

Sharing in Thailand is a way of life – and food is no exception! That's why our menu features lots of small plates so you can enjoy trying a variety of flavours together..

## NIBBLES – KAP KLAEM

Thai drinking food, and the perfect way to start your meal.

**PRAWN CRACKERS** 3  
With sweet chilli dip.

**VEGETABLE CRACKERS** 3  
With sweet chilli dip.

**SWEET POTATO BIRD'S NEST** 3  
Shredded sweet potato crisp seasoned with salt and sugar.

**CRISPY SEAWEED** 3  
Salty and sweet deep-fried spring greens.

**JUNGLE BUGS** 4  
Straight outta Thailand.

## 4 FOR 3 THAI TAPAS

Pick four tapas and get the cheapest free!  
In-house every day until 5 pm.

## THAI SOUP

Add chicken, king prawns (+2), tofu or extra mushrooms to your soup.

**TOM YUM** 7.5  
Hot and sour immune-boosting soup with chilli, lemongrass, kaffir lime leaves and galangal. (spicy)

**TOM KHA** 7.5  
Like Tom Yum but coconutty and less spicy.

**GINGER AND TURMERIC SOUP** 8.5  
Anti-inflammatory, hearty soup with coriander, lentils, ginger and turmeric.

## THAI TAPAS

Popular Thai appetisers, street food and some of our own in-house creations. Great for sharing or all-day grazing.

**ROTI BREAD** 4  
Thai-style flatbread served with satay sauce. (n)

**GOLDEN TRIANGLES** 6  
Deep-fried parcels of mixed veg, sweet potato and soya beans, served with mango chutney.

**VEGETABLE TEMPURA** 5  
Mixed vegetables fried in batter and served with coriander, chilli and lime dipping sauce.

**VEGETABLE DIM SUM** 6  
Steamed or deep-fried potato and mixed veg dumplings, with chilli and ginger dip.

**STIR-FRIED MUSHROOMS** 5  
Mushrooms stir-fried with garlic, chillies, Thai herbs and oyster sauce. (spicy)

**MANGO CORN CAKES** 6  
Sweetcorn and fresh mango fritters with coriander, chilli and lime dipping sauce.

**ISLAND PASTIES** 7  
Stir-fried mock-chicken, kholrabi and bamboo tips with garlic, chilli and basil, wrapped in mini pasty parcels.

**STEAMED OR CRISPY VEGETABLE SPRING ROLLS** 6  
Vermicelli, mushrooms and spring greens rolled in pastry, served with hoisin (steamed) or sweet chilli (crispy) sauce.

**CRISPY TOFU** 5  
Deep-fried tofu sticks with sweet chilli and peanut dip. (n)

**THAI FISHCAKES** 6  
Authentic fishcakes seasoned with curry and kaffir lime leaf with a sweet chilli dip.

**SOFT SHELL CRAB** 8  
Lightly battered crab served with pomegranate, Chinese pear, mango, plum, lime leaves, lemongrass and chilli.

**PRAWN TOAST** 5  
Minced prawns and sesame seeds on deep-fried bread triangles, with sweet chilli dip.

**BUTTERFLY PRAWNS** 7  
Lightly battered butterfly prawns dressed in a garlic, red onion and chilli sauce.

**PRAWN PANKO** 7  
King prawns dipped in breadcrumbs and deep-fried, served with coriander, chilli and lime dip.

**STEAMED MUSSELS** 7  
Steamed mussels traditionally flavoured with galangal, lemongrass, lime leaves and chilli.

**MUSSELS IN CRISPY BACON** 7  
New Zealand mussels wrapped in bacon and deep-fried, with a chilli and ginger dip.

**PORK & PRAWN DIM SUM** 6  
Steamed or deep-fried minced pork and prawn dumplings, with aromatic chilli and ginger dipping sauce.

**CRISPY BEEF OR SQUID** 7  
Slices of beef or squid rolled in flour, deep-fried and pepper coated in our famous house sauce.

**CHICKEN SATAY** 6  
Chargrilled chicken skewers marinated in spices and drizzled with a rich satay peanut sauce. (n)

**COCONUT CHICKEN** 6  
Chicken pieces in a crispy coconut batter, with sweet plum sauce.

**'DUCK' SPRING ROLLS** 7  
Mock-duck rolls with vermicelli, black mushrooms and spring greens, on a bed of seaweed, drizzled in hoisin.

**GARLIC & PEPPER PORK** 6  
Pork slices lightly fried and drizzled with a garlic and black pepper sauce.

**SPARE RIBS** 7  
Pork spare ribs, marinated in rich home-made sauce.

## THAI CURRY

---

Wonderfully aromatic mixtures of freshly ground herbs and spices. Add chicken, pork, king prawns (+2), beef (+2), extra vegetables, mock-chicken (+2) or tofu. Curries available tapas size (-2)

<b>GREEN CURRY</b> 10.5	<b>GOLDEN CURRY</b> 10.5	<b>PANANG CURRY</b> 10.5
A fragrant, slightly citrusy blend of green chilli paste, lemongrass, lime, coriander and chilli, with crunchy peppers, aubergines, bamboo shoots and coconut milk. (spicy)	A mellow, slightly sweet and highly aromatic curry, infused with turmeric and roasted spices, with potato, onion, cherry tomatoes and mixed peppers, simmered in coconut milk.	A rich, aromatic ground curry with coconut cream, carrots, sugar snap peas, fine beans and kaffir lime leaves.
<b>RED CURRY</b> 10.5	<b>JUNGLE CURRY</b> 10.5	<b>MASSAMAN LAMB CURRY</b> 12.5
A full-bodied curry with a rich blend of spices, red chilli paste and kaffir lime, crunchy peppers, aubergines, bamboo shoots and coconut milk. (spicy)	Fiercely hot water-based curry with basil leaves, bamboo shoots, fine beans, aubergines and mixed peppers. (v.v. spicy)	A special Southern curry, richly spiced but mild and slightly sweet, with slow-cooked lamb, dried spices, coconut milk, onion, potatoes and peanuts. (n)

## STIR-FRY

---

<b>STEAMED WHOLE SEA BASS</b> 16	<b>SWEET AND SOUR</b> 11.5	<b>CRISPY BEEF OR SQUID</b> 14.5
Steamed sea bass in a healthy lime juice and chilli dressing.	Classic dish of chicken, king prawns (+2), tofu or mock-chicken (+2), with carrots and peppers in a rich, home-made sweet and sour sauce.	Slices of beef or squid, flour-coated and cooked with fine beans and vegetables in our rich red chilli paste sauce, served with jasmine rice.
<b>CRISPY WHOLE SEA BASS</b> 16	<b>RED SNAPPER</b> 15	<b>CHILLI STIR-FRY</b> 11.5
Whole sea bass in a light crispy batter with stir-fried spicy chilli, onions, sweet basil, crunchy peppers, carrots and soya sauce. (spicy)	Slices of red snapper fish in light batter with holy basil, galangal, lemongrass, chilli and lime leaves. (spicy)	Stir-fry with peppers, carrots and sugar snaps in a spicy sauce of fresh chilli, lemongrass, garlic and basil leaves. Choose from chicken, prawns (+2), pork, tofu, or mock-chicken (+2). (spicy)
<b>PAD PAK</b> 9		
A selection of seasonal crunchy vegetables stir-fried in oyster sauce.		

## RICE DISHES

---

<b>SPECIAL FRIED RICE</b> 13.5
Fried jasmine rice with egg, chicken, beef, pork, king prawns, mussels and squid.
<b>VEGETABLE FRIED RICE</b> 10
Fried jasmine rice with egg and crunchy mixed vegetables.

## THAI SALAD 10.5

---

Choose beef, king prawns, mixed seafood, mock-chicken or crispy tofu (-2).

Refreshing spicy salad with shredded leaves, cucumber, tomatoes, carrots and spring onions in a zingy chilli and lime juice dressing.

## SIDES

---

<b>JASMINE</b> 3.5	<b>STICKY</b> 4
Aromatic Thai rice.	Rice that's sticky!
<b>COCONUT</b> 4	<b>EGG FRIED</b> 4
Cooked in coconut milk.	Rice fried with egg, peas & carrots.
<b>RICE NOODLES</b> 4	
Simple noodles.	

## NOODLES

---

Add your choice of king prawns (+2), chicken, mock-chicken (+2), tofu or extra vegetables.

<b>YELLOW EGG NOODLES</b> 11	<b>PHAD THAI NOODLES</b> 12	<b>RICE NOODLES</b> 11
Stir-fried egg noodles with beansprouts, egg and mixed vegetables.	Staple sweet and sour noodles dish with egg, beansprouts, spring onions and crushed peanuts. (n)	Rice thin flat noodles with beansprouts, egg, carrots, broccoli and fine beans. Choose to have them SPICY or with extra SOY sauce.

All our dishes are freshly cooked to order and served as soon as they're ready, so tuck in as they arrive at your table!

Vegetarian (v), vegan (vg) & gluten-free (gf) menus are available.

Not all ingredients are listed and many of our dishes can be adapted to suit dietary requirements. Our food is prepared in a kitchen where several allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross-contamination.

If you have an allergy, please speak to a manager before ordering. n = nuts