

Starter (one choice)

1. **STUFFED CHICKEN WINGS**
Deep-fried chicken wings stuffed with minced pork, glass noodles, garlic, herbs, and mixed vegetables. Served with a sweet chilli sauce.
2. **KING PRAWN SEAWEED ROLLS**
Marinated king prawns wrapped in seaweed and breadcrumbs, served with a sweet chilli sauce.
3. **MIXED VEGETABLE TEMPURA V**
Japanese style vegetables, deep-fried in tempura batter served with sweet chilli sauce.
4. **VEGETABLE SPRING ROLLS V**
A special recipe of stuffing made from pea carrot onions, potatoes, sweet corn and wrapped in a rice dough sheet, and then deep fried. Served with a sweet chilli sauce.
5. **CHICKEN SATAY**
Lean strips of marinated chicken grilled on bamboo skewers, served with a peanut sauce & cucumber relish.
6. **VEGETABLE SATAY V**
Mushroom, peppers, onion and tomato, grilled on bamboo sticks, served with a peanut sauce & cucumber relish.
7. **MINCED PORK MONEY BAGS**
Bite size serving of minced pork and vegetables, wrapped in a rice dough sheet, and then lightly deep fried. Served with a sweet chilli sauce.
8. **CRISPY WONTON**
Minced pork, spring onion, garlic and coriander wrapped in crispy wonton pastry. Served with a sweet chilli sauce.
9. **PORK TOASTIE**
Crispy deep fried slices of toast topped with tasty minced pork. Served with a sweet chilli cucumber relish.
10. **CRISPY KIMCHI GYOZA V**
Deep fried Japanese vegetable dumplings served with a vinegar soy sauce.
11. **VERMICELLI SALAD**
A sweet and spicy salad made with vermicelli noodles, crispy belly pork, peppers, cucumber, spring onion and spicy cha plum sauce.
12. **SPICY THAI SALAD**
A spicy combination of chilli, celery, onions, carrot, spring onion, tomato, cucumber, cashew nuts and coriander. (Served medium or hot)
- Chicken
- Pork
- Beef
- Crispy Tofu
13. **GLASS NOODLES SALAD V**
A traditional Thai salad of glass noodles combined mix vegetables, onions, coriander, fresh chilli and cashew nuts.
(Served medium or hot)
14. **RUAN ORCHID SALAD**
Mixed seasonal vegetables and salad with chicken and egg. Served with peanut sauce.
15. **GARLIC PRAWNS**
King Prawns pan fried chilli, garlic and lemon oil.
£1.00 Supplement

Soup

16. **HOT & SOUR SOUP**
The classic Thai hot and sour soup made with a rich vegetable broth. Liberally spiced with chilli, lemon grass, galangal, lime juice, citrus leaves and Thai herbs.
- Chicken
- Vegetable
- King Prawn **£1.00 supplement**
17. **COCONUT CREAM SOUP**
Creamy vegetable broth mixed with thin coconut cream and seasoned with lemon grass, galangal, chilli oil and other aromatic spices.
- Chicken
- Vegetable
- King Prawn **£1.00 supplement**

All curries except for Yellow curry contain trace amounts of shrimp paste.

V = Suitable for vegetarians

A discretionary service charge of 10% will be added for groups of 6 or more.

Main Courses

****Please select one of the below options to go with any main course****

Beef, Pork, Chicken, Mixed Vegetables or White Bean Curd.

(Duck, Fillet of Sea Bass, King Prawns or Mixed Seafood £2.95 Supplement)

All curry and stir-fry dishes include steamed jasmine rice. (Egg fried rice £1.50 Supplement)

Curries

18. PINEAPPLE CURRY

A red coconut curry with pineapple chunks, red/green peppers, onions, cherry tomatoes, and grapes. (Served Medium)

19. THAI YELLOW CURRY

An aromatic mild and creamy yellow curry with onions and potatoes, finished with a smooth coconut cream. (Served Mild)

20. THAI RED CURRY

A traditional Thai red curry with spices and Thai herbs, French beans, fresh big chilli, bamboo shoots and coconut milk.

21. THAI GREEN CURRY

An exotic Thai green curry with medium spices, French beans, fresh big chilli, bamboo shoots, Thai herbs and coconut milk.

22. SPECIAL CURRY PASTE WITH KIFFIR LIME LEAVES (SHUSHEE)

Green beans, onion and mixed peppers topped with a hot thick tamarind curry paste and shredded kaffir lime leaves.

23. SOUTHERN THAI YELLOW CURRY

Chicken thigh slow-cooked in a southern Thai yellow curry sauce. Served with potatoes and butternut squash. **Served hot & with Chicken only. £1.00 Supplement**

Stir-Fries

24. STIR FRIED YOUNG GINGER

Stir-fried with fresh young ginger in a yellow bean sauce, red/green peppers, mange tout, mushrooms and spring onion.

25. BLACK BEAN SAUCE

A quick stir fry of mixed seasonal vegetables and your choice of meat in black bean sauce.

26. SWEET AND SOUR

A Thai style sweet & sour stir fry with red/green peppers, mangetout, cherry tomatoes, onions, cucumber and pineapple.

27. STIR FRIED CASHEW NUTS

Stir fried cashew nuts, onions, mangetout, mixed peppers, mushrooms, water chestnut, carrot and crispy dried chilli.

28. GARLIC AND PEPPER

A Thai style of stir fried garlic and ground pepper, coriander and spring onion.

Rice and Noodle Dishes

Jasmine rice not included

29. PAD THAI NOODLES

Thai rice noodles stir-fried with bean sprouts, red onion, spring onions, carrot, egg and ground peanuts. Served with ground chilli.

30. THAI STYLE NOODLE SOUP

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. **Also available with mixed vegetables, slow cooked shin beef or Chinese style red pork. £2.95 Supplement**

31. PAD SEE-EEW RICE NOODLES DARK SOY SAUCE

Rice noodles stir fried with broccoli, carrot, mangetout, baby sweet corn and mushrooms in a dark soya sauce.

32. SPICY BASIL FRIED RICE

A spicy aromatic blend of rice stir fried with red/green peppers, onion, French beans, fresh chilli and egg. Finished with sprinkles of chopped spring onion and coriander.

33. PINEAPPLE FRIED RICE

A unique dish of fried rice with pineapple chunks, carrot, red/green peppers, onion, spring onion, cashew nuts and raisins.

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