

Early Evening Set Menu

£ 13.90 Per person

Served between 16.30- 19.00(Sunday to Thursday)

Friday and Saturday 16.30- 18.30 (will be required to finish by 19.30)

Please Note

Please Advise the Staff if you have any allergies before placing your Order

Parties of eight or more an optional 10% service charge will be added.

DEE THAI RESERVES THE RIGHT TO WITHDRAW THIS OFFER AT ANY TIME

Choice of Starters:

D1.Assortments Platter

Prawn on Toast, Vegetables' Spring Rolls, Crispy Prawn Wonton

D2.Veggies Selection(V)

Spring Onions Pancake,Sweet corn pancake, VegetablesSpring Roll, and Crispy BeanCurd served with sweet chilli dip .

D3.Chicken Satay

Strips of chicken marinated in our Chef's special sauce, Barbecued served with peanut satay sauce.

D4.Tod Man Pla (Thai Fish Cakes)

White fish paste blended with red curry and fresh herbs, Deep-Fried served with sweet cucumber and peanut sauce

D5.Sesame Prawn Toast

Sliced baguette topped with minced prawns and sesame deep-fried till crispy served with and seaweed .

D6.Honey Pork Spareribs

Tender spare ribs of pork marinated in our Chef's Special sauce and roasted.

D7.Crispy Duck Spring Rolls

Shredded tender roasted duck meat and vegetable wrapped in pastry and deep-fried till crispy served with home-made duck sauce

D8.Prawn Tempura

Three of Fresh Tiger prawns and vegetables in light batter deep-fried till crispy served with Wasabi and Soya sauce

D9.Tom Yum Kong/ Or Mushroom(V)

World famous hot and sour prawns or Mushroom soup, enriched with Thai herbs and lemongrass

D10.Tom Kha Kai/ Or Mushroom(V)

Chicken soup flavors with lemon grass, galangal, coriander, chilli, lime leaves and coconut milk

D11.Chicken and sweet corn soup

A thick soup with minced chicken , egg and sweet corn.

D12. Salt and Chilli Pepper Tofu and Aubergine(V)

D13.Laab (Chicken Salad)

Most popular dishes of Thailand North Eastern Salad. Minced chicken flavored With Thai herbs, crushed glutinous roasted rice, tossed with a lime juice, garlic, onion, chilli and fish sauce dressing.

Choice of Main Course:

D14.Thai Red or Green Curry with Chicken or Veggi Chicken(V)

The most famous Thai red or green curry with chicken made with coconut milk, fresh green Chilli eggplants, pea aubergines and sweet basil

D15.Pad Kra Praw Kai Chicken or Veggi Chicken (V)

One of the most popular Thai dishes, made from fillet of chicken, flash stir-fried over a flamed wok with crush chilli and garlic, and hot basil

D16.Chicken with Cashew Nuts

Chicken breast Flash Stir-fried with cashew nuts, dried chilli, spring onions, red and green peppers in oyster sauce

D17.Sweet and Sour Chicken or Veggi Chicken (V)

Stir-Fried Chicken with Vegetables in sweet and sour sauce

D18.Pad Khing Moo (Ginger Pork)

Fresh fillet pork flash stir-fried with ginger sauce, garlic, young ginger, spring onion and Chilli

D19.Choo Chee Duck(Extra £3.00) or Salmon fillet (Extra £6.00)

Crispy tender half Roast duck or Salmon, served with creamy curry sauce in flavor of coconut

D20.Tamarind Duck (Ped Ma kham)(Extra £3.00)

Fillet of tender crispy half roasted duck cooked in an aromatic tamarind sauce, topped with crispy shallot.

D21.Beef Yaowaraj(Extra £2.00)

Marinated beef flash stir-fried with ginger ,spring onion, mushrooms, oyster sauce and black peppers.

D22.Sizzling Black Peppers Ribs- Eye Beef (Extra £5.00)

A delicate taste of the Orient, Flash Stir-fried Ribs-eye beef with our special Black Pepper Sauce.

D23.Weeping Tiger(Extra £6.00)

A very popular dished at Dee Thai, British sirloin steak marinated with Thai herbs, Charcoal grilled and thinly sliced, served sizzling and accompaniments with spicy tamarinds sauce

D24.Green Weeping Tiger(Extra £6.00)

One of the most popular dishes at Dee Thai, British sirloin Steak marinated with herbs, Charcoal grilled and thinly slices served sizzling top with creamy green coconut sauce

D25.Hot and Spicy Pacific Seafood(Extra £4.00)

Tiger prawns, mussels, squids, crab claw, scallops and fish, Flash stir-fried in a flamed wok with crush Chilli, Thai herbs and hot basil.

D26.Ped Pad Tiger Prawn(Extra £3.00)

Stir-fried Tiger prawn with green pepper corns, holy basil, bamboo shoots and kaffir leaves, in a creamy curry sauce.

D27. Pla Nueng Ma Nao -Sea Bass Fillet (Extra £6.00)

One of The most famous Thai dishes, Whole Sea Bass fillet steamed with fresh Thai chilli, garlic, limejuice and lemongrass.

D28.Sea Bass Geam Beuy (Extra £6.00)

The whole Sea bass boneless, Steamed with preserved plum juice and Chinese mushrooms

All the above main courses are accompanied with steam jasmine rice.

D29.Pad Thai with Chicken

The original Thai rice noodles, Flash stir-fried with chicken, egg, tamarind sauce, bean sprouts, spring onion and shallot. Topped with crushed peanuts.

D30. Spicy noodles with chicken

Stirred fried egg noodles with chicken, holy basil, chilli, garlic, bell peppers and bean sprouts.