



Chapter 5

Thai Restaurant



Special Lunch Menu

1 course - £7.25 2 courses £10.25

Starter

1. Vegetable Spring Rolls (V)

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

2. Chicken Satay (N)

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

3. Prawn on Toast

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

4. Salt & Pepper Squid

Light battered squid fried with salt and pepper.

5. Vegetable Tempura (V)

Mixed Vegetables in batter, served with sweet chilli sauce.

6. Sweet Corn Cake (U)

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

7. Tofu Tod (U)

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

8. Tom Yam Soup (Medium Hot)

Spicy hot and sour, with Chicken, lemongrass, galangal, chilli and lime leaves.

*****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 6 or more

Main Dishes

Chicken, Pork, Beef, Tofu or Vegetable
ADD EXTRA +£2.00 For Prawn, +£3.00 for Seafood

All Main dishes are served with steamed rice, except noodle dishes

9. Green Curry (V) (medium hot)

Thai Green Curry in coconut milk, with bamboo shoots, aubergines, sweet basil and Thai herbs.

10. Red Curry (V) (medium hot)

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

11. Panang Curry (V) (medium hot)

Thai curry with rich coconut milk in red curry sauce and lime leaves

12. Pad Nam Man Hoi

Stir-fried vegetables in oyster sauce.

13. Pad Prew Waan

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

14. Pad Kraprao (V) (very hot)

Stir-fried with chilli, garlic, onions, green beans and basil leaves.

15. Pad Khing (V)

Stir-fried with ginger, black fungus, spring onions, mushrooms in oyster sauce.

16. Pad Himmapharn (N)

Battered Chicken stir-fried with cashew nuts, onions and mushrooms.

17. Khao Pad

Fried rice with egg and vegetables.

18. Pad See Ew Noodle (U)

Large stick rice noodle stir-fried with vegetables and dark soy sauce.

19. Pad Thai Noodle (N) (V)

Rice noodle stir-fried beansprouts, egg, tamarind sauce with crushed peanuts.

20. Pad Mee (V)

Egg noodle stir-fried with egg, beansprouts, spring onion in soy sauce.

21. Singapore Noodle (V)

Stir-fried rice vermicelli with curry powder, egg, ginger and beansprouts.

22. Kuay Tieaw Tom Yam (N) (medium hot)

Rice noodle in hot and sour soup, beansprouts and topped with crushed peanuts.

23. Kuay Tieaw Rad Na

Large stick rice noodle stir-fried with dark soy sauce and topped with Thai style gravy sauce and vegetables.

24. Pad Khee Mao (V) (very hot)

Stir-fried large stick rice noodle with fresh chilli and basil leaves.