

Sawasdee Ka !
Welcome to Passorn

At 'Passorn', we serve ***wholly authentic***
Thai dishes using only
the very best ingredients.

All our dishes are ***freshly prepared
and cooked to order.***

We take great pride in sourcing only the
***highest quality, fresh Scottish
chicken, meat, fish and seafood*** to use
in our dishes.

All the Thai vegetables and herbs used
in our dishes are imported from
Thailand.

'Passorn' means 'Angel' in Thai and
we hope that all our customers enjoy
a heavenly experience dining with us.

Kob Khun Ka. (Thank you)

***Please note that, for groups of six or more persons,
there is a 10% service charge.***

Appetisers

- 1 **Spring rolls** (V) (W) 5.95
Thai-style, home made vegetarian spring rolls.
- 2 **Satay – Aob Chey**
Choice of marinated chicken or king prawns on bamboo skewers, cooked over charcoal, served with peanut sauce and cucumber sauce.
- Chicken Satay 7.25
King Prawns Satay 7.50
- 3 **Puan Kan – Bangkok Cakes** (N) (W) 8.50
Thai-style marinated golden cakes - one prawn cake and one fish cake (cod) with kaffir lime leaves and red chilli paste
- 4 **Plar Neur – Yum Saow Dod** 7.25
Spicy Thai tenderloin beef salad, with lemongrass, shallots, coriander, kaffir lime leaves, fresh chillies and mint, topped with ‘Passorn’ tamarind dressing
- 5 **Khu Muan – Mr and Mrs** (W) 8.50
King Prawns in two styles – crispy tempura in Singha beer batter, plus king prawns marinated with coriander root and wrapped in filo pastry.
- 6 **Talay Yang**
Exotic spicy Thai dressing of lemongrass, mint, coriander, red onion and kaffir lime leaves with:
- King Scallops (seared, pan-fried until golden) 8.95
Jumbo King Prawns (char-grilled) 8.95
- 7 **Puak Tong Kum – Taro Tod** (V) (W) 5.95
Golden taro fritters (potato family) accompanied by sweet chilli dip and crushed nuts
- 8 **Miang – Yum Pla Grob** (*signature dish*) (W) 7.50
Thai salad of crispy sea bass, topped with green mango, red onion, ginger, coriander, cashew nut with ‘Passorn’ lime juice dressing
- 9 **Nam Tok Moo** 7.25
(*This dish is from the North East of Thailand*)
Spicy, marinated, char-grilled pork with coriander, fresh mint, lemongrass, red onion, roasted rice and topped with Passorn chilli dressing

We never use MSG in our dishes

(V) Vegetarian Dishes

(N) Contains Nuts

(W) Contains Wheat

(G) Contains Gluten

**Please note that, for groups of six or more persons,
there is a 10% service charge.**

Soups

10 Tom Yum

A spicy, hot and sour soup flavoured with fresh Thai herbs, mushroom, fresh Thai coriander with:

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|--------------|------|
| Chicken | 6.25 |
| Mushroom (V) | 5.95 |
| King Prawns | 6.95 |

11 Tom Kha

A Thai traditional soup with oyster mushroom and coconut cream with lemongrass, galangal and fresh lime juice with:

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|--------------|------|
| Chicken | 5.25 |
| Mushroom (V) | 5.95 |
| King Prawns | 6.95 |

Curry Specialities

All our curry dishes are freshly prepared according to the individual preference of our customers. These curries range from level 1- mild, to level 5- very spicy.

12 Kaeng Keow Wan

The hottest Thai green curry with aubergine, bamboo shoots, mixed peppers, imported Thai baby eggplant and Thai sweet basil with:

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|---------------|-------|
| Chicken, Beef | 12.50 |
| King Prawns | 16.95 |

13 Kaeng Massaman (*signature dish*)

18.95

A typical curry from the South of Thailand of slowly braised whole lamb shank in a rich creamy sauce, topped with crispy onion and peanuts. (N)(W)

14 Angel Curry (*signature dish*)

18.75

Char-grilled, marinated 8oz sirloin steak, topped with an exotic 'Passorn' red curry sauce, served on a bed of crispy potatoes.

15 Kaeng Phet Ped Yang

16.25

A red curry of grilled duck breast with cherry tomatoes, grapes, imported baby eggplant and Thai sweet basil.

16 Kaeng Panang

A rich and creamy red curry with fresh chillies and kaffir lime leaves with:

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|---------------|-------|
| Chicken, Beef | 12.50 |
| King Prawns | 16.95 |

17 Choo Chee

A modern Thai red curry dish with large red chilli, kaffir lime leaves, and Thai sweet basil, with:

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|--------------------------------|-------|
| Crispy Sea bass (W) | 16.95 |
| Char-grilled 8oz Sirloin Steak | 18.25 |
| Char-grilled Jumbo King Prawns | 18.00 |

From the Wok

- 18 **Ped Ma Kham** (W) 16.25
Pieces of duck breast, coated in batter, deep-fried and topped with an exotic Passorn' tamarind sauce
- 19 **Gratium Prig Tai** (G)
Stir-fry with dried black pepper, ginger and garlic dressing, topped with coriander with:
- Chicken, Beef 12.50
King Prawns 16.95
- 20 **Pad Med Hinmapan** (N)(G)
Mildly spicy stir-fry dish with cashew nuts, Nam Prig Pao (chilli oil), mixed peppers, spring onion, roasted red chilli and Thai sweet basil with:
- Chicken 12.95
King Prawns 16.95
- 21 **Pad Ka Prow** (G)
Medium-spicy, traditional stir-fry dish with fresh crushed chili, garlic, large red chili and Thai holly basil (imported) :
- Chopped Chicken or Beef 12.75
King Prawns 16.95
- 22 **Pad Cha** (*signature dish*)
(This dish is for those who love spicy food)
An extremely spicy dish, with home-made pad cha, a fragrant mix of Thai herbs, large red chilli, imported Thai baby eggplant, kaempfer (ka chai), fresh peppercorns, baby corn and Thai sweet basil, with:
- Chicken 13.25
King Prawns 17.25
Crispy Sea bass (W) 17.25

Please note: We serve authentic Thai dishes and some are rather spicy. Please ask the waiting staff for advice.

Seafood

- 23 **Pla Samun Pri** (*signature dish*) (W) 18.95
Crispy monkfish pieces in a turmeric and coconut sauce, with lemongrass, garlic and chilli, topped with crispy onion.
- 24 **Pla Ka Pong Tod Grob** (W)(G) 17.50
Crispy fillet of sea bass with crispy garlic and black pepper dressing, topped with chilli and coriander.
- 25 **Pla Ma Now** 18.00
Steamed, whole, filleted sea bass in lemongrass, galangal, kaffir lime leaves, topped with fresh lime juice and crushed chilli.
- 26 **Pad Normai Fa Rang** (G)
A light stir-fry of asparagus, baby corn and perfumed mushrooms in oyster sauce, with:
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|---------------|-------|
| King Prawns | 17.75 |
| Monkfish | 19.95 |
| King Scallops | 19.95 |
| Mixed Seafood | 21.00 |

Vegetables

- 27 **Pad Puk A-na Mai** 11.25
A special 'Passorn' stir-fry, with a variety of seasonal vegetables in a light soy sauce and garlic dressing.
- 28 **Kaeng Kinaree** 11.25
Medium-hot red curry with bean curd, seasonal vegetables, imported Thai baby eggplant and Thai sweet basil.
- 29 **Pad Bussaracumm** ① 11.25
Sauteed mixed vegetables with perfumed mushrooms, asparagus and baby corn in oyster sauce.
- 30 **Kaeng Passorn** (*signature dish*) ② 11.50
Fragrant, sweet red curry dish of crispy potato and Thai taro with lemongrass, red onion and mushrooms, topped with crispy onion.
- 31 **Pad Cha Pak** 11.50
(This dish is for those who love spicy food)
Seasonal vegetables in a very spicy, fragrant mix of Thai herbs, imported kaempfer (ka chai), fresh peppercorns, Thai baby eggplant and Thai sweet basil.

All our vegetarian dishes are prepared using only vegetable oil and vegetable stock.

Rice and Noodles

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|--|-------|
| 32 Kao Prao | 2.95 |
| Steamed fragrant Thai royal rice | |
| 33 Kao Mun Krati (W) | 3.15 |
| Steamed fragrant Thai rice flavoured with coconut, topped with crispy onion | |
| 34 Kao Pad Kai | 3.25 |
| Egg-fried rice | |
| 35 Kao Niow | 3.45 |
| Traditional Thai sticky rice | |
| 36 Pad Thai (G) | |
| Traditional Thai noodles, bean sprouts, spring onion, egg and sweet and sour with: | |
| King Prawns (contains small dried shrimps) | 12.55 |
| Chicken | 11.95 |
| Vegetables and Crispy Tofu (V) | 11.50 |
| (All Pad Thai dishes are accompanied by chilli powder, lemon and crushed peanuts) | |
| 37 Pad Mee (W) | 3.80 |
| Stir-fried egg noodles with bean sprouts, mixed peppers, spring onion, topped with coriander. | |

We use free range eggs in our dishes.