

Takeaway menu

**** Please inform us if you have any dietary requirement****

**** Most of our dishes contain soya sauce ****

W Contains Wheat

V Vegetarian dish

Appetisers

- T.1 Spring rolls** W V **5.00**
Thai-style spring rolls, accompanied by sweet chili sauce
- T.2 Satay Kai** **6.25**
Marinated chicken on bamboo skewers, cooked over charcoal
- T.3 Mr and Mrs** W **7.00**
King Prawns in two styles – crispy tempura, plus king prawns marinated with coriander root and wrapped in filo pastry.
- T.4 Moo Sam Rod** 🌶️ **6.00**
Marinated, slightly pork spare ribs in Thai herbs.

Soups

- Tom Yum** 🌶️
Mildly-spicy, hot and sour soup, flavoured with fresh Thai herbs, mushroom and Thai coriander with:
- T.5 Chicken:** **5.50**
- T.6 Mushroom** V : **5.25**
- T.7 King Prawns:** **6.00**
- Tom Kha**
A Thai traditional soup, with oyster mushroom, coconut cream, galangal, Lemongrass, fresh lime juice with:
- T.8 Chicken:** **5.50**
- T.9 Mushroom** V : **5.25**
- T.10 King Prawns:** **6.00**

Curries

Keang Keaw Wan

Thai green curry, mixed peppers, bamboo shoots, large red chili and Thai sweet basil with:

T.11 Chicken	11.00
T.12 Beef	11.00
T.13 King Prawns	15.00

Keang Panang

A rich and creamy red curry with large red chili and kaffir lime leaves with:

T.14 Chicken	11.00
T.15 Beef	11.00
T.16 King Prawns	15.00

T.17 Choo Chee 	15.00
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A modern Thai red curry dish with Crispy Seabass, large chili and Thai basil

From the Wok

T.18 Pad Cha Sod Ka Pong  	15.00
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Stir-fry with crispy Seabass, large chili, fresh peppercorn and Thai herbs.

Gratium Prig Tai

Stir-fry with black pepper, ginger and garlic dressing, spring onion with:

T.19 Chicken	11.00
T.20 Beef	11.00
T.21 King Prawns	15.00

Pad Med Hinmapan

Mildly spicy, stir-fry with cashew nuts, Nam Prig Pao (chili oil), mixed peppers, large red chilies, spring onion, roasted red chili with:

T.22 Chicken	11.00
T.23 King Prawns	15.00

Pad Ka Prow

Medium-spicy, traditional stir-fry dish with fresh crushed chili, large red chili, mixed peppers white onion and Thai holy basil with:

T.24 Chicken	11.00
T.25 Beef	11.00
T. 26 King Prawns	15.00

Vegetarian:

T.27 Kaeng Keaw Pak  **9.25**

Thai green curry, with crispy tofu, seasonal vegetables and Thai sweet basil.

T.28 Kaeng Passorn *(Signature dish)*   **9.75**

Fragrant, sweet red curry dish of crispy potatoes and Thai Taro with lemongrass, red onion and mushroom.

Rice, Noodles & Side dishes

Pad Thai

Traditional Thai noodles, bean sprouts, spring onion, free range egg with:

T.29 King Prawns **12.25**

T.30 Chicken **11.25**

T.31 Vegetables & crispy tofu  **10.25**

(All pad Thai are accompanied by lemon, chili powder and crushed peanuts)

T. 32 Kao Sauy **2.50**

Thai royal fragrant steamed rice.

T.33 Kao Mun Krati **2.85**

Steamed fragrant Thai rice, flavored in coconut milk

T.34 Kao Pad Kai **3.00**

Egg-fried rice.

T.35 Koa Neow **3.00**

Traditional Thai sticky

T.36 Pad Mee **3.50**

Stir-fried egg noodles with bean sprouts, white onion and spring onion