



# MENU

## Key to heat / spice level chart:



Mild



Medium



Hot

The 'heat/spice levels are an approximate guide but in most cases the dishes can be adapted to your liking. Just ask us!

**\*Important Allergen Information can be found and downloaded from our on our website. We strongly advise referring to the online version as it will be kept updated. Please let us know before ordering if you have any food allergies or food intolerances.**

**All prices in pounds sterling. Most cards or cash accepted.**



## APPETISERS

- 1. Prawn Crackers**  **2.30**
- 2. Panang Rice Balls (V) (GF) (10)**  **5.20**  
Chef Jintana's own popular creation – Steamed Jasmine rice combined with Panang paste & kaffir lime and coated with seasoned homemade crumb and deep-fried.
- 3. Thai Vegetable spring roll (V) (6)**  **5.00**  
Thai spring rolls filled with stir fried mixed vegetable and glass noodles accompanied with a small pot of Thai sweet chilli sauce.
- 4. Duck Rolls (2)**  **3.80**  
Homemade Gressingham duck roll served with plum sauce.
- 5. Chicken satay - Satay Gai - (GF) (2)**  **2.90**  
Marinated chicken skewers, griddled and lightly coated with coconut cream, served with home-made peanut sauce.
- 6. Mixed Vegetable Satay - Pak Ruam Mit – (V) (2)**  **2.70**  
Mushroom, Babycorn, pineapple, onion, bell peppers on wooden skewer served with peanut sauce
- 7. Thai Fish cakes - Tod Man Pla – (3)**  **5.00**  
Blended together with green beans, kaffir lime leaves, red curry paste, served with ground peanut in sweet chilli sauce
- 8. King Prawns in Thai seasoned breadcrumbs - Kung Tod Grob - (5)**  **6.00**  
King prawns coated with deep-fried and served with sweet chilli sauce.
- 9. Sesame prawn toasts - Kanom Pang – (6)**  **6.00**  
Homemade Sesame Prawn Toast made with only prawn meat. No fillers here!
- 12. Sticky Pork - Moo Ping (1)**  **2.50**  
Marinated pork belly in garlic, coriander root, black pepper, coconut sugar, fish sauce, Thai seasoning and char-grilled on wooden skewer served with a weeping tiger style sauce (Nam Jim Jao Hon). Dip is spicy so your choice to dip or not to dip.
- 13. King Prawn Satay - Satay Goong (1)**  **2.90**



## SOUPS

### 14. Tom Yum

A spicy, hot, sour, aromatic Thai soup flavoured with kaffir lime, galangal, lemongrass & red chillis

### 15. Tom Kha







A creamy coconut and Galangal based soup and a lot milder than Tom Yum.

**Order 15 or 16 above with the following options:**

A. Prawns (Goong)	7.60
B. Mixed Seafood	7.60
C. Chicken	7.00
D. Mushroom	6.00



## THAI CURRIES

- 16. Green Curry - Kaeng Kiew Wan**   
Infused with kaffir lime, finger root, lemongrass, Thai sweet basil and includes Thai aubergines, bell peppers, white onion, baby corn, green beans, peas
- 17. Red Curry – Kaeng Daeng**   
A dry red chilli, garlic, shallot and lemongrass-based curry made with vegetables or meats of your choice. Includes fresh pineapple, lychee (or longan), baby plum tomatoes. Chicken or Duck highly recommended!
- 18. Panang Curry – Kaeng Panaeng**   
Dried red chilli, lemongrass and shallots dominate this popular dish containing toasted peanuts.
- 19. Massaman Curry -** No translation as it's a Malay and Persian fusion   
An aromatic dish with a sauce of lemongrass, garlic, kaffir lime, galangal, cinnamon, cardamon, cumin, coriander. Contains potato, onions. ground peanuts and topped with cashew nuts
- 20. Jungle Curry – Kaeng Pa**   
Spicy hot red curry-based dish with many seasonal & Thai vegetables. A soup-like curry as it doesn't contain coconut cream.
- 21. Yellow Curry – Kaeng Lueang**   
Flavours of cumin, coriander, turmeric, fenugreek, garlic, salt, bay leaf, lemongrass, cayenne pepper, ginger, mace, cinnamon

**Choose any one of the options following options for 16 to 21.**

A. Chicken	8.60
B. Beef	10.90
C. Duck	13.00
D. Pork Fillet	8.90
E. Pork Belly	9.00
F. Lamb	13.00
G. King Prawns	12.00
H. Salmon	9.00
I. Mixed seafood	8.00
J. Tofu & Vegetables	7.60



## NOODLES

### 22. Pad Thai Rice Noodles with choices A – H below

The most famous Thai noodle dish. We use 5mm flat noodles combined with special family recipe tamarind-based sauce.

### 23. Pad Cha Glass Noodles with choices A-G below

Like Vermicelli noodles but made from Mung Bean therefore gluten free. Infused with sweet basil. Contains finger root, ginger, red, green, yellow bell peppers, kaffir lime leaves, green peppercorns, chilli, garlic and homemade stir fry sauce.

### 24. Pad Kee Mao with choices A – G below

Spicy thin rice noodles with lots of fresh and dry chilli, onions, baby corn, garlic, peppercorns, kaffir lime leaves, green beans and holy basil (Krapow or Tulsi) with homemade stir fry sauce.

A. Chicken (contains egg)	9.00
B. Beef (contains egg)	10.00
C. Tofu (contains egg)	8.50
D. Mixed Vegetables (contains egg)	8.00
E. Mushrooms (contains egg)	8.00
F. King Prawn (contains egg)	11.50
G. Chicken & Prawn contains egg)	13.50
H. Luxury Pad Thai (contains egg)	15.00

Mixed Prawn, Chicken & Veg topped with extra tail-on prawns.

### 25. Plain Rice Noodles Stir-fried 4.00



## SALADS

- 26. Weeping Tiger** 🌶️ **13.70**  
Steak marinated & cooked on cast iron skillet, sliced and served with a spicy Thai weeping tiger sauce on a bed of crispy salad. This is eaten warm or cold.
- 27. Laab Gai – Minced Chicken** 🌶️ **9.00**  
Minced chicken with fish sauce, lemongrass, galangal, kaffir lime, coriander, red onion, lime, ground toasted rice, dried and fresh chilli
- 28. Laab Moo – Minced Pork** 🌶️ **9.00**  
Minced Pork with fish sauce, lemongrass, galangal, kaffir lime, coriander, red onion, lime, ground toasted rice, dried and fresh chilli
- 29. Laab Neur – Minced Beef** 🌶️ **11.00**  
Minced Beef with fish sauce, lemongrass, galangal, kaffir lime, coriander, red onion, lime, ground toasted rice, dried and fresh chilli
- 43. Som Tum Papaya** 🌶️ **8.90**  
Traditional spicy Thai Salad using raw Papaya, Carrot, Green Beans, baby tomatoes, lime juice, coconut sugar, chilli & fish sauce
- 44. Som Tum Papaya Vegan** 🌶️ **8.90**  
Same as Som Tum but using Vegan ‘fish’ sauce (soy based)



## STIR-FRIED

### 47. Pad Med Mamuang – Sir-fried with cashew nuts

Colourful version of a sticky sweet & sour dish. One of our best sellers!

Choose from following:

A. Chicken	11.50
B. Pork	11.50
C. Beef	13.00
D. King Prawns	13.00
E. Mixed veg	7.50
F. Five Spiced Tofu	8.80

### 48. Pad Pong Grari (Yellow Curry based)

Flavours of peanut, chilli paste, turmeric, cumin, mustard, coriander, lemongrass, onion, kaffir lime, evaporated milk. Choose from following:

A. Chicken	11.50
B. Pork Fillet	11.50
C. Beef	13.00
D. King Prawns	13.00
E. Mixed Veg	7.50
F. Five Spiced Tofu	8.80
G. Mixed Seafood	13.00

### 49. HOLY BASIL – KRAPOW

Stir-fried with homemade sauce. Choose from following:

A. Chicken	10.50
B. Pork fillet	10.50
C. Beef	12.00
D. King Prawns	12.00
E. Mixed veg	7.00
F. Five Spiced Tofu	7.50
G. Mixed Seafood	11.00
H. Moo Grob – marinated crunchy pork belly	12.00
I. Minced Chicken	9.50
J. Minced Pork	9.50
K. Minced Beef	10.50

### 51. KING PRAWN CHU CHEE

11.50

### 52. CHICKEN CHU CHEE

10.00



## RICE

<b>53. Jasmine Rice</b>	<b>2.30</b>
<b>54. Coconut Rice</b>	<b>2.90</b>
<b>55. Sticky Rice</b>	<b>3.00</b>
<b>56. Egg Fried Rice</b>	<b>2.90</b>
<b>57. Special Fried Rice (Ham, Chicken, Prawn, Sweet Thai pork sausage, sweetcorn, carrot, peas)</b>	<b>11.80</b>

## DRINKS

<b>All 330ML Cans</b>	<b>1.30</b>
<b>58. Coke</b>	
<b>59. Orange Fanta</b>	
<b>60. Lemon Fanta</b>	
<b>61. Sprite</b>	
<b>62. Coke Zero</b>	
<b>63. Diet Lemonade</b>	
<b>64. Coconut Water</b>	<b>1.90</b>
<b>Other</b>	
<b>65. Ribena Blackcurrant</b>	<b>1.10</b>