

# Banquet Menu A (Hot & Spicy)

## THAI MODERN MIXED STARTERS

A selection of authentic Thai starters



**£19.95 per person**  
(minimum order for two people)

## MAIN COURSE

### PHAD PHED TALAY (s)

Mixed seafood stir fried with chilli, garlic and fresh Thai herbs

### GAENG KIEW WAN GAI (s)

Chicken in green curry paste with coconut milk, young aubergines and Thai basil

### NUEA PHAD PRIG TAI DUM (s)

Strips of steak marinated in oyster sauce, stir fried with ground black pepper and Thai herbs

### PHAD PHAK PRIG (s)

Stir fried mixed vegetables with chilli and garlic sauce

### KHAO PHAD KHAI

Thai fried rice with egg and fresh herbs

### KHANOM

Sweet from the trolley

TEA/FILTER  
COFFEE



# Banquet Menu B (Not Spicy)

## THAI MODERN MIXED STARTERS

A selection of authentic Thai starters



**£19.95 per person**  
(minimum order for two people)

## MAIN COURSE

### PLA PRIEW WAN

Crispy fried cod fillet topped with vegetables in sweet and sour sauce

### GAI PHAD KHING

Chicken stir fried with ginger, spring onions and Thai liqueur

### NUEA PHAD NAM MUN HOY

Strips of steak stir fried with oyster sauce and vegetables

### PHAD PHAK RUAM MIT

Stir fried mixed vegetables with garlic and oyster sauce

### KHAO PHAD KHAI

Thai fried rice with egg and fresh herbs

**KHANOM**  
Sweet from the trolley

**TEA/FILTER**  
**COFFEE**



# Banquet Menu C (Seafood)

## THAI MODERN MIXED SEAFOOD STARTERS

A selection of authentic Thai seafood starters



**£24.95 per person**  
(minimum order for two people)

## MAIN COURSE

### **PLA RAD PRIG (s)**

Crispy fried whole sea bass topped with slightly spicy sweet and sour chilli sauce

### **SHU SHI TALAY (s)**

Mixed seafood stir fried with Shu Shi curry paste, peppers, onions and fresh Thai herbs

### **GOONG PHAD PRIEW WAN**

King prawn stir fried with peppers, pineapple and onions in sweet and sour sauce

### **PHAD THAI GOONG (n)**

Stir fried noodles with king prawn, egg, peanuts, beansprouts and tamarind sauce

### **KHAO SUAY**

Thai steamed rice

### **KHANOM**

Sweet from the trolley

**TEA/FILTER  
COFFEE**



## Starters

1.	<b>THAI MODERN MIXED STARTERS</b> A mouth-watering selection of authentic Thai starters, served with a variety of sauces (price per person, minimum order for two people)	<b>£7.50</b>
2.	<b>GAI SATAY (n)</b> Strips of chicken marinated in Thai spices, placed on sticks and grilled over charcoal, served with peanut sauce and toast	<b>£4.95</b>
3.	<b>GAI HOR BAI TEYO</b> Cubes of chicken marinated in Thai spices and herbs, wrapped in a pandan leaf and deep fried, served with plum sauce	<b>£4.95</b>
4.	<b>POH PIA TOD</b> Spring roll filled with a mixture of meat, glass noodles and fresh herbs, served with a sweet and sour chilli sauce	<b>£4.95</b>
5.	<b>GRADOOG MOO YANG</b> Pork spare rib marinated in honey and fresh herbs, grilled over charcoal	<b>£4.95</b>
6.	<b>NUEA SAWAN</b> Very thin slices of beef marinated in honey and fresh Thai spices, fried until crispy	<b>£4.95</b>
7.	<b>GOONG NAM PEUNG</b> King prawn deep fried in Chef's special coconut batter, coated with honey and sesame seeds	<b>£5.95</b>
8.	<b>GOONG SATAY (n)</b> King prawn marinated in Thai spices, placed on sticks and grilled over charcoal, topped with peanut sauce	<b>£5.95</b>
9.	<b>PED NAM PEUNG</b> Crispy fried duck coated with slightly spicy honey sesame sauce, served on a bed of fresh watercress	<b>£5.95</b>
10.	<b>TOD MUN TALAY (n)</b> Ground seafood mixed with Thai spices, red curry paste, green beans and lime leaves, deep fried and served with cucumber, ground peanuts and sweet chilli sauce	<b>£5.95</b>
11.	<b>HOY MANG POO (s)</b> Fresh mussels stir fried with lemon grass, chilli, sweet basil leaves and fresh Thai herbs	<b>£5.95</b>

## Soup

	<b>TOM YUM</b> Traditional Thai spicy hot and sour soup flavoured with lemon grass, lemon juice, lime leaves, galangale, chilli, coriander and mushrooms	
15.	<b>TOM YUM GAI (s)</b> Chicken Tom Yum	<b>£5.50</b>
16.	<b>TOM YUM GOONG (s)</b> King Prawn Tom Yum	<b>£5.95</b>
17.	<b>TOM YUM PLA (s)</b> Fish Tom Yum	<b>£5.95</b>
18.	<b>TOM YUM TALAY (s)</b> Mixed Seafood Tom Yum	<b>£5.95</b>
19.	<b>TOM KHA GAI</b> Chicken and mushrooms in an aromatic coconut milk soup, flavoured with galangale, chilli, coriander and fresh herbs	<b>£5.50</b>

## Thai Curry

20.	<b>GAENG KIEW WAN (s)</b> Bangkok's famous green curry. A fragrant delight created from green chilli, coconut milk, bamboo shoots, Thai aubergines, lime leaves and sweet basil. <b>Choice of:</b> GAI (Chicken) <b>£8.25</b> NUEA (Beef) <b>£8.50</b> GOONG (King Prawn) <b>£9.25</b>	<b>£8.25</b>
21.	<b>GAENG DAENG GAI (s)</b> Chicken cooked in red curry paste with coconut milk, bamboo shoots, fresh herbs and Thai aubergines	<b>£8.25</b>
22.	<b>GAENG PHED PED YANG (s)</b> Roast duck cooked with red curry paste, coconut milk, tomatoes, pineapple, bamboo shoots and Thai aubergines	<b>£9.95</b>
23.	<b>GAENG PHED PLA (s)</b> Monkfish cooked in red curry paste with coconut milk, bamboo shoots and Thai aubergines	<b>£9.75</b>
24.	<b>PANANG (s)</b> Thai Panang curry made with red chilli, lime leaves and coconut milk finished with sweet basil. <b>Choice of:</b> GAI (Chicken) <b>£8.25</b> NUEA (Beef) <b>£8.50</b>	<b>£8.25</b>
25.	<b>GAENG MASAMAN GAI (n)</b> Traditional chicken curry from the Southern region of Thailand, cooked with coconut milk, onions, potatoes, roasted peanuts and fresh Thai herbs	<b>£8.25</b>
26.	<b>SHU SHI GOONG (s)</b> King prawn stir fried with Shu Shi curry paste, peppers, onions and fresh Thai herbs	<b>£9.25</b>

## Beef

30.	<b>NUEA PHAD PRIG GAPRAO (s)</b> Strips of steak stir fried with chilli, garlic and fresh Thai basil	<b>£8.50</b>
31.	<b>NUEA PHAD NAM MUN HOY</b> Strips of steak sautéed with oyster sauce, onions, peppers and spring onions	<b>£8.50</b>
32.	<b>NUEA GATA</b> Strips of steak marinated in soya bean sauce, stir fried with peppers, onions, fresh Thai herbs and brandy sauce, served on a sizzling dish	<b>£8.95</b>
33.	<b>THAI MODERN STEAK</b> Grilled marinated sirloin steak with ground pepper, soya bean and oyster sauce, sliced and served on a sizzling dish with spicy tamarind sauce	<b>£10.95</b>
34.	<b>NUEA SUN NAI PHAD SEE-IEW</b> Fillet steak pieces marinated in dark sweet soy sauce, stir fried with garlic and Thai herbs	<b>£9.95</b>

## Chicken

40.	<b>GAI YANG (s)</b> Spring chicken marinated in garlic, chilli, coriander and fresh Thai herbs, barbecued over charcoal, served on a sizzling dish	<b>£8.25</b>
41.	<b>GAI PHAD MANUANG HIMMAPARN (n)</b> Chicken stir fried with cashew nuts, onions, peppers and mushrooms in oyster sauce	<b>£8.50</b>
42.	<b>GAI PHAD PRIEW WAN</b> Stir fried chicken with pineapple, onions, peppers & cucumber in a sweet & sour sauce	<b>£8.25</b>
43.	<b>GAI PHAD KHING</b> Stir fried chicken with ginger, garlic, spring onions and fungus mushrooms	<b>£8.25</b>
44.	<b>GAI GATA</b> Chicken stir fried with peppers, onions, fresh Thai herbs and brandy sauce, served on a sizzling dish	<b>£8.50</b>
45.	<b>GAI PHAD PRIG GAPRAO (s)</b> Chicken stir fried with Thai basil, garlic, chilli and fresh Thai herbs	<b>£8.25</b>
46.	<b>GAI OB LAO DAENG</b> Deep fried marinated breast of chicken, sliced and topped with a sweet and sour Thai liqueur sauce, served on a sizzling dish	<b>£8.95</b>



## Pork

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| 50. MOO PHAD PRIG SOD (s)  | £7.95 |
| Marinated pork stir fried with garlic, onions and sliced chilli  |       |
| 51. MOO PHAD KHING   | £7.95 |
| Marinated pork stir fried with ginger, garlic, fungus mushrooms and Thai liqueur   |       |
| 52. MOO GATA   | £7.95 |
| Pork marinated in soya bean sauce, stir fried with peppers, onions, fresh Thai herbs and brandy sauce, served on a sizzling dish |       |
| 53. MOO PHAD PRIEW WAN   | £7.95 |
| Stir fried pork with pineapple, onions, peppers and cucumber in a sweet and sour sauce   |       |

## Duck

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| 60. PED MAKAM  | £9.95 |
| Marinated breast of duck grilled over charcoal, sliced and coated with tamarind sauce, served on a sizzling dish                                     |       |
| 61. PED PHAD KHING   | £9.50 |
| Roast duck stir fried with ginger, fresh chilli, spring onions, chinese mushrooms and Thai liqueur   |       |
| 62. PED OB TUMLOENG  | £9.95 |
| Baked marinated breast of duck with Thai herbs, sliced and served on a bed of cooked watercress, topped with oyster sauce, served on a sizzling dish |       |
| 63. PED PHAD PRIEW WAN   | £9.50 |
| Roast duck stir fried with pineapple, onions, peppers and cherry tomatoes in a sweet and sour sauce  |       |

## Seafood

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| 70. PHAD PHED TALAY (s)  | £10.50 |
| Mixed seafood stir fired with bamboo shoots, chilli, garlic, Thai aubergines and sweet basil                     |        |
| 71. GOONG PHAD NAM PRIG PAO  | £9.25  |
| King prawn stir fried with prawn paste, chilli, garlic and fresh Thai herbs                                      |        |
| 72. GOONG GATA   | £9.50  |
| Stir fried king prawn with peppers, onions, garlic, fresh Thai herbs and brandy sauce, served on a sizzling dish |        |
| 73. GOONG PHAD HED   | £9.25  |
| King prawn cooked with mushrooms, asparagus and oyster sauce   |        |
| 74. GOONG PHAD PRIEW WAN   | £9.25  |
| King prawn stir fried with peppers, onions, cucumber and pineapple in sweet and sour sauce                       |        |
| 75. PLA SAHM ROD   | £9.75  |
| Deep fried morfish coated with sweet and sour chilli sauce   |        |
| 76. PLA RAD PRIG (s)   | £13.50 |
| Crispy fried whole sea bass topped with vegetables in sweet chilli sauce   |        |
| 77. PLA NEUNG MANOW (s)  | £13.50 |
| Steamed whole sea bass with chilli, garlic, sliced limes, lemon juice and corander                               |        |

## Specialities

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| 80. GOONG PHAD PHED (s)  | £9.50  |
| Fresh tiger prawn stir fried with chilli, garlic, peppers, bamboo shoots, sweet basil and Thai herbs   |        |
| 81. PLA YANG (s)   | £13.50 |
| Fresh whole sea bass marinated in lemon grass, lime leaves, chilli and Thai herbs, wrapped in banana leaf and grilled over charcoal          |        |
| 82. PLA NEUNG SEE-IEW  | £13.50 |
| Steamed whole sea bass with ginger, spring onions, chinese mushrooms and light soy sauce   |        |
| 83. PLA MEUK PHAD PRIG SOD (s)   | £9.50  |
| Squid stir fried with chilli, garlic, peppers, sweet basil and Thai herbs  |        |
| 84. TALAY GATA   | £10.95 |
| Mixed seafood stir fried with peppers, onions, garlic, fresh Thai herbs and slightly spicy brandy sauce, served on a sizzling dish           |        |
| 85. GAI OB GRATIUM   | £9.25  |
| Grilled marinated breast of chicken, sliced and topped with garlic, black pepper, lemon grass and coriander sauce, served on a sizzling dish |        |
| 86. PED PHAD KEE MAO (s)   | £10.25 |
| Marinated breast of duck stir fried with Thai aubergines, peppercorn, chilli, garlic and Thai herbs  |        |
| 87. NUEA PHAD PRIG TAI DUM   | £10.50 |
| Filet steak pieces marinated in dark soy sauce, stir fried with black pepper and Thai herbs, served on a sizzling dish                       |        |
| 88. NUEA PHAD PHED (s)   | £9.95  |
| Marinated filet steak pieces stir fried with chilli, garlic, bamboo shoots, peppercorn, Thai basil and fresh Thai herbs                      |        |
| 89. GAE PHAD KEE MAO (s)   | £9.95  |
| Marinated lamb stir fried with Thai aubergines, peppercorn, chilli, garlic, Thai basil and fresh Thai herbs                                  |        |



## Vegetarian Starters

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90. RUAM MIT VEGETARIAN	£5.75
A selection of authentic Thai vegetarian starters, served with a variety of sauces	
91. MUNG SAVIRA (n)	£4.50
Fresh mixed vegetables in a special batter, fried until crispy and served with peanut sauce	
92. POH PIA PHAK (VEGETABLE SPRING ROLL)	£4.50
Mixed vegetable cooked with Thai spices, wrapped in spring roll pastry, served with sweet and sour chilli sauce	
93. TOD MUN KHAO POHD	£4.50
Sweetcorn mixed with red curry paste, deep fried and served with cucumber and sweet chilli sauce	
94. TAO HOO & TARO TOD (n)	£4.50
Deep fried beancurd and taro, served with peanut sauce	
95. TOM YUM HED (s)	£4.50
Mushrooms in spicy hot and sour soup, flavoured with lemon grass, lemon juice, lime leaves, chilli and coriander	

## Vegetarian Main Courses

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100. GAENG KIEW WAN PHAK (VEGETABLE CURRY) (s)	£7.50
Fresh vegetables and dried beancurd cooked in a green curry sauce with coconut milk, bamboo shoots and fresh herbs	
101. PHAD PHAK PRIEW WAN (n)	£7.50
Mixed vegetables stir fried with cashew nuts in a sweet and sour sauce	
102. PHAD WUN SEN	£7.50
Soya noodles stir fried with egg, fresh vegetables and Thai herbs	
103. TAO HOO PHAD PHAK	£7.50
Beancurd stir fried with mixed vegetables, asparagus, garlic and fresh Thai herbs	
104. PHAD GAPRAO HED (s)	£7.50
Various mushrooms stir fried with garlic, chilli, bamboo shoots and Thai basil	

## Vegetables, Noodles, Rice

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110. PHAD PHAK NAM MUN HOY	£5.25
Stir fried seasonal vegetables with oyster sauce	
111. PHAD THAI GOONG (n)	£5.95
Rice noodles stir fried with king prawn, egg, dried beancurd, beansprouts and tamarind sauce, served with ground peanuts	
112. PHAD THAI PHAK (n)	£5.25
Rice noodles stir fried with egg, dried beancurd, beansprouts, fresh vegetables and tamarind sauce, served with ground peanuts	
113. GUAYTIEW PHAD SEE-IEW	£3.25
Fine noodles stir fried with egg, beansprouts and soy sauce	
114. KHAO PHAD SUBPAROD (n)	£5.95
Thai fried rice with king prawn, pineapple and cashew nuts, served in pineapple shell	
115. KHAO PHAD GATI (COCONUT RICE)	£4.50
Thai fried rice with coconut cream	
116. KHAO PHAD GRATIUM	£4.25
Thai fried rice with garlic	
117. KHAO PHAD KHAI	£4.25
Thai fried rice with egg and fresh herbs	
118. KHAO SUAY	£2.50
Thai steamed jasmine rice	
119. KHAO NEOL	£2.75
Thai steamed sticky rice	

(s) Spicy dishes  
(v) Suitable for vegetarians  
(n) Contains nuts

