

## STARTERS

**Prawn Crackers** Spicy and hard to stop eating! Good to have while your food is being cooked. (g)

**Sharing Platter (serves 2)** Hand cut pork strips grilled on skewers, salt and pepper squid, Thai fish cakes, prawn crackers. (g)

**Vegetarian Sharing Platter (serves 2)** Fried tofu, Thai corn cakes, Vegetable tempura, prawn crackers. (g)

**Papaya Salad** Shredded green papaya. A fresh and flavoursome traditional Thai street food.

**Sesame King Prawn** Five prawns coated with crunchy crumbs and healthy black sesame seed. (s)(g)

**Seared Scallops** Golden brown, dressed with ground fresh chilli, nampla, lime juice. Clean, simple, elegant. Two shells.

**Moo Ping** Grilled marinated pork on skewers, typical Thai street food. Loved by all ages. (g)

**Prawn Satay** King Prawn barbecued on skewers. Lovely crunchy prawns served with peanut sauce. (n)

**Chicken Satay** Succulent marinated chicken grilled on skewers. Served with peanut sauce, a cucumber and shallot relish. (n)

**Roast Duck on Baby Leaf Canapes** Succulent duck slices with mixed sliced ginger, celery, cucumber, onion and tomato all nested in baby Romaine lettuce leaf. Drizzle the spicy dressing all you want over it. Delicious and healthyish. (g)

**Fish Cakes** Spices and red curry give a slightly hot flavour to this popular delicacy.

**Spring Roll** Crispy spring rolls filled with shredded mixed vegetables. (g)

**Thai Steamed Mussels** Steamed mussels in a special sauce with a hint of green curry and a variety of Thai fragrant herbs.

**Pork Dumpling** Savoury steamed dumpling served with light soy and rice vinegar dip. (s)(g)

**Corn Cakes** Lovely snack of sweet corn mixed with red curry paste and aromatic lime leaves. (g)

**Vegetable Tempura** Slices of red pepper, aubergine, fine bean and mushroom.

### MUST TRY

**Salt and Pepper Squid** Massively popular. Lightly floured coated squid deep fried until it fluffs up. The moreish flavour comes from a scattering of salt, ground black pepper, spring onion and sliced chilli. (g)

**Yummy Duck Spring Rolls** An alternative treat from the usual spring rolls. Shredded rich duck, shredded carrot and leek wrapped with Thai pastry. (g)

## SOUP

### Tom Yum

A well known soup packed full of flavour of main Thai herbs; lemon grass, galangal, lime leave and chilli. The spiciness and the fragrance from the herbs makes you want to have it more and more. **QUITE HOT**

*Chicken Prawn Mixed Seafood Vegetable*

### Tom Kha

The ingredients are almost identical to Tom Yum but this one is creamier with coconut milk.

*Chicken Prawn Mixed Seafood Vegetable*

## SALADS

Great for side dish or even starter, if you want to treat yourself. The dressing is always fiery, mostly made from fresh chilli, fresh garlic, lime juice, fish sauce and balanced with a touch of sugar.

### Roast Duck on Baby Leaf Canapes

Succulent duck slices with mixed sliced veg and herbs all nested in baby Romaine lettuce leaf cups. Drizzle the spicy dressing all you want over it. Delicious and healthyish. (g)

**Thai Beef Salad** Smokey grilled Sirloin resting on a bed of mixed salad and exotic fruits, drizzled with famous lime, chilli and coriander sauce.

**Fishing Basket Salad** Bursting with refreshing flavour, good hangover cure. Prawn, squid, mussels and scallop with Thai herb and spicy dressing.

**Papaya Salad** Fresh and flavoursome traditional Thai street food.

Contains: (n) nut (s) sesame seed (g) gluten

## SHELL FISH AND PRAWNS

**Koong Chu Chi** Seared butterfly king prawns cooked in a thick, spicy, rich red curry sauce. We highly recommend you try this.

### **Ginger Soy Scallop**

King scallops in shells steamed with soy sauce, finely sliced ginger, spring onion, shitake mushroom, amazing presentation and taste, of course! (g)

### **Koong Prik Thai**

The prawns are succulently sautéed with mixture of grounded black pepper, ground coriander root, lightly brown crispy garlic and seasoned with soy. These ingredients cling to the prawns' shell and flesh. Every bite is full of flavour. (g)

### **Prawn Ma Kham**

Fresh water prawn with naturally sweet and sour tamarind sauce. Garnished with fried shallots and cashew nuts. (n)

## LOCALLY LANDED FISH

### **Steamed Sea Bass fillet**

This ginger and plumb sauce goes very well with white fish, shitake mushrooms, pepper, onion and brocoli, accompanied with hot and sour Thai sea food sauce. (g)

### **Much Cha Rung Ra (Sea bream with green curry)**

This dish is quite a treat. It's the combination of crisp-fried sea bream fillet topped with mouth-watering green curry, perfumed with sweet basil. (g) **MEDIUM HOT**

### **Sea Bass Pad Cha**

Crispy fried Sea Bass fillet topped with aromatic spicy Thai herbs and sauce garnished with basil leaves, fresh green pepper corn, grachai, lime leaves. If you like the aroma of Thai herbs and spices you can't go wrong with this. (g) **HOT**

## SQUID

### **Stuffed Baby Squid Gra Pao**

Steamed succulent baby squids filled with a chicken, squid and herb stuffing. Quickly stir fried with basil and chilli producing a striking spicy sauce. Give it a try, you will love it. (g) **HOT**

### **Red Curry Squid**

Rarely seen nowadays. Think Grandma cooking for her family. Each baby squid is hand filled with minced chicken cooked in a thick, velvety red curry.

## MIXED SEAFOOD

### **Fishing Village**

A classic stir fry. Mixed seafood with spicy hot red-curry paste rounded up with coconut milk. Perfumed with sweet basil and kaffir lime leaves. **MEDIUM HOT**

### **Sunny Bay**

The Thai love their seafood spicy. This dish is packed with flavour from roasted chilli oil, lime leaves and slices of fresh chilli, tossed with a few slices of celery, green and red peppers and onion. **MEDIUM HOT**

### **Sizzle on the Griddle**

Sesame oil plays an important role in this dish. Mixed seafood served on a griddle hot plate - it bursts out in an appetising smell. (g)

### **Pad Cha**

Last winter we went back to Thailand, to the small seaside village where we go on holiday. I was so disappointed that the shack selling wonderful Pad Cha was not there anymore. Anyway, I keep it on our menu to remind myself of the lovely flavour. Strong juicy sauce from pound chilli, garlic, the finely slices of grachai (like ginger), and the green peppercorn, all swiftly stir-fried in a flaming hot wok. **HOT**

# CURRY

All curries can be cooked to your spicy hot preference.

## Thai Green Curry

Old favourite of "farang" (foreigner) travelling in Thailand. Happy to make it hotter or milder as you like.

*Chicken Prawn Vegetable*

## Thai Red Curry

Another famous bit of Thai cooking.

*Chicken Prawn Vegetable*

POPULAR

## Lamb Shank Massaman Curry

A perfect marriage of lamb and massaman curry. The lamb shank is cooked to perfection. It almost melts in your mouth! This curry uses sweet spices, cinnamon, nutmeg and star anise. (cashew)

## Massaman Chicken Curry

Strong Muslim influence of Thai food, from the Deep South. Made from dry spices such as cumin, cinnamon, cardamon while other Thai curries are made from fresh herbs. (cashew)

## Paneang Chicken Curry

Pa-neang is another form of red curry. The difference is that it's thicker with coconut milk. Also Pa-naeng has stronger fragrance from finely sliced lime leaves.

## Tropical Jungle Curry (Keang Pa)

It is a refreshing non coconut cream curry, spicier than the others. Taste and smell the fragrance of fresh herbs.

*Chicken Beef Vegetarian*

# STIR FRY

## Pad Khing

A down to earth, motherly and homely dish. According to ancient medicine (and my mum), ginger is believed to help relieve gas, comfort irritated stomach. A savoury combination of shredded ginger, spring onion and black fungus mushroom.

*Prawn Chicken Vegetarian*

## Chilli and Basil Gra Pao

Back by popular demand. This is a real Thai staple! When we run out of ideas cooking at home we always end up having a gra pao. It's a light everyday food, at school, work or home.

*Prawn Chicken Vegetarian Beef*

## Cashew Nut Stir Fry

Stir fried chicken with roasted cashew nuts and roasted dried chilli. (n)

*Prawn Chicken Vegetarian*

## Pad Prik (chili paste, bean & Kaffir lime leave)

I personally always enjoy this dish. It is a stir-fry with red curry paste, Thai long bean and lime leave.

*Prawn Chicken Vegetarian Beef*

## Mixed Vegetable Stir Fry

Beansprout, carrot, broccoli, sweetheart cabbage, spring onion and mushroom stir fried with oyster sauce.

## Glorious Morning

A quick wok fry 'ong choi' (leafy green) with fresh and bashed red chilli, garlic and oyster sauce. Vividly reminds me of taking our three young children to Bangkok China Town. Crazy traffic, street hawkers, hungry customers dining on crowded roadside. There was a stall showing off this flaming Chinese green stir fry. Amazing flavours. **MEDIUM HOT**

## DUCK

We use roasted duck breast with skin on. To many people, skin is the nice bit. But if you prefer not having it, just let us know.

### **Sleeping Honey Duck with Orange Salad**

Served on a hot sizzling plate. Duck breast with special honey glaze sauce, on a bed of sweetheart cabbage, garnished with cashew nut and crispy fried shallot . Served with an orange salad side dish.

### **Tamarind Duck**

A sweet and sour tamarind sauce makes a perfect complement to rich duck. Served on griddle hot plate.

### **Red Duck Curry**

I know someone who can live on this! My husband always asks me to bring takeaway duck curry home for him. Slices of juicy duck breast in famous Thai curry. The sweetness of lychee and pineapple softens the spiciness of the red curry.

### **Healthy Duck**

A mouth watering dish cooked with sliced roasted duck and selection of Thai healthy herbs. A small amount of red curry paste added to the sizzling wok livens the dish up even more. Garnished with crispy basil and crispy shredded lime leaves. Presented in folded duck made out of foil! **HOT**

## LAMB

### **Rack of Lamb**

A Thai inspired lamb dish. Three slow marinated lamb cutlets, seared to a golden brown with a wonderful smokey flavour. For a dressing we then swiftly wok fry a spicy and aromatic sauce made with fresh Thai herbs, green corns, grachai, chi fah chilli. **VERY HOT**

## BEEF

### **Beef & Oyster Sauce**

Thinly sliced tender medium rare beef stir fried with oyster sauce, pepper, broccoli with lovely Thai gravy.

### **Tipsy Tipsy**

Stir fried delicately sliced beef with onion, and a splash of shredded ginger Chinese wine. Excitedly served on a hot sizzling plate.

### **Crying Beef at Giggling Squid**

Grilled Sirloin accompanied with spicy dipping sauce. Originated in the North East of Thailand but has become a national favourite. Thai enjoy the meat slightly burned with juicy fat, but if you prefer lean please let us know.

## RICE & NOODLES

**Jasmine Rice**

**Sticky Rice**

**Egg Fried Rice**

**Coconut Rice (n)**

**Vegetarian Pad Thai (n)**

**Prawn Pad Thai (n)**

**Chicken Pad Thai (n)**

**Vegetarian Egg Noodle**

**Plain Noodle with egg**

**Stir Fry Noodle with Beansprouts**

We hope you enjoy our menu. If you have any suggestions for things you would like us to try, please let us know!

Please note that we add a 10% tip automatically to your bill. This is payable at your discretion.

Please ask a member of staff to remove this from your bill if you do not wish to pay.

Tips are paid to staff via payroll after taxes are deducted.

Quite a few of our dishes are made with nuts. The main ones are marked with (n)

However, there's a chance that nuts find their way into dishes without them in the recipe by accident.

If you are allergic, please be advised of this.



Contains: (n) nut (s) sesame seed (g) gluten