



Chapter 5

Thai Restaurant



Starter

1. Chapter 5 Mixed Starters (N) for 2 people £18.95

Veg spring rolls, Chicken satay, Prawn tempura, Tung tong, and Prawn toast, served with sweet chilli and peanut sauce.

2. Prawn Toast £7.95

Minced prawn on toast, deep-fried and served with sweet chilli sauce.

3. Honey Pork Spare Ribs £8.59

Grilled marinated pork spare ribs in honey and herbs.

4. Chicken Satay (N) £8.25

Skewers of tender chicken breast marinated in spices, grilled and served with peanut sauce.

5. Thai Fish Cake (N) £8.25

Minced fish in red curry paste, green beans, lime leaves, served with crushed peanuts and sweet chilli sauce.

6. Pork Dumpling (Dim Sum) £8.25

Steamed minced pork dumpling and water chestnut served with home-made sweet soy sauce.

7. Duck Spring Rolls (N) £8.35

Deep fried duck rolls, served with hoi sin sauce and crushed peanuts.

8. Prawn Tempura £8.59

Deep Fried marinated tiger prawns in batter, served with sweet chilli sauce.

9. Moo Yang £8.59

Grilled marinated Thai pork skewers, served with Thai style dipping sauce.

10. Salt & Pepper Squid (Medium Hot) £8.59

Light battered squid fried with salt and pepper, topped with chopped red chilli.

11. Vegetable Spring Rolls (V) £7.25

Deep fried vegetable spring rolls, served with sweet chilli sauce.

12. Sweet Corn Cake (V) £7.25

Sweet corn cake, deep fried and served with sweet chilli sauce.

13. Tofu Todd (V) £7.95

Deep Fried Tofu in light batter, served with sweet chilli sauce.

14. Vegetable Tempura (V) £7.25

Mixed vegetables in batter, deep-fried and served with sweet chilli sauce.

15. Thai Prawn Crackers £3.50

Soup

16. Tom Yam (Medium Hot) Chicken £8.25 Prawns £9.25

Spicy hot and sour soup, with lemon juice, lemongrass, galangal, chilli, lime leaves and mushrooms.

17. Tom Kha (Mild) Chicken £8.50 Prawns £9.50

Traditional creamy coconut soup with lemon juices, lemongrass, galangal, lime leaves and mushrooms.

18. Mixed Seafood Soup (Medium Hot) £10.59

Spicy mixed seafood soup with lemon juice, lemongrass, lime leaves, galangal and fresh chilli.

Salad

19. Thai Style Beef Salad (Medium Hot) £10.95

Tender sliced beef with vegetables and Thai style chilli dressing.

20. Papaya Salad (Medium Hot) (N) £11.95

Spicy Papaya salad combined with carrot, tomato in Thai chilli dressing, topped with crushed peanuts.

21. Yum Woon Sen (Vermicelli Salad) (Medium Hot) £12.95

Vermicelli Salad with prawns and minced chicken, onion, coriander and chilli lemon dressing.

22. Larb Gai (Hot) £11.25

Minced chicken mixed with red onion, chilli and herbs.

Curry

Chicken £11.95 Pork £11.95 Beef £12.59 Tiger Prawn £13.59
Lamb £13.59 Duck £13.59 Vegetables £10.59

23. Green Curry (Medium Hot)

Thai green curry in coconut milk with bamboo shoot, and Thai herbs.

24. Red Curry (Medium Hot)

Red curry in coconut milk with bamboo shoot, aubergines, and Thai herbs.

25. Yellow Curry (Mild)

Yellow curry in coconut milk with onions and potatoes.

26. Panang Curry (Medium Hot)

Aromatic Thai red curry with creamy coconut milk and kaffir lime leaves.

27. Massaman Curry (Mild) (N)

Customer Favourite. Typical Southern Thai curry in thick coconut milk, onions and potatoes, flavoured with tamarind juice.

*****Please always advise the restaurant of any allergies before placing your order*****

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers.

(N) = Contains Nuts (V) = Vegetarian
Customers may request more or less spicy.

*All prices are VAT inclusive.
A discretionary 10% service charge will be added to the bill for a group of 3 or more.*

Chicken

28. Gai Pad Pried Wan £10.59

Chicken in batter stir-fried with vegetables in sweet and sour sauce.

29. Gai Pad Khing £10.59

Tender chicken stir-fried with ginger mushrooms and spring onions.

30. Gai Pad Kraprao (Very Hot) £10.59

Chicken stir-fried with fresh chilli, fine beans and basil leaves.

31. Gai Pad Himmapharn (N) £10.59

Chicken in batter stir-fried with cashew nuts, mushrooms and spring onions.

32. Gai Yang £15.95

Tender chicken marinated in Thai herbs, grilled and served with Thai style dipping sauce.

Pork

33. Moo Pad Pried Wan £10.59

Pork stir-fried with vegetables in sweet and sour sauce.

34. Moo Pad Khing £10.59

Pork stir-fried with ginger, mushrooms and spring onions.

35. Moo Pad Kraprao (Very Hot) £10.59

Pork stir-fried with chilli, fine beans and basil leaves.

Beef

36. Nuea Pad Khing £11.59

Tender sliced beef stir-fried with ginger, mushrooms and spring onions.

37. Nuea Pad Kraprao (Very Hot) £11.59

Beef stir-fried with chilli, fine beans and basil leaves.

38. Nuea Pad Kratiem £11.59

Stir-fried beef with garlic, pepper, onions and spring onions.

39. Nuea Pad Nam Man Hoi £11.59

Stir-fried beef in oyster sauce, mushrooms, broccoli and spring onions.

40. Chapter 5 Steak (Nuea Yang) £17.59

Marinated sirloin steak, grilled, sliced and served with Thai style dipping sauce.

Duck

41. Ped Pad Khing £11.59

Duck stir-fried with ginger, mushrooms, and spring onions in soy sauce.

42. Ped Pad Kraprao (Very Hot) £11.59

Breast of duck stir-fried with chilli, fine beans and basil leaves.

43. Duck On Nest £19.95

Crisp roasted duck, sliced and topped with tamarind sauce, based on crispy egg noodle.

Lamb

44. Kae Pad Cha (Medium Hot) £11.59

Stir-fried tender lamb with fresh chilli and special Thai herbs.

45. Lemongrass Lamb £11.59

Stir-fried lamb with lemongrass sauce and Thai herbs.

46. Lamb In Black £11.59

Tender lamb stir-fried in black pepper sauce.

Fish & Seafood

47. Goong Ta Khai (Mild) £12.59

Stir-fried prawns with lemongrass sauce and Thai herbs.

48. Goong Pad Himmapharn (N) £12.59

Tiger prawns stir-fried with cashew nuts and Vegetables.

49. Goong Yai Pad Hor La Par (Very Hot) £18.59

King prawns stir-fried in spicy sweet basil sauce.

50. Goong Chu Chee (Medium Hot) £18.59

King prawns in thick red curry sauce and Thai herbs.

51. Talay Pad Khee Mao (Very Hot) £18.95

Stir-fried mixed seafood with fresh chilli and selection of Thai herbs.

52. Dusty Ocean (Medium Hot) £18.95

Mixed seafood stir-fried in garlic and tasty black pepper sauce

53. Pla Rad Prik (Medium Hot) £19.95

Lightly battered fried sea bass with sweet chilli and garlic sauce and peppers.

54. Pla Neung Ma Nao (Medium Hot) £18.95

Steamed fillet sea bass with spicy lemon juice, chilli and garlic.

55. Pla Yang £18.95

Marinated fillet sea bass in Thai spices, grilled and served with Thai style dipping sauce.

Tofu & Vegetable

56. Pad Beansprouts £8.95

Stir-fried beansprouts with spring onion in oyster sauce.

57. Pad Pak Raum £9.95

Seasonal vegetables stir-fried with garlic in oyster sauce.

58. Pad Kraprao Tofu (Hot) £9.95

Stir-fried tofu with fresh chilli, fine beans and basil leaves.

59. Pad Broccoli £8.95

Stir-fried broccoli with garlic, ginger, in oyster sauce.

Noodles

**Vegetables £9.59 Chicken £10.95
Prawns £12.95**

60. Pad Thai (Famous Thai Noodle) (N) Rice noodles stir-fried with beansprouts and egg with crushed peanuts.

61. Pad Mee

Egg noodles stir-fried with egg and beansprouts and spring onions in soy sauce.

62. Pad See Ew

Stir-fried large flat rice noodle with vegetables, egg and dark soy sauce.

63. Pad Khee Maow (Hot)

Stir-fried large flat rice noodle with fresh chilli, garlic, dark soy sauce and basil leaves.

Rice

64. Steamed Rice £3.50

65. Egg Fried Rice £4.25

66. Coconut Rice £3.85

67. Sticky Rice £3.85

68. Pineapple Fried Rice (N) £10.95 Fried rice with egg, chicken, prawns, carrots, egg, cashew nuts, raisins and pineapple.

69. Chips £3.50



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