

VEGETARIAN DISHES

V*64 PAK-BOONG 7.95

Well-known as Thai morning glory vegetable tossed in yellow bean and chilli

V66 NOR-MAI-FARANG 7.95

Sautéed asparagus in light soy and oyster sauce

V67 PAD RUAM MIT 6.75

An array of seasonal vegetables lightly tossed in soy sauce

V*68 CHU CHI TOFU 6.75

A red dry curry sauce dish of crispy tofu with a hint of spice

V*69 PENAENG MAKHUR 7.50

Deep fried aubergine cooked in cream penaeng coconut sauce

V***57A GAENG PA PAK 7.95

(Jungle Curry)

Traditional Thai vegetable curry flavoured with hot spices and chillies

V**56 MONK'S DELIGHT 8.95

Traditional Thai vegetarian green curry with basil and eggplant

RICE & NOODLE

N71 PAD THAI GOONG 8.50

Thai-style noodles with prawn

N71A PAD THAI GAI 7.50

Thai-style noodles with chicken

NV 72 PAD THAI JAY 7.50

Thai-style noodles with tofu and cashew nuts

73 PAD SEE-IEW GAI 7.50

Stir-fried thin noodles in soya sauce with chicken and vegetables

74 NAKHON THAI HOUSE RICE 7.50

Special fried rice with prawn

75 EGG FRIED RICE 3.90

Stir-fried with finely chopped vegetables

76 STEAMED FRAGRANT RICE 2.95

N77 COCONUT RICE 3.75

Fragrant Jasmine rice cooked with coconut milk

78 PLAIN NOODLES 6.20

Yellow stir-fried thin noodle with beansprout and spring onion

79 PINEAPPLE RICE 6.95

Special fried rice with pineapple, onion, carrot, egg, curry powder, cumin, coriander and garlic

N80 GARLIC RICE 6.50

Special fried rice with fresh garlic, onion, egg, cashew nuts and curry powder

WHITE WINE

THE PERFECT WINE FOR THAI FOOD

21A Chenin Blanc & Colombard, Monsoon Valley (Thailand) £17.90

Citrus with nuance of mango. Fine crisp palate with zesty lemon. An elegant soft wine with vibrancy and finesse.

20 Marques Calado Macabeo, Spain £18.90

Fresh, floral aromas reminiscent of aromatic herbs such as anise and fennel, the smooth and velvety palate is fruit driven with citrus and banana flavours.

21 Vina Carrasco Sauvignon Blanc, Chile £19.90

Thoroughly citrusy on the nose, with fresh lime and lemon forming the aromatic backdrop. More citrus on the palate, accompanied by a ripper hint of pineapple, and mouthwatering acidity.

RED WINE

THE PERFECT WINE FOR THAI FOOD

41A Shiraz, Monsoon Valley (Thailand) £17.90

Light body with fresh succulent fruits and spices. Subtle touch of oak and cherry harmonizes the finish with other red grapes for extra complexity

40 Marques Calado Tempranillo, Spain £18.90

Classic Tempranillo notes of dark cherry and blackcurrant are lifted by a hint of dried flowers and spice. Superbly balanced, the fruits of the forest flavours are perfectly complemented by soft tannins.

41 Two Ridge Trail Merlot, Australia £19.90

An inviting nose of plum, earth and eucalyptus leads into a palate of blackberry and raspberry, with a supple texture and a satisfying fruit sweetness.

Singha Beer (330ml) £3.95 Red Bull (250ml) £2.50

Sparkling/Still Water (750ml) £2.50 Still Water (500ml) £1.00

J2O (Orange & Passion) £2.50 Ribena (288ml) £1.50

Coke, Diet Coke, 7up (330ml) £1.50 Coconut Water (330ml) £2.50

JUICE: Mango, Apple, Orange, Cranberry (500ml) £2.20

(Delivery within selected areas of

Royal Docks, Isle of Dogs & Limehouse) E6, E16, E14

FREE DELIVERY ON ORDERS ABOVE £15

Delivery time minimum 1 hour

DELIVERY HOURS:

Mon - Fri: 12pm - 2:30pm & 6pm - 10:30pm

Sat: 6pm - 10:30pm

Sun: 6pm - 10:30pm

ADDRESS:

Waterfront Studios, 1 Dock Road, London E16 1AH

Reservation Tel: 020 7474 5510

E: royaldocks@nakhonthai.co.uk

All prices are inclusive of current VAT.

We reserve the rights to change price without giving any prior notice.



NAKHON THAI

(ROYAL DOCKS)

WATERFRONT STUDIOS, 1 DOCK ROAD, LONDON E16 1AH

DELIVERY 020 7474 5058

WE MEET THE HALAL FOOD QUALITY STANDARDS



WWW.NAKHONTHAI.CO.UK

APPETISERS

N *01 NAKHON THAI PLATTER per person **8.75**
(One piece of each)

A delicious 6 combinations of Chicken and Beef Satay, Tod Mun Pla, Thai Dumpling, Poh Pia Pak and Thai Prawn Toast

N02 SATAY GAI **6.75**
Tender chicken breast, chargrilled and served with peanut sauce

***03A TOD MUN PLA** **6.75**
Thai spicy deep-fried fish cakes served with cucumber relish

****03B HOY SHELL YANG** **9.95**
Grilled scallop served with red chilli and lime sauce

V 04 POH PIA PAK **6.50**
Crispy spring rolls generously packed with a vegetable filling, served with sweet chilli sauce

05 THAI DUMPLING **6.50**
Steamed dumplings, prawn & minced chicken topped with crispy garlic, served with soy sauce

****06 HED MANAOW** **6.50**
Deep fried mushrooms, topped with tangy lime garlic chilli sauce

SOUP

****21 TOM-YUM-GOONG** **7.75**
Classic and flavourful but spicy hot and sour soup with prawns, tomato, mushrooms and lemongrass

***22 TOM-KHA-GAI** **6.50**
A delightful chicken, tomato and mushroom soup, rich with coconut milk and fragrant with elusive flavour of galangal

V ** 23A TOM-YUM-JAY **6.30**
A vegetarian version of Tom Yum soup with baby corn, carrot, mange tout, tomato and mushrooms

07 PRAWNS SAKUNA **7.25**
Simply the best crispy deep fried prawns in breadcrumbs and served with sweet chilli sauce

08 NAKHON THAI PRAWN TOAST **6.25**
Deep fried marinated prawns on sesame bread served with sweet chilli sauce

09 BHOO-NIM-TOD **9.75**
Crispy Thai soft-shell crab served in wasabi mayonaisse sauce

V11 PAK SAKUNA **5.95**
Crispy deep fried babycorn, carrots and tofu in breadcrumbs served with plum sauce

12 PEEK GAI TOD **6.95**
Deep fried crispy chicken wings marinated in Thai herbs and served with sweet chilli sauce

N 101 SATAY NUEA **8.95**
Marinated sirloin beef, chargrilled and served with peanut sauce

102 EMERALD CHICKEN **7.95**
Deep fried marinated chicken wrapped in Pandanus leaf, served with home-made sesame infused soy sauce

103 PLA MUEK TOD **8.95**
Deep fried calamari, lightly coated in special home made spice, seved with ginger and coriander sauce

V* 23B TOM-KHA-JAY **6.30**
A creamy coconut soup with tofu, tomato and mushrooms

***24 TOM-KHA-TALAY** **8.95**
A melange of prawns, scallops, squid and mussels in a light broth of coconut, mushroom, tomato and galangal

MEAT & POULTRY

31 GAI PAD PRIK GRATIAM **9.75**
Chicken marinated in garlic and pepper wok-fried in fresh peppercorn, onion, spring onion and red pepper

**** 32 GAI-GRAPRAO** **9.75**
(Prawns option available £13.25)
Sliced chicken or beef, stir-fried in fresh fried basil leaves, chilli, onion, fine bean, red pepper and mushroom

33 HIMMAPARN **9.75**
Stir-fried chicken with cashew nuts onion, spring onion, babycorn, mushroom, pepper and dried chillies

35 SIAM SWEET AND SOUR CHICKEN **9.50**
Sweet and Sour Thai-style stir-fried chicken with onion, cucumber, tomato, red pepper, spring onion and pineapple

****36 NUEA PHAD PRIK** **9.75**
Wok-fried slice of beef cooked with sweet basil, onion, babycorn, aubergine and Thai herbs

37 NUEA NUM-MUN HOY **9.75**
Succulent slices of sirloin beef with asparagus and baby corn in aromatic oyster sauce

FISH & SHELLFISH

**** 41 TALAY FLAMBE** **14.50**
Fried mixed seafood (prawn, mussel, squid, scallop) and herbs in a spicy sauce with red pepper, baby corn and asparagus, served on a sizzling plate.

42 CRISPY GARLIC KING PRAWNS **12.75**
Topped with crispy garlic and pepper in oyster sauce

43 STEAMED SEA-BASS **19.50**
Steamed sea-bass fillet with ginger and spring onion, poku mushroom and red pepper in Thai light soy sauce, served on a bed of vegetables (may contain traces off small fish bones)

44 SAMUI SEAFOOD **14.75**
A melange of seafood (prawn, mussel, squid, scallop) stir-fried with fresh green peppercorn onion, red pepper, baby corn, spring onion and garlic

****45 PHUKET SCALLOPS** **13.75**
Stir-fried king scallops with spring onion, red pepper, asparagus, celery and Thai basil leaf in a prawn chilli paste

**** 38 PED KHEEMAO** **10.75**
(Option of chicken available)
"Kheemao" meaning "drunken" it's popular sliced roast duck dish in Thailand with long beans, aubergine and baby corn in a fresh herb chilli sauce

39 PED PHAD KHING **10.75**
Tender slices of roasted duck or chicken sautéed with aromatic cep mushrooms, ginger, red pepper, pineapple and spring onion

****40 LAMB AND HERBS** **10.25**
Stir-fried lamb with a spicy coconut sauce with Thai herbs, fine bean, babycorn, red pepper and eggplant

*****204 LARB E-SARN** **9.75**
A famous dish of North-East of Thailand for its chicken salad tossed with plentiful herb very spicy

***206 SUEA RONG HAI** **16.75**
(Medium)
Please request how you would like your meat cooked "Weeping Tiger", tender chargrilled sirloin beef served with chilli and herbs sauce

***47 HOMOK TALAY** **13.75**
Steamed mixed seafood (prawn, mussel, squid, scallop) with red chilli, basil and red curry paste

***48 CHU-CHI GOONG** **13.50**
A red dry curry sauce dish of king prawns and a hint of spices

49 ASPARAGUS GOONG **10.95**
Asparagus with tiger prawns with long red chilli and stir-fried in oyster sauce

***50 PLA RAD PRIK** **18.95**
Crispy deep fried fish cooked in sweet chilli thai spice and herbs. (contains fish bones)

202 GRAPRAO TALAY **14.75**
Stir-fried mixed seafood (prawn, mussel, squid, scallop) in fresh basil leaves, fine bean, mushroom, red pepper and chilli

****203 PLA NUENG MANOW** **19.95**
Poached sea bass fillet in a tangy lime and chilli broth (may contain traces off small fish bones)

CURRIES

****51 KIEW-WAN GAI** **10.25**
The most classic dish of Thailand. Chicken green curry based on coconut cream fried with a paste, spices and mix vegetable, eggplant and bamboo shoot

****51A KIEW-WAN NUEA** **10.50**
The most classic dish of Thailand. Beef green curry based on coconut cream fried with a paste, spices and mix vegetable, eggplant and bamboo shoot

****51B KIEW-WAN GOONG** **13.50**
The most classic dish of Thailand. Prawn curry based on coconut cream fried with a paste, spices and mix vegetable, eggplant and bamboo shoot

***52 PANAENG NUEA** **10.95**
Stir-fried beef in a creamy red coconut curry with red pepper and chilli on a bed of fresh basil

***52A PANAENG GAI** **10.50**
Stir-fried chicken in a creamy red coconut curry with red pepper and chilli on a bed of fresh basil

***53 GAENG PED YANG** **10.50**
Tender roast duck cooked in a unique combination of tangy pineapple, tomato, red pepper, chilli, bamboo shoot and grape with rich coconut sauce

N54 GAENG MASSAMUN LAMB **10.50**
A Southern Thailand speciality of slowly braised lamb in a mild spicy potato curry and onion

N54A MASSAMUN GAI **10.50**
A Southern Thailand speciality of slowly braised chicken in a mild spicy potato curry and onion

***55 GAENG KARI GOONG** **13.50**
Yellow coconut curry with king prawns, potato, red pepper, celery and onions

*****57 GAENG PA GAI** **10.50**
(Jungle Curry)
Traditional Thai chicken flavourful with hot spices, mixed vegetable, bamboo shoot and chillies

SALAD

N 61 SOM TUM** **10.50**
Classic papaya salad with cherry tomatoes tossed in lime & fish sauce

****62 YAM-WOONSEN** **9.50**
A clear glass noodle salad with chicken and prawns tossed in a lemon and fish sauce dressing

****63 YAM - NUEA** **13.50**
Pan-grilled tender strips of sirloin steak tossed in piquant chillies and lime dressing

* = Hot ** = Medium Hot *** = Very Hot N = Contains Nuts V = Vegetarian