

Starters

Spicy 
GF - Gluten Free

Hot 
V- Vegetarian

Very Hot 
Ve- Vegan

RICEThai

Spiced Prawn Cracker (GF)	4.50
Served with sweet chilli dip.	
Chicken Satay (GF)	8.50
Muddled with coriander, tumeric & coconut milk with spiced peanut sauce.	
Tofu and Vegetable Satay (GF) (v) (Ve)	8.50
Skewered tofu and vegetables grilled, served with peanut sauce.	
Moo Ping (GF)	8.50
Pork skewers, marinated in soy and oyster sauce.	
Thai Spiced Fish Cakes (GF) 	8.50
Blended white fish, mixed herbs & Thai curry paste, sweet chilli sauce and cucumber, crushed peanuts.	
Soft Shell Crab (GF)	12.50
Blue soft shell swimming crab deep-fried in tempura batter served with a spicy seafood dip and sweet chilli sauce.	
Grilled Giant Tiger Prawns (GF)	19.95
Slowly grilled in their shells and served with a spicy seafood dip and sweet chilli sauce.	
Spicy Steamed Tiger Prawns (GF) 	9.50
Steamed with lemon-grass, mint and chilli.	
Tiger Prawns Tempura (GF)	8.95
Deep fried tiger prawns in our own batter recipe.	
Spicy Whitebait (GF) 	8.95
Crispy whitebait tossed with fresh green chilli, garlic, lemon juice, coriander and spring onion.	
Prawns on Toast	8.95
Minced marinated tiger prawns on toast, sesame seed.	
Vegetable Tempura (GF) (v) (Ve)	8.50
Selection of mixed vegetables in our crispy batter.	
Vegetable Spring Rolls (v) (Ve)	6.50
Seasoned vegetables wrapped in crispy pastry, with plum dip.	
Pumpkin & Sweetcorn Cakes(GF) (v) (Ve)	8.95
Lightly spiced pumpkin & sweetcorn cakes served with sweet chilli sauce.	
Spicy Squid or Tofu (GF) 	8.50
Deep fried succulent pieces of squid or tofu in our own special crispy potato flour batter and homemade spicy sauce.	
Seafood Platter Ideal for Two	27.95
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.	
Mixed Platter Ideal for Two	19.95
Chicken satay, vegetable spring rolls, tiger prawn tempura, vegetable tempura, spicy squid, Thai fish cake, prawns on toast, prawn crackers, salad garnish, hot and spicy seafood dip, sweet chilli.	
Vegetarian Platter Ideal for Two (v) (Ve)	15.95
Vegetable spring rolls, sweetcorn cakes, vegetables and tofu satay, vegetable tempura, served with sweet chilli sauce and peanut sauce.	
Tom Yum (GF) (v) (Ve) 	8.50 (Chicken & Veg)
Classic clear soup, fresh Thai herbs & spices, mushrooms, cherry tomato, chilli, with mixed vegetables, chicken or tiger prawns.	8.95 (Prawns)
Tom Kha (GF) (v) (Ve)	8.50 (Chicken & Veg)
Fresh Thai herbs & spices, mushrooms, cherry tomato & coconut milk, with mixed vegetables, chicken or tiger prawn.	8.95 (Prawns)
Ka Nom Jeeb	8.50
Steamed minced pork and prawn dumplings, topped with garlic, soy and fresh coriander, crispy salad.	
Garlic Ribs (GF)	9.95
Whole rack of baby pork ribs with crispy garlic sauce and homemade sauce.	
Grilled Okra (GF) (v) (Ve)	8.95
Grilled okra with chilli and garlic.	

Specials

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Chu Chee (GF) 	19.95 / 21.95
Crispy fried large fillet of sea bass or giant prawns topped with a creamy coconut red curry sauce.	
Pla Nung (GF) 	19.95
Steamed large fillet of Sea bass, topped with, ginger, mixed vegetables.	
Seafood Curry (GF) 	19.95
Tiger Prawns, Squid, Mussels in Thai chilli paste, coconut cream and egg.	
Pat Pong Boo Garee (GF) 	19.95
Crab claw, prawn and squid curry cooked in Thai curry pow sliced chilli and egg.	
Tamarind Duck (GF)	18.95
Grilled duck breast in a homemade sweet and sour Tamarind sauce, Served on a bed of pak choi.	
Weeping Tiger 	23.95
Grilled marinated strips of 10oz extra mature sirloin steak served with a very spicy fish sauce hot enough to make a tiger weep.	
Dry Meat Curry (GF) 	15.95 / 23.95
Minced chicken or extra mature 10oz sirloin (strips) cooked in a very spicy Southern Thailand chilli paste.	
Moo Gob Krappow (GF) 	15.95
Crispy chopped belly pork, with mixed vegetables, crushed chilli, garlic & holy basil.	
Lemon Grass Chicken or Prawns (GF) 	15.95 / 17.95
Tender strips of chicken or tiger prawns steamed with fresh lemon grass, mixed vegetables, Thai herbs.	
Jungle Curry (GF) 	15.95 / 19.95
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.	
Krappow Gai (GF) 	18.95
Minced breast of chicken, hot holy basil, crushed fresh chill, garlic and a Thai style fried egg on top of jasmine rice.	
Glass Noodles (GF) 	17.95
Tiger prawns and chicken stir-fried with egg, spring onion, onion, carrots, white cabbage, dry chilli flakes on side.	
Yellow Peril 	15.95
Sliced breast of chicken marinated in cumin, galangal, lemon grass, mixed veg, Thai herbs.	
Pad Prik Thai Dam (GF) 	15.95
Stir fried topside of beef with crushed black peppercorn, mixed vegetables.	
Pla Nung Manow 	19.95
Thai famous sea bass fillet steam with Thai herbs, topped with garlic, chilli, lemon juice and coriander.	
Khua Pad Sapparod (GF)	15.95
Stir fried rice with prawn, chicken, egg, pineapple, cashew nut, carrot, onion, touch of curry powder, garnished with bell peppers and coriander leaves. Served in a fresh pineapple shell with salad.	
Grilled Salmon (GF) 	19.95
Grilled salmon with lemongrass and sour mango salad.	
Lamb Chops Phad Kra Phero (GF)	19.95
Grilled lamb chops stir-fried with fresh chilli garlic, fresh young peppercorns, basil.	
Egg Noodles	14.95 / 17.95
With chicken or prawns, served with dry chilli flakes on side.	

Curry

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Red Curry (GF) (v) (Ve)

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

Green Curry (GF) (v) (Ve)

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

Massaman (GF) (v) (Ve)

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

Penang Curry (GF) (v) (Ve)

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

Yellow Curry (GF) (v) (Ve)

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

Stir Fry

Bangkok Bad Boy (GF) (v) (Ve)

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

Pad Nam Man Hoy (GF) (v) (Ve)

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

Ginger Spice (GF) (v) (Ve)

Stir fried fresh ginger with mushrooms, carrots, spring onions.

Roasted Cashew Nuts (GF) (v) (Ve)

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

Vampire's Nightmare (GF) (v) (Ve)

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

Thai Black Bean (GF) (v) (Ve)

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

Noodle

Pad Thai Noodles (GF) (v) (Ve)

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

Drunken Noodles (GF) (v) (Ve)

Wok fried flat rice noodles with crushed chillies, basil, garlic & mixed vegetables, dry chilli flakes on side.

Tom Yum Fried Noodles (GF) (v) (Ve)

Rice Noodles fried with Tom Yum paste, dry chilli flakes on side.

Pad Si Eiw (GF) (v) (Ve)

Flat rice noodles wok fried with mixed vegetables and dark soy sauce, dry chilli flakes on side.

Vegetable or Tofu	11.95
Chicken	13.95
Beef	14.95
Duck, Tiger Prawns or Mixed Seafood	16.95
Lamb or Ostrich	16.95

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Fried Rice (GF) (v) (Ve)

Full meal fried rice with your choice of meat or vegetarian.

Krapow Fried Rice (GF) (v) (Ve)

Spicy fried rice with Krapow (Thai holy basil) and chilli.

Vegetable or Tofu	11.95
Chicken	13.95
Beef	14.95
Duck, Tiger Prawns or Mixed Seafood	16.95
Lamb or Ostrich	16.95

Accompaniments

Jasmine Rice (GF)	3.95
Egg Fried Rice (GF)	4.50
Coconut Rice (GF) (v) (Ve).....	4.50
Sticky Rice(GF) (v) (Ve)	3.95
Garlic Rice (GF) (v) (Ve).....	4.50
Mushroom Fried Rice (GF)	5.95
Roti (Thai Pan Fried Roti Bread) (v) (Ve).....	2.50
Rice Stick Noodles & Soy, Spring Onion (GF) (v) (Ve)	4.95
Thai Style Fried Egg (GF)	2.50
Prik Nam Pla 	2.50

Sides

Wok Fried Mixed Vegetables (GF) (v) (Ve)	8.95
Stir Fried Pak Choi (GF) (v) (Ve)	7.95
Kai Jeaw (minced pork Thai Omelette) (GF)	8.95
Yum Ped Yang (Duck Salad) (GF) 	14.95
Sliced crispy duck, tossed with fresh herbs, Thai chilli dressings, mixed leaf salad.	
Yum Talay (Seafood Salad) (GF) 	14.95
Mixed seafood in a spicy mint salad.	
Larb Gai or Moo (GF) 	9.95
Minced chicken breast or pork with mint and Thai herbs.	
Som Tam (GF) (v) (Ve) 	9.95
Spicy papaya salad.	
Pad Ma-Khea (GF) (v) (Ve)	8.95
Sauteed aubergines with chilli, onions, peppers and Thai herbs.	
Mushroom Tofu (GF) (v) (Ve)	8.95
Stir fried mushrooms with tofu, chilli and basil leaves.	
Pad Pak Kom (GF) (v) (Ve)	8.95
Fried spinach with garlic and yellow beans.	
Stir Fried Broccoli (GF) (v) (Ve)	8.95
Stir fried broccoli with soya sauce.	
Morning Glory (GF) (v) (Ve).....	8.95
Stir fried morning glory with black bean sauce, garlic and chilli.	
Okra (GF) (v) (Ve)	8.95
Stir fried okra with garlic and chilli.	

Set Menu A For Two or More / 34.95 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.

Pad 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 Beef Curry

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 / 34.95 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

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

Pad 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 Beef Curry

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

Duck and Roasted Cashew Nuts

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

Moo Gob Krappow

Crispy chopped belly pork, with mixed vegetables, crushed chilli, garlic & holy basil.

Jasmine Rice

FOOD ALLERGIES AND INTOLERANCES

Please advise server of any food intolerances or allergies you may have.
All our dishes may contain traces of nuts.

*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 group table 8 people or more.

Earlybird Special

Arrive 6pm or before to get...

25% Off your total food bill
(not including drinks)

*Available for tables booked between 5pm and 6pm
(vacated by 7:30pm)*

Monday to Saturday