

# Gluten Free

Please mention that you would like these dishes gluten free when ordering!

## STARTERS

### 2. **Chicken Satay**

Charcoal grilled skewers of tender marinated chicken served with sweet chilli sauce.

### 11. **Hoi-Oob**

Steamed mussels with lemongrass, chilli, and sweet basil leaves.

## SOUPS

### .5. **Tom Yum Gai**

Traditional hot and sour chicken soup with fresh thai herbs and mushrooms

### .6. **Tom Yum Goong**

Traditional hot and sour prawn soup with fresh thai herbs and mushrooms

### .7. **Tom Yum Hed**

Traditional hot and sour mushroom soup

### .8. **Tom Kha Gai**

A traditional thai soup with coconut milk, chicken galangal and mushroom

### .9. **Tom Kha Goong**

A traditional thai soup with coconut, prawn galangal and mushroom

## **YUM (SALADS)**

### **!0. Yum Nuea**

Freshly prepared warm beef salad served with tomato, cucumber and fresh chilli dressing

### **!1. Laab Gai**

Spicy minced chicken mixed with crushed roasted rice chilli lemon juice and red onion

### **!2. Yum Talay**

Spicy mixed seafood salad with fresh herbs, coriander, chillies and lemon juice

### **!3. Som Tom (papaya salad)**

Popular Thai style salad Shredded green papaya combined with tomato, green beans, carrot, fresh chilli, garlic, fish sauce, lemon juice, roasted peanuts

## **CURRY**

### **!4. Panang**

Red thick curry of beef, chicken or pork in a panang curry paste and flavoured with fresh lime leaf

### **!5. Panang Goong**

Red thick curry of prawn in a panang curry paste and flavoured with fresh lime leaf

### **!6. Gaeng Khiew Waan**

Thai green curry with choices of meat in coconut milk, bamboo shoots, sweet basil and fresh chilli - chicken, beef or pork

### **!7. Gaeng Khiew waan Goong**

Thai green curry with prawn coconut milk, bamboo shoots, sweet basil leaves and fresh chilli

**18. Red Curry**

Red curry with choices of meats in coconut milk, bamboo shoots, basil leaves and fresh chilli - chicken, beef or pork

**19. Gaeng Daeng Goong**

Red curry with prawn, coconut milk, bamboo shoots, sweet basil leaves and fresh chilli

**31. Gaeng Masamum Gai**

Thai chicken curry in a mild sauce with shallot and potatoes

**32. Gaeng Masamun Neau**

Thai beef curry in a mild sauce with shallot and potatoes

**33. Gaeng Karee**

Thai yellow curry cooked with coconut milk, onion and potatoes - chicken, beef or pork

## **MAINS**

**34. Phad Kra Prao (spicy)**

Cooked in chilli sauce, lime leaf and hot basil leaf - chicken, pork, beef, prawn or squid

**35. Gai Phad Med Mamuang**

Stir-fried chicken with cashew nuts and vegetables

**37. Phad Pried Waan**

Stir-fried meat in a sweet and sour sauce in Thai style - chicken, pork, beef or prawn

**38. Tord Kratiem Prik Thai**

Wonderfully cooked in garlic, coriander and pepper sauce - chicken, beef, pork, prawn or squid

**39. Phad Khing**

Stir-fried with ginger, black bean sauce and mushrooms - chicken or pork

**10. Moo Todd**

Deep-fried sirloin of pork in honey breadcrumbs topped with a vegetable sauce

**11. Drunken Beef (very spicy)**

Famous thai dish, stir-fried with lime leaves and chilli

**12. Nuea Nam Mun Hoi**

Stir-fried beef with mushrooms and spring onions in oyster sauce

**13. Nuea Tao Jeaw**

Stir-fried sliced beef with onions, peppers and black bean

**14. Tiger Cry**

Thinly sliced char grilled sirloin of beef marinated with coriander, served on a sizzling platter, accompanied with chilli sauce

## **SEAFOOD DISHES**

**17. Goong Phad Khing**

Stir-fried king prawns with ginger spring onions and vegetables

**18. Goong Phad Phak**

Stir-fried king prawns with Chinese leaves, mushrooms, mange tout and baby sweetcorn

**19. Goong Rad Prik**

Golden brown deep-fried tiger prawns topped with chilli, honey and tamarind sauce

**20. Goong Phao**

Grilled giant king prawns with garlic and pepper served with a spicy lemon and chilli dip

**21. Goong Chu Chee**

Fried giant king prawns in red thick curry sauce, coconut cream, lime leaves and chillis

i2. **Goong Nam Pla Waan**

Fried giant king prawns topped with dried chilli, red onion, palm sugar and tamarind sauce

i3. **Phad Taley**

Stir-fried spicy mixed seafood in a special thai sweet chilli sauce

## **FISH DISHES**

i4. **Pla Rad Prik**

Crispy deep-fried fish topped with three flavours, famous for its sweet chilli sauce

i5. **Pla Jean**

Golden brown deep-fried fish topped with ginger, mushroom, oyster sauce and spring onion

i6. **Pla Chu Chee**

Crispy fried fillet of cod fish in red curry sauce, coconut cream, lime leaves and chilli

i7. **Pla Nueng Manow (steamed seabass)**

Steamed fillet Sea bass with slices of fresh ginger, spring onions, lemon and topped with vegetable in Thai style seafood sauce

## **VEGETARIAN**

i1. **Tom Yum Hed**

Hot and sour mushroom soup with fresh chilli and lemon grass

i2. **Gaeng Khiew Waan Phak**

Green curry with mixed vegetables and fresh sweet basil leaves in coconut milk

i3. **Priew Waan Phak**

Stir-fried mixed vegetables in a sweet and sour sauce with

cashew nuts

14. **Phad Toua Ngok**

Fresh bean sprouts fried in soya sauce with chilli and spring onions

15. **Phad Phak Ruam**

Quick stir-fried mixed vegetables with garlic and fresh ginger in soya sauce

## **RICE AND NOODLES**

16. **Special Fried Rice**

Thai style fried rice with a choice of meat (Chicken, Pork, Beef, Prawn, Crab Meat or Vegetables)

17. **Kao Aob Sabprarod**

Fried rice with cashew nuts, pineapple and choice of meat (Chicken or prawns)

18. **Kao Phad Prik**

Stir-fried rice with chilli and a choice of meat (Chicken or prawns)

19. **Phad Mee Kee Mao**

Stir-fried noodles with vegetables and a choice of meat (Chicken, prawn or only vegetable)

20. **Phad Mee (Noodles)**

Stir-fried yellow noodles with vegetables and a choice of meat (Chicken, prawn or only vegetable)

21. **Plain Noodles**

Plain stir-fried yellow noodles

22. **Phad Thai**

A traditional Thai food rice noodles with bean sprouts and a choice of meat (Chicken, prawn or bean curd)

'3. **Kao Soi (very spicy)**

Very popular northern Thai (blow your head off) curry noodle with red onions, sweet pickle and chilli oil with a choice of meat (Chicken, prawn, beef or bean curd)

'4. Steam Thai Fragrant Rice

'5. **Kao Khai**

Fried rice with eggs and green peas

'6. **Coconut Rice**

Steamed fragrant jasmine rice with coconut milk

'7. **Sticky Rice**