



## Menu

### Starters

- 1 Thai Spice Mixed Starters** **£13.95**  
*Chicken Satay, Spring Rolls, Pork Spare Ribs, Prawns on Toast, and Golden Triangles with a selection of Sauces - (For 2 People to share)*
- 2 Prawn Tempura (Goong Thod)** **£5.95**  
*Crispy battered Tiger Prawns served with a Sweet Chilli sauce*
- 3 Duck Roti (Ped Roti)** **£5.95**  
*Crispy Aromatic Duck served with Roti Pancakes, ready rolled in a Julienne Carrot, Asparagus, Cucumber and Spring Onions - Served with Soya Sauce And our Chef's own Hoi Sin Sauce*
- 4 Spicy Fish Cakes (Thod man Plaa)** **£5.45**  
*Deep-fried curried Fish Cakes served with a Sweet Cucumber Relish and Ground Peanuts*
- 5 Prawns on Toast (Khanom pang naa Goong)** **£5.45**  
*Deep-fried minced Prawns on Toast with White Sesame seeds sprinkled over the top. All served with a sweet Chilli sauce*
- 6 Chicken Satay (Gai Satay)** **£5.95**  
*Chicken is marinated in special Thai herbs and then grilled on bamboo skewers and served with Cucumber and Chef's Peanut Sauce*
- 7 Pork Spare Ribs (Kra Doog Moo BBQ)** **£5.95**  
*Delicious succulent Ribs cooked to perfection and served with our Chef's own special sauce*
- 8 Golden Triangles (Saam Riam Tong Kom)** **£5.45**  
*Minced Prawns, Carrot, Potato, Sweet Corn and Curry Paste all wrapped in pastry Parcels and deep-fried.*
- 9 Spring Rolls (Paw Pia Thod) (V)** **£5.45**  
*Bean Noodles, Carrot, Cabbage, Bean Sprouts and Soy Sauce served with a sweet Chilli Sauce*
- 10 Vegetable Tempura (Pak Chuub Pang Thod) (V)** **£5.45**  
*Deep fried Tempura battered Mixed Vegetables served with a Sweet Chilli Sauce.*
- 11 Thai Eastern Nuggets (Laab Tod)**  **£5.45**  
*Chicken mixed with minced Shallots, Coriander, Spring Onion and seasoned with Fish Sauce.*
- 12 Thai Dumpling (Keeaw Thod Krob)** **£5.45**  
*Chicken and Prawn finely blended with Coriander root and Garlic and wrapped in wonton pastry. Served with Chinese Plum Sauce*
- 13 Fried Tofu (Tao Hu Thod) (V)** **£4.75**  
*Golden brown Beancurd cubes which have been deep fried. Served with Sweet Chilli Sauce and ground Peanuts*
- 14 Corn Pan Cake (Tod Marn Kow Poad) (V)** **£5.45**  
*Corn Pan Cake with Egg and Red Pepper and served with Sweet Chilli Sauce*
- 15 Chicken Wrapped in Pandan Leaf (Kai Hoe Bi Touay)** **£5.95**  
*Marinated Juicy Chicken wrapped in Pandan Leaf served with Thai sweet dark Soy Sauce*
- 16 Pork honey Satay (Moo Ping)** **£5.95**  
*Grilled Pork marinated with honey, coriander root, garlic and pepper on bamboo skewers*
- 17 Golden Bag (Toong Tong)** **£5.45**  
*Minced Chicken and Prawn with curry paste, coriander, garlic, pepper, carrots and peas presented in a purse-like bag. Served with Sweet Chilli Sauce*
- 18 Golden Basket (Kratong Thong)** **£5.45**  
*Minced Chicken and Prawn with red curry sauce, peanut, onion, carrots, sweet potatoes and peas presented in a Golden Basket.*

**Enjoy the Tastes of Thailand!**

Some dishes may contain nuts..

Service charge not included.

(V) denotes vegetarian dishes.



## Soups

**19 Hot and Sour Soup (Tom Yum)** 

*The Famous Thai Spicy Soup with Lemongrass, Galangal, Limejuice, Chilli, Kaffir Lime leaves, Coriander and Mushrooms*

**20 Coconut Cream Soup (Tom Kha)**

*Classic, traditional Thai Soup. Served with Galangal, Coconut milk, Lime juice, Kaffir Lime leaves, Coriander and Mushrooms.*

**Choose to have your Soup with any of the following;**

Chicken	<b>£5.95</b>
King Prawns	<b>£6.45</b>
Mixed Seafood (King Prawns, Mussels, Squid and Fish)	<b>£6.95</b>
Mushrooms (V)	<b>£5.45</b>

**21 Won Ton Soup (Keaw Hnam)**

**£5.95**

*Clear soup with minced Chicken and Prawns wrapped in wonton pastry, Spring Onions and Chinese leaf*

**22 Spicy Seafood Soup (Poh Tak)** 

**£6.95**

*A traditional Spicy Seafood Soup with Prawns, Mussels, Squid and Fish. Flavoured with Lemongrass Kaffir Lime Leaves and fish sauce.*

## Salads – Thai Yum

**23 Crispy Duck Salad (Yum Ped Grop)**

**£7.95**

*Crispy Roast Duck mixed with Thai herbs and Flavoured with a Spicy dressing*

**24 Piquant Prawn Salad (Plah Kung)**  

**£7.95**

*Peeled King Prawns with Lemongrass, Chilli, Red Onion Kaffir Lime leaves and Lime Juice*

**25 Spicy Beef Salad (Yum Neua)**  

**£7.95**

*The classic Thai Salad. Grilled Beef sliced and tossed with Mint leaves, Onion, Chilli, Coriander and Lime Juice*

**26 Thai Spice Salad (Salad Kag) (V)**

**£6.95**

*Served with crispy Potato, Boiled eggs, Tofu, Cucumber, sliced Tomatoes, Lettuce and Peanut Sauce*

**27 Vermicilli Salad (Lab Wuun Sen) (V)**  

**£6.95**

*Vermicelli Noodle Salad with Tofu, Shallot, Mint, Coriander, Spring Onion, Chilli and Lime Juice*

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## Wok Cooked Dishes

- 28 Phad Prieu Wann**  
Cucumber, Peppers, Onions, Spring Onions, Tomato And Pineapple all Smothered in a delicious Sweet And Sour Sauce
- 29 Phad Nam Man Hoi**  
Spring Onions, Peppers, Straw Mushrooms and Carrots all finished with an oyster sauce and cooked to Perfection.
- 30 Phad King**  
Ginger, Mushrooms, Onions, Spring Onions and Peppers. Simple ingredients, which end up making Something special
- 31 Phad Med Manuang Himmapharn** 🌶️  
Cashew Nuts, Dried Chilli, Onions, Peppers, Mushrooms, and Spring Onions. The Cashew Nuts And Chilli combine to give texture and taste to this Classic Thai Dish
- 32 Phad Nam Prik Pao** 🌶️ 🌶️  
Chilli paste in oil also Mushrooms, Peppers, Sweet Basil and fresh Chilli. Just enough Chilli to bring out the full flavour of this dish
- 33 Phad Kraprow** 🌶️ 🌶️ 🌶️ 🌶️  
With Birds eye Chilli, Garlic, Fine Green Beans, Peppers, Onions and Holy Basil
- 34 Phad Pak Ruam Mit**  
Green Asparagus, Broccoli, Cauliflower, Mange Tout, carrots, Mushrooms all prepared in a light Soy and Oyster Sauce
- 35 Phad Broccoli**  
Broccoli and Carrots in a light Soy and Oyster Sauce
- 36 Phad Nor Mai Farang**  
Green Asparagus, Straw Mushroom and Carrots in a light Soy and Oyster Sauce
- 37 Phad Gra Tiem**  
Stir fried Garlic, Coriander and Black Pepper, one of The Classic Thai Tastes
- 38 Phad Tao Cee**  
Spring Onion, Ginger, Mushroom, Red and Green Peppers in a Black Bean Sauce
- 39 Phad Prik Thai Dam**  
Onions, Mixed Peppers, Spring Onions with Soy and Oyster Sauce in a Spicy Black Pepper and Garlic Sauce
- 40 Phad Ma Kuer Yow** 🌶️  
Aubergine, Black Bean paste, Garlic, Chilli Basil and Paprika
- 41 Phad Phed** 🌶️ 🌶️ 🌶️  
A spicy fragrant dish with Aubergine, Courgettes, Fine Green Beans, Bamboo Shoots, Kaffir Lime Leaves and Basil, Chilli, Garlic Shallots, Lemon Grass and Galangal
- 42 Phad Phed Geang Dang** 🌶️ 🌶️  
Aubergine, Sweet Pepper, Galangal, Lemongrass, Chilli Paste, Coconut Milk and Basil.  
**For the above choose from;**
- |  |  |               |
|--|--|---------------|
|  | Chicken, Pork or Beef                          | <b>£8.75</b>  |
|  | Duck   | <b>£9.45</b>  |
|  | King Prawn                                     | <b>£9.95</b>  |
|  | Seafood (King Prawns, Mussels, Squid and Fish) | <b>£10.45</b> |
|  | Vegetables and / or Tofu <b>(V)</b>            | <b>£8.25</b>  |
- 43 Phad Hoy Shell** **£10.45**  
Scallops with Garlic, Asparagus and Black Mushroom flavoured with Soy and Oyster Sauce

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### Traditional Thai Curry

- 44 **Gaeng Khua Supparot**    
*Red Curry with Coconut milk, Lychee, Cherry Tomato, Fresh Pineapple and Sweet Basil leaves*
- 45 **Gaeng Karee**  
*Yellow Curry with Coconut milk, Butternut Squash, Potatoes, Onion and Crispy Shallots*
- 46 **Gaeng Penang**    
*Thick Red Curry with Coconut Milk, Peppers, Kaffir Lime Leaves and sweet Basil leaves.*
- 47 **Gaeng Phed**     
*Red Curry with sliced Bamboo, Fine Green Beans, Peppers and sweet Basil leaves*
- 48 **Gaeng Kiew Waan**     
*Green Curry with Aubergine, Peppers, Courgettes and sweet Basil leaves*
- 49 **Gaeng Pa**     
*Jungle Curry without Coconut Milk. Aubergines, Courgettes, Baby Sweet Corn, Bamboo Shoots, Butternut Squash and Fine Green Beans with Galangal in the traditional "Peasants" curry*

### Noodle and Rice Dishes

- 50 **Phad Thai**   
*The Classic Thai Stir fried Noodle Dish. Rice Noodles with Tofu, Vegetables, Eggs, Spring Onions, Bean sprouts and ground Peanuts.*
- 51 **Drunken Noodles**     
*Stir-fried Egg Noodles with Birds Eye Chilli, Mixed Vegetables, Peppers, Onions and Holy Basil leaves*
- 52 **Phad Wuun Sen**  
*Stir-fried Vermicelli with Eggs, Onion, Chinese Leaf, Tomatoes, Peppers, Fresh Ginger, Mushrooms, Baby Sweet Corn, Spring Onion and Soy Sauce*
- 53 **Kaw Paad Pak Roun Mid**  
*Mixed Vegetable Fried Rice with Egg and Onions*
- For dishes 44—53 please choose from;**
- |  |               |
|--|---------------|
| Chicken, Pork or Beef                          | <b>£8.75</b>  |
| Duck   | <b>£9.45</b>  |
| King Prawn                                     | <b>£9.95</b>  |
| Seafood (King Prawns, Mussels, Squid and Fish) | <b>£10.45</b> |
| Vegetables and / or Tofu (V)                   | <b>£8.25</b>  |
- 54 **Thai Spice Noodles**     
*Stir fried Egg Noodles with Chilli paste, Prawns, Chicken and a Julienne of Carrots and Bean sprouts*

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### Accompaniments

55	<b>Kao Suay</b>	–	<b>Steamed Thai Fragrant Jasmine Rice</b>	<b>£2.50</b>
56	<b>Kao Phad Khai</b>	–	<b>Egg Fried Rice</b>	<b>£3.00</b>
57	<b>Kao Kati</b>	–	<b>Coconut Rice</b>	<b>£3.00</b>
58	<b>Kao Neaw</b>	–	<b>Sticky Rice</b>	<b>£3.00</b>
59	<b>Stir fried Yellow Noodles with Bean Sprouts</b>			<b>£4.50</b>
60	<b>Stir Fried Mixed vegetables</b>			<b>£4.50</b>
61	<b>Spicy Thai Prawn Crackers with Sweet Chilli dip</b>			<b>£1.95</b>

### Desserts

**Banana Fritter** **£4.95**

*Banana Fritter in coconut flakes drizzled with honey and served with Cheshire Farm Vanilla Ice Cream*

**Chilli Red Ice Cream** **£4.45**

*Red Chilli combines with double cream and whole mile to create an amazing sensation. A deliciously spicy flavour—why not try something different?*

**Deluxe Mixed Ice Cream** **£4.45**

*Luxury Vanilla, Chocolate and Strawberry Ice Creams from award winning Cheshire Farm Ice Cream at nearby Tatten Hall—to refresh the palate.*

**Mixed Fruit Selection** **£3.95**

*A selection of refreshing fruits; Pineapple, Melon, Grapes, Apple and Orange tastefully presented to complete your meal.*

### Hot Drinks

**Liquor Coffees** **£3.95**

*Whisky, Brandy, Baileys, Tia Maria and others*

**Filter Coffee** **£2.50**

*A Cafetière of filter coffee (decaffeinated available)*

**Pot of Tea** **£2.50**

*Jasmine, Green, Peppermint, Camomile, Ginger & Lemon or English.*

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