

Additional menu Items

Appetisers

- 1. Miang Salad** - Thai salad of crispy Seabass with green mango, cashew nut, red onion, ginger, topped with "passorn dressing"
- 2. Spring rolls** - Thai-style vegetable spring rolls
- 3. Satay Kai** - Marinated chicken on bamboo skewers, cooked over charcoal
- 4. Mr and Mrs** - (King Prawns in two styles)
Crispy tempura, plus king prawns marinated, wrapped in filo pastry.
- 5. Bangkok Cakes** - Thai-style marinated golden cakes -one prawn cake and one fish cake (cod)
- 6. Tom Yum** - Mildly-spicy, hot and sour soup, flavoured with fresh Thai herbs, mushroom
- 7. Tom Kha** - A Thai traditional soup, with oyster mushroom and coconut cream with galangal, lemongrass, and fresh lime juice

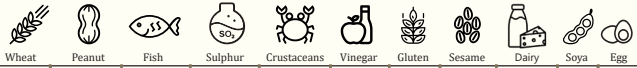
Mains

- 8. Keang Panang** - (Chicken -Beef -King Prawns)
A rich and creamy red curry with large red chili, mixed papers and kaffir lime leaves
- 9. Keang Keaw Wan** - (King Prawn-Chicken - Beef -Vegetables & Crispy Tofu)
Thai green curry with mixed peppers, bamboo shoots, red chili & Thai sweet basil
- 10. Choo Chee Seabass** - A modern Thai red curry dish with crispy Seabass large chili & Thai basil
- 11. Angel Curry** - Char-grilled, marinated 8oz sirloin steak topped with an exotic 'passorn' red curry sauce, accompanied by potatoes.
- 12. Keang Passorn** - Fragrant, sweet red curry of crispy potato and Thai Taro with lemongrass, red onion and Mushroom
- 13. Pad Cha Sod Ka Pong** - Stir-fry with crispy Seabass, large chili, fresh peppercorn and Thai herbs.
- 14. Gratium Prig Tai** - Stir-fry Chicken with black pepper, ginger & garlic dressing, spring onion
- 15. Pad Med Hinmapan** - (Chicken -King Prawns)
Mildly spicy, stir-fry King Prawns with cashew nuts, Nam Prig Pao (Thai chili oil), mixed peppers red chilies, spring onion
- 16. Pad Ka Prow** - Medium Spicy Traditional stir-fry , mixed pepers, large red chili, crushed chili, garlic and Thai holy basil

Side dishes & Noodles

- 17. Pad Thai** - (King prawns - Chicken)
Stir-fry Noodles with bean sprouts, spring onion free range egg
- 18. Kao Sauy** - Thai royal fragrant steamed rice
- 19. Kao Mun Krati** - Steamed fragrant Thai rice, flavored in coconut milk, topped with sesame seeds
- 12. Koa Neow** - Traditional Thai sticky rice
- 21. Pad Mee** - Sir fry noodles with bean sprouts , spring onion.
- 22. Thai Prawn Crackers**

Menu - Dishes & Their Allergen Content



Appetisers

	Wheat	Peanut	Fish	Sulphur	Crustaceans	Vinegar	Gluten	Sesame	Dairy	Soya	Egg
1. Miang Salad	●		●								
2. Spring rolls	●									●	
3. Satay Kai								●			
4. Mr and Mrs	●		●						●		
5. Bangkok Cakes	●		●								●
6. Tom Yum			●	●	●				●		
7. Tom Kha				●						●	

Mains

8. Keang Panang			●		●						
9. Keang Keaw Wan			●		●						
10. Choo Chee Seabass	●		●		●						
11. Angel Curry			●		●		●				
12. Keang Passorn										●	
13. Pad Cha Sod Ka Pong	●		●		●					●	
14. Gratium Prig Tai			●		●					●	
15. Pad Med Hinmapan			●		●					●	
16. Pad Ka Prow			●		●					●	

Side Orders & Noodles

17. Pad Thai			●		●					●	●
18. Kao Sauy											
19. Kao Mun Krati								●			
20. Koa Neow											
21. Pad Mee							●			●	
22. Thai Prawn Crackers					●		●				

Reheating Instructions:

From menu numbers **3, 6-7, 8-21** simply put into the microwave for a few minutes until piping hot **OR in a preheated oven at 180c** for several minutes until fully heated.

For Curry dish, either reheat in microwave for a few minutes **OR in a saucepan.**

Menu 2,4 & 5 You can eat as it is **OR heat up** in preheated oven at **180c for around 15-25 minutes**

All our food is freshly-prepared and can be stored in the fridge for up to 5 days from date of delivery or collection. All food is clearly labelled and all allergen information can be found on the reverse of this card.