

LUNCH MENU

DRINK, STARTER & MAIN FOR £13.50

STARTERS



L1. Vegetable Spring Rolls

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

L2. Chicken Satay

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

L3. Prawn Toast

Deep fried minced prawn topped with sesame seeds on French bread, served with homemade sweet chilli sauce

L4. Salted and Chilli Squid

Crispy fried squid with salt, pepper and chilli flakes, served with homemade sweet chilli sauce


L5. Vegetable Tempura


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


L6. Tom Yum (Seafood, Prawn, Chicken or Mushroom)


Popular Thai hot and sour spicy soup using aromatic lime leaves, lemongrass, galangai, fresh lemon, chilli paste, milk, chilli and mushrooms

 Vegetarian

 Contains Peanuts

 Contains Sesame

 Gluten Free

 Contains Dairy

 Mild

  Medium

   Hot

SERVED WEEKDAYS 12PM - 2:30PM (EXCLUDING BANK HOLIDAYS)

MAINS



L7. Massaman 🌶️ 🍲

A rich authentic Thai sweet and warm coconut curry with slow cooked meats, potatoes and onion topped with fried shallots

L8. Green Curry (Chicken, Beef, Vegetable and Tofu) 🌶️ 🌶️ 🍲 🍃

Renowned Thai Green Curry, mildly spicy and simmered in creamy coconut milk with tender aubergine, bamboo shoots, and fragrant sweet basil leaves

L9. Red Curry (Chicken, Beef, Vegetable and Tofu) 🌶️ 🌶️ 🍲 🍃

Spicy Thai Red Curry cooked in coconut milk with aubergine, bamboo shoots, and sweet basil leaves

L10. Panang Curry (Chicken, Beef, Vegetable and Tofu) 🌶️ 🍲 🍃

A popular red thick and creamy curry cooked in coconut milk and flavoured with lime leaves

L11. Kaeng Kari 🌶️ 🍲

Slow cooked chicken in curried coconut milk, with potatoes, carrot and onion, topped with fried shallots

L12. Pad Kra Pao (Chicken, Pork, Beef, Vegetable and Tofu) 🌶️ 🌶️ 🍃

Traditional Thai local spicy stir fry with fresh chilli, garlic, onion, fine beans and Thai basil leaves

L13. Pad Prew-Wan (Chicken, Vegetable and Tofu) 🍃

Stir-fry with sweet and sour Thai sauce, cucumber, onion, peppers, pineapple, and tomatoes

L14. Kana Moo Kob 🌶️ 🌶️

Stir-fried roasted crispy pork belly with tender Chinese broccoli (kana), coated in a flavourful homemade Thai sauce

L15. Pad Puk Ruam (Tofu option available) 🍃

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

L16. Pad Thai (Chicken, Prawn, Vegetable and Tofu) 🍲 🍃 🍃

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

L17. Pad Kee Mao (Chicken, Beef, Vegetable and Tofu)

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

L18. Prawn Fried Rice 🍲

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

L19. Chicken Fried Rice 🍲

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

L20. 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

DRINKS

House Wine (Red or White) | Draught Beer (Half Pint) | Soft Drink | Jasmine Tea | Thai Iced Tea



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