

## Starters (choose one)

1. **SPICY STICKY WINGS**  
Chicken wings glazed with a homemade BBQ sauce of sweet and sour tamarind, palm sugar, garlic, chili, sesame seeds, and spring onions.
3. **MIXED VEGETABLE TEMPURA V**  
Japanese style vegetables, deep-fried in tempura batter. Served with sweet chili 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 chili 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 & PRAWN 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 chili sauce.
8. **CRISPY WONTON**  
Minced pork, spring onion, garlic and coriander wrapped in crispy wonton pastry. Served with a sweet chili sauce.
9. **PORK TOASTIES**  
Crispy deep-fried slices of toast topped with tasty, minced pork. Served with a sweet chili cucumber relish.
10. **CRISPY KIMCHI GYOZA V**  
Deep fried Japanese vegetable dumplings. Served with a vinegar soy 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  
- Beef  
- Crispy Tofu
14. **SUPER SIMPLE SALAD**  
Mixed lettuce leaves, onion, tomato, with grilled chicken pieces and sliced egg. Served with peanut sauce.
15. **GARLIC PRAWNS**  
King Prawns pan fried chili, garlic and lemon oil.  
**£1.50 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 V  
- 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 V  
- 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 to your bill. If you prefer for us to remove this please let us know.*

## 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, or King Prawns **£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 MASSAMAN CURRY

A creamy mild curry with onions, potatoes, and peanuts with a smooth finish of coconut cream and crispy onions (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. (Served Medium)

#### 21. THAI GREEN CURRY

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

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

Green beans, onion and mixed peppers topped with a hot thick tamarind curry paste and kaffir lime leaves. (Served Medium/Hot)

#### 23. PANAENG HOT THICK CURRY

A spicy thick red curry with coconut cream, onion, French beans, mixed peppers, basil and Thai herbs. (Served Medium/Hot)

### 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. Served on a bed of crunchy cabbage,

### Rice & 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 **£2.95 Supplement**

Authentic Thai flavours make this clear stock of pork ribs and rice noodles soup with vegetables, spring onions and coriander. Served with ground chili, peanuts, sugar and a Thai vinegar on the side so you can season your soup just how you like.

- Slow Cooked Shin Beef
- Chinese Style Red Pork
- Mixed Vegetables

#### 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. (Served Medium / Hot)

#### 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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