



NAKHON THAI
ELTHAM

à la carte menu



ONLINE MENU

THE TASTE OF THAILAND

Sawasdee Kha,

Welcome to Nakhon Thai Restaurant. We started our journey back in 2003 offering authentic Thai food at our cocktail bar in the heart of London Wall EC2R 7DE.

We relocated in 2004 to the beautiful waterfront location E16 1AH giving us the opportunity to expand our delicious food menu and giving you the chance to enjoy the stunning view.

Now we have crossed the Thames to Eltham SE9 6SF to extend our services even further providing you our delicious food and cocktails.

Please visit our branch in Royal Docks Branch E16 1AH

The art of Thai food is founded on simple ingredients from fresh fish and vegetables, rice and aromatic herbs and spices. At Nakhon Thai we use these ingredients to make a selection of popular Thai dishes.

Thai cuisine is famous for its wonderfully complex flavours blending sweet, sour, salty, bitter and spicy tastes to create a wealth of harmonious and mouthwatering dishes.

It brings together the best of both fresh and dry spices creating unique tastes only found in Thailand.

“Khob Kun Mak Kha”

PAYMENT POLICY

We only accept maximum of four credit cards for payments on groups of five and above.

By placing the order, you are accepting our payment policy.

We cannot accept individual payments on groups of five and above.

Discretionary 12.5% service charge will be added to the bill for the staff.

Management Reserves the right to implement a minimum cover charge of £12 per person.

We reserve the rights to change price without giving any prior notice.

Management reserves the right to refuse any customers without having to give any reason whatsoever.

WE MEET HALAL FOOD QUALITY STANDARDS



🔥🔥 = MEDIUM HOT

🔥🔥🔥 = VERY HOT

🌰 = CONTAINS NUTS

ESSENTIAL INGREDIENTS

in Thai cooking

COCONUT MILK - A key ingredient of many Thai curries and other dishes, coconut milk is rich, creamy liquid derived from the flesh of a coconut.

FISH SAUCE (NAM PLA) - There are many types of oriental fish sauce, made from different species of fish, such as anchovies.

OYSTER SAUCE - This is made by boiling oysters in water to make a white broth, then condensing it to a dark brown sauce.

RICE NOODLES - In dried form, rice noodles are standard ingredient. Dried (sen lek) noodles are about 2.5 mm wide; the flat (sen yai) type are 1-2.5 cm wide. Rice vermicelli noodles (sen mee) are very thin indeed. Soaked or cooked in boiling water. Drained, then added to a bowl of water until they cool down, drained again and ready for use.

SESAME OIL - Amber oil that's very aromatic with a nutty flavour. It's used as a flavouring rather than frying.

SOY SAUCE LIGHT (SO-10) - Made from soy-beans or mushrooms, light soy sauce is a thin, opaque, brown liquid. It adds saltiness to the dish without affecting its colour.

CHILLIES (PRIK) - The two main types of chilli used in Thai cooking are small, fresh, 'birds-eye' chillies (a distinctive variety about 2.5-5 cm long, grown in Thailand), and fresh or dried red chillies that are much larger (about 12 cm long) and not nearly as hot, but they add a lovely mellow flavour to the dishes. Fresh chillies may be green or red, the red (ripe) ones being more frequently used.

CORIANDER (PHAKCHID) - Much enjoyed in the West, but usually sold without any roots. The fresh leaves are frequently used as a garnish.

DRIED FUNGUS - Soaked in hot water for 2-3 minutes and drained before using.

GALANGAL (KHA) - A key ingredient of Thai curry paste, galangal looks like ginger but tastes very different. It has a sharp citrusy, almost piney flavour.

KAFFIR LIME LEAVES (MA KRUT) - The only ingredient listed here that is usually difficult to obtain in the West. They are used for adding flavour to curries. It has citrus fragrance native to south east asia.

LEMON GRASS (TAKHRAI) - Another key ingredient of Thai curry paste, lemon grass adds a delicate lemon flavour to many dishes. It is finely sliced and added directly to food.

TAMARIND - Made from dried pulp of tamarind seeds. It adds tartness to sweet and sour sauces.

TARO - A white root vegetable. Taro is a starchy root vegetable grown in asia. It has a earthy flavour that tastes slightly like vanilla.

THAI AUBERGINES - Quite unlike the purple variety, Thai aubergines have a bitter flavour and come in two sizes: pea and golf-ball.

SPICES: - Although we like to use fresh herbs wherever possible, occasionally we use spice powders, especially in dishes from the south of Thailand where there's a strong Malaysian influence. We like to add a little spice to Thai curry paste. Other useful powders in Thai cooking include: ground cumin, ground white pepper, ground allspice, ground turmeric and yellow curry powder.

HOLY BASIL (KAPHRAO) - Extensively used in Thai cooking. It brings a fragrant and intensely spicy flavour which is like a combination of black pepper and clove.

SWEET BASIL (HORAPHA) - Has the dark green leaves with red stems. Its leaves are slightly thicker than the holy basil, and has its own distinctive flavour.

SPRING ONION (TONHOM) - Mostly used as a garnish in Thai dishes. Fresh with roots.

GREEN PEPPERCORN (PHRIK THAI ON) - Young peppercorns are flavourful but not too hot. The whole berries can be used, or lightly crushed to give more flavour



Please inform the service staff of any **allergies** and special dietary requirements.

Appetizer

01 NAKHON THAI PLATTER (PER PERSON) 🍴 10.50

A combinations of Chicken Satay, Beef Satay, Tod Mun Pla, Thai Dumpling, Poh Pia Pak and Thai Prawns Toast. Served with a selection of dips

02 NAKHON THAI VEGETARIAN PLATTER (PER PERSON) 🍴 8.95

A combinations of Thai Vegetarian Dumplings, Hed Manaow, Tofu Tod, Poh Pia Pak & Mun Tod. Served with a selection of dips

03 SATAY GAI 🍴 8.50

Strips of boneless chicken breast marinated with coriander and Thai spices and threaded into wooden skewers. Grilled until browned. Served with home-made peanut sauce

04 SATAY NUEA 🍴 9.95

Strips of sirloin beef marinated in a mixture of fish sauce, soy sauce, coriander and Thai spices and threaded into wooden skewers. Grilled until golden brown.
Served with home-made peanut sauce

05 TOD MUN PLA 8.50

Thai spicy deep-fried fish cakes contains fish, prawns, squid and fine beans.
Served with sweet and tangy sauce

06 HOY SHELL YANG 🌶️🌶️ 11.95

Grilled scallops on a shell and served with red chilli and lime sauce

07 POH PIA PAK 8.20

Crispy spring rolls generously packed with a vegetable filling. Served with sweet chilli sauce

08 THAI DUMPLING 8.40

Steamed dumplings filled with minced prawn & chicken topped with crispy garlic.
Served with soya sauce and vinegar

09 HED MANAOW 🌶️🌶️ 8.20

Deep fried mushrooms, topped with tangy lime garlic chilli sauce

10 PRAWN SAKUNA 9.50

Simply the best crispy deep fried prawns in breadcrumbs with egg.
Served with sweet chilli sauce

11 NAKHON THAI PRAWN TOAST 8.20

Deep fried marinated minced prawns on sesame bread. Served with sweet chilli sauce

12 BHOO-NIM-TOD 🌶️🌶️ 11.50

Crispy Thai soft-shell crab, sprinkled with flaked garlic and chilli

13 MUN TOD 🍴 8.20

Crushed potatoe blended with Thai spices, coated with breadcrumb and deep fried
Served with plum sauce

14 PEEK GAI TOD 🌶️🌶️ 8.45

Deep fried crispy chicken wings marinated in Thai herbs. Served with sweet chili sauce

15 THAI VEGETARIAN DUMPLING 8.55

Steamed vegetarian dumplings, filled with crushed onion, peas, white cabbage and broccoli.
Served with soya sauce and vinegar

16 TOFU TOD 🍴 8.45

Deep fried tofu coated with vegetables. Served with plum sauce

17 PLA MUEK TOD 10.95

Deep fried calamari, lightly coated in special home made spice,
Served with a spicy mayonnaise sauce

CRISPY AROMATIC DUCK

18 1/4 DUCK 12.45

19 1/2 DUCK 20.50

20 WHOLE DUCK 35.00

Served with pancakes, cucumber, spring onion and hoysin sauce

21 ADDITIONAL PANCAKES (SIX) 3.40

22 PRAWN CRACKERS 3.95

Served with sweet chilli sauce

Soup

23 TOM-YUM-GOONG 🌶️🌶️ 9.50

A classic sweet, sour and spicy prawn & mushroom soup with flavours of lemongrass and fresh herbs

24 TOM-KHA-GAI 8.45

A delightful chicken and mushroom soup, rich with coconut milk and fragrant with elusive flavour of galangal

25 TOM-YUM-JAY 🌶️🌶️ 8.25

A vegetarian version of Tom Yum soup with baby corn and mushrooms

26 TOM-KHA-JAY 8.25

A creamy coconut soup with tofu and mushrooms

27 TOM-KHA-TALAY 10.95

A combination of prawns, scallops, squids and mussels in a light broth of coconut and galangal

Meat & Poultry

31 GAI PAD PRIK THAI GRATIAM 11.50

Chicken marinated in garlic and pepper wok-fried in fresh peppercorn

32 GAI-GRAPRAO 🌶️🌶️🌶️ 11.50

Sliced chicken or beef, stir-fried in fresh basil leaves, mushrooms, chilli and peppercorn

33 HIMMAPARN 🍄 11.50

Stir-fried chicken with cashew nuts, spring onion, baby corn, mushrooms, pepper and dried chillies

34 SIAM SWEET AND SOUR CHICKEN 11.50

Sweet and Sour Thai-style stir-fried chicken with onion, cucumber, tomato and pineapple

35 NUEA PHAD PRIK 🌶️🌶️ 11.50

Wok-fried slices of beef cooked with sweet basil and Thai herbs

36 NUEA NUM-MUN HOY 11.50

Succulent slices of sirloin beef with asparagus onion, spring onion, mushroom and baby corn in aromatic oyster sauce

37 PED KHEEMAO 🌶️🌶️ 12.50

“Kheemao” meaning “drunken” it’s a popular sliced roast duck dish in Thailand with long beans and baby corn in a fresh herb chilli sauce

38 PED PHAD KHING 12.50

Tender slices of roasted duck or chicken sautéed with aromatic cep mushrooms, ginger, pineapple and spring onion

39 LAMB AND HERBS 🌶️🌶️ 11.95

Stir-fried lamb cooked in a spicy coconut sauce with Thai herbs and eggplant

40 SUEA RONG HAI (MEDIUM) 18.95

Also known as “Weeping Tiger”, tender pieces of sirloin beef chargrilled. Served with homemade herbs sauce.

Please state how you would like your steak cooked, usually served as medium rare

Please inform the service staff of any **allergies** and special dietary requirements.

All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free.

**GLUTEN FREE, VEGETARIAN & VEGAN OPTION
MAY BE AVAILABLE ON REQUEST**

Fish & Shellfish

41 TALAY FLAMBE 17.95

Stir-fried scallops, prawns, half shell mussels, squids and herbs in a spicy sauce, served on a sizzling plate

42 CRISPY GARLIC KING PRAWNS 14.95

Battered prawns in an oyster sauce, topped with garlic and pepper

43 STEAMED SEA-BASS 22.95

Steamed sea-bass fillet with ginger and spring onion in Thai light soy sauce, sesame oil, yellow bean paste, served on a bed of vegetables. *(may contain traces of small fish bones)*

44 SAMUI SEAFOOD 16.95

Stir-fried scallops, prawns, half shell mussels and squids with fresh green peppercorn, onion, spring onion and garlic

45 PHUKET SCALLOPS 15.95

Stir-fried scallops with spring onion, celery and Thai basil leaf in a chilli paste

46 HOMOK TALAY 15.95

Steamed scallops, prawns, half shell mussels and squids with red chilli and red curry paste

47 CHU-CHI GOONG 15.75

Battered prawns coated with a rich red dry curry sauce

48 ASPARAGUS GOONG 13.95

Asparagus with tiger prawns, stir fried in oyster sauce

49 PLA RAD PRIK 20.95

Crispy fillet deep fried Tilapia fish cooked in sweet chilli Thai spice and herbs.
(May contain traces of small fish bones)

50 GRAPRAO TALAY 16.95

Stir-fried scallops, prawns, half shell mussels and squids in fresh basil leaves, chilli and peppercorn

51 PLA NUENG MANOW 22.95

Poached sea bass fillet in a tangy lime and chilli broth. *(May contain traces of small fish bones)*

Curry

52 KIEW-WAN GAI 11.95

Thailand's popular dish. Chicken green curry with pea aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil

53 KIEW-WAN NUEA 13.45

Thailand's popular dish. Beef green curry with pea aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil

54 KIEW-WAN GOONG 15.95

Thailand's popular dish. Prawn green curry with pea aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil

55 PANAENG NUEA 12.95

Stir-fried beef in a creamy red coconut curry on a bed of fresh basil

56 PANAENG GAI 12.50

Stir-fried chicken in a creamy red coconut curry on a bed of fresh basil

57 GAENG PED YANG 12.95

Tender roast duck cooked in a unique combination of tangy pineapple and grape with rich coconut sauce

58 GAENG MASSAMUN 12.45

A Southern Thailand speciality of slowly braised lamb in a mild spicy potato curry

59 MASSAMUN GAI 12.25

A Southern Thailand speciality of slowly braised chicken in a mild spicy potato curry

60 GAENG KARI GOONG 15.95

Yellow coconut curry with king prawns, potatoes and onions

61 GAENG PA GAI (JUNGLE CURRY) 12.45

Traditional Thai chicken curry with an extremely hot and spicy broth.

We can make it medium spicy if requested

Salad

62 SOM TUM 🌶️🌶️🌶️ 12.50

Classic papaya salad with cherry tomatoes tossed in a lime & fish sauce

63 YAM-WOONSEN 🌶️🌶️ 12.45

A clear glass noodle salad with chicken and prawns tossed in a lemon and fish sauce dressing

64 YAM-NUEA 🌶️🌶️ 15.95

Pan-grilled tender strips of sirloin steak tossed in a spicy chilli and lime dressing

65 LARB E-SARN 🌶️🌶️ 11.55

A dish from North-East Thailand famous for its spicy minced chicken salad

Vegetable

VEGETARIAN & VEGAN OPTION MAY BE AVAILABLE ON REQUEST

66 PAK-BOONG 9.95

Well-known as Thai morning glory Vegetable tossed in yellow bean and chilli

67 TOFU HIMMAPARN 🌶️ 9.45

Stir-fried tofu with cashew nuts, spring onion, babycorn, mushrooms, pepper and dried chillies

68 NOR-MAI-FARANG 🌶️🌶️ 9.45

Sautéed asparagus in light soy and oyster sauce

69 PHAD RUAM MIT 9.45

An array of seasonal vegetables lightly tossed in soy sauce

70 CHU CHI TOFU 8.45

Fried tofu pieces coated in rich red dry curry sauce

71 PENAENG MAKHUR 9.45

Deep fried aubergine cooked in cream penaeng coconut sauce

72 GAENG PA PAK (JUNGLE CURRY) 🌶️🌶️🌶️ 11.45

Traditional Thai vegetable curry with an extremely hot and spicy broth.

We can make it medium spicy if requested

73 MONK'S DELIGHT 🌶️🌶️ 11.45

Thailand's popular dish. Vegetable green curry with pea aubergine, eggplant, pepper and bamboo shoots in homemade curry paste of fresh green chilli and basil

74 TOFU GRAPRAO 🌶️🌶️🌶️ 9.45

Tofu stir-fried in fresh basil leaves, chilli, pepper, onion, finebean and mushroom

75 PAD-BROCCOLI 9.45

Stir fried broccoli with oyster sauce and garlic

76 PAD TUA LAN TAO 9.45

Stir fried sugar snap peas with oyster sauce and garlic

PLEASE INFORM THE SERVICE STAFF OF ANY ALLERGIES AND SPECIAL DIETARY REQUIREMENTS.
ALL OUR DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, GLUTEN AND OTHER
ALLERGENS THEREFORE WE CANNOT GUARANTEE THAT ANY DISH IS
COMPLETELY ALLERGEN FREE.

**GLUTEN FREE, VEGETARIAN & VEGAN OPTION
MAY BE AVAILABLE ON REQUEST**

Rice & Noodles

PAD THAI 🍜

Thai-style rice noodles with tofu, egg and beansprout

Choice of Chicken, Beef, Vegetable or Prawn

(77 PRAWN 10.45 77A BEEF 9.95 77B VEG 9.20 78 CHICKEN 9.45)

79 PAD THAI JAY 🍜 9.20

Thai-style rice noodles with tofu and cashew nuts

PAD SEE-IEW

Stir-fried flat wide rice noodles in soya sauce with chicken, vegetables and egg

Choice of Chicken, Beef, Vegetable or Prawn

(80 CHICKEN 9.45 80A BEEF 9.95 80B VEG 9.20 80C PRAWN 10.45)

81 PLAIN NOODLES 8.50

Stir-fried thin yellow noodle with beansprout and spring onion

THAI YELLOW NOODLES

Stir-fried thin yellow noodles cooked with beansprout, spring onion, pepper, egg & onion.

Choice of Chicken, Beef, Vegetable or Prawn

(82 CHICKEN 9.45 83 BEEF 9.95 83A VEG 9.20 84 PRAWN 10.45)

NAKHON THAI HOUSE RICE 🍛🍛

Special fried rice cooked in chilli oil, spices, egg and carrot.

Choice Chicken, Beef, Vegetable or Prawns

(85 PRAWN 10.95 85B BEEF 9.95 85C VEG 9.45 86 CHICKEN 9.45)

87 EGG FRIED RICE 5.45

Stir-fried rice with egg, finely chopped carrots and spring onions

88 STEAMED FRAGRANT RICE 4.50

89 STICKY RICE 5.45

Sticky rice is made with long grain Thai rice, which is cooked until glutinous and sticky and is often infused with aromatics.

It works well with Thai red curries, green curries, stir-fry recipes.

90 COCONUT RICE 5.45

Fragrant Jasmine rice cooked with coconut milk, topped with sesame seeds

91 PINEAPPLE RICE 7.95

Special fried rice with pineapple, onion, carrot, egg and tumeric powder

92 GARLIC RICE 🍛 7.45

Special fried rice with fresh garlic, cashew nuts, onion and egg

93 CHIPS 4.45

Additional Dips

CHILLI OIL	1.50	SOYA SAUCE	1.50
FRESH CHOPPED CHILLI	1.50	SWEET CHILLI SAUCE	1.50
SIRACHA HOT CHILLI SAUCE	1.50	PEANUT SAUCE	1.50
GARLIC & CHILLI SAUCE	1.50	FISH SAUCE	1.50
TAKEAWAY CONTAINERS	0.50 (EACH)		

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Non-Vegetarian Set Menus

[MINIMUM ORDER 2 SET MENUS, ALL ITEMS SERVED IN EACH COURSE]

4 COURSE 36.95 PER PERSON

3 COURSE (WITHOUT SOUP) 32.95 PER PERSON

2 COURSE (APPETIZER & MAIN) 28.95 PER PERSON

Appetizer

SATAY CHICKEN

Strips of boneless chicken breast marinated with coriander and Thai spices and threaded into wooden skewers, grilled until browned.

Served with home-made peanut sauce

TOD MUN PLA

Thai spicy deep-fried fish cakes served with cucumber relish

THAI DUMPLING

Steamed dumplings, prawn & minced chicken topped with crispy garlic, served with soy sauce

POH PIA PAK

Crispy spring rolls generously packed with a vegetable filling, served with sweet chilli sauce

NAKHON THAI PRAWN TOAST

Deep fried marinated minced prawns on sesame bread served with sweet chilli sauce

Soup Course

(ONLY ON 4 COURSE SET MENU)

TOM KHA GAI

A delightful chicken and mushroom soup, rich with coconut milk and fragranced with elusive flavour of galangal

Main Course

KIEW-WAN GAI

Thailand's popular dish. Chicken green curry with pea aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil

LAMB AND HERBS

Stir-fried lamb cooked in a spicy coconut sauce with Thai herbs and eggplant

RUAM MIT VEGETABLE

An array of seasonal vegetables lightly tossed in soy sauce

PAD THAI GOONG NOODLES

Thai-style flat rice noodles with prawn, tofu and egg

STEAMED FRAGRANT RICE

Dessert

(ONLY ON 3 & 4 COURSE SET MENU)

SEASONAL EXOTIC FRUIT SALAD WITH VANILLA ICE CREAM

Vegetarian Set Menu

(MINIMUM ORDER 2 SET MENUS, ALL ITEMS SERVED IN EACH COURSE)

4 COURSE 34.95 PER PERSON

3 COURSE (WITHOUT SOUP) 29.95 PER PERSON

2 COURSE (APPETIZER & MAIN) 26.95 PER PERSON

Appetizer

POH PIA PAK

Crispy spring rolls generously packed with a vegetable filling.
Served with sweet chilli sauce

HED MANAOW

Deep fried mushrooms, topped with tangy lime garlic chilli sauce

MUN TOD 🍷

Crushed potatoe blended with Thai spices, coated with breadcrumb and
deep fried. Served with plum sauce

TOFU TOD 🍷

Deep fried tofu coated with vegetables. Served with plum sauce

THAI VEGETARIAN DUMPLING

Steamed vegetarian dumplings, filled with crushed onion, peas, white
cabbage and broccoli. Served with soya sauce and vinegar

Soup Course

(ONLY ON 4 COURSE SET MENU)

TOM KHA JAY

A vegetarian version of Tom Yum soup with baby corn and mushrooms

Main Course

73 MONK'S DELIGHT

Vegetable green curry with pea aubergine, eggplant, pepper and bamboo shoots
in homemade curry paste of fresh green chilli and basil

74 TOFU GRAPRAO

Tofu stir-fried in fresh basil leaves, chilli, pepper, onion, finebean and mushroom

69 PHAD RUAM MIT 9.45

An array of seasonal vegetables lightly tossed in soy sauce

79 PAD THAI JAY 🍷 9.20

Thai-style rice noodles with tofu and cashew nuts

90 COCONUT RICE 5.45

Fragrant Jasmine rice cooked with coconut milk, topped with sesame seeds

Dessert

(ONLY ON 3 & 4 COURSE SET MENU)

SEASONAL EXOTIC FRUIT SALAD WITH VANILLA ICE CREAM



FOOD ALLERGEN NOTICE

Please inform the service staff of any **allergies** and special dietary requirements.

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Please scan QR to login



ONLINE MENU



Instagram



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