

Banquets

The Grand

Mixed Starters

A selection of authentic Thai starters

Thale Phad Phrik Thai Dam

Mixed seafood stir fried with black pepper, onion, pepper, oyster sauce

Massaman Kai

Chicken in massaman curry with coconut milk, onion, potato, roasted peanut

Neua Lao Daeng

Strips of steak stir fried with fine bean, onion, sesame, sweet & sour brandy sauce

Phad Mi

Egg noodles tossed with bean sprout, spring onion, soy sauce

Khao Phad Khai

Egg fried rice

£23.95 per person

(minimum order for two people)

The Ocean

Mixed Seafood Starters

A selection of authentic Thai seafood starters

Pla Thod Sauce Takhrai

Lightly battered whole sea bass, lemon grass, sweet tamarind sauce

Chuchi Thale

Mixed seafood stir fried with green curry sauce, aubergines, krachai, lime leaves

Kung Phad Bai Horapha

Tiger prawn stir fried with chilli, onion, fine bean, sweet basil

Phad Thai

Rice noodles stir fried with egg, bean curd, bean sprout, tamarind sauce

Khao Phad Khai

Egg fried rice

£29.50 per person

(minimum order for two people)

The Chilli

Mixed Starters

A selection of authentic Thai starters

Thale Phad Phed

Mixed seafood stir fried with home-style chilli paste, onion, krachai, peppercom, aubergine, sweet basil

Kaeng Khiaw Wan Kai

Chicken in green curry with coconut milk, bamboo shoot, aubergines

Neua Phad Phrik Sod

Strips of steak stir fried with sliced chilli, garlic, onion, spring onion

Phad Phak

Stir fried mixed vegetables, garlic, oyster sauce

Khao Phad Khai

Egg fried rice

£23.95 per person

(minimum order for two people)

The Vegetable Garden

Mixed Vegetarian Starters

A selection of authentic Thai vegetarian starters

Phad Phak Mamuang Himmaphan

Stir fried mixed vegetables, cashew nut, sweet & sour sauce

Phad Hed Ruam Mit

Mixed mushrooms stir fried with chilli, fine bean, bamboo shoot, holy basil

Broccoli Phad Hed Hom

Stir fried broccoli, shitake mushroom, soy sauce

Phad Thai

Rice noodles stir fried with bean curd, bean sprout, tamarind sauce

Khao Suay

Steamed jasmine rice

£21.95 per person

(minimum order for two people)

Starters

1 Thai Modern Mixed Starters

A mouth-watering selection of authentic Thai starters, served with a variety of sauces £8.75 price per person minimum order for two people

2 Kai Satay

Chicken marinated in Thai spices, placed on stick, grilled over charcoal, with peanut sauce, cucumber relish £5.95

3 Kai Haw Bai Toey

Chicken marinated in Thai spices, sesame oil, wrapped in pandan leaf, deep fried, with sweet plum sauce £5.95

4 Poh Pia Thod

Spring roll filled with chicken, glass noodle, bamboo shoot, celery, shitake mushroom, with sweet chilli sauce £5.95

5 Kraduk Mu Yang

Pork spare rib marinated with honey, fresh herbs, grilled over charcoal £5.95

6 Ped Thod Krob

Duck coated in a light batter, deep fried, tamarind sauce, on crispy rice noodle £6.95

7 Kung Sadung Nga

Tiger prawn in Chef's special sesame batter, deep fried, glazed with honey £6.50

8 Pla Muek Chub Paeng Thod

Calamari coated in a light batter, deep fried, with sweet chilli sauce £6.50

9 Thod Man Thale

Ground seafood mixed with Thai spices, red curry paste, green bean, lime leaves, deep fried, with cucumber relish £6.50

10 Hoy Chaow Reua

Half shell mussels stir fried with lemon grass, galangal, chilli, sweet basil £6.50

Salads

17 Yam Neua

(Spicy beef salad)

Charcoal grilled sirloin, chilli, garlic, fish sauce, lime juice, onion, cucumber, tomato, coriander £13.75

18 Yam Thale

(Spicy seafood salad)

Mixed seafood, chilli, garlic, fish sauce, lime juice, celery, onion, tomato, coriander £12.95

19 Phla Kung

(Spicy prawn salad)

Tiger prawn, roasted chilli paste, garlic, fish sauce, lime juice, lemongrass, shallot, lime leaves £11.50

Thai Curries

20 Kaeng Khiaw Wan

Bangkok's famous green curry, a fragrant delight created from green curry paste, coconut milk, bamboo shoot, lime leaves, aubergines, sweet basil
Kai (Chicken) £9.95
Neua (Beef) £10.50
Kung (Tiger prawn) £11.25
Phak (Mixed vegetables) £8.95

21 Kaeng Daeng

A classic red curry with coconut milk, bamboo shoot, lime leaves, aubergines, sweet basil
Kai (Chicken) £9.95
Pla (Monkfish) £14.95
Phak (Mixed vegetables) £8.95

22 Kaeng Pa

(Jungle curry)

Traditional Northern hot curry with bamboo shoot, baby corn, fine bean, peppercom, aubergines, krachai, holy basil
Kai (Chicken) £9.95
Neua (Beef) £10.50
Phak (Mixed vegetables) £8.95

23 Panaeng

A dry, rich, thick panaeng curry with coconut milk, lime leaves
Mu (Pork) £9.95
Kai (Chicken) £9.95
Neua (Beef) £10.50

24 Kaeng Massaman

Traditional curry from the Southern region of Thailand with coconut milk, onion, potato, roasted peanut
Kai (Chicken) £9.95
Neua (Beef) £10.50
Kae (Lamb) £11.95

25 Kaeng Phed Ped Yang

Roast duck cooked with red curry paste, coconut milk, bamboo shoot, tomato, pineapple, aubergines £12.50

26 Chuchi

Stir fried red curry paste with coconut milk, pepper, onion, finished with lime leaves
Pla (Cod) £11.50
Kung Mae Nam (Large fresh water prawn) £18.50

Chicken

30 Kai Yang

Chicken breast marinated with chilli, garlic, coriander, Thai herbs, barbecued over charcoal, sliced, with spicy tamarind sauce £10.50

31 Kai Phad Mamuang Himmaphan

Chicken stir fried with cashew nut, onion, pepper, spring onion, dried chilli, oyster sauce £10.25

32 Kai Phad Priaw Wan

Chicken stir fried with onion, pepper, cucumber, tomato, pineapple, sweet & sour sauce £9.95

33 Kai Phad Khing

Chicken stir fried with ginger, sliced chilli, onion, spring onion, fungus mushroom £9.95

34 Kai Kratha

Chicken stir fried with onion, pepper, brandy sauce, on a sizzling dish £10.50

35 Kai Phad Bai Kaphrao

Chicken stir fried with chilli, garlic, holy basil £9.95

36 Kai Phad Phed

Chicken stir fried with homemade chilli paste, fine bean, onion, aubergines, lime leaves £9.95



Duck

40 Ped Makhm

Marinated breast of duck grilled over charcoal, sliced, tamarind sauce, crispy shallot, with Chinese broccoli £12.95

41 Ped Phad Khing

Roast duck stir fried with ginger, sliced chilli, spring onion, celery, shitake mushroom, brandy £11.95

42 Ped Phad Priaw Wan

Roast duck stir fried with onion, pepper, cucumber, tomato, pineapple, £10.50

43 Ped Phad Khi Mao

Roast duck stir fried with chilli, galangal, lemongrass, peppercom, fine bean, baby corn, aubergines, holy basil £11.95

Pork

50 Mu Phad Phrik Sod

Marinated pork stir fried with sliced chilli, garlic, onion, spring onion £9.95

51 Mu Phad Khing

Marinated pork stir fried with ginger, sliced chilli, onion, spring onion, fungus mushroom £9.95

52 Mu Phad Nam Man Hoy

Pork sautéed in oyster sauce, onion, pepper, spring onion, mushroom £9.95

53 Mu Phad Priaw Wan

Stir fried pork, onion, pepper, cucumber, tomato, pineapple, sweet & sour sauce £9.95



Beef

60 Neua Phad Bai Kaphrao

Strips of steak stir fried with chilli, garlic, holy basil £10.50

61 Neua Phad Nam Man Hoy

Strips of steak sautéed in oyster sauce, onion, pepper, spring onion, mushroom £10.50

62 Neua Kratha

Strips of steak stir fried with onion, pepper, brandy sauce, on a sizzling dish £10.95

63 Neua Phad Bai Horapha

Strips of steak stir fried with sliced chilli, garlic, onion, sweet basil £10.50

64 Neua Phad Phrik Thai Dam

Strips of steak marinated in dark soy sauce, stir fried with black pepper, onion, pepper £10.50

65 Neua Yang

Sirloin steak marinated with ground pepper, oyster sauce, grilled, sliced, with spicy tamarind sauce £13.75

Soups

15 Tom Yam

Famous Thai spicy hot and sour soup, lemongrass, lime leaves, galangal, chilli, coriander, roasted chilli paste, mushroom

Kai (Chicken) £6.50

Kung (Tiger prawn) £6.95

Thale (Mixed seafood) £7.25

16 Tom Kha Kai

Chicken in spicy hot and sour soup, coconut milk, lemongrass, lime leaves, galangal, chilli, coriander, mushroom £6.50



Seafood

70 Phad Phed Thale

Mixed seafood stir fried with homemade chilli paste, onion, pepper, bamboo shoot, holy basil £12.95

71 Kung Kratha

Stir fried tiger prawn, onion, pepper, brandy sauce, on a sizzling dish £11.75

72 Kung Phad Naw Mai Farang

Tiger prawn stir fried with asparagus, mushroom, oyster sauce £11.25

73 Kung Phad Priaw Wan

Tiger prawn stir fried with onion, pepper, cucumber, tomato, pineapple, sweet & sour sauce £11.25

74 Kung Phad Bai Kaphrao

Tiger prawn stir fried with chilli, garlic, fine bean, holy basil £11.25

75 Pla Priaw Wan

Deep fried cod pieces topped with vegetables, sweet & sour sauce £11.50

76 Pla Sahn Ros

Deep fried monkfish pieces coated with sweet chilli sauce, lime leaves £14.95

77 Pla Yang

Whole sea bass, chilli, lemongrass, galangal, lime leaves, wrapped in banana leaf, grilled over charcoal £15.50

78 Pla Nueng Manao

Steamed whole sea bass, chilli, garlic, sliced lime, lemon juice, coriander £15.50



Specialities

80 Kung Chaow Wang

Large fresh water prawn stir fried with homemade chilli paste, asparagus, bamboo shoot, mushroom, holy basil £18.95

81 Pla Thod Sauce Takhrai

Lightly battered whole sea bass, lemongrass, sweet tamarind sauce £15.50

82 Pla Nueng Si-iew

Steamed cod fillet, ginger, spring onion, shitake mushroom, soy sauce £12.50

83 Thale Krathiam

Mixed seafood stir fried with garlic, black pepper, chopped coriander £13.75

84 Thale Kratha

Mixed seafood stir fried with onion, pepper, slightly spicy brandy sauce, on a sizzling dish £13.95

85 Kai Yang Sauce Krathiam

Charcoal grilled marinated chicken breast, sliced, coriander & garlic sauce £11.25

86 Neua San Nai Phad Si-iew

Marinated fillet steak pieces stir fried with garlic, dark soy sauce, with broccoli £14.95

87 Neua Boran

Marinated fillet steak pieces stir fried with homemade chilli paste, onion, pepper, bamboo shoot, aubergines, holy basil £14.95

88 Kae Phad Khi Mao

Marinated lamb stir fried with chilli, galangal, lemongrass, peppercom, fine bean, baby corn, aubergines, holy basil £12.75

Vegetarian Starters

90 Ruam Mit Vegetarian

A selection of authentic Thai vegetarian starters, served with a variety of sauces £6.50

91 Phak Thod

Mixed vegetables in special spicy batter, fried until crispy, with peanut sauce £5.50

92 Poh Pia Phak

Mixed vegetables cooked with Thai spices, glass noodles, wrapped in spring roll pastry, with sweet chilli sauce £5.50

93 Thod Man Khao Phod

Sweet corn mixed with red curry paste, deep fried, with cucumber relish £5.50

94 Tom Kha Hed

Mushroom in spicy hot and sour soup, coconut milk, lemongrass, lime leaves, galangal, chilli, coriander £5.75

Vegetarian Main Courses

100 Phad Thai Jay

Classic wok fried rice noodles, mixed vegetables, bean curd, bean sprout, tamarind sauce, with ground peanut £8.95

101 Phad Si-iew Phak

Wok fried rice vermicelli, mangetout, Chinese broccoli, carrot, dark soy sauce £8.95

102 Sen Mi Chaow Krung

Wok fried rice vermicelli, curry powder, onion, pepper, shitake mushroom, bean sprout £8.95

103 Phad Phak Priaw Wan

Mixed vegetables stir fried with cashew nut, sweet & sour sauce £8.95

104 Tao Hu Phad Hed Hom

Stir fried bean curd, shitake mushroom, asparagus, carrot, spring onion, light gravy sauce £8.95

105 Kaphrao Hed

Stir fried various mushroom, chilli, garlic, fine bean, bamboo shoot, holy basil £8.95

Vegetables, Noodles and Rice

110 Phad Phak Ruam Mit

Stir fried mixed vegetables, garlic, oyster sauce £7.50

111 Phad Thai

Classic wok fried rice noodles, egg, bean curd, bean sprout, tamarind sauce, with ground peanut
Kai (Chicken) £8.25
Kung (Tiger prawn) £8.95
Thua Ngok (Bean sprout) £7.50

112 Phad Mi