

Ruan Orchid
CHESTER'S FIRST THAI RESTAURANT

Ruan Orchid Set Banquets



Banquets include all dishes stated, for a full description of each dish, please refer to main menu.

All Set Banquets Minimum 2 people

Set Banquet A

£ 25.95 per person

Stuffed Chicken Wings
Thai Crispy Spring Rolls
Spicy Thai Fish Cakes

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Hot and Sour Chicken Soup

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Thai Massaman Curry with Chicken
Beef Stir-fried with Young Ginger
King Prawns Stir Fried Thai Basil
Served with Steamed Jasmine rice.

Set Banquet C

£37.95 per person

Chicken Satay
King Prawns Seaweed Rolls
Spicy Thai Fish Cakes
Salt & Pepper Ribs

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Hot and Sour King Prawn Soup

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Crispy Duck Pancakes

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Seabass in Sweet Chilli Sauce
Chicken Stir Fried Oyster Sauce
Lamb Massaman Curry
Egg Noodles Stir Fried Mix Vegetables
Served with Steamed Jasmine rice.

Set Banquet B

£ 29.95 per person

Pork Money Bags
Chicken Satay
Prawn Toasties
Crispy Duck Spring Rolls

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Chicken Spicy Coconut Cream Soup

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Optional 3rd course £4.00 per person
Crispy Duck Pancakes

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Chicken Panaeng Curry
Stir-fried Beef in Spring Green Cabbage
Pad Thai Noodles with King Prawns
Served with Steamed Jasmine rice.

Vegetarian Banquet

£21.95 per person

Vegetable Spring Rolls
Sweet Corn Cakes
Mixed Vegetable Tempura

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Yellow Curry with White Bean Curd
Mix vegetable Stir fried Cashewnuts
Butternut squash stir fried spicy basil yellow
bean sauce

Served with Steamed Jasmine rice
(Suitable for Vegans)

A discretionary service charge of 10% will be added to parties of 6 or more.

Please inform staff of any food allergies, we will accommodate where possible. Due to the presence allergens in our restaurant, there is a possibility that traces may be found in any of our dishes.

Ruan Orchid Platters

111. PLATTER A £6.95 per person
Stuffed Chicken Wings, Thai Crispy Pork spring rolls and Thai Spicy Fish Cakes

112. PLATTER B £8.50 per person
Pork Money Bags, Chicken Satay, Prawn Toasties and Thai Duck Spring Rolls.

113. PLATTER C £9.95 per person
Chicken Satay, King Prawn Seaweed Rolls, Spicy Thai Fish Cakes and Salt & Pepper Ribs

114. VEG PLATTER £6.50 per person
Vegetable Spring Rolls, Sweet Corn Cakes, Seasonal mixed Vegetable Tempura.

115. ISAAN PLATTER £9.95 per person
Spicy papaya salad (medium or hot), sticky rice and grilled BBQ pork skewers with a spicy chilli dip.

Starters



PRAWN CRACKERS £2.95
Served with a peanut sauce and a sweet chili dip.

1. SPICY & STICKY CHICKEN WINGS £6.50
Peek Gai Sauce ปีกไก่ซอสพริก

Chicken wings glazed with a homemade sauce of sweet and sour tamarind, palm sugar, garlic and chilli.

2. CRISPY KIMCHI GYOZA £6.50
Kimchi Gyoza กิมจิเกี้ยวซ่า

Deep fried pork dumplings served with a vinegar soy sauce.

3. MINCED PORK & PRAWNS MONEY BAGS £6.95
Toong Gnum กุ้งเงิน

Bite size serving of minced pork and prawns, mixed vegetables wrapped in a rice dough parcel and lightly deep-fried. Served with a sweet and sour chilli sauce.

4. SALT & PEPPER

Grea Pikthai Tod เกลือพริกไทยทอด

Deep fried with spring onion, peppers, coriander, garlic and chilli.

- Salt & Pepper Ribs £7.50
- Salt & Pepper Wings £6.95
- Salt & Pepper Mushrooms (Vegan) £6.50
- Salt & Pepper Tofu (Vegan) £6.50

5. THAI CRISPY SPRING ROLLS

Po Pia Tod ปอเปี๊ยะทอด

Crispy spring rolls made with a mixture of vegetables and glass noodles. Deep fried until golden and served with a sweet and sour chili sauce.

- Duck 5pcs £7.50
- Pork 5pcs £6.95
- King Prawn 5pcs £7.95
- Vegetable (Vegan) 4pcs £6.50

6. TOASTIES

Khanom Bpang Nah ขนมปังทอดกรอบ

Crispy deep fried slices of toast topped with minced pork or prawn and served with sweet and sour chilli sauce and cucumber relish.

- Pork £6.50
- Prawn £6.95

7. SPICY THAI FISH CAKES

£7.50

Tod Man Plah ทอดมันปลา

Cod fish combined with a spicy red curry paste and chopped green beans, mixed Thai herbs and lightly fried. Served with a sweet and sour cucumber relish.

8. STUFFED CHICKEN WINGS £6.95

Peek Gai Sord Sai ปีกไก่สอดไส้

Deep-fried chicken wings stuffed with minced pork, garlic and bamboo, served with a sweet and sour chilli sauce.

9. CRYING TIGER £7.95

Neua Yang Nam Tok เนื้อย่างน้ำตก

Thai style beef steak Barbecue served with a hot spicy chilli dip.

10. KING PRAWN CAKES £7.50

Tod Man Gung ทอดมันกุ้ง

A Thai recipe of prawns, egg, mixed herbs and breadcrumbs are combined and lightly deep fried. Served with a sweet and sour cucumber relish.

11. GARLIC KING PRAWNS £7.95

Gung Gratiem Manow กุ้งกระเทียม

King Prawns pan fried with chilli, garlic, and lemon

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12. CHILLI SQUID £6.95

Pla Meuk Tod Pik ปลาหมึกทอดพริก

Squid deep-fried in a chilli and breadcrumb batter, served with garlic mayonnaise dip.

13. KING PRAWN SEAWEED ROLLS £6.95

Gung Hor Salai กุ้งห่อสาหร่าย

Marinated king prawns wrapped in seaweed and breadcrumbs, served with a sweet and sour chilli sauce.

14. BARBEQUE SPARE RIBS £7.50

See Krong Moo BBQ ซีโครงหมูบาร์บีคิว

Pork ribs marinated in garlic, ginger and dark soy. Served in a rich barbeque sauce.

15. SATAY

Satay สัต๊ะ

Lean strips of marinated chicken or king prawns grilled in bamboo skewers and served with a peanut sauce and cucumber relish.

-Chicken £8.95

-King Prawns £8.95

16. GRILLED PORK SKEWERS £8.95

Moo Ping หมูปิ้ง

Grilled strips of marinated pork in bamboo skewers served with a spicy chilli dip.

17. KING PRAWN TEMPURA £7.95

Gung Chub Bpaeng Tod กุ้งชุบแป้งทอด

Deep-fried King Prawns and mixed vegetables served with our chilli sauce.

18. DEEP FRIED CRAB MEAT £7.95

Hoy Joa หอยจ๊อ

Deep-fried crabmeat, king prawns and cod fish minced together with Thai herbs then wrapped in yellow bean pastry served with side salad and a sweet and sour chilli sauce.

19. STEAMED MUSSELS £8.95

Hoy Nung หอยนึ่ง

1/2 kilo of steamed Menai mussels in a Thai Red curry sauce. **Served Medium/Hot.**

20. GRILLED SCALLOPS £8.95

Hoy Yang หอยย่าง

Lightly grilled marinated fresh scallops served with chilli, lemon and garlic sauce.

21. CRISPY WONTON £6.50

Geow Tod เกี้ยวทอด

Minced pork, spring onions, coriander and garlic, folded in crispy pastry with a sweet chilli sauce.

22. AROMATIC CRISPY DUCK PANCAKES

Ped Hor เป็ดแพนเค้ก

Roasted crispy duck shredded and served with pancakes, leek, carrot and cucumber. Served with a Hoi Sin and sesame oil sauce. (Shredded duck may contain bones)

- WHOLE ทั้งตัว £28.95

- HALF ครึ่งตัว £17.95

- QUARTER เศษ ¼ ตัว £9.95

23. STEAMED PRAWN & PORK DUMPLINGS (Shui Mai Chinese style) £7.50

Kanome Jeeb ขน่มจีบ

A special recipe of minced prawn and pork with water chestnut wrapped in a wonton sheet and served with sweet soya sauce.

SOUPS

24. HOT & SOUR SOUP Tom Yam ต้มยำ

The classic Thai hot and sour soup, made with a rich mixed vegetables broth, onions, mushrooms, liberally spiced with chilli, lemon-grass, lime juice, citrus leaves and Thai herbs. **Served Hot.**

- KING PRAWN £7.50

- CHICKEN £6.50

- SEABASS £8.95

- VEGETABLES (Vegan) £5.95

- FISHERMAN - Mixed Seafood (HOT) £9.95

25. THAI COCONUT CREAM SOUP

Tom Kha ต้มข่า

A rich and creamy vegetable broth mixed with thin coconut cream, onion, mushrooms, lemon-grass, galangal, coriander, chilli oil and Thai aromatic spices. **Served Medium.**

- KING PRAWN £7.50

- CHICKEN £6.50

- VEGETABLES (Vegan) £5.95

28. SPICY SEAFOOD UDON NOODLE SOUP

Udon Noodle Soup อุด้งมิโซะทะเล £8.95

A spicy hot and sour soup with squid, prawns salmon, wakame seaweed, carrot, spring onions, cucumber, sesame seeds, citrus leaves and fresh chilli. **Served Hot.**

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Thai Salads



29. SPICY THAI SALAD ยำ Yam

Thai salads are traditionally ordered as a side order to compliment any Thai meal. Bursting with a variety of flavours and textures, made from a spicy combination of chilli, celery, onion, carrot, spring onion, tomato, peanuts and coriander.

(Medium or Hot)

Choose one of the following for your salad:

- BEEF ยำเนื้อ £7.50
- CHICKEN ยำไก่ £7.50
- PORK ยำหมู £7.50
- PRAWN £7.95
- SQUID ยำปลาหมึก £8.50
- MIXED SEAFOOD ยำทะเล £9.95

- CRISPY TOFU (Vegan) £6.95
- MIX VEGETABLES (Vegan) £6.50
- MUSHROOM (Vegan) £6.50

30. RUAN ORCHID SALAD

Orchid Salad Pak สลัดผัก

Seasonal vegetables salad with onions, tomato, peppers. Served with peanut dressing. **Mild.**

- CHICKEN & EGG £7.50
- MIX VEGETABLES (Vegan) £5.95

31. SPICY PAPAYA SALAD £8.95

Som Tam ส้มตำไทย

- ADD GRILLED CHICKEN £4.00 extra
- ADD KING PRAWNS £5.00 extra

Thailand's most popular salad from the northeast Isaan region made with shredded papaya, French beans, carrot, cherry tomato, ground peanuts, garlic and fresh chilli served with seasonal mixed leaves.

Served Hot or Medium.

32. GLASS NOODLE SALAD

Yam Wun Sen คอหมูย่างน้ำตก

A spicy glass noodle salad made with onions, chilli, celery, carrot, tomato, peanuts, spring onion and coriander. **Served Hot or Medium.**

- Prawn and Minced Pork £8.95
- Mixed seafood £9.95
- Mix Vegetable (Vegan) £6.95

33. GRILLED PORK SALAD £7.50

Kor Moo Yang Nam Tok คอหมูย่างน้ำตก

Bite sized pork neck chargrilled and then combined with lemon-grass, mixed onions, fresh chilli, roasted rice, grounded chilli, red onions, mixed citrus leaves and fresh coriander. **Served Hot or Medium.**

34. LAAB MINCED MEAT SALAD Laab ลาบ

(Served at room temperature)

Finely minced beef, pork or chicken with ground chilli, roasted rice, lime juice, spring onions, lime leaves, coriander, red onion, mixed Thai herbs and soy sauce. **Served Hot or Medium.**

Choose one of the following for your minced meat salad:

- BEEF ลาบเนื้อ £7.50
- CHICKEN ลาบไก่ £7.50
- PORK ลาบหมู £7.50

89. VERMICELLI SALAD £8.50

Salad Sen Mee Moo Grob สลัดเส้นหมี่หมูกรอบ

A sweet and spicy salad made with vermicelli noodles, crispy belly pork, pepper, cucumber, spring onion and spicy cha plum sauce.

Vegan Starters



5. VEGETABLE SPRING ROLLS £6.50

Por Pia Pak ปอเปี๊ยะผัก

Mixed seasoned vegetables with glass noodles wrapped in a crispy rice dough sheet, lightly deep fried and served with a sweet and sour chilli dip.

83. TEMPURA VEGETABLES £6.50

Pak Chub Bpaeng Tod ผักชุบแป้งทอด

Assorted vegetables deep-fried in a light crispy batter and served with a sweet and sour chilli dip.

84. VEGETABLE SATAY £6.50

Satay Hed สลัดเตี๊ยม

Skewered mushroom, peppers and onions, pineapple chunks and cherry tomato marinated in spices and charcoal grilled. Served with a peanut sauce and cucumber relish.

85. SWEETCORN CAKES £6.50

Tod Man Kao Poad ทอดมันข้าวโพด

Sweet corn combined with a spicy red curry paste, shredded kaffir lime leaves and lightly fried, served with sweet chilli sauce.

86. CRISPY KIMCHI GYOZA £6.50

Kimchi Gyoza Pak กิมจิเกี๊ยวซ่า

Deep fried vegetable dumplings served with a vinegar soy sauce.

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Main Courses



Please select one of the below options with any curry or stir-fry dish

CHICKEN	£13.95
BEEF	£13.95
PORK	£13.95
DUCK	£15.50
MIXED SEAFOOD	£18.95
SCALLOPS	£17.95
KING PRAWNS	£14.95
SQUID	£14.95
SEABASS FILLETS	£15.50
SALMON FILLETS	£14.50
WHITE BEANCURD & MIXED VEG	£10.50
MIXED VEGETABLES	£9.50

Side Orders



36. THAI JASMINE RICE	£2.50
37. EGG FRIED RICE	£3.50
38. THAI STICKY RICE	£3.95
Served in a traditional bamboo basket.	
39. COCONUT RICE	£3.50
40. FRENCH FRIES	£2.95
35. SALT & PEPPER FRIES	£4.50
41. STIR FRIED EGG NOODLES	£4.50
42. STIR FRIED RICE NOODLES (Contain peanuts)	£4.50
43. STIR FRIED SEASONAL MIXED VEGETABLES "FAI DANG"	£6.50
Mixed vegetables stir-fried with fresh chilli, garlic and yellow bean sauce. Served Medium/Hot.	

Curries



(Inclusive of Thai Jasmine Rice)

44. THAI RED CURRY *Gaeng Daeng* แกงแดง

A traditional Thai red curry with spices, French beans, bamboo shoots, courgette, aubergines, mixed peppers, coconut cream and sweet basil leaves.

Served Medium.

45. THAI GREEN CURRY

Gaeng Keow Waan แกงเขียวหวาน

A traditional Thai Green curry with spices, French beans, bamboo shoots, courgette, aubergines, mixed peppers, coconut cream and sweet basil leaves.

Served Medium.

46. PINEAPPLE RED CURRY

Gaeng Sapparod แกงสับปะรด

Stir-fried pineapple chunks, cherry tomatoes, mixed peppers, grapes and fresh chilli cooked in red curry paste, coconut cream and sweet basil leaves.

Served Medium.

47. PANANG HOT THICK CURRY

Gaeng Panaeng แกงพะพวง

A spicy thick red curry with coconut cream, onion, French beans, mixed peppers and Thai herbs, topped with kaffir lime leaves. **Served Medium/Hot.**

48. SPECIAL SHUSHEE CURRY IN KAFFIR LIME LEAVES *Gaeng Shu Shee* แกงชูชี

Green beans, onion and mixed peppers, topped with a hot thick tamarind curry sauce and kaffir lime leaves. **Served Medium/hot.**

49. THAI YELLOW CURRY *Gaeng Garee* แกงกะหรี่

An aromatic mild and creamy yellow curry with onion and potatoes, to finish with a smooth coconut cream. **Served Medium/Mild.**

50. MASSAMAN CURRY

Gaeng Massaman แกงมัสมั่น

Fragrant mild Thai Muslim curry with onion, potatoes and peanuts with a smooth finish of coconut cream. **Served Medium/Mild.**

51. NORTH-EASTERN JUNGLE CURRY

Gaeng Pah แกงป่า

A traditional thin spicy curry from the Isaan region of Thailand. With fresh chilli, bamboo shoots, baby sweetcorn, French beans, aubergine, dill, coriander and aromatic Thai herbs. This curry is not for the faint hearted. Differs from most other Thai curries as it has no coconut cream. **Serve Hot**

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Stir Fried Dishes



(Inclusive of Thai Jasmine Rice)

52. STIR FRIED THAI SPICY SWEET BASIL

Pad Krapao ผัดกระเพรา

Thai basil leaves stir-fried with onions, French beans, garlic and fresh chilli. **Served Hot.**

Try this dish the classic way with minced pork and a Thai style fried egg on top for £14.95

53. STIR FRIED THAI WHISKEY SAUCE

Pad Lau Dang ผัดเหล้าแดง

Stir-fried mangetout, baby sweetcorn, broccoli, mixed peppers, onions, carrot and water chestnut in a Thai brandy and oyster sauce. Topped with sesame seed. **Served Mild.**

54. STIR FRIED GARLIC & PEPPER

Pad Kratiem Piktai ผัดกระเทียมพริกไทย

Stir-fried with a thin coating of garlic, white pepper spring onions and coriander. Serve on top of shredded white cabbage. **Served Medium/Hot.**

55. THAI STYLE SWEET & SOUR SAUCE

Pad Preow Waan ผัดเปรี้ยวหวาน

A rather unique Thai style of sweet and sour cooked with onions, mangetout, cucumber, mixed peppers, tomatoes and pineapple chunks in a delicious Thai style sweet and sour sauce. **Served Mild.**

56. STIR FRIED RED CURRY & GREEN BEANS

Pad Prik Gaeng ผัดพริกแกง

Stir-fried long green beans, fresh chilli, and Thai holy basil in a red curry paste. **Served Medium/Hot.**

57. GREEN PEPPER YELLOW BEAN SAUCE

Pad Pik-Yuak ผัดพริกหยวก

Stir-fried mixed peppers with onions, mushrooms, mangetout, baby sweetcorn, fresh chilli and holy basil in a yellow bean sauce. **Served Medium/Hot.**

58. STIR FRIED YOUNG GINGER

Pad Khing Sod ผัดขิง

Stir-fried with fresh young ginger in a yellow bean sauce, onions, mixed peppers, mangetout, mushrooms, garlic, spring onion and fresh chilli. **Served Medium/Hot.**

59. STIR FRIED YOUNG SPRING GREEN

Pad Bai Kanah ผัดใบคะน้า

Stir fried young spring green, butternut squash, fresh chili, onions, and spicy sweet basil in yellow bean sauce. **Served Medium/Hot.**

60. STIR FRIED OYSTER SAUCE

Pad Nam Man Hoi ผัดน้ำมันหอย

Stir-fried mushrooms, spring onions, onions, sliced carrots, mangetout and garlic in oyster sauce. **Served Mild.**

61. STIR FRIED SPECIAL CHILLI PASTE

Pad Nam Prik Phow ผัดน้ำพริกเผา

A special dark, spicy curry paste, quickly stir fried with onion, green beans, mixed peppers, holy basil and shredded kaffir lime leaves. **Served Medium/Hot.**

62. STIR FRIED CASHEW NUTS

Pad Mehd Mamuang Himmaphahn ผัดเม็ดมะม่วงหิมพานต์

Stir-fried cashew nuts, onions, mangetout, mixed peppers, mushroom, water chestnut sliced carrots and crispy dried chilli. **Served Medium.**

63. STIR FRIED EGGY YELLOW CURRY

Pad Pong Karee ผัดผงกะหรี่

Stir fried mild yellow curry paste with onion, mixed pepper, Fresh beans, celery, slice carrots, carnation milk and finished into a scrambled egg mixture **Served Mild.**

64. STIR FRIED SWEET CHILLI SAUCE

Pad Rad Pik ผัดราดพริก

Stir-fried sweet and sour chilli and pepper sauce with garlic, grapes, pineapple chunks and cherry tomatoes, onions and holy basil. **Served Medium/Hot.**

65. THAI AROMATIC SPICY PAD CHA

Pad Cha ผัดฉ่า

Stir fried aromatic spicy pad cha, fresh chilli, fresh peppercorn, French bean, onion, fresh chilli and mixed Thai herbs, and spicy sweet basil. **Served Hot** (Recommended with Fish or Seafood)

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Fried Rice & Noodles



Please select one of the below options with any fried rice or noodle dish

- CHICKEN ไก่	£13.95
- BEEF เนื้อ	£13.95
- PORK หมู	£13.95
- DUCK เป็ด	£15.50
- MIXED SEAFOOD รวมมิตรทะเล	£18.95
- SCALLOPS หอยเชลล์	£17.95
- KING PRAWNS กุ้ง	£14.95
- WHITE BEAN CURD & MIXED VEG	£10.50
- MIXED VEGETABLES ผักรวม	£9.50

66. THAI FRIED RICE

Khao Pad ข้าวผัด

Thai fragrant jasmine rice stir-fried with onions, young spring green, Tomato, spring onions, coriander and egg.

67. SPICY FRIED RICE IN THAI BASIL

Khao Pad Gaprao ข้าวผัดกระเพรา

Thai fragrant jasmine rice stir-fried with mixed pepper, French beans, carrot, fresh chilli, garlic, eggs and sweet basil leaves.

68. PINEAPPLE FRIED RICE

Khao Pad Sabparod ข้าวผัดสับปะรด

Thai fragrant jasmine rice stir-fried with onion, pineapple chunks, mixed peppers, cashew nuts, raisins, diced carrot and egg. Served in half a pineapple.

69. PAD THAI RICE NOODLES

Gauy Tiew Pad Thai ก๋วยเตี๋ยวผัดไทย

Thailand's most famous noodle dish, Pad Thai made with rice noodles stir-fried with beans sprouts, French bean, carrot, mixed onions, egg and ground peanuts.

70. STIR FRIED SPICY KEE MAO NOODLES

Gauy Tiew Pad Kee Mao ก๋วยเตี๋ยวผัดซี๊มา

Stir fried Thai thick rice noodles with, carrots, onions, bamboo shoot, cherry tomato, mushroom basil leaves, garlic, fresh chilli and egg in dark soya sauce (Served Hot)

71. STIR FRIED NOODLES IN DARK SOYA SAUCE

Guay Tiew Pad See-Ew ก๋วยเตี๋ยวผัดซี๊อ้ว

Thick rice noodles stir-fried with mangetout, mushroom, spring green, broccoli and egg in a dark soya sauce.

72. THAI STYLE CRISPY NOODLES

Guay Tiew Raad Nah ก๋วยเตี๋ยวราดหน้า

Crispy egg noodles topped with a meat of your choice and a thick sauce of onions, mushrooms, bamboo shoots and mangetout, carrot, broccoli, baby sweet corn and spring green.

73. THAI STYLE NOODLE SOUP

Guay Tiew Moo Rue Nuea ก๋วยเตี๋ยวหมูหรือเนื้อ

Authentic Thai flavours make this clear stock of pork ribs and rice noodles soup with vegetables, spring onions and coriander.

Served with ground chilli, peanuts, sugar and a Thai vinegar on the side so you can season your soup just how you like.

-SLOW COOKED SHIN BEEF £13.95

-CHINESE RED PORK £13.95

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Vegan Curries & Stir Fried Dishes

(Inclusive of Thai Jasmine Rice)

Please choose one of the following with any vegan curry or stir fry.

BUTTERNUT SQUASH	£9.50
MUSHROOMS	£9.50
MIXED VEGETABLES	£9.50
WHITE BEANCURD & MIXED VEG	£10.50

100. THAI YELLOW CURRY

Gaeng Garee แกงกะหรี่

An aromatic mild and creamy yellow curry with onion and potatoes, to finish with a smooth coconut cream. **Served medium/mild.**

101. STIR FRIED CASHEWNUTS

Pad Med Mamuang ผัดเม็ดมะม่วงหิมพานต์

Stir-fried cashew nuts, onions, mangetout, mixed peppers, mushroom, water chestnut sliced carrots and crispy dried chilli.

102. STIR FRIED SPRING GREEN FAI DANG

Pad Pak Fai Dang ผัดผักไฟแดง

A quick stir-fried young spring green in thin soy sauce with garlic, white pepper, coriander and fresh chilli. **Served Medium/Hot.**

103. STIR FRIED WITH YOUNG GINGER

Pad khing Sod ผัดขิงสด

Stir-fried young ginger in a yellow bean sauce, onions, mixed peppers, mangetout, mushrooms, garlic, spring onion and fresh chilli.

Served Medium/Hot.

104. THAI SWEET & SOUR

Pad Preaw Waan ผัดเปรี้ยวหวาน

A rather unique Thai style of sweet and sour cooked with onions, cucumber, tomatoes and pineapple chunks in a delicious Thai style sweet and sour sauce. **Served Mild.**

105. STIR FRIED THAI BASIL & SPICY YELLOW BEAN SAUCE

Pad Dtow Jeaw ผัดเต้าเจี้ยว

A spicy stir fry of onions, garlic, chilli and spicy sweet basil in a yellow bean sauce.

Vegan Fried Rice & Noodles Dishes

Please choose one of the following with any vegan rice or noodle dish.

MIXED VEGETABLES	£9.50
WHITE BEANCURD & MIXED VEG	£10.50

107. SPICY BASIL FRIED RICE

ข้าวผัดกระเพรา

Thai fragrant jasmine rice stir-fried with mixed pepper, French beans, carrot, fresh chilli, garlic and sweet basil leaves.

108. PINEAPPLE FRIED RICE

ข้าวผัดสับปะรด

Thai fragrant jasmine rice stir-fried with onion, pineapple chunks, mixed peppers, cashew nuts, raisins and diced carrot.

109. PAD THAI RICE NOODLES

Gauy Tiew Pad Thai ก๋วยเตี๋ยวผัดไทย

Pad Thai made with rice noodles stir-fried with beans sprouts, French bean, carrot, mixed onions and ground peanuts.

110. FRIED RICE NOODLES IN DARK SOYA SAUCE

Gauy Tiew Pad See Ew ก๋วยเตี๋ยวผัดซีอิ้ว

Thick rice noodles stir-fried with mangetout, mushroom, young spring green and broccoli in a dark soya sauce.

A discretionary service charge of 10% will be added to parties of 6 or more.

Please inform staff of any food allergies, we will accommodate where possible. Due to the presence allergens in our restaurant, there is a possibility that traces may be found in any of our dishes.