

**“Best Thai in Scotland”** - The Times

**passōrn**  
top quality takeaway

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**Michelin Award - Bib Gourmand**

**2015, 2016, 2017 & 2018**






MICHELIN BIB GOURMAND

## Appetisers

- T1. Spring rolls**   **5.00**  
Thai-style spring rolls, accompanied by sweet chilli sauce.
- T2. Satay Kai**  **6.50**  
Marinated chicken on bamboo skewers, cooked over charcoal, served with cucumber sauce and peanut sauce.
- T3. Mr and Mrs**  **7.25**  
King Prawns in two styles – crispy tempura in Singha beer batter, plus king prawns marinated with coriander root and wrapped in filo pastry.
- T4. Taro Tod**  **5.50**  
Golden Thai taro (potato family-imported from Thailand), accompanied by sweet chilli dip and crushed peanuts.
- T5. Ka Doug Moo Sam Rod**  **6.00**  
Marinated, slightly-spicy, pork spare ribs in Thai herbs.

## Soups

- Tom Yum**   
Mildly-spicy, hot and sour soup, flavoured with fresh Thai herbs, mushroom and Thai coriander with:
- T6. Chicken:** **5.50**
- T7. Mushroom:**  **5.00**
- T8. King Prawns:** **6.25**
- Tom Kha**  
A Thai traditional soup, with oyster mushroom and coconut cream with galangal, lemongrass and fresh lime juice with:
- T9. Chicken:** **5.50**
- T10. Mushroom:**  **5.00**
- T11. King Prawns:** **6.25**

## Curries

### Keang Keaw Wan

The hottest Thai green curry, with aubergine, mixed peppers, bamboo shoots, large red chilli, Thai eggplant and Thai sweet basil with:

**T12. Chicken:** 11.25

**T13. Beef:** 11.25

**T14. King Prawns:** 15.25

**T15. Keang Phet Ped Yang** 14.50

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

### Keang Panang

A rich and creamy red curry with large red chilli and kaffir lime leaves with:

**T16. Chicken:** 11.25

**T17. Beef:** 11.25

**T18. King Prawns:** 15.25

**T19. Choo Chee** 15.25

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

Crispy Seabass: 

## From the Wok

### Gratium Prig Tai

Stir-fry with dried black pepper, ginger and garlic dressing, topped with coriander and chilli with:

**T20. Chicken:**

**11.25**

**T21. Beef:**

**11.25**

**T22. King Prawns:**

**15.25**

### Pad Med Hinmapan

Mildly-spicy, stir-fry with cashew nuts, Nam Prig Pao (chilli oil), mixed peppers, large red chillies, spring onion, roasted red chilli with:

**T23. Chicken:**

**11.25**

**T24. King Prawns:**

**15.25**

### Pad Ka Prow

Medium-spicy, traditional stir-fry dish with fresh crushed chilli, garlic, large red chili and Thai holy basil with:

**T25. Chicken:**

**11.25**

**T26. Beef:**

**11.25**

**T27. King Prawns:**

**15.25**

### Pad Cha (Signature dish)

**An extremely spicy dish**, with home-made pad cha, a fragrant mix of Thai herbs, large red chilli, Thai baby eggplant, kaempfer (ka-chai), fresh peppercorns, baby corn and Thai sweet basil with:

**T28. Chicken:**

**11.75**

**T29. King Prawns:**

**15.50**

## Vegetarian

### T30. Pad Puk A-Na Mai

8.75

A special “Passorn” stir-fry with a variety of seasonal vegetables in a light soy sauce and garlic dressing.

### T31. Kaeng Passorn (Signature dish)

9.75

Fragrant, sweet red curry dish of crispy potato and Thai Taro with lemongrass, red onion and mushroom, topped with crispy onion.

### T32. Pad Bussaracumm

9.75

Sauteed stir-fry with baby corn, asparagus and perfumed-mushrooms, in oyster sauce.

### T33. Kaeng Kinaree

9.50

A red curry with tofu, seasonal vegetables, imported Thai baby eggplant and Thai sweet basil.

## Rice, Noodles & Side dishes

<b>T34. Kao Sauy</b>	<b>2.50</b>
Thai royal fragrant steamed rice.	
<b>T35. Kao Mun Krati</b>	<b>3.00</b>
Steamed rice, flavoured with coconut, topped with crispy onion	
<b>T36. Kao Pad Kai</b>	<b>3.25</b>
Egg-fried rice.	
<b>T37. Pad Mee</b>	<b>3.75</b>
Stir-fried noodles with bean sprouts, mixed peppers, spring onion, topped with coriander.	

### Pad Thai

Traditional Thai noodles, bean sprouts, spring onion, free range egg with :

**T38. Jumbo King Prawns:** (contains small dried shrimps) **12.00**

**T39. Chicken:** **11.25**

**T40. Vegetables and crispy tofu:**  **10.25**

(All Pad Thai dishes are accompanied by chilli powder, lime and crushed peanuts)

\* Our authentic Thai dishes are freshly cooked,  
using only the best quality ingredients.

We never use MSG in our cooking

**Contains Nuts**  **Contains Wheat**   
**Vegetarian dish**  **Spicy** 