

## STARTERS & SALADS

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

**Sharing Platter (serves 2)** Hand cut pork strips grilled on skewers, salt and pepper squid, Thai fish cakes, vegetable spring rolls.

**Vegetarian Sharing Platter (serves 2)** Fried tofu, Thai corn cakes, vegetable tempura, vegetable spring rolls.

**Sesame King Prawn** Five prawns coated with crunchy crumbs and healthy black sesame seed.

**Seared Scallops** Golden brown, dressed with ground fresh chilli, nam pla, lime juice. Clean, simple, elegant. Two shells.

**Moo Ping** Grilled marinated pork on skewers, typical Thai street food. Loved by all ages.

**Chicken Satay** Succulent marinated chicken grilled on skewers. Served with peanut sauce, a cucumber and shallot relish.

**Roast Duck on Baby Leaf Canapes** Succulent duck slices with mixed sliced ginger, celery, cucumber, onion and tomato all nestled in baby Romaine lettuce leaf. Drizzle the spicy dressing as much as you like over the duck. Delicious and healthyish.

**Fish Cakes** Spices and red curry give a slightly hot flavour to this popular delicacy.

**Spring Roll** Crispy spring rolls filled with shredded mixed vegetables.

**Thai Steamed Mussels** Steamed mussels in a special sauce with a hint of green curry and a variety of Thai fragrant herbs.

**Pork Dumpling** Savoury steamed dumpling served with light soy and rice vinegar dip.

**Corn Cakes** Lovely snack of sweet corn mixed with red curry paste and aromatic lime leaves.

**Vegetable Tempura** Slices of red pepper, aubergine, fine bean and mushroom.

**Top Dish** **Salt and Pepper Squid** Massively popular. Lightly flour-coated squid deep fried until it fluffs up. The moreish flavour comes from a scattering of salt, ground black pepper, spring onion and sliced chilli.

**Yummy Duck Spring Rolls** An alternative treat from the usual spring rolls. Shredded rich duck, shredded carrot and leek wrapped with Thai pastry.

**DIY Bundles** **New!**

My husband hates DIY because he's useless at it. But he does love DIY food. This is a fun way to eat and you can make your things up exactly as you want. You'll be served with an array of chopped and sliced up tiger prawns, shallot, lime with skin on, peanut, lemongrass, chilli, salad leaves, mint and a hot and sour chilli and garlic dressing. Now have fun bundling it all up in lovely wraps!

**Papaya Salad**

Fresh and flavoursome traditional Thai street food. Originated in the Isan region of North Thailand but is now everywhere. There they have it with raw pickled fish, very smelly, so we don't do that as it's too stinky. Ours is more the Bangkok version, but if you want the original version please let us know.

**Seafood Streetfood** **New!**

Lab is the staple dish eaten daily in the North East part of Thailand. If you walk into any night food market stall, you'll see a cart selling sticky rice, papaya salad and lab dressing on pork or seafood. Here we will wow your tastebuds with prawn, scallop in dried chilli flake, ground roasted rice, mint leave, lime juice and nam pla.

## SOUPS

**Tom Yum** A well known soup packed full of flavour of main Thai herbs; lemon grass, galangal, lime leaves, mushrooms and chilli. The spiciness and the fragrance from the herbs makes you want to have it more and more. **Spicy Hot By Request**

Chicken Prawn Mixed Seafood Vegetable

**Tom Kha** The ingredients are almost identical to Tom Yum but this one is creamier with coconut milk

Chicken Prawn Mixed Seafood Vegetable

## SHELL FISH & PRAWNS

**Koong Chu Chi**

Seared butterfly king prawns cooked in a thick, spicy, rich red curry sauce. We highly recommend you try this.

**Ginger Soy Scallop**

Scallops in shells steamed with soy sauce, sliced ginger, spring onion, shiitake mushroom, amazing presentation!

**Koong Prik Thai**

The prawns are succulently sautéed with mixture of grounded black pepper, ground coriander root, lightly brown crispy garlic and seasoned with soy. These ingredients cling to the prawns' shell and flesh. Every bite is full of flavour.

**Prawn Ma Kham**

Freshwater prawns with naturally sweet and sour tamarind sauce. Garnished with fried shallots and cashew nuts.

**Giant Butterfly King Prawn Pad Thai**

If you like Pad Thai and you've just had your bonus give this a try. Pad Thai with very big prawns in it!

## SEA BREAM & SEA BASS

**Steamed Sea Bass fillet**

Steamed Sea Bass with shiitake mushrooms, pepper, onion and broccoli, accompanied with hot and sour Thai sea food sauce.

**Much Cha Rung Ra (Sea Bream with green curry)**

A combination of crisp-fried sea bream fillet topped with mouth-watering green curry, perfumed with sweet basil. **Medium Hot**

**Deep South Sea Bass** **New!**

Taking the exquisite from the South of Thailand. Head chef Nee cooked this dish for me to try. Sea Bass stir fried with home made herbal paste, turmeric, lemongrass, lime leaves and basil. It's hot and quite delicious. **Hot**

**Sea Bass Pad Cha**

Crispy fried Sea Bass fillet topped with aromatic spicy Thai herbs and sauce garnished with basil leaves, fresh green pepper corn, grachai, lime leaves. If you like the aroma of Thai herbs and spices you can't go wrong with this. **Hot**

**Stand Up Sea Bass** **New!**

It was torture writing this dish, I can taste it in my mouth. To me it has an amazing look with a crispy golden fillet of Sea Bass standing on its tail. Only thinking about the dressing makes my mouth water. It has peanut, fresh chilli, shallots, limes, lemongrass and ginger. The flavour is balanced with a bit of nam pla, a lot of lime juice and a touch of roast chilli paste. **Hot**

## SQUID

**Squid Gra Pao**

Squid quickly stir fried with basil and chilli producing a striking spicy sauce. Give it a try, you will love it. £12.50 **Hot**

**Red Curry Squid**

Think Grandma cooking for her family. Squid hand filled with minced chicken cooked in a thick, velvety red curry. £12.50

## MIXED SEA FOOD

**Fishing Village**

Mixed seafood with spicy hot red-curry rounded up with coconut milk. Perfumed with sweet basil and kaffir lime leaves. **Medium Hot**

**Sunny Bay**

The Thai love their seafood spicy. This dish is packed with flavour from roasted chilli oil, lime leaves and slices of fresh chilli, tossed with a few slices of celery, green and red peppers and onion. **Medium Hot**

**Sizzle on the Griddle**

Chinese influenced mixed seafood served on a griddle hot plate - it bursts out in an appetising smell.

**Pad Cha**

Last winter we went back to Thailand, to the small seaside village where we go on holiday. I was so disappointed that the shack selling wonderful Pad Cha was not there anymore. Anyway, I keep it on our menu to remind myself of the lovely flavour. Strong juicy sauce from pound chilli, garlic, the finely slices of grachai (like ginger), and the green peppercorn, all swiftly stir-fried in a flaming hot wok. **Hot**

For allergy information please ask a member of staff for details

For allergy information please ask a member of staff for details

## CURRY

All curries can be cooked to your spicy hot preference.

### Thai Green Curry

Old favourite of "farang" (foreigner) travelling in Thailand. Happy to make it hotter or milder as you like.

Chicken   Prawn   Vegetable

### Thai Red Curry

Another famous bit of Thai cooking.

Chicken   Prawn   Vegetable

### Lamb Shank Massaman Curry

Hands up! You won't find this in a restaurant in Thailand...but it just works so well. The lamb shank is cooked to perfection. It almost melts in your mouth! This curry uses sweet spices, cinnamon, nutmeg and star anise.

### Massaman Chicken Curry

Strong Muslim influence of Thai food, from the Deep South. Made from dry spices such as cumin, cinnamon, cardamon while other Thai curries are made from fresh herbs.

### Paneang Chicken Curry

Pa-neang is another form of red curry. The difference is that it's thickened with coconut milk. Also Paneang has stronger fragrance from finely sliced lime leaves.

### Tropical Jungle Curry (Keang Pa)

It is a refreshing non coconut cream curry, spicier than the others. Taste and smell the fragrance of fresh herbs.

Chicken   Beef   Vegetarian

## STIR FRY

### Pad Khing

A down to earth, motherly and homely dish. According to ancient medicine (and my mum), ginger is believed to help comfort irritated stomach. A savoury combination of shredded ginger, spring onion and black fungus mushroom.

Prawn   Chicken   Vegetarian

### Chilli and Basil Gra Pao

Back by popular demand. This is a real Thai staple! When we run out of ideas cooking at home we always end up having a gra pao. This is everyday food in Thailand at school, work or home. Spicyness by request

Prawn   Chicken   Vegetarian   Beef

### Cashew Nut Stir Fry

Stir fried chicken with roasted cashew nuts and roasted dried chilli. Medium Hot

Prawn   Chicken   Vegetarian

### Pad Prik (Chilli paste, Bean & Kaffir Lime Leaves)

I personally always enjoy this dish. It is a stir-fry with red curry paste, Thai long bean and lime leaves. Medium Hot

Prawn   Chicken   Vegetarian   Beef

### Mixed Vegetable Stir Fry

Beansprout, carrot, broccoli, sweetheart cabbage, spring onion and mushroom stir fried with oyster sauce.

### Glorious Morning

A quick wok fry 'ong choi' (leafy green) with fresh and bashed red chilli, garlic and oyster sauce. Vividly reminds me of taking our three young children to Bangkok China Town. Crazy traffic, street hawkers, hungry customers dining on crowded roadside.

There was a stall showing off this flaming Chinese green stir fry. Amazing flavours. Slightly Hot

## DUCK

We use roasted duck breast with skin on. To many people, skin is the nice bit. But if you prefer not having it, just let us know.

### Sleeping Honey Duck with Orange Salad

Served on a hot sizzling plate. Duck breast with special honey glaze sauce, on a bed of sweetheart cabbage, garnished with cashew nut and crispy fried shallot . Served with an orange salad side dish.

### Tamarind Duck

On our first family trip to Thailand many years ago I cooked this for my husband. We walked along the Mekong River at Tha Bo and picked fresh tamarind from the trees on the bank and then we bought fresh fish from the street market on the way home. Very romantic! A sweet and sour tamarind sauce makes a perfect complement to rich duck. Served on griddle hot plate.

### Red Duck Curry

I know someone who can live on this! My husband always asks me to bring takeaway duck curry home for him. Slices of juicy duck breast in famous Thai curry. The sweetness of lychee and pineapple softens the spiciness of the red curry.

### Healthy Duck

A mouth watering dish cooked with sliced roasted duck and selection of Thai healthy herbs. A small amount of red curry paste added to the sizzling wok livens the dish up even more. Garnished with crispy basil and crispy shredded lime leaves. Hot

## LAMB

### Rack of Lamb

We don't really eat Lamb in Thailand, it's too hot with all that wool! But seared golden lamb goes really well with Thai flavours. Three slow marinated lamb cutlets, seared to a golden brown with a wonderful smokey flavour. For a dressing we then swiftly wok fry a spicy and aromatic sauce made with fresh Thai herbs, green corns, grachai, chi fah chilli. Very Hot

## BEEF

### Beef & Oyster Sauce

Thinly sliced tender medium rare beef stir fried with oyster sauce, pepper, broccoli with lovely Thai gravy.

### Crying Beef at Giggling Squid

Grilled Sirloin accompanied with spicy dipping sauce. Originated in the North East of Thailand but has become a national favourite. Thai enjoy the meat slightly burned with juicy fat, but if you prefer lean please let us know.

### Seared Garnished Steak New!

I feel it's time to be brave and bold with new menu selections. So here's my new dish for those who love the bursting flavour of raw Thai herbs. Medium rare sliced and seared sirloin garnished with spicy dressing of fresh lemongrass, chilli, shallot, lime leaves, celery and roasted chilli paste

### Thai Beef Salad

Smokey grilled Sirloin resting on a bed of mixed salad and celery, red onion, cucumber and tomato, drizzled with famous lime, chilli and coriander sauce

## RICE & NOODLES

### Jasmine Rice

### Sticky Rice

### Egg Fried Rice

### Coconut Rice

### Vegetarian Pad Thai

### Prawn Pad Thai Top Dish

### Chicken Pad Thai

### Vegetarian Egg Noodle

### Plain Noodle with egg

### Stir Fry Noodle with Beansprouts

For allergy information please ask a member of staff for details

For allergy information please ask a member of staff for details