

PREMIUM BUSINESS LUNCH

L1. CRISPY AROMATIC DUCK เป็ดย่าง 1/4 £7.50 1/2 £12.50 Whole £24.00
A typical oriental appetiser, shredded crispy duck accompanied with steamed pancakes, sliced leek, cucumber and Hoi-sin sauce.

SALADS

L2. BEEF SALAD สลัดเนื้อย่าง£8.50
Grilled sirloin beef fillet sliced then mixed with onion, celery, spring onion, and tomato tossed in our special made spicy and sour dressing sauce.

L3. SOM TUM GAI YANG ส้มตำไก่ย่าง (PAPAYA SALAD WITH GRILLED CHICKEN)£7.50
Shredded young papaya, cherry tomato, peanuts, fine beans, carrots tossed in our special made papaya salad spicy sauce.

GRILLED ON SIZZLER

L4-L9 SERVED WITH A COMPLEMENTARY STEAMED THAI JASMINE RICE

L4. WEEPING TIGER เสือร้องไห้ (LAMB OR BEEF).....£12.50
Char-grilled beef or lamb sirloin steak marinated in ground pepper and herbs, served with special spicy dried chilli sauce.

L5. DUCK OR KING PRAWN TAMARIND SAUCE เป็ดหรือกุ้งนํ้ามะขาม £10.50
Roasted duck or Grilled king prawn topped with shredded cucumber, roasted chilli, cashew nuts, dried shallots and our special made tamarind sweet and sour sauce.

L6. BLACK PEPPER AND GARLIC SAUCE ผัดกระเทียมพริกไทยดำ.....£8.95
Your choice of Chicken, Beef, Pork or Lamb sautéed with red & green peppers, Spanish onion and black pepper sauce, served on a sizzler.

CURRY

L7. PANANG GRILLED BEEF พะเนงเนื้อย่าง£12.50
Grilled sirloin beef or lamb fillet, sliced then topped with Red Panang curry and coconut cream.

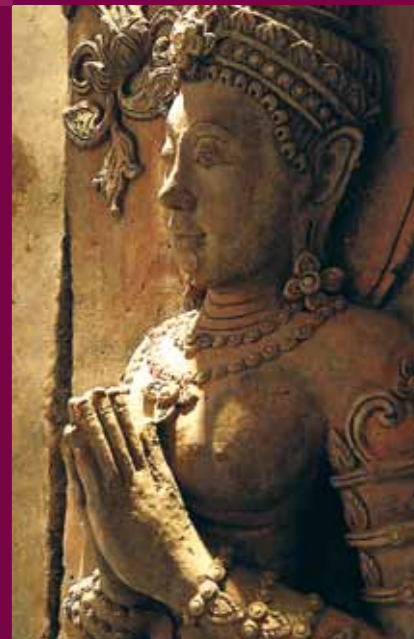
L8. CHOO CHEE SEA BASS OR TIGER PRAWN ชูฉี่£10.50
Sea bass fillet or Tiger prawn cooked with Choo Chee curry sauce, egg yolk and coconut cream.

L9. MIXED SEAFOOD WITH KAREE SAUCE ทะเลผัดผงกะหรี่£12.95
Stir-fried mixed seafood with ginger, celery, fresh chilli and spring onion in yellow turmeric karee sauce.



THAIEDGE
CONTEMPORARY THAI CUISINE

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STARTERS

SOUPS

Choose from Chicken, Prawn, Mixed Vegetable or Mixed Seafood

S1. TOM YUM

The most famous, sour and spicy soup with lemon grass, galangal, chilli, mushroom, lime leaves, tomato and dash of evaporated milk.

S2. TOM KHA

Our favourite medium spicy and sour galangal soup, with light coconut milk, tomato, mushroom, lemon grass and fresh chilli.

S3. KAENG JUAD

Clear and none spicy soup with glass noodle, seaweed, mushroom, spring onion and dried garlic.

GRILLED/DEEP FRIED

S4. SPARE RIBS

Pork spare ribs marinated in herbs and spices, baked then char-grilled and topped with BBQ sauce.

S5. SATAY (BEEF, LAMB OR CHICKEN)

Marinated in herbs and spiced on bamboo skewers, grilled over charcoal served with peanut sauce.

S6. VEGETABLE SAMOSA

Our freshly made samosa with carrot, sweetcorn, potato and green peas. Flavoured with herbs wrapped with samosa leaves.

S7. SPRING ROLL (ROAST DUCK, CHICKEN OR VEGETABLE)

Crispy spring roll stuffed with vermicelli, white cabbage, Chinese mushroom sautéed with herbs.

S8. TORD MAN (SWEET CORN OR FISH CAKE)

Deep-fried and served with sweet plum and chilli sauce.

S9. GOLDEN BAG

Golden deep fried minced prawn and chicken, flavoured with garlic and herbs in rice paper parcels served with sweet plum sauce.

S10. CHICKEN WINGS

Deep fried chicken wings sautéed with sweet chilli sauce.



STEAMED

S11. DUMPLING

Steamed pork and prawn dumpling, flavoured with garlic and herbs, then wrapped with wonton paper parcels, served with sweet soy sauce.

SALADS

S12. LAAB (CHICKEN, PORK OR ROAST DUCK)

£1.50 extra charge for roast duck.

Cooked minced Chicken, minced Pork or Roast duck, spring onions, Thai parsley, shallots, dried chilli, ground rice, lemon grass and mint leaves tossed in our special made spicy and sour dressing sauce.

MAINS

Choose from Chicken, Beef, Pork, Lamb or Mixed Vegetable
(Roast Duck, Prawn and Mixed seafood add £1.50 extra)
M1-M9 Served with a complementary steamed Thai jasmine rice

CURRY DISHES

M1. GREEN CURRY

Thai Green curry, with aubergine, green peas, fine beans, courgettes, lime leaves and basil cooked in coconut milk.

M2. RED CURRY

Thai Red curry, with pineapple, cherry tomato, lime leaves and basil cooked with coconut milk.

M3. PANANG CURRY

Red Panang curry, cooked relatively dry with coconut milk, lime leaves and basil.

M4. JUNGLE CURRY

The ultimate Thai jungle curry with bamboo shoots, fine beans, basil, baby corn, krachai, cooked with jungle herbal curry paste. This curry would help burning extra calories as its hot and spicy and made without coconut milk.

EXPRESS LUNCH MENU

Starter – £3.50

Main Course – £6.50

2 Course Meals £8.50

Choose from Chicken, Beef, Pork,
Lamb or Mixed Vegetable

(Roast Duck, Prawn and Mixed seafood add £1.50 extra)

STIR FRIED DISHES

M5. SWEET AND SOUR

Sweet pineapple, cucumber, tomato, onion, peppers and spring onion stir-fried with our special made sweet and sour sauce.

M6. PAD KHING (GINGER AND SPRING ONION)

Fresh ginger, spring onion, peppers, onion, and Chinese mushrooms stir-fried with soy and oyster sauce.

M7. PAD PHED (RED CHILLI PASTE)

Bamboo shoots, krachai, peppers, lime leaves and basil stir-fried with red chilli paste and coconut cream.

M8. PAD TAKRAI (LEMON GRASS SAUCE)

Sautéed with fresh lemon grass, peppers, red chilli, spring onion, soy and garlic sauce.

M9. PAD BLACK BEAN SAUCE

Stir-fried with red & green peppers, Spanish onion and black bean sauce.

M10. THAI OMELETTE (CHICKEN, PORK OR MUSHROOM)

A Typical Thai omelette, fried egg with spring onion, tomato and onion, with hot chilli sauce.

M11. CHICKEN WITH CASHEW NUTS

Stir-fried chicken with roasted cashew nuts, mushroom, spring onion, peppers, onion and flavoured with roasted chilli.

M12. BLACK PEPPER AND GARLIC SAUCE

Your choice of Chicken, Beef, Pork, Lamb, Prawn or Mixed seafood sautéed with red & green peppers, Spanish onion and black pepper sauce, served on a sizzler.

NOODLES

M13. PAD THAI

Stir-fried rice noodle with bean curd, egg, bean sprouts, spring onion, with our special made Pad Thai sauce.

M14. SINGAPORE NOODLE

Stir-fried egg noodle with spring onion, egg, onion, red chilli, bean sprouts, with our special made Singapore noodle sauce.

M15. UDON NOODLE

Stir-fried Japanese Udon noodle, spring onion, served in our special made chilli and basil sauce.

M16. PINEAPPLE FRIED RICE

Stir-fried rice with fresh pineapple, egg, raisins and spring onion.

M17. FRIED RICE WITH CHILLI AND HOLY BASIL

Stir-fried with rice, fresh chilli, holy basil, accompanied with a deep-fried egg.



 Moderately Spicy

 Spicy

We can adjust the spiciness of your food to suit all palates, please ask your waiter or waitress. Please note that many dishes are prepared with or contain nuts products