

CUSTOMER NOTICE

Some dishes may contain Nuts, Wheat, Gluten or other ingredients that may cause allergic reactions. Please notify a member of staff before you order so we can ensure that your dish is safe for you to eat.

Whilst we do not use any MSG in any of our dishes we can not guarantee that there are not trace amounts in some of the ingredients we use.

Please note: our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that dishes are 100% free of these ingredients.

SET MEAL A : for two or more.
£27.95 per person (2 person Minimum)

Mixed Starter
A combination of ... •Chicken Satay •Crispy Parcel
•Prawn Toast •Thai fish cake •Spring Roll •Cucumber Salad

Main Courses

- Thai style battered chicken in our own home made sweet and sour sauce with pineapples, tomatoes, onion, peppers and spring onion.
- Green curry with beef in coconut milk, bamboo shoots, peppers, aubergines, courgette and sweet basil.
- Stir fried mixed seasonal vegetables in an oyster sauce.
- Steamed Thai rice.

SET MEAL B : for two or more.
£30.50 per person (2 person Minimum)

Soup
Tom Kha Gai - Chicken fillet in a coconut milk soup, flavoured with mushroom, lemon grass, spring onion, red onion, kaffir leaves, galangal, tomato, topped with chilli oil and coriander.

Mixed Starter
A combination of ... •Chicken Satay •Crispy Parcel
•Prawn Toast •Thai fish cake •Spring Roll •Cucumber Salad

Main Courses

- Stir fried chicken in red wine sauce with onion, carrot, and spring onion.
- An aromatic mild yellow curry cooked in coconut milk, onion and potatoes. Sprinkled with crispy red onion.
- Stir fried mixed seasonal vegetables in an oyster sauce.
- Steamed Thai rice.

SET MEAL C : for three or more.
£34.50 per person (3 person Minimum)

Mixed Starter
A combination of ... •Chicken Satay •Crispy Parcel
•Prawn Toast •Thai fish cake •Spring Roll •Cucumber Salad

Main Courses

- Green curry with beef in coconut milk, bamboo shoots, peppers, aubergines, courgette and sweet basil.
- Stir fried roasted duck with pineapple, baby corn, onion, carrot and spring onion.
- Stir fried battered chicken with roasted cashew nuts, onions, peppers, mushroom, spring onion, dried chilli and Thai chilli oil.
- Stir fried Pork with ginger, onion, pepper, mushroom and spring onions.
- Stir fried egg noodles with egg, carrot, spring onion and bean sprout.
- Steamed Thai rice.

Please be aware that food bills cannot be split...

SET MEAL D : for four or more.
£37.50 per person (4 person Minimum)

Soup
Tom Yum Goong - Hot and sour soup with prawn cooked with mushroom, chilli, lemon grass, spring onion, tomato, lemon juice and kaffir lime leaves.

Mixed Starter
A combination of ... •Chicken Satay •Crispy Parcel
•Prawn Toast •Thai fish cake •Spring Roll •Cucumber Salad

Main Courses

- Stir fried king prawns with Spicy black pepper, chilli, garlic, onion, peppers and spring onion.
- Crispy battered sea bream topped with red curry sauce, cooked milk with kaffir lime leaves, desiccated coconut.
- A mild Mas-sa-man Peanut curry and slightly sweet curry with beef, potatoes and flavoured with cinnamon, cloves, nutmeg, cumin and onion, sprinkled with crispy red onion.
- Thai style battered chicken in our own home made sweet and sour sauce with pineapples, tomatoes, onion, peppers and spring onion.
- Stir fried mixed vegetables and mushrooms with Roasted cashew nuts, onion, baby corn, peppers, spring onion and dried chilli in Thai chilli oil.
- Stir fried pork with baby corn, mushrooms, onion, carrot and spring onion.
- Steamed Thai Rice.

VEGETARIAN SET MEAL E : for two or more.
£25.50 per person (2 person Minimum)

Mixed Starter
A combination of ... •Spring Roll •Sweet corn cake
•Crispy Tofu •Barbecued vegetables •Cucumber Salad

Main Courses

- An aromatic mild yellow curry with mixed vegetables, coconut milk, onion and potatoes. with crispy red onion.
- Stir fried mushrooms with roasted cashew nuts, onion, baby corn, peppers, spring onion and dried chilli in Thai chilli oil.
- Stir fried mixed vegetables with soy sauce.
- Steamed Thai Rice.

VEGETARIAN SET MEAL F : for three or more.
£27.95 per person (3 person Minimum)

Mixed Starter
A combination of ... •Spring Roll •Sweet corn cake
•Crispy Tofu •Barbecued vegetables •Cucumber Salad

Main Courses

- An aromatic mild yellow curry with mixed vegetables, coconut milk, onion and potatoes. with crispy red onion.
- Stir fried tofu in our home made sweet & sour sauce with pineapples, tomatoes, onion, peppers and spring onion.
- Stir fried fine bean, mangetout, baby corn, peppers with a red curry paste, coconut milk and sliced kaffir lime leaves.
- Stir fried rice noodles with dark soya sauce, spring onion & bean sprouts
- Steamed Thai Rice.

**-BUXTON-****Simply Thai Restaurant**

2-3 Cavendish Circus

Buxton, SK17 6AT

www.simplythaibuxton.co.uk

Telephone: 01298 24471

Takeaway: 10% Discount

**Starters**

1. Prawn Crackers £3.75

2. Gai Satay £7.95
Marinated chicken breast on bamboo skewers, brushed with coconut milk and charcoal grilled. Served with a rich peanut sauce and cucumber relish.3. Tord Mun Pla £8.00
Thai fish cake mixed with red curry paste, sea bream, prawn, egg, kaffir lime leave, fine bean and trace amount of mince chicken. with a cucumber relish.4. Thoong Tong £8.25
Crispy parcels, filled with stuffing chicken, egg and prawns served with a sweet chilli sauce.5. Kha Nom Pang Nha Gai £7.95
Marinated prawns and minced chicken, egg spread on toast, topped with sesame seed and deep fried. Served with a sweet chilli sauce.**Vegetarian Starters**9. Poh Pia Tord £7.55
Home made spring rolls stuffed with cabbage, onion, carrots & glass noodles. Deep-fried and served with a sweet chilli sauce.10. Tofu Tord £7.45
Crispy tofu with salt, red pepper, spring onion and served with a tamarind sauce.11. Pak Tord £7.75
Combination of mixed vegetables: carrots, onion, aubergine, and broccoli in a batter, deep fried and served with sweet chilli sauce.12. Pak Satay £7.75
Thai style marinated vegetables: carrots, tomato, courgette, onion, broccoli on bamboo skewers, brushed with coconut milk and charcoal grilled. Served with a peanut sauce and cucumber relish.

Spiciness
 Mildly spicy
 Medium spicy
 Very spicy

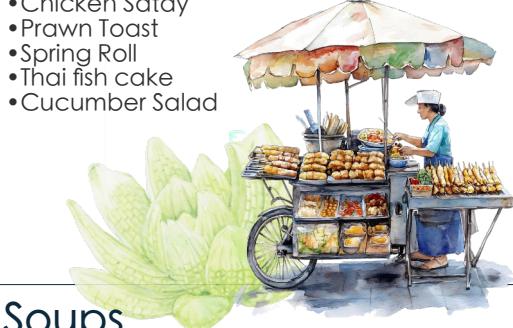
OPEN SEVEN DAYS WEEK

Lunch: 12.00pm - 2.00pm
Dinner: 5.00pm - 9.00pm

6. Goong Yang £8.00
Grilled marinated prawns & pineapple brushed with signature Thai-style sauce — a rich blend of curry paste, coconut milk, chili and spices with the balance of sweet, savory and little spicy.

7. See Krong Moo Ob £7.95
Spareribs marinated in coriander roots, oyster sauce, black pepper and garlic, soy sauce topped with a honey and BBQ tomato sauce.

8. Simply Thai Mixed Starter £9.95
A combination of ...
 •Crispy Parcel
 •Chicken Satay
 •Prawn Toast
 •Spring Roll
 •Thai fish cake
 •Cucumber Salad

**Soups**

15. Tom Yum Goong £8.45
Hot and sour Thai soups - prawns cooked with mushrooms, chilli, galangal, lemon grass, tomato, lemon juice, coriander and kaffir lime leaves.

16. Tom Kha Gai £7.95
Chicken fillet in a coconut milk soup with mushroom, lemon grass, spring onion, tomato, red onion, kaffir lime leaves, galangal, topped with chilli oil and coriander.

Vegetarian Soups

17. Tom Yum Hed £7.45
Hot and sour Thai soups with mushrooms, chilli, galangal, lemon grass, tomato, lemon juice, coriander and kaffir lime leaves,

18. Tom kha Kao Poad On £7.45
Mushroom and Baby corn in light coconut milk soup, flavoured with chilli, galangal, red onion, tomato, spring onion, kaffir lime leaves, lemon grass and coriander.



Thai Salads

19. Yum Neau Yang £15.25
Thin slices of lightly grilled steak flavoured with cucumber, onion, spring onions, tomato, celery, red onion and chilli, garlic and lemon juice dressing, on a bed of crisp iceberg lettuce.

20. Tam Pla Ra £9.45
North-Eastern style spicy papaya salad with fermented fish sauce, chilli, carrot, tomato, garlic, fine bean and lime juice.

21. Larb Gai £12.95
North-Eastern style salad served with mince chicken flavoured with ground pan-tossed rice, chilli powder, red onion, kaffir lime leave, lime juice and mint leaves, on a iceberg lettuce.

Thai Salads are usually spicy hot -
but we can serve milder versions.
Please let our staff know.

Vegetarian Salads

22. Som Tam Thai £8.95
Thai style spicy papaya salad with chilli, carrot, crushed peanut, tomato, garlic, fine bean and lime juice.

23. Yum Apple £7.95
Our chefs homemade fresh green apple salad in roasted cashew nuts, red onion, spring onion and chilli, garlic and lemon juice dressing.

Welcome to Thailand!

Papaya
Salad
Spicy
food
HOT!



Curries

24. Gaeng Kiew Waan Gai £14.25
(Chicken Green Curry) A very popular Traditional Green curry cooked in coconut milk, bamboo shoots, aubergines, courgette, peppers and sweet basil.

25. Gaeng Ga-ree Gai £14.25
(Chicken Yellow Curry) An aromatic mild yellow curry cooked in coconut milk, onion and potatoes. Sprinkled with crispy red onion.

26. Gaeng Mas-sa-man Neau £14.25
(Beef Peanut Curry) A typical Southern Thai dish - Mild and slightly sweet curry with peanut, potatoes and flavoured with cinnamon, cloves, nutmeg, cumin and onion, sprinkled with crispy red onion.

27. Gaeng Pa Gai (No coconut milk) £14.25
(Chicken Jungle Curry) A north-eastern hot and spicy curry with fresh chilli, fish sauce, bamboo shoots, mushroom, krachai (rhizome), broccoli, courgette, fine bean, aubergine and sweet basil.

28. Choo Chee Goong £17.45
(Dry curry) King prawns topped with a thick red curry sauce cooked in coconut milk with finely sliced kaffir lime leaves, desiccated coconut. Garnished with coriander and red pepper.

29. Choo Chee Pla £17.45
(Dry curry) Crispy battered sea bream topped with a thick red curry sauce, cooked in coconut milk with finely sliced kaffir lime leaves, desiccated coconut. Garnished with coriander and red pepper.

Stir Fry Dishes ...

Chicken

30. Gai Pad Med Ma-maung Himapan £13.45
Stir fried battered Chicken with roasted cashew nuts, onions, peppers, mushroom, spring onion, dried chilli and Thai chilli oil.

31. Gai Pad Pried Waan £13.45
Thai style battered chicken in our own home made sweet and sour sauce, pineapples, onions, spring onions, tomatoes, peppers.

32. Gai Laow Dang £13.45
Stir fried chicken in our own recipe of red wine sauce with onion, carrot, tomato and spring onion.

33. Gai Pad Kao Poad On £13.45
Stir fried chicken with baby corn, mushrooms, onion, carrot and spring onion.

34. Gai Sab Pad Kra-Pao £13.45
Stir fried mince chicken with basil leaves, chilli, garlic, soya sauce and green beans.

Pork

35. Panaeng Moo £13.45
(Pork Dry curry) A rich and aromatic dry curry with pork fried in red curry paste, coconut milk and red pepper flavoured with kaffir lime leaves.

36. Moo Gra-tiem Prik Thai £13.45
A Thai comfort dish made with slices of pork, stir-fried in a fragrant blend of crushed garlic, ground pepper and a touch of sweetness from sautéed onion. Finished with spring onion.

37. Moo Pad Khing £13.45
Stir fried pork with ginger, mushroom, onion, peppers and spring onion.

Beef

38. Neau Nam Mun Hoy £13.45
Stir fired beef with oyster sauce, garlic, asparagus, broccoli, carrot and mushroom.

39. Neau Pad Prik Tai Dam £13.45
Stir fried beef with Spicy black pepper, chilli, garlic, onion, peppers and spring onion.

40. Neau Pad Prik Gaeng £13.45
Stir fried beef with a red curry paste, coconut milk, peppers, fine bean and sliced kaffir lime leaves.

Duck

41. Ped Pad Prik Pao £14.75
Stir fried roasted duck with a Thai chilli oil, chilli, garlic, peppers, onion and sweet basil.

42. Ped Pad Sab Pa Rod £14.75
Stir fried roasted duck with pineapple, spring onion, onion, carrot and baby corn.

43. Ped Ma-Kham £15.75
Slices roasted duck topped with a caramelised tamarind sauce and sprinkle with crispy red onion. On a bed of crispy noodle.

**PLEASE NOTE: THAT FOOD
BILLS CANNOT BE SPLIT.
THANK YOU FOR YOUR UNDERSTANDING!**

Prawns...

44. Goong Pad Bai Horapa £17.75
Stir fried king prawns with sweet basil leaves, chilli, fine bean, mushroom, mangetout, onion, peppers and garlic.

45. Goong Pad Pried Waan £15.75
Thai style battered prawns in home made sweet and sour sauce with Pineapples, Tomatoes, onion, peppers and spring onion.

46. Goong Pad Nor Mai Farang £15.75
Stir fried prawns with green asparagus, mushroom and carrot in an oyster sauce.

Seafood

47. Pad Ped Talay £18.25
Stir fried mixed prawn, squid and mussels in a red curry paste, coconut milk, aubergines, krachai (rhizome), fine beans, courgettes, peppers and bamboo shoot.

48. Talay Pad Khuen Chai £17.95
A flavorful mix of prawns & squid stir-fried with Chinese celery, garlic, onion, ginger & peppers. Cooked in a savory Thai-style sauce, this dish brings together the fresh aroma of herbs and the natural sweetness of seafood - light, aromatic, and full of flavor.

49. Pla Pried Waan £17.45
Deep fried battered red sea bream fish topped with our own home made sweet and sour sauce with pineapples, tomatoes, spring onion, onion and peppers.

50. Pla Yum Mamuang £21.95
Pan-fried Sea bass topped with our homemade fresh green apple salad in cashew nuts, chilli, garlic red onion, spring onion and lemon juice dressing.

51. Pla Nung Manow £21.45
Steamed sea bass fish with a specially prepared chilli, garlic & lemon juice dressing. Served on a bed of Chinese leaves.

Grilled

52. Gai Yang £15.25
Grilled Thai style marinated chicken with lemongrass, galangal and turmeric. Served with a Sweet chilli sauce.

53. Sua Rong Hai £16.75
(Weeping Tiger) Grilled marinated sirloin of beef sliced and served with our Chefs special mild spicy tamarind sauce and mixed vegetable in an oyster sauce.

Spiciness: Mildly spicy
 Medium spicy
 Very spicy

Vegetarian Dishes

54. Tofu Pad Khing £12.25
Stir fried tofu with ginger, mushroom, spring onion, onion and peppers.

55. Tofu Pad Pried Waan £12.25
Stir fried tofu in our home made sweet & sour sauce with pineapples, tomatoes, onion, peppers and spring onion.

56. Tofu Pa-naeng £12.25
A rich and aromatic dry curry with tofu fried in red curry paste, red pepper, coconut milk, flavoured with kaffir lime leaves.

57. Hed Pad Med Ma-muang Himmapan £12.95
Stir fried mushrooms with roasted cashew nuts, onion, spring onion, baby corn, peppers, dried chilli and Thai chilli oil.

58. Gaeng Garee Pak £12.95
An aromatic mild yellow curry with mixed vegetables, coconut milk, onion and potatoes. Sprinkled with crispy red onion.

59. Büap Tord Rad Sauce Ma-Kham £12.95
Battered courgette, deep-fried until crisp, topped with a tangy tamarind sauce infused with chilli and peppers, finished with fried shallots. A perfect balance of crunch, heat, and savoury flavour. Best enjoyed fresh — not recommended for takeaway.

Rice ...

60. Steamed Jasmine Rice £3.60

£3.95

61. Egg Fried Rice £3.95

£3.95

62. Coconut Rice £3.95

£3.95

63. Thai Glutinous Sticky Rice £3.95

£3.95

** soft, chewy and ultra-sticky, designed to be eaten with your hands. Best enjoyed warm, it quickly firms up once exposed to cool air, so it's best enjoyed fresh. Traditionally paired with grilled meats, spicy salads, and rich curries, this staple offers a unique texture and eating experience found only in Thai cuisine.

Noodles

64. Plain Noodle £4.25

Boiled egg noodle topped with crispy garlic.

65. Special Fried Rice £13.25

Fried rice with prawns, egg, tomato, pineapple, onion and spring onion.

66. Pad Thai Goong £13.45

A traditional recipe of stir fried noodles with prawns, egg, sliced tofu, mince sweet radish, peanut, spring onion, served with a slice of lemon and bean sprouts

67. Pad Siew Gai £12.45

Stir fried flat rice noodles with chicken, egg and sweet cabbage in dark soy sauce.

68. Pad Mee £8.25

Stir fried egg noodle with egg, carrot, spring onion and bean sprout.

69. Kee Maow Neua £12.95

Stir fried spicy flat rice noodle with beef, sweet basil, chilli, garlic, bamboo shoot, fine bean, baby corn and peppers.

Dip & Sauce

Stay Peanut sauce	£0.50
Sweet Chilli sauce	£0.50
Cucumber relish	£0.50
Fresh Chilli Sauce	£0.50
Sliced Chilli	£0.50
Chilli oil	£0.50
Mixed Dip	£1.50
Green Curry sauce	£3.20
Red Curry sauce	£3.20
Yellow Curry sauce	£3.20
Pad Thai sauce	£3.20
Sweet & Sour sauce	£3.20

