

# THAIEDGE

CONTEMPORARY THAI CUISINE

[www.thaiedge.co.uk](http://www.thaiedge.co.uk)

**THAI EDGE CHAIN - WINNER OF MULTIPLE AWARDS INCLUDING;**

BEST SERVICE RESTAURANT IN LEEDS - THAI EDGE LEEDS  
*restaurant association*

BEST ORIENTAL RESTAURANT - THAI EDGE LEEDS  
*leeds guide*

TOP TEN PLACES IN THE UK TO EAT ASIAN FOOD  
*independent online*

AA ROSETTE AWARD WINNER SINCE 2001  
*AA food guide*

# THAIEDGE

CONTEMPORARY THAI CUISINE



## GLOSSARY

GAI	CHICKEN
KAI	EGG
GAE	LAMB
GOONG	PRAWN
MOU	PORK
NUAE	BEEF
PED	DUCK
PLA	FISH
POU	CRAB
KOW	RICE
PAD OR RAD	STIR FRY
GAENG	CURRY





## SA-WAD-DEE - GREETINGS

WELCOME TO THAI EDGE RESTAURANTS

Arguably the best Thai restaurant chain in the UK, Thai edge is offering a world class restaurant in a unique setting which complements Thai culture within modern oriental design.

Our Head chef Jeensanthai Mit (Taiman) has created the menu at Thai Edge which is a marriage of centuries old Oriental and European influences harmoniously combined with a unique taste, full of colour and vibrancy where the high of the fresh ingredients is never disguised.

At Thai Edge, we aim to provide the very best in Thai cuisine in a special contemporary Oriental setting, providing the most exciting and memorable dining experience outside of Asia

Thai cuisine is popular for its subtle blending of flavours, utilising herbs and roots such as lemon grass, basil, coriander, galangal, krachai, ginger, garlic and chillies.

### THERE ARE FOUR DIFFERENT TRADITIONAL STYLES OF THAI COOKING, EACH PREPARED, COOKED AND PRESENTED IN PERFECT HARMONY WITH THE SURROUNDINGS.

**NORTHERN CUISINE** is rich and mild, making good use of coconut milk and green curry.

**NORTH-EASTERN CUISINE** is spicy. Dried chillies feature in the red curry, an influence of both Laos and Cambodia.

**CENTRAL CUISINE** for those with a mild palate, concentrates on the use of coconut, lemon and basil leaves (influenced by the Chinese).

**SOUTHERN CUISINE** the spiciest food of all, influenced by Malaysia and India.

Thai cuisine has no strict rules about eating, and there are no set courses as in the West. All the dishes are served at the same time, allowing everyone around the table to choose from a variety of flavours and textures. Dishes are not eaten in any particular order. The dishes should be as varied as possible-mild with spicy, grilled with soupy and fish accompanying meat. The rule of thumb is the more variety the better. The absolute minimum is a soup and two main dishes – with rice of course.

Rice is the essential component of any meal, and because of the effort Thai farmers put into growing it, it is regarded with respect, not to be wasted – every last grain to be eaten.

### NOT ALL THAI FOOD IS SPICY OR HOT, HOWEVER, WE HAVE INDICATED USING A CHILL RATING, WHERE NECESSARY, HOW SPICY YOUR DISH WILL BE.

🔥🔥 = Very spicy, 🔥 = Moderately spicy, 🔥 = Mildly spicy

We can adjust the spiciness of your food to suit all palates. Please ask your waitress or waiter.

Please note that many Thai dishes are prepared with peanuts, or contain nut products.

#### VEGETARIANS

We have indicated with (V) those dishes suitable for vegetarians. Those dishes marked with (¥) can be adjusted by the omission of one ingredient.

### ALL THIS ADDS SANUK, OR FUN, TO THE MEAL.

**PLEASE NOTE : AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO ALL BILLS.**

# THAI EDGE SET MENUS

## THAI EDGE SPECIAL

£29.80 PER PERSON - MINIMUM 4 PEOPLE

### MIXED STARTERS

PRAWN ROLLS, FISH CAKES, SPRING ROLLS AND CHICKEN IN PANDANUS LEAVES

DEEP-FRIED LOBSTER WITH CELERY, GINGER AND SPRING ONION

### MAIN COURSES

GREEN CURRY CHICKEN SERVED IN A COCONUT 🌶️🌶️

SEA BASS MARINATED IN ORIENTAL HERBS AND SPICES WRAPPED AND GRILLED IN A BANANA LEAF 🌶️

KING PRAWNS WITH GARLIC AND PEPPER

ROAST DUCK IN CHOO CHEE CURRY SAUCE 🌶️

VEGETABLE PAD THAI

EGG FRIED RICE

## SEAFOOD BANQUET

£38.50 PER PERSON - MINIMUM 6 PEOPLE

### STARTERS - SEAFOOD PLATTER

SKEWERED MINCED PRAWN, SALMON SATAY, CRAB CAKES AND CHAR-GRILLED KING PRAWNS.

### SOUP

TOM YUM GOONG - SPICY PRAWN SOUP WITH LEMON GRASS, MUSHROOMS AND FRESH CHILLI 🌶️🌶️🌶️

### MAIN COURSES

DEEP-FRIED LOBSTER WITH CELERY, GINGER AND SPRING ONION

STEAMED SEA BASS TOPPED WITH SPICY FRESH CHILLI SAUCE 🌶️

HOO MOK TALAY - STEAMED FISH AND SEAFOOD WRAPPED IN BANANA LEAVES WITH COCONUT MILK, SWEET BASIL, KAFFIR LIME LEAVES AND RED CHILLI 🌶️

GOONG GAENG KEOW WAAN (PRAWN GREEN CURRY) WITH AUBERGINE, PEA AUBERGINES, RED CHILLI, SWEET BASIL AND LIME LEAVES, COOKED IN COCONUT MILK 🌶️🌶️

STIR-FRIED MIXED VEGETABLES WITH SOY SAUCE

SEAFOOD PAD THAI

STEAMED RICE



🌶️🌶️ = Very spicy 🌶️ = Moderately spicy 🌶️ = Mildly spicy


## ROYAL ORCHID MENU

£21.50 PER PERSON - MINIMUM 2 PEOPLE

### MIXED STARTERS

CHICKEN SATAY, GOLDEN BAGS, SPRING ROLLS, PRAWN ROLLS AND CHICKEN IN PANDANUS LEAVES

### MAIN COURSES

GREEN CHICKEN CURRY   
STIR-FRIED BEEF WITH CHILLI AND BASIL   
PORK WITH GARLIC AND PEPPER  
STIR-FRIED MIXED VEGETABLES  
EGG FRIED RICE

## GOLDEN SIAM MENU

£25.80 PER PERSON - MINIMUM 4 PEOPLE



### MIXED STARTERS

PRAWN ROLLS, FISH CAKES, SPRING ROLLS AND CHICKEN IN PANDANUS LEAVES

### SOUP

TOM YUM GOONG/GAI - SPICY PRAWN OR CHICKEN SOUP WITH  
LEMON GRASS, MUSHROOMS AND FRESH CHILLI 

### MAIN COURSES

BLACK TIGER PRAWNS STIR-FRIED WITH GARLIC AND PEPPER   
PANANG GAE - LAMB COOKED RELATIVELY DRY IN RED PANANG PASTE AND  
COCONUT CREAM, GARNISHED WITH LIME LEAVES AND RED CHILLI   
STIR-FRIED CHICKEN WITH GINGER AND SPRING ONION  
VEGETABLE PAD THAI  
EGG FRIED RICE



## VEGETARIAN MENU

£19.90 PER PERSON - MINIMUM 2 PEOPLE

### MIXED STARTERS

SPRING ROLLS, SWEET CORN CAKES, GOLDEN BAGS, SAMOSAS AND DEEP-FRIED VEGETABLES

### MAIN COURSES

MIXED VEGETABLES IN MUSSAMAN CURRY   
DEEP FRIED BEAN CURD TOPPED WITH CHOO CHEE CURRY SAUCE   
COURGETTES WITH CHILLI AND BASIL   
STIR-FRIED MIXED VEGETABLES  
FRIED RICE WITH SNAKE BEANS, GARLIC AND CHILLI   
or  
STEAMED RICE

 = Very spicy  = Moderately spicy  = Mildly spicy

## SOUPS

WE OFFER YOU THAILAND'S GREAT CONTRIBUTION TO THE CULINARY ART OF SOUP PREPARATION – TOM YAM! THIS IS A SOUR SOUP MADE FROM VARIOUS KINDS OF MEAT OR FISH, THE MOST FAMOUS, TOM YAM GOONG, IS MADE WITH PRAWNS. THE BASIC BROTH IS FLAVOURED WITH LEMON GRASS, CITRUS LEAVES, LIME JUICE, FISH SAUCE AND HOT CHILLIES.

1 TOM YAM GOONG 🌶️🌶️🌶️ £6.00  
Spicy prawn soup with lemon grass, mushrooms and fresh chilli

2 TOM YAM GAI 🌶️🌶️🌶️ £5.50  
Chicken soup flavoured with lemon grass, mushrooms and fresh chilli

3 TOM KAH GAI 🌶️🌶️ £5.50  
Chicken with galangal, lemon grass and lime leaves in coconut milk

4 TOM YAM POE TAEK 🌶️🌶️ £6.00  
Mixed seafood soup with lemon grass, holy basil and fresh chilli

5 TOM YAM PAK (v) 🌶️🌶️🌶️ £5.50  
Vegetable soup with lemon grass and fresh chilli

6 TOM KAH PAK (v) 🌶️🌶️ £5.50  
Vegetable soup in coconut milk with lemon grass, galangal and fresh chilli

7 KAENG JUAD TOU HOO-SA RAI TALAY (v) £5.50  
Vegetable soup with beancurd, glass noodles, seaweed, spring onion, coriander, celery and deep-fried garlic

8 KAENG JUAD TOU HOO-SA RAI TALAY MOU SAB £5.50  
Minced pork with seaweed, spring onion, coriander, celery and deep-fried garlic

9 KAENG JUAD TOU HOO-SA RAI TALAY GAI SAB £5.50  
Minced chicken with seaweed, spring onion, coriander, celery and deep-fried garlic

## SALADS

THAI SALADS ARE A SIGNIFICANT PART OF ANY MEAL, OFTEN COMBINING VEGETABLES WITH MEAT OR SEAFOOD, MIXED WITH DISTINCTIVE OR SOMETIMES SUBTLE FLAVOURS TAKEN FROM LEMON GRASS, CHILLI AND LIME – ALL TO GIVE A CHARACTERISTIC BITTERNESS. FISH SAUCE IS USED TO REPLACE SALT.

10 YAM TA-LE 🌶️🌶️ £10.80  
Mixed seafood salad with tomato, spring onions, Spanish onion and celery tossed in a spicy Thai dressing

11 GOONG PLA 🌶️🌶️ £10.80  
Prawn salad with lemon grass, shallots, spring onions, kaffir lime leaves and mint tossed in a spicy Thai dressing

12 YAM WOON SEN 🌶️🌶️ £8.00  
Glass noodles mixed with minced pork, prawns, squid, dried shrimps, spring onions and coriander tossed in a spicy Thai dressing

13 SOM TUM (v) 🌶️🌶️ £7.50  
Green papaya salad with cherry tomatoes, peanuts, garlic, fresh chillies and lime juice

14 YAM MA MOUNG (v) 🌶️🌶️ £8.00  
Green mango salad tossed in a spicy Thai dressing

15 LAAB GAI 🌶️🌶️ £8.00  
Minced chicken with spring onions, Thai parsley, shallots, dried chilli, roasted ground rice and lime juice

16 LAAB MOU 🌶️🌶️ £8.00  
Minced pork with spring onions, Thai parsley, shallots, dried chilli, roasted ground rice and lime juice

17 LAAB GAE 🌶️🌶️ £8.00  
Minced lamb with spring onions, Thai parsley, shallots, dried chilli, roasted ground rice and lime juice

**DISHES 13 AND 14 CAN HAVE DRIED SHRIMPS AND FISH SAUCE ADDED FOR NON-VEGETARIANS.**



🌶️🌶️ = Very spicy 🌶️ = Moderately spicy 🌶️ = Mildly spicy

## STARTERS

### PLATTERS

18 THAI EDGE HOT PLATTER per person, £6.99  
Prawn rolls, fish cakes, spring rolls, satay chicken and chicken wrapped in pandanus leaves. Minimum 2 people

19 SEAFOOD PLATTER per person, £8.99  
Skewered minced prawns, salmon satay, crab cakes and char grilled king prawns. Minimum 2 people

20 VEGETARIAN HOT PLATTER (v) per person, £6.49  
Spring rolls, golden bags, corn cakes, deep-fried vegetables and samosas. Minimum 2 people

### SATAY

21 SATAY GAI £7.00  
Spicy marinated chicken grilled and served with peanut sauce

22 SATAY NAUE £7.00  
Spicy marinated beef grilled and served with peanut sauce

23 SATAY GAE £7.00  
Spicy marinated lamb grilled and served with peanut sauce

### FROM THE GRILL

24 NUAE YANG £8.00  
Thai style char-grilled tenderloin of beef with a special Thai chilli dipping sauce

25 MOU YANG £8.00  
Thai style char-grilled pork steak served with a special Thai chilli dipping sauce

26 GAE YANG £8.00  
Thai style char-grilled lamb steak served with a special Thai chilli dipping sauce

27 SEE KLONG MOU YANG £7.00  
Thai style grilled spare ribs marinated in a Thai sauce

28 PLA MUEK YANG £7.50  
Thai style char-grilled squid served with a spicy dipping sauce

### CAKES

29 TORD MAN PLA £6.00  
Fish cakes served with Oriental cucumber salad sauce

30 TORD MAN GOONG £6.00  
Prawn cakes served with plum sauce

### DEEP-FRIED DISHES

31 GAI HO BAI TLOY £7.50  
Deep fried marinated chicken wrapped and baked in pandanus leaves, served with a sweet chilli sauce

32 PLA MUEK CHUP PHAENG TOD £7.95  
Deep fried seasoned battered squid served with a plum dipping sauce

33 GOONG CHUP PHAENG TOD £8.00  
Deep-fried breadcrumb prawn with a plum sauce

34 KHANOM PANG NAKOONG £6.50  
Crispy spiced minced prawn on toast served with plum sauce

35 POH PIA GAI TOD £6.00  
Crispy spring roll stuffed with minced chicken, vermicelli and white cabbage. Served with plum sauce

36 TUNG TONG – (GOLDEN BAGS) £5.50  
Minced prawn and chicken flavoured with garlic, deep-fried in rice paper parcels, served with plum sauce

### STEAMED

37 HOI SHELL NOUNG £7.95  
Steamed scallops with spring onion, soy sauce and a touch of Thai whisky. Served with spicy dipping sauce

### VEGETARIAN STARTERS

38 TUNG TONG PAK – GOLDEN BAGS (v) £5.00  
Deep fried rice paper parcels filled with potato, water chestnut and carrot. Flavoured with garlic and served with plum sauce

39 POH PIA TOD (v) £6.00  
Crispy spring roll stuffed with vermicelli and white cabbage, served with plum sauce

40 TAO HOO TORD (v) £5.50  
Deep fried bean curd served with peanut sauce

41 PAK TORD (v) £6.00  
Deep fried vegetables in batter with a plum sauce

42 TORD MUN KHAO PHOD (v) £5.00  
Deep fried sweet corn cake served with plum sauce



🔥🔥 = Very spicy   🔥 = Moderately spicy   🔥 = Mildly spicy

## CHICKEN DISHES

### CURRY DISHES

43 GAENG KEOW WAAN GAI 🌶️🌶️🌶️ £10.80

Chicken green curry with aubergines, pea aubergines, red chilli, sweet basil and lime leaves. Cooked in coconut milk

44 GAENG KA REE GAI 🌶️🌶️ £10.80

Chicken yellow curry cooked in coconut milk with potato and onion

45 MUSSAMAN GAI 🌶️🌶️ £10.80

Chicken mussaman curry cooked in coconut milk with potato, peanuts and onion

46 PANANG GAI 🌶️🌶️ £7.90

Chicken cooked relatively dry in red Panang paste and coconut cream, garnished with lime leaves and red chilli

47 GAENG PED GAI (RED CURRY) 🌶️🌶️ £10.80

Chicken breast cooked in coconut milk, bamboo shoots, aubergines, lime, basil and red curry paste. Garnished with shredded red chilli

48 GAENG PA GAI (JUNGLE CURRY) 🌶️🌶️🌶️ £10.80

Chicken cooked in chilli paste with fresh young green peppercorns, aubergines, bamboo shoots, snake beans and holy basil

### GRILLED DISHES

49 GAI YANG £7.90

Charcoal grilled chicken thigh topped with a sweet chilli sauce

### STIR-FRIED DISHES

50 GAI MA MAUNG HIMMAPAN 🌶️ £7.90

Wok fried chicken with cashew nuts, mushrooms, spring onions and red and green chillies. Garnished with roasted chilli

51 GAI PAD KHING £7.90

Wok fried chicken with ginger and spring onions, red and green peppers and red chilli

52 GAI PREW WAAN £7.90

Thai style sweet and sour chicken with tomato, cucumber, onion, red and green peppers and pineapple

53 PAD PED GAI 🌶️🌶️ £7.90

Stir-fried chicken in red chilli paste with bamboo shoots, krachai and sweet basil

54 GAI TAKRAI £7.90

Stir-fried chicken sautéed with lemon grass, red and green peppers, fresh chilli, spring onion and garlic

55 GAI NONG KHAI SPECIAL 🌶️🌶️ £10.80

Stir-fried chicken with fresh chilli, lemon grass, pineapple, red and green peppers and sweet basil

56 GAI KRA TIEM £7.90

Stir-fried chicken with garlic and pepper.

57 GAI PAD KRA PROW 🌶️🌶️ £7.90

Stir-fried minced chicken with holly basil and chilli



🌶️🌶️🌶️ = Very spicy 🌶️🌶️ = Moderately spicy 🌶️ = Mildly spicy

## BEEF DISHES

### CURRY DISHES

- 58 GAENG KEOW WAAN NUAЕ 🌶️🌶️🌶️ £10.80  
Beef green curry with aubergines, pea aubergines, red chilli, sweet basil and lime leaves. Cooked in coconut milk
- 59 GAENG KA REE NUAЕ 🌶️🌶️ £10.80  
Beef in yellow curry cooked in coconut milk with potato and onion
- 60 MUSSAMAN NUAЕ 🌶️🌶️ £10.80  
Beef in mussaman curry cooked in coconut milk with potato, peanuts and onion
- 61 PANANG NUAЕ 🌶️🌶️ £7.90  
Beef cooked relatively dry in red Panang paste and coconut cream. Garnished with lime leaves and red chilli
- 62 GAENG PED NUAЕ (RED CURRY) 🌶️🌶️ £10.80  
Beef cooked in coconut milk, bamboo shoots, aubergines, lime, basil, and red curry paste. Garnished with shredded red chilli
- 63 GAENG PA NUAЕ (JUNGLE CURRY) 🌶️🌶️🌶️ £10.80  
Beef cooked in chilli paste with fresh young green peppercorns, aubergines, bamboo shoots, snake beans and holy basil

### STIR FRIED DISHES

- 64 NUAЕ NAM MAN HOI £7.90  
Stir-fried beef in oyster sauce with mushrooms, red and green peppers, ginger and spring onions
- 65 NUAЕ NONG KHAI SPECIAL 🌶️🌶️ £10.80  
Stir-fried beef with fresh chilli, lemon grass, pineapple, red and green peppers and sweet basil
- 66 NUAЕ KA-PROW 🌶️🌶️ £10.80  
Stir-fried beef with garlic, snake beans, holy basil and fresh chilli
- 67 NUAЕ PAD PED 🌶️🌶️ £10.80  
Stir-fried beef with red chilli paste, bamboo shoots, krachai and sweet basil

## LAMB DISHES

### STIR-FRIED DISHES

- 68 GAENG PED GAE 🌶️🌶️ £10.80  
Lamb cooked in coconut milk with bamboo shoots, aubergines, lime and basil. Garnished with shredded red chilli
- 69 GAE PAD PED 🌶️🌶️ £9.50  
Stir-fried lamb with red chilli paste, red and green peppers and sweet basil
- 70 GAE NONG KHAI SPECIAL 🌶️🌶️ £12.00  
Stir-fried lamb with red chilli paste, lemon grass, pineapple, red and green peppers and sweet basil

### CURRY DISHES

- 71 PANANG GAE 🌶️🌶️ £7.90  
Lamb cooked relatively dry in red Panang paste and coconut cream, garnished with lime leaves and red chilli
- 72 MUSSAMAN GAE 🌶️🌶️ £10.80  
Lamb in mussaman curry cooked in coconut milk with potato, peanuts and onion

### GRILLED DISH

- 73 GAE YANG 🌶️🌶️ £10.50  
Thai style char-grilled lamb steak with a special Thai chilli dipping sauce. Served with Thai salad



🌶️🌶️🌶️ = Very spicy   🌶️🌶️ = Moderately spicy   🌶️ = Mildly spicy

## PORK DISHES

### CURRY DISHES

74 GAENG PA MOU (JUNGLE CURRY) 🌶️🌶️🌶️ £10.80

Pork jungle curry cooked with chilli paste, fresh young green peppercorns, aubergines, bamboo shoots, snake beans and holy basil

75 GAENG KA REE MOU 🌶️🌶️ £10.80

Pork in yellow curry cooked in coconut milk with potato and onion

76 MUSAMAN MOU 🌶️🌶️ £10.80

Pork mussaman curry cooked in coconut milk with potato, peanuts, and onion

77 PANANG MOU 🌶️🌶️ £7.90

Pork cooked relatively dry in red Panang paste and coconut cream. Garnished with lime leaves and red chilli

78 GAENG PED MOU (RED CURRY) 🌶️🌶️ £10.80

Pork cooked in coconut milk with bamboo shoots, aubergines, lime and basil. Garnished with shredded red chilli

### GRILLED DISH

79 MOU YANG 🌶️🌶️ £10.50

Thai style char-grilled pork steak with a special Thai chilli dipping sauce. Served with Thai salad

### STIR FRIED DISHES

80 MOU PAD KHING £7.90

Wok fried pork with ginger and spring onions, red and green peppers and red chilli

81 MOU PREW WAAN £7.90

Thai style sweet and sour pork with tomato, cucumber, onion, red and green peppers and pineapple

82 MOU PAD BAI KRA PRAW 🌶️🌶️ £7.00

Stir-fried minced pork with snake beans, holy basil, garlic and fresh chilli

83 MOU NONG KHAI SPECIAL 🌶️🌶️ £10.80

Stir-fried pork with fresh chilli, lemon grass, pineapple, red and green peppers and sweet basil

84 MOU KRA TIEM £7.90

Stir-fried pork sautéed with garlic, pepper and coriander

## DUCK DISHES

### STIR FRIED DISHES

85 CHOO CHEE PHED 🌶️ £10.80

Stir-fried duck with "choo chee" paste and coconut milk, garnished with shredded kaffir lime leaves, red chilli, and egg

86 PHED NAM MAKAM £10.80

Roasted duck topped with shredded cucumber and tamarind sauce

### CURRY DISH

87 GAENG PHED PEDYANG 🌶️🌶️ £10.80

Roasted duck in a red curry with cherry tomatoes, pineapple, red chilli, kaffir lime leaves and sweet basil in coconut milk

🌶️🌶️🌶️ = Very spicy 🌶️🌶️ = Moderately spicy 🌶️ = Mildly spicy



## SEAFOOD DISHES

### FISH

88 PLA PAE SA (SEA BASS) £15.80  
Steamed sea bass fillets with spicy and sour sauce, tamarind sauce, lime juice, lemon grass, spring onion and sour plum sauce.  
Garnished with crushed chillies

89 PLA NOUNG MA NOA (SEA BASS) 🌶️🌶️ £15.80  
Steamed sea bass fillets topped with spicy chilli sauce and lime

90 PLA PAO (SEA BASS) £13.80  
Char-grilled sea bass fillet wrapped in banana leaves, served with our special Thai dipping sauce

91 PLA RAD PRIK 🌶️ £13.80  
Deep-fried fish fillet topped with sweet and sour chilli sauce and Thai herbs

92 PLA GA POUNG SAM ROD 🌶️ £13.80  
Deep-fried red snapper topped with sweet chilli sauce

93 CHOO CHEE PLA SALMON 🌶️ £15.50  
Two slices of fillet salmon in choo chee curry paste, coconut milk, fish sauce, egg yolk and palm sugar, garnished with red chilli and kaffir lime leaf

94 CHOO CHEE PLA (COLEY) 🌶️ £10.80  
Stir-fried coley with "choo chee" paste and coconut milk, garnished with shredded kaffir lime leaves, red chilli and egg

95 HOO MOK TALAY 🌶️ £10.80  
Steamed fish and seafood, wrapped in banana leaves in coconut milk with sweet basil, kaffir lime leaves and red chilli

### SQUID

96 PLA MUEK PAD KRAPROW 🌶️🌶️ £10.80  
Stir-fried squid with chilli and fresh holy basil

97 PLA MUEK PAD PED 🌶️🌶️ £10.80  
Stir-fried squid with chilli paste, sweet basil and bamboo shoots

### SCALLOPS

98 HOI SHELL PAD CELERY £10.80  
Stir-fried scallops with celery, ginger and spring onion.  
Seasoned with garlic and chilli

### MUSSELS

99 HOI PAD PRIK PAO 🌶️ £8.50  
Mussels sautéed in chilli paste with spring onions, red and green peppers, chilli and sweet basil

### MIXED SEAFOOD

100 PAD PRIK PAO TALAY 🌶️ £10.80  
Seafood sautéed in chilli paste with spring onion, red and green peppers, chilli and sweet basil



🌶️🌶️ = Very spicy 🌶️ = Moderately spicy 🌶️ = Mildly spicy

## PRAWNS

### STIR-FRIED DISHES

- 101 GOONG PREW WAAN £10.80  
Thai style sweet and sour black tiger prawns with tomato, cucumber, onions, red and green peppers and pineapple
- 102 CHOO CHEE GOONG 🌶️ £10.80  
Stir-fried black tiger prawns with “choo chee” paste and coconut milk, garnished with shredded kaffir lime leaves, red chilli and egg
- 103 GOONG KRA TIEM £10.80  
Stir-fried black tiger prawns sautéed in garlic and pepper
- 104 GOONG PAD PED 🌶️🌶️ £10.80  
Stir-fried black tiger prawns in chilli paste, red chilli, onion, red and green peppers and sweet basil
- 105 GOONG YAI PAD PONG KA REE £10.80  
Stir-fried king tiger prawns with onion, ginger, celery, fresh chilli and spring onions in yellow karee sauce
- 106 GOONG PAD ASPARAGUS £13.80  
Stir-fried black tiger prawns with asparagus and garlic
- 107 GOONG YAI PAD KRA THIEM £12.00  
Fried king prawns sautéed with celery, ginger and spring onion. Seasoned with garlic and chilli

## CURRY DISHES

- 108 GOONG GAENG KEOW WAAN 🌶️🌶️🌶️ £12.80  
Black tiger prawns in green curry with aubergine, pea aubergines, red chilli, sweet basil and lime leaves cooked in coconut milk
- 109 GOONG GAENG PED (RED CURRY) 🌶️🌶️ £12.80  
Black tiger prawns cooked in coconut milk with bamboo shoots, aubergines, lime and basil, garnished with shredded red chilli
- 110 PANANG GOONG 🌶️🌶️ £12.80  
Black tiger prawns cooked relatively dry in red panang paste with coconut cream, garnished with red chilli and lime leaves

## GRILLED DISH

- 111 GOONG PAO £12.00  
Char-grilled king tiger prawns served with our own special Thai chilli sauce

## LOBSTER

- 112 GOONG MUNG KHON PAD KRA THIEM £28.00  
Deep-fried lobster with celery, ginger and spring onion. Seasoned with garlic and chilli

## CRAB

- 113 POU PAD PONG KA REE 🌶️ £13.80  
Stir-fried shell on whole crab, served in its shell with onion, ginger, celery, fresh chilli and spring onions in yellow karee sauce
- 114 POU PAD KRA THIEM 🌶️ £13.80  
Stir-fried shell on whole crab, with garlic, ginger, spring onions, celery and red chilli



🌶️🌶️🌶️ = Very spicy 🌶️🌶️ = Moderately spicy 🌶️ = Mildly spicy

## VEGETABLE DISHES

### STIR-FRIED DISHES

115 MAKUA KEAL PAD PRIK KRAPLAW (v) 🌶️ £6.00  
Courgettes with basil and chilli

116 CHOO CHEE TOFU (v) 🌶️🌶️ £6.00  
Bean curd in choo chee curry paste with coconut milk, red chilli and kaffir lime leaves

117 CHOO CHEE PAK (v) 🌶️ £6.00  
Potatoes and mixed vegetables in choo chee curry paste with coconut milk, mushrooms, onions, red chilli and kaffir lime leaves

118 PAD PAK RUAM (v) £6.00  
Stir-fried mixed vegetables in garlic and soy sauce

119 PAD PAK NAMJIM SATAY (v) £6.00  
Stir-fried mixed vegetables with satay sauce

120 PAD PHED PAK (v) 🌶️🌶️ £6.00  
Stir-fried bamboo shoots, mixed vegetables and sweet basil in a red chilli paste

121 PAD PAK PONG KA REE (v) 🌶️ £6.00  
Stir-fried mixed vegetables with onion, ginger, celery, fresh chilli and spring onions in yellow karee sauce

### CURRIED DISHES

122 GAENG KEAW WAAN PAK (v) 🌶️🌶️🌶️ £7.80  
Mixed vegetables in green curry and coconut milk with sweet basil

123 GAENG MUSSAMAN PAK (v) 🌶️🌶️ £7.80  
Mussaman curry with mixed vegetables and peanuts in coconut milk

124 GAENG KA REE PAK (v) 🌶️🌶️ £7.80  
Mixed vegetables in yellow curry cooked in coconut milk

125 GAENG PED PAK (v) 🌶️🌶️ £7.80  
Mixed vegetables cooked in coconut milk, with bamboo shoots, aubergines, lime, basil and red curry paste. Garnished with fresh chilli.

126 GAENG PA PAK (JUNGLE CURRY) (v) 🌶️🌶️🌶️ £7.80  
Mixed vegetables cooked in chilli paste with fresh young green peppercorns, aubergines, bamboo shoots, snake beans and holy basil.



🌶️🌶️🌶️ = Very spicy 🌶️🌶️ = Moderately spicy 🌶️ = Mildly spicy

## NOODLES

127 PAD THAI GOONG	£8.50	132 RAD NAR TALAY	£9.00
Stir-fried noodles Thai style with prawns, bean sprouts, dried shrimp, bean curd and chives		Stir-fried noodles with seafood and mixed vegetables in rad nar sauce	
128 PAD SI-EUY MOU	£8.50	133 RAD NAR GAI/MOU/NUAE	£8.50
Stir-fried noodles with pork, mixed vegetables, egg and thick soy sauce		Stir-fried noodles with chicken, pork or beef and mixed vegetables in rad nar sauce	
129 PAD SI-EUY NUAE	£8.50	134 PAD KEY MOA GAI/MOU/NUAE 🌶️	£8.50
Stir-fried noodles with beef, mixed vegetables, egg and thick soy sauce		Thick noodles (ho-fan) with chicken, pork or beef, holy basil, snake beans, red and green peppers, garlic and chopped chillies	
130 PAD SI-EUY GAI	£8.50	135 PAD MEEH LUENG (v)	£5.50
Stir-fried noodles with chicken, mixed vegetables, egg and thick soy sauce		Stir-fried egg noodles with beansprouts, spring onions and soya sauce	
131 PAD SEN YAI (v)	£3.50	136 SINGAPORE NOODLE	£8.50
Stir-fried plain noodles in light soy sauce		Stir-fried egg noodles with peppers, spring onions, chicken and prawns	

## RICE

137 KOW PLAO	£2.20	144 KOW PAD POU (TWO PEOPLE)	£7.50
Steamed Thai jasmine rice		Egg fried rice with crab meat and spring onions	
138 KOW NEAOW (v)	£2.80	145 KOW KRA PROW GAI (TWO PEOPLE) 🌶️	£6.50
Sticky Thai glutinous rice		Egg fried rice with minced chicken, snake beans, holy basil, garlic and chilli	
139 KOW PAD KAI (v)	£3.00	146 KOW KRA PROW NUAE (TWO PEOPLE) 🌶️	£6.50
Egg fried rice		Egg fried rice with minced beef, snake beans, holy basil, garlic and chilli	
140 KOW PAD GOONG (TWO PEOPLE)	£6.50	147 KOW KRA PROW MOU (TWO PEOPLE) 🌶️	£6.50
Egg fried rice with prawns		Egg fried rice with minced pork, snake beans, holy basil, garlic and chilli	
141 KOW PAD GAI (TWO PEOPLE)	£6.50	148 KOW PAD KRA PROW PAK(V) (TWO PEOPLE) 🌶️	£6.00
Egg fried rice with chicken		Egg fried vegetable rice with snake beans, holy basil, garlic and chilli	
142 KOW OB KATI (V) (TWO PEOPLE)	£5.50		
Steamed coconut rice			
143 KOW PAD SUB PA ROD (V) (TWO PEOPLE)	£6.50		
Egg fried rice with pineapple			



🌶️🌶️ = Very spicy   🌶️ = Moderately spicy   🌶️ = Mildly spicy