (pork) / Neua (beef)</i>	£ 11.95
<i>Goong (prawn)</i>	£ 12.95
<i>Talay (mixed seafood)</i>	£ 12.95

64. GAENG PANANG *DD*

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

<i>Gai (chicken)</i>	£ 10.95
<i>Moo (pork) / Neua (beef)</i>	£ 11.95
<i>Goong (prawn)</i>	£ 12.95

65. GAENG PAH (JUNGLE CURRY) *DDDD*

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>	£ 10.95
<i>Moo (pork) / Neua (beef)</i>	£ 11.95
<i>Goong (prawn)</i>	£ 12.95

66. GAENG DANG *DD*

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

<i>Gai (chicken)</i>	£ 10.95
<i>Moo (pork) / Neua (beef)</i>	£ 11.95
<i>Goong (prawn)</i>	£ 12.95
<i>Talay (mixed seafood)</i>	£ 12.95

67. GAENG MASSAMUN *D*

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>	£ 11.95
<i>Neua (beef)</i>	£ 12.95

68. GEANG GARI *D*

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

<i>Gai (chicken)</i>	£ 10.95
<i>Goong (prawn)</i>	£ 12.95

69. GAENG PHED YANG *DD*£ 12.95

Slices of 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)..... £ 8.20

Stir fried broccoli in mushroom sauce and garlic.

71. PAD TUNOGG TOU HOO (v)..... £ 8.20

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

72. PAD PAK RUAM (v) £ 8.20

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

73. PAD SAM GLER (v) £ 8.95

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

74. PAD GAPROW TOU HOO (v) *🌶️* £ 8.95

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

75. GARLIC BOK CHOY (v) £ 8.95

Steamed bok choy topped with Thai garlic sauce.

76. GAENG DANG PAK (v) *🌶️* £ 9.20

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. GAENG KIEW WAN PAK (v) *🌶️* £ 9.20

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.

<i>Pak (vegetable) (v)</i>	£ 9.20
<i>Gai (chicken)</i>	£ 9.95
<i>Moo (pork)</i>	£ 10.95
<i>Goong (prawn)</i>	£ 11.95

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

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

<i>Pak (vegetable) (v)</i>	£ 9.20
<i>Gai (chicken)</i>	£ 9.95
<i>Moo (pork)</i>	£ 10.95
<i>Goong (prawn)</i>	£ 11.95

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

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

<i>Pak (vegetable) (v)</i>	£ 9.20
<i>Gai (chicken)</i>	£ 9.95
<i>Moo (pork) / Neua (beef)</i>	£ 10.95
<i>Goong (prawn)</i>	£ 11.95

81. KAO PRAW £ 4.20

Steamed fragrant jasmine rice.

82. KAO PAD KAI £ 4.50

Fragrant egg fried rice with green peas and carrot.

83. KAO KA-TI £ 4.50

Steamed coconut rice with a hint of garlic and raisin.

84. KAO NEUR £ 4.95

Steamed sticky rice.





NOODLE DISHES

85. PLAIN NOODLES (v) £ 7.50

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) £ 9.20

Gai (chicken) £ 9.95

Goong (prawn) £ 11.95

87. PAD MEE

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

Pak (vegetable) (v) £ 9.20

Gai (chicken) £ 9.95

Moo (pork) £ 10.95

Goong (prawn) £ 11.95

88. PAD KEE MAO *🌶️*

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

Pak (vegetable) (v) £ 9.20

Gai (chicken) £ 9.95

Moo (pork) / Neua (beef) £ 10.95

Goong (prawn) £ 11.95

Talay (mixed seafood) £ 11.95

89. PAD SEE-IEW

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

Pak (vegetable) (v) £ 9.20

Gai (chicken) £ 9.95

Moo (pork) / Neua (beef) £ 10.95

Goong (prawn) £ 11.95

Talay (mixed seafood) £ 11.95

90. RAD NAR

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

Pak (vegetable) (v) £ 9.20

Gai (chicken) £ 9.95

Moo (pork) / Neua (beef) £ 10.95

Goong (prawn) £ 11.95

Talay (mixed seafood) £ 11.95

SET MENUS

PAD THAI FEAST

£25.95 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.

GAENG 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)

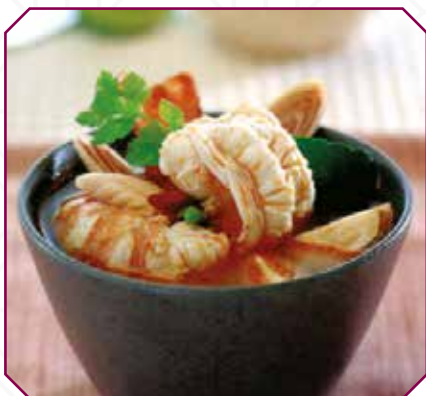
Stir fried seasonal mixed vegetables in mushroom sauce.

PAD MEE PAK (v)

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

KAO PRAW

Streamed fragrant jasmine rice.



PAD THAI BANQUET

£28.95 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

£32.95 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.

GAENG MASSAMUN 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.