



# MENU

**Key to heat / spice level chart:**



**Mild**



**Medium**



**Hot**

The 'heat/spice levels are an approximate guide but in most cases the dishes can be adapted to your liking. Just ask us!


**\*Important Allergen Information PDF can be found and downloaded from our website allergen matrix. We advise referring to the online version for regular updates. Please let us know before ordering if you have any food allergies or food intolerances and we'll do our best to accommodate.**

**All prices in pounds sterling. Most cards or cash accepted. Thank you.**

**\*\*\*We currently offer a 10% discount on collections\*\*\***



## APPETISERS

**1. Prawn Crackers**  **2.70**

**2. Panang Rice Balls (GF) (10)**  **5.20**

Chef Jintana's own popular creation – Steamed Jasmine rice combined with Panang paste & kaffir lime and coated with seasoned homemade crumb and deep-fried.

**3. Thai Vegetable Spring roll (V) (6)**  **5.60**


Homemade Thai spring rolls filled with stir fried mixed vegetable and glass noodles accompanied with a small pot of Thai sweet chilli sauce.

**4. Duck Rolls (2)**  **4.80**

Homemade Gressingham duck rolls served with sweet & sour plum sauce.

**5. Chicken Satay - Satay Gai - (GF) (5)**  **6.50**


Marinated chicken skewers, griddled and lightly coated with coconut cream, served with home-made peanut sauce.

**7. Thai Fish Cakes - Tod Man Pla – (5)**  **7.00**

Homemade with green beans, kaffir lime leaves, red curry paste, served with shredded lettuce & sweet chilli sauce

**8. King Prawns in Thai seasoned breadcrumbs - Kung Tod Grob - (5)**  **7.80**

Large King prawns coated with panko crumbs, deep-fried and served with shredded lettuce, sweet chilli sauce & lime wedge.

**9. Sesame Prawn Toasts - Kanom Pang – (6)**  **6.00**

Homemade Sesame Prawn Toasts made with only prawn meat & seasoning

**10. Korean Mini Chicken Skewers (5)**  **6.50**

Served on a bed of crunchy carrot and iceberg lettuce

**11. Terriyaki Mini Chicken Skewers (5)**  **6.50**

Served on a bed of crunchy carrot and iceberg lettuce

**13. Sticky Pork - Moo Ping (5)**  **6.50**

Marinated pork belly in garlic, coriander root, black pepper, coconut sugar, fish sauce, Thai seasoning and char-grilled on wooden skewer.



## SOUPS

### 14. Tom Yum

A spicy, hot, sour, aromatic Thai soup flavoured with kaffir lime, galangal, lemongrass, coriander, Thai Parsley & red chillis

### 15. Tom Kha

A creamy coconut and Galangal based soup and a lot milder than Tom Yum.

**Order 15 or 16 above with the following options:**

A. King Prawns (Goong)	12.00
B. Chicken	10.00
C. Mushroom	9.00
D. Vegetables	9.00
E. Tofu	9.50
F. Tofu & Veg	10.50
G. Mixed Seafood	11.00
H. Chicken & Prawn	13.00



## THAI CURRIES

### 16. Green Curry - Kaeng Kiew Wan

Infused with kaffir lime, finger root, lemongrass, Thai sweet basil and includes Thai aubergines, bell peppers, white onion, baby corn, green beans, peas

### 17. Red Curry – Kaeng Daeng

A dry red chilli, garlic, shallot and lemongrass-based curry made with vegetables or meats of your choice. Includes fresh pineapple, lychee (or longan), baby plum tomatoes. Chicken or Duck highly recommended!

### 18. Panang Curry – Kaeng Panaeng

Dried red chilli, lemongrass and shallots dominate this popular dish containing toasted peanuts.

### 19. Massaman Curry - No translation as it's a Malay and Persian fusion

An aromatic dish with a sauce of lemongrass, garlic, kaffir lime, galangal, cinnamon, cardamon, cumin, coriander. Contains potato, onions. ground peanuts and topped with cashew nuts

### 20. Jungle Curry – Kaeng Pa

Spicy hot red curry-based dish with many seasonal & Thai vegetables. A soup-like curry as it doesn't contain coconut cream.

### 21. Yellow Curry – Kaeng Lueang

Flavours of cumin, coriander, turmeric, fenugreek, garlic, salt, bay leaf, lemongrass, cayenne pepper, ginger, mace, cinnamon

**Choose any one of the options following options for 16 to 21.**

A. King Prawns (Goong)	12.00
B. Chicken	11.00
C. Mushroom	10.50
D. Vegetables	10.00
E. Tofu	10.50
F. Tofu & Veg	11.00
G. Beef	12.50
H. Duck	12.50
I. Pork Belly	12.00
J. Pork Fillet	12.00
K. Lamb	13.00



## NOODLES

### 22. Pad Thai Rice Noodles with choices A-K

The most famous Thai noodle dish. We use 5mm flat noodles combined with special family recipe tamarind-based sauce. **(Gluten Free Option Available)**, uses egg in recipe – please ask if you don't want egg in the mix!

### 23. Pad Cha Glass Noodles with choices A-K (GF)

Like Vermicelli noodles but made from Mung Bean therefore gluten free. Infused with sweet basil. Contains finger root, ginger, bell peppers, kaffir lime leaves, chilli, garlic and homemade stir fry sauce.

### 24. Pad Kee Mao with choices A-K (GF)

Spicy thin glass noodles with lots of fresh and dry chilli, onions, baby corn, garlic, black pepper, kaffir lime leaves, green beans and holy basil (Krapow /Tulsi) with homemade stir fry sauce.

### 25. Rad Na Me Krob with choices A-K

Crunchy puffed vermicelli noodles served with delicious separate clear stock-based sauce. Tip – If you pour in all the hot sauce into the noodles, they will go soggy!  
Ideally eat separately for your enjoyment 😊

### 26. Pad See Ew Sen Lek (uses Pad Thai noodles) – Choices below A-K

Rice noodles flash-seared in a seasoned iron wok to achieve a delicate, smoky char. Glazed in a rich, aged dark soy reduction. Contains Yellow Bean.

A. King Prawns	13.50
B. Chicken	11.50
C. Mushrooms	10.50
D. Mixed Vegetables	10.50
E. Puffed Tofu	11.50
F. Puffed Tofu & Veg	12.50
G. Beef	13.50
H. Duck	13.50
I. Pork Belly	13.50
J. Pork Fillet	13.50
K. Chicken & Prawn	15.00



## SALADS

- 27. Weeping Tiger** 🌶️ **14.50**  
Dry-aged steak marinated & cooked on cast iron skillet, sliced and served with a spicy Thai weeping tiger sauce on a bed of crispy salad. This is eaten warm or cold.  
(medium rare unless specified)
- 28. Pla Neur** 🌶️ **14.50**  
Dry-aged steak sliced thin and dressed in a vibrant, citrus-led infusion of fresh lime juice, fish sauce, and toasted chili jam. Flavoured with bruised lemongrass, shallots, and hand-torn mint, then finished with a dusting of toasted 'Khao Khua' ground rice for a smoky, nutty texture. Served medium rare unless specified.
- 29. Laab Gai – Minced Chicken** 🌶️ **11.00**  
Minced chicken with fish sauce, lemongrass, galangal, kaffir lime, coriander, red onion, lime, ground toasted rice, dried and fresh chilli
- 30. Laab Moo – Minced Pork** 🌶️ **11.00**  
Minced Pork with fish sauce, lemongrass, galangal, kaffir lime, coriander, red onion, lime, ground toasted rice, dried and fresh chilli
- 31. Laab Neur – Minced Beef** 🌶️ **12.50**  
Minced Beef with fish sauce, lemongrass, galangal, kaffir lime, coriander, red onion, lime, ground toasted rice, dried and fresh chilli
- 32. Som Tum Papaya** 🌶️ **9.50**  
Traditional spicy Thai Salad using raw Papaya, Carrot, Green Beans, baby tomatoes, lime juice, coconut sugar, chilli & fish sauce
- 33. Som Tum Papaya Vegan** 🌶️ **9.50**  
Same as Som Tum but using soy-based dressing



## STIR-FRIED

### 34. Pad Med Mamuang – Sir-fried with cashew nuts

Colourful version of a sticky sweet & sour dish. One of our best sellers!  
Choose from following: (G unavailable for this dish)

### 35. Pad Pong Grari (Yellow Curry based)

Flavours of peanut, chilli paste, turmeric, cumin, mustard, coriander, lemongrass, onion, kaffir lime, evaporated milk. Choose from following A-N

### 36. Pad Kra Prao– Holy Basil

Stir-fried with homemade sauce.

A. Chicken	13.00
B. Pork fillet	13.00
C. Beef	14.00
D. King Prawns	14.00
E. Mixed veg	11.00
F. Tofu	12.00
G. Mixed Seafood	13.00
H. Moo Grob – crunchy pork belly	13.00
I. Minced Chicken (not available for 32 & 33)	12.00
J. Minced Pork (not available for 32 & 33)	12.00
K. Minced Beef (not available for 32 & 33)	13.00
L. Puffed Tofu & Veg	12.50
M. Mushroom	11.00
N. Squid	14.00

### 37. Chu Chee

Deep-fried battered (see choices) on crispy salad bed and covered in homemade sweet, sour sauce based with red curry paste, coconut milk. Kaffir lime, Chilli and drizzled coconut cream and decorated with sliced bell peppers.

A. Chicken	12.00
B. King Prawns	13.00

### 38. Salt & Pepper Squid

Garnished with chopped fresh Thai Chillis and Spring Onions 13.00

### 39. Crispy Chilli Beef

9.50

Chinese favourite done our way



## **RICE**

<b>39. Jasmine Rice</b>	<b>2.70</b>
<b>40. Coconut Rice</b>	<b>4.00</b>
<b>41. Sticky Rice</b>	<b>3.70</b>
<b>42. Egg Fried Rice</b>	<b>4.50</b>
<b>43. Chicken Fried Rice</b>	<b>6.50</b>
<b>44. Shrimp Fried Rice</b>	<b>6.70</b>
<b>45. Vegetable Fried Rice</b>	<b>6.40</b>
<b>46. Garlic Fried Rice</b>	<b>6.00</b>
<b>47a. Special Fried Rice (Ham, Chicken, Prawn, Sweet Thai sausage, sweetcorn, carrot, peas) - X-Large Portion (Family Size)</b>	<b>12.80</b>
<b>48b. Special Fried Rice – Medium Size 650ML</b>	<b>7.50</b>

## **DRINKS**

<b>All 330ML Cans</b>	<b>1.40</b>
<b>50. Coke</b>	
<b>51. Orange Fanta</b>	
<b>52. Lemon Fanta</b>	
<b>53. Sprite</b>	
<b>54. Sprite Zero</b>	
<b>55. Coke Zero</b>	
<b>56. Diet Lemonade</b>	
<b>57. Dr. Pepper</b>	
<b>58. Organic Coconut Water (carton)</b>	<b>2.90</b>
<b>59. Ribena Blackcurrant (carton)</b>	<b>1.20</b>
<b>60. Spring Water (Still) Evian / Nestle (plastic bottle)</b>	<b>1.20</b>

## **EXTRAS – ALL 50P**

- 70. Satay**
- 71. Sweet & Sour Plum Sauce**
- 72. Sweet Chilli**
- 73. Crushed Roasted Peanuts (for Pad Thai)**
- 74. Red Pepper Powder (for Pad Thai)**
- 75. Nam Prik**