
$\sum_{i}^{\text {J }}$
Food

Starters

O BRONZE POT (IUNGA ONIY) £14.00 PER HEAD
Kanom teeb (Thai Dim Sum) [G,C,E,S,S] or Spring Rolls [G] Choice of one dish per person from the following;
Beef or Chicken stir fired with chilli served with rice [C,F]
Beef with Oyster souce served with rice [G,F,MO,S ']
Chicken with Coshew nuts served with rice [G,F,Mo,N,S,"]
Pod Thai Noode, Pod Sieyu didken noodle, Pod Kee Moo spicy beef noodle [G,E,P,S,"]

## SILVER POT

£26.00 PER HEAD (MINMMUM 2 PEOPLE
Thai Pot Starter Selection [G,Co,C,Mo,P,E,F,Se,S]
Choice of one dish per person from the followine
Spicy Lamb [G,C,F]
Chicken with Cashew nuts [G,E,Mo,N,S,']
Served with
Fried Mixed Vegetoble [S,Mo)
Pad Thai Noodle [E,P.S."]
fragrance lasmine Rice
Coffee OR Tea
GOLD POT
$\$ 30.00$ PER HEAD MINIMUM 2 PEORIF
Thai Pot Starter Selection [G,Co,C,Mo,P,E,F,So, S
Iom Yom Prown Soup [Co,C,F,'] Ki OR Chicken Tom Kha Soup [G,C,']
hiorce of one dish per person from the following
Duck with Cashow nuts [G, F,Mo,N,S,*]
King Prowns - Panang Curry [G,C,F]
Thai Green Curry - Choices of Beef, Chicken $[G, C, F]$ Served with
Broccoli with oyster souce [S,Mo]
Pad Thai Noodle [E,PS,']
Steamed fragrance lasmine Rice
Choices of lee-Cream [E,M.'] or Sobet [E, ']
Coffee OR Tea

- For party from 6 peoplo, ploase ask for our party menu
flavoured with garlic, wropped in rice paper sacks and deep fried

1. "THAI POT" SELECTIONS (Minimum for two people) [G,Co,CMo, PE,F,SoSt Chicken and Beef Satay, Toong Tong, Fish cake, Spring Rolls
2. POH PIA TOD (Spring Rolls) [G]
3. PEAK GAI TOD (Chicken Wings)
4. CEE KRONG MOO
(Grilled Spare Ribs) [C]
spare ribs marinated in our che special sauce and char-grilled
sper
5. TOONG TONG
(Golden Sack) [G,C.E,MO,So,S]
Minced prawns and chicken
6. SATAY [C,P,F,']

Grilled Beef, Chicken or Prawns with peanul sauce
(P) Pcanuts
[G] Gluten
[5] Soyo
(ㄴ) tupin
[f] Fish
[Mo] Molvises
[Co] Colory
[(N) Nots
[M] M/k
[洼 Eg9s
[SD) Sulphur dioxdo
[C] Crustoccons
[Mol) Mustord
[So] Sesome seods
['] May contions dilergens
7. KANOM JEEB (Thai Dim Sum)
[G,C,E,SeSS] Minced chicken, prawns, water chestnut, coriander root, gartic, sesame oil and pepper wropped in wan ton leaves and steamed
8. KANOM PANG NAGAI
[G,C,ESe] Minced chicken, prowns mixed wilh garlic, pepper and coriander root, sesame seeds spread on bread and deep fried
9. TOD MUN PLA (Fish Cakes)
[G,C,E,F,P,'] Thai fish with curry paste and mixed with chopped lime, leaves, prawns, long beans and basil

## 10. GOONG CHUB [C,C]

Deep fried king prowns in bread crumb


## 31. GAITA KAI

Sitr fried chicken with blended lemon grass, ginger, garlic and fish sauce topped wilh lemon [utice, enhancing the frestiness of this special dish
32. GAIPAD MAMUANG HIMMAPARN 859.95

Chicken sautced with cashew nuts, pineapple and garnished with roasted chillies
33. GAI PAD KHING

Chicken with shredded ainger and dried mushrooms spring onions
34. GAI PAD HED

Chicken sauteed in soya sauce with fresh mushrooms, boby corn and spring onions
35. MOO PAD PRIK KHING [G,C, ' 8.

Pork stir fried with curry paste and tong beans
36. MOO PAD PRIEW WAN

Thai style sweet and sour pork

Pan Fried Dishes 8 Modam Hot $0 \mathrm{Hot} \quad \mathrm{NO} \mathrm{Vey} \mathrm{Hot}$

Thai Curries
for all type of curries, wo offer choices of Beef, Chicken or Prawn.
Plecse inform our staft the amount of spidiness accordingly to your desire taste before ordering.
43. GANG KIOW WAN - Choices of Beef, Chicken** [G,C.F] \&i $\mathbf{\varepsilon 1 0 . 2 5}$ Green curry using fresh green chilli and cooked in coconut milk with pea aubergines, lime leaves and sweet basil leaves
44. GANG PED - Choices of Beef or Chicken** [G, C, $]$ id

Red curry using dried long red chilli instead of fresh green chillif and is not so hot, in which cooked in coconut milk with bamboo shoots, lime leaves and basil leaves
45. GANG PA - Choices of Beef, Chicken** [G, C,F,"] NKA N.in-s...anti....
tungle curry olso uses dried long red chill, but cooked in chicken broth with fresh young green pepper corns, shredded grachai (lesser galango), aubergines, bamboo shoots and long beans. Without coconut milk.
46. GANG PANANG - Choices of Beef, Chicken** $[G, C, F]$ Dry curry cooked in coconut milk, garnished with shredded lime leaves. tess curry sauce but creamy and flavourful
47. MUSSAMAN CURRY *

Choices of Beef, Chicken or Lamb* $\subset \in$ C FP
Mild curry, cooked in rich coconut milk, curry paste sauce with onions and peanuts
48. DUCK CURRY [G,C.F] i:

Mild chilli paste with duck, tomatoes, lychees (Thai fruii) and coconut milk
"* All Prawns Curry $\quad £ 12.50$ "* [G,C,F,Mo]
\& modum Hot 88 Hot NR V Vey Hot


## Noodles

49．PAD KHUA GAI［G，E，MOS］
Flat noodles fried with chicken，egg， pickle vegetables，spring onions and a light soya sauce
50．PAD SIEYU
S，E，Mo，S］
£ 10.50 Flat noodles fried with chicken，mixed Flat noodles fried with chicken，mixed
vegetables，egg and thick soya sauce

51．PAD KEE MAO［G，C，F，MOS，${ }^{*}$ R R $\quad \mathbf{8 1 0 . 5 0}$ Flat noodles fried with beef vegetables，fresh chillies，garlic and basil leaves
52．PAD THAI［C，E，F，P．S，＊
£10．50
Popular Thai rice noodle stir fried wilh prawns or chicken，bean curd， bean sprouts and eggs and crushed peanuts

## Rice and Vegetables

 （Side Dishes）53．STIAMED FRAGRANCE JASMINE RICE $£ 2.95$ 54．BROWN RICE

55．COCONUT RICE［G，Se］ £3．50
（Iopped with sprinkled sesame seeds）
56．EGG FRIED RICE［E］

## £3．50

57．STICKY RICE
58．BEAN SPROUTS WTHH SPRINC ［Co，S，＇］
86.50

59．BROCCOLI WITH OYSTER SAUCE

## ［S．Mo］

60．MIXED VEGETABLES WITH OYSTER SAUCE［S，Mo］

61．THAI BABY CORNS，MUSHROOMS AND MANGETOUT［CoS，．］$\varepsilon 6$ 86.50

62．SPINACH WITH GINGER AND GARUC ［Ce，${ }^{3}$ ，＂］

Letere offer the dithes ore olbergen informotion and you will find tho key of the front of tho menu．
Wo cansot gueronteo that ery thems ore complete－ yolergen fice duve oo being produced in o kitcher that Conta ns ngrederts with ollergens as woll os
products thot how been produed by suptiors Ary gusasts whit ony olborgy should be oware of this Nive and should oke a member of tho wom for
nitormolion on the allergen contitent of our food． Ihtormation on the aliergen conient of our 1500
\& Modum Hot if Hot NOT VeyHot

Rice \＆Vegetables

## Starters

63．Mixed Vegetarian Selections ［C，E，G，P，S ${ }^{\circ}$ ］
（Minimum for two people）
A platter of Vegetable satay，Crispy
Bean Curd，vegetable golden sack， corn cake，spring rolls）
64．Poh Pia Tod（spring rolls）［G］
65．Satay Vegetarian－Courgettes ［G，C，PS，＂］
66．Tao Hoo Tod（crispy bean curd） ［G．PS，＂］
67．Tod Mun Koaw Pod（corn cakes） ［G，E，F］

68．Vegetable Tempura［G］
69．Vegetable Golden sack［G，E］
Potato，Carrot，Sweetcorn and Water Chestnut flavoured with seasoning wropped in rice paper sacks and deep fried
eep fried

## Soups

70．Gang Jerd Jay［Ce，＂］ （clear vegetable soup and Vermicelli soup）
85.50

1．Tom Kha Hed［G，＇］？
55.50 （mushrooms with coconut milk soup）
72．Tom Yam Hed［S］《 $£ 5.50$ （spicy lemon gross soup with （spicy lemon
mushrooms）

## Thai Salads

73．Larb Tofu［P，S，N，C，F］及 $£ 7.50$ （bean curd，ground rice，chilli powder （bean curd，ground rice，chill
Soy sauce and cashew nuts）

74．Mushrooom Salad［Ce］ß $\quad \mathbf{8 7 . 5 0}$ （with hot dressing）
75．SOM TUM Salad［P］及

75．SOM TUM Salad［P］ $\mathbb{}$ Thai Green Papaya salad with carrot， tomatoes，long beans，peanuts，garlic and Thai spicy dressing

76．Yum Woonsen（vermicelli salad） ［Ce，N ，＇］ 97.50 Vermicelli noodles with onions，lime leaves coriander lemon juice and fresh chilli



## Vegetarian

Main Course - Stir Fried
77. Mix Vegetables with fresh chilli $\quad 59.00$ and basil [S,"]《
78. Pad Khing Tofu [ $G, S$, ']
(bean curd with ginger and mushrooms)
79. Pad Tofu Cashew Nuts [ $G, N, S,{ }^{*}$ ]
80. Pad Tofu with Basil Leaves and Fresh Chilli $\left[G, S,^{*}\right] \mathbb{R}$
81. Pad Tofu with Bean Sprouts $\left[G, S,{ }^{*}\right] £ 9.00$
82. Pad Makher [ $\mathrm{S},{ }^{-}$] ? (fried Aubergines with Fresh Chilli)
83. Priew Wan Pak [G,S,"]
(sweet and sour mixed vegetables)
84. Woonsen Ob Mor Din [Ce,G,Se,S,'] $\mathbf{8 9 . 0 0}$ Vegetables with glass noodles, cooked wilh soy sauce, Chinese mushroom and fresh ginger, garlic and pepper)
87. Gang Pa Nery spicy curny) [G,C,S,"] 59.00 NWN Jungle curry also uses dried long red chilli, green pepper corns, shredded grachai (lesser galanga), aubergines, bamboo shoots and long beans without coconut milk
88. Gang Panang [C, G, S] 10 Panang curry paste cooked in coconut milk, garnished wilh shredded lime leaves. Less curry sauce but creamy and flavourful
89. Mussaman Curry Mild curry, cooked in rich coconut milk, Massaman curry paste, potatoes onions and peanuts

## Noodles

90. Pad Kee Mao [G,S.'] (s? (tlat noodles fried wilh vegetables. fresh chillies garlic and bosil leaves)
91. Pad Sieyu [G,E,S]
filat noodles with mixed vegetables egg and thick soyo sauce)
92. Pad Tang Tek [ $S$
$£ 6.95$
(rice noodles fried with bean sprouts and soya sauce)
93. Pad Thai $\left[E, P, S^{\prime}\right]$
(Popular Thai rice noodle stir fried with bean curd, bean sprouts and eggs and crushed peanuls)



Rice and Vegerables (Side Dishes)
(Please select from Non-Vegetarian section of rice and vegetables)
enter filler the dintes are eliergen intormation and yeu will find the key at the frons of the menu
We cennot guarantee that any lems ere complotely allesgen free due to beng preduced in a kitchen that contains ingredionss weth
allwerens as well as meducts that hove breen produced by suppt ers Ary guasts with any allergy should be awore of this risk and should esk o member of the goem for Iniormation on the allergen content of our fiood
$10 \%$ grotutas will odd to your bill at your discation
No odded MSG in all our dishes
$\qquad$

## Thai Pot

1 Bedfordbury, Covent Garden,
London WC2N 4BP
Tel: $+44(0) 2073794580$
thaipot.coventgarden@gmail.com
www.thaipot.biz

