

SHARING PLATTERS

It's fun to share with your friends – and very Thai too!

THAI PRINY CRACKERS
WITH A SWEET CHILLI DIP
PINK SCRATCHINGS
THAI SWEET POPCORN

SUKUMVIT 38 PLATTER

A feisty platter with some of the best-selling dishes from the night street food market of Sukumvit 38 in Bangkok. The fish cakes, chicken spring rolls, honey pork and steamed vegetable dumplings
MINIMUM TWO PEOPLE

BANGKOK STREET PLATTER

The must-have 4-in-1, borrowed from the bustling street of Bangkok – grilled chicken satay, Thai green beans, green and pink dumplings and red curried corn cakes
MINIMUM TWO PEOPLE

STARTERS

MOO GAO DEW

Grilled pork
pork strips marinated with palm sugar, coriander, pepper and soy sauce deep fried and sprinkled with sesame seeds

BAI SATAY

Grilled chicken
marinated chicken skewers just like you see on the street BBQ grills in Bangkok, with peanut sauce, cucumber relish and toast
FORBIDDEN!

TOD MAN KHAO POK

Sweet corn cakes
When summer corn starts flooding our markets in September, corn fritters are the first seasonal treat we make. Back home these corn cakes are served fresh from street vendors where they are fried up in huge batches. We flavour them with red curry paste and aromatic kaffir lime leaves, served with a sweet chilli dip

MOO PING

Grilled pork skewers
Thai street hawkers pride themselves on their sat (street) grilled marinated pork skewers, served with a tangy chilli dip

POK PIA TOD SPRING ROLLS

Deep fried spring rolls
CHICKEN | VEGETABLE

SALADS

This food is amongst the healthiest types of foods that you can eat, the fresh herbs and spices used are said to have immune boosting powers. Our salads are particularly fresh & healthy!

LAAB GAI

Spicy minced chicken salad
a hot and sour salad with chicken cooked with lemon roasted rice, shallots, kaffir lime leaf, spring onion, ground chilli & mint
Also available for vegetarians with mushrooms

SOM TAM

Prepared salad
traditional and world famous shredded raw papaya, tossed with a mix of pounded red peanuts, fresh lime, chili, tomato, lime beans and dried shrimp

GOONG CANOP PANG TORD

Tempura prawns
sea water prawns tempura with sweet chilli sauce

KA NOM KEER

Dumplings
an age old Chinese import dumplings have become a real street food favourite for us in Thailand
STEAMED PORK AND PRAWN | STEAMED VEGETABLES

TOD MAN PLA

Thai fish cakes
fresh fish is always easy to come by back home in Thailand, with the Chao Phraya river running right through the city of Bangkok, street food vendors head to the riverside to buy the freshest ingredients for this dish. We flavour with red curry paste and lime beans. Served with cucumber relish and sweet chilli sauce topped with peanuts

POK PIA SOD

Fresh green rolls
rice paper rolled with strips of carrot, mint, coriander, basil and prawns served with a refreshing cucumber relish. Super healthy!

POK PIA SOD TOFU

Fresh tofu rolls
hand wrapped veggie rice paper roll with lettuce, shredded carrots, tofu strips, mint, coriander and basil

SOUP

TOM YUM

Thailand's most popular soup with lemongrass, galangal, kaffir lime leaves, roasted chilli and mushrooms
CHICKEN | PRAWN

YUM GAI YANG

Chicken Salad
grilled chicken with cherry tomatoes, cucumber and Sriracha chilli sauce

PLA TOD YUM MANGLANG

Fresh herb & mango salad
crispy rice balls served on a mixed salad with mango, tamarind, fish sauce, chilli, shallots and coriander, topped with roasted cashew nuts

Make your own pinto

Get adventurous and mix it up with three of these dishes and use, served in a traditional pinto used by carriers for their packed dishes back home in Thailand!

Dishes

MASSAMAN

GREEN

RED

served with your choice of beef, chicken or tofu

Tomatoes

PHAD THAI VEGETABLE/CHICKEN

SUKIYAKI NOODLES

PHAD KEE MAO

Stir-Fry

GOI PHAD MED

CHICKEN CASHEW NUT

NUA PHAD KRA PHAD

BEEF WITH CHILLI & THAI BASIL

MOO PINK KING

PORK BELLY IN RED CURRY

Rice

JASMINE

STICKY

MINIMUM 2 PEOPLE



CURRY

All curries served with Jasmine rice

GEANG KIEW WAN

Thai green curry with courgettes, green beans and fresh Thai basil

GEANG PHED

Thai red curry with cherry tomato, pineapple, grapes and sweet basil. Fresh and healthy!

PANANG

panang curry with palm sugar and basil

MASSAMAN

often ranked no 1 Thai curry a curry flavoured with cinnamon and star anise, cooked with potatoes, onion and cashew nuts

All of these curries can be served with PRAWN/CHICKEN/TOFU

GRAND SOM

deep fried bread to eat in an authentic spicy and sour fish curry

STIR-FRY

MOO PINK KING

pork belly in red curry sauce That's love their pork belly and so do our chefs! Steamed and roasted pork belly, wok-fried with green beans and red curry sauce

GOI PHAD MED

chicken with cashew nuts deep-fried chicken, stir-fried with peppers, mushrooms, spring onions, dried red chilli and cashew nuts in a Thai chilli sauce

PHAD PED TOFU

sofa in red curry sauce stir-fried tofu in our Thai red curry sauce

NUA PHAD KRA PHAD

beef with chilli & Thai basil tender beef slices stir-fried with fresh chilli and 'holy basil' or 'kra pao'

GOI PHAD KRATIEM PHAD

Thai chicken with garlic & pepper stir-fried chicken with ground garlic and black pepper

PED PHAD PINK PAO

roast duck with chilli paste slices of roasted duck, wok-fried with chilli paste and oyster sauce with mushrooms, peppers and onions

PHAD KANA MOO KROD

pork belly & choy sum stir-fried with soybean paste, fresh birds-eye red chillies and soy sauce

GOONG PHAD PINK GRA TIAM

chilli garlic prawns deep-fried prawns stir-fried with peppers and onions in a chilli garlic sauce finished off with basil

+ sides

KHAO SUAY

steamed jasmine rice

KHAO NIEW

sticky rice

KHAO MAPRAD

coconut rice

SEN JUN LUAN

rice noodles with soy sauce, bean sprouts and fried garlic

PHAD PHAK RUAN

stir-fried vegetables



Thailand is the world's second largest exporter of rice, producing over 25 million tonnes of paddy rice each year. It is a real staple to Thai cuisine, but like many places in the world there are many people back home that are hungry and in need of a helping hand. Here at Thaihub we've partnered with Thai Children's Trust to help underprivileged children by donating \$p for every portion of rice ordered. We've committed ourselves to raising £30,000 for Thai Children's Trust this year.

rice & noodles

PHAD THAI

stir-fried with egg, carrots, bean sprouts, spring onions in a sweet & sour tamarind sauce
PRAWN | CHICKEN | TOFU

SUKIYAKI NOODLES

glass noodles stir-fried in a spicy sukiyaki sauce made with red bean curd, pickled garlic, sesame oil and Sriracha chilli sauce
PRAWN | CHICKEN | TOFU

PHAD KEE MAO

spicy seafood noodles stir-fried rice noodles with prawns, mussels & squid tossed with chilli, garlic, oyster and soy sauce

KHAO MUN GOI TUD

fried chicken with coconut rice crumbed chicken breast served with coconut or ginger rice and sweet chilli dip

KAO KA PRAO GAI

chicken with Thai basil and chili, basil, soy and oyster sauce. Served with steamed rice and a fried egg

GOAY TIEW PHAD SIE CIEW

wooden leaf beef wide rice noodles stir-fried with beef strips and choy sum leaves in a soy and oyster sauce

KHAO MOO GAENG MOO ROO

barbequed pork on rice back home in Bangkok there's one restaurant on Sil Om Road that's been popular for more than 52 years, well known for its Khao Moo Daeng. They keep their recipe well-guarded, but we think we've produced an equally good alternative right here in Thailand. It's slices of barbequed and roasted pork belly on a bed of steamed rice with a sweet soy and barbeque sauce

KAO SOI GAI

marinated chicken wrap with orange noodles a popular dish from Chiang Mai in Northern Thailand: deep-fried noodles in a mild curried chicken soup

KHAO KA MOO

steamed pork on rice pork shanks braised in a five-spice broth, pulled and served on steamed rice with spring greens, pickled mustard and a boiled egg



grill

served with sticky rice or steamed noodles

BAI YANG

grilled chicken half chicken, marinated with turmeric, coconut milk, galangal, lemongrass and coriander, papaya salad and pork scratchings

NUA YANG

beef steak rice and simple: 8oz marinated grilled sirloin steak served with a tangy chilli and tamarind sauce, street food style

PLA PAD

grilled sea bass sea bass fillet, marinated in oyster sauce, lemongrass, galangal and lime leaves, wrapped in a banana leaf and grilled over charcoal

MOO YANG

grilled pork rice and simple: grilled pork served with a tangy chilli and tamarind sauce, street food style



DESSERTS

ICE CREAMS & SORBET

chocolate chilli
matcha green tea
Thai whisky
strawberry ripple
toasted coconut
vanilla
mango

THAI BOUTIQE

chocolate fondant with coconut ice cream

BANANA FRITTERS

with vanilla pod ice-cream

THAI WAFFLES

with green tea ice cream

STICKY DATE PUDDING

with Thai whisky ice cream

MANGO STICKY RICE

a Thai classic

PANDANUS PUDDING

panan (banana leaf) panacotta

GLUTEN FREE CHOCOLATE TAIRT

layers of chocolate cream on an almond base

SHARE YOUR
FOOD PHOTOS
WITH US!
#THAIKHUN



Doi Chaeng coffee, from the Chiang Rai province of Northern Thailand.

ESPRESSO

AMERICANO

LATTE/ICED LATTE

CAPPUCCINO

MOCHA

HOT CHOCOLATE

TEA

FOR THE YOUNG ADVENTURER...

FUN FACTS
& ACTIVITIES
WITH
NATIONAL GEOGRAPHIC KIDS

EACH TASTY THAI MEAL COMES WITH:

- VEGETABLE STICKS TO START
- ICE LOLLY FOR DESSERT
- JUICE, WATER OR MILK

PHAD THAI

noodles, egg, vegetables & sauce

MIX & MATCH THAI TRAY

select below

FRIED CHICKEN WITH JASMINE RICE

crumbed chicken pieces & jasmine rice with sweet chilli dip



CHOOSE ONE FROM EACH

1

Jasmine Rice

2

Grilled Chicken

3

No Nuts Satay Sauce

2

Pork

3

Sweet BBQ Sauce

1

Plain Noodles

2

Mixed Vegetables (Carrots & Broccoli)

3

Slightly Spicy Green Curry

3 COURSES

FREE CREEPY CRAWLIES WITH EVERY MEAL!

Please ask your server which of our items are halal

Please note you cannot consume any allergens or special dietary requirements you may have. Please ask for our allergen and gluten free information.

Light Spice

Salty

Very Spicy

Dishes suitable for vegetarians

Contains nuts

Healthy

Highly recommended