

## Vegetarian Dishes

67. Tofu Pad Khing  £10.75

Stir fried tofu with ginger, mushroom, wood ear mushroom, spring onion, onion, peppers, fermented soya beans and cauliflower.

68. Tofu Pad Prieu Waan  £10.75

Stir fried tofu in our own home made sweet and sour sauce with pineapples, tomatoes, cucumber, spring onion, peppers, onion and lychee.

72. Gaeang Garee Pak  £10.75

An aromatic mild yellow curry with mixed vegetables, coconut milk, onion and potatoes. Sprinkled with crispy red onion.

## Rice and Noodles

75. Steamed Jasmine Rice £3.55

77. Coconut Rice £3.95

78. Thai glutinous Sticky Rice £3.95

79. Plain Noodle £4.25

Boiled egg noodle topped with crispy garlic.

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.

 Vegetarian

Spiciness

 Mildly spicy

 Medium spicy

 Very spicy



## Allergy Menu

### Seafood Free

## 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.

Decorative items - such as crafted fruit/vegetable or banana leaf, orchid flower - should not be eaten.

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.



# Starters

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.
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 light batter, deep fried and served with sweet chilli sauce.
14. Pak Satay  £7.45  
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.

# Stir Fry Dishes

## Chicken

37. Gai Sab Pad Kra-Pao    £12.75  
Stir fried mince chicken (Thai street style) with chilli, garlic, green beans and basil leaves.
38. Gai Pad Prew Waan £12.75  
Thai style battered chicken in our own home made sweet and sour sauce, pineapples, onions, lychees, spring onions, tomatoes, peppers and cucumber.
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.

# Stir Fry Dishes

## Pork

41. Moo Pad Khing £12.75  
Stir fried Pork with ginger, onion, pepper, mushroom, wood ear mushroom, and spring onions.
44. Moo Pad Cha   £12.75  
Stir fired pork with garlic, red pepper, chilli, krachai (rhizome), fine bean, young Thai pepper corns and sweet basil leaves.

## Beef

45. Neau Loaw Dang £12.75  
Stir fried beef in our own recipe of red wine sauce with onion, carrot, and spring onion.
47. Neau Pad Prik Tai Dam    £12.75  
Stir fried beef with spicy black pepper, chilli, garlic, onion, peppers and spring onion.

## Duck

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, peppers, onion, wood ear mushroom and spring onion.

## Grilled

64. Gai Yang £14.75  
Grilled Thai style marinated chicken with lemongrass, galangal, and turmeric. Served with sweet chilli sauce.

 Vegetarian

Spiciness

 Mildly spicy

  Medium spicy

   Very spicy

Seafood Free

