



ALLERGIES

Please inform the service staff of any allergies and special dietary requirements at the time of placing your order.

Nakhon Thai Restaurant
1 Dock Road, Expressway Studios, London E16 1AH
United Kingdom
Tel: +44 (0) 207 474 5510
www.nakhonthai.co.uk

ALL PRICES ARE INCLUSIVE OF CURRENT VAT



NAKHON THAI

(ROYAL DOCKS)



SCAN



ORDER ONLINE
PICK-UP ORDER

The Taste Of Thailand

Sawasdee Kha

Welcome to Nakhon Thai Restaurant. We started our journey back in 2003 offering authentic thai food at our cocktail bar in the heart of London Wall ECR2R 7DE.

We relocated in 2004 to the beautiful waterfront location E16 1AH giving us the opportunity to expand our delicious food menu and giving you the chance to enjoy the stunning view.

Thai cuisine is famous for its wonderfully complex flavours blending sweet, sour, salty, bitter and spicy tastes to create a wealth of hermonious and mouthwatering dishes. It brings together the best of both fresh and dry spices creating unique tastes only found in Thailand.

"Khob Kun Mak Kha"

We only accept maximum of 4 credit cards for payments on groups of 5 and above.

By placing the order, you are accepting our payment policy.

We cannot accept individual payments on group of 5 and above.

All prices are inclusice of current VAT.

Management Reserves the right to implement a minimum cover charge of £15 per person.

We reserve the right to change price without giving any prior notice. Management reserves the right to refuse any customers without having to give any reason whatsoever.

WE MEET HALAL FOOD QUALITY STANDARDS

ALLERGENS

Please inform the service staff of any **ALLERGIES** or **SPECIAL DIETARY** requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore, **we cannot guarantee that any dish is completely allergen free.**



HOT



MEDIUM HOT



VERY HOT



CONTAINS NUTS

Essential Ingredients

in Thai cooking

COCONUT MILK – A key ingredient of many Thai curries and other dishes, coconut milk is rich, creamy liquid derived from the flesh of a coconut.

FISH SAUCE (NAM PLA) – There are many types of oriental fish sauce. Made from different species of fish, such as anchovies.

RICE NOODLES – In dried form, rice noodles are standard ingredient. Dried (sen lek) noodles are about 2.5 mm wide, the flat (sen yai) type are 1-2.5 cm wide. Rice vermicelli (sen mee) are very thin indeed. Soaked or cooked in boiling water. Drained, then added to a bowl of water until they cool down, drained again and ready to use.

SESAME OIL – Amber oil that’s very aromatic with a nutty flavour. It’s used as a flavouring rather than frying.

SOY SAUCE LIGHT (SEE-IW) – Made from soy-beans or mushrooms, light soy sauce is a thin, opaque, brown liquid it adds saltiness in the dish without affecting its colour.

CHILLIES (PRIK) – The two main types of chilli used in Thai cooking are small, fresh; ‘birds-eye’ chillies (a distinctive variety about 2.5-5 cm long, grown in Thailand), and fresh or dried red chillies that are much larger (about 12 cm long) and not nearly hot, but they add a lovely mellow flavour to the dishes. Fresh chillies may be green or red, the red (ripe) ones being more frequently used.

CORIANDER (PHAK CHI) – Much enjoyed in the West. but usually sold without any roots. The fresh leaves are frequently used as a garnish.

DRIED FUNGUS – Soaked in hot water for 2-3 minutes and drained before using.

GALANGAL (KHA) – A key ingredient of Thai curry paste, galangal looks like ginger but tastes very different. It has a sharp citrusy, almost piney flavour.

KAFFIR LIME LEAVES (MA KRUT) –The only ingredient listed here that is usually difficult to obtain in the West. They are used for adding flavour to curries. It has citrus fragrance native to south east asia.

LEMON GRASS (TAKHRAI) – Another key ingredient of Thai curry paste, lemon grass adds a delicate lemon flavour to many dishes. It is finely sliced and added directly to food.

TAMARIND – Made from dried pulp of tamarind seeds. It adds tartness to sweer and sour sauces.

TARO – A white root vegetable. Taro is a starchy root vegetable grown in asia, It has a earthy flavour that tastes slightly like vanilla.

THAI AUBERGINES – Quite unlike the purple variety, Thai aubergines have a bitter flavour and come in two sizes: pea and golf-ball.

SPICES – Although we like to use fresh herbs wherever possible, occasionally we use spice powders, especially in dished from the south of Thailand where there’s a strong Malaysian influence. We like to add a little spice to Thai curry paste. Other useful powders in Thai cooking include: ground cumin, ground white pepper, ground all spice, ground turmeric and yellow curry powder.

HOLY BASIL (KAPHRAO) – Extensicely used in Thai cooking. It brings a fragrant and intensely spicy flavour which is like a combination of black pepper and clove.

SWEET BASIL (HORAPHA) – Has the dark green leaves with red stems. It’s leaves are slightly thicker than the holy basil, and has its own distinctive flavour.

SPRING ONION (TONHOM) – Mostly used as a garnish in Thai dishes. Fresh with roots.

GREEN PEPPERCORN (PHRIK THAI ON) – Young peppercorns are flavourful but not too hot. The whole berries can be used, or lightly crushed to give more flavour.

OYSTER SAUCE – This is made by boiling oysters in water to make a white broth, then condensing it to a dark brown sauce.

APPETIZER

1. NAKHON THAI PLATTER (PER PERSON) 🍴 13.95

A combination of Chicken Satay, Beef Satay, Tod Mun Pla, Thai Dumpling, Poh Pia Pak and Thai Prawns Toast.
Served with a selection of dips

1A. NAKHON THAI VEGETARIAN PLATTER 🍴 10.95 (PER PERSON)

A combination of Thai Vegetarian Dumplings, Hed Manaow, Tofu Tod, Poh Pia Pak & Mun Tod.
Served with a selection of dips

2. SATAY GAI 🍴 10.95

Strips of boneless chicken breast marinated with coriander and Thai spices and threaded into wooden skewers. Grilled until browned.
Served with home-made peanut sauce

101. SATAY NUEA 🍴 11.95

Strips of beef marinated in a mixture of fish sauce, soy sauce, coriander and Thai spices and threaded into wooden skewers. Grilled until golden brown.
Served with home-made peanut sauce

03A. TOD MUN PLA 🌶️ 11.95

Thai spicy deep-fried fish cakes contains fish, prawns, squid and fine beans. Served with sweet and tangy sauce

03B. HOY SHELL YANG 🌶️ 14.95

Grilled scallops served on the shell with tangy lime garlic chilli sauce

4. POH PIA PAK 9.95

Crispy spring rolls generously packed with a vegetable filling. Served with sweet chilli sauce

5. THAI DUMPLING 11.50

Steamed dumplings filled with minced prawn & chicken topped with crispy garlic.
Served with soya sauce and vinegar

6. HED MANAOW 🌶️ 9.75

Deep fried mushrooms, topped with tangy lime garlic chilli sauce



CRISPY AROMATIC DUCK



NAKHON THAI PLATTER (PER PERSON)



SATAY GAI

7. PRAWNS SAKUNA 12.95

Simply the best crispy deep fried prawns in breadcrumbs with egg.Served with sweet chilli sauce

8. NAKHON PRAWN TOAST 10.95

Deep fried marinated minced prawns on sesame bread. Served with sweet chilli sauce

9. BHOO-NIM-TOD 14.95

Crispy Thai soft-shell crab, sprinkled with chilli and sesame seed. Served with spicy mayonnaise sauce

11. MUN TOD 🍴 9.75

Crushed potatoes blended with Thai spices, coated with breadcrumbs and deep fried served with plum sauce

12. PEEK GAI TOD 🌶️ 10.95

Deep fried crispy chicken wings marinated with Thai spices and herbs. Served with spicy sweet chilli sauce

13. THAI VEGETARIAN DUMPLING 9.95

Steamed vegetarian dumplings, filled with crushed onion, carrots, cabbage and garlic chives. Served with soya sauce and vinegar

14. TOFU TOD 🍴 9.95

Deep fried tofu coated with vegetables. Served with plum sauce

103. PLA MUEK TOD 12.95

Deep fried calamari, lightly coated in special home made spice, served with a spicy mayonnaise sauce

104. CRISPY AROMATIC DUCK 14.95

Served with pancakes, cucumber, spring onion and hoysin sauce

104A. 1/4 DUCK 14.95

104B. 1/2 DUCK 27.95

104C. WHOLE DUCK 49.95

105. ADDITIONAL PANCAKES (SIX) 4.50

Served with sweet chilli sauce

106. PRAWN CRACKERS 5.50

Served with sweet chilli sauce

SOUP

21. TOM-YUM-GOONG 🌶️ 12.95

A classic of hot and sour prawns and mushroom soup with flavour of lemongrass and fresh herbs

21A. TOM-YUM-GAI 🌶️ 11.50

A classic of hot and sour chicken and mushroom soup with flavour of lemongrass and fresh herbs

22. TOM-KHA-GAI 11.50

A delightful chicken and mushroom soup, rich with coconut milk

23A. TOM-YUM-JAY 🌶️ 10.95

Tom yum soup with an array of seasonal vegetables

23B. TOM-KHA-JAY 10.95

A creamy coconut soup with tofu and mushroom

24. TOM-KHA-TALAY 14.95

A rich coconut soup with combination of Prawns, Scallops, Squids, Mussels and Mushrooms



HIMMAPARN 🍴



SWEET AND SOUR CHICKEN



TOM KHA GAI



TOM YUM GOONG 🌶️



GAJ PAD PRIK GRATIAM

MEAT & POULTRY

31. GAI PAD PRIK THAI GRATIAM 14.95

Chicken stir-fried with garlic, pepper, onion, mushrooms and fresh peppercorn

32. GAI-GRAPRAO 🌶️ 14.95

Stir fried chicken in fresh basil leaves, mushrooms and chillies

32A. NUEA-GRAPRAO 🌶️ 15.95

Stir fried beef in fresh basil leaves, mushrooms and chillies

33. HIMMAPARN 🍴 14.95

Stir-fried chicken with cashew nuts, spring onion, babycorn, mushrooms,pepper and dried chillies

34. BEEF IN BLACK BEAN SAUCE 15.95

Stir-fried slices of beef with black bean sauce, spring onion, pepper, mushroom, babycorn

35. SWEET AND SOUR CHICKEN 14.95

Sweet and sour stir-fried chicken with onion, cucumber, tomato and pineapple

36. NUEA PHAD PRIK 🌶️ 15.95

Wok-fried slices of beef cooked with sweet basil and Thai herbs

MEAT & POULTRY

37.

NUEA NUM-MUN HOY

15.95

Slices of beef with onion, spring onion, mushroom and baby corn stir-fried aromatic oyster sauce
38.

PED KHEEMAO 

16.95

"Kheemao" meaning "drunken" it's a popular sliced roast duck dish in Thailand with long beans and baby corn in a fresh herb chilli sauce
- 38A.

KHEEMAO CHICKEN 

14.95

"Kheemao" meaning "drunken" it's a popular sliced chicken dish in Thailand with long beans and baby corn in a fresh herb chilli sauce
39.

PED PHAD KHING

16.95

Tender slices of roasted duck sautéed with aromatic cep mushrooms, ginger, pineapple and spring onion



NUEA NUM-MUN HOY



LAMB AND HERBS 



PAD KEE MAO



PED PHAD KHING

- 39A

GAJ PHAD KHING

14.95

Tender slices of roasted chicken sautéed with aromatic cep mushrooms, ginger, pineapple and spring onion
40.

LAMB AND HERBS 

16.95

Stir-fried lamb cooked in a spicy coconut sauce with thai herbs and eggplants
206.

SUEA RONG HAI

23.95

Also known as "weeping Tiger", Tender pieces of beef chargrilled and served with homemade tamarind spicy sauce

PLEASE STATE HOW YOU WOULD LIKE YOUR STEAK COOKED, RARE, MEDIUM RARE, MEDIUM OR WELL DONE

PLEASE INFORM THE SERVICE STAFF OF ANY ALLERGIES AND SPECIAL DIETARY REQUIREMENTS.

FISH & SHELLFISH

41.

TALAY FLAMBE 

23.95

Stir-fried scallops, prawns, half shell mussels, squids and herbs in a spicy sauce served on a sizzling plate
42.

CRISPY GARLIC KING PRAWNS

18.95

Battered prawns, topped with garlic and oyster sauce
43.

STEAMED SEA-BASS

27.95

Steamed sea-bass fillet with ginger and spring onion in Thai light soy sauce, sesame oil, yellow bean paste, served on a bed of vegetables. (may contain traces of small fish bones)
44.

SAMUI SEAFOOD

21.95

Stir-fried scallops, prawns, mussels and squids with onion, spring onion and garlic
45.

PHUKET SCALLOPS 

19.95

Stir-fried scallops with spring onion, celery and Thai basil leaf in a chili paste



CRISPY GARLIC KING PRAWNS



GRAPRAO TALAY 

STEAMED SEA-BASS



CHU-CHI GOONG

47.

HOMOK TALAY

21.95

Steamed scallops, prawns, mussels and squids with red curry sauce
48.

CHU-CHI GOONG

18.95

Battered prawns, topped with a rich red dry curry sauce
49.

BROCCOLI GOONG

19.95

Stir fried broccoli and prawns with oyster sauce and garlic
50.

PLA RAD PRIK 

23.95

Deep fried Tilapia fish served on bed vegetables, topped with sweet and sour chilli sauce (May contain traces of small fish bones)
202.

GRAPRAO TALAY 

21.95

Stir-fried scallops, prawns, mussels and squids in fresh basil leaves and chili
203.

PLA NUENG MANOW 

23.95

Steamed sea bass fillet in a tangy lime garlic chilli broth. (May contain traces of small fish bones)
207.

CHU CHI SEA BASS

23.95

Steamed sea bass fillet with rich red curry sauce (May contain traces of small fish bones)

CURRY

51. KIEW-WAN GAI 

Thailand's popular dish. Chicken green curry with aubergine, pepper and bamboo shoots in curry paste of fresh green chilli and basil

15.95
- 51A. KIEW-WAN NUEA 

Thailand's popular dish. Beef green curry with aubergine, pepper and bamboo shoots in curry paste of fresh green chilli and basil

16.95
- 51B. KIEW-WAN GOONG 

Thailand's popular dish. Prawn green curry with aubergine, pepper and bamboo shoots in curry paste of fresh green chilli and basil

18.95
52. PANAENG NUEA 

Sliced beef in a creamy panaeng red curry sauce with pepper, chillies and basil leaves

16.95
- 52A. PANAENG GAI 

Chicken in a creamy panaeng red curry sauce with pepper, chillies and basil leaves

15.95

GAENG MASSAMUN

PANAENG NUEA 

GAENG PA GAI 
(JUNGLE CURRY)

53. GAENG PED YANG

Tender roast duck cooked in a unique combination of tangy pineapple and grape with rich coconut sauce

17.95
54. GAENG MASSAMUN

A southern Thailand speciality of chicken and potato cooked in a rich coconut mild curry sauce

17.95
- 54A. MASSAMUN GAI

A southern Thailand speciality of chicken and potato cooked in a rich coconut mild curry sauce

15.95
- 54B. MASSAMUN GOONG

A southern Thailand speciality of prawns and potato cooked in a rich coconut mild curry sauce

18.95
57. GAENG PA GAI (JUNGLE CURRY) 

Traditional thai chicken curry with an extremely hot and spicy broth. We can make it medium spicy if requested

15.95

SALAD

- 61 SOM TUM 

Classic papaya salad with cherry tomatoes tossed in a lime & fish sauce

15.95

- 62 YAM-WOONSEN 

A clear glass noodle salad with chicken and prawns tossed in a lemon and fish sauce dressing

15.95

- 63 YAM-NUEA 

Pan-grilled tender strips of beef steak tossed in a spicy chilli and lime dressing

20.95

- 204 LARB E-SARN 

A dish from North-East Thailand famous for its spicy minced chicken salad

14.95

VEGETABLE

Vegetarian & vegan option may be available on request

64. PAK-BOONG

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

13.95
65. TOFU HIMMAPARN

Stir-fried tofu with cashew nuts, spring onion, babycorn, mushrooms, pepper and dried chillies

12.95
66. PANAENG PAK

An array of seasonal vegetables cooked in creamy panaeng red curry sauce

14.95
67. PHAD RUAM MIT

An array of seasonal vegetables lightly tossed in soy sauce and oyster sauce

13.95
68. CHU CHI TOFU

Fried tofu pieces topped with rich red curry sauce

12.95
69. PENAENG MAKHUR

Deep fried aubergine topped with penaeng curry sauce

12.95
- 57A. GAENG PA PAK (JUNGLE CURRY)

Traditional Thai vegetable curry with an extremely hot and spicy broth. We can make it medium spicy if requested

14.95
56. MONK'S DELIGHT

Thailand's popular dish. Vegetable green curry with aubergine, pepper and bamboo shoots in homemade curry paste of fresh green chili and basil

14.95
70. TOFU GRAPRAO

Stir-fried Tofu in fresh basil leaves, chili, pepper, onion, fine bean and mushroom

12.95
- 70A. PAD-BROCCOLI

Stir fried broccoli with oyster sauce and garlic

13.95



PAD-BROCCOLI



PENAENG MAKHUR



PHAD RUAM MIT



THAI YELLOW NOODLES WITH CHICKEN

PLEASE INFORM THE SERVICE STAFF OF ANY ALLERGIES AND SPECIAL DIETARY REQUIREMENTS. ALL OUR DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, GLUTEN AND OTHER ALLERGENS THEREFORE WE CANNOT GUARANTEE THAT ANY DISH IS COMPLETELY ALLERGEN FREE.

GLUTEN FREE, VEGETARIAN & VEGAN OPTION MAY BE AVAILABLE ON REQUEST

NOODLES

71. PAD THAI

Thai-style rice noodles with tofu, egg and beansprout

CHOICE OF CHICKEN, BEEF, VEGETABLE OR PRAWN

(71 CHICKEN 12.95/ 71A BEEF 13.95/ 71B VEG 11.50/ 71C PRAWN 14.95)
72. PAD THAI JAY

Thai-style rice noodles with tofu, cashew nuts and bean sprout

11.50
73. PAD SEE-IEW

Stir-fried flat wide rice noodles in soya sauce with vegetables and egg

CHOICE OF CHICKEN, BEEF, VEGETABLE OR PRAWN

(73 CHICKEN 12.95/ 73A BEEF 13.95/ 73B VEG 11.50/ 73C PRAWN 14.95)
78. PLAIN NOODLES

Stir-fried thin yellow noodle with beansprout and spring onion

9.50
81. THAI YELLOW NOODLES

Stir-fried thin yellow noodles cooked with beansprout, spring onion, pepper, egg & onion.

CHOICE OF CHICKEN, BEEF, VEGETABLE OR PRAWN

(81 CHICKEN 12.95/ 81A BEEF 13.95/ 81B VEG 11.50/ 81C PRAWN 14.95)
83. PHAD KHEE MAO NOODLES

Flat rice noodles stir fried with onions, peppers, tomato, long bean, peppercorn and chilli paste. Served medium spicy.

CHOICE OF CHICKEN, BEEF, VEGETABLES OR PRAWNS

(83 CHICKEN 12.95 / 83A BEEF 13.95 / 83B VEG 11.50 / 83C PRAWN 14.95)



EGG FRIED RICE



PAD THAI



NAKHON THAI HOUSE RICE



PINEAPPLE RICE

RICE

- NAKHON THAI HOUSE RICE

Special fried rice cooked in chilli oil, spices, egg, spring onion, onion, and carrot.

CHOICE CHICKEN, BEEF, VEGETABLE OR PRAWNS

(74 CHICKEN 11.95 / 74A BEEF 12.95 / 74B VEG 10.95 / 74C PRAWN 13.95)
75. EGG FRIED RICE

Stir-fried rice with egg, finely chopped carrots and spring onions

6.95
76. STEAMED JASMINE RICE

5.95
- 76A. STICKY RICE

Sticky rice is made with long grain thai rice, which is cooked until glutenous and sticky and is often infused with aromatics. It works well with thai red curries, green curries, stir-fry recipes.

6.95
77. COCONUT RICE

Fragrant jasmine rice cooked with coconut milk, topped with sesame seeds

6.95
79. PINEAPPLE RICE

Special fried rice with pineapple, onion, carrot, egg, pepper and turmeric powder

10.50
80. GARLIC RICE

Special fried rice with garlic, cashew nuts, onion, pepper and egg

10.50
82. CHIPS

5.50
84. THAI OMELETTE

9.95

GLUTEN FREE

APPETIZER

G1. SATAY GAI	10.95
Strips of boneless chicken breast marinated with coriander and Thai spices and threaded into wooden skewers. Grilled until browned. Served with home-made peanut sauce	
G2 . SATAY NUEA	11.95
Strips of beef marinated in a mixture of fish sauce, soy sauce, coriander and Thai spices and threaded into wooden skewers. Grilled until golden brown. Served with home-made peanut sauce	
G3 . HED MANOW	9.75
Deep fried mushrooms, topped with tangy lime garlic chilli sauce	
G4 . HOY SHELL YANG	14.95
Grilled scallops served on the shell with tangy lime garlic chilli sauce	
G5. TOM-KHA-GAI	11.50
A creamy coconut soup with tofu and mushroom	
G6. SOM TUM	15.95
Classic papaya salad tossed in lime and fish sauce	

MAIN COURSE

G21. GAI PHA PRIK THAI GRATIEM	14.95
Chicken stir-fried with garlic, pepper, onion, mushrooms and fresh peppercorn	
G22. GRAPRAO	
Stir fried CHICKEN OR BEEF OR PRAWN OR MIX SEAFOOD OR TOFU in fresh basil leaves, mushrooms and chillies	
G22 GAI GRAPRAO 14.95 G22A NUEA GRAPRAO 15.95	
G22B GOONG GRAPRAO 18.95 G22C GRAPRAO TALAY 21.95	
G22D TOFU GRAPRAO 12.95	
G23. PAK BOONG	13.95
Well-known as Thai morning glory Vegetable tossed in yellow bean and chilli	
G24. HIMMAPARN	
Stir-fried CHICKEN OR TOFU with cashew nuts, spring onion, baby corn, mushrooms, pepper and dried chillies	
G24 CHICKEN 14.95 G24A TOFU 12.95	
G25. BROCCOLI GOONG	19.95
Stir fried broccoli and prawns with oyster sauce and garlic	
G26. KIEW WAN	
Thailand's popular dish. Green curry with aubergine, pepper and bamboo shoots in curry paste of fresh green chili and basil	
G26 KIEW WAN GAI 15.95 G26A KIEW WAN BEEF 16.95	
G26B KIEW WAN GOONG 18.95	
G27. PANAENG	
A creamy red curry sauce with pepper, chillies and basil leaves	
G27 PANAENG GAI 15.95 G27A PANAENG BEEF 16.95	
G27B PANAENG GOONG 18.95	

G28. PAD THAI	
Thai-style rice noodles with tofu, egg and beansprout Choice of Chicken, Beef, Vegetable or Prawn	
G28 CHICKEN 12.95 G28A BEEF 13.95	
G28B VEG 11.50 G28C PRAWN 14.95	
G29. PAD SEE-IEW	
Stir-fried flat wide rice noodles in soya sauce with vegetables and egg Choice of Chicken, Beef, Vegetable or Prawn	
G29 CHICKEN 12.95 G29A BEEF 13.95 G29B VEG 11.50	
G29 PRAWN 14.95	
G30. PINEAPPLE RICE	10.50
Special fried rice with pineapple, onion, carrot, egg, pepper and turmeric powder	
G31. GARLIC RICE	10.50
Special fried rice with garlic, cashew nuts, onion, egg and pepper	



VEGAN

APPETIZER

V1. HED MANOW	9.75
Grilled mushrooms, topped with tangy lime garlic chilli sauce	
V2. MUN TOD	9.75
Deep fried crushed potato with Thai spices, coated with breadcrumb. Served with plum sauce	
V3. TOFU TOD	9.95
Deep fried tofu coated with vegetables. Served with plum sauce	
V4. THAI VEGATARIAN DUMPLING	9.95
Steamed vegetarian dumplings, filled with crushed onion, carrot, cabbage and garlic chives. Served with soya sauce and vinegar	
V5. TOM-KHA-JAY	10.95
A creamy coconut soup with tofu and mushrooms	
V6. SOM TUM	15.95
Classic papaya salad with cherry tomatoes tossed in a lime & tamarind sauce	



TOM KHA JAY

MAIN COURSE

V21. MONK'S DELIGHT	14.95
Thailand's popular dish. Vegetable green curry with aubergine, pepper and bamboo shoots in homemade curry paste of fresh green chili and basil	
V22. PAK BOONG	13.95
Well-known as Thai morning glory Vegetable tossed in yellow bean and chilli	
V23. TOFU HIMMAPARN	12.95
Stir-fried tofu with cashew nuts, spring onion, baby corn, mushrooms, pepper and dried chillies	
V24. PHAD RUAM MIT	13.95
An array of seasonal vegetables lightly tossed in soy sauce	
V25. PHAD BROCCOLI	13.95
Stir fried broccoli with soy sauce and garlic	
V26. CHU CHI TOFU	12.95
Fried tofu pieces, topped with rich red curry sauce	

V27. PANAENG MAKHUR	12.95
Deep fried aubergine, topped with panaeng curry sauce	
V28. PANAENG PAK	14.95
An array of seasonal vegetables cooked in panaeng curry sauce	
V29. TOFU GRAPRAO	12.95
Stir-fried Tofu in fresh basil leaves, chili, pepper, onion, fine bean and mushroom	
V30. PAD THAI JAY	11.50
Thai-style rice noodles with tofu, beansprout and cashew nuts	
V31. PAD THAI PAK	11.50
Thai-style rice noodles with broccoli, carrot, beansprout and tofu	
V32. PINEAPPLE RICE	10.50
Special fried rice with pineapple, onion, carrot, pepper and turmeric powder	
V33. GARLIC RICE	10.50
Special fried rice with garlic, cashew nuts, onion and pepper	





ADDITIONAL DIPS

CHILLI OIL	0.50
FRESH CHOPPED CHILLI	0.50
SIRACHA HOT CHILLI SAUCE	0.50
GARLIC & CHILLI SAUCE	0.50
SOYA SAUCE	0.50
SWEET CHILLI SAUCE	0.50
PEANUT SAUCE	0.50
FISH SAUCE	0.50
TAKEAWAY CONTAINERS	0.50

Please inform the service staff of any allergies and special dietary requirements.

All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free.



Non-Vegetarian Set Menus

Vegetarian Set Menus

NON-VEGETARIAN SET MENUS

[MINIMUM ORDER 2 SET MENUS, all items served in each course]

4 COURSE	40.95 PER PERSON
3 COURSE (WITHOUT SOUP)	36.95 PER PERSON
2 COURSE (APPETIZER & MAIN)	32.95 PER PERSON

APPETIZER COURSE

SATAY CHICKEN 🍗

Strips of boneless chicken breast marinated with coriander and Thai spices and threaded into wooden skewers. Grilled until browned and served with home-made peanut sauce

TOD MUN PLA

Thai spicy deep-fried fish cakes contains fish, prawns, squid and fine beans. Served with sweet and tangy sauce

THAI DUMPLING

Steamed dumplings filled with minced prawn & chicken topped with crispy garlic. Served with soya sauce and vinegar

POH PIA PAK

Crispy spring rolls generously packed with a vegetable filling, served with sweet chili sauce

NAKHON THAI PRAWN TOAST

Deep fried marinated minced prawns on sesame bread served with sweet chili sauce

SOUP COURSE

TOM KHA GAI (ONLY 4 COURSE SET MENU)

A delightful chicken and mushroom soup, rich with coconut milk and fragrancd with elusive flavour of galangal

MAIN COURSE

KIEW-WAN GAI 🍲

Thailand's popular dish. Chicken green curry with aubergine, pepper and bamboo shoots in curry paste of fresh green chilli and basil

BROCCOLI WITH CHICKEN

Stir fried chicken and Broccoli with oyster sauce and garlic

PAD THAI GOONG NOODLES 🍜

Thai-style flat rice noodles with prawn, tofu and egg

STEAMED FRAGRANT RICE

DESSERT

(Only on 3 & 4 course set menu)

SEASONAL EXOTIC FRUIT SALAD WITH VANILLA ICE CREAM

VEGETARIAN SET MENUS

[MINIMUM ORDER 2 SET MENUS, all items served in each course]

4 COURSE	37.95 PER PERSON
3 COURSE (WITHOUT SOUP)	33.95 PER PERSON
2 COURSE (APPETIZER & MAIN)	29.95 per person

APPETIZER COURSE

POH PIA PAK

Crispy spring rolls generously packed with a vegetable filling. Served with sweet chilli sauce

HED MANAOW 🍲

Deep fried mushrooms, topped with tangy lime garlic chilli sauce

MUN TOD 🍗

Crushed potatoes blended with Thai spices, coated with breadcrumb and deep fried. Served with plum sauce

TOFU TOD 🍗

Deep fried tofu coated with vegetables. Served with plum sauce

THAI VEGETARIAN DUMPLING

Steamed vegetarian dumplings. Filled with crushed onion, carrots cabbage and garlic chives. Served with soya sauce and vinegar

SOUP COURSE

(Only on 4 course set menu)

TOM KHA JAY

A creamy coconut soup with tofu and mushroom

MAIN COURSE

MONK'S DELIGHT 🍲

Thailand's popular dish. Vegetable green curry with aubergine, pepper and bamboo shoots in homemade curry paste of fresh green chilli and basil

PHAD RUAM MIT VEGETABLE

An array of seasonal vegetables lightly tossed in soy sauce

PAD THAI JAY NOODLES 🍜

Thai-style flat rice noodles with tofu, cashew nuts

COCONUT RICE

Fragrant jasmine rice cooked with coconut milk, topped with sesame seeds

DESSERT

(Only on 3 & 4 course set menu)

SEASONAL EXOTIC FRUIT SALAD WITH VANILLA ICE CREAM

FOOD ALLERGEN NOTICE

Please inform the service staff of any allergies and special dietary requirements.

All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free.