



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.