



Simply Thai Restaurant 2-3 Cavendish Circus Buxton, SK17 6AT www.simplythaibuxton.co.uk

Telephone: 01298 24471
Takeaway: 10% Discount

OPEN SEVEN DAYS WEEK
Lunch: 12.00pm - 2.00pm
Dinner: 5.00pm - 9.00pm

Spiciness



Soups

- 17. Tom Yum Goong 🌶️🌶️🌶️ £8.25
Spicy and sour Thai soups - prawns cooked with mushrooms, chilli, galangal, lemongrass, tomato, lemon juice, coriander and kaffir lime leaves.
- 18. Tom Kha Gai 🌶️ £7.95
Chicken fillet in a coconut milk soup with mushroom, lemongrass, spring onion, red onion, kaffir lime leaves, galangal, tomato, topped with chilli oil and coriander.

Vegetarian Soups

- 19. Tom Yum Hed 🌶️🌶️🌶️ £7.45
Spicy and sour Thai soups with mushrooms, chilli, galangal, lemongrass, tomato, lemon juice, coriander and kaffir lime leaves.
- 20. Tom Kha Kao Poad On 🌶️ £7.45
Baby corn, mushroom and wood ear mushroom in light coconut milk soup, flavoured with chilli, galangal, red onion, spring onion, kaffir lime leaves, lemongrass, tomato and coriander.



Thai Salads

- 21. Yum Neau Yang 🌶️🌶️🌶️ £13.25
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.
- 22. Yum Talay 🌶️🌶️🌶️ £13.25
Seafood salad. A mixed of squid, prawns and mussels with onion, spring onions, tomato, celery, red onion and chilli, garlic and lemon juice dressing, on a bed of crisp iceberg lettuce.
- 23. Tam Pla Ra 🌶️🌶️🌶️ £9.25
North-Eastern style spicy papaya salad with fermented fish sauce, chilli, carrot, tomato, garlic, fine bean and lime juice.
- 24. Larb Gai 🌶️🌶️🌶️ £11.25
North-Eastern style salad served with mince chicken flavoured with ground pan-tossed rice, chilli powder, red onion, kaffir lime leaves, lime juice and mint leaves, on a bed of crisp iceberg lettuce.

Vegetarian Salads

- 25. Som Tam Thai 🌶️🌶️🌶️ £8.95
Thai style spicy papaya salad with chilli, carrot, crushed peanut, tomato, garlic, fine bean and lime juice.
- 26. Larb Tofu 🌶️🌶️🌶️ £8.95
Crispy bean curd and mushroom salad, flavoured with ground pan-tossed rice, chilli powder, mushroom, red onion, kaffir lime leaves, lime juice and mint leaves, on a bed of crisp iceberg lettuce.
- 27. 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.

Curries

- 28. Gaeng Kiew Waan Gai 🌶️🌶️ £12.75
(Chicken Green Curry) A very popular Traditional Green curry cooked in coconut milk, bamboo shoots, aubergines, courgette, peppers and sweet basil.
- 29. Gaeng Daeng Neau 🌶️🌶️ £12.75
(Beef Red Curry) A Traditional Thai Red curry, cooked in coconut milk, bamboo shoots, courgette, aubergines, peppers and sweet basil.
- 30. Gaeng Garee Gai 🌶️ £12.75
(Chicken Yellow Curry) An aromatic mild yellow curry cooked in coconut milk, onion and potatoes. Sprinkled with crispy red onion.
- 31. Gaeng Massaman Neau 🌶️ £12.75
(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.
- 32. Gaeng Pa Gai 🌶️🌶️🌶️ (No coconut milk) £12.75
(Chicken Jungle Curry) A north-eastern hot and spicy curry with fresh chilli, fish sauce, bamboo shoots, mushroom, young Thai peppercorns, krachai (rhizome), broccoli, courgette, fine bean, aubergine and sweet basil.
- 33. Panaeng Moo 🌶️🌶️ £12.75
(Dry curry) A rich and aromatic dry curry with pork fried in red curry paste, coconut milk flavoured with lime leaves and peanuts.
- 34. Choo Chee Goong 🌶️ £15.95
(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.
- 35. Choo Chee Pla 🌶️🌶️ £15.95
(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.

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. Pla Mug Prik Gleau 🌶️ £7.95
Calamari tempura with salt, red pepper, spring onion. Served with a spicy Thai Sriracha sauce.
- 4. Tord Mun Pla 🌶️ £7.95
Thai fish cake mixed with red curry paste, sea bream, prawn, egg, kaffir lime leaf, fine bean and trace amount of mince chicken. Served with a cucumber relish with ground peanut.
- 5. Thoong Tong 🌶️ £7.95
Crispy parcels, filled with stuffing chicken, egg and prawns served with a sweet chilli sauce.
- 6. Kha Nom Pang Nha Gai £7.95
Marinated minced chicken, prawns and egg spread on toast, topped with sesame seed and deep fried. Served with a sweet chilli sauce.
- 7. Moo Ping 🌶️ £7.95
Grilled marinated pork on bamboo stick with coriander roots, oyster sauce, black soy sauce and palm sugar and served with mild spicy tamarind sauce.
- 8. Peek Gai Tord 🌶️ £7.95
Deep-Fried chicken wing has a crispy skin marinated with seasoning sauce, salt, ground pepper. Served with spicy Thai Sriracha sauce.
- 9. See Krong Moo Ob 🌶️ £7.95
Spareribs marinated in garlic, coriander roots, oyster sauce, black pepper and soy sauce topped with a honey and tomato sauce.
- 10. Simply Thai Mixed Starter £9.45 per person
A combination of Chicken satay, Thai fish cakes, Spring rolls, Crispy parcels filled with stuffing chicken & prawns. Minced chicken and prawns on toast and Crispy noodle coated with tamarind and tomato sauce.

Vegetarian Starters

- 11. Poh Pia Tord £7.45
Home made spring rolls stuffed with cabbage, onion, carrots and glass noodles. Deep-fried and served with a sweet chilli sauce.
- 12. Tofu Prik Gleau 🌶️ £7.45
Crispy tofu with salt, red pepper, spring onion and served with a spicy Thai Sriracha sauce.
- 13. Pak Tord £7.45
A combination of mixed vegetables: carrots, onion, aubergine, mushroom and broccoli in a batter, deep fried and served with sweet chilli sauce.
- 14. Pak Satay £7.45
Thai style marinated vegetables: carrots, tomato, mushroom, broccoli, onion on bamboo skewers, brushed with coconut milk and charcoal grilled. Served with a peanut sauce and cucumber relish.
- 15. Tord Mun Kao Poad £7.45
Marinated sweet corn cake mixed with red curry paste, egg, kaffir lime leaf. Deep-fried and served with a cucumber relish with ground peanut and shallot.
- 16. Vegetarian Mixed Starter £8.45 per person
A combination of vegetarian mixed starter, which including Spring Rolls, Sweet corn cakes, Barbecued vegetables, Crispy bean curd and Crispy noodle coated with tamarind and tomato sauce.

Rice & Noodles

- 75. Koaw Sauy — Steamed Jasmine Rice £3.55
- 76. Koaw Pad Kai — Egg Fried Rice £3.95
- 77. Koaw Ma Praaw — Coconut Rice £3.95
- 78. Koaw Neow — Glutinous Sticky Rice £3.95
- 79. Plain Noodle £4.25
Boiled egg noodle topped with crispy garlic.
- 80. Special Fried Rice £10.95
Fried rice with prawns, egg, pineapple, tomato, onion, cashew nuts and spring onion.
- 81. Pad Thai Goong £11.25
A traditional recipe of stir fried noodles with prawns, egg, sliced tofu, mince sweet radish, bean sprouts, peanut, spring onion, served with a slice of lemon and fresh bean sprouts.
- 82. Pad Siew Gai £9.95
Stir fried flat rice noodles with chicken, egg and sweet cabbage in dark soy sauce.
- 83. Pad Mee £7.25
Stir fried egg noodle with egg, carrot, spring onion and bean sprout.
- 84. Pad Kee Maow Neua 🌶️🌶️🌶️ £10.95
Spicy stir fried flat rice noodle with beef, sweet basil, chilli, garlic, young Thai peppercorns, bamboo shoot, fine bean, young baby corn and red pepper.

SET MEAL A : for two or more.

£23.50 per person (2 person Minimum)

Mixed Starter

A combination of Chicken satay, Thai fish cakes, Spring rolls, Crispy parcels filled with stuffing chicken & prawns, Minced chicken and prawns on toast and Crispy noodle coated with tamarind and tomato sauce.

Main Courses

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

SET MEAL B : for two or more.

£25.50 per person (2 person Minimum)

Soup

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

Mixed Starter

A combination of Chicken satay, Thai fish cakes, Spring rolls, Crispy parcels filled with stuffing chicken & prawns, Minced chicken and prawns on toast and Crispy noodle coated with tamarind and tomato sauce.

Main Courses

- ▶ Stir fried beef in red wine sauce with onion, carrot, and spring onion.
- ▶ Red curry 🌶️🌶️ with pork, cooked in coconut milk, bamboo shoots, courgette, aubergines, peppers and sweet basil.
- ▶ Stir fried seasonal green vegetables 🌶️ with fermented soya beans, chilli and garlic.
- ▶ Steamed Thai rice.

SET MEAL C : for three or more.

£29.50 per person (3 person Minimum)

Mixed Starter

A combination of Chicken satay, Thai fish cakes, Spring rolls, Crispy parcels filled with stuffing chicken & prawns, Minced chicken and prawns on toast and Crispy noodle coated with tamarind and tomato sauce.

Main Courses

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

SET MEAL D : for four or more.

£33.50 per person (4 person Minimum)

Soup

Tom Yum Goong 🌶️🌶️🌶️ - Spicy and sour soup with prawn cooked with mushroom, chilli, lemongrass, spring onion, tomato, lemon juice and kaffir lime leaves.

Mixed Starter

A combination of Chicken satay, Thai fish cakes, Spring rolls, Crispy parcels filled with stuffing chicken & prawns, Minced chicken and prawns on toast and Crispy noodle coated with tamarind and tomato sauce.

Main Courses

- ▶ Stir fried Chicken with ginger, onion, pepper, mushroom, wood ear mushroom and spring onions.
- ▶ Peanut curry 🌶️ a mild and slightly sweet curry with beef, potatoes and flavoured with cinnamon, cloves, nutmeg, cumin and onion, sprinkled with crispy red onion.
- ▶ Stir fried king prawns 🌶️🌶️🌶️ shell on with sweet basil leaves, fine bean, mushroom, mangetout, chilli, onion, peppers and garlic.
- ▶ Crispy red sea bream topped with sweet and sour sauce with pineapples, tomatoes, lychees, spring onion, onion, peppers.
- ▶ Stir fried egg noodle with egg, carrot, spring onion and bean sprout.
- ▶ Stir fried mixed vegetables in an oyster sauce.
- ▶ Steamed Thai Rice.

VEGETARIAN SET MEAL E : for two or more.

£22.00 per person (2 person Minimum)

Mixed Starter

A combination of vegetarian mixed starter, which including Spring Rolls, Sweet corn cakes, Barbecued vegetables, Crispy bean curd, Crispy noodle coated with tamarind and tomato sauce.

Main Courses

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



Stir Fry Dishes

Chicken

- 36. Gai Pad Med Ma-maung Himapan 🌶️🌶️ £12.75
Stir fried battered Chicken with roasted cashew nuts, onions, peppers, mushroom, spring onion, dried chilli and Thai chilli oil.
- 37. Gai Sab Pad Kra-Pao 🌶️🌶️🌶️ £12.75
Stir fried mince chicken with basil leaves, chilli, garlic and green beans.
- 38. Gai Pad Prieu Waan £12.75
Thai style battered chicken in our own home made sweet and sour sauce, pineapples, onions, lychees, spring onions, tomatoes, peppers.
- 39. Gai Pad Kao Poad On £12.75
Stir fried chicken with baby corn, mushrooms, onion, carrot and spring onion.
- 40. Gai Pad Gra-tiem Prik Tai £12.75
Stir fried chicken with garlic, ground pepper, on a bed of crisp iceberg lettuce.

Pork

- 41. Moo Pad Khing £12.75
Stir fried Pork with ginger, onion, pepper, mushroom, wood ear mushroom and spring onions.
- 42. Moo Pad Ped 🌶️🌶️🌶️ £12.75
Stir fried pork with a red curry paste, coconut milk, young pepper corn, krachai (rhizome), courgette, fine bean, aubergine, mangetout and basil leaves.
- 43. Moo Pad Prik Pao 🌶️ £12.75
Stir fried pork with a Thai chilli oil, garlic, peppers, onions and sweet basil leaves.
- 44. Moo Pad Cha 🌶️🌶️🌶️ £12.75
Stir fried pork with garlic, red pepper, chilli, krachai (rhizome), fine bean, young Thai pepper corns and sweet basil leaves.

Beef

- 45. Neau Laow Dang £12.75
Stir fried beef in our own recipe of red wine sauce with onion, carrot, tomato and spring onion.
- 46. Neau Nam Mun Hoy £12.75
Stir fired beef with oyster sauce, garlic, green asparagus, broccoli, carrot and mushroom.
- 47. Neau Pad Prik Tai Dam 🌶️🌶️🌶️ £12.75
Stir fried beef with Spicy black pepper, chilli, garlic, onion, peppers and spring onion.
- 48. Neau Pad Prik Gaeng 🌶️🌶️ £12.75
Stir fried beef with a red curry paste, coconut milk, red chilli pepper, fine bean and finely sliced kaffir lime leaves.

Duck

- 49. Ped Pad Prik Pao 🌶️🌶️ £13.25
Stir fried roasted duck with a Thai chilli oil, garlic, peppers, onion and sweet basil.
- 50. Ped Pad Sab Pa Rod £13.25
Stir fried roasted duck with pineapple, spring onion, onion, carrot and baby corn.
- 51. Ped Pad Khing £13.25
Stir fried roasted duck with ginger, mushroom, onion, peppers, wood ear mushroom and spring onion.
- 52. Ped Ma-kham £14.45
Slices roasted duck topped with a caramelised tamarind sauce and sprinkle with crispy red onion. On a bed of crispy noodle.

Prawns

- 53. Goong Pad Bai Horapa 🌶️🌶️🌶️ £16.75
Stir fried king prawns, shell on with sweet basil leaves, fine bean, mushroom, mangetout, chilli, onion, peppers and garlic.
- 54. Goong Pad Prieu Waan £13.25
Thai style battered prawns in home made sweet and sour sauce with Pineapples, Tomatoes, lychee, spring onion, peppers, onion.
- 55. Goong Pad Nor Mai Farang £13.25
Stir fried prawns with green asparagus, mushroom and carrot in an oyster sauce.
- 56. Goong Ma Kham £16.95
Deep fried light batter king prawns with shell on, topped with a three flavour caramelised tamarind sauce and sprinkle with crispy red onion. On a bed of crispy noodle.

Seafood

- 57. Hoy Shell Pad Cha 🌶️🌶️🌶️ £17.25
Stir fired scallop with garlic, red pepper, chilli, krachai (rhizome), fine bean, cumin powder, young Thai pepper corns and sweet basil leaves.
- 58. Pad Ped Talay 🌶️🌶️🌶️ £17.25
Stir fried mixed prawn, squid and mussels in a red curry paste, coconut milk, krachai (rhizome), fine beans, young Thai peppercorns, courgettes, bamboo shoot and aubergines.
- 59. Talay Sam Rot 🌶️ £16.75
Stir fried light battered mixed prawn, squid and mussels with a Thai Three flavoured sauce (sour, sweet and salty) dried chilli, baby corn, pineapple, onion, peppers, tomato and sweet basil leaves.
- 60. Pla Prieu Waan £16.75
Deep fried battered red sea bream fish topped with our own home made sweet and sour sauce with pineapples, tomatoes, lychees, spring onion, onion, peppers.

Grilled

- 61. Pla Yum Mamuang 🌶️🌶️🌶️ £19.95
Crispy battered Sea bass topped with our homemade fresh green apple salad (Cold) in cashew nuts, red onion, spring onion and chilli, garlic and lemon juice dressing.
- 62. Pla Lui Saun Samun Prai 🌶️🌶️🌶️ £19.95
Crispy light batter whole Sea Bass (head on) with a spicy Thai herbs dressing, ginger, mint leaves and cashew nuts.
- 63. Pla Nung Manow 🌶️🌶️🌶️ £19.95
Steamed sea bass fish with a specially prepared chilli, garlic and lemon juice dressing. Served on a bed of Chinese leaves.



Spiciness



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.

PLEASE BE AWARE THAT FOOD BILLS FOR PARTIES MORE THAN 4 PEOPLE CANNOT BE SPLIT.

Vegetarian Dishes

- 67. Tofu Pad Khing £10.75
Stir fried tofu with ginger, mushroom, wood ear mushroom, spring onion, onion and peppers.
- 68. Tofu Pad Prieu Waan £10.75
Stir fried tofu in our home made sweet and sour sauce with pineapples, tomatoes, cucumber, spring onion, peppers, onion and lychee.
- 69. Hed Pad Med Mamuang Himmaphan 🌶️🌶️ £10.75
Stir fried mushrooms with roasted cashew nuts, onion, spring onion, wood ear mushroom, baby corn, peppers, dried chilli and Thai chilli oil.
- 70. Makau Sam Rod 🌶️ £10.95
Deep fried aubergines in a light batter with a Thai Three flavoured sauce (sour, sweet and salty), dried chilli, peppers, onion and basil leaves.
- 71. Panaeng Tofu 🌶️🌶️ £10.75
A rich and aromatic dry curry with tofu fried in red curry paste, coconut milk, flavoured with lime leaves and peanuts.
- 72. Gaeng Garee Pak 🌶️ £10.75
An aromatic mild yellow curry with mixed vegetables, coconut milk, onion and potatoes. Sprinkled with crispy red onion.

Vegetable Side Dishes

- 73. Pad Pak Ruam Mit £7.75
Stir fried mixed vegetables in an oyster sauce.
- 74. Pad Pak Kiew Fai Dang 🌶️ £7.75
Stir fried seasonal green vegetables with soya sauce, oyster sauce, chilli and garlic.

