

# Main Courses

## Gàì ไก่ CHICKEN

- 23 gàì pùd med ma-mô'ung ไก่ผัดเม็ดมะม่วงงา Chicken with cashew nuts. Chicken stir-fried with Thai chilli-in-oil paste, red and green pepper, onion, roasted cashew nuts and spring onion. **£9.95**
- 24 gàì pùd bai ga-prao ไก่ผัดใบกะเพรา Chilli & garlic chicken. Chicken strips in hot and spicy sauce, stir-fried with garlic, chilli and holy basil. **£9.95**
- 25 gàì pùd náhm-príg-päo ไก่ผัดน้ำพริกเผา Hot & spicy chicken. Strips of chicken fried with spicy roasted chilli-in-oil paste with onions, green and red peppers, spring onion – spicy but with a slight sweet finish. **£9.95**
- 26 gàì pùd kīng ไก่ผัดขิง Ginger chicken. Fresh slices of ginger stir-fried with lean strips of chicken breast, Thai fish sauce, onion, green and red peppers, mushroom and spring onion. **£9.95**
- 27 gàì pùd gra-tee'am príg-tai ไก่ผัดกระเทียมพริกไทย Garlic chicken. Fried chicken pieces coated in a rich sauce made of freshly crushed garlic and peppercorn and sprinkled with coarsely chopped coriander. **£9.95**
- 28 bpré'o-wähn gàì เป็ร็ยหวานไก่ Sweet & sour chicken. Thai-style home-made light sweet & sour sauce stir-fried with lightly battered chicken strips with chopped cucumber and pineapple chunks. **£9.95**
- 29 lah b gàì ลาบไก่ Hot chicken salad. One of the most famous north-eastern Thai dishes. A sour and spicy chicken salad laced with mixtures of dried powdered chilli, fresh lemon grass, kaffir lime leaves, mint and crushed roasted glutinous rice. **£9.95**
- 30 pa-nairng gàì แพนงไก่ Thai 'dry curry'. Chicken pieces cooked in rich coconut cream with *panaeng* curry paste, garnished with kaffir lime leaves and slices of red chillies (no seeds – promise!) **£10.25**
- 31 gairng-dairng gàì แกงแดงไก่ Thai 'red curry'. Delicate blend of fresh herbs and spices pounded into a fine paste cooked in light coconut milk with chicken strips. One of Thailand's favourite curries. **£10.25**
- 32 gairng-kée'ao-wähn gàì แกงเขียวหวานไก่ Sweet green chicken curry. This is less hot than the above curry, comprised mainly of fresh herbs (minus the chillies, hence the green colour). Light and fragrant with bamboo and green bean. **£10.25**
- 33 gàì pùd hed kao pohd ไก่ผัดข้าวโพดอ่อน Chicken stir-fry. Chicken strips cooked in light soya sauce with mushroom, baby corn and spring onion. **£9.95**
- 34 gairng mud sa mun gàì แกงมัสนันไก่ 'Mud sa mun' chicken curry. Indian influenced, this curry is a Southern Thailand specialty. Chicken strips cooked in coconut milk and curry paste with onions, new potatoes and peanuts. **£10.25**

## Bpèd เป็ด DUCK

- 35 bpèd grob rād náhm-ma-kähm **เปิดกรอบราดน้ำมะขาม** Crispy duck. Duck pieces with crispy coating engulfed in sweet and sour tamarind sauce served on a bed of fried spring greens. **£11.45**
- 36 gairng-pèd bpèd yâhng **แกงเผ็ดเปิดย่าง** Roasted duck pieces cooked in *Prig Gàirng* (red curry) paste with coconut milk and pineapple chunks and garnished with sweet basil leaves. (Relatively) sweet and pleasing to the palate. **£11.45**
- 37 bpèd pùd sùb-bpa-ród **เปิดผัดสัปรด** Duck with cashew nuts. Stir-fried slices of duck breast in a moreish sauce, with roasted cashew nuts, chilli oil, pineapple chunks and spring onion. **£11.45**
- 38 lahb bpèd **ลาบเป็ด** Duck salad. An ‘ee-sahn’ (north-east) speciality. Grilled tender duck breast slices tossed into spicy salad mixtures consisting of powdered roasted glutinous rice and herbs such as lemon grass, coriander and kaffir lime leaves. **£11.45**

## Möö หมู PORK

- 39 möo pùd bai-ga-prao **หมูผัดใบกะเพรา** Hot & spicy pork strips fried with long bean, crushed chillies and garlic and Thai basil leaves. **£9.25**
- 40 möo pùd prig käng **หมูผัดพริกขิง** Quick-fried strips of prime-cut pork with *Prig Gàirng* (red curry) paste, string beans and kaffir lime leaves. **£9.25**
- 41 möo pùd käng **หมูผัดขิง** Ginger pork. Slices of fresh ginger stir-fried with lean strips of pork, oyster sauce, onion, green and red peppers, mushroom and spring onion. **£9.25**
- 42 möo pùd gra-tee’am prig-tai **หมูผัดกระเทียมพริกไทย** Garlic pork. Quick-fried pork pieces coated in a rich sauce made of freshly crushed garlic and peppercorn and sprinkled with coarsely chopped coriander. **£9.95**
- 43 pa-nairng möo **แพนงหมู** Thai ‘dry curry’. Strips of pork cooked in rich coconut cream with *panaeng* curry paste, garnished with kaffir lime leaves and slices of red chillies. **£9.95**
- 44 bprèe’o-wahn möo **เปรี้ยวหวานหมู** Sweet & sour pork. Lightly battered pork strips stir-fried with Thai-style home-made light sweet and sour sauce, chopped cucumber, onion, tomato and pineapple chunks. **£9.25**
- 45 gairng dairng möo **แกงแดงหมู** Thai ‘red curry’. Pork strips, long bean sweet basil, red and green peppers cooked in a light coconut milk with a delicate blend of fresh herbs and spices pounded into a fine paste. One of Thailand’s favourite curries **£9.95**
- 46 gairng kee’ao wahn möo **แกงเขียวหวานหมู** Sweet green pork curry. Comprised mainly of fragrant fresh herbs (minus the chillies, hence the light green colour) served with bamboo shoots and green bean. **£9.95**
- 47 möo pùd nahm prig pao **หมูผัดน้ำพริกเผา** Hot and spicy pork. Strips of pork roasted in a hot and spicy chilli-oil paste, served with spring onion, sweet basil leaves, long bean, green and red peppers **£9.25**

## Néu'a เนื้อ BEEF

- 48 néu'a pùd bai-ga-prao เนื้อผัดใบกะเพรา Chilli beef. Spicy beef strips fried with long bean, crushed chillies and garlic and Thai basil leaves. **£10.45**
- 49 néu'a pùd gra-tee'am príg-tai เนื้อผัดกระเทียมพริกไทย Garlic beef. Quick-fried slices of rump steak coated in a rich sauce made from freshly crushed garlic and peppercorn and sprinkled with coarsely chopped coriander. **£10.95**
- 50 néu'a pùd náhm-mun-höy เนื้อผัดน้ำมันหอย Beef in oyster sauce. Tender beef slices fried with oyster and soya sauces with mushrooms, onions and spring onions. **£10.45**
- 51 gairng-bpàh néu'a แกงป่าเนื้อ 'Jungle beef curry'. This curry doesn't contain coconut milk and is more like a soup. Beef in hot and spicy soup with vegetables such as bamboo shoots and baby sweetcorn. **£10.45**
- 52 gairng-kée'ao-wähn néu'a แกงเขียวหวานเนื้อ Green beef curry. A light and fragrant curry with a 'green' finish – beef stewed in coconut milk with a paste of blended fresh herbs, slices of bamboo shoots and string beans. **£10.95**
- 53 gairng-múd-sa-mùn néu'a แกงมัสมั่นเนื้อ Mud sa mun beef curry. Southern Thailand's curry, influenced by Indian curries. Rump steak slices stewed until tender in coconut milk and curry paste, onion, new potatoes and peanuts. **£10.95**
- 54 yum néu'a ยำเนื้อ Thai spicy 'salad'. Rump steak slices tossed with chopped fresh lemon grass, kaffir lime leaves, chillies and coriander. Then drizzled with *Náhm Plah* (Thai fish sauce) and fresh lime juice. **£10.25**
- 55 pa-nairng néu'a แพนงเนื้อ Beef curry. Slices of rump steak simmered in coconut cream seasoned with pounded herbs and spices of the *pa-nairng* paste, string beans and slices of red pepper. **£10.95**
- 56 néu'a grohb เนื้อกรอบ Crispy beef. Thin beef slices coated in batter, shallow-fried until crispy and mixed with Thai spicy sauce. **£10.25**
- 57 neu'a yâhng เนื้อย่าง Grilled sirloin steak marinated in brandy sauce, served with hot chilli sauce. **£10.95**

## Bplah ปลา FISH

- 58 bplah pùd kīng ปลาผัดขิง Ginger fish. Cod pieces lightly coated in batter and stir-fried with freshly sliced ginger, celery and spring onion. **£11.45**
- 59 bplah bprée'o-wähn ปลาเปรี้ยวหวาน Sweet & sour fish. Cod chunks covered in a special batter and fried to a golden crisp finish, covered in Thai sweet and sour sauce and vegetables. **£11.45**
- 60 bplah ráhd príg ปลาราดพริก A spicy sauce made of fried garlic, crushed whole fresh red chillies, sweet basil leaves and ginger slices drizzled on top of golden brown cod fillet in batter. **£11.45**
- 61 chöo chèe bplah จู๋ฉีปลา Fish curry. *Choo Chee* paste made from mixtures of fresh herbs and red chilli fried with coconut cream, red pepper and thin slices of kaffir lime leaves spread over fish fillets and fried to a crispy finish. **£11.45**

## GÔOng กุ้ง KING PRAWN

- 62 gÔOng pùd gra-tee'am príg-tai กุ้งผัดกระเทียมพริกไทย Garlic king prawn. Whole prawns stir-fried in crushed garlic and peppercorn sauce and garnished with chopped coriander. **£12.95**
- 63 pa-nairng gÔOng พนงกุ้ง King prawn curry. Shelled whole prawns cooked in rich coconut cream with *pa-nairng* curry paste, garnished with kaffir lime leaves and slices of red chillies. **£12.95**
- 64 yum gÔOng ยำกุ้ง King prawn salad. A very popular Thai 'salad', with whole prawns laced with different kinds of fresh herbs, thinly sliced onions and chilli slices drizzled with lime juice. Served cold. **£11.95**
- 65 gÔOng pào กุ้งเผา Giant prawns grilled until tender and tossed into a thick sauce made from fried butter and roasted chilli oil until well coated. Served with a sweet chilli dip. **£14.95**
- 66 gÔOng pùd bai-ga-prao กุ้งผัดใบกะเพรา Chilli king prawn. Whole king prawns stir-fried with fresh chillies, crushed garlic, green and red peppers, mushroom and holy basil leaves. **£12.95**
- 67 gÔOng pùd náhm-príg-pào กุ้งผัดน้ำพริกเผา Hot & spicy king prawn. King prawns fried with special sweet chilli-in-oil paste, slightly spicy with mixtures of onions, green and red peppers and spring onion, garnished with sweet basil leaves. **£12.95**
- 68 bprêe'o-wahn gÔOng เปรี้ยวหวานกุ้ง Sweet & sour king prawn. Juicy prawns stir-fried with light home-made Thai sweet and sour sauce, cucumber slices, halved and quartered tomatoes, sweet pineapple chunks and stalks of spring onion. **£11.95**
- 69 gairng-dairng gÔOng แกงแดงกุ้ง Prawns in Thai 'red curry' sauce. King prawns simmered in light coconut milk and *gairng-dairng* paste, string beans, bamboo shoot slices, pineapple bits and garnished with sweet basil leaves. **£12.95**
- 70 gÔOng pùd hed kao pohd กุ้งผัดเห็ดข้าวโพด King prawn stir-fry. King prawn stir-fried with mushroom, baby corn, crushed garlic and spring onion. **£11.95**
- 71 gairng kee'ao wahn gÔOng แกงเขียวหวานกุ้ง King prawn green curry. Comprised mainly of fresh herbs, light and fragrant with bamboo shoots, long bean, green and red peppers. **£12.95**

## Ah-hähn ta-lay อาหารทะเล SEAFOOD

- 72 pa-nairng höy แพนงหอย Mussel curry. Steamed juicy mussels tossed and coated into a spicy coconut cream and *pa-nairng* paste mixture and garnished with basil leaves. **£10.95**
- 73 bplah-mèug pùd bai-ga-prao ปลาหมึกผัดใบกะเพรา Quick-fried chilli calamari with holy basil leaves and whole crushed red chillies, onion, mushroom, garlic, oyster and soya sauces. **£9.95**
- 74 bplah-mèug tord gra-tee'am ปลาหมึกทอดกระเทียม Garlic calamari. Tender calamari pieces cooked in freshly crushed garlic sauce and onion sprinkled with coriander leaves to garnish. **£9.95**
- 75 pùd ga-prao ta-lay ผัดกะเพราทะเล Chilli mixed seafood. Mussels, calamari and king prawns fried with crushed garlic and red chillies and holy basil, dark soya sauce and *nahm plah* (Thai fish sauce). **£14.95**
- 76 pùd ta-lay náhm-príg-pào ผัดทะเลน้ำพริกเผา Hot & spicy mixed seafood. Steamed mussels, quick-fried calamari and king prawns, mushroom, red and green pepper slices and onion thrown into a hot wok with melted chilli-in-oil paste laced with young sweet basil leaves and buds. **£14.95**

## Pùg ผัก VEGETABLES

- 77 pùd pùg ká-náh ผัดผักคะน้า Fresh spring-green squares thrown into a hot wok and tossed with coarsely chopped garlic, soya sauce and fresh red chilli. **£4.95**
- 78 pùd pùg ruam ผัดผักรวม A selection of mixed vegetables displaying various colours quick fried with oriental sauces to accompany your meal – fresh tasting and crisp. **£5.50**
- 79 pùd tùa-ngòrg ผัดถั่วงอก Crunchy bean sprouts stir-fried with spring onion slices and red and green pepper. **£4.95**

## Pùd gwaí-dtëe'ò ผัดก๋วยเตี๋ยว NOODLES

- 80 pùd-tai gàì ผัดไทยไก่ Thin rice noodle laces stir-fried with an egg into a sauce composed of crushed peanut, oyster sauce, fish sauce, crushed garlic and chilli powder (used sparingly) mixed with chicken strips, bean sprouts and spring onion. **£8.95**
- 81 pùd-tai gŌng ผัดไทยกุ้ง Best loved fast food meal that can be found on the streets in Thailand. Thai rice noodle strips stir-fried with whole prawns into a *Pad Thai* mixture. Crunchy bean sprouts, tangy lemon juice and crunchy peanuts and a slight kick from the chilli – this is certainly a dish with textures and taste! **£8.95**
- 82 pùd-see-éw gai ผัดซีอิ้วไก่ Stir-fried chicken. Thai rice noodle squares fried with soya sauce (*see-ew*) and fresh spring greens to accompany your meal as a main or side dish. **£8.95**
- 83 pùd-kêe-mao ta-lay ผัดซีเมาทะเล Stir-fried pasta with spicy Thai rice noodle, selection of vegetables and mixed seafood. **£10.95**
- 84 pùd-kêe-mao möo ผัดซีเมากหมู Stir-fried pork. Served with Thai rice noodle, chilli, garlic, long bean, green and red peppers. **£8.95**
- 85 pùd-kêe-mao gàì ผัดซีเมากไก่ Stir-fried chicken. Served with Thai rice noodle, chilli, garlic, long bean, spring onion, holy basil leaves, green and red peppers. **£8.95**

## Káo ข้าว RICE

- 86 káo pùd bpoo ข้าวผัดปู Special fried rice with crab meat, diced onions and tomato and sprinkled with chopped coriander. **£4.95**
- 87 káo pùd kài ข้าวผัดไข่ Fried Thai fragrant rice with egg and light soya sauce. **£3.50**
- 88 káo sö'ay ข้าวสวย Steamed Thai jasmine rice. **£3.15**
- 89 káo nêe'ò ข้าวเหนียว Steamed glutinous rice. **£3.50**
- 90 káo gati ข้าวกะทิ Steamed rice soaked in coconut milk. **£3.50**