

patara

FINE THAI CUISINE

Patara is a place where differences are celebrated, customers are treated like family and our Thai smiles are genuine. We've been filling up our tables since 1990, serving authentic Thai dishes sure to evoke your first Thai experience.

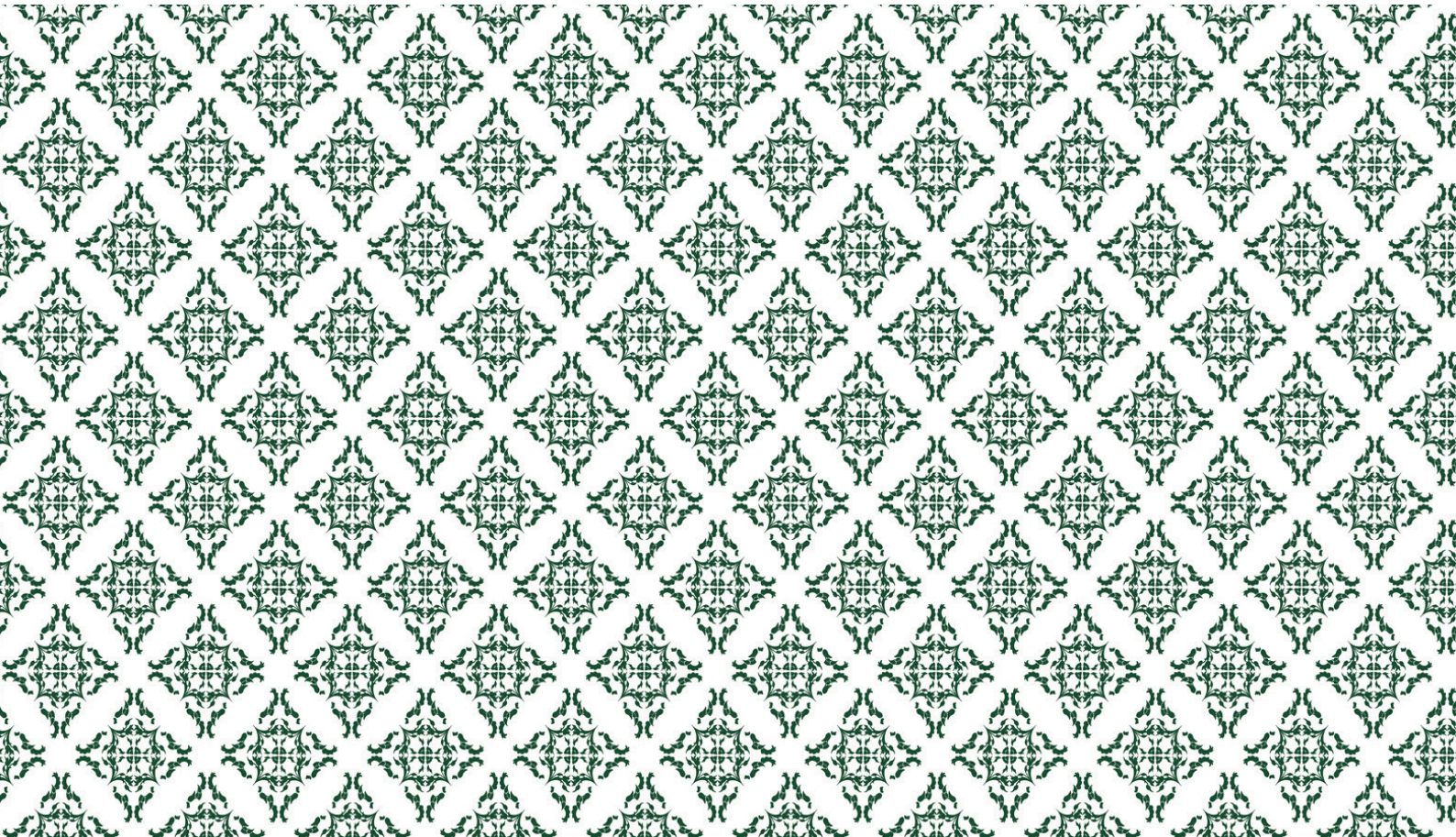
We welcome you to join us on our 'taste-quest' for authenticity—bringing together fresh local produce and a cornucopia of Thai ingredients and spices to fire up anyone's appetite. We reject simplicity in favour for aromatic complexity and the subtle balance of sweet, sour, spicy and salty. Thailand trained chefs combine classic recipes with playful interpretations.

The result is a sophisticated yet humble harmony of East meets West.

 = Signature dishes N = contains nuts * = mildly hot ** = hot (v) = vegetarian

Please inform the service staff of any allergies and special dietary requirements. Some dishes may contain traces of nut, gluten, dairy or other allergens.

Prices are inclusive of VAT. A discretionary service charge of 12.5% is added to each bill.



SHAREABLE SNACKS & BITES

CHOR MUANG (N)

Handcrafted lilac dumplings with caramelised chicken and peanut. Drizzled with coconut cream.

9.50

CHICKEN AND PRAWN SATAY (N)

Marinated in curried coconut milk. Served with peanut sauce and lightly pickled vegetables.

9.80

CHILLI & SEA SALT CALAMARI*

Crisp calamari finished with garlic, fresh red chilli, white pepper and spring onion.

9.80

LIME & CHILLI SCALLOPS**

Steamed king scallops tossed in a light lime and chilli dressing with lemongrass and mint.

4.85

For one / minimum order two per portion.

PRAWN RICE ROLLS*

Prawns with cucumber, coriander, carrot, mint, spring onion and basil. Served with chilli and lime dressing.

10.50

DUCK SPRING ROLLS

Shredded duck confit with cabbage, sweet corn and five spices. Served with herbal plum sauce.

9.50

SPICED FISH CAKES* (N)

Red curry and kaffir lime fish cakes with sweet chilli sauce and crushed roasted peanut.

9.80

PATARA PLATTER* (N)

An assortment of lime and chilli scallops, chicken satay, duck spring rolls, spiced fish cakes and chor muang.

13.80

Per person / minimum order two per portion.

SALADS

TUNA CARPACCIO*

*Sashimi grade tuna drizzled with a fresh lemongrass, chilli, ground roasted rice, mint and lime dressing.
Topped with salmon roe.*

12.50

PRAWN & CRISPY BEIGNET* (N)

Tossed with cashew nut, lemongrass and shallot. Accompanied by a piquant roasted chilli dressing.

10.50

SOFT-SHELL CRAB SALAD* (N)

Lightly battered crab with a salad of crisp julienned mango, roasted coconut, cashew nut and crispy shallot.

13.50

BEEF FILLET SALAD*

Slices of flame charred beef fillet in a mixed salad leaves, cherry tomatoes and banana shallot with a light lime and chilli dressing.

16.50

PRAWNS IN ROASTED CHILLI*

Flame seared king prawns tossed in a piquant sweet roasted chilli, mint, lemongrass and lime dressing.

14.50

SOM TUM** (N)

Green papaya, dried shrimps, carrots, fine beans, peanuts, cherry tomatoes with lime, chilli and plum sugar dressing.

9.50



SOUPS

CHICKEN TOM KHA*

Chicken and galangal in silken, herb-infused coconut cream and coconut meat.

7.85

PRAWN TOM YUM**

Prawns and shimeji mushrooms freshly simmered with lemongrass, galangal and kaffir lime leaves.

8.85

CURRIES

LAMB SHANK MASSAMAN* (N)

Coconut milk braised lamb in a mild homemade curry of warm spices. Garnished with almond and pickled onion.

22.00

CHICKEN KIEAW WAN*

Free range chicken, baby aubergine and bamboo shoots in a homemade curry paste of fresh green chilli and basil.

16.80

PRAWN PINEAPPLE CURRY*

Kaffir lime scented pineapple prawn red curry.

17.50

BEEF CHEEK PANANG*

Slow-cooked cheek in a robust curry of red chilli. Finished with roasted chilli.

19.80

FISH & SHELLFISH

BLACK COD WITH GINGER

Pan seared black cod and shiitake mushrooms in a shredded ginger, pickled soya and yellow bean sauce.

22.00

KIEAW WAN LOBSTER**

Lobster tail medallions sautéed with green curry sauce, fresh peppercorns, coconut meat and sweet basil sauce.

29.50

CURRIED SEA BASS**

Sea bass grilled in banana leaves with red curry reduction and kaffir lime.

19.80

LEMONGRASS SEA BASS

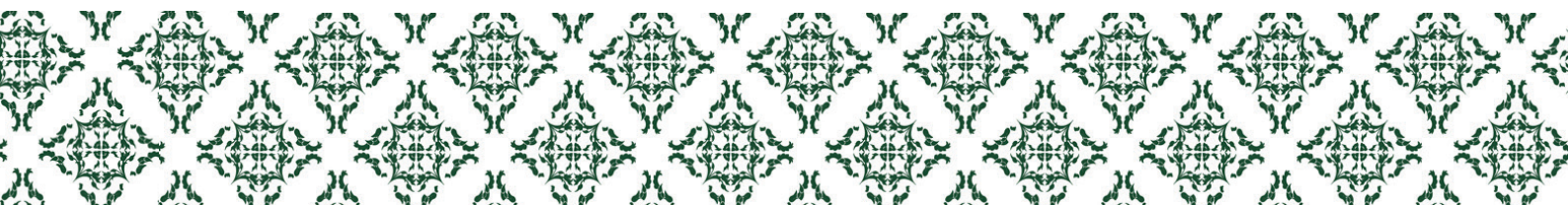
Lightly battered sea bass glazed with tangy lemongrass and tamarind sauce. Finished with fried onion and crispy shallot.

20.50

LIME & CHILLI SEA BASS*

Steamed sea bass in a light and piquant chilli-garlic sauce infused with fresh herbs.

18.80



MEAT AND POULTRY

COCONUT BRAISED BEEF*

*Slow-braised beef in a lime-coconut cream reduction.
Finished with mint, lemongrass, lime, shallot and coriander.*

16.85

CHICKEN WITH CHILLI & BASIL**

*Minced chicken stir-fried with crushed garlic, fine bean,
red chilli and Thai basil.*

16.85

CHESTNUT CHICKEN (N)

*Chicken sautéed with chestnut, cashews nut
and bell pepper.*

16.85

WILD GINGER BEEF FILLET**

*Beef fillet and bell pepper stir-fried with chilli,
lemongrass, kaffir lime and green peppercorns.*

19.95

TAMARIND DUCK

*Duck confit in a ginger-tamarind sauce. Served
with crispy onion and grilled pineapple.*

18.85

KIEAW WAN BEEF **

*Fillet slices sautéed in green curry sauce with
sweet basil and red chilli.*

19.95

SIDES, RICE & NOODLES

PAD THAI (N)

*With rice noodles, egg, tofu, bean sprouts,
Chinese chives and sweet turnip.*

CHICKEN 13.50

KING PRAWN 19.80

LOBSTER TAIL 28.50

SOYA NOODLES

With chicken, egg and vegetables.

13.50

OB WOONSEN

*Pot steamed glass noodles with prawns, shiitake
mushroom, sesame oil and ginger.*

14.50

PINEAPPLE FRIED RICE WITH SEAFOOD

15.85

WATER SPINACH*

With garlic and chilli.

9.50

ASPARAGUS

With shiitake and mushroom sauce.

9.50

BOK CHOY

With shiitake mushroom.

9.50

TENDERSTEM BROCCOLI

With shiitake mushroom.

9.50

KAO HOM MALI

Fragrant long grain jasmine rice.

3.85

RICEBERRY RICE

*Riceberry rice is rich in many antioxidants that
help our immune system stay healthy.*

4.50



SIDES, RICE & NOODLES CONT

EGG FRIED RICE

4.50

STICKY RICE

4.50

COCONUT RICE

4.50

VEGETARIAN (V)

KAFFIR CORN FRITTERS

*Sweet corn cakes spiced with kaffir lime and paprika.
Served with sweet chilli sauce.*

9.25

TOFU & MUSHROOM SATAY (N)

*An assortment of tofu and mushroom brochettes
marinated in coconut cream. Served with
peanut sauce and cucumber salsa.*

9.25

MANGO & MUSHROOM SALAD* (N)

*A salad of mushrooms, crisp julienned mango,
roasted coconut, cashew nuts and crispy shallot.*

11.00

VEGETABLE SPRING ROLLS*

*Crisp vegetable spring rolls served with
sweet chilli sauce.*

8.40

FRESH RICE ROLLS*

*Rice paper roll filled with avocado, cucumber,
coriander, carrot, mint, spring onion and basil.
Served with sweet chilli sauce.*

9.50

SOM TUM JAY** (N)

*Green papaya, carrots, fine beans, peanuts, cherry
tomatoes with lime, chilli and palm sugar dressing.*

9.50

MUSHROOM TOM KHA*

*Mushrooms in rich, herb-infused coconut cream
soup and coconut meat.*

7.50

MUSHROOM TOM YUM**

*Mushrooms in a spicy soup with
lemongrass, galangal and
kaffir lime leaves.*

7.80

VEGETABLE KIEAW WAN CURRY**

*Baby aubergine, tofu and bamboo shoot in a vigorous central
Thai curry paste of fresh green chillies and basil.*

15.80

MUSHROOMS WITH CHILLI & BASIL**

*Oyster, shiitake and button mushrooms stir-fried with crushed
garlic and red chilli. Finished with crispy basil.*

15.80

LEMONGRASS TOFU

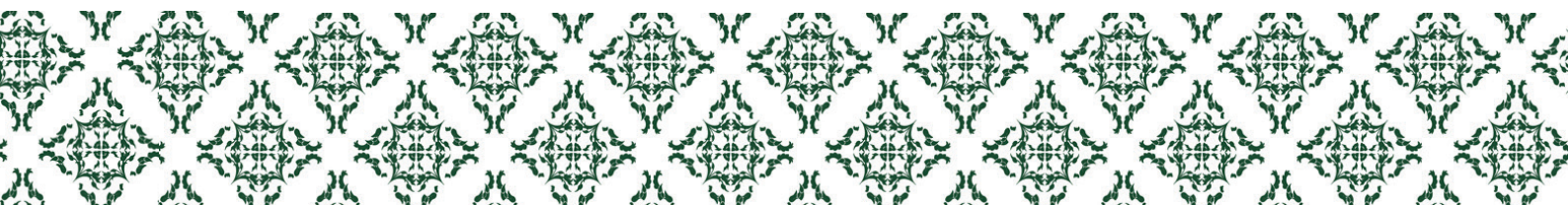
*Crisp tofu slices glazed with a piquant sauce of
tamarind, fresh lemongrass and chilli.
Topped with crispy shallot.*

15.80

PAD THAI JAY (N)

*Rice noodles, vegetable, tofu, bean sprouts,
Chinese chives and sweet turnip.*

13.50



DESSERTS

KHANEOW MAMUANG

A traditional Thai dessert of fragrant Thai mango with sweet sticky rice.

10.00

MANGO CHEESE CAKE

Homemade Thai mango cheese cake with Madagascan vanilla ice cream.

8.50

CHOCOLATE PUDDING

Warm soft-centered bitter chocolate pudding with Madagascan vanilla ice cream.

8.50

GATI SOD SUNDAE

Coconut ice cream with coconut meat, topped with exotic fruits.

7.50

GLUAYHOM OB ICE CREAM

Baked banana served warm with banana and peanuts ice-cream and toasted almond.

7.50

SORBET & ICE CREAM:

Two scoops

5.95

SORBET

Lime & lemongrass

Pink guava & passion fruit

ICE CREAM

Banana & peanuts

Madagascan vanilla

White chocolate & ginger

TEA AND COFFEE

FRESH HERBAL TEA

Lemongrass, Ginger, Mint

4.75

CLASSIC TEA

English breakfast, Earl Grey, Darjeeling, Chrysanthemum, Peppermint, Chamomile

3.50

THAI ICED TEA

4.30

THAI ICED COFFEE

4.30

FLOWER TEA

Jasmine, Green tea

5.00

AMERICANO, ESPRESSO

3.00

DOUBLE ESPRESSO, MACCHIATO, CAPPUCCINO, LATTE, MOCHA

3.50

IRISH COFFEE, LIQUEUR COFFEE

9.50

DIGESTIFS ARE AVAILABLE PLEASE ASK STAFF FOR MORE INFORMATION.



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