



## Main Course

### Fish & Shellfish

- 70: **Pla Nung Ma-Now** £10.35  
Steamed fillet of sea bass in orange & lime juice with chilli and coriander leaves. 
- 71: **Pla Tod Rad Prig** £10.00  
Tilapia fish fillet crispy deep fried with a ginger and chilli sauce. 
- 72: **Khoong Prik Thai Dum** £11.25  
Stir-fried tiger prawns with black peppercorn sauce lemongrass and coriander leaves. 
- 73: **Khoong Thod Kra-Tieam Prik Thai** £11.25  
Wok-fried tiger prawns with crispy garlic and coriander leaves. 

### Vegetables Noodles and Rice

- 80: **Phad Nam Pring Poaw Jay** V £5.60  
Stir-fried vegetables with roasted chilli jam and fresh pineapple. 
- 81: **Phad Nor Mai Fa-Rang Hed Hom** V £6.75  
Wok stir fried Thai asparagus with fresh shitake mushrooms.
- 82: **Kaow Phad Poo Bai Ma-Kuud** £7.20  
Crab meat fried rice with chilli jam and kaffir lime leaves.
- 83: **Phad Thai** £7.20  
Thai-style fried rice noodles with prawns and a tamarind sauce.
- 84: **Phad Thai Jay** V £6.30  
Thai-style fried rice noodles with vegetables and a tamarind sauce.
- 85: **Phad Ka-Pow Phak** V £6.30  
Spicy wok fried mixed vegetables with shitake mushrooms and basil. 
- 86: **Kaow Suiy** V £3.10  
Steamed Thai jasmine rice.

### Desserts

- 90: **Kaow Niew Ma-Moung** £7.00  
Steamed sweet sticky rice with coconut milk served with mango.




## TAKE AWAY MENU

131 White Lion Road

Amersham

[www.thaifusion.org](http://www.thaifusion.org)

All our menus provide a wide range of authentic Thai dishes. The fresh ingredients and Thai cooking methods ensure a fresh and healthy meal. 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.

A Gluten free menu is available. No Nuts or MSG are used in our kitchen.

We are open for Takeaways at lunch time between 12:00 and 3:00 and in the evening between 6:00 and 10:00 Monday to Friday and on Saturday evening 5:00 till 10:00.

To order please call in and enjoy a cocktail whilst we prepare your meal or call us then collect. Your meal should normally take between 10 and 20 minutes, however on Jazz nights Friday and Saturday evenings between 7:30 and 8:45 it may take longer depending on how busy the kitchen is.

Tel:- 01494 765784

### Thai Fusion news:-

We are now taking Christmas bookings for parties during December, and also for our New Years Eve Gala Dinner. These special menus and prices will be available on our website.

### Tapas Happy Hour:-

Tapas is now half price between 5 and 6 on Fridays. We recently launched a £ 5 express lunch, which is popular with local businesses. It is freshly prepared, but served quickly.

We are happy to host business meetings using our free WiFi. The cookery school is also a great team building exercise, and can be adapted to fit your timescale and requirements.

## Starters

- 1: **A haan Wang Roum Thai Fusion** £7.90  
A mixed starter of five pieces.  
( Golden bag, Beef wrap, duck roll,  
prawn and asparagus roll, sticky rice )
- 2: **Thung Thoung Poo** £6.30  
Crispy deep fried golden bag stuffed with  
crab meat, water chestnut and coriander served  
with pineapple sauce.
- 3: **Kai Sa-Tay** £5.65  
Grilled chicken breast marinated with  
lemongrass, served with a curry cream sauce.
- 4: **Nue Yang Bai Cha Pou** £6.30  
Grilled aromatic beef wrapped betelnut  
leaves served with sweet and sour sauce.
- 5: **Por Pia Ped** £5.40  
Fresh rice pepper rolls aromatic duck  
and herbs, vegetables filling served with  
mandarin ginger sauce.
- 6: **Por Pia Khoong** £5.40  
Crispy prawn and asparagus roll served  
with a sweet and sour ginger sauce.
- 7: **Kaow Nung Yud Sai** £5.40  
Steamed sticky rice cakes with  
minced pork, prawns and coriander root.
- 8: **Satay Phak Jay( no nuts )** V £4.75  
Skewer of marinated vegetables  
served with a creamy chilli sauce.
- 9: **Thug Thong Jay** V £4.75  
Crispy deep fried golden bag stuffed with  
sweetcorn, water chestnut and coriander  
served with pineapple sauce.
- 10: **Por Pia Thod Jay** V £4.75  
Crispy spring roll with vegetable and  
bamboo shoot filling served with a  
sweet and sour ginger sauce.

## Soups

- 20: **Tom Yam Khoong Look Taal On** £6.30  
Traditional hot and sour prawn soup  
with mushrooms, lemongrass and slices  
of young palm.
- 21: **Tom Kha Kai** £5.40  
A classic chicken coconut milk soup of sliced  
galangal, roasted chilli oil and coriander leaves
- 22: **Tom Kha Jay** V £4.75  
Coconut milk soup with mushroom, bean  
curd sliced galangal and roasted chilli oil.

## Salads

- 30: **Som Tam Kai Yang** £6.30  
A tropical green papaya salad served  
with grilled marinated chicken.
- 31: **Khoong Plaa** £6.75  
Tiger prawns salad with lemongrass,  
roasted chilli jam and lime juice

- 32: **Pla Nue A-Ngoun** £6.75  
Spicy grilled beef salad with lemongrass  
Grapes and mint leaves.

- 33: **Laab Woon Sen Jay** V £5.40  
Savoury glasses noodles salad with  
mushroom roasted rice powder and mint leaves.

- 34: **Som Tam Jay** V £5.40  
Green papaya salad with cheery tomatoes.

## Curries

- 40: **Kheang Karee Plaa** £9.50  
Turmeric scented monkfish in yellow  
curry with potatoes and pineapple.
- 41: **Khaeng Masaman Kea** £9.00  
Classic Thai Masaman curry with  
braised British leg of lamb and  
shallots.
- 42: **Kheang Paneang Nue** £9.00  
Beef Paneang curry perfumed  
with kaffir lime leaves.
- 43: **Khaeng Ped Yang** £8.45  
Thai red curry with grilled duck  
breast lychee and sweet basil.
- 44: **Kheang Kaiew Waan Kai Baan** £8.45  
Chicken green curry with Thai  
aubergine and sweet basil.
- 45: **Khaeng Ped Jay** V £6.25  
Assorted vegetables with red curry.
- 46: **Kheang Karee Phak** V £6.25  
Turmeric scented mixed vegetables in  
yellow curry with potatoes and pineapple.
- 47: **Khaeng Keiaw Waan Jay** V £6.25  
Tofu in Thai green curry with  
aubergine and sweet basil.

## Main Course Meat & Poultry

- 60: **Nue Phad Bai Yee-La** £9.50  
Thai style stir-fried beef with chilli, green  
peppercorns and wild basil leaves.
- 61: **Nue Phad Prik Thai Dum** £9.50  
Stir-fried beef with black peppercorn  
sauce served with roasted red bell pepper.
- 62: **Kai Phad Nam Pring Poaw** £8.75  
Stir-fried chicken with roasted  
sweet chilli and fresh pineapple.
- 63: **Kai Thod Kra Tiaem** £8.10  
Wok-fried marinated chicken with crispy  
garlic and green peppercorn.
- 64: **Ped Yang Nam Ma-Kam** £10.80  
Slices of grilled duck breast and  
crispy shallots with a tamarind  
and balsamic dressing.