

## TAKEAWAY MENU

(Pick up only)

### **SET MENU A**

*For two or more persons, £22.50 per person\**

#### **Starter collection**

Char grilled chicken satay skewers  
Vegetarian spring rolls  
Steamed Dim Sum of minced Prawn, Pork  
Thai Fish cakes 🍴

#### **Main course collection**

Green Curry with Chicken 🍴🍴  
Stir-Fried Beef with Oyster sauce 🍴  
Sweet & Sour King Prawn  
Jasmine Rice

### **SET MENU B**

*For two or more persons, £25.50 per person\**

#### **Starter collection**

Prawn Tempura  
Fresh Rice Paper Rolls with Roasted Duck  
Grilled Scallops with Chilli Lime dressing 🍴  
Thai Fish cakes 🍴

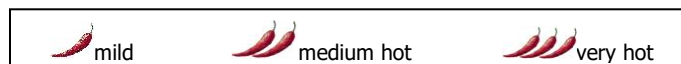
#### **Main course collection**

Green Curry of Monkfish, Aubergine and sweet basil 🍴🍴  
Crispy Duck with Tamarind Sauce  
Grilled Sirloin with Pepper & Garlic Sauce 🍴  
Jasmine Rice

**\*\*\*For Four or more, add:\*\*\***

#### **PLA TOD YUM**

*(Buttered fried sea bass fillet dressed with fresh mango, red onion and cashew in chilli, lime and lemongrass)*



## STARTERS

### **1 ABSOLUTE THAI STARTERS** £5.50 per person

*\*\*For two or more; A platter of Dim sum, Fish cake, Spring rolls, Prawn tempura and Chicken satay*

### **2 DUCK ROLL** £5.50

*Fresh rice paper rolls with shredded duck, cucumber and Mint dressed with Duck sauce and peanut*

### **3 CHICKEN SATAY** £5.25

*Char grilled skewers of chicken marinated in coconut, turmeric and spices with peanut sauce*

### **4 PRAWN TEMPURA** £5.50

*Served with sweet chilli sauce*

### **5 DIM SUM** £5.50

*Steamed Dim Sum of minced pork and prawn*

### **6 THAI FISH CAKE** 🌶️ £5.50

*Traditional Thai fish cake of Cod with cucumber, sweet chilli and peanut*

## VEGETARIAN STARTERS

### **8 PAK TOD** £4.50

*Selected vegetables cooked in crisp Tempura batter with sweet chilli sauce*

### **9 VEGETARIAN SPRING ROLL** £4.50

*with sweet chilli sauce*

### **10 YAM MAKREUA YAO** 🌶️🌶️ £4.95

*Salad of grilled aubergine with red onion, lemongrass, kaffir lime, chilli and lime*

### **11 TOD MUN KAO PHOAD** £4.50

*Sweet corn cake with mild curry spices*

## YUM/ THAI SALADS

### **12 YUM SCALLOP** 🌶️ £16.50

*Char grilled scallop with mango, tomato, red onion chilli & lime dressing*

### **13 YUM SIRLOIN** 🌶️ £14.50

*Char grilled sliced beef Sirloin dressed with cucumber, celery, tomato and onion, chilli & lime dressing*

### **14 LARP CHICKEN** 🌶️ £9.95

*Famous North East Thai salad of chopped chicken cooked with chilli, lime, mint and red onion*

### **15 PAPAYA SALAD (SOM TUM)** 🌶️ £6.95

*Famous North East Thai green papaya salad with tomato, chilli, garlic & lime*

## SOUP

### **16 TOM YUM with PRAWNS** 🌶️ **£5.50**

*Hot and sour soup of prawns flavoured with mushrooms, lemongrass, kaffir lime leaves and chilli*

### **17 TOM KHA with CHICKEN** 🌶️ **£5.25**

*Rich soup of chicken and mushrooms with coconut cream, flavoured with galangal, lemongrass and chilli*

### **18 VEGETABLE TOM KHAA** 🌶️ **£5.25**

*Rich soup of coconut, vegetable, mushroom, galangal and crisp Tofu*

## CURRIES

### **20 GREEN CURRY** 🌶️🌶️

*Thai curry with spicy green curry paste, coconut cream, aubergine, baby corn and sweet basil*

*with Chicken* **£9.25**

*or King Prawn* **£10.95**

### **21 RED CURRY** 🌶️

*Thai curry with red curry paste, coconut cream, bamboo shoots and basil*

*with Chicken* **£9.25**

*or King Prawn* **£10.95**

### **22 DUCK CURRY** 🌶️ **£12.25**

*Mild fruity curry of roast duck, pineapple, grapes, cherry tomato, coconut cream and sweet basil*

### **23 PANANG CURRY** 🌶️

*Your choice of char grilled marinated Sirloin steak or chicken breast with rich Panang curry sauce and Pak Choi*

*with Grilled Sirloin Steak* **£15.50**

*or with Grilled Chicken Breast* **£12.25**

### **24 BEEF RENDANG** 🌶️ **£11.95**

*Dry Indonesian style curry of braised beef, potato and coconut*

## NON COCONUT CREAM CURRIES

### **25 JUNGLE CURRY WITH BEEF** 🌶️🌶️ **£9.95**

*Hot rustic style curry of sliced beef, baby corn and bamboo shoots flavoured with krachai root and homemade chilli paste*

### **26 PAD PRIK KINK** 🌶️

*With Chicken* **£9.25**

*With Prawn* **£10.95**

*Stir-fried with homemade chilli paste, kaffir lime, long bean and baby corn*

### **27 PAD PED GREEN CURRY**

*with BEEF SIRLOIN* 🌶️🌶️ **£15.50**

*Grilled beef sirloin topped with homemade green chilli paste, aubergine, krachai root, kaffir lime and sweet basil*

## FROM THE WOK SPECIALITIES

- 28 STIR-FRIED CHICKEN & GINGER** 🍷 **£9.95**  
*Stir-fried of chicken and wood ear mushrooms with ginger, onion, spring onion and soy bean paste*
- 29 STIR-FRIED BEEF with OYSTER SAUCE** 🍷 **£10.50**  
*Marinated sliced beef stir-fried with mushroom and green-red pepper in aromatic oyster sauce*
- 30 STIR-FRIED DUCK with PINEAPPLE** **£12.50**  
*Sliced roast duck with pepper, onion, cherry tomatoes In pineapple and ginger sauce*
- 31 CHICKEN with PEPPER&GARLIC SAUCE** **£9.95**  
*Stir-fried of chicken, with garlic and black pepper sauce served with sliced cucumber and salad*
- 32 DUCK with PEPPER&GARLIC SAUCE** **£12.95**  
*Crispy duck and Pak Choi with pepper&garlic sauce*
- 33 SPICY DUCK** 🍷🍷 **£12.95**  
*Very spicy dish of stir-fried duck with aubergine, onion, basil and rice wine*
- 34 STIR-FRIED CASHEW NUT** 🍷  
*Stir-fried of cashew nuts, baby corn and roasted chilli paste*
- with **Chicken** **£9.95**  
with **King prawn** **£11.95**
- 35 SWEET & SOUR with Chicken** **£9.95**  
Or with **king prawn** **£11.95**
- 36 PAD THAI**  
*Thai rice noodles stir-fried with bean sprout, egg, spring onion and tamarind sauce, garnished with peanuts and lime*
- with **Chicken** **£9.25**  
or with **King prawn** **£10.50**  
or **Vegetarian** **£8.95**

## FISH & SEAFOOD SPECIALITIES

- 37 PLA TOD YUM SEA BASS** 🍷 **£15.50**  
*Buttered fried sea bass fillet dressed with fresh mango, red onion and cashew in chilli, lime and lemongrass*
- 38 STEAMED SEA BASS with GINGER** **£15.50**  
*Steamed sea bass with ginger spring onion and soy bean paste*
- 39 GRILLED SEA BASS** 🍷 **£15.50**  
*Char-grilled sea bass with homemade curry and coconut, krachai root and sweet basil wrapped in banana leaves*
- 40 PLA RAD PRIK MONKFISH** 🍷 **£16.50**  
*Buttered fried Monkfish with spicy sweet&sour tamarind sauce*
- 41 SWEET & SOUR MONKFISH** **£16.50**  
*Buttered fried monkfish, flavoured with ginger, pineapple and sweet & sour sauce*

**42 GREEN CURRY MONKFISH**  **£16.50**

*Thai green curry with monkfish fillet, bamboo shoot, krachai root, aubergine and basil*

**43 CHU CHI TALAY**  **£16.50**

*Sauté of scallops and monkfish topped with rich red curry sauce with a hint of spice and coconut*

**44 PRAWN WITH ASPARAGUS** **£12.25**

*King prawns and asparagus stir-fried with garlic-oyster sauce*

### **VEGETARIAN MAINS**

**46 VEGETABLES GREEN CURRY**  **£8.95**

*Thai green curry with baby corn, aubergine and Tofu*

**47 PINEAPPLE CURRY**  **£8.95**

*Mild fruity curry with pineapple, sweet potatoes, coconut cream, and sweet basil and Tofu*

**48 GENG PED PAK**  **£8.95**

*Red curry of squash, cashew nut, aubergine and sweet basil*

**49 PANANG TOFU**  **£9.75**

*Fried fresh Tofu topped with Panang curry sauce with grilled aubergine and asparagus*

**50 PAD KING PAK**  **£8.95**

*Stir-fry of mushroom, vegetables and fried Tofu with shredded ginger, spring onion and soy bean paste*

**51 AUBERGINE PAD TUO JIEW**  **£8.95**

*Stir fried aubergine with onion, soy bean paste and basil*

**36 PAD THAI** **8.95**

*Thai rice noodles stir-fried with tamarind sauce, fried tofu, asparagus bean sprouts, egg, spring onion and garnished with peanuts and lime*

### **SIDE DISHES**

**53 PAD PAK CHOI** **£4.50**

*Oriental greens stir-fried with crushed garlic and oyster sauce*

**54 PAD PAK RUAM** **£4.50**

*Selected vegetables stir-fried with garlic and soy sauce*

**55 MUN TOD** **£3.95**

*Crisp fritters of sweet potato*

**56 EGG NOODLES** **£3.50**

*Stir fried with onion, beansprout, spring onion and sesame oil*

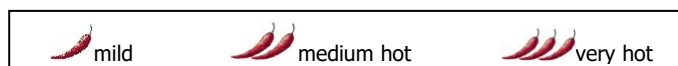
**57 EGG FRIED RICE** **£2.35**

**58 COCONUT RICE** **£2.35**

**59 THAI STICKY RICE** **£2.35**

**60 STEAMED RICE** **£1.95**

**61 PRAWN CRACKERS** **£1.50**



DISHES MAY CONTAIN TRACES OF NUTS. IF SENSITIVE OR ALLERGIC TO ANY OF OUR INGREDIENTS PLEASE SPEAK TO STAFF. WE TAKE CARE TO PRESERVE THE INTEGRITY OF OUR VEGETARIAN FOOD; HOWEVER THESE PRODUCTS ARE NOT HANDLED /COOKED IN A DEDICATED VEGETARIAN KITCHEN. WE ENDEAVOUR TO PURCHASE GM-FREE INGREDIENTS. ALL PRODUCTS USED ARE MSG FREE