

## Sawadee Ka!

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 locally the **highest quality Scottish products**. We only use ***fresh organic chicken; our steak is aged for 28 days. Our seafood is sourced from the North of Scotland.*** We would NEVER use MSG in our cooking.

We import from Thailand all the Thai vegetables,  
herbs and spices used in our dishes.

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

**Kob Khun Ka**  
**(Thank you)**

## Chef's Specialties – Autumn menu

### Starter

#### Thai Chor Moung W N

Handcrafted Thai dumplings

Royal style, with caramelized King prawn, pork, peanut crispy shallot filling

**10.25**

### Main

#### Sam Gler Long Na Va *(signature dish)*

Chargrilled mixed seafood – jumbo king prawns, king scallops

and monkfish, topped with tamarind, Sam Rod (3 flavours) dressing,

flavoured with garlic, lime leaves, lemongrass, large red chilli and Thai sweet basil.

**25.75**

- *Thai Prawn crackers - 1.25 per basket\**
- *10 % service charge will be added for parties of 5 or more*
- *If you have any food allergies, please alert our staff*

## Appetisers

### Spring rolls **V** **W**

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

6.25

### 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.

8.25

### 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.

8.50

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

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

6.25

**V** Vegetable dish

**N** Contains Nuts

Contains Wheat **W**

## Salads

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

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

7.50

### 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.

7.25

## 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**

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

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

Char- grilled 8oz sirloin steak: **18.25**

## Curries

### Keang Keaw Wan

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

Chicken : **12.50**

Beef : **12.50**

King Prawns: **16.50**

### Keang Massamann *(Signature dish)*

**N** **W**

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

**18.75**

### 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.

**18.75**

### Keang Panang

A rich and creamy red curry with large red chili, mixed pepper and kaffir lime leaves with:

Chicken: **12.50**

Beef: **12.50**

King Prawns: **16.50**

### Choo Chee

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

*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*

*Most dishes contain soya.  
if you have a gluten allergy,  
please alert the staff.*

## **From the Wok**

### **Ped Ma Kham** W

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

**16.50**

### **Gratium Prig Tai**

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

Chicken: **12.50**

Beef : **12.50**

King Prawns: **16.50**

### **Pad Med Hinmapan**

Mildly spicy, stir-fry with cashew nuts, Nam Prig Pao (chili oil), mixed peppers, 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, mixed papers, onion, large red chili and Thai holy basil with:

Chicken : **12.50**

Beef : **12.50**

King Prawns: **16.50**

### **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 a chili, topped with crispy onion.

**19.00**

### **Pad Phet Tom Yum**

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

**18.75**

### **Pla Ka Pong Pad Haeng** W

Mildly spicy - aromatic stir -fry of Seabass fillet with cashew nuts, roasted chili, Nam Prig Pao (chili oil) and mixed peppers.

16.75

## Vegetarian

### **Kaeng Passorn** W

*(Signature dish)*

**Fragrant, sweet red curry dish of crispy potatoes & 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 Hinmaphan Pak**

Mildly spicy, stir-fry with seasonal vegetables, cashew nuts, Nam Prig Pao (chili oil), roasted red chili.

**11.00**

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

*Vegetable oil is from Genetically Modified Soya (GM Free)*

## Rice, Noodles & Side dishes

### **Kao Sauy** **2.95**

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** **3.75**

Egg-fried rice.

### **Koa Neow** **3.50**

Traditional Thai sticky rice

### **Pad Mee** **4.25**

Stir-fried noodles with bean sprouts, spring onion, white onion, topped with coriander.

### **Pad Thai**

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

King Prawns: **12.95**

Chicken: **11.95**

Vegetables & crispy tofu V : **11.00**

*(All Pad Thai dishes are accompanied by Lemon and crushed peanuts)*

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

