

Giggling Squid

I grew up on the banks of the Mekong River. As a little girl, I would run up and down the rows of beautiful chillies near my home and occasionally (accidentally) pick some. I must have been quick as I never got caught! I remember them being so vibrant, so deliciously hot. My mum and I used to visit the local market at 5am. Huge fish splashing in water tubs, transparent shrimps, an endless variety of herbs and vegetables and the more exotic... like ant eggs - a delicacy in North Eastern Thailand (I decided not to put them in the menu)! Every time I return to Thailand, I come back with new ingredients such as fresh, earthy betel leaf - try it in our **Betel Beef on Sugar-Cane Skewers** - and mah kwan, a peppery - sweet spice that flavours our delicious **Mah Kwan Pepper Pork Belly**.

Nothing makes me happier than sharing the food of my childhood. Some of the recipes came about when Andy (Tall Husband, very occasionally Grumpy Husband...) and I were just married and travelling around Thailand and now we make these dishes for our three children. I hope you enjoy Thailand's abundance of flavour and natural ingredients - and find your own personal favourites.

Pranee



WE HAVE A LOVELY TAPAS MENU AVAILABLE AT LUNCHTIME
FOR YOU TO TRY LOTS OF DIFFERENT DISHES.

   @gigglingssquid

www.gigglingssquid.com

GREAT FOR SHARING

PRAWN CRACKERS 3.25

Spicy and hard to stop eating! Good to have while your food is being cooked.

SHARING PLATTER (serves 2) 16.50

Strips of hand-cut pork grilled on skewers, salt & pepper squid, Thai chicken wings, vegetable spring rolls G

STARTERS

GOLDEN MONEY BAGS 6.50

Crispy, golden-brown parcels of Thai-spiced chicken, herbs and vegetables. Dunk in homemade sweet chilli sauce. Happiness in a mouthful. G

HAWKER-STYLE MOO PING 5.95

Garlic and coriander marinated pork skewers seared over charcoal for that juicy, chargrilled texture of barbequed street food. Enjoy with spicy tamarind sauce.

◆ CHICKEN SATAY 6.50

Chicken skewers steeped in coconut milk, lemongrass and fresh turmeric and grilled until golden. Served with A-jard pickled vegetables and peanut sauce. N

PHUKET MUSSELS 6.95

A generous bowl of mussels in a rich, red curry broth, garnished with Thai shallots, sliced lime leaves and sweet basil. Add roti or use the shells to mop up the delicious sauce. 🍌

SPRING ROLLS 5.95

Crispy spring rolls filled with shredded vegetables and served with homemade sweet chilli sauce. G

PORK DUMPLINGS 5.95

Steamed dumplings filled with tender pork and served with a gingery light soy and rice vinegar dip. G

◆ SALT & PEPPER SQUID 7.50

A bestseller! A hint of sweetness from the fresh squid and a touch of salt and pepper in the light, crispy coating. G

DELICIOUS THAI CHICKEN WINGS 5.95

I wasn't keen on this idea at first - we're not Nando's! Then I tried it and the rest is history. Full of flavour with garlic, fresh coriander, black pepper and a little chilli.

GRILLED SQUID & CRISPED THAI GARLIC 6.50

Turmeric-grilled squid sprinkled with crunchy fried Thai garlic cloves, skin on. Inspired by a visit to a Rayong beach market with my 3 kids!

◆ BETEL LEAF & GINGER LIME 6.95

Super fresh salmon pieces nestled in lemongrass, lime cubes (skin on!), ginger, chilli, roasted shredded coconut and a drizzle of sweet-salty dressing. Wrap the betel leaf around it and eat in one scrumptious bite! 🍌

SAMUI ZINGY PRAWNS 6.95

Zingy, citrusy and fresh is how I describe the sauce drizzled on the prawns. 🍌🍌

SWEET JICAMA SALAD 5.95

A salad with big flavours. Jicama (a crunchy, sweet type of potato), juicy star fruit, roasted coconut and crispy tofu croutons with fresh mint and coriander in a delicately sweet sauce. Clean the plate and still feel virtuous.

YUMMY DUCK SPRING ROLLS 6.50

An alternative treat to the usual spring rolls. Shredded duck mixed with carrot, celery and spring onion wrapped in Thai pastry. G

BETEL BEEF ON SUGAR-CANE SKEWERS 6.95

Succulent beef wrapped in betel leaf on sugar-cane stalks, served on a bed of noodles. Dip in a sweet chilli and peanut sauce and chew (don't eat!) the stalk to release the sweetness. N

BIG FLAVOUR MUSHROOM LARB 5.95

Juicy, exotic mushrooms tossed in a power-punch of fresh mint, dried chilli flakes, ground toasted rice and shallots. 🍌🍌

MAH KWAN PEPPER PORK BELLY 6.50

Mah Kwan is a rare pepper growing wild in Northern Thailand - the secret ingredient in our sweet, sticky pork belly. I only just discovered it, thanks to an innovative chef in a Bangkok alley eatery.

SOM TAM PAPAYA SALAD 6.50

Green papaya is white (despite the name!) with a satisfying crunch - we add fresh chilli, cherry tomatoes, dried shrimp, Thai garlic and fish sauce to the clay mortar for a simple but vibrant flavour. 🍌🍌

NOODLES & SIDES

VEGETABLE PAD THAI N 7.95

PRAWN PAD THAI N 9.95

CHICKEN PAD THAI N 8.95

RUBY NOODLE WITH BEANSPROUTS G 5.95

CHARCOAL NOODLE WITH BEANSPROUTS G 5.95

STIR FRY NOODLE WITH BEANSPROUTS 5.95

MORNING GLORY G 6.95

PAK CHOI & TENDERSTEMS 4.95

ROTI G 2.95

RICE

Choice of:

JASMINE RICE 2.95

COCONUT RICE 3.25

STICKY RICE 3.25

EGG FRIED RICE 3.25

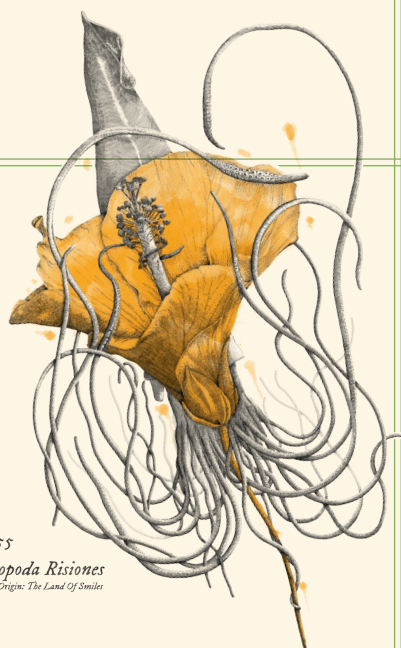


Fig. 555
Cephalopoda Risiones
Geographical Origin: The Land of Smiles

Please let your server know of any food allergies or intolerances before you order. We cannot guarantee our dishes are 100% free from allergens including peanuts, nuts and animal-derived ingredients and allergens. Guests with life-threatening allergies must take this risk into consideration before dining with us. Please refer to our allergen sheet for more information.

MAINS

CURRY

CHOOSE ONE OF THESE OPTIONS FOR ANY OF THE FOLLOWING CURRIES:

Chicken 10.95 Beef 11.95 Prawn 11.95 Vegetable 9.95

THAI RED CURRY

Another famous bit of Thai cooking. Lovely aromatic sauce made with coconut milk. 🍌

THAI GREEN CURRY

Old favourite of "farang" (foreigner) travelling in Thailand. Combination of delicious Thai flavours blended with silky coconut milk. 🍌🍌

PANEANG

Paneang is another form of red curry. Thickened with coconut milk and fragranced by finely sliced lime leaves. 🍌

◆ MASSAMAN

A curry with mythical origins...but all we care about is its legendary flavour! Simmered in coconut milk and perfumed with cardamom, cinnamon and star anise. N

TROPICAL JUNGLE CURRY (KEANG PA)

Refreshing, spicy and without the coconut milk usually found in Thai curries. Packed with incredibly fragrant Thai herbs - just like being in a jungle! 🍌🍌

FROM THE WATER

SOFT SHELL PRANEE PRAWNS 14.50

My new favourite! Sweet, soft shell prawns coated in Thai herbs and garlic with a little chilli kick. Served with fresh jicama and mint salad with sweet vinegary A-jard sauce. 🍌

ROYAL FISHING BOAT CURRY 16.50

A luxury of fresh mussels, prawns, squid and a whole salmon steak! Head Chef from Tunbridge Wells has created a real treat for all seafood lovers.

HAKE FEAST BOWL 13.95

Generous portions of hake steeped in Thai spices with a hint of sweetness and chilli and the crisp fresh contrast of coconut tips and sweetheart cabbage. Approach with a healthy appetite!

TURMERIC SEA BASS PARCEL 14.95

Sea bass cooked to perfection in banana leaf with the savoury, robust flavours of turmeric and Thai spices. Served with a stir fry of broccoli, sweetheart cabbage and Thai shallots. 🍌

◆ SALMON PANEANG 14.75

Salmon fillet in a creamy, red curry sauce with stir fried Tenderstem broccoli and pak choy. Salmon isn't typically Thai but the flavours won me over. 🍌

GIANT BUTTERFLY KING PRAWN PAD THAI 14.95

Pad Thai with very big prawns in it! For when you deserve a little something extra. N

THREE FLAVOURS SEA BASS 14.95

Sea bass cooked in scrolls (no idea how Chef does it) with Three Flavours sauce - very popular in Thailand with a blend of sriracha, sweet chilli and savoury stir fry flavours. Served with fresh vegetables and crispy krachai and Thai basil garnish. 🍌

PAD CHA 12.95

A popular seafood stir fry. The flavour comes from pounded chilli, garlic, finely sliced krachai (like ginger) and fresh peppercorns thrown in a flaming wok. 🍌🍌

FROM THE LAND

KHWAE RIVER CURRY & ROTI 10.50

A red and green curry blend with pork - and roti to mop it up. Made for me by an old friend in Kanchanaburi. We've toned down the heat so it doesn't set your teeth on fire! G 🍌

BUTTERNUT BOAT 11.50

A half butternut squash filled with green curry and delicious squash and green beans. Served with a stir fry of fresh vegetables.

THAI MELTING BEEF 15.95

Tender beef tips in a velvety red curry sauce with fresh green beans and sweetheart cabbage. Flavourful and comforting.

LAMB SHANK MASSAMAN 16.50

Lamb shank cooked to melting perfection in a rich base of coconut milk, cinnamon, cardamom and star anise. N

CRYING BEEF 16.50

Feed your inner tiger. Marinated sirloin, grilled Thai-style with charred edges and running juices. Served with a stir fry of fine beans, red onion and chilli slices. 🍌

CHUBBY CHEEK PORK 12.95

We treat pork cheek with love. First, a long soak in ginger root, black pepper and palm sugar, then slow-cooked to sweet, tender, perfection. Served with veg relish.

SPICY & TASTY CHICKEN 12.95

Stir fry chicken breast strips with galangal, lemongrass, lime leaves, garlic and krachai (like ginger). A simple dish that packs a lot of flavour. 🍌

◆ RISING STAR RED DUCK CURRY 14.95

Our famous curry has had a make-over using duck breast and adding juicy star fruits and pea aubergines.

DUCK CONFIT 14.95

Lovely and crispy on the outside and served with sweet, tangy tamarind sauce. I made this for my husband after we picked fresh tamarind along the Mekong River. Very romantic!

STIR FRY

GOLDEN BAMBOO & CHICKEN BOWL 11.50

Health-giving fresh turmeric adds a vibrant yellow to this dish. Tender chicken with crunchy bamboo shoots, coconut tips and fresh green peppercorns. 🍌

◆ CHILLI & BASIL GRA PAO

Chicken 10.50 Beef 11.50 Prawn 11.95 Vegetable 9.50
A popular Thai street dish using chilli and holy basil - our family go-to when we're hungry and fresh out of ideas! 🍌🍌 G

WHOLE SOME CASHEW STIR FRY

Chicken 10.50 Beef 11.50 Prawn 11.95 Vegetable 9.50
Brimming with delicious ingredients - roasted cashew nuts, mushrooms, peppers, onions and chilli. N 🍌

◆ STICKY CHICKEN 11.50

A favourite amongst our regulars. It's all in the balance - crispy but not dry, sticky without being soggy. Our chefs do love a challenge... G

HEAVENLY SQUID 11.50

Succulent pieces of squid with the delicious crunchy contrast of coconut tips - the edible part of the young coconut tree! 🍌

HOME COMFORT BEEF & AUBERGINE 10.50

Simple and satisfying minced beef stir fry, with fresh chilli, aubergine, garlic and basil. G 🍌🍌

We cook our dishes from scratch to a level of spiciness that is typical to the dish but if you would like yours to be made milder or spicier, please just ask. 🍌🍌 Hot 🍌 Medium

VEGAN MENU AVAILABLE ON REQUEST.

◆ GIGGLING SQUID FAVOURITE
G CONTAINS GLUTEN
N CONTAINS PEANUTS OR NUTS



We hope you enjoy our menu.
If you have any suggestions for things you
would like us to try, please let us know!



Please note that we add a 10% tip automatically to your bill. This is payable at your discretion. Please ask a member of staff to remove this if you do not wish to pay.
Tips are paid to staff via payroll after taxes are deducted.