

Chapter 5

WHEAT ALLERGY - GLUTEN FREE

Please always advise your server of any allergies before placing the orders

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

Starter

4. Chicken Satay (N) £8.95

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

9. Moo Yang £9.25

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

Salad

19. Thai Style Beef Salad (medium hot) £12.95

Tender sliced beef with vegetables and Thai style chilli dressing.

20. Papaya Salad (medium hot) (N) £12.95

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

21. Yum Woon Sen (Vermicelli Salad) (medium hot)

£14.95

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

Soup

16. Tom Yam (medium hot)

Chicken £10.59 Prawns £12.59

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

17. Tom Kha (mild)
Chicken £10.59 Prawns £12.59

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

18. Mixed Seafood Soup (medium hot) £14.95

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

Chicken

28. Gai Pad Priew Wan £12.95

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

29. Gai Pad Khing £12.95

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

30. Gai Pad Kraprao (very hot) £12.95

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

32. Gai Yang £18.59

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

34. Moo Pad Khing £12.95

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

35. Moo Pad Kraprao (very hot) £12.95

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

Beef

36. Nuea Pad Khing £13.95

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

37. Nuea Pad Kraprao (very hot) £13.95Beef stir-fried with chilli, fine beans

and basil leaves.

39. Nuea Pad Nam Man Hoi £13.95

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

40. Chapter5 Steak (Nuea Yang) £20.95

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

Duck

41. Ped Pad Khing £14.95

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

42. Ped Pad Kraprao (very hot) £14.95

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

Rice

64. Steamed Rice £3.95

65. Egg Fried Rice £4.59

66. Coconut Rice £4.59

67. Sticky Rice £4.59

68. Pineapple Fried Rice (N) £14.95

Fried rice with egg, chicken, prawns, carrots, egg, cashew nuts, raisins and pineapple.

69. Chips £3.95

Lamb

44. Kae Pad Cha (medium hot) £13.95

Stir- fried tender lamb with fresh chilli and special Thai herb

45. Lemongrass Lamb £13.95

Stir-fried lamb with lemongrass sauce and Thai herbs.

Fish & Seafood

47. Goong Ta Khai (mild) £14.95

Stir-fried prawns with lemongrass sauce and Thai herbs.

48. Goong Pad Himmaparn (N) £14.95

Tiger prawns stir-fried with cashew nuts and Vegetables.

49. Goong Yai Pad Hor La Par (very hot) £21.59

King prawns stir-fried in spicy sweet basil sauce.

51. Talay Pad Khee Mao (very hot) £21.59

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

52. Dusty Ocean (medium hot) £21.59

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

54. Pla Neung Ma Nao (medium hot) £21.59

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

Tofu & Vegetables

56. Pad Beansprouts £10.50 Stir-fried beansprouts with spring onion

in oyster sauce.

57. Pad Pak Raum £10.50

Seasonal vegetables stir-fried with garlic in oyster sauce.

59. Pad Broccoli £10.50

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

Noodles

Chicken £12.95 Vegetables £11.95 Prawns £14.95

60. Pad Thai (Famous Thai Noodle) (N)

Rice noodles stir-fried with beansprouts and egg with crushed peanuts.

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