



## The Menu at Palm Panasia...

Developed in conjunction with a highly accomplished and experienced chef and kitchen team. The menu at Palm Panasia delivers authentic Thai and South East Asian inspired flavours which is all about fresh flavours, exotic herbs, vibrant spices, and most importantly the excitement of stumbling across something new!

## Special Requests/Nut Allergies

All of our food is prepared fresh therefore if you have any requests, please inform the Waiter Manager of any amendments to a dish.

Many of our dishes include nuts in the recipe. Please inform your waiter if you have an allergy to any kind of nut.

## Party Menus

As Palm Panasia is an ideal venue for large parties, our expertise allows us to cater for groups perfectly and we have a variety of packages available, please ask our Management for further details.

Want to let us choose the dishes for a wonderful gastronomic journey for your group?

**Coriander Set £19.95 per head.**

**Lemongrass Set £24.95 per head.**

**Holy Basil Set £29.95 per head.**

The Management reserves the right to refuse admission without any reason.

Service charge is generally included, if you feel that the service has not met your expectation please inform us and we will remove the additional charge.

We always appreciate politeness, but where large reservations are made and numbers are changed without prior notification, we reserve the right to charge a nominal fee.

## Vegetable Side/Main Dishes

### Tofu and Pineapple

Tofu in a sweet and sour sauce with chunks of pineapple. 8.75

### Tofu Massamaan

Tofu with flavours of cumin, cinnamon, chillies and cardamom. 8.75

### Stirfried Aubergine and Basil

With hints of garlic chilli and yellow bean. 8.75

### Tofu Neung

Tofu in Ginger and black bean sauce. 8.75

### Mixed Vegetable Stir fry

Beansprout, carrot, broccoli, sweetheart cabbage, spring onion and mushroom stir fried with oyster sauce. 4.75 / 8.75

### Pak Choi Stir fry

With hints of garlic chilli 4.25 / 7.95

For more vegetarian dishes, please refer to the curry and stir fry section.

## Rice & Noodles

### Jasmine Rice

3.25

### Sticky Rice

3.25

### Egg Fried Rice

3.95

### Coconut Rice

Jasmine rice with coconut milk. 3.75

### Pineapple Rice (n)

With Chicken and Prawn (serves up to 2) 8.95

### Vegetarian Pad Thai (n)

Flat rice noodles 9.95

### Prawn Pad Thai (n)

Flat rice noodles 11.95

### Chicken Pad Thai (n)

Flat rice noodles 10.95

### Egg noodles

4.95

### Stir Fry Noodle with Beansprouts

With egg 5.95

### Singapore Noodles

With Chicken and Prawn (serves up to 2) 7.25

### NasiGoreng (chicken, prawn & veg)

9.25



Vegetarian



Medium



Fairly Hot



Hot

## Curry

All curries can be cooked to your spicy level preference. Please choose from one of the below.

Chicken 9.95  
Prawn 10.95  
Vegetable 8.95  
Beef 10.95

### Thai Green Curry

Palm Panasia's authentic green curry cooked with coconut milk, lime leaves, aubergines, bamboo shoots and basil.

### Thai Red Curry

Palm Panasia's signature Red curry with galangal, kaffir lime and cherry tomato.

### Massaman Curry

Inspired by South Thailand, a traditional fragrant dish with intricate flavours of cumin, cinnamon, chillies and cardamom.

### Tropical Jungle Curry

A refreshing non coconut cream curry with a little more spice. Taste and smell the fragrance of fresh herbs.

## Stir Fry

All Stir Fries can be cooked to your spicy level preference. Please choose from one of the below.

Chicken 9.95  
Prawn 10.95  
Vegetable 8.95  
Beef 10.95

### Pad Khing

A savoury combination of freshly shredded ginger, spring onion, chilli and peppers with straw mushroom.

### Chilli and Basil GraPao

Light and healthy stir fry prepared Palm Pan Asia style with garlic chilli and thai holy basil.

### Pad Nam Mun Hoi

A classic thai supper dish enjoyed by the locals. Stir fried with oyster sauce and vegetables.

### Cashew Nut Stir Fry

Stir fried with roasted cashew nuts and roasted dried chilli.

### Pad Prik

Red curry based stir fry with thai long bean and lime leaves.

### Sweet and Sour

Stir fried with peppers, onions, cherry tomatoes and pineapple.



Vegetarian



Medium



Fairly Hot



Hot

## Starters

### Thai Prawn Crackers

3.25

### Palm Panasia Platter

The signature appetizer perfect for sharing. A delicious array of spring rolls, satay, fish cake and calamari for 2 to share.

15.95

### Satay Trio (Mixed/Chicken/Prawn/Beef)

Spoilt for choice with an assorted selection of prawn, chicken and beef satay skewers served with our mouth watering peanut sauce.

Mixed Trio 7.95

Chicken Trio 6.95

### Southeast Cha Gio Rolls

Thai and Vietnamese inspired spring rolls packed with chicken, light glass noodles, peas and selection of fine thai herbs. Served with a sweet chilli dipping sauce.

6.95

### Money Bags

Delectable morsels of chicken & prawn, wrapped in a light golden parcel of paper-thin pastry.

6.95

### Panko Coated Fish Cakes

Handpicked herbs and delicate spices beautifully blended with thai fish, coated with japanese style breadcrumbs. Served with an irresistible homemade cucumber salsa.

7.45

### Mekong Scallops

Golden brown and perfectly succulent, dressed with ground fresh chilli, fish sauce and lime juice.

7.25

### Calamari Ko Phi Phi

Lightly floured squid deep fried until fluffy. Hints of black pepper, spring onion and sliced chilli bring a subtle yet moreish flavour.

6.95

### Steamed Dumplings

Prawn and chicken mixed with water chestnuts, spring onion and coriander root and steamed in a wonton wrapper.

5.95

### Papaya Salad

Fresh, vibrant and spicy salad of shredded papaya, carrots, cherry tomatoes and fine beans tossed in a lime, chilli and palm sugar dressing.

5.95

### Beef Salad

Slices of grilled beef sirloin mixed with our home made dressing of lime, mint, cilantro and chilli tossed with grapes tomato red chilli and mixed green leaf.

7.95

### King Prawn or Scallops

### Mango Salad

Succulent King prawns playfully mixed with cashew nuts, palm sugar, mangoes and roasted chilli flakes.

7.95

### Vegetarian Sharing Platter (serves 2)

Fried tofu, Thai corn cakes, Vegetable tempura. Drizzled with caramelized palm sugar sauce and peanuts.

13.25

### Vegetable Spring Rolls

6.95

### Wasabi King Prawn

King prawn served on a bed of mayonnaise with a spicy wasabi kick.

7.95

### Indonesian Style Corn Cakes

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

5.95

### Vegetable Tempura

Assortment of vegetables in a crispy Tempura coating.

5.95

### Duck Spring Rolls

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

7.50



Vegetarian



Medium



Fairly Hot



Hot

## Soups

### Tom Yum

Traditional and fiery soup with thai herbs, lemongrass, galangal, lime leaves and chilli

Chicken	Prawn/Mixed Seafood	Vegetable
6.95	7.50	6.25

### Tom Kha

Almost identical to Tom Yum but with a creamier coconut milk base.

Chicken	Prawn/Mixed Seafood	Vegetable
6.95	7.50	6.25

## Salads

Great for side dish or even starter, if you want to treat yourself. The dressing is always fiery, mostly made from fresh chilli, fresh garlic, lime juice, fish sauce and balanced with a touch of sugar.

### Roasted Crispy Duck Salad

Roasted crispy duck strips tossed with cucumber, shallots, spring onions, celery and pomegranate in a roasted chilli and lime dressing.

9.95

### Thai Beef Salad

flame grilled Sirloin resting on a bed of mixed salad and exotic fruits, drizzled with famous lime, chilli and coriander sauce.

11.95

### Soft shell crab

with fresh green mango salad and crispy thai soft shell crab.

10.50

### Papaya Salad

Fresh and flavoursome traditional Thai street food.

7.95

## The Grill at Palm Pan Asia

### Weeping Beef

Tender grilled sirloin beef fillet on a sizzling plate and accompanied with a spicy tangy dipping sauce.

15.95

### Grilled King Prawns and Mango Salad

Grilled prawns complemented by a spicy mango salad.

15.95

### Balinese Char Grilled Chicken

Marinated with coconut milk, lime leaf and Balinese curry paste. Grilled to perfection. (n)

14.95

### Roasted Chilli Mixed Seafood

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.

17.95

### Palm Mixed Grill

Sirloin steak, chicken breast, King prawns and lamb chop served with chilli and garlic sauce accompanied with grilled vegetables.

16.95

### Grilled Chicken Satay

The classic dish of marinated tender chicken brochettes grilled to perfection given the Palm Pan Asia twist. Accompanied with satay peanut sauce.

12.95



## Signature Collection

### Indonesian Seafood Stir fry

Mixed seafood in a coconut milk and Indonesian spiced stir fry.

16.95

### Seabass Pad Cha

Ground chilli, garlic, the finely slices of grachai with green peppercorn, all swiftly stir-fried in a flaming hot wok.

15.95

### Crispy Seabass with Spiced Mango Salad

Crispy fried Seabass fillet topped with aromatic thai herbs garnished with a spicy mango salad.

16.95

### Malaysian Style Chilli Crab

Famous on the streets of Malaysia and Singapore, this rich flavoured dish marries chilli paste, ginger and garlic to deliver a mouthwatering masterpiece.

16.95

### Lamb Shank Massaman Curry

Slow-cooked lamb shank with thai herbs, served in a medium spicy massaman curry with new potato, sweet potato and cashew nut .

14.95

### Seared Rack of Lamb

A Thai inspired lamb dish. Three slow marinated lamb cutlets, seared to a golden brown with a wonderful smokey flavour. Served in an aromatic sauce made with fresh Thai herbs, green corns, grachai, chi fah chilli.

15.95

### Cashew Coconut Crusted Chicken with Spiced Mango Salad

When we tried this dish, we knew it hit all the spots. The panko coconut and crushed nut coating adds a wonderful crunch to the chicken and with the fresh flavoursome and zesty mango salad on top just marries it all together really well.

13.95

### Beef Rendang

A rich and fragrant curry of Indonesian origin. Braised in coconut milk and a host of spices and aromatics. Explosively filled with flavour.

13.95

### Seared Barbary Red Duck Curry

Cherry tomatoes, Grapes, galangal, kaffir lime and lychees.

13.95

### Honey and Sesame Duck with Orange Salad

Seared Gressingham Duck breast with spiced honey glaze sauce, on a bed of sweetheart cabbage. garnished with cashew nut and crispy fried shallot Served with an orange salad side dish.

13.95

### Tamarind Duck

A sweet and sour tamarind sauce makes a perfect complement to the rich duck breast.

13.95

### Koong Chu Chi

Seared butterfly king prawns cooked in a thick, spicy, rich red curry sauce.

15.95

### Koong Prik Thai

Succulent prawns sauteed with mixture of ground black pepper, coriander root, crispy garlic and seasoned with soy.

15.95

### Steamed Sea Bass fillet

Steamed to perfection, a sea bass fillet accompanied by mushrooms, peppers, onion and a hot and sour thai sauce.

16.95

### Mixed Seafood Pad Cha

Ground chilli, garlic, the finely slices of grachai with green peppercorn, all swiftly stir-fried in a flaming hot wok.

16.95

