

Chef's Special Menu

Thai Stir-Fried Minced Beef

(Kua Kling Neua)

Fresh beef which is marinated in the chef's special curry paste and is delicately stir-fried until beautifully cooked to perfection. This impeccable Thai dish also comes with an authentic Thai style spicy garlic and lime leaves sauce. (£9.80)

Roasted Chicken with Fresh Chilli

(Gai Yang Pad Prik Sod)

Skillfully Stir-fried roasted chicken with garlic, onion, basil and fresh chilli. This authentic Thai dish comes with a traditional sweet soya sauce. (£8.80)

Lamb Massaman Curry

(Gang Massaman Gae)

A popular sweet and nutty-flavoured curry originating from south Thailand prepared with tender lamb, a mildly spiced coconut milk, onions, potatoes, herbs, peanuts and topped with red chillies. (£10.29)

Sizzling Black Pepper Lamb

(Gae Pad Prik Tai Dam)

Lamb stir-fried with black pepper, onion, spring onion, celery, fresh chilli and both regular and pickled garlic served on a sizzling hot-plate. (£10.29)

Sizzling Black Pepper Beef

(Neua Pad Prik Tai Dam)

Beef stir-fried with black pepper, onion, spring onion, celery, fresh chilli and both regular and pickled garlic served on a sizzling hot-plate. (£10.29)

Sizzling Black Pepper Chicken

(Gai Pad Prik Tai Dam)

Chicken stir-fried with black pepper, onion, spring onion, celery, fresh chilli and both regular and pickled garlic served on a sizzling hot-plate. (£9.30)

Non-Vegetarian Appetisers

Prawn Crackers

Mix of spicy and plain Thai prawn crackers accompanied with sweet chilli sauce. (£2.50)

Skewered Satay Chicken

(Gai Satay)

Tender slices of chicken, marinated in a delicate mixture of coconut milk, a variety of herbs, and subtle spices. They are served skewered and accompanied with a peanut sauce and cucumber salad. (£5.25)

Thai Fishcakes

(Tord Mun Pla)

Succulent pieces of fish prepared in a mince along with chilli paste, shredded green bean, and lime leaves. Accompanied by cucumber and ground peanuts in a sweet chilli sauce. (£5.25)

Spring Rolled Prawn

(Gung Po Pia)

The freshest prawns marinated with delicious Thai herbs enveloped within a crispy spring roll wrap and served with a sweet chilli sauce. (£5.75)

Red Wine Chicken

(Peek Gai Laow Deng)

A delectable red wine sauce flavours a dish of chicken wings that have been cooked until golden-brown. (£5.25)

Steamed Mussels

(Hoy Obb)

Succulent and fresh mussels are steamed in a fully authentic Thai style, with a clay pot, while a variety of Thai herbs are used with white wine to ensure a unique and delicate flavour. Hot chilli sauce accompanies this dish. (£5.75)

Padanus Chicken Wrap

(Gai Ho Bai Tuay)

Tender cubes of chicken are marinated in a selection of Thai herbs and then enveloped using Padanus leaves before frying, for a thoroughly distinctive flavour. This dish is served with a sweet sesame soya sauce. (£5.25)

Garlic Spare Ribs

(Ka Duk Moo Datieam)

Succulent ribs of pork fried with garlic for an unsurpassable taste. (£5.25)

Golden Bags

(Thung Thong)

Portions of tender minced chicken and prawn, enveloped in a spring roll skin, and then fried until deliciously crispy, and golden-brown. These are served with a sweet chilli sauce. (£5.25)

Sesame Chicken Toast

(Kanom Pang Na Gai)

Tender pieces of chicken minced with a variety of Thai herbs, sprinkled with a layer of sesame seeds and deep-fried on a base of toasted bread. A sweet chilli sauce accompanies this dish. (£5.25)

Orchid Platter (minimum of 2 people required to order)

A selection of five of our best appetisers. For those who enjoy variety, and also for those who wish to sample a selection. (£13.50)

Prawns Tempura

(Kung Trod)

Deep fried king prawns which are coated with breadcrumbs and a beautiful crispy tempura batter served with a sweet chilli sauce. (£6.00)

Crispy Duck Envelopes

(Ped Hom Sabai)

Luscious and tender duck with fresh cabbage, spring onion, celery and coriander; the filo pastry is shaped like an envelope and then delicately fried until perfectly golden brown. This exquisite Thai dish comes with a piquant sweet soya bean sauce uniquely made by our Chef. (£5.80)

Grilled Chicken Wings

(Peag Gai Yang)

Thai style grilled chicken wing served with ground dried chilli in tamarind sauce. (£6.05)

Vegetarian Appetisers

Vegetable Spring Rolls

(Po Pia)

A variety of fresh vegetables enveloped within a crispy spring roll wrap and served with a sweet chilli sauce. (£5.25)

Fried Tofu [Bean curd]

(Tow Hoo Tod)

Soft white bean curd deep fried until crisp and then served with ground peanuts and a sweet chilli sauce. (£5.25)

Skewered Satay Vegetables

(Satay Pak)

A variety of fresh vegetables served skewered and accompanied with a peanut sauce. (£5.25)

Thai Sweetcorn Cake

(Tod Maan Kow Phod)

Delicious tender sweet corn prepared with curry paste and lime leaves and served with a sweet chilli sauce. (£5.25)

Vegetables In Batter

(Pak Chub Pang Tod)

A variety of fresh vegetables in a crispy golden batter. This dish is accompanied by a sweet chilli sauce. (£5.25)

Vegetarian Platter

(Can Mangswirāti)

(Minimum of 2 people required to order). Each of the five vegetarian appetisers listed above. For those who enjoy variety, and also for those who wish to sample a vegetarian selection. (£13.50)

Soup

Hot & Sour Soup

Thailand's famous traditional savoury broth. Prepared with lemongrass, lime leaves, mushrooms, fresh lime juice and raw chilli. (£5.00)

- £0.55 for chicken (extra)
- £1.05 for prawns (extra)
- £1.05 for seafood (extra)
- £0.55 for mushroom (extra)

Coconut & Herb Soup

Similar to the Hot & Sour Soup (Tom Yum), in that it contains lime leaves, lemon grass, mushrooms and fresh chilli. However, this soup is milder as it also contains coconut milk and a subtle mixture of authentic Thai herbs.

- £0.55 for chicken (extra)
- £1.05 for prawns (extra)
- £1.05 for seafood (extra)
- £0.55 for mushroom (extra)

Salads

Thai Salad

(Salad Khek)

Delicious pieces of crisp fried tofu and egg, hard boiled, are accompanied by a fresh salad of lettuce, tomato, carrot, and cucumber, all topped with Thailand's distinguished peanut sauce. This dish is suitable for vegetarians. (£6.75)

Papaya Salad

(Som Tam)

This dish comprises a fresh mixture of shredded papaya and carrot, tomatoes, green beans, and ground peanuts flavoured fresh chilli and lime juice. This dish is suitable for vegetarians. (£6.85)

Roast Duck Salad

(Yum Phed Yaang)

Lusciously succulent roasted duck prepared with onion, coriander, ground roasted rice and spring onion. This dish is accompanied by a spicy chilli sauce. This dish is not suitable for vegetarians. (£8.75)

Grilled Beef Salad

(Yum Neuar)

Choice cuts of beef, grilled to perfection, and served with a fresh mixture of cucumber, lettuce, coriander and spring onion Thai chilli sauce accompanies this dish. This dish is not suitable for vegetarians. (£7.95)

Non-Vegetarian Curries

Panang Curry

(Geang Panang)

A thicker and drier curry prepared with coconut milk, lime leaves, sweet basil, and topped with fresh chilli. Apart from seafood, all meats are suitable for this curry. (£8.30)

- £1 for chicken (extra)
- £1.50 for seafood (extra)
- £0.50 for beef (extra)
- £0.50 for pork (extra)

Green Curry

(Geang Keaw Waan)

This curry, made from green chilli, is prepared with coconut milk and an aromatic selection of fresh Thai herbs Suitable to be accompanied by selected meats (chicken, prawns, seafood, beef or pork). (£8.30)

- £1 for chicken (extra)
- £1.50 for seafood (extra)
- £0.50 for beef (extra)
- £0.50 for pork (extra)

Red Curry

(Geang Deang)

This curry, made from dried red chilli, is prepared with coconut milk and an aromatic selection of fresh Thai herbs Suitable to be accompanied by selected meats (chicken, prawns, seafood, beef or pork). (£8.30)

- £1 for chicken (extra)

- £1.50 for seafood (extra)
- £0.50 for beef (extra)
- £0.50 for pork (extra)

Massaman Curry

(Geang Massaman)

This curry has its origins in the south of Thailand, where there has long been a strong Muslim influence. This is why pork is unsuitable to accompany this dish. Prepared with a mildly spiced coconut milk, peanuts, onion and potatoes, this dish has a unique flavour and should be accompanied by either chicken or beef. (£8.30)

- £1 for chicken (extra)
- £1.50 for seafood (extra)
- £0.50 for beef (extra)
- £0.50 for pork (extra)

Yellow Curry

(Geang Kari)

A full-flavoured spicy curry prepared with onion, potatoes and spring onion. Chicken, beef and pork are all suitable for this curry. (£8.30)

- £1 for chicken (extra)
- £1.50 for seafood (extra)
- £0.50 for beef (extra)
- £0.50 for pork (extra)

Jungle Curry

(Geang Pa)

A delicious broth-like curry prepared with a fresh selection of aromatic herbs, recognisable by its clear consistency characteristic. Chicken and beef are suitable for this curry. (£8.30)

- £1 for chicken (extra)
- £1.50 for seafood (extra)
- £0.50 for beef (extra)
- £0.50 for pork (extra)

Vegetarian Curries

Vegetarian Green Curry

(Geang Keaw Waan Pak)

This curry, made from green chilli, is prepared with coconut milk and an aromatic selection of fresh Thai herbs. (£7.80)

Vegetarian Red Curry

(Geang Daeng Pak)

This curry, made with dried red chilli, is prepared with coconut milk and an aromatic selection of fresh Thai herbs. (£7.80)

Vegetarian Dishes

Stir-fried Mixed Vegetables

(Phad Pak Rum)

A variety of fresh vegetables, stir-fried in a delicious oyster sauce. (£7.50)

Crispy Aubergine In Sweet and Spicy Sauce

(Ma-KhKheua Sam-Rod)

Bright and fresh aubergine, deep-fried until deliciously crisp, in a sweet and spicy sauce. Accompanied by spring onions and both red and green peppers. (£7.50)

Aubergine With Sweet Basil

(Makheua pad krapraow)

Stir-fried aubergine with sweet basil leaves, both red and green peppers, green beans, spring onions and black bean sauce.

Tofu Dishes

Tofu With Cashew Nuts

(Tow Hoo Pad Med Mamung)

A stir-fry of beancurd, cashew nuts, onion, mushroom, both red and green peppers, spring onions, topped with dried chilli. (£7.80)

Sweet and Sour Tofu

(Tow Hoo Prieu Waan)

A stir-fry of beancurd with a variety of fresh vegetables prepared together in a delicious Thai style sweet and sour sauce. (£7.70)

Tofu With Ginger

(Tow Hoo Pad Khing)

A stir-fry of beancurd, ginger, onion, both red and green peppers, spring onions and black mushrooms. (£7.70)

Tofu With Basil

(Tow Hoo Pad Kra Praow)

Delectable beancurd, stir-fried with fresh basil leaves, both red and green peppers, green beans and fresh chilli. (£7.70)

Chicken Dishes

Chicken With Cashew Nuts

(Gai Pad Med Mamung)

A stir-fry of chicken, cashew nuts, onion, mushroom, both red and green peppers and spring onions. (£8.55)

Chicken With Ginger

(Gai Pad Khing)

A stir-fry of chicken, ginger, onion, both red and green peppers, spring onions and black mushrooms. (£8.25)

Chicken With Basil

(Gai Pad Kra Praow)

A stir-fry of chicken with fresh basil leaves, both red and green peppers, green beans and fresh chilli. (£8.25)

Sweet and Sour Chicken

(Gai Prieu Waan)

A stir-fry of chicken with a variety of fresh vegetables prepared together in a delicious Thai style sweet and sour sauce. (£8.25)

Chicken With Baby Sweetcorn

(Gai Pad Kow Phod)

A stir-fry of chicken, baby sweetcorn, spring onions and carrots. (£8.25)

Chicken With Garlic

(Gai Pad Kratieam Prik Tai)

Tender chicken breasts stir-fried with a Thai-style garlic sauce (£8.25)

Grilled Chicken

(Gai Yaang)

Grilled chicken marinated with a subtle mixture of Thai herbs and served with a sweet chilli sauce. (£8.95)

Pork Dishes

Pork With Ginger

(Moo Pad Khing)

A stir-fry of pork, ginger, onion, both red and green peppers, spring onions and black mushrooms. (£8.25)

Pork With Basil

(Moo Pad Kra Praow)

A stir-fry of pork with fresh basil leaves, both red and green peppers, green beans and fresh chilli. (£8.25)

Pork With Garlic

(Moo Pad Kratieam Prik Tai)

Succulent pieces of pork stir-fried with garlic and ground pepper. (£8.25)

Sweet and Sour Pork

(Moo Prieu Waan)

A stir-fry of pork with a variety of fresh vegetables prepared together in a delicious Thai style sweet and sour sauce. (£8.25)

Pork With Fresh Chilli

(Moo Pad Prik Sod)

A stir-fry of pork, onion, fresh chilli and spring onions. (£8.25)

Beef Dishes

Beef Oyster

(Neau Pad Nam Man Hoy)

A stir-fry of beef, carrot, mushroom, broccoli and spring onions in a delicious oyster sauce. (£8.80)

Beef With Ginger

(Neau Pad Khing)

A stir-fry of beef, ginger, onion, both red and green peppers, spring onions and black mushrooms. (£8.80)

Beef With Basil

(Neau Pad Kra Praow)

A stir-fry of beef with fresh basil leaves, both red and green peppers, green beans and fresh chilli. (£8.80)

Beef In Red Wine Sauce

(Neau Raow Daeng)

A stir-fry of beef in the chef's special red wine sauce. (£8.80)

Beef With Fresh Chilli

(Neau Pad Prik Sod)

A stir-fry of beef, onion, fresh chilli and spring onions. (£8.80)

Duck Dishes

Duck With Basil

(Ped Pad Kra Praow)

A stir-fry of duck with fresh basil leaves, both red and green peppers, green beans and fresh chilli. (£9.25)

Tamarind Duck

(Ped Makham)

Deliciously succulent slices of roasted duck in a tasty tamarind sauce. (£9.25)

Duck With Pineapple Sauce

(Ped Pad Sap-Pa-Rod)

A stir-fry of duck, pineapple, both red and green peppers in a delicious special sauce. (£9.25)

Chef's Special Duck

(Ped Song Krung)

Fresh Duck, deep-fried until crispy brown, accompanied with vegetables. (£9.70)

Duck In Black Bean Sauce

(Ped Pad Tow Jaew)

Deliciously succulent Duck slowly fried with spring onion, both red and green peppers and sweet basil. (£9.25)

Duck With Ginger

(Ped Pad Khing)

A stir-fry of Duck, ginger, onion, both red and green peppers, spring onions and black mushrooms. (£9.25)

Fish Dishes

Chilli Fish

(Pla Rad Prik)

Fish in a red curry sauce, deep-fried together with shredded lime leaves and sweet basil leaves for a delicate and delectable flavour. (£10.80)

Fish With Ginger

(Pla Pad Khing)

Fresh Fish, deep-fried, together with ginger, onion, both red and green peppers, spring onions and black mushrooms. (£10.80)

Fish With Garlic

(Pla Pad Kratieam Prik Tai)

Fresh fish stir-fried with garlic and ground pepper. (£10.80)

Steamed Seabass

(Pla Nueng Ma-Naw)

Freshly steamed sea bass with a subtle mixture of Thai herbs, fresh chilli and lime juice. (£17.25)

Sweet and Sour Fish

(Pla Prieu Waan)

Fresh fish, deep-fried with a variety of fresh vegetables, prepared together in a luscious Thai style sweet and sour sauce. (£10.80)

Fish In Trio Sauce

(Pla Sam Rod)

Fresh fish, deep-fried, with a sweet and spicy tamarind sauce Accompanied by spring onions and both red and green peppers. (£10.80)

Seafood Dishes

Prawns With Cashew Nuts

(Goong Pad Med Mamung)

A stir-fry of king prawns, cashew nuts, onion, mushroom, both red and green peppers and spring onions. (£9.55)

Prawns With Vegetables

(Goong Pad Pak)

A stir-fry of king prawns with an excellent variety of fresh vegetables. (£9.25)

Sweet and Sour Prawns

(Goong Prieu Waan)

A stir-fry of king prawns with a variety of fresh vegetables prepared together in a delicious Thai style sweet and sour sauce. (£9.25)

Prawns With Basil

(Goong Pad Kra Praow)

A stir-fry of king prawns with fresh basil leaves, both red and green peppers, green beans and fresh chilli. (£9.25)

Prawns With Garlic

(Goong Pad Kratieam Prik Tai)

A stir-fry of king prawns with garlic and ground pepper. (£9.25)

Squid With Basil

(Pla Muke Pad Kra Praow)

A stir-fry of squid with fresh basil leaves, both red and green peppers, green beans and fresh chilli. (£9.25)

Squid With Chilli

(Pla Muke Pad Prik Paow)

A stir-fry of squid with chilli oil prepared with spring onions and sweet basil leaves for a truly distinctive taste. (£9.25)

Squid With Garlic

(Pla Muke Pad Kratieam Prik Tai)

A stir-fry of squid with garlic and ground pepper. (£9.75)

Sweet and Sour Squid

(Pla Muke Priew Waan)

A stir-fry of squid with a variety of fresh vegetables prepared together in a delicious Thai style sweet and sour sauce. (£9.25)

Mixed Seafood With Chilli

(Talay Pad Prik Paow)

A variety of delicious seafood stir-fried with chilli oil, and prepared with spring onions and sweet basil leaves for a truly distinctive taste. (£10.80)

Mixed Seafood With Basil

(Talay Pad Kra Praow)

A variety of seafood, stir-fried with fresh basil leaves, both red and green peppers, green beans and fresh chilli. (£10.80)

Curried Seafood

(Talay Pad Phong Kra Ri)

A stir-fry of mixed seafood prepared with a curry mixture, onion, both red and green peppers and spring onions. (£10.80)

Noodle Dishes

Pad Thai Noodles

(Pad Thai)

Thailand's famous stir-fried noodle dish. Rich in variety, it is prepared with prawns, bean sprouts, spring onions, carrots, and topped with ground peanuts. This dish is not suitable for vegetarians. (£8.05)

Egg Noodles

(Phad Mee Leong)

Stir-fried with a variety of vegetables. This dish is suitable for vegetarians.
(£6.80)

Spicy Noodles

(Phad Kee Maow)

Flat noodles, stir-fried with egg, vegetables, fresh chilli and basil leaves.
Accompaniment needs to be specified: plain, pork, chicken or pork. This dish is suitable for vegetarians. (£7.80)

Flat Noodles

(Phad See Ew)

Stir-fried with egg and a variety of vegetables. This dish is suitable for vegetarians. (£6.80)

Rice Dishes

Steamed Rice

(Kao Suay) Lovely long-grain white rice. This dish is suitable for vegetarians.
(£2.80)

Sticky Rice

(Kao Neow)

Tough and chewy glutinous rice steamed to perfection. This dish is suitable for vegetarians. (£3.30)

Coconut Rice

(Kao Kati)

Savoury and aromatic long grain rice. This dish is suitable for vegetarians.
(£3.30)

Egg Fried Rice

(Kao Pad Kai)

Small bits of free-range eggs combined with colourful bright long grain rice.
This dish is suitable for vegetarians. (£3.30)

Special Fried Rice

(Kao Phad Pi-Sed)

Fried rice, prepared with chicken, prawns, pineapple and vegetables. This dish is not suitable for vegetarians. (£7.80)

Desserts

Thai Custard

(Thiy Khas Tar)

Prepared by our chef, this delicious balmy dessert is flavoured with the juice of pandanus leaves and coconut milk. (£4.29)

Coconut Supreme

(Maphraw Sungsud)

Luxury coconut ice cream, cool and delicious, served in a real coconut shell. (£4.80)

Ferrero Roche Glass

(Ferrero Roch Kaew)

The delightful Ferrero Roche covered with a thick opulent chocolate sauce. (£4.80)

Honey Pot

(Naphung Hmx)

Finest dairy vanilla ice cream drizzled with honey sauce and nougat pieces. (£4.80)

Belgium Chocolate Bomb

(Belyeim Chxkh Ko Laet Wang Rabeid)

Mouth-watering white chocolate dairy cream with a Belgian chocolate and toffee sponge which is constructed into a bombe and covered with more Belgian chocolate. (£4.80)

Mocha Coffee

(Kafae Mo Kha Kafae)

Delectable smooth coffee ice cream topped with a luscious chocolate sauce. (£4.80)

Fantastica

(Cintnakar)

Whipped milk and caramel ice cream with chunks of toffee, further accompanied with almonds toffee sauce and chocolate toffee bits. (£4.80)

Lychees

(Linci)

Crushed ice and a rich sweet syrup (£4.29)

Special Set Meals

Vegetarian Set Meal

For a minimum of 2 people.

A combination of a variety of vegetarian starters. Vegetarian Green Curry – his curry, made from green chilli, is prepared with coconut milk and an aromatic selection of fresh Thai herbs; accompanied with fresh vegetables. Tofu With Cashew Nuts – a stir-fry of bean curd, cashew nuts, onion, mushroom, both red and green peppers, spring onions; topped with dried chilli. Crispy Aubergine In Sweet And Spicy Sauce – bright and fresh aubergine, deep-fried until deliciously crisp, in a sweet and spicy sauce; accompanied by spring onions and both red and green peppers. Steamed Rice – lovely long-grain white rice; this dish is suitable for vegetarians (£38.20)

Set Meal A

For a minimum of 2 people.

A combination of a variety of non-vegetarian starters. Green Curry With Beef – his curry, made from green chilli, is prepared with coconut milk and an aromatic selection of fresh Thai herbs; accompanied with fresh British/Irish beef. Chicken With Cashew Nuts – a stir-fry of chicken, cashew nuts, onion, mushroom, both red and green peppers and spring onions. Pork With Ginger – stir-fry of pork, ginger, onion, both red and green peppers, spring onions and black mushrooms. Egg Fried Rice – small bits of free-range eggs combined with colourful bright long grain rice; this dish is suitable for vegetarians. (£40.20)

Set Meal B

For a minimum of 4 people

A combination of a variety of non-vegetarian starters. Red Curry With Duck – his curry, made from dried red chilli, is prepared with coconut milk and an aromatic selection of fresh Thai herbs; accompanied with fresh Duck Prawns With Cashew Nuts – a stir-fry of kind prawns, cashew nuts, onion, mushroom, both red and green peppers and spring onions. Sweet And Sour Pork – a stir-fry of chicken with a variety of fresh vegetables prepared together in a delicious Thai style sweet and sour sauce. Stir-fried Mixed Vegetables – a variety of fresh vegetables, stir-fried in a delicious oyster sauce. Egg Fried Rice – small bits of free-range eggs combined with colourful bright long grain rice; this dish is suitable for vegetarians. (£100.10)

Set Meal C

For a minimum of 4 people

A combination of a variety of non-vegetarian starters. Soup (Sup) – you have the option to pick from a selection of Thai soups which can be found on the 'soups' section. Red Curry With Chicken – this curry, made from dried red chilli, is prepared with coconut milk and an aromatic selection of fresh Thai

herbs; accompanied with fresh Chicken Beef With Red Wine Sauce – a stir-fry of beef in the chef's special red wine sauce. Trio Fish – fresh fish, deep-fried, with a sweet and spicy tamarind sauce; accompanied by spring onion, and both red and green pepper. Mixed Seafood With Basil – a variety of seafood, stir-fried with fresh basil leaves, both red and green peppers, green beans and fresh chilli. Stir-Fried Mixed Vegetables – a variety of fresh vegetables, stir-fried in a delicious oyster sauce. Egg Fried – small bits of free-range eggs combined with colourful bright long grain rice; this dish is suitable for vegetarians. (£132.10)