

Lunch Menu

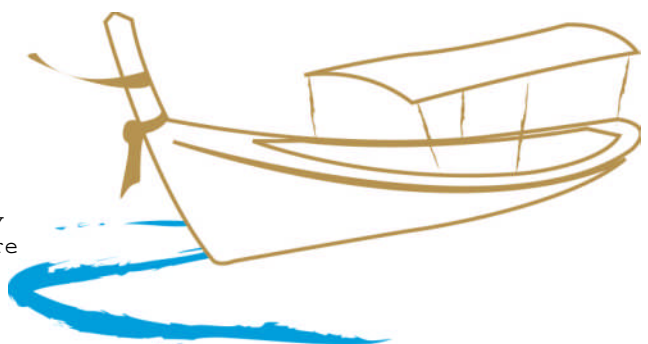
Choose from any of the following sections:
Starters, Soup, Main Courses, Dessert & Tea/Coffee

1 course for £5.00 One free soft drink is included
2 courses for £6.00
3 courses for £7.50 Choose from fruit juice, lemonade or coke
5 courses for £9.50

Starters

- V 1. Poh Pia
Spring rolls stuffed with a mixture of glass noodles and vegetables. Served with sweet and sour chilli sauce
- V 2. Toong Tong
Thai gold bags: thin bean curd skins filled with vegetables and mushroom, deep fried and served with sweet and sour chilli sauce
- V 3. Tod Man Kowpod
Sweet corn pancake fried in batter, served with sweet and sour chilli sauce
- V 4. Man Falang Rad Prik
New Potatoes, diced steamed and deep fried. Served with stir-fried onions, peppers, shredded carrot and sweet basil in a chilli and tamarind sauce
- V 5. Tempura Pak
Selection of crisp fresh vegetables, deep-fried in batter. Served with sweet and sour chilli sauce
6. Prawn On Toast
Minced prawn on toast, with coriander and garlic, coated in sesame seed, then deep-fried and served with sweet and sour chilli sauce
7. Chicken On Toast
Minced chicken on toast, with coriander and garlic, coated in sesame seed, then deep-fried and served with sweet and sour chilli sauce
8. Tod Man Pla
Traditional spice fish cake, blended with red curry paste, green beans and lime leaves. Served with sweet and sour chilli sauce

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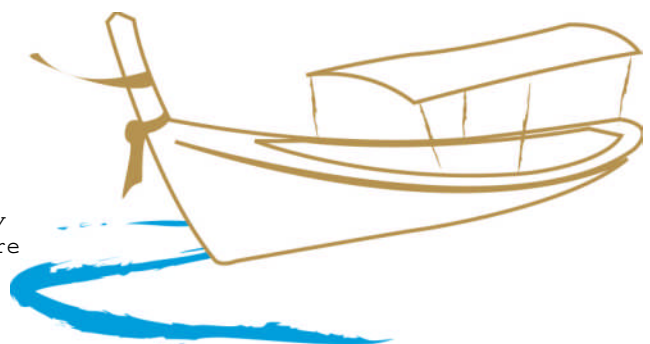


9. Satay Gai
Marinated chicken on bamboo skewers, grilled and served with pickled vegetables and peanut sauce
10. Crispy Fried Won Ton
Deep-fried won ton with minced chicken and served with sweet and sour chilli sauce
11. Pla Sam Rod
Red mullet, marinated in Thai sauce, then barbecued, and served with a lemon chilli sauce

Soup

- V 15. Tom Yam Hed (Mushroom)
Mushrooms in spicy hot and sour with tomato lemon grass, onions, chilli, lime leaves, galangal and mushrooms and basil leaves
16. Tom Yam Gai (Chicken)
Traditional hot and sour chicken soup with tomato lemon grass, onions, chilli, lime leaves, galangal and mushrooms and basil leaves
17. Tom Yam Goong (Prawn)
Traditional hot and sour prawn soup with tomato lemon grass, onions, chilli, lime leaves, galangal and mushrooms and basil leaves
- V 18. Tom Kha Hed
Mushrooms in Thai spicy soup flavoured with coconut milk, lemon grass, chilli, lime leaves and galangal
19. Tom Kha Gai (Chicken)
Chicken in a soup flavoured with coconut milk, lemon grass, chilli, lime leaves, galangal and mushrooms
20. Tom Kha Goong (Prawn)
Prawns in a soup flavoured with coconut milk, lemon grass, chilli, lime leaves, galangal and mushrooms

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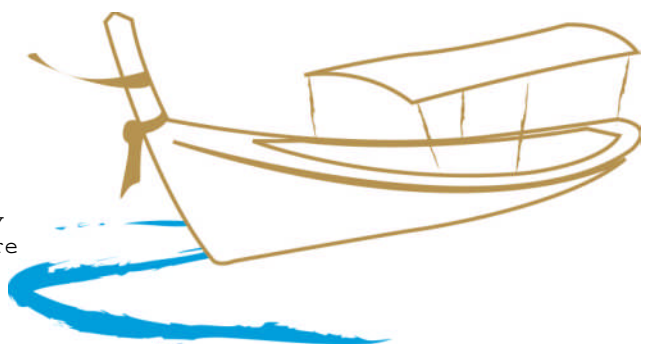
Main courses

Curries

Choice of Vegetarian, Chicken or Beef – served with rice

21. Kaeng Kiew Wan Gai (Chicken or Beef)
Thai green curry with coconut milk, eggplant, basil and kaffir lime leaves
- V 22. Kaeng Kiew Pak
Famous Thai green curry with vegetable in coconut milk, bamboo shoots, peppers and basil leaves
23. Kaeng Daeng Gai (Chicken or Beef)
Thai red curry in coconut milk with bamboo shoots, peppers and basil leaves
- V 24. Kaeng Daeng Pak
Thai red curry vegetables in coconut milk with bamboo shoots, peppers and basil leaves
25. Kaeng Kare Gai (chicken or Beef)
Thai mild yellow potato curry with coconut milk
- V 26. Kaeng Kare Pak
Mild yellow vegetable and potato curry in coconut milk
27. Kaeng Panang Gai (Chicken or Beef)
Thai curry cooked slowly in thickened panang curry paste, with coconut milk, peppers and lime leaves
- V 28. Kaeng Panang Pak
Panang curry paste, with coconut milk, peppers and lime leaves
29. Kaeng Massaman Gai (Chicken or Beef)
Thai curry with a Muslim influence from the southern region of Thailand, cooked with coconut milk, potato and peanuts
- V 30. Kaeng Massaman Pak
Vegetarian curry with a Muslim influence from the southern region of Thailand. Cooked with coconut milk, potato and peanut
31. Pla Shu Shi (Salmon)
Salmon cooked with special curry paste, with coconut milk and lime leaves

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Main courses

Stir fries

Choice of Vegetarian, Chicken or Beef – served with rice

- 41. Pad Himmapharn (Chicken or Beef)
Cashew nuts with soy sauce, onions, peppers, dry chillies and pineapple pieces
- V 42. Tofu Himmapharn
Crispy tofu and cashew nuts stir-fried with onions, peppers, dry chilli and Pineapple pieces
- 43. Pad Khing (Chicken or Beef)
Stir-fried with ginger, dried Fungus mushrooms, onions, peppers, bean sauce and garlic
- V 44. Tofu Pad Khing
Crispy tofu stir-fried with ginger, dried fungus mushrooms, onions, peppers, bean sauce and garlic
- 45. Pad Prew Wan (Chicken or Beef)
Stir-fried with vegetables in a Thai style sweet and sour sauce
- V 46. Tofu Pad Prew Wan
Crispy tofu stir-fried in sweet and sour sauce with onions, peppers, pineapple pieces and cucumber
- 48. Pad Nam Mon Hoy (Chicken or Beef)
Stir-fried with mushrooms and broccoli in oyster sauce

Salad

- 49. Yam Gai (Chicken)
Chicken in a salad with lemon juice, a sprinkling of fresh chilli, shallots and coriander
- 50. Som Tum
Unripened green papaya salad with garlic, chilli, lemon juice, ground peanuts and tomato to cool you down! Contains fish sauce.

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Main courses

Noodles and Rice

- 51. Pad Thai Gai (Chicken)
Popular Thai noodles stir-fried with chicken
- V 52. Pad Thai Pak (Vegetables)
Popular Thai noodles stir-fried with vegetables
- 53. Kow Pad Gai (Chicken)
Thai jasmine rice stir-fried with chicken and vegetables
- V 54. Kow Pad Pak (Vegetables)
Thai jasmine rice stir-fried with mixed vegetables
- 55. Pad Mee Singapore (Chicken and Prawn)
Stir-fried vermicelli noodles with chicken and prawn, peppers, eggs, and bean sprouts
- V 56. Pad Mee Jay (Vegetables)
Stir-fried vermicelli noodles with mixed vegetables, peppers, eggs, and bean sprouts

Dessert

Ice cream
(vanilla, strawberry or chocolate)

Tea or Coffee

Choice of Jasmine Tea, English Tea or Coffee

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