

VEGETABLE SIDE DISHES

- V1. PUD THAU NGOK FAI DANG** V £5.00
Sauteéd bean sprouts and seasonal green vegetables with preserved soya beans and soya sauce
- V2. PUD PHAK RUAM** V £5.50
Stir-fried mixed vegetables in garlic and soya sauce
- V3. PUD PHAK SEE KIEW** V £5.50
Stir-fried seasonal green vegetables with preserved soya beans

VEGETARIAN DISHES

- V4. MA KEAU TORD GROB SAM ROD** /V £7.95
Crispy aubergines in sweet chilli and garlic sauce, topped with sweet basil
- V5. HED PUD MED MA MAUNG** /VN £7.95
Stir-fried Straw mushrooms, Button mushrooms and black fungus with cashew nuts, onion, green and red capsicums in sweet chilli sauce
- V6. TOFU PUD PRIEW WAN** V £7.95
Bean curd in sweet 'n' sour sauce with pineapple pieces, tomatoes, lychees, green and red capsicums
- V7. TOFU PUD BAI HO RA PAR GRA TA RON** //V £7.95
Sizzling bean curd with Thai sweet basil, green beans, green and red capsicums and onion in oyster sauce
- V8. GAENG MASSAMAN TOFU** VN £8.50
An authentic coconut curry with bean curd, mixed vegetables, roasted peanut, diced potatoes and onion in a variety of Thai spices
- V9. GAENG GA-REE PHAK** /V £8.25
A delicate flavour of yellow curry paste cooked in coconut milk with vegetables and diced potatoes, topped with fried onion
- V10. PUD THAI JAE** VN £7.50
A traditional recipe of stir-fried rice noodles with bean sprouts and egg in tamarind sauce, topped with crushed peanuts
- V11. PUD SEE EEW JAE** V £7.50
Stir-fried large rice noodles with vegetables and egg in soya sauce and topped with ground white pepper