

APPETISERS

01 NAKHON PLATTER 12.95
(one piece of each item per platter)
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

01A VEG PLATTER 9.95
(one piece of each item)
A combination of Thai Vegetarian Dumplings, Hed Manaow, Tofu Tod, Poh Pia Pak & Mun Tod.
Served with a selection of dips

02 SATAY GAI 9.95
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 10.95
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 10.95
Thai spicy deep-fried fish cakes contain fish, prawns, squid and fine beans.
Served with sweet and tangy sauce

03B HOY SHELL YANG 13.50
Grilled scallops served with tangy lime garlic chilli sauce

04 POH PIA PAK 8.95
Crispy spring rolls generously packed with a vegetable filling.
Served with sweet chilli sauce

05 THAI DUMPLING 10.50
Steamed dumplings filled with minced prawn & chicken topped with crispy garlic.
Served with soya sauce and vinegar

06 HED MANAOW 8.95
Grilled mushrooms, topped with tangy lime garlic chilli sauce

07 PRAWN SAKUNA 11.95
Simply the best crispy deep-fried prawns in breadcrumbs with egg.
Served with sweet chilli sauce

08 THAI PRAWN TOAST 9.95
Deep fried marinated minced prawns on sesame bread.
Served with sweet chilli sauce

APPETISERS CONT...

09 BHOO-NIM-TOD 13.50
Crispy Thai soft-shell crab, sprinkled with chilli and sesame seed.
Served with spicy mayonnaise sauce

11 MUN TOD 8.75
Deep fried crushed potato with Thai spices, coated with breadcrumb.
Served with plum sauce

12 PEEK GAI TOD 9.95
Deep fried crispy chicken wings marinated in Thai spices and herbs.
Served with sweet spicy chilli sauce

13 THAI VEG DUMPLING 8.95
Steamed vegetarian dumplings, filled with crushed onion, carrot, cabbage and garlic chives.
Served with soya sauce and vinegar

14 TOFU TOD 8.95
Deep fried tofu coated with vegetables.
Served with plum sauce

103 PLA MUEK TOD 11.95
Deep fried calamari, lightly coated in special home-made spice. Served with a spicy mayonnaise sauce

CRISPY AROMATIC DUCK
Served with pancakes, cucumber, spring onion and hoisin sauce

104A 1/4 DUCK 13.50

104B 1/2 DUCK 25.50

104C WHOLE DUCK 45.95

105 EXTRA PANCAKES 4.50
(Six pancakes in a packet)

106 PRAWN CRACKERS 4.50
Served with sweet chilli sauce

SOUP

21 TOM-YUM-GOONG 11.95
A classic hot and sour prawn & mushroom soup with flavours of lemongrass and fresh herbs



22 TOM-KHA-GAI 10.50
A delightful chicken and mushroom soup, rich with coconut milk and fragrant with elusive flavour of galangal

23A TOM-YUM-JAY 9.95
Tom Yum soup with an array of seasonal vegetables

23B TOM-KHA-JAY 9.95
A creamy coconut soup with tofu, mushrooms and fragrant with elusive flavour of galangal

24 TOM-KHA-TALAY 12.95
A rich coconut soup with combination of prawns, scallops, squids, mussels and mushrooms.

MEAT & POULTRY

31 GAI PAD PRIK GRATIAM 12.50
Chicken stir-fried in garlic, pepper, onion, mushrooms and fresh peppercorn

32 GRAPRAO 12.50
Stir fried in fresh basil leaves, mushrooms and chillies

32 GAI-GRAPRAO 12.50

32A NUEA-GRAPRAO 13.50

32B GOONG-GRAPRAO 16.50

33 HIMMAPARN GAI 12.50
Stir-fried chicken with cashew nuts, spring onion, baby corn, mushrooms, pepper and dried chillies

34 BEEF IN BLACK BEAN SAUCE 13.50
Stir-fried beef with black bean sauce, spring onion, mushroom, baby corn, pepper

35 SWEET & SOUR CHICKEN 13.50
Sweet and Sour stir-fried chicken with onion, cucumber, tomato and pineapple



36 NUEA PHAD PRIK 13.50
Wok-fried slices of beef cooked with sweet basil and Thai herbs

37 NUEA NUM-MUN HOY 13.50
Slices of beef with onion, spring onion, mushroom, baby corn and stir-fried aromatic oyster sauce

38 PED KHEEMAO 14.50
"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

39 PED PHAD KHING 14.50
Tender slices of roasted duck or chicken sautéed with aromatic cep mushrooms, ginger, pineapple and spring onion

40 LAMB AND HERBS 14.50
Sliced lamb cooked in a spicy Thai herbs sauce and eggplant

206 SUEA RONG HAI 20.95
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.)

FISH & SHELLFISH

41 TALAY FLAMBÉ 20.95
Stir-fried scallops, prawns, half shell mussels, squids and herbs in a spicy sauce served on a sizzling plate

FISH & SHELLFISH

42 GARLIC KING PRAWNS 16.95
Battered prawns, topped with garlic and oyster sauce

43 STEAMED SEA-BASS 22.95
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 19.95
Stir-fried scallops, prawns, mussels & 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



47 HOMOK TALAY 19.95
Steamed scallops, prawns, mussels and squids with red curry paste

48 CHU-CHI GOONG 16.95
Battered prawns topped with a rich red dry curry sauce



49 BROCCOLI GOONG 18.95
Stir-fried broccoli and prawns with oyster sauce and garlic

50 PLA RAD PRIK 21.95
Deep fried Tilapia fish cooked in sweet chili Thai spice and herbs. (May contain traces of small fish bones)

202 GRAPRAO TALAY 20.95
Stir-fried scallops, prawns, mussels and squids in fresh basil leaves and chilli

FISH & SHELLFISH

203 PLA NUENG MANOW 22.95
Steamed sea bass fillet in a tangy lime and chilli broth. (May contain traces of small fish bones)



207 CHU CHI SEA BASS 22.95
Battered sea bass with rich red curry sauce

CURRIES

51 KIEW-WAN GAI 13.95
Thailand's popular dish. Chicken green curry with aubergine, pepper and bamboo shoots in curry paste of fresh green chili and basil



51A KIEW-WAN NUEA 14.95
Thailand's popular dish. Beef green curry with aubergine, pepper and bamboo shoots in curry paste of fresh green chilli and basil

51B KIEW-WAN GOONG 16.95
Thailand's popular dish. Prawn green curry with aubergine, pepper and bamboo shoots in curry paste of fresh green chili and basil

52 PANAENG NUEA 14.95
Sliced of Beef in a creamy red curry sauce with pepper, chillies and basil leaves

52A PANAENG GAI 13.95
Chicken in a creamy red curry sauce with pepper, chillies and basil leaves

53 GAENG PED YANG 14.95
Tender roast duck cooked in a unique combination of tangy pineapple and grape with rich coconut sauce

54 GAENG MASSAMUN 14.95
A southern Thailand speciality of lamb and potato cooked in a rich coconut mild curry sauce



CURRIES CONT...

54A MASSAMUN GAI 13.95
A southern Thailand speciality of chicken and potato cooked in a rich coconut mild curry sauce

54B MASSAMUN GOONG 16.95
A southern Thailand speciality of prawns and potato cooked in a rich coconut mild curry sauce

57 GAENG PA GAI 13.95
(JUNGLE CURRY)
Traditional Thai chicken curry with an extremely hot and spicy broth. We can make it medium spicy when requested

SALAD

61 SOM TUM 13.95
(Also known as Papaya Salad)
Classic papaya salad with cherry tomatoes tossed in a lime & fish sauce



62 YAM-WOONSEN 13.95
A clear glass noodle salad with chicken and prawns tossed in a lemon and fish sauce dressing

63 YAM-NUEA 17.95
Pan-grilled tender strips of beef steak tossed in a spicy chilli and lime dressing

204 LARB E-SARN 12.95
A dish from North-East Thailand famous for its spicy minced chicken salad

VEGETABLES

64 PAK-BOONG 10.95
Well-known as Thai morning glory Vegetable tossed in yellow bean and chilli

65 TOFU HIMMAPARN 9.95
Stir-fried tofu with cashew nuts, spring onion, baby corn, mushrooms, pepper and dried chillies

66 PANAENG PAK 10.95
An array of seasonal vegetables cooked in panaeng curry sauce

VEGETABLES

- 67 PHAD RUAM MIT 9.95
An array of seasonal vegetables lightly tossed in soy sauce and oyster sauce
- 68 CHU CHI TOFU 9.95
Fried tofu pieces topped with rich red curry sauce
- 69 PENAENG MAKHUR 9.95
Deep fried aubergine topped with panaeng curry sauce



- 57A GAENG PA PAK 10.95
(JUNGLE CURRY)
Traditional Thai vegetable curry with an extremely hot and spicy broth. (Medium spicy on request)

- 56 MONK'S DELIGHT 10.95
Thailand's popular dish. Vegetable green curry with aubergine, pepper and bamboo shoots in homemade curry paste of fresh green chili and basil

- 70 TOFU GRAPRAO 9.95
Stir-fried Tofu in fresh basil leaves, chili, pepper, onion, fine bean and mushroom

- 70A PAD-BROCCOLI 10.95
Stir fried broccoli with oyster sauce and garlic

NOODLES

- PAD THAI
Thai-style rice noodles with tofu, egg and beansprout

- 71 CHICKEN 10.95 71A BEEF 11.95
71B VEG 9.95 71C PRAWN 13.95



- 72 PAD THAI JAY 10.50
Thai-style rice noodles with tofu, cashew and beansprout

- PAD SEE-IEW
Stir-fried flat wide rice noodles in soya sauce with vegetables and egg.

- 73 CHICKEN 10.95 73A BEEF 11.95
73B VEG 9.95 73C PRAWN 13.95

- 78 PLAIN NOODLES 8.95
Stir fried thin yellow noodles with beansprout and spring onion

NOODLES CONT..

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

- 78 CHICKEN 10.95 78A BEEF 11.95
78B VEG 9.95 78C PRAWN 13.95

- PHAD KHEE MAO NOODLES
Flat rice noodle stir fried with onions, peppers, tomato, long bean, peppercorn and chilli paste.

- 83 CHICKEN 10.95 83A BEEF 11.95
83B VEG 9.95 83C PRAWN 13.95

RICE

- NAKHON THAI HOUSE RICE
Special fried rice cooked in chilli oil, spices, egg, spring onion, onion, and carrot.



- 74 CHICKEN 10.50 74A BEEF 11.50
74B VEG 9.50 74C PRAWN 13.50

- 75 EGG FRIED RICE 5.95
Stir-fried rice with egg, finely chopped carrots and spring onions

- 76 STEAMED JASMINE RICE 5.50

- 76A THAI STICKY RICE 6.50
Sticky rice is made with long grain Thai rice, which is cooked until glutinous and sticky and is often infused with aromatics. It works well with Thai red curries, green curries, stir-fry recipes.

- 77 COCONUT RICE 5.95
Fragrant Jasmine rice cooked with coconut milk, topped with sesame seeds

- 79 PINEAPPLE RICE 9.50

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



- 80 GARLIC RICE 9.50
Special fried rice with garlic, cashew nuts, onion, pepper and egg

- 82 CHIPS 5.50

- 83 THAI OMELETTE 9.95

- Omelette cooked with soya sauce

SOFT DRINKS

- STILL WATER (500ML) 1.75
RED BULL (250ML) 2.95
COCONUT WATER (330ML) 3.25
COKE, DIET COKE (330ML) 1.95
7UP (330ML) 1.95
TANGO ORANGE (330ML) 1.95
- RIBENA (288ML) 2.95
MANGO & APPLE (500ML) 3.25
TROPICAL JUICE (500ML) 3.25
THAI ICED TEA 5.95
THAI LEMON TEA 5.95

BEER / CIDER

- CHANG BEER (320ML) 5.50
KOPPARBERG (500ML) 6.95
- MAGNERS (568ML) 5.95

DESSERTS

- MANGO STICKY RICE 9.95
Sliced sweet mango on a bed of steamed glutinous rice with coconut milk
- THAI PANCAKE WITH COCONUT ICE CREAM 9.95
Homemade green pandanus pancakes is made with wheat flour, pandanus essence, egg, butter, palm sugar and shredded coconut. Served with coconut ice cream



- CHOCOLATE PUDDING 8.95
Warm chocolate puddle pudding with chocolate sauce and whipped cream

- CHERRY CHEESECAKE 8.95
Baked cheesecake on a crumb base whirled with red cherry compote & topped with toasted almond



COLLECTION HOURS:

M-F: 12 NOON - 2:30PM & 6PM - 10:30PM
SAT & SUN: 1PM - 10:30PM

DELIVERY HOURS:

UBEREATS, DELIVEROO & JUST EAT:

M-F: 12 NOON - 2:30PM & 6PM - 10:30PM
SUN & SAT: 1PM - 10:30PM

GLUTEN FREE & VEGAN OPTION AVAILABLE
PLEASE CHECK OUR WEBSITE OR ASK A MEMBER OF STAFF

ALLERGIES: PLEASE NOTIFY STAFF AT TIME OF PLACING THE ORDER

Medium Hot Very Hot Nut



NAKHON THAI
(ROYAL DOCKS)



1 DOCK ROAD, EXPRESSWAY, LONDON E16 1AH

TAKE AWAY COLLECTION:

0207 474 5058

DELIVERIES - PLEASE ORDER WITH
UBEREATS, DELIVEROO OR JUSTEAT

RESERVATION:

0207 474 5510

Established 2003



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



www.nakhonthai.co.uk