

Starter



- 1. VEGETABLE SPRING ROLL (PO PIA TORD)** EGMSSeV **£4.95**
Julienne cabbages, carrots, onions, black fungus and glass noodle flavour with soya sauce, ground pepper and wrapped in filo pastry accompanied with sweet chilli sauce
- 2. PRAWN SPRING ROLL (GUNG HOM PHA)** EFGMSSe **£5.95**
Marinated prawns wrapped in filo pastry accompanied with sweet chilli sauce
- 3. THAI FISH CAKE (THORD MUN PLA)** EFGSN **£5.95**
Traditional flavour and texture of Thai fish cake, a combination of white fish and red chilli, garlic, lemongrass, galangal, julienne kaffir lime leaves and fine beans accompanied with tangy peanut sauce, Ajard
- 4. PORK'N PRAWN ON TOAST (KHA NOM PANG NHA MOO)** EFGMSSe **£4.95**
Deep fried mixture of mince pork and prawns with garlic, coriander roots, ground white pepper, egg and soya sauce spread on bread and coated with sesame seeds accompanied with sweet chilli sauce
- 5. CHICKEN SATAY (GAI SATAY)** EMGN **£5.25**
Charcoal grilled marinated chicken breast with ground coriander seeds, cumin, turmeric, lemongrass, galangal, coconut milk accompanied with peanut sauce and Ajard***
- 6. THAI GOLDEN PARCELS (THUNG THONG PHAK)** EGMSV **£4.95**
Deep fried Thai golden parcels stuff with mince potatoes, peas, carrots, sweet corns, onions, turmeric and soya sauce accompanied with sweet chilli sauce
- 7. ROASTED PORK SPARE RIB (SEE KRONG MOO OB)** GS **£5.50**
Roasted pork spare rib marinate with honey, brandy, garlic, coriander roots, ground white pepper and soya sauce
- 8. SEAFOOD TEMPURA (TALAY THORD)** FGS **£6.95**
Crispy battered mixed seafood accompanied with sweet chilli sauce
- 9. CRISPY BEANCURD (TOFU THORD)** GSVN **£4.95**
Deep fried chunk of bean curd accompanied with sweet chilli sauce and peanut

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- 10. STEAMED MUSSELS (HOI OB)** 🍴 FGS **£6.95**
 Steamed New Zealand mussels with slice lemongrass, galangal, garlic, chilli, kaffir lime leaves and basils accompanied with Nam Yam*
- 11. SWEET CORN CAKE (KHAO PHOD THORD)** EGV **£4.95**
 Deep fried mixture sweet corn, peas, julienne potatoes, red chilli paste, egg and wheat flour accompanied with sweet chilli sauce
- 12. VEGETABLE TEMPURA (PHAK THORD)** GV **£4.95**
 Crispy battered vegetables accompanied with plum sauce
- 13. BATTERED FRIED PRAWNS (GUNG CHOUP PEANG TORD)** EFGMS **£5.95**
 Tiger prawns marinated with Thai spices, coated with bread crumbs accompanied with sweet chilli sauce
- 14. CHICKEN GOUJONS (GAI KEAW)** EGMSSe **£4.95**
 Crispy marinated chicken goujons, coated with bread crumbs and sesame seeds accompanied with sweet chilli sauce
- 15. SPICY SALAD (SOM TAM)** N 🍴 **£4.95**
 Thai famous spicy salad with fresh julienne carrots and cucumber blended perfectly with Thai chilli dressing and crushed peanut
- 16. SPICY BEEF SALAD (YAM NUA YANG)** 🍴 C **£6.95**
 Spicy beef salad perfectly flavour with a touch of lime juice, fish sauce, fresh onion, slice tomatoes, cucumber, celery and coriander
- 17. THAI FAVORITE BASKET (For 2 or more)** EFGMSSe **£15.00**
 (A mixed starter, £7.50 per person, minimum for two people)
 Consists of vegetable spring roll, filo prawns, minced pork and prawns on toast, chicken satay, fish cake, crispy caramelised rice noodles, onion ring accompanied with a variety of sauces
 (Peanut sauce N, carrot and cucumber pickle and sweet chilli sauce)
- 18. THAI VEGETABLE BASKET (For two or more)** EGMSSeV **£14.00**
 (A vegetarian mixed starter, £7.00 per person, minimum for two people)
 Consists of vegetable spring roll, Thai golden parcel, spicy sweet corn cake, crispy battered vegetables, crispy Tofu and crispy caramelised rice noodles accompanied with a variety of sauces
 (Plum sauce, carrot and cucumber pickle and sweet chilli sauce)