

Menu

Körng-wähng ขອງว่าง TITBITS

- 1 sà-dtáy gàì สะเต๊ะไก่ Chicken satay. Slices of chicken breast on bamboo skewers, marinated with turmeric and chargrilled. Peanut sauce and cucumber relish to accompany. **£4.95**
- 2 tÖOng torng ฤงทอง 'Chicken Golden Bags'. Minced chicken mixed with vegetables and herbs wrapped in a bag of rice paper. Served with sweet chilli sauce and plum sauce. **£4.95**
- 3 kà-nöm-bpung nâh möö ขนมนึ่งหน้าหมู Seasoned minced pork on toast marinated in fresh herbs and spread on a bread base, deep-fried with a crispy egg coating and served with sweet chilli sauce and plum sauce. **£4.95**
- 4 kà-nöm jeeb ขนมนึ่งจับ Thai dumpling. Minced pork with crab meat mixed with diced water chestnut and wrapped in yellow wheat pastry, steamed and then drizzled with sweet soya sauce and garnished with fried garlic. **£4.95**
- 5 tôrd-mun bplah ทอดมันปลา Thai spicy fish cake. Fried sautéed minced cod fillet laced with kaffir lime leaves and served with spicy cucumber relish garnished with crushed peanut. **£4.95**
- 6 gÖOng bin กุ้งบิน King prawn in breadcrumbs. Whole prawns dusted with breadcrumbs and deep-fried until tender and golden brown, served with sweet chilli sauce and plum sauce. **£5.95**
- 7 Special *Lam Thai* mixed starters, (for 2 people or more). **£5.25 per person**
- 8 bplah-mèug chÖOb bpâirng tord ปลาหมึกชุบแป้งทอด Deep-fried squid. Golden brown squid rings coated in light batter and deep-fried. Served with sweet chilli sauce and plum sauce. **£4.95**
- 9 bpor-bpée'a gÖOng ปอเปี๊ยะกุ้ง King prawn spring rolls. A mixture of prawn and minced pork rolled with rice paper into a tube. Deep-fried and served with sweet chilli sauce and plum sauce. **£4.95**
- 10 gÖOng chÖOb bpâirng tord กุ้งชุบแป้งทอด Deep-fried king prawn. King prawns and a selection of vegetables deep-fried until golden brown with light batter coating. Served with sweet chilli sauce and plum sauce. **£5.95**
- 11 bpèd sa-wün เป็ดสวรรค์ Thai duck in pancakes. Thai-style roast duck wrapped in rice pancake, served with cucumber, spring onion, carrot and duck sauce. **£4.95**
- 12 sêe-krohng-möö tord ซีโครงหมูทอด Crispy spare ribs. Fried spare ribs marinated with garlic and sweet pepper sauce. **£4.95**
- 13 möö-yang หมูย่าง Slices of pork marinated in garlic sauce, served chargrilled on bamboo skewers with turmeric. Sweet chilli sauce and cucumber relish to accompany. **£4.95**

Dtôm ต้ม SOUPS

- 14 dtôm-yum gŌŌng ต้มยำกุ้ง King prawn hot & spicy soup. Thailand's King of Soups. Beautiful blend of hot and sour flavours - composed of chilli, lemon grass and other herbs. This is simply a soup you can't beat! **£5.95**
- 15 dtôm-yum gàí ต้มยำไก่ Chicken hot & spicy soup. Chicken strips in hot and sour soup with lemon grass, galangal, kaffir lime leaf and garnished with coriander. **£5.50**
- 16 dtôm-kâh gàí ต้มข่าไก่ Chicken coconut soup. Chicken strips in coconut soup base – tangy and coconutty with plenty of fresh herbs. **£5.50**

Mung-sa-wi-rád มังสวิรัต VEGETARIAN DISHES

Titbits

- 17 sà-dtáy dtào hôo สะเต๊ะเต้าหู้ Tofu satay. Deep-fried tofu on bamboo sticks served with home-made satay sauce and cucumber relish in Thai sweet vinegar dressing. **£4.95**
- 18 bpor-bpée'a pùg ปอเปี๊ยะผัก Vegetable spring rolls. Fried vegetables and clear noodles (made from mung bean) wrapped in pastry and deep-fried, served with sweet chilli and plum dipping. **£4.95**
- 19 pùg chŌŌb bpâirng tord ผักชุบแป้งทอด Vegetable tempura. Selection of vegetables deep-fried in a light batter until golden served with plum sauce and sweet chilli sauce. **£4.95**
- 20 tord mun kâo pohd ทอดมันข้าวโพด Spicy sweetcorn cake. Sweetcorn mixed with red curry paste and laced with kaffir lime strips, deep fried and served with sweet chilli and plum sauces. **£4.95**

Soups

- 21 dtôm-yum héd ต้มยำเห็ด Hot & spicy mushroom soup. Tangy aromatic spicy soup with sliced mushrooms, lemon grass, and kaffir lime and chopped coriander to garnish. **£4.95**
- 22 dtôm-kà héd ต้มข่าเห็ด Coconut mushroom soup. Mushroom slices boiled in fresh coconut milk, lemon grass, fresh chilli and lime juice and sprinkled with chopped coriander. **£4.95**