

# STIR-FRIED DISH

Why not try our traditional wok-fried dishes with fresh Thai herbs such as garlic, ginger, Kra Chai (finger root), lemongrass, galangal, kaffir lime leaves, Thai baby chilli, sweet basil and holy basil. Probably the most popular Thai stir-fried dish on a hot day is „Pud Bai Gra Prao“ with any kind of meat. Another traditional dish is Pud Prik Gaeng, literally “hot stir-fried”, with Thai red curry paste, vegetables and any kind of meat.



## Choice of meat

<b>Pork, Beef or Chicken</b>	<b>£ 9.95</b>
<b>Roasted Duck</b>	<b>£13.95</b>
<b>Squid or Mussel</b>	<b>£12.95</b>
<b>Tiger Prawn or Mixed Seafood</b>	<b>£14.95</b>
<b>Boneless Sea bass</b>	<b>£16.95</b>
<b>Jumbo Prawn</b>	<b>£17.95</b>

All meat marinated may contain **GSF**

### 41. PUD BAI GRA PRAO 🌶️🌶️🌶️ **GSF**

Your choice of stir-fried meat with holy basil, sliced bamboo shoots, green beans, onion, green and red capsicums, garlic and chillies

### 42. PUD KHING **GSF**

Your choice of stir-fried meat with julienne ginger, capsicums, black fungus, mushrooms, Button mushrooms, vegetables, onion and spring onion

### 43. PUD NAM MAN HOY **GSF**

Your choice of stir-fried meat in oyster and soya sauce with broccoli, Button mushroom and sliced carrot

### 44. PUD LAO DAENG

Your choice of stir-fried meat in red wine sauce with pineapple, onion, green and red capsicums

### 45. PUD HED KHAOW PHOD ON **GSF**

Your choice of stir-fried meat with Button mushrooms, baby corn, sliced carrot, onion and spring onion in soya sauce

### 46. PUD MED MA MAUNG (Most Siam Corner popular) 🌶️ **GSFN**

Your choice of stir-fried meat with cashew nuts, onion, mushrooms, green and red capsicums in tangy sweet chilli sauce

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### **47. PUD PRIEW WARN** **GSF**

Your choice of stir-fried meat in sweet & sour sauce with pineapple pieces, Tomatoes, lychees, green and red capsicums and onion

### **48. PUD GRA-TA RON** **GSF**

Your choice of sizzling marinated meat in rice wine sauce and vegetables

### **49. PUD CHA** **GSF**

Your choice of stir-fried meat with a combination of sliced Tropical Crocus roots, lemon grass, sliced galangal, capsicums, courgette, chillies, kaffir lime leaves, sweet basil and holy basil in aromatic sauce

### **50. PUD PRIK TAI DAM** **GSF**

Your choice of stir-fried meat with crushed black peppercorn, diced onion, carrots, green and red capsicums and spring onion

### **51. PUD PRIK GAENG** **GSF**

Your choice of stir-fried meat in aromatic Thai red chilli paste with sliced bamboo shoot, green bean, capsicums, kaffir lime leaves and julienne Tropical Crocus roots enhanced flavour with coconut milk