

# EVENING BANQUET MENU

To make your evening easy, more enjoyable and at the same time, allow you to taste a variety of our Chef's specialities, we suggest

## BANQUET MENU **A**

2 Course Meal

**£ 31.00** per person  
(minimum order 2 people or more)

### STARTERS

chicken satay, prawns on toast, Crispy wonton and spring rolls served with various sauces



### MAIN COURSE

#### KAENG KIEW WAHN GAI **GF**

Chicken in green curry paste with coconut milk, aubergines, courgettes and sweet basil leaves

#### NEUA PHAD NAM MAN HOI **GF** OPTION

Stir fried beef with onions, peppers, mushrooms and spring onion in oyster sauce

#### GOONG PRIEW WAHN **GF**

Stir fried king prawns with pineapple, onion, peppers, green peas and tomatoes cooked in a sweet & sour sauce

#### PHAD THAI **GF**

Fried Phad Thai noodles with chicken, bean sprouts, egg and Phad Thai sauce

#### RICE

Steamed jasmine rice



## BANQUET MENU **B**

2 Course Meal

**£ 35.00** per person  
(minimum order 2 people or more)

### STARTERS

Spring rolls, chicken satay, prawns tempura and seafood cake served with various sauces



### MAIN COURSE

#### PANANG GAI **GF**

A famous Thai curry consisting of red curry, chicken, coconut milk and kaffir lime leaves

#### PED MAKAM **GF**

Crispy aromatic duck served with pak choi topped with tamarind sauce

#### NEUA PHAD PHRIK THAI DUM **GF** OPTION

Stir fried beef with onion, carrots, sugar snap, peas, peppers, celery in black pepper sauce

#### PHAD THAI GOONG **GF**

Stir fried rice noodles with king prawns, bean curd, bean sprouts, spring onion, egg and special Phad Thai sauce of Thai Pinto

#### RICE

Steamed jasmine rice



## BANQUET MENU **C**

2 Course Meal

**£ 45.00** per person  
(minimum order 2 people or more)

### STARTERS

Chicken satay, dim sum, salt & pepper squids and prawns tempura served with various sauces



### MAIN COURSE

#### MASSAMAN CHICKEN **GF**

Traditional Massaman curry slowly cooked with onion, potatoes, coconut milk, cardamom and cashew nuts

#### WEeping TIGER **GF** popular

Grilled Aberdeen Angus ribeye steak slice served with seasonal vegetables and spicy chilli sauce, served on sizzling plate

#### SEAFOOD PHAD CHAR **GF** OPTION

Stir fried seafood in aromatic Thai herbs fresh chilli, spicy green peppercorns and basil leaves

#### PHAD THAI GOONG **GF**

Stir fried rice noodles with prawns, egg, bean sprout and tamarind sauce

#### RICE

Steamed jasmine rice



## BANQUET MENU **D**

2 Course Meal (VEGGIE MENU)

**£ 31.00** per person  
(minimum order 2 people or more)

### STARTERS

#### THAI PINTO VEGETABLE STARTERS

Vegetable spring rolls, golden bags, sweet corn cake, vegetable tempura served with various sauces



### MAIN COURSE

#### KAENG KIEW WAHN **GF**

Vegetables in green curry paste with tofu, coconut milk and basil leaves

#### PRIEW WAHN **GF**

Sweet & sour vegetables stir fried with onion, peppers, pineapple, broccoli, tofu and spring onion

#### KRAPRAW PAK **GF** OPTION

Stir fried seasonal vegetables with garlic, fresh chilli and basil leaves

#### PHAD THAI JAY **GF**

Rice noodles stir fried with vegetables, bean sprouts, tofu, spring onion, egg and tamarind sauce

#### KHAO SOWAY

Steamed jasmine rice



Mild **Hot** **Nut** **Vegetarian** **Gluten Free Option** **GF**  
Customer may request more or less spice and please inform us of any allergies before ordering

# Salad

## LARB GAI **MAY CONTAIN FISH SAUCE** 11.95

The classic north-eastern salad, minced chicken in spicy dressing and tossed with ground roasted rice, spring onion, shallots and mint leaves

## SEA BASS SALAD 12.50

Deep fried sea bass dressed with fresh lime juice, fish sauce, chilli, ground roasted rice shallots, spring onion and mint leaves served with lettuce

## YUM NEUA **MAY CONTAIN FISH SAUCE** 12.95

Strip of grilled beef mixed with our special dressing made with lime, chilli, fine beans, cherry tomatoes, cucumber, spring onion, celery, shallots and mixed green leaves

## PLA LUI SUAN **MAY CONTAIN FISH SAUCE** 19.50

Deep fried sea bass with Thai spicy mixed herbs with chilli, lemongrass, ginger, shallots, coriander, mint, spring onion, cashew nuts and roasted chilli

## SEAFOOD SALAD 16.95

Mixed Seafood with glass noodles, fresh lime juice, fish sauce, chilli, shallots, spring onion and mint leaves served with lettuce



OUR MENU HAS GONE MOBILE  
Scan to view

### FOOD ALLERGIES

Allergens are present in our menu & are ingredients to our dishes. If you suffer from an allergy to celeriac, celery, shellfish, fish, milk & dairy products, sesame seeds, gluten, soya, lupin, nuts, sulphur dioxide, molluscs or crustaceans, eggs, mustard or peanuts. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you to make an alternative choice.

### NUT ALLERGY WARNING

NUT ALLERGY: Some of our dishes contain nuts and as a consequence, we cannot guarantee that any dish is nut free.

VAT is included at the prevailing rate. A discretionary 10% charge will be added to your bill, this will be shared equally among the team who prepared and served your food today.

UPDATED 09/2024

\*Picture shown is for illustration purpose only



## LARGE FRESH Water prawns

GOONG YANG 3 pieces 20.95

### LARGE FRESH WATER PRAWNS

Grilled Giant freshwater and served with Thai spicy dressing

GOONG KRA-TIEM 3 pieces 20.95

### LARGE FRESH WATER PRAWNS

Saute Giant Freshwater prawns in garlic and pepper sauce

GOONG MAKHAM 3 pieces 20.95

### LARGE FRESH WATER PRAWNS

Giant Freshwater Prawns cooked with Tamarind sauce garnished with fried shallots

CHU CHEE 3 pieces 20.95

### LARGE FRESH WATER PRAWNS

Grilled Giant fresh water prawns cooked with red curry paste, coconut milk, sweet basil and kaffir lime leaves

Mild **Hot** **Nut** **Vegetarian** **Gluten Free Option** **GF**  
Customer may request more or less spice and please inform us of any allergies before ordering



## HOMEMADE STARTERS

- PRAWNS CRACKER** 3.50    **EDAMAME** 5.00
- THAI PINTO BASKET** (price for one person) 11.00  
A Selection of authentic Thai starters served with varieties of sauce (2, 3, 6, 7, & 8)
  - DUCK SPRING ROLLS** (3 pieces) 8.95  
Crispy aromatic duck roll served with Hoi-Sin sauce
  - CHICKEN SATAY** 🍴 GF (3 pieces) 7.95  
Our classic dish of chicken bamboo skewers, grilled and served with homemade peanut sauce
  - HONEY RIBS** GF 9.50  
Pork spare ribs slow cooked with star anise, cinnamon and black pepper and served with their braising juices
  - PRAWNS TEMPURA** (4 pieces) 8.50  
King Prawns deep fried in a light crispy batter served served with sweet chilli sauce
  - SEAFOOD CAKE** GF (4 pieces) 8.50  
Spicy mixed seafood blended with our special recipe of red curry paste, kaffir lime leaves and fine bean served with a sweet chilli sauce
  - SESAME PRAWNS TOAST** (3 pieces) 8.50  
Minced prawns on toast, sesame seeds serve with sweet chilli sauce
  - VEGETABLE SPRING ROLLS** 🌱 (3 pieces) 7.95  
Hand-rolled crispy spring rolls filled with vermicelli glass noodles, carrot, cabbage, shiitake mushroom served with sweet chilli sauce
  - CRISPY WONTON** *popular* 4 PIECES 6.00  
Minced chicken, prawns 8 PIECES 10.00  
mixed with ground pepper, soy sauce and wrapped with wonton wrapper served with sweet chilli sauce
  - DIM SUM** (4 pieces) 8.50  
Prawns, crab meat and mince chicken mixed with water chestnuts, spring onion and coriander, steamed in a wonton wrapper and topped with fried garlic served with sweet soy sauce
  - SALT & PEPPER SQUID** 8.95  
Lightly floured coated squid deep fried with hint of ginger, onion, pepper and fried garlic
  - SOM TUM** 🍴 GF 11.00  
A fresh and spicy salad of shredded papaya, carrots, cherry tomatoes, fine bean, lime, cashew nuts, chilli and palm sugar

### AROMATIC DUCK PANCAKE *popular*

Aromatic roasted duck, served with spring onion, cucumber, pancake and Hoi Sin sauce.

Quarter 15.95 (6 Pancakes)    Half 26.95 (12 Pancakes)

## SOUP

- TOM YUM** 🍴 GF | Mushroom + vegetable 7.95  
The famous hot & sour clear soup with king prawns, mushrooms, lemongrass, galangal, lime juice, coriander and fresh chilli | Chicken 8.50 | King prawns 8.95
- TOM YUM COCONUT** 🍴 GF | Mushroom + vegetable 7.95  
Creamy coconut soup with mushrooms, lemongrass, galangal, coriander and lime juice | Chicken 8.50 | King prawns 8.95

## CURRY EVENING MENU

- PANANG** 🍴 GF  
Famous Thai red curry consisting of Panang curry, kaffir lime leaves and coconut milk  
Chicken 13.90    Beef rump 14.50    King prawns 14.95
- KAENG KIEW WAHN** 🍴 GF  
Thai green curry made from fresh young green chilli and selected Thai herbs, simmered in coconut milk, courgettes, aubergines and basil  
Veggie 12.50    Chicken 13.50    Seabass 14.50  
King prawns 14.50    Beef rump 13.95
- KAENG PHED** 🍴 GF  
Red curry paste from dried chilli in coconut milk, aubergines, bamboo shoots and basil leaves  
Veggie 12.50    Chicken 13.50    Beef rump 13.95
- KAENG PHED PED YANG** 🍴 GF 15.95  
Roasted duck in red curry paste, coconut milk, fresh chilli, pineapple, lychees and basil leaves
- MASSAMAN** 🍴 GF  
Traditional Massaman curry slowly cooked with onion, potatoes, coconut milk, cardamom and cashew nuts  
Lamb shoulder fillet 18.95 / Chicken 13.50 / Veggie 12.50
- SOUTHERN THAI CHICKEN** 🍴 GF 13.50  
Marinated chicken fillet with lemongrass topped with a mild red curry sauce
- JUNGLE CURRY** 🍴 GF (NO COCONUT MILK)  
A red curry paste without coconut milk, mushrooms, baby corn, carrots, aubergine, bamboo shoot, seasonal vegetables and basil leaves  
Chicken 13.50    King prawns 14.50    Beef 13.95

## STEAMED & SEAFOOD

- PLA NEUNG SEE-IEW** GF OPTION 19.50  
Steamed sea bass fillet in a soy sauce with shiitake mushrooms, celery, ginger and spring onion
- PLA NEUNG MANOW** 🍴 GF 19.50  
Steamed sea bass fillet with lemongrass, galangal, seasonal vegetables drizzled with a tangy lime and chill sauce
- PHRIK PAO CHAO LAY** 🍴 19.50  
King prawns, sea bass, New Zealand mussels, squid with roasted chilli, onion, pepper, butternut squash and basil leaves served on a sizzling plate
- PHAD YELLOW SAUCE** 🍴 GF OPTION 14.95  
Stir fried king prawns with celery, onion, spring onion and pepper in a turmeric curry sauce finished off with egg and drizzled with chilli oil
- TALAY PHAD CHAR** 🍴 GF OPTION 19.50  
King prawns, New Zealand mussels, squid & sea bass stir fried together in aromatic Thai herbs fresh chilli, and basil, served on a sizzling plate
- PLA SAMOUN PHAI** 🍴 17.95  
Deep fried sea bass with lemongrass, coriander, kra-chai, shallot, lime leaves and roasted chilli
- PLA SAM ROD** 🍴 GF OPTION 17.95  
Sea bass fillet deep fried and drizzled with chef's special sauce
- GOONG PRIEW WAHN** GF 14.50  
King prawns stir fried with onion, pepper, spring onion, pineapple, peas and cherry tomatoes cooked in a sweet & sour sauce
- GOONG KEE MAO** 🍴 GF OPTION 14.50  
Stir fried king prawns with fresh chilli, garlic, fine beans, pepper, onion, kra-chai, baby corn and basil leaves

## CHICKEN DISHES

- GAI HIMAPHAN** 🍴 GF OPTION 13.50  
A popular traditional dish stir fried chicken with cashew nuts, mushrooms, butternut squash, onion, pepper, spring onion and roasted chilli
  - GAI PHAD PRIG KHING** 🍴 GF OPTION 12.95  
Chicken stir fried with red curry paste, fine beans, a hint of coconut milk and basil leaves
  - SWEET & SOUR GAI** GF 12.95  
Stir fried chicken in Sweet & sour sauce with pineapple, peppers, onion, cherry tomatoes, cucumber, peas, and spring onion
  - GAI KRA PRAW** 🍴 GF OPTION 12.95  
Stir fried chicken with fresh chilli, garlic, onion, bamboo shoots, fine beans and basil leaves
- HONEY CHICKEN** 13.50  
Crispy fried chicken, sesame seeds topped with honey sauce served with vegetables tempura

## PORK / BEEF DISHES

- HANG LAY** 🍴 GF 13.95  
A traditional local recipe red curry from the north of Thailand slowly cooked with pork, ginger, pineapple, shallot, garlic and turmeric
- RIBEYE PHAD CHAR** 🍴 GF OPTION 23.95  
Stir fried Aberdeen Angus ribeye with aromatic Thai herbs, fresh chilli, garlic, spicy green peppercorn and basil served on sizzling plate
- NEUA PHAD NAM MAN HOI** GF OPTION 13.95  
Stir fried rump beef slice with oyster sauce, onion, mushrooms, peppers, and spring onion
- NEUA KRA PRAW** 🍴 GF OPTION 13.95  
Stir fried rump beef slice with fresh chilli, garlic, bamboo shoots, onion, fine beans and basil
- NEUA PHAD KHING** GF OPTION 13.95  
Stir fried rump beef slice with ginger, onion, pepper, spring onion, celery, sugar snap and soy sauce
- WEeping TIGER** 🍴 GF *popular* 23.95  
Grilled Aberdeen Angus ribeye steak slice served with seasonal vegetables and spicy chilli sauce, served on sizzling plate
- RIBEYE BLACK PEPPER SAUCE** 🍴 GF OPTION 23.95  
Aberdeen Angus ribeye steak served sliced on a sizzling plate with seasonal Vegetables and black pepper sauce

## DUCK DISHES

- TAMARIND DUCK** GF *popular* 15.95  
Crispy aromatic duck in tamarind sauce garnished with fried shallots served with pak choi on sizzling plate
- DUCK PHAD KHING** GF OPTION 15.95  
Stir fried duck breast with fresh ginger, onion, sugar snap, celery, pepper, spring onion and soy sauce
- DUCK PHAD PHED** 🍴 GF OPTION 15.95  
Duck breast stir fried with chilli paste, onion, aubergines, fine beans, hint of coconut milk, baby corn, kra-chai and basil leaves
- SP DUCK SAMOUN PHAI** 🍴 GF 15.95  
Crispy duck with lemongrass, coriander, shallots, galangal, lime leaves & roasted chilli served with seasonal vegetables
- NP PED NAM PUANG** 🍴 GF (Honey Duck) 15.95  
Crispy aromatic duck served with Pak Choi and topped with cashew nuts & spicy Honey sauce

## VEGETABLES

- SEASONAL VEGETABLES** 🌱 GF OPTION 8.95  
Stir fried seasonal vegetables with oyster sauce or black bean sauce
- PHAD BROCCOLI** 🍴 GF OPTION 8.95  
Stir fried broccoli with a hint of garlic and soy sauce
- PAK CHOI** 🍴 GF OPTION 9.95  
Stir fried pak choi in oyster sauce

## NOODLES & RICE

- MEE KEE MAO** 🍴  
Egg noodles stir fried with onion, pepper, fine beans, chilli, baby corn, kra-chai and basil leaves  
Chicken 12.50    King prawns 13.50    Seafood 16.50
- PHAD THAI** *popular* GF Veggie/Chicken 12.50  
Rice noodles stir fried with chicken or king prawns, tofu, bean sprouts, spring onion, egg and Phad Thai sauce    King prawns 13.50    Seafood 16.50
- EGG NOODLES** 12.50  
Egg noodles stir fried with chicken, bean sprouts, pak choi, egg and soy sauce
- SINGAPORE NOODLES** GF OPTION 12.95  
Vermicelli rice noodles stir fried with chicken, king prawns, peppers, pointed cabbage, spring onion, turmeric, bean sprouts and egg
- PHAD SEE-IEW** GF OPTION 12.00  
Vermicelli rice noodles stir fried with chicken, pak choi, egg, pointed cabbage, broccoli and soy sauce
- FRIED RICE** GF OPTION  
Fried rice with chicken or king prawns, egg, onion, broccoli, tomatoes, spring onion and soy sauce  
Chicken or Veggie 12.00    King prawns 13.50
- KHAO PHAD KHAI** GF Egg fried rice 4.50
- KHAO PHAD GRATIUM** GF Garlic fried rice 4.50
- KHAO SOWAY** 🍴 GF Steamed jasmine rice 3.95
- KHAO NEOL** 🍴 GF Steamed sticky rice 4.50
- KHAO OB GATI** 🍴 GF 4.95  
Jasmine rice cooked with coconut milk

## VEGETARIAN DISHES

### STARTERS

- VEGETABLES TEMPURA** 🌱 7.95  
Vegetables deep fried in a light crispy batter served with sweet chilli sauce
- TOONG THONG** 🌱 (4pcs) 7.95  
Mixed vegetables, potatoes, ground peppers, wrapped in rice paper and deep fried served with sweet chilli sauce

### VEGETARAIN MAIN COURSE

- SPICY AUBERGINES** 🍴 GF OPTION 10.95  
Stir fried aubergine, basil, garlic and fresh chillies in yellow bean sauce
- PHAK PRIEW WAHN** 🍴 GF 10.50  
Stir fried vegetables with pepper, onions, pineapple, tofu, tomatoes, peas, spring onion in sweet & sour sauce
- TOFU HIMAPHAN** 🍴 GF OPTION 10.50  
Stir fried tofu, onion, peppers, butternut squash, cashew nuts, broccoli, mushrooms, spring onion, red beans, chickpea and roasted chilli
- PHAD PHAK KRA PRAW** 🍴 GF OPTION 10.50  
Stir fried vegetables, tofu, onion, bamboo shoots, fine beans, fresh chilli, garlic, red beans, chickpeas and basil
- STIR FRIED BEAN SPROUTS** 🍴 GF 6.50  
Stir fried bean sprouts with a hint of garlic, sliced of red chilli, spring onion with oyster sauce
- PHAD MEE** 🌱 8.95  
Egg noodles stir fried with bean sprouts, carrots, spring onion and egg