

48. **Pineapple Fried Rice** 🥥

Special Thai pineapple fried rice with chicken, prawns, eggs, spring onions, and cashew nuts, seasoned with a touch of sweet and sour flavours and Thai curry spices

£17
49. **Prawn Fried Rice** 🍤

Traditional prawn egg fried rice, flavoured with Thai seasoning and topped with fresh spring onions

£14
50. **Chicken Fried Rice** 🍗

Traditional chicken egg fried rice, seasoned with Thai flavours and garnished with fresh spring onions

£12
51. **Jasmine Rice** 🌸

Fragrant and fluffy Thai jasmine rice, a perfect accompaniment to any dish

£5
52. **Coconut Rice** 🥥

Steamed jasmine rice infused with creamy coconut milk for a subtly sweet flavour

£5
53. **Sticky Rice** 🍚

Traditional Thai glutinous rice with a soft, chewy texture, ideal for soaking up sauces

£6
54. **Egg Fried Rice** 🍳

Classic fried rice with eggs, lightly seasoned for a simple yet flavourful side

£6
55. **Plain Noodles** 🍜

Soft and tender Thai noodles, a versatile addition to complement any meal

£5

SIDES

DESSERTS

56. **Mango Sticky Rice**

A famous traditional Thai dessert featuring sweet sticky rice, ripe mango, and creamy coconut milk, served with a scoop of ice cream

£10
57. **Ice Cream (2 scoops)**

Two scoops of creamy ice cream—ask your server for the available flavours

£6



Welcome to Lam Nam Moon, where every dish celebrates the rich traditions and vibrant flavours of Thai cuisine. Our name honours the Moon (Mun) River, a lifeline of northeastern Thailand and the home of our skilled chefs. Growing up near its serene waters, they mastered time honoured family recipes in bustling local markets.

Each plate tells a story, from the zesty kick of Tom Yum Soup to the sweet indulgence of Mango Sticky Rice, crafted with authentic techniques and premium ingredients. At Lam Nam Moon, we invite you to savour the warmth, heritage, and genuine hospitality of true Thai cooking.

Note: 12.5% discretionary service charge is added to all bills.

LAM NAM MOON
authentic thai

MAIN
MENU



FACEBOOK



INSTAGRAM

lam-nam.co.uk

hello@lam-nam.co.uk

1. **Thai Prawn Crackers**

Authentic Thai prawn crackers accompanied by a homemade sweet chilli sauce

£4
2. **Lam Nam Platter (for 2 people)**

A Thai starter platter with chicken satay, salted and chilli squid, fishcakes, prawn toast, and vegetable spring rolls

£18
3. **Vegetable Spring Rolls** 🌿

Deep-fried crispy vegetable spring rolls served with homemade sweet chilli sauce

£7
4. **Chicken Satay** 🍗🌶️

Grilled chicken skewers marinated in Thai spices with peanut sauce on the side

£8
5. **Thai Fishcake** 🐟🌶️

Fish seasoned with Thai spices, deep-fried, and paired with homemade sweet chilli sauce

£9
6. **Prawn Toast** 🍤

Deep-fried French bread topped with minced prawn and sesame with sweet chilli sauce

£9
7. **Salted and Chilli Squid** 🌶️

Crispy squid with sea salt, a hint of chilli, and a zesty dipping sauce. Bold, flavourful, and irresistible.

£9
8. **Chicken Wings** 🍗🌶️

Thai-spiced marinated chicken wings, deep-fried with homemade sweet chilli sauce

£8
9. **Corn Cakes** 🌽🌿

Deep-fried sweetcorn patties seasoned with Thai spices and homemade sweet chilli sauce

£8
10. **Vegetable Tempura** 🌿

Crispy fried mixed vegetables in tempura batter served with homemade sweet chili sauce

£8
11. **Shrimp Gyoza** 🍤🌿

Pan-fried homemade dumplings filled with shrimp, fresh vegetables, and aromatic seasonings, with homemade Thai sauce

£8
12. **Prawn Tempura**

Crispy tempura-battered king prawns with homemade sweet chilli sauce

£9
13. **Honey Pork Spare Ribs**

Slow-cooked pork ribs marinated in Thai herbs, honey, pineapple, and tomato

£7
14. **Aromatic Duck (for 2 people)**

Shredded slow-cooked duck with pancakes, spring onions, cucumber, and hoisin sauce

£17
15. **Soft Shell Crab Tempura**

Deep-fried soft-shell crab in tempura batter with homemade sweet chilli sauce

£9



Mild



Medium



Hot

Please let us know if you would like to adjust the spice level in your dish

We have an open kitchen so cannot guarantee the absence of allergens in our dishes. If you have any questions relating to allergens, please ask a member of our staff



Vegetarian



Contains Peanuts



Contains Nuts



Gluten Free



Contains Dairy



Contains Celery



Contains Sesame

STARTER

LAM NAM MOON
authentic thai

SOUPS

16. Tom Yum 🌶️🌶️🍄🍷
A spicy Thai hot and sour soup with lime leaves, lemongrass, galangal, fresh lemon, chilli paste, milk, and mushrooms

Seafood	£12
Prawn	£11
Chicken	£9
Mushroom	£8

17. Tom Kha 🍷
Creamy Thai hot and sour soup made with coconut milk, galangal, lime leaves, lemongrass, fresh lemon, and mushrooms

Seafood	£12
Prawn	£11
Chicken	£9
Mushroom	£8

18. Seafood Tom Yum Hotpot 🌶️🌶️🍷 **£20**
(for 2-4 people)
Mixed seafood and mushrooms in Tom Yum broth, served in a hotpot

19. Noodle Soup **£10**
Classic rice noodles in a rich broth flavoured with Thai herbs, light soy sauce, garlic, oyster sauce, coriander root, salt, and palm sugar, with optional beef or pork and dry chilli on the side.

THAI SALADS

20. Som Tom 🌶️🌶️🍄🍷 **£11**
Traditional Thai spicy salad with papaya, carrot, cherry tomatoes, and fine beans, flavoured with fish sauce, fresh lemon, palm sugar, and chilli, topped with roasted peanuts

21. Lab Gai 🌶️🍷 **£9**
A classic Northeast Thai dish of minced chicken mixed with ground roasted rice, chilli, red onion, spring onion, lime leaves, fish sauce, and lemon

22. Yum Nuer Yang (Beef Salad) 🌶️🌶️🍃🍷 **£17**
Classic grilled steak slices tossed with chilli, red onion, carrot, tomato, cucumber, spring onion, and celery, dressed in a spicy Thai sauce

GRILL

23. Seua Rong Hai – Weeping Tiger 🌶️ **£22**
Famous Northeastern Thai dish – grilled marinated sirloin steak served on a sizzling plate with our special hot chilli sauce



24. Massaman 🌶️🍷
A rich authentic Thai sweet and warm coconut curry with slow cooked meats, potatoes and onion topped with fried shallots

Chicken	£14
Beef	£16

25. Green Curry 🌶️🌶️🍄🍷🍃
Renowned Thai Green Curry, mildly spicy and simmered in creamy coconut milk with tender aubergine, bamboo shoots, and fragrant sweet basil leaves

Chicken	£15
Beef	£17
Prawn	£17
Tofu	£14

26. Red Curry 🌶️🌶️🍄🍷🍃
Spicy Thai Red Curry cooked in coconut milk with aubergine, bamboo shoots, and sweet basil leaves

Chicken	£15
Beef	£17
Prawn	£17
Tofu	£14

27. Kaeng Pa - Jungle Curry 🌶️🌶️🌶️🍄🍷🍃
Traditional Thai dish – a very spicy clear curry with bamboo shoots, fine beans, aubergine, mushrooms, chilli, Thai ginger root (kra-chai), carrots, green peppercorns, and basil leaves

Chicken	£15
Beef	£17
Prawn	£17
Tofu	£14

28. Panang Curry 🌶️🍷🍃
A popular red thick and creamy curry cooked in coconut milk and flavoured with lime leaves

Lamb	£19
Monkfish	£19
Chicken	£15
Beef	£16
Prawn	£17
Tofu	£14

29. Kaeng Kari 🌶️🍷 **£15**
Slow cooked chicken in curried coconut milk, with potatoes, carrot and onion, topped with fried shallots

30. Kaeng Phed Ped 🌶️🌶️🍄🍷 **£16**
Slow-roasted duck in spicy red curry with coconut milk, aubergine, bamboo shoots, lychee, cherry tomatoes, pineapple, and sweet basil leaves

THAI CURRIES

SPECIALITIES

31. Ped Nam-Pueng 🍷 **£19**
Stir-fried duck fillet slices on mixed vegetables (onion, cabbage, mushroom, carrot, peppers, broccoli), topped with honey sauce and roasted peanuts, presented on a sizzling plate

32. Ped Ma-Kham **£19**
Crispy fried duck fillet with stir-fried vegetables (onion, cabbage, mushroom, carrot, peppers, broccoli), topped with sweet and sour tamarind sauce and fried shallots, served on a sizzling plate

33. Pad Cha Talay 🌶️🌶️🌶️ **£21**
Spicy Thai stir-fried mixed seafood (prawns, squid, monkfish, scallops, and mussels) with fresh herbs including Thai basil, chilli, kra-chai, lime leaves, and green peppercorns

34. Pla Rad Prik 🌶️🌶️ **£18**
Crispy deep-fried sea bass fillet topped with a sweet, spicy, and tangy tamarind sauce

35. Pla Lui Suan 🌶️🌶️🍄 **£18**
Deep-fried sea bass fillet with Thai spicy herbs, sweet chili paste, fish sauce, lemongrass, coriander, dried chilli, red shallot, topped with roasted peanuts and fresh chilli

36. Pla Ma Nao 🌶️🌶️🍄 **£21**
An elegant mildly spicy Thai-style steamed sea bass with lime juice, fish sauce, coriander and chilli served on a special steaming plate

STIR-FRY

37. Pad Kra-pao 🌶️🌶️🍃
Traditional Thai spicy stir-fry with fresh chilli, garlic, onion, fine beans, and Thai basil leaves

Chicken	£15
Crispy Pork Belly	£16
Prawn	£17
Seafood	£17
Tofu	£14

38. Pad Pried-wan 🍃
Stir-fry with sweet and sour Thai sauce, cucumber, onion, peppers, pineapple, and tomatoes

Chicken	£15
Prawn	£17
Tofu	£14

39. Pad Num-Mun-Hoi 🍃
Stir-fry with oyster sauce, featuring onions, mushrooms, spring onions, and a hint of chilli

Chicken	£15
Prawn	£17
Tofu	£14

40. Pad Khing 🍃
Pad Khing is a classic Thai stir-fry featuring fresh ginger, mushrooms, onions, and spring onions, cooked with your choice of protein in a savoury blend of soy and oyster sauces

Chicken	£15
Beef	£16
Prawn	£17
Tofu	£14

41. Chicken Cashew Nut 🌶️🌶️🍄 **£15**
Stir-fried chicken with cashew nuts, onion, pineapple, and peppers, tossed with dried chilli and a rich sweet chilli paste

42. Kana Moo Krob 🌶️🌶️ **£17**
Stir-fried roasted crispy pork belly with tender Chinese broccoli (kana), coated in a flavourful homemade Thai sauce

43. Pad Puk Ruam 🍃 **£10**
A vibrant Thai stir-fry featuring a medley of fresh mixed vegetables, such as broccoli, carrots, mushrooms, baby corn, and peppers, cooked in a light, savoury Thai sauce

44. Pad Thai 🍷🍃
Famous Thai stir-fried rice noodles with eggs, bean sprouts, and chives, cooked in a rich homemade tamarind sauce

Chicken	£15
Beef	£16
Prawn	£17
Tofu	£14

45. Pad See Ew 🍷🍃
Simple and classic stir-fried rice noodles with eggs, mixed vegetables, and homemade Thai sauce

Chicken	£15
Beef	£17
Prawn	£17
Tofu	£14

46. Rad Na 🍃
A classic Thai dish of stir-fried noodles smothered in a rich, savoury gravy sauce, cooked with eggs and a medley of fresh mixed vegetables

Chicken	£15
Pork	£16
Prawn	£17
Seafood	£17
Tofu	£14

47. Pad Kee Mao
Spicy stir-fried Thai noodles with fine beans, bamboo shoots, green peppercorns, kra-chai (Thai ginger), and fresh chillies, flavoured with aromatic kra-prao sauce

Chicken	£15
Beef	£17
Prawn	£17
Tofu	£14



STIR-FRY

NOODLES