



A LA CARTE

STARTERS

Classic Thai

0. **Thai prawn crackers with sweet chilli dip** 3.00

1. **imm mix starters** (minimum 2 people) (n) 7.95
(6 pieces, price per person)

Prawn Thai tempura, chicken satay, prawn and sesame on toast, steamed chicken gyoza, grilled beef salad, vegetable spring rolls

2. **grilled chicken satay** (n) 6.95

3. **sweet corn cake** (vg),(n) 5.50

4. **seared scallops with spicy dressing** 🍷 7.95

5. **prawn and chicken on toast** 6.25

6. **steamed chicken gyoza** 5.95

7. **steamed vegetable gyoza** (vg) 5.95

8. **dragon's den** (vg),(n) 5.95

Tofu stuffed with a medley of vegetables such as peas, carrots, and potatoes. Served with tangy tamarind sauce and crushed peanuts.

9. **vegetable spring rolls** (vg) 5.95

10. **grilled beef salad** 🍷 7.95

Grilled beef slices topped with refreshing lime and chilli dressing served with fresh leaves

11. **papaya salad** (n) 7.95

All-time favorite Thai street food. Crunchy green papaya stripes mixed with carrots, French beans, tomatoes and peanuts

Thai Fusion - Starters

12. **prawn Thai tempura** 7.50

Battered and deep fried in Thai style served with home-made tangy sweet chilli sauce (5 pieces)

13. **Vietnamese spring rolls (n)** 6.50

Spring rolls stuffed with prawn, chicken, mushroom, and glass noodles. Meaty spring rolls with distinct flavour of black peppers.

14. **Vietnamese fresh spring roll(n)** 7.25

Getting bored of fried dish, try this fresh spring roll made with prawn, fresh leaves, mints, and rice vermicelli. Healthy option for your starters.

15. **duck spring rolls** 7.25

A house speciality. Influenced by Chinese crispy duck but we love it in our crispy fried rolls.

Soup

16. **tom yum** 🍲 – Thai popular spicy soup flavoured by galangal, lemon grass, lime leaves, and a hint of sweetness from chilli paste

mushroom (vg) 5.95

chicken 6.50

prawn 7.25

17. **tom kha** 🍲 – hot, tangy, and creamy soup flavoured with galangal, lemongrass, coconut milk, and lime leaves

mushroom (vg) 5.95

chicken 6.50

MAIN

Classic Thai - Stir fry

20. Thai basil and chilli 🌶️🌶️

A classic Thai stir fried dish, fully flavoured with crushed chilli, garlic, and basil leaves

21. pad takrai 🌶️🌶️

Another spicy stir fried dish, flavour with chopped lemon grass, chilli and garlic

22. garlic and oyster sauce

If spiciness does not please your palate, this is an all-time tasty stir fried dish which comes with your favourite meat, mushroom, onion, and bell peppers.

23. cashew nuts (n)

Stir-fried cashew nuts with crispy chicken, onions, bell peppers, in tasty sauce

24. black pepper stir-fried

A Chinese influenced dish. This is a stir-fried dish with a meat of your choice, onions, and capsicums in home-made black pepper sauce.

The above stir fried dishes are priced by the choice of your meat

chicken or beef	9.95
prawn	10.95
tofu (vg)	8.95

25. **chicken ginger and soy sauce** 9.95

Much like the garlic and oyster sauce but this one is stir fried chicken with ginger and light soy sauce.

26. **Goong Hoi** 16.95

2 large tiger prawns served with shell topped with stir-fried scallops, and asparagus in garlic and light soy sauce.

27. **Goong prik Thai dum** 14.95

4 large tiger prawns served with shell, topped with crushed garlic and coarse black peppers sauce.

28. **asparagus, mushroom, tofu (vg)** 9.95

29. **aubergine and tofu with fresh crushed garlic, chilli, and basil (vg)** 🌶️🌶️ 8.95

Classic Thai – hot plates

30. **sizzling sweet and sour**

chicken or beef 10.95

prawn 11.95

tofu (vg) 9.95

31. **pad cha** 🌶️🌶️ 15.95

sizzling prawn, scallop, and squid with chilli lemon grass

32. **sizzling rib eye slices with chilli and lemon grass** 🌶️🌶️ 15.95

33. **Uncle noi's beef** 15.95

Char-grilled rib-eye slices tossed in garlic butter, black pepper, and soy sauce. Served on sizzling plate. A pass-down recipe created by a chef who came to the UK in 80s.

Classic Thai – Curries

We are proud of our home made curry paste. We generously crushed fresh herbs, chilli, and spices then blended them into fully-flavoured curry paste.

40. Thai green curry 🍛

The most famous Thai curry. It is mildly sweet, creamy thanks to coconut milk.

41. Thai red curry 🍛

Made with red chilies pasted, this curry cooked with coconut milk and assorted vegetables such as bamboo shoots, garden peas, aubergines, and Thai basil leaves

42. mussaman curry 🍛

A Thai curry with strong influence of Middle East and South Asian curries. Sweet and creamy, flavoured by star anise and cloves.

43. jungle curry 🍛🍛

A non-coconut based red curry, spiced with finger roots and home-made chillies paste.

The above curries are priced by the choice of your meat

chicken or beef	9.95
prawns	10.95
duck	11.95
assorted vegetables and tofu (vg)	8.95

44. panang 🍲

For meat lovers, a mild red curry version with thicker curry sauce. Only cooked with meat. Popular with beef.

Panang is priced by the choice of your meat

chicken or beef	10.95
prawns	11.95
duck	12.95
assorted vegetables and tofu (vg)	8.95

Classic and Fusion Thai – fish

All seabass weighted approximately 300 grammes served whole and butterfly cut (double fillets)

50. **pla jien** 16.95
steamed sea bass in soy sauce, ginger, and spring onion

51. **pla kamin** 16.95
pan-fried whole sea bass with fried fresh turmeric and crushed garlic

52. **pla makham** 🍲 16.95
pan-fried whole sea bass with tamarind, basil, chilli, and garlic sauce

56. **choo chee salmon** 🍲 12.95
Pan fried salmon fillet topped with sweet and creamy red curry gravy

57. **salmon teriyaki** 12.95
Pan fried salmon fillet topped with home-made teriyaki sauce

Classic Thai and Fusion – Grilled dishes

60.duck tamarind 13.95

Grilled duck with tamarind, basil, chilli, and garlic sauce.

61.duck teriyaki 13.95

Crispy duck breast topped with teriyaki sauce with Thai interpretation (more intense and thicker sauce).

62.chicken teriyaki 9.95

Grilled chicken thighs topped with teriyaki sauce with Thai interpretation(more intense and thicker sauce).

63. weeping tiger 15.95

Grilled rib eye steak marinated in Thai spices served with spicy tamarind sauce (approx.200g)

One of the most popular Thai grilled dish. The beef used for this dish normally taken from the cut that is close to inner part of the ribs. Story has that, in nature, this part is inaccessible to tigers. They cry as they miss the best meat.

Rice & Noodles

80. street fried rice

A popular Thai quick meal. Fried-rice with eggs, tomatoes, onions, a meat of your choice in Thai style. Good as a main dish or a side dish for two to share.

chicken or beef	9.95
prawns	10.95
vegetables (vg)	8.95

81. soft egg noodles fried with soy sauce and spring onion (v) 6.95

82. pad thai

The most popular stir-fried noodle dish in Thailand. Stir fried rice noodles with bean sprouts, pickled radish, eggs, and spring onion in home-made tamarind sauce.

chicken or beef	9.95
prawns	10.95
vegetables (vg)	8.95

83. Singapore fried noodles (v) 🍲 7.95

This dish is influenced by British Singapore fried noodles. Our chefs fried rice vermicelli, with eggs, bean sprouts, onions, spring onions, a dash of coconut milk, and our secret sauce. Thai style of course!

Side Dishes

90. egg fried rice (v)	3.50
91. coconut rice (vg)	3.50
92. sticky rice (vg)	3.00
93. steamed jasmine rice (vg)	2.80

Vegetable dishes

70. seasonal vegetable	5.95
71. spring green	5.95
72. pak choi	7.50
73. broccoli and mushroom	5.95

All vegetable dishes can be stir fried according to your preference

- a) in oyster sauce
- b) garlic and soya sauce (v)

Notes on spiciness:

Note:

quite spicy 🌶️, spicy 🌶️🌶️, and if you like very spicy, please tell your waiter/waitress

- ** (n) contain nuts
- ** (vg) suitable for vegan and vegetarian
- ** (v) suitable for vegetarian

For full allergen information, kindly refer to our allergic chart and discuss with your waiter/waitress

12.5% discretionary service charge will be added to the total bill

