



Lunch Menu

2 Course Meal £9.95




1 Course Meal £6.95

Starter

- GAI SATAY** [Chicken Satay] EGMN
Charcoal grilled marinated chicken breast in Thai Spices accompanied with peanut sauce, carrot and Cucumber pickle
- PO PIA TORD** [Spring Roll] EGSMS^eV
Delicious vegetables wrapped in filo pastry companied with sweet chilli sauce
- GAI GAEW** [Chicken Goujons] EGMSeS
Crispy goujons of marinated chicken, coated with bread crumbs and roasted sesame seed accompanied with sweet chilli sauce
- KHA NOM PANG NA MOO** [Pork & Prawn on Toast] EFGMS^eS
Minced pork and prawns on toast, topped with roasted sesame seeds served with sweet chilli sauce
- KHAOW PHOD TORD** [Sweet corn Cake] EGV
Spicy sweet corn cake accompanied with sweet chilli sauce
- THUNG THONG PHAK** [Golden Parcels] EGMV
Thai golden parcels stuffed with minced potato, peas and carrot accompanied with sweet chilli sauce
- TOM YUM GAI** [Chicken Soup] FM 
Spicy & sour chicken soup
- TOM KHA GAI** 
Spicy& sour chicken soup with coconut milk



Customer notice

C = celery E = egg F = shell fish G = gluten M = milk N = nuts S = soybeans
Se = sesame V = vegetarian  = mild spicy  = medium spicy  = spicy

Main Dish

11. **GAENG KIEW WAN NUA** [Beef Green Curry]  **FGS**
Beef curry in an aromatic flavour of green chilli paste, coconut milk, aubergines, bamboo shoots and carrot enhanced with the flavour of kaffir lime leaves and sweet basil served with steamed rice
12. **GAENG MASSAMAN NUA** [Beef Massaman]  **FNGS**
An authentic coconut curry with beef chunk, roasted peanut, diced potatoes and onion in a variety of Thai spices served with steamed rice
13. **GAENG KARI GAI** [Yellow Curry Chicken]  **GS**
A delicate flavour of yellow curry paste cooked in coconut milk with chicken and diced potatoes, topped with fried onion served with steamed rice
14. **PUD KHING MOO** [Pork Ginger] **GS**
Stir-fried pork with julienne ginger, capsicums, black fungus, mushrooms, Button mushrooms, vegetables, onion and spring onion served with steam rice
15. **GAI PHAD MED MAMUANG** [Chicken Cashew nut] **GSFN**
Stir-fried crispy chicken with cashew nuts, onion, mushrooms, green and red capsicums in tangy sweet chilli sauce served with steamed rice
16. **PUD PRIEW WARN TAO HOU** [Sweet & Sour Bean curd] **SV**
Stir-fried bean curd in sweet & sour sauce with pineapple pieces, Tomatoes, lychees, green and red capsicums and onion served with steamed rice
17. **NUA PUD NAM MAN HOY** [Beef Oyster Sauce] **FGS**
Stir-fried beef in oyster and soya sauce with broccoli, Button mushroom, spring green and sliced carrot served with steamed rice
18. **GAENG MASSAMAN TAO HOU** [Massaman Bean curd]  **VSN**
An authentic coconut curry with bean curd, mixed vegetables, roasted peanut, diced potatoes and onion in a variety of Thai spices served with steamed rice
19. **GAENG KARI PAK** [Vegetable Yellow Curry]  **V**
Yellow curry in coconut cream with vegetables, diced potatoes topped with crispy red onion served with steamed rice
20. **PHAD THAI JAE** **EGSVN**
A traditional recipe of stir-fried rice noodles with bean sprouts and egg in tamarind sauce and crushed peanuts
21. **PHAD SEE EEW JAE** **EGSV**
Stir-fried large rice noodles with vegetables and egg in soya sauce and ground white pepper
22. **PHAD THAI MOO** **EGSN**
A traditional recipe of stir-fried rice noodles with pork, bean sprouts and egg in tamarind sauce, crushed peanuts
23. **PHAD SEE EEW GAI** **EGS**
Stir-fried large rice noodles with chicken, egg and vegetables in soya sauce and ground white pepper
24. **PHAD KEE MAO GAI**  **EGS**
Stir-fried egg noodles with chicken, green beans, bamboo shoots, holy basil and

Drink List

Cocktail

Green Lagoon Vodka, Malibu, blue curacao, pineapple & orange juice	7.50
Singapore Sling Gin, cherry brandy, grenadine, lime juice, soda on top	7.50
Sexy Red Rum, vodka, tequila, chilli, grenadine and orange & pineapple juice	7.50
Mai tai Rum, dark rum, orange curacao, orange & pineapple juice, lime juice, grenadine	7.50
Mojito Rum, lime juice and mint	7.50
Cosmopolitan Vodka, triple sec, lime & cranberry juice	7.50
Margherita Tequila, triple sec, lime juice and syrup	7.50
Dry martini Gin and Dry Martini	7.50

Mock tails

Lychee breeze Lychee fruit, lychee juice and grenadine	3.75
Sunshine breeze Orange & pineapple juice grenadine on top	3.75

Aperitifs

Campari	50ml	3.00
Martini Bianco		3.00
Martini Extra Dry		3.00
Martini Rosso		3.00
Pimm's no.1		3.00
Cinzano Bianco		3.00

Cognac

	25ml	
Martell VO		4.00
Remy Martin VSOP		5.25

Soft drinks

	Small(275ml)	Large(330ml)
Orange juice	2.45	3.00
Cranberry juice	2.45	3.00
Mango juice	2.45	3.00
Pineapple juice	2.45	3.00
Lychee juice	2.45	3.00
Tonic	2.45	3.00
Slimline tonic	2.45	3.00
	Small(330ml)	Large(500ml)
Coke	2.45	3.00
Diet coke	2.45	3.00
Lemonade	2.45	3.00
Soda	2.45	3.00
Mixers of the above		1.50
J2O (275ml)		3.00
(orange & passion fruit / apple & mango)		
Bottled water		
(still or sparking) Large		3.00

Beer & Cider

Chang Beer(330ml)	3.50
Singha Beer (330ml)	3.50
Peroni Beer (330ml)	3.50
Budweiser (330ml)	3.50
Marston's pedigree (500ml)	3.80
Strongbow (330ml)	3.50

Spirits

	25ml	50ml
Smirnoff Vodka	3.10	5.00
Gordon's Gin	3.10	5.00
Bombay Gin	3.30	5.50
Bacardi Rum	3.10	5.00
Captain Morgan	3.25	5.00
Bell whisky	3.10	5.00
Jack Daniel	3.30	5.50
Jameson	3.30	5.50
Tequila	3.10	5.00

Liqueurs

	25ml
Archers peach	3.10
Baileys Irish cream	3.10
Malibu	3.10
Sambuca	3.25
Southern comfort	3.25
Tia Maria	3.40
Amaretto Disaronno	3.40
Cointreau	3.40
Drambuie	3.40
Grand Marnier	3.40