

STARTERS



SPICY



HOT




VERY HOT

CHICKEN OR TOFU SATAY		6.50
<i>Muddled with coriander, turmeric & coconut milk with spiced peanut sauce</i>		
MOO PING		6.50
<i>Pork Skewers, marinated in soy and oyster sauce</i>		
THAI SPICED FISH CAKES		6.50
<i>Blended white fish, mixed herbs & Thai curry paste, sweet chilli sauce and cucumber, crushed peanuts</i>		
TIGER PRAWN TEMPURA		6.95
<i>Deep fried tiger prawns in our own batter recipe</i>		
SOFT SHELL CRAB		8.95
<i>Blue soft shell swimming crab deep-fried in tempura batter served with a spicy seafood dip and sweet chilli sauce</i>		
GRILLED GIANT TIGER PRAWNS		15.95
<i>Slowly grilled in their shells and served with a spicy seafood dip and sweet chilli sauce</i>		
SPICY STEAMED TIGER PRAWNS		6.95
<i>Steamed with lemongrass, mint and chilli</i>		
SPICY WHITEBAIT		6.50
<i>Crispy whitebait tossed with fresh green chilli, garlic, lemon juice, coriander and spring onion</i>		
PRAWNS ON TOAST		6.95
<i>Minced marinated tiger prawns on toast, sesame seeds</i>		
VEGETABLE TEMPURA		6.50
<i>Selection of mixed vegetables in our crispy batter</i>		
VEGETABLE SPRING ROLLS		4.95
<i>Seasoned vegetables wrapped in crispy pastry, plum dip</i>		
SPICY SQUID OR TOFU		6.50
<i>Deep fried succulent pieces of squid or tofu in our own special crispy potato flour batter and home made spicy sauce</i>		
SPICED PRAWN CRACKERS	<i>Served with sweet chilli dip</i>	2.50
SEAFOOD PLATTER	IDEAL FOR TWO	24.95
<i>Giant grilled prawn, whole soft shell crab tempura, spicy whitebait, spicy squid, garlic mussels, prawn crackers, salad garnish, hot and spicy seafood dip, sweet chilli</i>		
MIXED PLATTER	IDEAL FOR TWO	15.95
<i>Chicken satay, vegetable spring rolls, tiger prawn tempura, vegetable tempura, spicy squid, Thai fish cake, prawns on toast, prawn crackers, crispy salad garnish served with sweet chilli, yellow plum sauce, satay sauce</i>		
TOM YUM		6.50
<i>Classic clear soup, fresh Thai herbs & spices, mushrooms, cherry tomato, chilli, with mixed vegetables, chicken or tiger prawns</i>		
TOM KHA		6.50
<i>Fresh Thai herbs & spices, mushroom, cherry tomato & coconut milk, with mixed vegetables, chicken or tiger prawns</i>		

SPECIALS

 SPICY  HOT  VERY HOT

CHU CHEE  <i>Crispy fried large fillet of sea bass or giant prawns topped with a creamy coconut red curry sauce</i>	16.95 /19.95
PLA NUNG <i>Steamed large fillet of Sea bass, topped with, ginger, mixed vegetables.</i>	16.95
SEAFOOD CURRY  <i>Tiger Prawns, Squid, Mussels in Thai chilli paste and coconut cream.</i>	15.95
PAT PONG BOO GAREE  <i>Crab claw, prawn and squid curry cooked in Thai curry powder, sliced chilli</i>	16.95
TAMARIND DUCK <i>Grilled duck breast in a homemade sweet and sour Tamarind sauce, Served on a bed of pak choi</i>	15.95
WEEPING TIGER <i>Grilled marinated strips of 10oz extra mature sirloin steak served with a very spicy fish sauce hot enough to make a tiger weep</i>	19.95
DRY MEAT CURRY  <i>Minced chicken or extra mature 10oz sirloin (strips) cooked in a very spicy Southern Thailand chilli paste</i>	12.95/19.95
MOO GOB KRAPPOW  <i>Crispy chopped belly pork, with mixed vegetables, crushed chilli, garlic & holy basil</i>	12.95
LEMON GRASS CHICKEN or PRAWNS <i>Tender strips of chicken or tiger prawns steamed with fresh lemon grass, mixed vegetables, Thai herbs.</i>	12.95/14.95
JUNGLE CURRY  <i>A spicy rustic blend of crushed fresh herbs and spices cooked in a clear broth with mixed vegetables either with a large fillet of sea bass, chicken or beef</i>	12.95 / 16.95
KRAPPOW GAI  <i>Minced breast of chicken, hot holy basil, crushed fresh chilli, garlic and a Thai style fried egg on top of jasmine rice</i>	15.95
GLASS NOODLES <i>Tiger prawns and chicken stir-fried with egg, spring onion, onion, carrots, white cabbage</i>	12.95
YELLOW PERIL  <i>Sliced breast of chicken marinated in cumin, galangal, lemon grass, mixed veg, Thai herbs</i>	12.95
PAD PRIK THAI DAM <i>Stir fried topside of beef with crushed black peppercorn, mixed vegetables</i>	12.95

CURRY



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RED CURRY



A blend of red chillies, fresh herbs & spices cooked in coconut milk, sliced bamboo, peppers

GREEN CURRY



A blend of green chillies, fresh herbs, spices cooked in coconut milk, sliced bamboo, peppers

MASAMAN



Rich blend of herbs & dry spices with Malaysian influences cooked in coconut milk, potato, peanuts, star anise & tamarind pulp

PENANG CURRY



A blend of red penang chilli paste, fresh lime leaf, peppers in coconut sauce.

YELLOW CURRY



Mild blend of herbs & spices, cooked in coconut sauce, turmeric & potatoes

STIR FRY



SPICY



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BANGKOK BAD BOY



Wok fried with mixed vegetables, crushed chilli, garlic & holy basil

PAD NAM MAN HOY

Wok fried with mixed peppers, mushrooms, spring onion & Thai oyster sauce

GINGER SPICE

Stir fried fresh ginger with mushrooms, carrots, spring onions

ROASTED CASHEW NUTS



Stir fried cashew nuts, mushrooms, mixed vegetables & a hint of chilli

VAMPIRE'S NIGHTMARE

Garlic, coriander, spring onion, garlic, crushed white peppercorn and more garlic.

THAI BLACK BEAN

Stir fried with Thai black beans, onion, peppers and mixed vegetables

NOODLE



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PAD THAI NOODLES

Wok fried flat rice noodles, egg, peanuts, shredded vegetables in a classic Thai tamarind & palm sugar sauce, dry chilli flakes on side

DRUNKEN NOODLES



Wok fried flat rice noodles with crushed chillies, basil, garlic & mixed vegetables

TOM YUM FRIED NOODLES



Rice noodles fried with Tom Yum Paste

PAD SI EIW

Flat rice noodles wok fried with mixed vegetables and dark soy sauce

VEGETABLE OR TOFU	10.95
CHICKEN OR PORK	11.95
BEEF OR OSTRICH	12.95
DUCK, TIGER PRAWNS OR MIXED SEAFOOD	14.95

RICE



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FRIED RICE

Full meal fried rice with your choice of meat / vegetarian

KRAPOW FRIED RICE

Spicy fried rice with krapow (Thai holy basil) and chilli

VEGETABLE OR TOFU

10.95

CHICKEN OR PORK

11.95

BEEF OR OSTRICH

12.95

DUCK, TIGER PRAWNS OR MIXED SEAFOOD

14.95

ACCOMPANIMENTS

STEAMED JASMINE RICE

3.50

EGG FRIED RICE

3.50

COCONUT RICE

3.50

STICKY RICE

3.50

GARLIC RICE

3.50

RICE STICK NOODLES AND SOY, SPRING ONION

3.95

THAI STYLE FRIED EGG

1.95

PRIK NAM PLA 

1.95

SIDES



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WOK FRIED MIXED VEGETABLES


5.95

STIR FRIED PAK CHOI

4.95

KAI JEAU (minced pork Thai omelette)

6.95

YUM PED YANG (DUCK SALAD) 

9.95

Sliced crispy duck, tossed with fresh herbs, Thai chilli dressing, mixed leaf salad.

YUM TALAY (SEAFOOD SALAD) 

9.95

Mixed seafood in a spicy mint salad

LARB GAI OR MOO 

6.95

Minced chicken breast or pork with mint and Thai herbs

SOM TAM 

6.95

Spicy papaya salad

SET MENU A FOR TWO OR MORE / 27.95 per person

Mixed Platter

Chicken satay, vegetable spring rolls, tiger prawn tempura, vegetable tempura, spicy squid, Thai fish cake, prawns on toast, prawn crackers, crispy salad garnish served with sweet chilli, yellow plum sauce, satay sauce

Green Chicken Curry

A blend of green chillies, fresh herbs, spices cooked in coconut milk, sliced bamboo, peppers

Phad Thai Prawn

Wok fried flat rice noodles, egg, peanuts, shredded vegetables in a classic Thai tamarind & palm sugar sauce, dry chilli flakes on side

Massaman Curry Beef

Rich blend of herbs & dry spices with Malaysian influences cooked in coconut milk, potato, peanuts, star anise & tamarind pulp

Jasmine Rice

SET MENU B FOR FOUR OR MORE / 26.95 per person

Two Mixed Platters

Chicken satay, vegetable spring rolls, tiger prawn tempura, vegetable tempura, spicy squid, Thai fish cake, prawns on toast, prawn crackers, crispy salad garnish served with sweet chilli, yellow plum sauce, satay sauce

Green Chicken Curry

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Phad Thai Prawn

Wok fried flat rice noodles, egg, peanuts, shredded vegetables in a classic Thai tamarind & palm sugar sauce, dry chilli flakes on side

Massaman Curry Beef

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Duck and Cashew Nuts

Stir fried cashew nuts, mushrooms, mixed vegetables & a hint of chilli

Ginger Spice Pork

Stir fried fresh ginger with mushrooms, carrots, spring onions

Jasmine Rice

EARLYBIRD

25% OFF YOUR TOTAL BILL

Wednesday to Saturday

Book an early table between

5.30pm and 6pm

TABLES MUST BE VACATED BY 7.30PM

Please advise server of any food intolerances or allergies you may have

ASK TO SEE OUR ALLERGENS CHART

All our dishes may contain traces of nuts.

GLUTEN FREE MENU AVAILABLE

No added MSG used in any dish

TABLES BOOKED AT 7.30pm OR EARLIER WILL BE BOOKED AGAIN

PLEASE NOTE EVERY DISH IS INDIVIDUALLY, FRESHLY PREPARED TO YOUR LIKING

SO THERE WILL BE A WAIT

10% OPTIONAL SERVICE CHARGE WILL BE ADDED TO YOUR BILL

WINE

ALL SUPPLIED BY THE BLUE GLASS

175 250 BOTTLE

RED

HOUSE / MAISON de VIGNERON ROUGE, FRANCE 4.50 5.95 16.95
Uncomplicated medium-bodied soft, fruity and very drinkable red.

PABLO Y WALTER MALBEC, ARGENTINA - - 19.95
A really pure expression of Malbec, bright red and juicy, rich chocolate flavours with a lick of oak to round out the edges, richly bloody, vibrant, Latin and velveteen

LARRADES RIOJA JOVEN, SPAIN - - 19.95
A young Rioja with rich, sweet berries, well structured fruit which is balanced and rounded with good length. 70% Tempranillo, 30% Garnacha

CHIANTI CLASSICO, ITALY - - 19.95
Warm spicy nose with ripe plums and savoury notes. Fresh yet generous palate with good structure and attractive cherry and plum fruit

WHITE

HOUSE / MAISON de VIGNERON SEC, FRANCE 4.50 5.95 16.95
Deliciously fresh wine with a very aromatic nose with zesty citrus and hints of stonefruit.

THE CLOUD FACTORY SAUVIGNON BLANC, NEW ZEALAND - - 19.95
Perfumed with nettle and ripe tropical fruits along with limey flavours and rich minerality – classic Marlborough Sauvignon

LOS OTROS PINOT GRIGIO, CHILE - - 17.95
Green apple with hints of flowers and spicy aromas. The palate has some well integrated minerality, contributing to the mouthfeel as well as further light and delicate green apple characters

DOMAINE DE LA MOTTE PETIT CHABLIS, FRANCE 28.95
With wonderful aromas of baked apple, the age of the vines has added complexity, richness and depth of flavour. The palate remains tight and fresh to the finish. This is a textured and full flavoured expression of Chablis. Proper cool climate Chardonnay.

WINE

ALL SUPPLIED BY THE BLUE GLASS

ROSE

HOUSE / MAISON DE VIGNERON, FRANCE 4.50 5.95 16.95
Dry yet fruity rose from the rolling hillside vineyards of Gascony

SPARKLING

FONTESSA PROSECCO SPUMANTE, ITALY
An appealing and very approachable Prosecco - - 22.95
GLASS OF PROSECCO 6.50

CHAMPAGNE

HOUSE CHAMPAGNE 25.00
GLASS OF CHAMPAGNE 6.95

CHAMPAGNE COCKTAIL £10.95
*Champagne, vodka with fruit basil seed, choose either
Strawberry, Pomegranate, Lychee or Mango*

CHOCOLATE DESSERT WINE 50cl 5.95

*A chocolate flavoured Spanish fortified wine made with Tempranillo and infused with a
luxurious chocolate essence*

IF YOU PREFER TO **BRING YOUR OWN WINE** WE WILL CHARGE THE
FOLLOWING **CORKAGE**

WINE £10.00 PER BOTTLE

PROSECCO/CHAMPAGNE £12.50 PER BOTTLE

BEERS

SINGHA BEER	330ml	3.95
CHANG BEER	330ml	3.95
TIGER BEER	330ml	3.95
SAN MIGUEL NON ALCOHOLIC	330ml	3.95
DAURA DAM GLUTEN FREE BEER	330ml	3.95

SPIRIT / LIQUEURS

	25ml	50ml
FAMOUS GROUSE	3.50	4.95
JAMESONS	3.50	4.95
MEKHONG	3.50	5.95
SANGSOM	3.50	5.95
JACK DANIELS	3.50	5.95
SOUTHERN COMFORT	3.50	5.95
GLENFIDDICH	3.95	6.95
GORDON'S GIN	3.50	4.95
BOMBAY SAPPHIRE	3.50	5.95
SMIRNOFF VODKA	3.50	4.95
GREY GOOSE	3.95	6.95
CAPTAIN MORGAN DARK RUM	3.50	4.95
BACARDI	3.50	4.95
COURVOISSIER	3.95	6.95
MALIBU		3.95
TIA MARIA		3.95
COINTREAU		3.95
AMARETTO		3.95
DISARONNO		4.95
DRAMBUIE		5.95
BAILEYS		3.95
RUBIS CHOCOLATE RED WINE		4.95
TWO BIRDS MINT VODKA		5.95

SOFT DRINKS

MANGO JUICE	2.95
APPLE JUICE	2.95
ORANGE JUICE	2.95
PINEAPPLE JUICE	2.95
CRANBERRY JUICE	2.95
TOMATO JUICE	2.95
THAI BASIL SEED, Mango, Lychee, Lemongrass or Pomegranate	3.95
THAI CED TEA with basil seeds	3.95
STRATHMORE STILL WATER 330ml	2.95
STRATHMORE SPARKLING WATER 330ml	2.95
SODA WATER	2.95
TONIC WATER	2.95
COCA COLA	2.95
DIET COKE	2.95
LEMONADE	2.95
MIXERS	1.95
POT OF JASMINE TEA	2.50
POT OF GREEN TEA	2.50
HOT CHRYSANTHEMUM TEA	2.95
POT OF FRESH MINT TEA	2.95
FILTER COFFE	2.50

DESSERT

Sticky toffee pudding with ice cream 6.50

Fresh Mango and sticky rice 6.50

Fresh Mango and ice cream 6.50

Banana Split 5.95

Banana Fritter with ice cream 5.95

Chocolate red wine over vanilla ice cream 5.95

**Baileys, Amaretto, Tia Maria, Cointreau or
Malibu over vanilla Ice Cream 5.95**

**Vanilla Ice Cream with red fruit sauce or chocolate
sauce 4.95**

TEA / COFFEE

POT OF ENGLISH TEA 2.50

POT OF JASMINE TEA 2.50

POT OF FRESH MINT TEA 2.95

POT OF FRESH MINT AND CHILLI 2.95

POT OF GREEN TEA 2.50

HOT CHRYSANTHEMUM & HONEY TEA 2.95

ICED THAI TEA 3.95

ICED CHRYSANTHEMUM TEA 2.95

FILTER COFFEE 2.50

