

Chef's Special

SP1	Steamed Sea Bass with Chilli, Garlic & Lime Juice **	£18.00
SP2	Steamed Sea Bass with Ginger & Spring Onion	£18.00
SP3	Pan Fried Sea Bass with Sweet & Sour Sauce	£18.00
SP4	Pan Fried Sea Bass with Chilli Paste & Cashew Nuts **	£18.00
SP5	Garlic & Pepper Sea Bass *	£18.00
SP6	Pan Fried Sea Bass with Chu Chee Curry	£18.00
SP7	Lobster Tail in Panang Curry *	£16.00
SP8	Lobster Tail in Yellow Curry	£16.00
SP9	Salt & Pepper Lobster Tail *	£16.00
SP10	Yellow Curry Tiger Prawn	£14.00
SP11	Garlic & Pepper Tiger Prawn *	£14.00
SP12	Deep Fried Softshell Crab with Fresh Chilli & Holy Basil ***	£10.50
SP13	Garlic & Pepper Softshell Crab *	£10.50
SP20	Weeping Tiger	£16.00
SP21	Green Weeping Tiger **	£16.00
SP30	Red Wine Duck	£12.50
SP31	Tamarind Duck	£12.50
SP32	Chu Chee Duck *	£12.50
SP33	Orange Duck	£12.50
SP34	Morning Glory	£9.50
SP35	Stir Fried Minced Pork with Fresh Chilli & Holy Basil ***	£11.00
SP36	Crispy Chicken in Tamarind Sauce	£10.00
SP37	Crispy King Prawn in Tamarind Sauce	£12.00
SP38	Sweet & Spicy Crispy Beef with Cashew Nuts *	£11.00
SP39	Garlic & Pepper Chicken	£10.00
SP40	Garlic & Pepper King Prawn *	£12.00



Starters

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| 1. Skewered Chicken Satay | £8.00 |
| <i>with pickled vegetable & peanut sauce</i> | |
| 2. Braised New Zealand Mussel | £8.00 |
| <i>with lemon grass, galangal, lime leaf & sweet basil, served with chilli & garlic dip</i> | |
| 3. Curry Leaf Prawn * | £8.00 |
| <i>Succulent lightly fried king prawn, tossed with pepper & curry leaves</i> | |
| 4. Crispy Duck Rolls | £7.50 |
| <i>served with Hoisin sauce</i> | |
| 5. Vegetable Spring Roll (V) | £6.00 |
| <i>with sweet chilli dip</i> | |
| 6. Crispy Rice Cracker | £7.00 |
| <i>with minced prawn & peanut sauce</i> | |
| 7. Prawn Toast | £7.50 |
| <i>with sweet & sour dip</i> | |
| 8. Thai Fish Cake * | £7.00 |
| <i>with sweet chilli sauce & crushed peanut</i> | |
| 9. Tempura King Prawn | £8.00 |
| <i>with sweet chilli sauce</i> | |
| 10. Garlic & Pepper Squid * | £8.00 |
| 11. Pandan Chicken | £8.00 |
| <i>Deep fried chicken breast wrapped in pandan leaf, served with fruity tamarind sauce</i> | |
| 12. Spare Ribs in Plum Sauce | £8.00 |
| 13. Garlic & Pepper Spare Ribs * | £8.00 |
| 14. Spicy Thai Prawn Crackers * | £3.00 |
| <i>with sweet chilli dip</i> | |
| 15. Tempura Vegetable with Cashew Nuts (V) | £7.00 |
| 16. Garlic & Pepper Tofu * (V) | £7.00 |
| 17. Crispy Sweet Corn Pancake (V) | £6.00 |
| 18. Aromatic Crispy Duck | |
| <i>served with pancake, vegetable & Hoisin sauce</i> | |

Quarter	£9.90
Half	£19.00
Whole	£36.00



19. Mixed Starter Platter (minimum order 2 person)

Skewered Chicken Satay, Butterfly King Prawn, Vegetable Spring Roll, Spare Ribs in Plum Sauce, Thai Papaya Salad with Dried Shrimp

Per Head: £7.90

20. Vegetarian Starter Platter (V) (minimum order 2 person)

Vegetable Spring Roll, Crispy Sweet Corn Pancake, Tempura Vegetable, Garlic & Pepper Tofu, Thai Papaya Salad

Per Head: £6.50

Soup

21. Tom Yam **

Thai hot & sour soup with lemon grass, fresh chilli & lime juice

22. Tom Kha *

Thai hot & sour soup with fresh galangal & coconut milk

Choice of:

Mixed Seafood £6.80

King Prawn £6.50

Chicken £6.00

Vegetable £5.00

23 Creamy Sweet Corn Soup with Crab Meat

£6.00

Salad

24. Spicy Grilled Beef Salad **

£9.90

25. Roast Duck Salad

with cucumber & sesame sauce

£9.90

26. Grilled Chicken

with Thai green papaya salad

£9.00

27. Laab Gai **

Spicy minced chicken salad served with fresh lettuce

£9.00

28. Som Tom **

Thai green papaya salad with dried shrimp

£9.00



Stir Fried Dishes

Choice of: <i>Mixed Seafood (king prawn, scallop, squid & mussel)</i>	£13.00
<i>King Prawn</i>	£12.00
<i>Lamb or Duck</i>	£11.00
<i>Chicken or Beef or Pork</i>	£10.00
<i>Vegetarian Chicken (V)</i>	£8.50
<i>Vegetables or Tofu (V)</i>	£8.00

- 29. Stir Fried with Mixed Vegetable
- 30. Stir Fried with Black Bean Sauce
- 31. Stir Fried with Fresh Chilli, Fine Bean & Holy Basil **
- 32. Stir Fried with Satay Sauce with Vegetable
- 33. Stir Fried with Mushroom & Oyster Sauce
- 34. Stir Fried with Ginger & Spring Onion
- 35. Stir Fried with Chilli Paste & Cashew Nuts *
- 36. Stir Fried with OK Sauce, served on hot sizzler

Curries

Choice of: <i>Mixed Seafood (king prawn, scallop, squid & mussel)</i>	£13.00
<i>King Prawn</i>	£12.00
<i>Lamb or Duck</i>	£11.00
<i>Chicken or Beef or Pork</i>	£10.00
<i>Vegetarian Chicken (V)</i>	£8.50
<i>Vegetables or Tofu (V)</i>	£8.00

- 37. Thai Green Curry **
with aubergine, sweet basil and coconut milk
- 38. Thai Red Curry *
with coconut milk, pineapple, bamboo shoots, aubergine & sweet basil
- 39. Thai Creamy Panang Curry *
- 40. Thai Massaman Curry
with potato, tomato & coconut milk
- 41. Spicy Jungle Curry ***
- 42. Chu Chee Curry *



Rice & Noodles

- 43. Spicy Fried Rice ****
with fresh chilli, fine bean & holy basil, topped with fried egg
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|-------------------|----------------------|---------------|
| Choice of: | Mixed Seafood | £10.50 |
| | King Prawn | £10.50 |
| | Chicken | £9.50 |
| | Beef | £9.50 |
| | Pork | £9.50 |
| | Vegetables | £8.00 |
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- 44. Pineapple Fried Rice** **£10.50**
with chicken, king prawn, raisin, cashew nuts & yellow curry powder
- 45. Red Curry Fried Rice**
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|-------------------|----------------------|---------------|
| Choice of: | Mixed Seafood | £10.50 |
| | King Prawn | £10.50 |
| | Chicken | £9.50 |
| | Beef | £9.50 |
| | Pork | £9.50 |
| | Vegetables | £8.00 |
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- 46. Steamed Jasmine Rice** **£2.50**
- 47. Egg Fried Rice** **£2.80**
- 48. Coconut Rice** **£3.00**
- 49. Steamed Sticky Rice** **£3.00**
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- 50. Phad Mee Seafood** **£11.00**
Braised Noodle with Seafood, Chilli and Tomato
- 51. Phad Thai** **£10.50**
Traditional stir fried Thai rice noodle with king prawn & chicken, served with fresh lime & crushed peanuts
- 52. Phad Sen Lek Khe Mow *** **£9.50**
Spicy fried rice noodle with chicken, chilli paste & holy basil
- 53. Rad Na Mee Grob** **£10.50**
Stir Fried Chicken & King Prawn with vegetable, served on crispy noodle
- 54. Stir Fried Soft Noodle** **£5.00**
with Bean Sprout & Spring Onion
- 55. Stir Fried Rice Noodle** **£5.00**
with Bean Sprout & Spring Onion



Imperial Banquet

(£35 per head, minimum order 2 people)

Soup:

Tom Kha Chicken

Spicy chicken soup with galangal, lemon grass & coconut milk

Starter Platter:

Skewered Chicken Satay

Deep Fried Minced Prawn on Toast

Spare Ribs in Plum Sauce

Butterfly King Prawn

Tempura Vegetable

Middle Course:

Aromatic Crispy Duck

Served with Vegetable, Hoisin Sauce and Pancake

Main Course for 2 people:

Thai Green Curry Chicken

Crispy King Prawn in Sweet Tamarind Sauce

Steamed Jasmine Rice

For 3 people, as above plus:

Stir Fried Minced Pork with Fresh Chilli & Holy Basil

For 4 people, as above plus:

Steamed Sea Bass Fillet with Ginger & Spring Onion

For 5 people, as above plus:

Stir Fried Beef with Mixed Vegetable in Oyster Sauce

Dessert:

Banana Fritter with Ice Cream

Coffee or Tea



Royal Banquet

(£30 per head, minimum order 2 people)

Soup:

Tom Yam Chicken

Thai hot & sour chicken soup with lime juice, lemon grass & fresh chilli

Starter Platter:

Crispy Prawn Wonton

Vegetable Spring Roll

Spare Ribs in Plum Sauce

Skewered Chicken Satay with Peanut Sauce

Main Course for 2 people:

Stir Fried Minced Pork with Fresh Chilli & Holy Basil

Thai Red Curry Chicken with Pineapple

Steamed Jasmine Rice

For 3 people, as above plus:

Stir Fried King Prawn with Chilli Paste & Cashew Nuts

For 4 people, as above plus:

Chu Chee Duck

For 5 people, as above plus:

Thai Panang Curry Cod Fillet

Dessert:

Banana Fritter with Ice Cream

Coffee or Tea



Vegetarian Banquet

(£25 per head, minimum order 2 people)

Soup:

Tom Yam Vegetable

Thai hot & sour vegetable soup with lime juice, lemon grass & fresh chilli

Starter Platter:

Tempura Vegetable

Sweet Corn Cake

Vegetable Spring Roll

Garlic & Pepper Tofu

Main Courses for 2 people:

Stir Fried Tofu with Ginger & Spring Onion

Thai Green Curry Mixed Vegetable

Steamed Jasmine Rice

For 3 people, as above plus:

Stir Fried Vegetarian Chicken with Fresh Chilli & Holy Basil

For 4 people, as above plus:

Steamed Fresh Tofu with Soy Sauce

Dessert:

Banana Fritter with Ice Cream

Coffee or Tea

