

thai modern

TAKEAWAY MENU

STARTERS

- | | | | |
|---|--|--|--|
| 1 PRAWN CRACKER
with sweet chilli sauce 3.50 | 4 KAI HAW BAI TOEY 🌿
Deep-fried chicken
marinated in sesame oil,
Thai herbs, wrapped in
pandan leaf, with
sesame plum sauce 7.50 | 7 SI-KHRONG MU YANG
Grilled pork spare rib
marinated in honey,
Thai herbs 7.25 | 10 THOD MAN PLA 🌶️🌿
Spicy fish cake seasoned
with red curry paste, green
bean, lime leaf, sweet basil,
with cucumber sweet
chilli sauce 7.50 |
| 2 EMERALD MIXED STARTERS 🌶️🌿
An assortment of chicken
satay, duck spring roll,
sesame prawn, fish cake
and pork spare rib
(sharing for two) 21.00 | 5 POH PIA PED
Crispy spring roll filled with
shredded duck, glass noodle,
bamboo shoot, celery,
with plum sauce 7.50 | 8 KUNG SADUNG NGA
Tiger prawn in sesame
batter, glazed with
honey 8.00 | |
| 3 KAI SATAY 🌿
Grilled skewer of marinated
chicken, with peanut
sauce, cucumber relish 7.50 | | 9 KUNG SATAY 🌿
Grilled tiger prawn
topped with
peanut sauce 9.50 | |

SOUPS & SALADS

- | | |
|--|---|
| 15 TOM YUM KUNG 🌶️🌿
Famous Thai spicy and sour soup, tiger prawn, mushroom,
lemongrass, lime leaf, galangal, coriander, roast chilli paste 8.00 | 17 SOM TUM (PAPAYA SALAD) 🌶️🌿
Green papaya, cherry tomato, dried shrimp, roasted
peanut, chilli and palm sugar dressing 7.50 |
| 16 TOM KHA KAI 🌶️🌿
Chicken in spicy and sour soup with coconut milk,
mushroom, galangal, lemongrass, lime leaf, coriander 7.50 | 18 YUM NEUA (SPICY BEEF SALAD) 🌶️🌿
Grilled sirloin beef, onion, cucumber, tomato, lime
and chilli dressing 14.50 |

CURRIES

- | | | |
|---|--|--|
| 20 KAENG KHIAW WAN 🌶️🌿
Bangkok's famous green curry, a fragrant
delight created from green curry paste,
coconut milk, bamboo shoot, lime leaf,
aubergines, sweet basil

KAI (Chicken) 12.75
NEUA (Beef) 14.00
KUNG (Tiger Prawn) 14.50 | 22 KAENG PA (JUNGLE CURRY) 🌶️🌿
Traditional northern hot curry, bamboo
shoot, baby corn, fine bean, fresh
peppercorn, aubergine, krachai, holy
basil

KAI (Chicken) 12.75
NEUA (Beef) 14.00
KUNG (Tiger Prawn) 14.50
PLA (Monkfish) 19.95 | 24 KAENG MASSAMAN 🌶️🌿
Traditional southern curry, coconut milk,
onion, potato, roasted peanut

KAI (Chicken) 12.75
NEUA (Beef) 14.00 |
| 21 KAENG DAENG 🌶️🌿
A classic red curry, coconut milk, bamboo
shoot, lime leaf, sweet basil

KAI (Chicken) 12.75
NEUA (Beef) 14.00
PLA (Monkfish) 19.95 | 23 PANAENG 🌶️🌿
A dry, rich, thick red curry, coconut milk,
lime leaf

MU (Pork) 12.75
KAI (Chicken) 12.75
NEUA (Beef) 14.00 | 25 KAENG PHED PED YANG 🌶️🌿
Roast duck with red curry sauce,
cherry tomato, lychee, pineapple,
aubergine 15.50 |

CHICKEN

- | | |
|---|--|
| 30 KAI YANG 🌶️
Grilled marinated boneless
half chicken, with spicy
tamarind sauce 15.00 | 33 KAI PHAD KHING 🌶️
Chicken stir-fried with
ginger, soybean, sliced
chilli, onion, spring
onion, black fungus,
rice wine 13.25 |
| 31 KAI PHAD MED MA-MUANG 🌶️🌿
Chicken tossed in flour,
stir-fried with cashew nut,
onion, spring onion, water
chestnut, dried chilli,
roast chilli paste 13.50 | 34 PHAD KAPHRAO KAI 🌶️🌶️
Chicken stir-fried
with chilli, garlic,
holy basil 13.95 |
| 32 KAI PHAD PRIAW WAN 🌿
Chicken stir-fried with
sweet & sour sauce,
onion, pepper,
tomato, pineapple 12.75 | 36 PHAD THAI KAI 🌶️🌿
Chicken wok-fried with
rice noodles, egg,
bean curd, bean sprout,
chive, sweet turnip,
with ground peanut 13.50 |

DUCK

- | | |
|---|--|
| 40 PED MAKHAM
Roast duck glazed with
tamarind sauce,
crispy shallot,
Chinese broccoli 16.00 | 42 PANAENG PED LIN-JEE 🌶️🌿
Roast duck topped with
dry, rich, thick red curry
sauce, lychee,
lime leaf 16.00 |
| 41 PED PHAD KHING 🌶️
Roast duck stir-fried with
ginger, soybean, sliced
chilli, spring onion,
celery, shitake
mushroom, rice wine 15.75 | 43 PED CHAOW KRUNG 🌶️🌶️
Roast duck stir-fried
with homemade chilli
paste, onion, asparagus,
aubergines,
holy basil 15.50 |

PORK

- 50 **MU PHAD PHRIK SOD** 🌶️
Pork stir-fried with sliced chilli, garlic, onion, spring onion 12.75
- 51 **MU PHAD KHING** 🌶️
Pork stir-fried with ginger, soybean, sliced chilli, onion, spring onion, black fungus, rice wine 13.25
- 52 **MU PHAD NAM MAN HOY**
Pork stir-fried with oyster sauce, onion, pepper, spring onion, mushroom 12.75
- 53 **MU PHAD PRIAW WAN** 🌿
Pork stir-fried with sweet & sour sauce, onion, pepper, tomato, pineapple 12.75

BEEF

- 60 **PHAD KAPHRAO NEUA** 🌶️🌶️
Beef stir-fried with chilli, garlic, holy basil 14.95
- 61 **NEUA PHAD NAM MAN HOY**
Beef stir-fried with oyster sauce, onion, pepper, spring onion, mushroom 14.00
- 62 **NEUA KRATHA**
Beef stir-fried with onion, pepper, brandy sauce 14.00
- 63 **NEUA PHAD BAI HORAPHA** 🌶️
Beef stir-fried with sliced chilli, garlic, onion, sweet basil 14.00
- 64 **NEUA PHAD PHRIK THAI DAM**
Beef marinated in dark soy sauce, stir-fried with black pepper, onion, pepper 14.50
- 65 **NEUA BORAN** 🌶️🌶️🌶️
Fillet steak slices stir-fried with homemade chilli paste, onion, pepper, bamboo shoot, aubergines, holy basil 19.50
- 66 **NEUA SAN NAI PHAD SI-IEW**
Fillet steak slices stir-fried with garlic, dark soy sauce, broccoli 19.50

FISH

- 70 **PLA RAD PHRIK** 🌶️
Battered cod pieces topped with onion, pepper, sweet & sour chilli sauce 14.50
- 71 **PLA SAHM ROS** 🌶️🌶️
Lightly battered monkfish pieces glazed with three-flavoured sauce, lime leaf 19.95
- 72 **PLA YANG** 🌶️
Grilled sea bass fillet in banana leaf with chilli, lemongrass, lime leaf, galangal 16.95
- 73 **PLA NEUNG MANAO** 🌶️🌶️🌿
Steamed sea bass fillet with chilli, garlic, sliced lime, lemon juice, coriander 16.95
- 74 **PLA PHAD CHA** 🌶️🌶️🌶️
Sea bass fillet stir-fried with chilli, garlic, krachai, fresh peppercorn, lime leaf, holy basil 16.95
- 75 **CHU CHEE PLA** 🌶️🌿
Monkfish pieces with red curry sauce, lime leaf 19.95

SEAFOOD

- 80 **PHAD PHED THALAY** 🌶️🌶️🌶️
Mixed seafood stir-fried with red curry paste, onion, bamboo shoot, krachai, fresh peppercorn, lime leaf, sweet basil 16.00
- 81 **THALAY KRATHA**
Mixed seafood stir-fried with onion, pepper, brandy sauce 16.00
- 82 **KUNG PHAD BAI KAPHRAO** 🌶️🌶️🌶️
Tiger prawn stir-fried with chilli, garlic, fine bean, holy basil 14.50
- 83 **KUNG PHAD NAW MAI FARANG**
Tiger prawn stir-fried with asparagus, mushroom, sesame oil, oyster sauce 14.50
- 84 **CHU CHEE KUNG** 🌶️🌿
Tiger prawn stir-fried with red curry sauce, pepper, onion, lime leaf 14.50
- 86 **PHAD THAI KUNG** 🌶️🌿
Tiger prawn wok-fried with rice noodles, egg, bean curd, bean sprout, chive, sweet turnip, with ground peanut 14.50

VEGAN STARTERS

- 92 **POH PIA PHAK**
Crispy spring roll filled with vegetables, glass noodle, Thai spices, with plum sauce 6.50
- 94 **TOM KHA HED** 🌶️🌿
Various mushrooms in spicy and sour soup with coconut milk, galangal, lemongrass, lime leaf, coriander 7.00

VEGAN MAINS

- 100 **KAENG KHIAW WAN PHAK** 🌶️🌶️🌿
Green curry with vegetables, bamboo shoot, aubergines, cashew nut, sweet basil 12.75
- 101 **KAENG MASSAMAN PHAK** 🌶️🌿
Massaman curry with sweet potato, butternut squash, courgette, roasted peanut 13.25
- 102 **PHAD PRIAW WAN PHAK** 🌿
Mixed vegetables stir-fried with sweet & sour sauce, cashew nut 12.75
- 103 **PHAD KAPHRAO HED** 🌶️🌶️🌶️
Various mushrooms stir-fried with chilli, garlic, fine bean, bamboo shoot, holy basil 12.75
- 104 **TAO HU PHAD HED HOM**
Stir-fried bean curd, shitake mushroom, asparagus, carrot, spring onion, light gravy sauce 12.75

NOODLES, RICE AND VEGETABLES

- 110 **PHAD THAI** 🌶️🌿
Classic wok-fried rice noodles, egg, bean curd, bean sprout, chive, sweet turnip, with ground peanut 8.95
- 111 **PHAD MI**
Wok-tossed egg noodles with bean sprout, spring onion, soy sauce 7.50
- 112 **PHAD PHAK RUAM MIT**
Mixed vegetables stir-fried with garlic, oyster sauce 9.95
- 114 **PHAD COURGETTE HORAPHA**
Courgette stir-fried with garlic, soybean, sweet basil 7.50
- 115 **KHAO PHAD SAPPAROD** 🌿
Wok-fried rice, egg, pineapple, pea, cashew nut, turmeric powder 8.95
- 116 **KHAO PHAD KATHI** 🌿🌿
Coconut fried rice 4.50
- 117 **KHAO PHAD KRATHIAM** 🌿
Garlic fried rice 4.50
- 118 **KHAO PHAD KHAH**
Egg fried rice 4.50
- 119 **KHAO NIAW** 🌿🌿
Steamed sticky rice 4.75
- 120 **KHAO SUAY** 🌿🌿
Steamed jasmine rice 3.95



slightly spicy



medium spicy



hot & spicy



nut, peanut



gluten-free



vegan

All of our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.

If you have a question, food allergy or intolerance, please let us know before placing your order.

Dishes containing fish may contain small bones.

All prices include VAT at the prevailing rate