



Disposable Menu



Disposable Menu



THAI GALLERY M E N U

Welcome to Thai Gallery Worcester, government regulations require that all guest register their details to assist with contact tracing.

Scan the QR code to be taken to a secure form allowing you to check-in to Thai Gallery Worcester



If you can not scan the bar code, please visit <http://mg1.io/692TK> on your mobile device to check-in

THAI GALLERY WORCESTER
26-32 FRIAR ST, WORCESTER, WR1 2LZ
TEL: 01905 25451

WWW.THAIGALLERY.CO.UK



THAI GALLERY

AUTHENTIC THAI CUISINE



Here at Thai Gallery we take pride in providing you with fresh and delicious Thai cuisine that we hope will bring you back again and again.

Our chefs are highly experienced in preparing Thai meals with speed and efficiency. We use the finest and freshest ingredients imported from Thailand to give that authentic taste to our variety of traditional Thai dishes.

Every meal is cooked in the traditional Thai way, without M.S.G. or colouring.



Allergy note: Some dishes may contain nuts - if you suffer from nut or any other allergies please inform your waiter upon ordering. Please see our allergy chart on the back page.

Dress Code: smart casual.

Booking times: We will do our very best to accommodate your booking time. But this is not guaranteed as some tables get delayed for multiple reasons, but it's worth the wait and we will be working hard to get you seated.

Large table bookings: Tables of eight and over take an enormous amount of work to ensure everyone receives their food at the same time. We now only do set meals with a maximum of five different dishes which will be multiplied to suit the number of people booked.

Service charge: 10% service charge will be added to tables of eight and over.

Cakeage Charge: £10.00

Corkage Charge: £15.00

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RED WINE



Bin No:

| | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| 1 De Gras Merlot - Chile | £4.65 | £6.25 | £7.60 | £20.95 |
| Soft, juicy medium-bodied red with flavours of blackberries and plums. | | | | |
| 2 850 Douro Tinto - Portugal | £4.65 | £6.25 | £7.60 | £20.95 |
| Very aromatic ripe red fruits. Good structure and excellent balance in the mouth. | | | | |
| 3 Pedroncelli Friends Red - USA | | £7.30 | £8.95 | £25.50 |
| Opulent sweet black cassis and plum on the nose, with great vanilla and mocha aromas developing. Intense rich palate, with soft tannins and great balance. | | | | |
| 4 Bodegas Carelli 34 Malbec - Argentina | | £6.50 | £7.90 | £21.95 |
| Great plum and cranberry perfume with some good spice and leafy secondary characters. Soft but plentiful tannins work well with the acidity and depth of fruit flavour on the palate, making the wine very drinkable, with or without food! | | | | |
| 5 Chateau des Deux Rives Bordeaux - France | | | | £21.95 |
| Plump, soft aromatic dark plum and blackcurrant fruits with a hint of cedar and graphite. The tannins are soft and pliable while the balanced acidity adds freshness. Stir it up a bit, have Chicken or Pork with this great French red. | | | | |
| 6 Castillo Mendoza Rioja Reserva - Spain | | | | £37.95 |
| Powerful and exotic with aromas of stewed cherries, chocolate and cinnamon, with complex meaty notes revealing themselves with air on the long finish. | | | | |
| 7 Amastuola Primitivo IGT - Italy | | | | £27.95 |
| Deep colour of bright ruby-red. Intense bursts born of the fruitiness of the grape with hints of prunes and Marasca cherries in jam, whispers of minerals and hints of cinnamon. | | | | |
| 8 Penley Estate Atlas-Shiraz - Australia | | | | £30.95 |
| Ripe black and red fruits dominate the nose with notes of mulberries, plums, raspberries and blackberries. Cool climate spice notes of black pepper pop through the dense fruit, with a smattering of exotic cinnamon and star anise. Creamy oak notes underpin the concentrated fruit, adding an extra layer of complexity. The palate is medium bodied with great length and intensity, Structured, fine tannins build the palate which finishes bright and fresh. | | | | |
| 9 Pedroncelli Mother Clone Zinfandel - USA | | | | £31.95 |
| A classic Dry Creek Valley Zinfandel with aromas of black plum with a touch of spice. Concentrated flavours of blackberry, black pepper and dark chocolate are framed by notes of smoky oak, cinnamon and vanilla. This wine will match with Beef / Duck in Oyster Sauce. | | | | |
| 10 Siegrist Pinot Noir Trocken - Germany | | | | £32.95 |
| Dense and complex, spicy with a bouquet of red and black fruits with fine oak and herbal notes. Full bodied and noble, this wine conquers the palate with nice roasted flavours, vanilla and wild berries. | | | | |
| 11 Org de Rac Die Waghuis Red - South Africa | | | | £34.95 |
| A wine of elegance and refinement with perfumed aromas of rosehip and blackberry flack, with hints of white pepper. Fine silky tannins and gentle texture allied to great purity. | | | | |

WHITE WINE



- | | 125ml | 175ml | 250ml | Bottle |
|---|-------|-------|-------|--------|
| 12 De Gras Sauvignon Blanc - Chile | £4.75 | £6.25 | £7.60 | £20.95 |
| Fresh, tangy wild gooseberry with a hint of fennel and a cleansing, elegant finish. Having Fish Cakes? Try this alongside. | | | | |
| 13 Bodegas Carelli 34 Chardonnay - Argentina | £4.75 | £6.25 | £7.60 | £20.95 |
| Bright and clear in colour with greenish tinges. Citrus and tropical fruit aromas and flavours combine to create a crisp fresh fruity palate. | | | | |
| 14 Collicento Pinot Grigio IGT - Italy | £4.75 | £6.25 | £7.60 | £20.95 |
| Light-bodied and crisp. Notes of lemon, pear and green apple, with a refreshing acidity. | | | | |
| 15 Malassagne Picpoul de Pinet - France | | | | £25.50 |
| A lovely vibrant white wine alive with fresh citrus and lemongrass notes. Tangy, juicy palate with a hint of mandarin; finishes crisp and dry with a hint of sea spray. | | | | |
| 16 Werner Riesling Classic (Dry) - Germany | | | | £25.95 |
| A classic Mosel Riesling - raciness, fruit, bite, elegance and lightness. A wine that is drinkable and refreshing. | | | | |
| 17 Georges Michel Golden Mile Sauvignon - New Zealand | | | | £30.50 |
| Blanc pronounced fresh cut bell pepper with citrus on the nose. Structured body with tropical notes on the palate. | | | | |
| 18 Bodegas Monte Pío Albariño - Spain | | | | £31.50 |
| Fresh and intense with hints of citrus. Mineral aftertaste, vibrant acidity and salinity that, along with the carbonic remains, make the wine fresh and young without being aggressive. | | | | |
| 19 Il Poggio Gavi di Gavi Piedmonte - Italy | | | | £33.95 |
| Wonderful mineral and lime nose. Freshly cut green apples, limestone and lemons give a real "zing" to this wine which is complimented by the very crisp acidity. | | | | |
| 20 Domaine Gueguen Chablis - France | | | | £34.95 |
| A bright yellow colour, a fine and very fruity nose reminiscent of white flesh fruits and citrus fruits. The palate is supple and surprises with it's freshness. | | | | |
| 21 Org de Rac Die Waghuis White - South Africa | | | | £37.95 |
| White peach and greengage flavours abound while a fine thread of lemon acidity runs through the wine. Richness comes from a hint of almond touched with a suggestion of vanilla oak. | | | | |

ROSÉ



175ml 250ml Bottle

- 22 Wildwood Zinfandel - USA £6.25 £7.60 £20.95
Mouth-watering summer berry flavours with a hint of candy create this perfectly balanced easy drinking refreshing Rosé.
- 23 Castelnuovo Pinot Grigio Blush IGT - Italy £20.50
Sweet raspberries and blackcurrant on the nose and palate, crisp acidity and a dry palate make this wine very more-ish!
- 24 Georges Michel Summer Folly Rosé - New Zealand £29.95
Made entirely from Pinot Noir, the grapes were selected and pressed specifically for this Rosé. Echoing rose petals, the colour is a delicate, vibrant pink. The fresh, supple palate reveals ripe summer berries, and is lively, rounded and finely balanced.

THAI WINES



- 25 Monsoon Valley Red - Thailand £21.95
Well balanced and structured, it has wonderful aromas of ripe plum, sour cherries and subtle notes of spices and coffee.
- 26 Monsoon Valley White - Thailand £21.95
The palate is light bodied and clean with crisp acidity, full of passion fruit, lime and green apple aromas.

SPARKLING



- 27 Fascino Organic Prosecco DOC Extra Dry NV - Italy £26.95
An Organic and vegan Prosecco, with a delicious greengage and apple notes given an extra dimension by a subtle hint of honey. A satisfying palate, which balances both concentration and finesse with fantastic depth of flavours.
- 28 Terra Serena Prosecco DOC - Italy 200ml £8.25
Good intensity, fresh, elegant and soft at taste. Pleasantly sugary.
- 29 Duval-Leroy Brut Réserve - France £59.00
Flavours of dark chocolate, cinnamon and roasted yellow figs, expressing it's subtle and refined finish.
- 30 Nicolo et Paradis Brut Tradition - France £45.00
Almonds and apples with citrus notes, well rounded and crisp.
- 31 Fox and Fox Mosaic Brut - English £41.95
Hawthorn, citrus white peach and freshly baked bread notes. Fine balanced acidity and lovely sherbet mousse.

WINE SPRITZER

| | | |
|-----------------------|-------|-------|
| Chardonnay Spritzer | 175ml | £7.25 |
| Rosé Spritzer | 175ml | £7.25 |
| Pinot Grigio Spritzer | 175ml | £7.25 |

BOTTLED BEER

| | |
|-----------------------------|-------|
| Chang (Thai) 5.0% | £4.30 |
| Singha (Thai) 5.0% | £4.30 |
| Peroni Beer (Italy) 5.2% | £4.30 |
| Coedo Kyara IPA | |
| Japanese Craft Beer 5.5% | £5.95 |
| Coedo Black Lager | |
| Japanese Craft Beer 5% | £6.50 |
| Becks Blue Non Alcoholic 0% | £3.50 |

BOTTLED CIDER

| | |
|---------------------------------|-------|
| Sassy Pear Cider 2.5% | £3.95 |
| Sassy Rosé Cider 3.0% | £3.95 |
| Westons Stowford Press 4.5% | £3.95 |
| Koppaberg Cider | |
| Strawberry & Lime 4.0% | £4.95 |
| Tuk Tuk Lemongrass Infused 4.0% | £3.95 |

SOFT DRINKS

| | |
|--------------------------------------|-------|
| Pepsi / Diet Pepsi | £2.50 |
| Lemonade | £2.50 |
| Bundaberg Ginger Beer | £2.70 |
| Bottlegreen Cox's Apple | £2.70 |
| Belvoir Elderflower Pressé | £2.75 |
| Belvoir Rhubarb & Apple Pressé | £2.75 |
| Belvoir Raspberry & Lemonade | £2.75 |
| Folkington Cranberry Juice | £2.95 |
| Folkington Mango Juice | £2.95 |
| Folkington Orange Juice | £2.95 |
| Folkington Apple Juice | £2.95 |
| Hildon Mineral Water Still 750ml | £3.95 |
| Hildon Mineral Water Sparkling 750ml | £3.95 |

TONIC WATER

| | |
|-------------------------------------|-------|
| Fever Tree Elderflower | £2.30 |
| Fever Tree Tonic Water | £2.30 |
| Fever Tree Light Tonic Water | £2.30 |
| Fever Tree Ginger Ale | £2.30 |
| Fever Tree Spiced Orange Ginger Ale | £2.30 |
| Fever Tree Aromatic Tonic Water | £2.30 |

HOT DRINKS

| | |
|------------------|-------|
| Coffee | £2.50 |
| Cappuccino | £2.90 |
| Latte | £2.90 |
| Espresso | £2.20 |
| Double Espresso | £2.60 |
| Irish Coffee | £6.50 |
| Tea | £3.00 |
| Flavoured Tea | £3.00 |
| Pot of Hot Water | £1.00 |

GINS

| | |
|----------------------------|-------|
| Gordons | £3.35 |
| Hendricks | £3.95 |
| Gin Mare | £4.20 |
| Bulldog | £3.80 |
| Bombay Sapphire | £3.50 |
| Bobby's Schiedam Dry Gin | £4.50 |
| Tanqueray No. Ten | £4.60 |
| Rives Pink Gin | £3.90 |
| Whitley Neill Blood Orange | £3.50 |
| Warner's Honeybee Gin | £4.40 |
| Etsu Gin Japan | £4.50 |

VODKA

| | |
|-----------------|-------|
| Pyccknn Ctahapt | £3.35 |
| Smirnoff Red | £3.35 |
| Ciroc Red | £4.50 |
| Grey Goose | £4.50 |
| Belvedere | £4.50 |
| Tovaritch! | £3.50 |

RUM

| | |
|---------------------------|-------|
| Malibu | £3.35 |
| Captain Morgan Dark Rum | £3.35 |
| Captain Morgan Spiced Rum | £3.50 |
| Bacardi | £3.35 |
| Havana 7 | £3.90 |
| Barceló Imperial | £4.20 |

BRANDY

| | |
|-------------|-------|
| Hennessy | £3.95 |
| Courvoisier | £3.80 |

WHISKY

| | |
|--------------------------|-------|
| Bells | £3.35 |
| Jack Daniels | £3.35 |
| Jack Daniels Honey | £3.30 |
| Jameson | £3.80 |
| Woodford Reserve Bourbon | £3.80 |
| Bushmills 10yr | £3.80 |
| Glenfiddich 12yr | £3.95 |
| Haig Club | £4.20 |
| San Som Thai | £4.20 |
| Hibiki Harmony Japanese | £5.95 |

LIQUEURS

| | |
|--------------------|-------|
| Pimms | £3.35 |
| Archers | £3.35 |
| Baileys | £3.35 |
| Kahlua | £3.35 |
| Disaronno Amaretto | £3.35 |
| Grand Marnier | £3.35 |
| Cointreau | £3.35 |
| Drambuie | £3.35 |

LUNCH MENU FROM £11.60



Vegetables £11.60
Chicken or Pork £12.60

Rump of Beef £13.20
Prawns £13.60

- 20 Pad Metmamuang 
With roasted cashew nuts, mushrooms, peppers spring onions, garnished with roasted chillies.
- 21 Pad Kheing 
Shredded Ginger, wok fried with onions, shiitake mushrooms, sliced fresh chillies, peppers and spring onions.
- 23 Praew Wan
Wok fried in a sweet and sour sauce with pineapple, cucumber spring onions and tomatoes.
- 24 Ped Ka Tiem
Wok fried with peppercorn sauce, onions, coriander and garlic.
- 25 Nummum Hoy
Wok fried in oyster sauce with mushrooms, chopped broccoli tenderstem and spring onions.
- 26 Ga Pao 
A daily favourite in Thailand. Wok fried with fresh chillies, green beans, onions, pepper and crispy basil leaves.
- 27 Pad Ped 
Wok fried in red curry paste with fresh chillies, chopped green beans and lime leaves.
- 29 Khoong Pad Pong Ka Ree 
Wok fried King Prawns in a light curry powder with onion, celery, fresh chillies and spring onion (King Prawns only).
- 39 Geang Kiew 
Thai Green Curry with coconut milk, filled with bamboo shoots, herbs, fresh vegetables and topped with sweet basil.
- 40 Geang Ped 
Thai Red Curry with coconut milk, filled with bamboo shoots, herbs and fresh vegetables. Tastes great with our Rump of Beef fillet.
- 41 Geang Panang 
Thai Panang Curry, not as much sauce compared with the Red and Green curries, but still full of flavour and herbs. Garnished with kaffir lime leaves, fresh chillies and coconut milk.
- 42 Gaeng Massaman 
Mild and slightly sweet curry with potatoes. Flavoured with cinnamon, cloves, nutmeg, cumin and onion and sprinkled with roasted peanuts.

OUR LUNCH MENU COMES WITH STEAMED RICE INCLUDED

Any changes to the above dishes may incur additional charges.

STARTERS



- 1 **Thai Satay** £7.40
Grilled Chicken marinated in Thai herbs and served with a peanut dipping sauce.
- 2 **Tung Tong** £6.90
Thai golden money bags, filled with marinated minced Chicken, water chestnuts and spring onions. Served with a homemade plum sauce.
- 3 **Goong Sarong** £7.30
Wrapped marinated King Prawns served with a homemade pineapple chilli dip.
- 4 **Khoong Tempura** £6.70
Deep fried marinated King Prawns covered in a Thai tempura batter. Served with a homemade pineapple chilli dip.
- 5 **Popia Rolls** £6.90
Thai Spring Rolls filled with herbs, vermicelli, sliced vegetables and minced Pork. Served with a homemade plum sauce.
- 6 **Tod Mun Pla**  £7.20
Thai Fish Cakes, marinated fish kneaded with Thai herbs and spices. Served with a homemade cucumber relish dip.
- 7 **Tod Man Khoong** £7.30
Thai Prawn Cakes with Thai herbs coated with breadcrumbs and served with a homemade cucumber relish dip.
- 8 **See Klong Moo Yang** £6.70
Roasted Spare Ribs covered in a special Thai honey sauce. Not much more you can say, but they do taste great.
- 9 **Kuanom Pang Naknoong**  £6.80
Minced Prawns and herbs spread on thin mini toasts, served with our homemade chilli dip.
- 10 **Pla Muek Chup Phaeng Tod** £6.90
Tender pieces of Squid dipped in a seasoned tempura and coated with breadcrumbs. Served with a homemade chilli dip.

Thai Spicy Prawn Crackers  £ 3.00
Crispy Prawn Crackers with a bit of a kick, mixed with Chinese crackers for when things get a little too hot. Served with our homemade chilli dip.

SHARING PLATTERS



- 11 Gallery Meat Platter for Two £15.50
2 Pcs Chicken Satay, 2 Pcs Thai Money Bags, 2 Pcs Pork Spring Rolls, 2 Pcs Roasted Spare Ribs.
- 12 Gallery Sea Platter for Two £15.80
2 Pcs Tempura Squid, 2 Pcs Thai Fish Cakes, 2 Pcs Prawn wrapped in Noodles, 2 Pcs Minced Prawns on Toast.

VEGETARIAN STARTERS



We take extra care with our Vegetarian dishes, only using ingredients suitable for Vegetarians. If there is anything you would like to change please let a member of staff know.

- 13 Man Khao Phot Wan  £5.70
Thai style fritters made with crunchy sweet corn, herbs and spices. Served with a homemade cucumber relish dip.
- 14 Tempura Pak £5.40
Crunchy bite-sized vegetables covered in a Thai tempura batter and served with a homemade chilli dip.
- 15 Tong Pak £6.95
Thai Golden Money Bags filled with water chestnuts, vegetables and herbs. Served with a homemade plum dipping sauce.
- 16 Popia Pak  £6.60
Thai Spicy Spring Rolls filled with herbs, vermicelli and sliced vegetables. Served with a homemade plum dipping sauce.
- 17 Tom Yam Pak   £5.90
One of Thailand's best known hot and clear soups with vegetables, spiced with fresh chillies, lemon grass, galangal, lime leaves.

SOUPS







Thai Soups are always fragrant, fresh and tasty. All you have to do is decide on Chicken, Prawns or Mixed Seafood and we will do the rest.

Chicken £6.95

Prawns £7.25

Mixed Seafood £7.25

- 18 Tom Yam   
One of Thailand's best known hot and sour soups with tomatoes and mushrooms floating in a rich Thai broth, spiced with fresh chillies, lemon grass, galangal and lime leaves.
- 19 Tom Ka 
Thai Coconut Milk soup with lemon grass, galangal and lime leaves topped with chilli oil.

STIR FRIES



Freshly prepared Stir Fries straight from the wok, all that's left to do is decide what you'd like in it.

Pork £12.30 Chicken Fillet £12.30 Rump of Beef £12.95 Prawns £13.45

- 20 **Pad Metmamuang**
With roasted cashew nuts, mushrooms, peppers, spring onions.
- 21 **Pad Kheing** 
Shredded Ginger, wok fried with onions, shiitake mushrooms, sliced fresh chillies, peppers and spring onions.
- 22 **Pad Sapparod** 
For those of you who love sweet and sour with a bit of a kick, wok fried in a spicy sweet and sour sauce with pineapple, spring onions and fresh chillies.
- 23 **Praew Wan**
Wok fried in a sweet and sour sauce with pineapple, onions, cucumber, spring onions and tomatoes.
- 24 **Ped Ka Tiem**
Wok fried with peppercorn sauce, onions, coriander and garlic.
- 25 **Nummum Hoy**
Wok fried oyster sauce with mushrooms, onions, chopped broccoli tenderstem, carrot and spring onions.
- 26 **Ga Pao** 
A daily favourite in Thailand. Wok fried with fresh chillies, green beans, onions, pepper and crispy basil leaves.
- 27 **Pad Ped** 
Wok fried in red curry paste with fresh chillies, chopped green beans and lime leaves.
- 28 **Khoong Phat Ma Kam** £14.50
Wok fried King Prawns with Thai tempura batter, covered with a flavoured caramelised tamarind sauce, served on a bed of beansprouts and shredded carrots, garnished with crispy shallots and roasted chillies (King Prawns only).
- 29 **Khoong Pad Pong Ka Ree** 
Wok fried King Prawns in a light curry powder with onion, celery, fresh chillies and spring onion (King Prawns only).

DUCK DISHES



- 30 **Phed Ma-Kham**  £16.50
Wok fried crispy Duck in a three flavoured caramelised tamarind sauce served on a bed of beansprouts with a sprinkle of crispy shallots and roasted chillies.
- 31 **Phed Yang Ped Pak** £13.95
Wok fried crispy Duck in oyster sauce with chopped broccoli tenderstem, mushrooms, baby corn and asparagus.
- 32 **Phed Pat Khing**  £13.95
Slices of Duck breast wok fried with large fresh chillies, shiitake mushrooms, onions, celery and ginger.
- 33 **Keang Phed Ped Yang**  £13.95
Roasted Duck cooked in a creamy red curry sauce with pineapple and cherry tomatoes, garnished with sweet basil leaves and fresh chillies.

SEAFOOD DISHES



- 34 Pad Khee Mao Talay  £13.95
Wok fried Mixed Seafood with sweet basil, peppers, young peppercorns, fine beans, fresh chillies and garlic.
- 35 Pla Preow Wan £15.50
Fried chunks of Cod fillet covered with Thai tempura batter with pineapple, cucumber, spring onions, topped with a sweet and sour sauce.
- 36 Pla Tod Lad Makam  £16.50
Deep fried chunks of Cod fillet in a Thai batter, topped with fresh chillies and flavoured with a caramelised tamarind sauce.
- 37 Pad Tom Yam Haeng  £18.50
Grilled Sea Bass fillet topped with a spicy sour paste with coriander, fresh chillies, lemongrass and lime leaves.
- 38 Pannang Salmon  £17.50
Grilled fillet of Salmon topped with Pannang Curry Sauce and coconut milk, garnished with kaffir lime leaves and fresh red chillies.

THAI CURRIES



Famous Thai Curries, bursting with Thai herbs and spices, full of flavour and always freshly prepared. If there is anything you'd like to change please let a member of staff know. All that's left to do is decide what you'd like in it.

| | | | |
|-----------------|--------|--------------|--------|
| Vegetables | £10.95 | Rump of Beef | £13.30 |
| Chicken or Pork | £12.70 | Prawns | £13.45 |

- 39 Geang Kiew  Thai Green Curry with coconut milk, filled with bamboo shoots, herbs, fresh vegetables and topped with sweet basil.
- 40 Geang Ped  Thai Red Curry with coconut milk, filled with bamboo shoots, herbs and fresh vegetables. Tastes great with our Rump of Beef fillet.
- 41 Geang Panang  Thai Panang Curry, not as much sauce compared with the Red and Green curries, but still full of flavour and herbs. Garnished with kaffir lime leaves, fresh chillies and coconut milk.
- 42 Gaeng Massaman  Mild and slightly sweet curry with potatoes. Flavoured with cinnamon, cloves, nutmeg, cumin and onion and sprinkled with roasted peanuts. Choice of Beef or Chicken.

VEGETARIAN DISHES



We take extra care with our Vegetarian dishes, only using ingredients suitable for Vegetarians. If there is anything you would like to change please let a member of staff know.

- | | | |
|----|---|--------|
| 43 | Pad Kratiem Prik Thai Kao Wok fried bok choy with garlic and white pepper sauce and shiitake mushrooms. | £9.95 |
| 44 | Pad Broccoli Broccoli tenderstem wok fried with black pepper sauce. | £9.95 |
| 45 | Pad Pak Fresh crispy vegetables wok fried with herbs and a mushroom sauce. | £9.95 |
| 46 | Pad Sapparod  For those of you who love sweet and sour with a bit of a kick. Wok fried in a spicy sweet and sour sauce with onions, pineapple, Tofu and fresh chillies, topped with spring onions. | £10.40 |
| 47 | Pak Praew Wan Wok fried with sweet and sour sauce, with pineapple, cucumber, tomatoes, spring onions and Thai tempura mixed vegetables. | £9.90 |
| 48 | Pad Tua Ngok  Wok fried Tofu with beansprouts, fresh chillies and spring onions. | £9.60 |
| 49 | Pad Pak  Crunchy Wok fried mixed green vegetables with a soya bean sauce. | £9.60 |

SALAD & GRILL



- | | | |
|----|---|---------------------------|
| 50 | Somtam Malakor  A fresh and spicy Thai salad with shredded papaya, carrots, cherry tomatoes, chopped beans. Blended with lime, garlic, peanuts, fresh chillies and palm sugar (subject to availability). | £8.90 |
| 51 | Larb  A fresh and spicy Thai salad with fresh minced Chicken or Pork, blended with spring onions, mint and coriander leaves, chillies and lime leaves. | £10.95 |
| 52 | Yam Talay  A fresh and spicy Thai Mixed Seafood salad blended with Thai herbs, fresh chillies, celery, tomatoes and lime juice. Garnished with fresh coriander. | £12.60 |
| 53 | Num Tok Moo  Char-grilled sliced Pork coated with grounded roasted rice, fresh chillies and coriander. | £10.95 |
| 54 | Yang Neua/Moo Char-grilled sliced Pork or Rump of Beef fillet coated with sesame seeds served with a Thai dipping sauce. | Pork £10.65 Beef £11.40 |

NOODLES



Freshly prepared wok fried noodles. Please let us know what you would like with them.

- 55 **Pad Thai** 
Rice noodles, wok fried with ground peanuts, beansprouts, spring onions and fried egg.
Vegetable £11.90 Chicken or Pork £12.70 Rump of Beef £12.85 Prawns £13.95
- 56 **Ped Bane** 
Egg noodles wok fried with chilli vinegar, broccoli tenderstem, sliced fresh long red chillies and garnished with chopped coriander leaves.
Vegetable £11.60 Chicken or Pork £11.95 Rump of Beef £12.55 Prawns £12.70
- 57 **Goyteow Kimow** 
Wok fried egg noodles with shredded Chinese cabbage, spring onions, basil and coriander leaves, fresh birdseye chillies.
Vegetable £11.60 Chicken or Pork £11.95 Rump of Beef £12.55 Prawns £12.70
- 58 **Ba Mi Plao** £6.50
Plain egg noodles wok fried with beansprouts and a light soy sauce.

RICE DISHES



- 59 **Kao Soi** £3.60
Thai steamed rice.
- 60 **Kao Pad Khai** £3.85
Thai egg fried rice.
- 61 **Kao Mun** £4.40
Thai steamed fragrant rice with coconut milk.
- 62 **Kao Neaow** £3.99
Thai sticky rice.
- 63 **Kao Pad** With Chicken £8.95 With Prawns £9.95
Special Thai fried rice.

SET MENUS



SET MENU A (Minimum of 2 people)

£30.30pp

STARTERS: (1) Chicken Satay, (5) Popia Spring Rolls.

MAIN: (21) Pad Kheing with Prawns and Ginger, (24) Ped Ka Tiem with Beef and peppercorn sauce, (39) Chicken Thai Green Curry, (59) Steamed Rice, (60) Egg Fried Rice.



SET MENU B (Minimum of 2 people)

£30.80pp

STARTERS: (2) Thai Golden Money Bags, (3) King Prawns wrapped in noodles.

MAIN: (26) Chicken with fresh chillies and green beans, (28) Prawns with tamarind sauce, (40) Beef Thai Red Curry, (59) Steamed Rice, (60) Egg Fried Rice.



SET MENU C (Minimum of 4 people)

£26.10pp

STARTERS: (1) Chicken Satay, (2) Thai Golden Money Bags, (5) Popia Spring Rolls, (7) Thai Prawn Cakes.

MAIN: (20) Chicken with roasted cashew nuts, (21) Pad Kheing with Chicken and Ginger, (22) Spicy Prawns sweet and sour, (40) Beef Thai Red Curry, (43) Wok fried Bok Choy, (59) Steamed Rice for two, (60) Egg Fried Rice for two.



SET MENU D (Minimum of 4 people)

£27.10pp

STARTERS: (1) Chicken Satay, (5) Popia Spring Rolls, (6) Thai Fish Cakes, (9) Minced Prawns and spices spread on mini toasts.

MAIN: (24) Ped Ka Tiem with Beef and peppercorn sauce, (30) Wok fried Duck with tamarind sauce, (39) Chicken Thai Green Curry, (41) Thai Panang Curry with Prawns, (49) Mixed green vegetables with soya bean sauce, (59) Steamed Rice for two, (60) Egg Fried Rice for two.



SET MENU E (Minimum of 2 people)

£24.80pp

STARTERS: (13) Thai style fritters with crunchy sweetcorn, (14) Crunchy bite-sized vegetables in a Thai Tempura batter.

MAIN: (39) Thai Green Curry with vegetables, (45) Crispy vegetables wok fried with herbs and mushroom sauce, (46) Spicy vegetables in a sweet and sour sauce, (59) Steamed Rice for two.

DESSERTS



Apricot Frangipane Tart

Crisp vanilla pastry filled with a smooth almond frangipane and topped with slices of apricot. Served with a scoop of ice cream.

£6.50

Passion Fruit Bavarois

A passion fruit infused mousse on a vanilla sponge base topped with a passion fruit glaze.

£5.90

Mango Cheesecake

A traditional biscuit base topped with mango flavoured cheesecake mix, finished with a mango flavour topping.

£5.90

Trio of Desserts

A combination of assiette size chocolate torte, strawberry cheesecake and a tangy lemon tart.

£6.95















Selection of Ice Creams (3 Scoops)

Coconut and Pineapple, Vanilla, Strawberry, Double Chocolate Chip.

£5.95

Allergy information: contains gluten, eggs, milk, nuts, soya. Suitable for Vegetarians. Not suitable for Coeliacs or Vegans.

THAI GALLERY ALLERGY INFORMATION

| Menu Number ↓ |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|------------------|--|--|--|--|--|--|--|--|---|--|--|--|--|--|
| Prawn Crackers | | | Shrimp Paste | | | Flour | | | | | | | | |
| 1 | | Wheat | Prawn | | | | | Oyster Sauce | | | Peanuts | Sesame Oil | Soya | |
| 2 | | Wheat | | | | Flour | | Oyster Sauce | | | | Sesame Oil | Soya | |
| 3 | | Wheat | Prawn | | | | | Oyster Sauce | | | | Sesame Oil | Soya | |
| 4 | | Wheat | Prawn | Eggs | | Flour | | Oyster Sauce | | | | Sesame Oil | Soya | |
| 5 | | Wheat | | | | | | Oyster Sauce | | | | Sesame Oil | Soya | |
| 6 | | Wheat | Prawn | Eggs | Fish | | | Oyster Sauce | | | | | Soya | |
| 7 | | Wheat | Prawn | Eggs | | Flour | | Oyster Sauce | | | | Sesame Oil | Soya | |
| 8 | Celery | Wheat | | | Fish | | | Oyster Sauce | | | | Seeds | Soya | Yes |
| 9 | | Wheat | Prawn | Eggs | | Flour | | Oyster Sauce | | | | Seeds | Soya | |
| 10 | | Wheat | | Eggs | | Flour | | Oyster Sauce | | | | Sesame Oil | Soya | |
| 11 | Celery | Wheat | Prawn | Eggs | Fish | | | Oyster Sauce | | | | Sesame Oil | Soya | Yes |
| 12 | | Wheat | Prawn | Eggs | Fish | | | Oyster Sauce | | | | Sesame Oil | Soya | |
| 13 | | Wheat | | Eggs | | Flour | | | | | | | Soya | |
| 14 | | Wheat | | | | Flour | | | | | | Sesame Oil | | |
| 15 | | Wheat | | | | | | | | | | Sesame Oil | Soya | |
| 16 | | Wheat | | | | | | | | | | Sesame Oil | | |
| 17 | | | | | | | | | | | | | | |
| 18 | | | Shrimp Paste | | Fish | | | Mussels | | | | | | |
| 19 | | | Shrimp Paste | | Fish | | | | | | | | Soya | |
| 20 | | Wheat | | | | | | Oyster Sauce | | Cashew Nuts | | | Soya | |
| 21 | | Wheat | | | | | | Oyster Sauce | | | | | Soya | |
| 22 | Celery | Wheat | | | | Flour | | Oyster Sauce | | | | | Soya | |
| 23 | Celery | Wheat | | | | Flour | | Oyster Sauce | | | | | Soya | |
| 24 | | Wheat | | | | Flour | | Oyster Sauce | | | | | Soya | |
| 25 | | Wheat | | | | | | Oyster Sauce | | | | | Soya | |
| 26 | | Wheat | | | | | | Oyster Sauce | | | | | Soya | |
| 27 | | Wheat | Shrimp Paste | | | | | Oyster Sauce | | | | | Soya | |
| 28 | | Wheat | Prawn | | | Flour | | Oyster Sauce | | | | | Soya | |
| 29 | Celery | Wheat | Prawn | | | | | Oyster Sauce | Mustard | | | | Soya | |
| 30 | | Wheat | | | | Flour | | Oyster Sauce | | | | | Soya | |
| 31 | | Wheat | | | | | | Oyster Sauce | | | | | Soya | |
| 32 | Celery | Wheat | | | | | | Oyster Sauce | | | | | Soya | |
| 33 | | Wheat | Shrimp Paste | | Fish Sauce | | Milk | Oyster Sauce | | | | | Soya | |
| 34 | | Wheat | Shrimp Paste | | | | | Mussels | | | | | Soya | |
| 35 | | Wheat | | Eggs | Cod | Flour | | | | | | | Soya | |
| 36 | | Wheat | | Eggs | Cod | Flour | | | | | | | Soya | |
| 37 | | Wheat | Shrimp Paste | | Fish | | | | | | | | Soya | |
| 38 | | Wheat | Shrimp Paste | | Fish | | Milk | Oyster Sauce | | | | | Soya | |
| 39 | | Wheat | Shrimp Paste | | Fish Sauce | Flour | Milk | Oyster Sauce | | | | | Soya | |
| 40 | | Wheat | Shrimp Paste | | Fish Sauce | Flour | Milk | Oyster Sauce | | | | | Soya | |
| 41 | | Wheat | Shrimp Paste | | Fish Sauce | Flour | Milk | Oyster Sauce | | | | | Soya | |
| 42 | | Wheat | Shrimp Paste | | Fish Sauce | Flour | Milk | Oyster Sauce | Mustard | | Peanuts | | Soya | |
| 43 | | Wheat | | | | | | | | | | | Soya | |
| 44 | | Wheat | | | | | | | | | | | Soya | |
| 45 | | Wheat | | | | | | | | | | | Soya | |
| 46 | | Wheat | | | | Flour | | | | | | | Soya | |
| 47 | | Wheat | | | | Flour | | | | | | | Soya | |
| 48 | | Wheat | | | | | | | | | | | Soya | |
| 49 | | Wheat | | | | | | | | | | | Soya Bean | |
| 50 | | | | | Fish Sauce | | | | | | Peanuts | | | |
| 51 | | Wheat | | | Fish Sauce | | | Oyster Sauce | | | | | Soya | |
| 52 | | | | | Fish Sauce | | | | Mustard | | | | Soya | |
| 53 | | Wheat | | | Fish Sauce | | | Oyster Sauce | | | | | Soya | |
| 54 | | Wheat | | | Fish Sauce | | | Oyster Sauce | | | | Sesame Seeds | Soya | |
| 55 | | Wheat | | Eggs | Fish Sauce | | | Oyster Sauce | | | Peanuts | | Soya | |
| 56 | | Wheat | | Eggs | | | | Oyster Sauce | | | | | Soya | |
| 57 | | Wheat | Shrimp Paste | Eggs | | | | | | | | | Soya | |
| 58 | | Wheat | Shrimp Paste | Eggs | | | | Oyster Sauce | | | | | Soya | |
| 59 | | Wheat | | Eggs | | | | Oyster Sauce | | | | | | |
| 60 | | | | Eggs | | | | | | | | | | |
| 61 | | | | Eggs | | | | | | | | | | |
| 62 | | | | | | | | | | | | | | |
| 63 | | Wheat | Prawn | Eggs | | | | Oyster Sauce | | | | | Soya | |