

Appetisers

Spring rolls **W V**

Thai-style spring rolls, accompanied by sweet chilli sauce.

6.00

Satay Kai – Aob Chey **N**

Marinated chicken on bamboo skewers, cooked over charcoal, served with cucumber sauce and peanut sauce.

7.25

Puan Kan – Bangkok Cakes **N W**

Thai-style marinated golden cakes -one prawn cake and one fish cake (cod) accompanied with sweet chilli dressing and crushed peanuts.

8.00

Khu Muan–Mr and Mrs **W**

King Prawns in two styles – crispy tempura, plus king prawns marinated with coriander root and wrapped in filo pastry.

8.00

Talay Yang

Exotic spicy Thai dressing of lemongrass, mint, coriander, red onion and kaffir lime leaves with:

Jumbo King Prawns: **7.50**

King scallops: **8.75**

(Seared, pan-fried until golden)

Puak Tong Kum - Taro **N V W**

Golden Thai taro (potato family-imported from Thailand), accompanied by sweet chili dip and crushed peanuts.

6.25

Salads

Miang (*Signature dish*) **W**

Thai salad of crispy sea bass, with mango, cashew nuts, red onion, ginger and coriander with Passorn lime juice dressing.

7.25

Plar Neur – Yum Saow Dod

Spicy Thai tenderloin beef salad, with lemongrass, red onion, coriander, lime leaves, fresh chilies and mint, topped with Passorn tamarind dressing.

7.00

Soups

Tom Yum

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

Chicken: **6.00**

Mushroom **V** : **5.75**

King Prawns: **6.95**

Tom Kha

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

Chicken: **6.00**

Mushroom **V** : **5.75**

King Prawns: **6.95**

** Thai Prawn crackers - 1.70 per basket**

Curries

Keang Keaw Wan

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

Chicken, Beef : **12.25**

King Prawns: **16.25**

Keang Massamann *(Signature dish)*

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

18.00

Angel Curry *(Signature dish)*

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

18.25

Keang Phet Ped Yang

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

16.00

Keang Panang

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

Chicken, Beef : **12.25**

King Prawns: **16.25**

Choo Chee

A modern Thai red curry dish with large red chilli and Thai sweet basil with:

Crispy Seabass **W** : **16.50**

Char-grilled-Jumbo King Prawns: **17.00**

Char- grilled 8oz sirloin steak: **18.00**

All our curry dishes are freshly prepared according to the individual preference of our customers.

These curries range from 1- mild to 5- very spicy

From the Wok

Ped Ma Kham W

Pieces of duck breast, coated in batter, deep-fried and topped with an exotic 'Passorn' tamarind sauce and crispy shallot.

16.50

Gratium Prig Tai

Stir-fry with black pepper, ginger and garlic dressing, topped with spring onion, coriander and chili with:

Chicken, Beef : **12.25**

King Prawns: **16.25**

Pad Med Hinmapan

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

Chicken: **12.50**

King Prawns: **16.50**

Pad Ka Prow

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

Chopped Chicken or Beef : **12.25**

King Prawns: **16.25**

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, Thai baby eggplant, kaempfer (ka-chai), fresh peppercorns, baby corn and Thai sweet basil with:

Chicken : **12.50**

King Prawns: **16.50**

Fish & Shellfish

Pla Samun Pri (*Signature dish*) W

Crispy monkfish pieces in turmeric and coconut sauce, with lemongrass, garlic and chili, topped with crispy onion.

18.00

Pla ka Pong Tod Grob W

Crispy fillets of sea bass, with crispy garlic and black pepper dressing, topped with chili and coriander.

16.50

Pad Normai Farang

A light stir-fry of asparagus, baby corn, perfumed mushroom in oyster sauce with:

King Prawns: **16.75**

Monkfish: **18.50**

Pad Phet Tom Yum

Medium-spicy, stir-fry of king prawns, scallops, squid, large red chili, spring onion, mushroom and Passorn tom yum paste, with Thai herbs. An aromatic

18.25

Pla Ka Pong Pad Haeng

Mildly spicy - aromatic stir -fry of Seabass fillet with cashew nuts, roasted chilli, chilli jam and a splash of Shaohsing (Chinese rice wine)

16.95

Vegetarian

Pad Bussarucumm

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

11.00

Kaeng Passorn *(Signature dish)* W

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

11.00

Kaeng Keaw Pak

Medium-hot Thai green curry, with crispy tofu, seasonal vegetables and Thai sweet basil.

10.95

Pad Cha Pak

(This dish is for those who love spicy food)

Seasonal vegetables in a very spicy, fragrant mix of imported Thai baby eggplant, fresh peppercorn, kaempfer (ka chai) and Thai sweet basil.

11.00

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

Vegetables oils is from Genetically Modified Soya (GM Free)

Rice, Noodles & Side dishes

Kao Sauy **2.85**

Thai royal fragrant steamed rice.

Kao Mun Krati W **3.25**

Steamed fragrant Thai rice, flavored in coconut, topped with crispy onion.

Kao Pad Kai **3.50**

Egg-fried rice.

Koa Neow **3.75**

Traditional Thai sticky

Roti **3.50**

Traditional Indian bread

Pad Mee **4.25**

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 :

Jumbo King Prawn : **12.75**

Chicken: **12.25**

Vegetables and crispy tofu V : **11.00**

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

** We only use free range eggs in our dishes*