



DEE THAI

RESTAURANT & BAR

TAKE AWAY MENU

6 CECIL ROAD, HALE, ALTRINCHAM WA15 9PA
RESERVATIONS: 0161 928 6686
www.deethai.co.uk

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order.

Some Dishes may contain traces of nut, MSG, GMO wheat or gluten products, please Ask before you order. Decorative items, such as banana leaf or orchid flower, should not be eaten.

Please note: Food Allergy Advice, we have prepared a full allergy ingredient listing on our menu and it's available from our staff should you have any particular concern.

Our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that dishes are 100% free of these ingredients. Some dishes may contain traces of nut, wheat, gluten or other allergenic ingredients.

STARTERS

- 1. THAI PRAWN CRACKERS** 2.50
Made from fresh shrimp, tapioca, garlic, salt, pepper & deep-fried until crispy served with sweet chilli sauce
- 2. CRISPY SEAWEED GF, SS** 3.50
Deep-fried until crispy and sprinkled with sesame seeds,
- 3. HAR KAU** 4.50
Steamed prawn dumplings
- 4. SIU MAI** 4.50
Steamed prawn and meat dumplings
- 5. SCALLOP & PRAWN DUMPLINGS** 4.50
Steamed scallop and prawn dumplings
- 6. CHICKEN WAR TIP** 4.50
Pan-fried chicken dumplings, served with ginger red vinegar
- 7. BEEF PARADISE** 6.50
Marinated beef with Thai herbs and deep-fried till crispy. Served with chilli sauce
- 8. STEAMED FRESH PACIFIC PRAWNS GF**   6.50
Steamed fresh pacific prawns with crushed chilli, garlic, lime juice, lemongrass and ginger
- 9. FISH CAKES N (TOD MAN PLA)** 5.90
White fish blended with curry paste & fresh herbs, deep-fried, served with sweet cucumber & peanut sauce.
- 10. PRAWN CAKES (TOD MAN GOONG) GF** 6.50
Our Homemade Tiger Prawn paste, Thai herbs and deep-fried, served with a sweet plum sauce
- 11. HONEY SPARE RIBS** 7.20
Tender pork spare ribs marinated in our Chef's special sauce and roasted, served with honey
- 12. SALTED & CHILLI PEPPER**  **SPARE RIBS** 7.90
Crispy tender pork spare ribs, stir fried with salted chilli pepper, garlic and spring onion.
- 13. BAKED MUSSELS**  (HOI OP MOR DIN) 6.20
Baked New Zealand green shell mussels in an earthen pot with galangal, lemon grass and herbs served with spices & fresh green chilli sauce
- 14. CHICKEN SATAY GF, N** 6.20
Strips of chicken marinated in our Chef's special sauce, and barbecued, served with peanut sauce.

- 16. AROMATIC CRISPY DUCK PANCAKE** (HALF OF DUCK) 18.00
Our Chef's special recipe very popular Chinese dish. Half a crispy duck to be served with pancakes, cucumber, finely chopped leek and homemade duck sauce
- 17. CRISPY DUCK ROLLS** 6.20
Shredded tender roasted duck meat and vegetables wrapped in pastry and deep-fried till crispy served with home-made hoisin sauce
- 18. CRISPY SOFT SHELL CRAB WITH FRUIT SALAD**  6.90
Soft shell crab deep-fried in a light batter till crispy and served with a spicy fruit salad
- 19. SALTED AND CHILLI PEPPER CRISPY SOFT SHELL CRAB**  6.90
Soft shell crab deep-fried in a light batter till crispy and flash stir-fried with salt, chilli pepper, garlic, spring onion and curry leaves
- 20. SALT, PEPPER CHICKEN WINGS**  6.90
Marinated chicken wings with Thai herbs, deep-fried in a light batter till crispy and stir-fried with salt, chilli pepper, garlic and spring onion
- 21. TIGER PRAWNS WITH CURRY LEAVES**  6.50
Stir-fried crispy tiger prawns with salt, chilli pepper, Thai herbs and curry leaves
- 22. PRAWN TEMPURA** 6.50
Fresh tiger prawns deep-fried in a light batter till crispy served with Wasabi and Kikkoman soya sauce
- 23. SESAME PRAWN TOAST SS** 6.50
Sliced baguette topped with minced prawns and sesame seeds, deep-fried served with crispy seaweed
- 24. A SELECTION OF HOMEMADE STARTERS SS, N (MINIMUM OF 2 PEOPLE)** 8.00 PER/PERSON
Consists of crispy prawn tempura, chicken satay, duck spring roll, sweet corn cake, spare ribs, prawn toast and served with a variety of dip sauces.

SOUP

- 25. TOM YUM KONG GF** (HOT & SOUR PRAWN SOUP)   4.90
World famous hot and sour prawn soup, enriched with Thai herbs and lemongrass
- 26. TOM YUM KAI GF** (HOT & SOUR CHICKEN SOUP)   3.90
Spicy chicken soup with lemon grass and Thai herbs
- 27. TOM KHA KAI (CHICKEN WITH COCONUT MILK SOUP)**  3.90
Chicken soup flavoured with coconut milk, lemon grass, galangal, coriander, chilli, lime leaves.

28. PHO TAAK **GF**
(SPICY SEAFOOD SOUP)  5.20
Spicy seafood soup with lemon grass, lime leaves, lemon juice and Thai herbs
29. KIEAW KONG (WONTON SOUP) 3.90
Fresh minced tiger prawns marinated with herbs and wrapped in pastry
30. CHICKEN SWEET CORN SOUP **GF** 3.50
Fresh chicken marinated with sweet corn and eggs

THAI SALADS

31. KOR MOO YANG NAMTOK  7.90
Neck of pork marinated with Thai herbs and charcoal grilled, toast in a zesty sauce made with lime juice, coriander, shallot, chilli powder and nutty crushed glutinous roast rice & milk
32. KOR MOO YANG SOM TAM **N**   7.90
One of the most popular dishes from northeast of Thailand. Neck of pork marinated with Thai herbs and charcoal grilled combined with tomatoes, green bean, fresh chilli, garlic, fish sauce, lime juice, roasted crushed peanuts
33. SPICY BEEF SALAD    7.90
Sliced char-grilled British sirloin steak with onions, spring onions, celery and vegetables tossed in lime juice, garlic and a lime and chilli dressing.
35. SPICY PACIFIC SEAFOOD SALAD **GF**    8.50
A spicy seafood salad of scallops, mussels, squid, fish and prawns with onion, spring onions, celery, vegetables tossed with lime juice, garlic and a lime and chilli dressing. Contains celery
36. LAAB (CHICKEN SALAD)   7.00
Most popular dish of Thailand north eastern salad, minced chicken flavoured with Thai herbs and nutty crushed glutinous roast rice, tossed with lime juice, garlic and a lime and chilli dressing
38. PAPAYA SALAD /OR VEGGIES OPTION **GF, N**    7.90
One of the most popular dishes from northeast Thailand. Shredded green papaya combined with tomatoes, green beans, fresh chilli, garlic, fish sauce, lime juice, roasted crushed peanuts

POULTRY

39. VOLCANO CHICKEN 10.90
Roasted tender half chicken marinated with coriander, garlic and pepper served flambé (Brandy), finished at your table with a sizzling lava sauce
40. ROAST CHICKEN 9.90
Tender half chicken roasted with herbs served with tangy sweet chilli sauce
41. CHICKEN IN BLACK BEAN SAUCE 7.90
Flash stir-fried fillet of chicken breast, fine beans, garlic & tofu in black bean sauce
42. CHICKEN IN BLACK PEPPER  8.50
Stir-fried fillet of chicken breast with black pepper sauce served sizzling
43. CHICKEN OR TIGER PRAWN WITH CASHEW NUTS **N**  8.50/9.90
Fillet of chicken breast or tiger Prawn flash stir-fried with cashew nuts, a tiny amount of chilli, spring onions, red and green peppers in dark soya sauce
44. CHOICE OF SWEET AND SOUR CHICKEN, PORK, (FRESH SALMON OR TIGER PRAWN) **GF** 8.50/9.90
Stir-fried fillet of chicken breast, pork, fresh salmon or tiger prawn with vegetables in sweet and sour sauce
45. CHICKEN ORANGE SAUCE **GF** 8.50
Marinated chicken breast in a light batter and deep-fried served with sweet and tangy orange sauce, contains milk
46. HONEY CHICKEN **GF** 8.50
Marinated chicken breast in light batter, deep-fried served with our Chef's special honey sauce, contains Milk
47. CHICKEN IN RED WINE SAUCE  9.00
Chicken breast in light batter and deep-fried served with our Chef's special red wine sauce, contains Milk
48. GINGER CHICKEN, PORK OR BEEF 8.50
Fresh fillet of chicken breast, pork or Beef flash stir-fried with ginger sauce, garlic, young ginger, spring onion and chilli pepper
49. SPICY ROASTED DUCK    9.50
Most popular dish of Ayuthaya an old ancient city of Thailand, aromatic thin slices of roasted duck with herbs, flash stir-fried with fresh mixed Thai herbs consisting of fresh chilli, garlic, coriander root, lime leaf, finger galangal, fresh young pepper corn & basil
50. CHOO CHEE DUCK  9.50
Crispy tender half roast duck served with creamy red curry sauce coconut milk, contains shrimp paste
51. TAMARIND DUCK (PED MA KHAM) 9.50
Fillet of tender crispy half roast duck served in an aromatic tamarind sauce, topped with crispy shallot
52. ROAST DUCK 9.50
Half of tender roast aromatic duck with herbs served with hoisin sauce

MEAT

53. **WEeping TIGER**  13.50
The most popular dish at Dee Thai, British sirloin steak marinated with herbs, charcoal grilled and thinly sliced, served sizzling accompanied with spicy tamarind sauce
54. **GREEN WEeping TIGER** **GF**   13.50
One of the most popular dishes at Dee Thai, British sirloin steak marinated with herbs, charcoal grilled and thinly sliced served sizzling & topped with creamy coconut green curry sauce
55. **DRUNKEN TIGER**    13.50
Most popular dish of North Eastern Thailand marinated British sirloin steak with herbs and charcoal grilled thinly sliced and flash stir-fried with fresh mixed Thai herbs consisting of fresh chilli, garlic, coriander root, lime leaves, fresh young pepper corn, and holy basil.
56. **STIR-FIRED LAMB OR RIB- EYE BEEF IN BLACK PEPPER**  11.50
A lighter, more delicate taste of the Orient, flash stir-fried fillet cubes of lamb or beef with black pepper sauce served sizzling
57. **STIR-FRIED FILLET OF RIB-EYE BEEF WITH GREEN CURRY PASTE** **GF**   11.50
One of the most popular Thai dishes, made from fillet of rib-eye beef flash stir-fried over a flaming wok with green curry paste, aubergine, kaffir lime leaves and finger galangal, lemongrass and sweet basil.
58. **BEEF YAOWARAJ** 8.50
Marinated fillet of rib-eye beef with herbs and flash stir-fried with pak chow, flavoured with oyster sauce .
59. **PAD KRA PRAW CHICKEN, PORK, OR BEEF**   8.50/9.50
One of the most popular Thai dishes. fillet of chicken, fillet of pork, tiger prawn or rib-eye beef fillet flash stir-fried over a flaming wok with crush chilli and garlic, and holy basil
60. **CHARCOAL GRILL NECK OF PORK** 8.90
Neck of pork marinated in honey and herbs, then charcoal grilled, thinly sliced and accompanied with a spicy tamarind sauce
61. **PAD PED RIB-EYE BEEF, LAMB FILLET, CHICKEN, PORK OR TIGER PRAWN** **GF**   9.90
One of the most popular Thai dishes fillet of rib-eye beef, lamb fillet, chicken, pork or tiger prawn flash stir-fried over a flaming wok with Thai herbs, green young peppercorn, chilli pepper, sweet and hot basil in a red curry creamy sauce and a touch of kaffir lime leaves recommend by the Chef, contains shrimp paste and milk

62. **CRISPY RIB-EYE BEEF WITH CASHEW NUTS** **N**  8.90
Marinated fillet of rib-eye beef with herbs and deep-fried till crispy then flash stir-fried with cashew nuts, a tiny amount of chilli, spring onions, red and green peppers in dark soya sauce and nuts
63. **SPICY CRISPY RIB-EYE BEEF**   8.90
One of the most popular Oriental dishes fillet of rib-eye beef crispy flash stir-fried over a flaming wok with Oriental touch of crushed chilli
64. **RIB-EYE BEEF OR LAMB CUBE IN RED WINE SAUCE** 11.50
A lighter, more delicate taste of Oriental red wine sauce, flash Stir-fried, cubes of rib-eye beef or lamb, with red, green pepper and shallots, served sizzling

CURRIES

65. **THAI GREEN CURRY** **GF**    (CHOICE OF BEEF OR CHICKEN 8.90) (PRAWN 9.90) (MONK FISH 11.90)
The most famous Thai green curry made with coconut milk, fresh green chilli, bamboo shoots, aubergines, bell pepper and sweet basil
66. **THAI RED CURRY** **GF**   (CHOICE OF BEEF OR CHICKEN 8.90) (PRAWN 9.90) (MONK FISH 11.90)
The most famous Thai red curry made with coconut milk, fresh green chilli, bamboo shoot, aubergines, bell pepper and sweet basil, contains shrimp paste
67. **PANAENG CHICKEN, PORK OR RIB-EYE BEEF** **GF**  8.90
A choice of chicken, pork or rib-eye beef in creamy Panaeng curry sauce with flavours of coconut milk and kaffir lime leaves, contains shrimp paste
68. **MASSAMAN BEEF, LAMB OR CHICKEN** **GF N**  8.90
A stew of beef, chicken or lamb in Massaman curry sauce with potato, cashew nuts, onions, coconut milk and Thai herbs, contains shrimp paste
69. **JUNGLE CURRY BEEF, LAMB, CHICKEN, PORK/TIGER PRAWN OR MONK FISH (VERY HOT)** **GF**    8.90/11.50
Traditionally a North Eastern Thai jungle curry made without coconut milk
70. **DUCK IN RED CURRY** **GF**   8.90
Roast duck fillet in red curry sauce made with coconut milk, lime leaves, fresh bell pepper and sweet basil, contains shrimp paste
71. **YELLOW CURRY CHICKEN OR FRESH TIGER PRAWN** **GF**  8.90/9.90
Fillet of chicken breast or tiger prawn cooked in yellow curry paste containing coconut milk, potatoes, herbs, onion and curry leaves

SEAFOOD

72. **LOBSTER TAIL PAD NAM PRIK PRAO**  **34.50**
Lobster tail flash stir-fried over a flameing wok with the flavours of Thai chilli jam, fresh chilli pepper and spring onion, contains shell fish
73. **MOONSOON LOBSTER TAIL** **34.50**
Lobster tail flash stir-fried over a flameing wok with aromatic white wine sauce with spring onion, Chinese mushroom, garlic and fresh young ginger
74. **GINGER FRESH LOBSTER TAIL** **34.50**
A splendid gingery and peppery stir-fry, lobster tail with our Chef's special ginger sauce, Recommended by Chef
75. **CHU CHEE LOBSTER TAIL** **GF**  **34.50**
Deep-fried fresh lobster tail in Paneang curry creamy sauce seasoned with coconut milk and kaffir lime leaves, contains shell fish
76. **CHARCOAL GRILLED LOBSTER TAIL** **GF** **34.50**
Fresh lobster tail marinated with Thai herbs & charcoal grilled, served with our very hot seafood sauce
77. **SEAFOOD GARLIC SAUCE** **11.90**
Tiger prawns, mussels, squid, scallops and snapper fish stir-fried in a flameing wok with Thai herbs & garlic sauce
78. **HOT AND SPICY PACIFIC SEAFOOD (PAD KRA PROW SEAFOOD)**    **11.90**
Tiger prawns, mussels, squid, scallops and fish, flash stir-fried in a flamed wok with garlic chilli, Thai herbs and hot basil contains shell fish
79. **CHU CHEE FRESH SALMON OR KING PRAWN** **GF**  **11.90**
Deep-fried fresh salmon or king prawns in Paneang curry sauce seasoned with coconut milk and kaffir lime leaves, contains shell fish
80. **KING SCALLOPS WITH GARLIC AND GINGER SAUCE** **11.50**
A splendid gingery stir-fried scallops with our Chef's special ginger sauce, fresh green asparagus and Chinese mushroom is Recommended by our Chef
81. **FRESH TIGER PRAWNS AND SCALLOPS IN OYSTER SAUCE** **11.50**
Tiger prawns and scallops, flash stir-fried over a flameing wok with fresh green asparagus, Chinese mushroom, black pepper & flavours of oyster sauce contains shell fish
82. **SCALLOPS OR KING PRAWNS PAD NAM PRIK PRAO** **GF**   **11.50**
Fresh scallops or king prawns flash stir-fried over a flameing wok with the flavours of Thai chilli jam, fresh chilli and sweet basil, contains shell fish
83. **KING PRAWN PAD PONG GAREE** **11.90**
Fresh king prawns flash stir-fried with capsicum, celery, onion and chilli in a yellow curry sauce contains milk
84. **TAMARIND KING PRAWN** **GF** **11.90**
King prawns in light batter deep-fried till crispy and tossed in an aromatic tamarind sauce, topped with crispy shallot and dried chilli
85. **NEW-ZEALAND MUSSELS**  **8.90**
Flash stir-fried New-Zealand mussels, fresh herbs with curry paste and sweet basil, contains shell fish and milk
86. **SIZZLING PACIFIC SEAFOOD IN BLACK BEAN SAUCE** **11.90**
Tiger prawns, mussels, squid, fish and scallops stir-fried in a flaming wok with black bean sauce served sizzling
87. **CHOICE OF SQUID OR TIGER PRAWN PAD KRA-PROW (HOT & SPICY)**    **10.90**
Pacific squid or tiger prawn flash stir-fried with crushed chilli, garlic and hot basil contains shell fish
88. **SOFT SHELL CRAB IN YELLOW CURRY POWDER**  **12.90**
Fresh soft shell crabs in light batter deep-fried till crispy and stir-fried with capsicum, celery, onion and chilli in a yellow curry sauce, contains shell fish, celery and milk
89. **CHOICE OF PAD KRATIEM PRIK THAI (CHOICE OF CHICKEN, PORK, BEEF 8.90)(PRAWN, SQUID 10.90)** **GF**
A lighter, more delicate taste of Oriental, flash stir-fried with salt, pepper, garlic, chilli and spring onion
90. **PLA NUENG MA NAO (STEAM SEA BASS)**   **12.90**
A whole de-boned sea bass, (skin and head removed) steamed with crushed chilli, garlic, lime juice, and lemongrass with flavours of ginger
91. **STEAMED FRESH SCOTTISH SALMON** **GF**   **11.90**
One of the most famous Thai dishes, Scottish salmon fillet steamed with crushed chilli, garlic, lime juice, and lemongrass and with flavours of ginger
92. **SEA BASS GEAM BEUY** **12.90**
A whole de-boned sea bass (skin & head removed) steamed with preserved plum juice & Chinese mushrooms
93. **PLA YANG BAI TEAI**    **13.50**
Char-grilled whole Sea Bass fillet stuffed with garlic and Thai herbs wrapped in pandanus leaf, served with very spicy seafood sauce
94. **PLA SAM ROD (HALIBUT, OR FRESH SALMON OR SEA BASS)**   **11.90**
Crispy deep-fried halibut steak, fresh Scottish salmon or sea bass served with spicy sweet and tangy chilli sauce

95. **PLA NUENG SE-EEW** 12.90
Whole de-boned Sea Bass (skin and head removed) steamed with herbs, lemongrass and soya sauce
96. **PLA PAD CHAR WITH THAI HERBS** 12.90
(STIR-FRIED MONK FISH) 🌿🌿🌿
The most popular Thai dish monk fish fillet flash stir-fried with mixed Thai herbs consisting of fresh chilli, garlic, coriander root, kaffir lime leaves, finger galangal, fresh young pepper corn and sweet basil
97. **MONK FISH WITH GARLIC AND GINGER SAUCE** 12.90
Stir-fried monk fish with our Chef's special ginger sauce, fresh spring onion, chilli & Chinese mushroom

VEGETABLES

98. **FRESH GREEN ASPARAGUS WITH OYSTER SAUCE/OR VEGGIES** 6.90
Fresh green asparagus, Chinese mushroom, flash stir-fried over a flameing wok flavoured with oyster sauce
99. **MORNING GLORY (PAK BOUNG)/OR VEGGIES OPTION** 6.90 🌿
A popular Thai dish, spinach flash stir-fried over a flameing wok with Thai yellow bean sauce, chilli and garlic with flavours of oyster sauce
100. **PAK CHOI /OR VEGGIES OPTION** 5.90
Stir-fried pak choy with flavours of oyster sauce, topped with garlic fakes
101. **SAUTÉED FOURS KIND OF VEGETABLES/OR VEGGIES OPTION** 6.50
Stir-fried asparagus, pak choy, chinese leaves, sweet corn & Chinese mushroom with flavours of oyster sauce
102. **BEAN SPROUT/OR VEGGIES** 4.50
Flash stir-fried bean sprouts, spring onion, chilli pepper with flavours of oyster sauce
103. **GARDEN VEGETABLES/OR VEGGIES** 5.00
Flash stir-fried mixed vegetables with fresh garlic sauce
104. **BROCCOLI AND MUSHROOM WITH GARLIC SAUCE** 5.90
Stir-fried broccoli & mushroom with fresh garlic sauce

VEGETARIAN STARTERS

105. **VEGGIES SELECTION** 6.50
Mixed vegetables tempura, sweet corn pancakes, vegetables spring rolls, and bean curd served with sweet chilli dip, Wasabi and soya sauce
106. **SWEET CORN PANCAKES** 4.90
(TOD MAN KAO POD)
Sweet corn pancakes served with sweet chilli dip
107. **TEMPURA VEGETABLES** 5.50
Fresh vegetables, asparagus, fresh baby corn, sweet potatoes, carrot, bell pepper, courgettes and broccoli in light batter, deep-fried till crispy served with Wasabi and soy sauce
108. **VEGGIES SPRING ROLLS** 5.00
Vegetarian spring rolls served with sweet chilli sauce
109. **SALT & PEPPER AUBERGINE & TOFU** 6.50 🌿
Deep-fried aubergine and bean curd till crispy and flash stir-fried with salt, garlic and pepper
110. **CRISPY BEAN CURD N (TOFU TOD)** 5.00
Deep-fried bean curd till crispy served with sweet and tangy peanuts sauce, contains soya and peanuts
111. **MUSHROOM AND CASHEW NUT SALAD** 5.50 🌿
A spicy mushroom and cashew nut salad with red onion, spring onion, coriander tossed with lime and chilli dressing, contains nuts
112. **VEGGIE SWEET CORN SOUP** 3.50
Fresh sweet corn soup with eggs, contains Eggs GF
113. **MUSHROOM SOUP WITH COCONUT MILK GF (TOM KHA HED)** 3.90 🌿
Mushroom soup flavoured with lemongrass, galangal, coriander, chilli, lime leaves and coconut milk
114. **VEGETABLE HOT & SOUR SOUP** GF 🌿🌿 3.90
Clear hot and sour vegetable soup, enriched with Thai herbs and lemongrass
115. **HOT AND SOUR MUSHROOM SOUP GF (TOM YUM HED)** 3.90 🌿🌿
Hot and sour mushroom soup, enriched with Thai herbs and lemongrass, contains milk
116. **SPICY FRESH FRUIT AND VEGETABLE SALAD** GF 🌿 5.50
Varieties of our Oriental fresh fruit and vegetables flavoured with chilli and lime juice dressing

VEGETARIAN MAINS

(Veggies chicken is imitation chicken made of milk & soya protein)

117. **THAI GREEN CURRY WITH VEGGIES CHICKEN OR VEGETABLES ONLY** 🌿🌿🌿 8.50
Most famous Thai green curry with veggies chicken made with coconut milk, fresh green chilli, bamboo shoot, aubergines and basil
118. **THAI RED CURRY WITH VEGGIES CHICKEN OR VEGETABLES ONLY** GF 🌿🌿 8.50
Most famous Thai red curry with veggies chicken made with coconut milk, fresh green chilli, bamboo shoot, aubergines & basil contains sea food
119. **JUNGLE CURRY WITH VEGGIES CHICKEN OR VEGETABLES ONLY** GF 🌿🌿🌿 8.50
Traditionally a north eastern of Thai jungle curry with veggies chicken made without coconut milk

120. **HOT & SPICY VEGGIES CHICKEN/ OR VEGETABLES ONLY**    8.50
One of the most popular Thai dishes, made from of veggies chicken, flash stir-fried over a flameing wok with crushed chilli, garlic, and hot basil

121. **HOT & SPICY BEAN CURD**
(PAD KRA PROW)    8.50
One of the most popular Thai dishes, bean curd flash stir-fried over a flameing wok with crushed chilli, garlic, and hot basil

122. **SWEET AND SOUR WITH VEGGIES CHICKEN/ OR VEGETABLES ONLY** 8.50
Flash Stir-fried veggies chicken with tofu, pineapple, onions and peppers in sweet and sour sauce

123. **VEGGIES CHICKEN WITH CASHEW NUTS/ OR VEGETABLES ONLY**  8.90
Flash stir-fried veggies chicken with cashew nuts, dried chilli, spring onions, red and green peppers in soya sauce and contains nuts

124. **TOFU WITH BLACK BEAN SAUCE** 8.50
Crispy tofu stir-fried with garlic, green bean, in black bean sauce

125. **VEGGIES CHICKEN IN BLACK BEAN SAUCE** 8.50
Flash stir-fried veggies chicken with fine bean, garlic in Black Bean Sauces

126. **VEGGIES CHICKEN IN BLACK PEPPER**  8.50
A lighter, more delicate taste of the Orient, flash stir-fried fillet of veggies chicken with black pepper sauce served sizzling

127. **SPICY AUBERGINES VEGGIE**    8.50
Flash stir-fried aubergines and chilli pepper over a flameing wok with Oriental spicy sauce, yellow soy bean paste, and sweet basil

NOODLES

128. **PAD THAI WITH TIGER PRAWN OR CHICKEN** **GF** 9.90/8.90
The original Thai rice noodles, flash stir-fried with tiger prawns or chicken, egg, tamarind sauce, bean sprouts, spring onion, and crushed peanut, contains nuts

129. **VEGGIES PAD THAI** **GF** 7.90
The original Thai rice noodles, flash stir-fried with tamarind sauce, bean sprouts, spring onion, egg, and crush peanuts, contains nuts

130. **YELLOW EGG NOODLES OR VEGGIES OPTION** 5.20
Flash stir-fried yellow eggs noodles, carrot, lettuce, bean sprouts with oyster sauce

131. **CHOICE OF SPICY NOODLES WITH TIGER PRAWN OR CHICKEN/OR VEGGIES OPTION**    9.90/8.90
Stir-fried yellow egg noodles with fresh tiger prawns or chicken, bean sprouts, onion, pepper, crushed chilli, garlic, and hot basil

RICE DISHES

132. **SEAFOOD FRIED RICE IN PINEAPPLE/ (HIGHLY RECOMMEND BY CHEF)** **GF N** 9.90
Mixed seafood consisting of scallops, prawns, squid & fried rice with turmeric and pineapple topped with cashew nuts & crispy shallot, contains shell fish

133. **ORIENTAL THAI FRIED RICE (CHICKEN, PORK)(PRAWN)** 8.90/9.90
One of the most popular Thai rice dishes, jasmine rice flash stir-fried with chicken, pork or prawn with Oriental sauce, spring onion and egg

134. **SPICY ORIENTAL THAI FRIED RICE CHOICES OF CHICKEN, BEEF, PORK OR /PRAWN**    8.90/9.90
One of the most popular spicy Thai rice dishes, jasmine rice flash stir-fried with a choice of minced chicken, minced pork or prawn with Oriental sauce, consisting of crushed chilli, garlic and hot basil

135. **EGG FRIED RICE** **GF** 2.50
Flash stir fried Jasmine rice with egg

136. **COCONUT RICE (KHAO KA TI)** 2.80
Steamed fragrant rice in coconut milk

137. **STICKY RICE (KHAO NIAO)** 2.80
One of the most popular dishes glutinous rice from north eastern of Thailand

138. **JASMINE RICE** 2.20
World famous steamed Thai fragrant rice

139. **SALT & PEPPER CHIPS** 4.50

PLEASE NOTE

MILD  MEDIUM   HOT HOT!   

All of our food is freshly prepared to order and may take a little while during busy periods. We cannot guarantee that any of our dishes are free from nuts or G.M. ingredients.

Please check with our waiting staff.

GF Gluten Free **N** Contains Nuts
SS Contains Sesame Seeds

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order

BANQUET MENU A

STARTERS

ASSORTMENTS HOT PLATTER

Chicken Satay, Crispy Duck Roll, Sweet Corn Cake & Spare-Ribs

SECOND COURSE

TOM YUM KAI 

HOT AND SOUR CHICKEN SOUP

flavoured with Thai herbs and lemongrass

MAIN COURSE

CHICKEN GREEN CURRY  

Chicken green curry made with coconut milk, fresh green chilli, bamboo shoots, aubergines and sweet basil

RIB-EYE BEEF WITH BLACK PEPPER

Stir-fried rib-eye beef with black pepper sauce served sizzling

SEASONAL VEGETABLES

Flash stir-fried mixed vegetables with fresh garlic sauce

EXTRA DISH FOR THREE PEOPLE

SWEET & SOUR PORK

Stir-fried fillet of pork with vegetables in sweet & sour sauce

EXTRA DISH FOR FOUR PEOPLE

DUCK WITH TAMARIND SAUCE

Fillet of tender crispy roasted duck cooked in an aromatic tamarind sauce, topped with crispy shallot and dried chili

EXTRA DISH FOR FIVE OR MORE

TIGER PRAWN PAD KRA PROW  

The most famous Thai dish tiger prawn flash stir-fried with crushed chilli, garlic and hot basil

JASMINE RICE

DESSERT OF THE DAY

£25.00 PER PERSON (MIN 2 PEOPLE)

BANQUET MENU B

STARTERS

ASSORTMENTS HOT PLATTER

Chicken Satay, Prawn Tempura, Sweet Corn Cake, Spare-Ribs and Papaya Salad

SECOND COURSE

AROMATIC CRISPY DUCK WITH PANCAKE

MAIN COURSE

RED CURRY WITH CHICKEN  

Chicken red curry made with coconut milk, fresh Red Chili, Bamboo shoot, aubergines and sweet basil

PLA NUENG MA NAO (SEA BASS)

Whole de-boned Sea bass, (skin and head removed) steamed with Thai chilli, garlic, lime juice, and lemongrass

PAK BOUNG (MORNING GLORY)

Thai spinach stir fried with yellow bean sauce with Galicia & chilli

EXTRA DISH FOR THREE PEOPLE

KING SCALLOPS PAD NAM PRIK PRAO  

King scallops flash stir-fried with the flavours of Thai chilli jam, fresh chilli and sweet basil

EXTRA DISH FOR FOUR PEOPLE

DUCK WITH TAMARIND SAUCE

Fillet of tender crispy roasted duck cooked in an aromatic tamarind sauce, topped with crispy shallot and dried chili

EXTRA DISH FOR FIVE OR MORE

WEEPING TIGER

Angus sirloin steak marinated with herbs, Charcoal grilled and thinly sliced, served sizzling with spicy tamarinds sauce

JASMINE RICE

DESSERT OF THE DAY

£35.00 PER PERSON (MIN 2 PEOPLE)

MENU C VEGETARIAN SET MENU

VEGGIES STARTER SELECTION

Mixed veg. tempura, sweetcorn pancakes, veg. spring rolls & money bags served with sweet chili dip & Wasabi in soya sauce

MUSHROOM SOUP (TOM KHA HED)

Mushroom soup flavored with lemongrass, galangal, coriander, chili, lime leaves and coconut milk

MAIN COURSE

RED CURRY WITH VEGGIES CHICKEN

Red curry with veggies chicken made with coconut milk, Red chili, Bamboo Shoot aubergines and sweet basil

SWEET AND SOUR WITH VEGGIES CHICKEN

Flash Stir-fried veggies chicken with tofu, pineapple, onions and peppers in Sweet and sour sauce

SEASONAL VEGETABLES

Flash stir-fried mixed vegetables with fresh garlic sauce

EXTRA DISH FOR THREE PEOPLE VEGGIES CHICKEN WITH CASHEW NUTS

Flash Stir-fried Veggies chicken with cashew nuts, dried chili, spring onions, red and green peppers in Soya sauce

EXTRA DISH FOR FOUR PEOPLE HOT & SPICY VEGGIES CHICKEN (PAD GRA PROW)

Made from fillet of veggies chicken, flash stir-fried over a flaming wok with crushed chilli, garlic, and hot basil

EXTRA DISH FOR FIVE OR MORE VEGGIES CHICKEN PHAD NAM PRIK PRAO

Veggies Chicken Flash stir-fried over flamed wok with the flavors of Thai chili jam, fresh chili and sweet basil

JASMINE RICE

DESSERT OF THE DAY

£22.50 PER PERSON (MIN 2 PEOPLE)