



## Main Menu

Classic dishes using the freshest ingredients. Thai food is served in the oriental way, with each dish being part of the whole meal.

### STARTERS

'Home-made' starters served with our own-recipe sauces.

1 Popia Tod £6.95  
Thai spring rolls. Light and crispy wrappers surrounding a tasty mix of chicken with stir-fried vegetables and rice noodles.

2 Gai Satay 6.95  
Marinated strips of the chicken fillet, barbecue grilled and served with our own special peanut sauce.

3 Tod Mun Pla 6.95  
Thai fishcakes made from minced fish blended with herbs and spices. Served with spicy sweet and sour cucumber sauce.

4 Kanom Pung Nah Moo 6.95  
Deep-fried marinated pork on pieces of toast, served with sweet chilli dipping sauce.

5 Kradoog Moo Ob 6.95  
Pork spare ribs coated with our own special marinade and cooked until meltingly tender.

6 Chicken Gyoza 6.95  
Deep-fried dumpling wrappers filled with a tasty mix of minced chicken and vegetables.

7 Goong Shup Pang Tod 7.75  
Tiger prawns in a crispy batter. Served with sweet chilli sauce.

8 Kanom Geeb 6.95  
Steamed wonton parcels containing our mix of minced chicken breast, tiger prawns and water chestnuts.

9 Si Oua 7.95  
A delicious pork sausage made by us from traditional Northern Thai recipes.

10 Yum Goong 7.95  
Tiger prawns, salad leaves and herbs combined with a spicy dressing of lime juice, chillies and fresh coriander.

11 Sangthai Starter Selection for 2 persons 13.95  
Selection of starters (fishcakes, satay, spring rolls, and pork toast)  
with home made dipping sauces 3 persons 20.50

201 Khow Krieb Tod 3.50  
Thai Prawn Crackers with sweet chilli sauce.

202. Pla Muek Tod 7.95  
Salt and pepper squid, fried with garlic and chilli.

### THAI SOUPS

The prices shown are for individual portions.

12 Tom Yum Goong 6.95  
Prawns in a hot and sour soup with Thai herbs and chillies.

13 Tom Yum Gai 5.95  
As above but made with chicken.

14 Tom Kha Gai 5.95  
A rich and aromatic soup made from chicken breast cooked in coconut milk and flavoured with herbs

15 Tom Kha Goong 6.95  
As Tom Kha Gai but using tiger prawns instead of chicken.

16 Tom Kha Talay 7.45  
A mixed seafood version of tom kha - squid, shellfish, prawns and fish, cooked in coconut milk and flavoured with herbs.

17 Tom Yum Talay £ 7.45  
The classic hot and sour soup made with mixed seafood.

### THAI SALADS

23 Yum Sahn Rot Gai 10.95  
Crispy fried chicken in a Thai salad with sweet, sour and chilli sauce.

24 Larb Gai/Moo 10.95  
A specialty of Northern Thailand, larb is served warm and is best eaten with sticky rice. Made with minced chicken or pork

25 Larb Goong 10.95  
A special version of larb made with chopped tiger prawns.

### GRILLED MEAT

20 Sua Rong Hai 14.95  
Weeping Tiger, a classic Thai dish of barbecue-grilled sirloin steak.

S.2 Phed Makahm 14.95  
Marinated duck breast, barbecue-grilled and served with a sweet and sour tamarind sauce.

S.3 Gai Ob Gratiam 14.95  
Marinated chicken breast, barbecue-grilled and served with a sauce made from garlic, black pepper, lemongrass and coriander.

### THAI CURRIES

27 Gaeng Hang Lay 10.95  
A delicious pork curry derived from Burma and a speciality of Northern Thailand.

28 Gaeng Pet Gai/Nua 10.95  
Spicy Thai red curry with bamboo shoots and basil, made with either chicken or beef.

29 Gaeng Penang Gai/Nua 10.95  
A rich, aromatic curry made from coconut milk flavoured with lime leaves. Chicken or beef.

30 Gaeng Keowan Gai/Nua 10.95  
Thai green curry. Chicken breast or beef with vegetables cooked in coconut milk flavoured with Thai herbs.

31 Gaeng Massaman Gai/Nua 10.95  
Thai massaman curry, A rich coconut curry with peanuts, potatoes and chicken or beef.

32 Gaeng Karee Gai/Nua/Moo 10.95  
Thai yellow curry. Chicken, Beef or Pork cooked in coconut milk flavoured with special aromatic spices.

### STIR-FRY DISHES

33 Pad Prik Haeng Gai/Moo 10.45  
Stir-fried chicken or pork with onions, dried chillies and roasted cashew nuts for extra crunch and flavour.

34 Pad Kratiam Gai/Nua/Moo 10.45  
A choice of stir-fried chicken, beef or pork with garlic and pepper.

35 Pad Gaprao Gai/Nua/Moo 10.45  
Spicy and aromatic; minced chicken, beef or pork with fresh chillies, lime leaves and basil.

36 Pad Khing Gai/Moo 10.45  
Chicken or Pork stir-fried with large fresh chillies and ginger.

37 Pad Num Mon Hoy Gai/Nua/Moo 10.45  
Chicken, Beef or pork stir fried with vegetables and oyster sauce.

38 Pad Prew Wan Gai/Moo 10.45  
Stir-fried chicken or pork in our 'home-made' sweet and sour sauce.

## SEAFOOD

39 Gaeng Keowan Goong Tiger prawns in Thai green curry.	12.45
40 Panang Goong Prawns cooked in penang curry paste with coconut milk and herbs.	12.45
41 Gaeng Karee Goong Tiger prawns in Thai yellow curry. Mild but rich with the flavours of coconut milk and Thai herbs. (Prawns in massaman curry can also be ordered)	12.45
42 Pad Prik Hang Goong Tiger prawns stir-fried with onions, dried chillies and cashew nuts.	12.45
43 Goong Pad Sapparot Tiger Prawns stir-fried with cashew nuts, pineapple and sweet peppers.	12.45
44 Pla Muek Pad Pet Squid, stir-fried with chillies, garlic, peppers and basil.	11.45
47 Pla Shu Shi Fillets of haddock, fried and topped with a spicy, red curry sauce.	14.95
48 Pla Prieu Wan Fillets of haddock, steamed and topped with Thai sweet and sour sauce.	14.95
49 Pla Sahm Rot Three-flavoured fish, fillets of sea bass in a sweet, sour and spicy sauce.	14.95
50 Pla Jian Keowan Sea bass fillets in green curry.	14.95
51 Pla Nung Sea bass fillets steamed with ginger, mushrooms and chillies.	14.95
S.6 Pla Nung Manow Steamed sea bass fillets with a spicy lemon sauce.	14.95
S.7 Talay Gata Mixed seafood: tiger prawns, fish, green-lip mussels and squid	14.95

## NOODLES AND RICE

52 Pad Thai Gai/Moo Stir-fried noodles with eggs, bean sprouts, peanuts and chicken or pork.	9.95
53 Pad Thai Goong As above but with tiger prawns.	10.95
54 Bah Mee Pad Kai Plain noodles with egg.	4.95
55 Khao Suey Steamed Thai fragrant rice.	3.50
56 Khao Pad Kai Fried rice with egg.	3.50
57 Khao Pad Gai/Moo Fried rice with egg and a choice of chicken or pork.	8.95
58 Khao Pad Goong. Fried rice with egg and prawns..	10.95
59 Khao Niew Thai sticky rice.	3.95
99 Khao Maprao Coconut rice.	3.95

Some like it hot, authentic hot and spicy specials:

SH1 Gaeng Par Gai/Nua Thai jungle curry. A non-coconut based curry of meat and vegetables.	11.95
SH2 Pad Prik Nua Tuun Slowly cooked beef, stir-fried with basil and chillies.	12.95
SH3 Phed Pad Nam Prik Pow Slices of duck breast, stir-fried with chilli paste, basil and sweet peppers.	12.95
SH4 Goong Makham Tiger prawns, stir-fried with tamarind paste and dried chillies.	12.95

## MAIN COURSE DISHES WITH DUCK

60 Yum Phed Tender slices of duck breast in a spicy Thai salad.	12.95
61 Larb Phed Minced duck breasts combined with chillies, lime and Thai herbs.	12.95
62 Gaeng Pet Phed Yang Thai red duck curry made with pineapple and herbs.	12.95
63 Phed Pad Prik Stir-fried duck breast with spring onions, basil and large chillies.	12.95
65 Phed Pad Kratiam Stir-fried duck with garlic and white pepper.	12.95
67 Phed Pad Khing Slices of duck breast stir-fried with chillies, mushrooms and ginger.	12.95
68 Phed Pat Num Mon Hoy Stir-fried duck with vegetables in oyster sauce.	12.95
69 Gaeng Karee Phed Slices of breast, cooked in aromatic yellow curry.	12.95

## VEGETARIAN MENU

### STARTERS

70 Popia Tod Jay Home-made Thai spring rolls..	6.95
71 Pak Roun Tod vegetables, battered and fried, served with a sweet and sour sauce.	6.95
72 Tod Mun Khao Pod Thai sweetcorn fritters served with sweet chilli sauce.	6.95
73 Vegetable Gyoza Fried wrappers filled with vegetables and served with chilli sauce.	6.95
74 Tofu Tod Golden chunks of fried bean curd, served with a sweet chilli sauce.	6.95
77 Vegetarian Starter Selection for 2 persons Satay Pak (barbecue-grilled vegetables on skewers), Popia Tod (spring rolls) and Pak Roun Tod (vegetables in crispy batter). (For 3 19.50)	12.95

### SOUPS

78 Tom Yum Hed Mushrooms in hot & sour soup.	5.95
79 Tom Kha Hed Mushrooms in a soup made with coconut milk.	5.95

### MAIN COURSES

80 Pad Pak Roun Stir-fried mixed vegetables in soy sauce.	9.95
81 Tofu Pad Khing Stir-fried tofu with ginger, beansprouts and soy sauce.	9.95
82 Prieu Wan Pak Mixed vegetables in our special 'home-made' sweet and sour sauce.	9.95
84 Gaeng Penang Tofu Tofu cooked in a rich Penang red curry flavoured with lime leaves.	9.95
85 Gaeng Keowan Pak Pasom Thai green curry. Vegetables cooked in coconut milk and Thai herbs.	9.95
86 Gaeng Pet Pak Pasom Vegetables in a rich and spicy red curry flavoured with basil.	9.95
87 Gaeng Karee Jay A vegetarian version of our classic Thai yellow curry.	9.95
88 Tofu Shu Shi Tofu, deep-fried and topped with a spicy red curry sauce.	9.95
89 Gaeng Massaman A rich coconut curry with peanuts and potatoes in an aromatic sauce.	9.95
90 Pad Thai Jay The classic Thai noodle dish with stir-fried vegetables (and tofu).	9.95



## Set Menus

### Set Menu A - for 2 persons or more

£22.95 per person. All of these dishes are served:

#### STARTERS

##### Sangthai Starter Selection (11)

A selection of starters (fishcakes, satay, spring rolls, and pork toast) with home made dipping sauces.

#### MAINS

##### Gaeng Keowan Gai (30)

Classic Thai green curry. Pieces of tender chicken breast and vegetables cooked in coconut milk flavoured with Thai herbs.

##### Pad Khing Moo (36)

Pork, stir-fried with large fresh chillies, mushrooms and ginger.

##### Pad Pak Rourm (80)

Stir-fried mixed vegetables in soy sauce.

##### Khao Suey (55)

Steamed Thai fragrant rice.

### Set Menu B - for 2 persons or more

£24.95 per person. All of these dishes are served:

#### STARTERS

##### Popia Tod (1)

Thai spring rolls made by us with minced chicken and a tasty mix of stir-fried vegetables, and rice noodles.

Served with a sweet and sour plum sauce.

##### Gai Satay (2)

Marinated strips of the chicken fillet, barbecue grilled and served with our own special peanut sauce

##### Kradoog Moo Ob (5)

Pork spare ribs coated with our own special marinade and cooked until meltingly tender.

#### MAINS

##### Pad Prik Haeng Gai (33)

Stir-fried chicken with onions, dried chillies and roasted cashew nuts for extra crunch and flavour.

##### Pad Num Mon Hoy Moo (37)

Pork, stir fried with vegetables and flavoured with oyster sauce.

##### Gaeng Penang Nua (29)

A rich, aromatic beef curry made from coconut milk flavoured with lime leaves.

##### Khao Suey (55)

Steamed Thai fragrant rice.

### Set Menu C - for 3 persons or more

£25.95 per person. All of these dishes are served:

#### STARTERS

##### Popia Tod Jay (70)

Home-made Thai spring rolls containing a tasty mix of stir-fried vegetables and rice noodles. Served with a plum sauce.

##### Tod Mun Pla (5)

Thai fishcakes made from minced fish blended with green beans, lime leaves, chillies and other spices. Served with spicy sweet and sour cucumber sauce

##### Gai Satay (2)

Marinated strips of the chicken fillet, barbecue grilled and served with our own special peanut sauce

##### Tom Kha Goong (15)

A rich and aromatic soup of tiger prawns cooked in coconut milk and flavoured with lemon grass and lime leaves.

#### MAINS

##### Gaeng Massaman Gai (31)

A rich coconut curry with peanuts, potatoes and chicken.

##### Pad Khing Moo (36)

Pork stir-fried with large fresh chillies, mushrooms and ginger.

##### Goong Pad Sapparot (43)

Tiger Prawns stir-fried with cashew nuts, pineapple and sweet peppers

##### Khao Suey (55)

Steamed Thai fragrant rice.

### Set Menu D - for 4 persons or more

£26.95 per person. All of these dishes are served:

#### STARTERS

##### Popia Tod (1)

Thai spring rolls made by us with minced chicken and a tasty mix of stir-fried vegetables, oriental mushrooms and rice noodles. Served with a sweet and sour plum sauce.

##### Tod Mun Pla (3)

Thai fishcakes made from minced fish blended with green beans, lime leaves, chillies and other spices. Served with spicy sweet and sour cucumber sauce

##### Kradoog Moo Ob (5)

Pork spare ribs coated with our own special marinade and cooked until meltingly tender.

##### Tom Yum Talay (17)

The classic hot and sour soup made with mixed seafood.

#### MAINS

##### Pad Kratiam Nua (34)

Stir-fried beef with garlic and white pepper.

##### Goong Pad Sapparot (43)

Tiger Prawns stir-fried with cashew nuts, pineapple and sweet peppers.

##### Gaeng Karee Phed (69)

Thai yellow curry. Tender duck breasts cooked with potatoes in coconut milk flavoured with coriander seeds, lemon grass and aromatic spices.

##### Khao Suey (55)

Steamed Thai fragrant rice.

### Vegetarian Set Menu - for 2 persons or more

£22.95 per person. All of these dishes are served:

#### STARTERS

##### Popia Tod Jay (70)

Home-made Thai spring rolls containing a tasty mix of stir-fried vegetables and rice noodles. Served with a plum sauce.

##### Tofu Tod (74)

Golden chunks of fried bean curd, served with a sweet chilli sauce.

##### Tod Mun Khao Pod (72)

Thai sweetcorn fritters served with sweet chilli sauce.

##### Vegetable Gyoza (73)

Thin dumpling wrappers filled with a tasty mix of vegetables and deep-fried. Served with sweet chilli sauce.

#### MAINS

##### Tofu Pad Khing (81)

Stir-fried tofu with ginger, bean sprouts and soy sauce.

##### Priew Wan Pak (82)

Mixed vegetables in our special 'home-made' sweet and sour sauce.

##### Gaeng Keowan Pak Pasom (85)

Thai green curry. Vegetables cooked in coconut milk with basil and lime leaves.

##### Khao Suey (55)

Steamed Thai fragrant rice.

(Numbers) after dish names refer to those shown in the main menu.

Parties of 8 people or more should select one (or two at the most) of these set menus so we can serve their meal in the style of a Thai banquet.

#### ALLERGY ADVICE

Please tell us if you suffer from a food allergy or intolerance. The Food Information Regulations require that we state if our dishes contain ingredients that are considered to be allergenic. We have put this information on our website and written a fact sheet, which is available in the restaurant.