

NIBBLES – KAP KLAEM

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

VEGETABLE CRACKERS 3.5

With sweet chilli dip.

SWEET POTATO BIRD'S NEST 3.5

Shredded sweet potato crisp seasoned with salt and sugar. (gfo)

CRISPY SEAWEED 3.5

Salty and sweet deep-fried spring greens. (gfo)

4 FOR 3 THAI TAPAS

pick four tapas and get the cheapest free!

IN-HOUSE EVERYDAY UNTIL 5PM
& THURSDAYS ALL NIGHT LONG

THAI TAPAS

Popular Thai appetisers, street food and some of our own in-house creations.

ROTI BREAD 4.5

Thai-style flatbread served with golden curry sauce. (n)

GOLDEN TRIANGLES 6.5

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

VEGETABLE TEMPURA 5.5

Mixed vegetables fried in batter and served with coriander, chilli and lime dip. (gfo)

VEGETABLE DIM SUM 6.5

Steamed or deep-fried potato and mixed veg dumplings, with chilli and ginger dip.

'DUCK' SPRING ROLLS 7.5

Mock-duck rolls with vermicelli, black mushrooms and spring greens, on a bed of seaweed, drizzled in hoisin.

MANGO CORNCAKES 6.5

Sweetcorn and fresh mango fritters with coriander, chilli and lime dipping sauce.

ISLAND PASTIES 7.5

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

CRISPY TOFU 5.5

Deep-fried tofu sticks with sweet chilli and peanut dip. (n, gfo)

STEAMED OR CRISPY VEGETABLE SPRING ROLLS 6.5

Vermicelli, mushrooms and spring greens rolled in pastry, served with hoisin (steamed) or sweet chilli (crispy) sauce.

STIR-FRIED MUSHROOMS 6

Mushrooms stir-fried with garlic, chillies and Thai herbs. (ask for v/vg, gfo, spicy)

THAI CURRY

Add extra veg, mock-chicken (+2.5) or tofu.

RED CURRY 8.5 / 11.5

A full-bodied curry with a rich blend of spices, red chilli paste and kaffir lime, crunchy peppers, aubergines, bamboo shoots and coconut milk. (ask for v/vg, gfo, spicy)

GOLDEN CURRY 8.5 / 11.5

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.

THAI SOUP & SALAD

Add tofu, mock-chicken (+2.5) or extra mushrooms to your Tom soup.

TOM YUM 7.5

Hot and sour immune-boosting soup with chilli, lemongrass, kaffir lime leaves and galangal. (ask for v/vg, gfo, spicy)

TOM KHA 7.5

Like Tom Yum but coconutty and less spicy. (ask for v/vg, gfo)

GINGER AND TURMERIC SOUP 8.5

Anti-inflammatory, hearty soup with crispy tofu, coriander, lentils, ginger and turmeric. (gfo)

SPICY THAI SALAD 10.5

Refreshing chilli & lime salad with mock-chicken or tofu (-1), shredded leaves, cucumber, tomatoes, carrots and spring onions. (ask for v/vg, gfo, spicy)

WOK DISHES

Add extra veggies, mock-chicken (+2.5) or tofu to your noodles or stir-fry

PAD PAK 9

Seasonal crunchy vegetables stir-fried in an aromatic soy sauce. (ask for v/vg, gfo)

PHAD THAI NOODLES 12.5

Staple sweet and sour noodles dish with egg, beansprouts, spring onions and crushed peanuts. (n, ask for v/vg, gfo)

SWEET AND SOUR STIR-FRY 11.5

Classic sweet & sour dish with carrots & peppers in a rich home-made sauce.

YELLOW EGG NOODLES 12

Stir-fried egg noodles with beansprouts, egg and mixed vegetables. (v)

CHILLI STIR-FRY 11.5

Peppers, carrots and sugar snaps in a spicy sauce of fresh chilli, lemongrass, garlic and basil leaves. (ask for v/vg, gfo, spicy)

RICE NOODLES 11.5

Rice thin flat noodles with beansprouts, egg, carrots, broccoli and fine beans. Choose to have them SPICY or SOYA. (ask for vg, gfo)

VEGETABLE FRIED RICE 10.5

Fried jasmine rice with egg and crunchy mixed vegetables. (ask for vg, gfo)

With everything on our menu made in-house, we can adapt many of our dishes to suit a vegan and veggie diet. Thai cuisine lends itself to the veggie lifestyle, rarely containing butter or milk and the base often being carbs such as rice and noodles. Where staple Thai ingredients such as fish sauce are traditionally used, soy is a great replacement. **When choosing from the menu, please note if a dish needs to be adapted (ask for vegan) or if the dish is vegetarian only (v).**

veggie & vegan