





Salads

Som Tam Kai Yang		£7.00	
A tropical green papaya salad served with grilled marinated chicken.			
Khoong Plaa		£7.50	
Tiger prawn salad with lemongrass, roasted chilli jam and lime juice			
Pla Nue A-Ngoun		£7.50	
Spicy grilled beef salad with lemongrass grapes and mint leaves.			
Laab Woon Sen Jay	V	£6.00	
Savoury glass noodle salad with mushroom roasted rice powder and mint leaves.			
Som Tam Jay	V	£6.00	
Green papaya salad with cherry tomatoes.			




Curries

Kheang Karee Plaa		£10.50	
Turmeric scented monkfish in yellow curry with potatoes and pineapple.			
Khaeng Masaman Kea		£10.00	
Classic Thai Masaman curry with braised British leg of lamb and shallots.			
Kheang Paneang Nue		£10.00	
Beef Paneang curry perfumed with kaffir lime leaves.			
Khaeng Ped Yang		£9.50	
Thai red curry with grilled duck breast, lychee and sweet basil.			
Kheang Kaiew Waan Kai Baan		£9.50	
Chicken green curry with Thai aubergine and sweet basil.			
Khaeng Ped Jay	V	£7.50	
Assorted vegetables with red curry.			
Kheang Karee Phak	V	£7.50	
Turmeric scented mixed vegetables in yellow curry with potatoes and pineapple.			
Khaeng Keiaw Waan Jay	V	£7.50	
Tofu in Thai green curry with aubergine and sweet basil.			

Main Course **Meat & Poultry**

Nue Phad Bai Yee-La	S	£10.50	
Thai style stir-fried beef with chilli, green peppercorns and wild basil leaves.			
Nue Phad Prik Thai Dum	S	£10.50	
Stir-fried beef with black peppercorn sauce served with roasted red bell pepper.			
Kai Phad Nam Pring Poaw	S	£9.50	
Stir-fried chicken with roasted sweet chilli and fresh pineapple.			
Kai Thod Kra Tiaem	S	£9.00	
Wok-fried marinated chicken with crispy garlic and green peppercorns.			
Phad Nam Pring Poaw Jay	V S	£7.50	
Stir-fried vegetables with roasted chilli jam and fresh pineapple			

Main Course **Fish & Shellfish**


Pla Nung Ma-Now	S	£11.50	
Steamed fillet of sea bass in orange & lime juice with chilli and coriander leaves.			
Pla Tod Rad Prig	S	£11.75	
Tilapia fish fillet crispy deep fried with a ginger and chilli sauce.			
Khoong Prik Thai Dum		£12.50	
Stir-fried tiger prawns and black peppercorn sauce with lemongrass and coriander leaves.			
Khoong Thod Kra-Tieam Prik Thai		£12.50	
Wok-fried tiger prawns with crispy garlic and coriander leaves.			

Vegetables Noodles and Rice

Phad Nor Mai Fa-Rang Hed Hom	V	£7.50	
Wok stir fried Thai asparagus with fresh shitake mushrooms.			
Kaow Phad Poo Bai Ma-Kuud		£8.00	
Crab meat fried rice with chilli jam and kaffir lime leaves.			
Phad Thai		£8.00	
Thai-style fried rice noodles with prawns and a tamarind sauce.			
Phad Thai Jay	V	£7.00	
Thai-style fried rice noodles with vegetables and a tamarind sauce.			
Phad Ka-Pow Phak	V	£7.00	
Spicy wok fried mixed vegetables with shitake mushrooms and basil.			
Kaow Suiy	V	£3.50	
Steamed Thai jasmine rice.			

Desserts

Roum Mit Thai Fusion	S	£8.00	
Mixed dessert platter with baked golden bean cake, fresh Thai fruit			
Ka-Nom Mour Khaeng		£6.50	
Baked golden bean cake topped with sweet dark chocolate.			
Mour Khaeng Fa-Rang		£6.50	
Young coconut custard with raspberry sauce.			
Kaow Niew Ma-Moung		£7.00	
Steamed sweet sticky rice with coconut milk served with mango.			

Our dishes vary in flavour and level of spice from aromatic through mild indicated up to spicy which is shown 

If you would like your dish milder or spicier please just ask. Vegetarian dishes are indicated by V Please ask us if you have any special dietary requirements.

No Nuts or MSG are used in our kitchen.

A La Carte Menu

Specially prepared Gluten free.

All our menus provide a wide range of authentic Thai dishes. The fresh ingredients and Thai cooking methods ensure a fresh and healthy meal. No additives, MSG or Nuts are used in our kitchen.

Some dishes on this Gluten free menu have to be prepared differently and are shown with the **S**.

Although our kitchen does use some gluten and flour we are confident that our cleaning and preparation methods ensure the risk of cross contamination is very low. You are welcome to visit the kitchen and discuss any concerns you may have.

Starter

A Haan Wang Rour Thai Fusion	S	£8.80
A selection of five starters.		
Kai Sa-Tay		£6.50
Grilled chicken breast marinated with lemongrass and curry cream sauce.		
Nue Yang Bai Cha Pou		£7.00
Grilled aromatic beef wrapped betelnut leaves served with sweet and sour sauce.		
Tod Man Pla		£6.00
Deep-fried fish cakes on a lemongrass spear served with cucumber salad.		
Satay Phak Jay(no nuts)	V	£5.25
Skewer of marinated vegetables served with a creamy chilli sauce.		

Soups

Tom Yam Khoong Look Taal On	S	£7.00
Traditional hot and sour prawn soup with mushrooms, lemongrass and palm fruit.		
Tom Kha Kai	S	£6.00
A classic chicken coconut milk soup of sliced galangal, roasted chilli oil and coriander leaves.		
Tom Kha Jay	V	£5.25
Coconut milk soup with mushroom beancurd, sliced galangal and roasted chilli oil.		