

★ SET A ★
SUKHOTHAI
£20 PER PERSON
(MINIMUM OF 2 - ALL DISHES SERVED)

STARTER

THAI PRAWN CRACKERS

SATAY GAI **N** **S**

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served with peanut sauce

KHANOM JEEB

Steamed pork and prawn dumplings drizzled with sweet soy sauce and topped with crispy garlic

KHANOM PANG GAI

Homemade chicken toast - marinated minced chicken, sprinkled with sesame seeds and served on toast with sweet chilli sauce

YUM PHED KROB MANGO **M**

Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice

MAIN

PAD PRIK YOURK NUA

A Thai-style beef and black bean stir-fry with red and green pepper, carrot and onion

GANG PED GAI **M**

Thai chicken red curry, a spicier alternative to the traditional green curry, made from coconut milk, red and green pepper, carrot, sweet basil and bamboo shoots

PAD PAK RUAM **V**

Stir-fried tofu with mushroom, Chinese leaf, spring greens, sweetheart cabbage and carrot

SIDE

(CHOOSE ONE)

KHAO PAD KHAI

Egg-fried rice

KHAO SUAY

Thai jasmine rice

DESSERT

Lychees in syrup

★ SET B ★
AYUTTHAYA
£22 PER PERSON
(MINIMUM OF 2 - ALL DISHES SERVED)

STARTER

THAI PRAWN CRACKERS

SATAY GAI **N** **S**

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served with peanut sauce

TOD MUN PLA **M** **S**

Authentic Thai fishcakes topped with diced vegetables, and garnished with sweet chilli sauce

POH PIAH GAI

Thai-style homemade spring rolls filled with minced chicken, mixed vegetables and glass noodles, served with sweet chilli sauce

YUM PHED KROB MANGO **M**

Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice

MAIN

PAD PRIK GANG GAI **M**

A fresh and spicy chicken stir-fry with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves

GANG MASSAMAN NUA **N** **S**

A rich, creamy coconut beef curry made from turmeric, star anise and cinnamon, with peanut, potato, onion and carrot

PAD KHING GUNG

Stir-fried king prawns with fresh ginger, spring onion, onion, button mushroom and black jelly mushroom

SIDE

(CHOOSE ONE)

KHAO PAD KHAI

Egg-fried rice

KHAO SUAY

Thai jasmine rice

DESSERT

Lychees in syrup

★ SET C ★
THONBURI
£27 PER PERSON
(MINIMUM OF 2 - ALL DISHES SERVED)

STARTER

THAI PRAWN CRACKERS

SATAY GAI **N** **S**

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served with peanut sauce

MOO YANG **S**

Traditional Thai grilled pork neck, marinated in honey and oyster sauce, served with a spicy tamarind sauce

GUNG TA KRAI

King prawns in crispy, fragrant, lemongrass batter, served with freshly made sweet chilli sauce

YUM PHED KROB MANGO **M**

Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice

MAIN

PAD MAMUANG HIMMAPARN NUA **N**

Stir-fried beef with cashew nuts, pineapple, mushroom, carrot, onion and spring onion

GANG KIEW WAN GUNG **M**

Thai green curry with king prawns, which takes its colour from the green chillies used to make the paste, made from coconut milk, fine beans, green and red peppers, courgette and sweet basil

GUNG PRIK GLUEA **M**

Jumbo king prawns dusted in flour, deep-fried and drizzled with rice wine sauce, chilli, onion, cracked black pepper, carrot, peppers and served with a pinch of salt

SIDE

(CHOOSE ONE)

KHAO PAD KHAI

Egg-fried rice

KHAO SUAY

Thai jasmine rice

DESSERT

Lychees in syrup

Gai - Chicken
Pou - Crab

Pla - Fish
Plamueg - Squid

Gung - Prawn
Nua - Beef

Moo - Pork
Phed - Duck

Talay - Mixed Seafood
(Prawn, Squid, Mussels)

N Contains nuts. Nuts are present throughout our kitchen **V** Suitable for vegetarians **M** Mild **M** Moderate **M** Spicy **S** Signature Dish

Please make sure your server is aware of any allergens or special dietary requirements you may have. Unfortunately, it is not possible to guarantee that dishes will be 100% allergen or contamination free. Please ask for our full allergen information. Please note that any bespoke orders cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

★ SET V ★
RATTANAKOSIN
£19 PER PERSON
(MINIMUM OF 2 - ALL DISHES SERVED)

STARTER

SUKHOTHAI DUMPLINGS **V** **S**

Steamed taro and vegetable dumplings, served with sweet soy sauce and crispy garlic

POH PIAH HED HORM **V**

Thai-style homemade spring rolls filled with shiitake mushrooms, fresh vegetables, and glass noodles, served with sweet chilli sauce

TOD MUN KHAO PHODE **V** **S**

Traditional homemade sweetcorn cakes topped with diced cucumber and shallots, served with a freshly made sweet chilli sauce

YUM TA KRAI AVOCADO **M** **V**

Crispy tofu and sliced avocado cooked in a spicy sweet chilli sauce with tomato, pomegranate seeds and fresh slices of lemongrass

MAIN

PAD MAMUANG HIMMAPARN **N** **V**

Stir-fried with tofu, chilli oil, cashew nuts, pineapple, mushroom, carrot, onion and spring onion

GANG KIEW WAN PAK **M** **V**

Thai green curry, which takes its colour from the green chillies used to make the paste, made from coconut milk, tofu, fine beans, green and red pepper, courgette and sweet basil

NAM PRIK PAO TOFU **M** **V** **S**

Stir-fried tofu with chilli oil, sweet basil, mushroom, spring onion, carrot and red pepper

SIDE

(CHOOSE ONE)

KHAO PAD KHAI

Egg-fried rice

KHAO SUAY

Thai jasmine rice

DESSERT

Lychees in syrup

CHAPEL ALLERTON

8 Regent Street, Chapel Allerton, Leeds LS7 4PE

Tel: 0113 237 0141

HEADINGLEY

4 St. Annes Rd, Headingley, Leeds LS6 3NX

Tel: 0113 278 1234

HARROGATE

17-19 Cheltenham Parade, Harrogate HG1 1DD

Tel: 01423 500869

LEEDS CITY CENTRE

15 South Parade, Leeds LS1 5QS

Tel: 0113 242 2795

sukhothai.co.uk



REVISED
SUMMER
2018
MENU

SUKHOTHAI
TAKEAWAY
MENU

Free prawn crackers with orders over £15

STARTERS

- 1 **SATAY GAI** 7.55
A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served with peanut sauce
- 2 **POU NIM** 7.15
Succulent soft-shell crab, deep fried with red pepper, green pepper, onion, garlic and black pepper sauce
- 3 **GUNG TA KRAI** 5.95
King prawns in a crispy, fragrant lemongrass batter, served with a freshly made sweet chilli sauce
- 4 **HOY SHELL GRATIUM PRIK THAI** 7.75
Delicate stir-fried scallops with diced red and green pepper, garlic and cracked black pepper
- 5 **POH PIAH GAI** 4.95
Thai-style homemade spring rolls filled with minced chicken, mixed vegetables and glass noodles, served with sweet chilli sauce
- 6 **TOD MUN PLA** 5.25
Authentic Thai fishcakes blended to a traditional recipe with red curry paste, green beans, lime leaves and topped with a diced cucumber, shallot and carrot relish, garnished with freshly made sweet chilli sauce
- 7 **GRAH DOOG MOO** 5.95
Slow-cooked juicy pork spare ribs, marinated in a specially made Thai-style sticky barbecue sauce
- 8 **LAAB GAI KROB** 5.75
Crispy chicken with a spicy Thai-Isaan dressing that includes lime juice, fish sauce, dried chilli, toasted ground rice, mint and shallot
- 9 **KHANOM JEEB** 4.95
Steamed pork and prawn dumplings drizzled with sweet soy sauce and topped with crispy garlic
- 10 **MUEG SUKHOTHAI** 5.95
Succulent squid fried in a light, crispy batter and dusted with a Tom Yum seasoning, served with a spicy Sriracha sauce
- 11 **GUNG JAEW** 6.25
King prawns wok-fried in a variety of Thai spices, served with a spicy Isaan-style tamarind sauce
- 12 **SATAY PLA** 6.50
Strips of haddock marinated in Thai herbs, grilled and served with peanut sauce
- 13 **KHOW KREB TOD** 2.25
Thai prawn crackers, served with freshly made sweet chilli sauce
- 14 **KHANOM PANG GAI** 4.50
Homemade chicken toast - marinated minced chicken, sprinkled with sesame seeds and served on toast with sweet chilli sauce
- 15 **MOO YANG** 5.50
Grilled pork strips marinated in honey and oyster sauce, skewered and barbecued, then garnished with sesame seeds and a spicy tamarind sauce
- 16 **OP MOR DIN TALAY** 5.95
Mixed seafood, cooked with oyster sauce, galangal, lemongrass, lime leave, shallot, sweet basil and red chilli
- 16A **SAI GROK E-SARN** 5.95
Thai pork sausage - minced pork, garlic and rice served with bird's eye chillies, fresh ginger and iceberg lettuce
- V1 **TOD MUN KHAO PHODE** 4.50
Traditional homemade sweetcorn cakes topped with diced cucumber and shallots, served with a freshly made sweet chilli sauce
- V2 **PAK TOD** 3.95
A mixture of deep fried vegetables including broccoli, carrot, butternut squash, courgette and mixed peppers, served with sweet chilli sauce
- V3 **TOFU TOD** 4.50
Deep fried golden chunks of tofu served with sweet chilli sauce
- V4 **POH PIAH HED HORM** 4.75
Thai-style homemade spring rolls filled with shiitake mushrooms, fresh vegetables, and glass noodles, served with sweet chilli sauce
- V5 **HED GRATIUM** 4.75
Stir-fried button mushrooms marinated in garlic and oyster sauce
- V6 **SOM TUM** 6.50
A fundamental dish in Thai cuisine and a guest favourite, spicy papaya salad with shredded papaya, carrot, tomato, chilli and peanuts
- V9 **SUKHOTHAI DUMPLINGS** 4.50
Steamed taro and vegetable dumplings, served with sweet soy sauce and topped with crispy garlic

SHARING PLATTERS

(Minimum of 2 people)

- M1 YANG RUAM** 6.50 pp
A delicious selection of skewers, including satay chicken, grilled pork skewers and grilled king prawns, served with peanut sauce, a sweet and sour vegetable relish and a spicy tamarind sauce
- M2 SUKHOTHAI PLATTER** 6.50 pp
An assortment of our guests favourites, including satay chicken, chicken spring rolls, Thai fish cakes, sweetcorn cakes and king prawns in batter, served with peanut sauce, a sweet and sour vegetable relish and a freshly made sweet chilli sauce

SOUP

Choice of chicken, prawns or squid
£1 supplement for prawns or squid
Vegetarian option available

- 23 **TOM YUM** 4.95/4.50
An authentic and delicious, spicy, hot and sour soup cooked with shallots, mushroom, tomato, lime leaves, galangal, lemongrass and chilli oil - a true taste of Thailand
- 24 **TOM KHA MAPROW** 4.95/4.50
A rich and fragrant soup flavoured with button mushrooms, galangal, lemongrass, lime leaves and coconut milk, garnished with chilli oil
- 25 **POH TAEK** 6.75
Spicy hot and sour mixed seafood soup, served with a selection of fresh Thai herbs
- V10 **TOM JUAD** 4.50
A fragrant vegetarian soup made with bean thread noodles, tofu and mixed vegetables, finished with a sprinkle of fried garlic and fresh coriander

SALAD

- 17 **SOM TUM** 6.50
A fundamental dish in Thai cuisine and a guest favourite, spicy papaya salad with shredded papaya, carrot, tomato, chilli, dried shrimp and peanuts - great on its own or as a side dish
- 18 **SOM TUM GUNG / POU NIM** 11.95
Exotic, spicy Thai papaya salad with shredded papaya, carrot, tomato and chilli with a choice of king prawns or soft-shell crab - a must-try dish
- 19 **YUM GUNG TA KRAI AVOCADO** 6.95
Tiger prawns and fresh, sliced avocado cooked in a spicy sweet chilli sauce with tomato, pomegranate seeds and fresh slices of lemongrass
- 20 **YUM PHED KROB MANGO** 6.95
Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice
- 21 **YUM GUNG YANG MANGO** 10.95
Grilled jumbo king prawns tossed in a spicy mango salad with chilli, tomato, onion and lemon juice
- 22 **YUM GAI TOD MANGO** 6.95
Crispy chicken tossed in a spicy mango salad with chilli, tomato, onion and lemon juice
- 22A **LAAB** 6.95
Traditional Thai-style diced chicken or pork mixed with chilli, lime juice, spring onion, fresh mint and coriander

THAI CURRY

Choice of chicken, beef or pork
£1.50 supplement for prawns or duck

- 26 **GANG MASSAMAN** 7.50
Believed to have originated in Southern Thailand and influenced by Malaysian cuisine, a rich, creamy coconut curry made from turmeric, star anise and cinnamon, with peanut, potato, onion and carrot
- 27 **GANG KIEW WAN** 7.50
Thai green curry, which takes its colour from the green chillies used to make the paste, made with coconut milk, fine beans, green and red pepper, courgette, and sweet basil
- 28 **GANG PED** 7.50
Thai red curry, a spicier alternative to the traditional green curry and deriving its bright colour from red chillies, made with coconut milk, red and green pepper, carrot, sweet basil and bamboo shoots
- 29 **GANG PANAENG** 7.95
A rich, creamy Thai curry that is believed to be a favourite of Thai royalty, made from coconut milk, red and green pepper, and kaffir lime leaves
- X3 **GANG SUPPAROD** 7.50
Fiery Thai red curry made with coconut milk, tomato and the addition of sweet pineapple

STIR-FRIED

Chicken, beef or pork

- I45 **GAI TOD PRIK GANG** 7.95
A dish that has stood the test of time, a true guest favourite, sliced chicken breast dusted in flour, deep-fried and covered in a spicy, creamy red curry sauce with mixed peppers, basil and lime leaves
- R6 **GAI SUKHOTHAI** 7.95
A unique, specially created dish of crispy sliced chicken breast, stir-fried with spring onion, chilli, tomato, peas, carrots, served with a specially made hot and sour Sukhothai sauce
- X1 **PAD NAM PRIK PAO** 7.95
Translated into 'fried chilli paste', a stir-fry with chilli oil, sweet basil, mushroom, spring onion, carrot and peppers - exquisite
- 30 **PAD KHING** 7.75
Stir-fried with fresh ginger, spring onion, onion, mushroom and black jelly mushroom
- 31 **PAD GA PRAO** 7.95
One of Thailand's most popular dishes, a spicy stir-fry of diced meat, green beans, fresh chilli and basil, topped with a fried duck egg - a must-try for any spice lover
- 32 **PAD GRATIEM PRIK TAI** 7.95
A Thai-style stir-fry with plenty of garlic and cracked black pepper, topped with crispy garlic
- 33 **PAD MAMUANG HIMMAPARN** 7.95
Stir-fried with cashew nuts, pineapple and spring onion
- 34 **PAD PREW WAN** 7.75
A Thai-style sweet and sour stir-fry with red and green pepper, spring onion, carrot, pineapple and tomato
- 35 **PAD PRIK YOURK** 7.75
A Thai-style black bean stir-fry with red and green pepper, carrot and onion
- 36 **PAD PRIK GANG** 7.75
A fresh and spicy stir-fry with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves
- 37 **PAD BROCCOLI** 7.75
Stir-fried broccoli, carrot and onions
- 38 **KUA KLING** 7.50
One of Southern Thailand's most popular dishes, intensely spicy minced chicken with aromatic herbs and spices, including lemongrass and lime leaves
- 39 **GATA LON** 7.95
A stir-fry with garlic, lime leaves, oyster sauce, lemongrass, onion, fresh chilli, dried red chilli, crispy basil and black pepper
- 39A **PAD PRIK** 7.75
Stir-fried with fresh chilli, spring onion, bamboo shoots, carrot and onion

CHEF RECOMMENDATION

- R3 **WEEPING TIGER** 13.95
8oz sirloin steak, cooked to your liking, marinated in oyster sauce, with a specially made secret spicy sauce, recommended to have with sticky rice
- R5 **GAI YANG** 9.95
A popular Thai street food dish, chargrilled chicken breast, marinated in black pepper and lime leaves, with a spicy tamarind sauce, recommended to have with sticky rice

VEGETARIAN MAIN COURSES

- VII **GANG KIEW WAN PAK** 6.95
Thai green curry, which takes its colour from the green chillies used to make the paste, made with coconut milk, tofu, fine beans, green and red pepper, courgette, and sweet basil
- V12 **GANG PED PAK** 6.95
Thai red curry, a spicier alternative to the traditional green curry and deriving its bright colour from red chillies, made with coconut milk, tofu, red and green pepper, carrot, sweet basil and bamboo shoots
- V13 **GANG MASSAMAN** 6.95
Believed to have originated in Southern Thailand and influenced by Malaysian cuisine, a rich, creamy coconut tofu curry made from turmeric, star anise and cinnamon, with peanut, potato, onion and carrot
- V14 **GANG PANAENG TOFU** 7.25
A rich, creamy tofu Thai curry that is believed to be a favourite of Thai royalty, made from coconut milk, red and green pepper, and kaffir lime leaves
- V15 **PAD PAK RUAM** 6.75
Stir-fried tofu with mushroom, Chinese leaf, spring greens, sweetheart cabbage and carrot
- V16 **PAD GA PRAO PAK** 6.75
A vegetarian take on one of Thailand's most popular dishes, a stir-fry of tofu, green beans, fresh chilli and basil, topped with a fried duck egg
- V17 **TOFU PAD KHING** 6.75
Stir-fried tofu with fresh ginger, spring onion, onion, button mushrooms and black jelly mushrooms
- V18 **TOFU PAD BROCCOLI** 6.95
Stir-fried tofu with broccoli, onion and carrot
- V19 **TOFU PRIK GANG** 6.75
A fresh and spicy tofu stir-fry with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves
- V20 **PAD THAI PAK** 6.75
Stir-fried noodles with tofu, egg, bean sprouts, mixed vegetables and ground peanuts
- V21 **PAD PRIK YOURK** 6.75
A Thai-style black bean stir-fry with tofu, red and green pepper, carrot and onion
- V22 **PAD NAM PRIK PAO TOFU** 7.25
Translated into 'fried chilli paste', a stir-fry of tofu with chilli oil, sweet basil, mushrooms, spring onion, carrot and peppers
- V23 **PAD MAMUANG HIMMAPARN** 6.75
Stir-fried tofu with cashew nuts, pineapple, mushroom, carrot, onion and spring onion

All vegetarian main courses can be made with mixed vegetables instead of tofu, please request

DUCK

- X2 **PAD PHED NAM PRIK PAO** 9.25
Stir-fried sliced duck breast with aromatic spices, chilli oil, mushroom, spring onion, carrot, mixed peppers and sweet basil - exquisite
- D1 **FOUR SEASON DUCK** 8.95
Roasted sliced duck breast cooked in a spicy, Thai red curry sauce with coconut milk, tomato, pineapple and grapes - a unique and special dish
- D2 **PHED GATA LON** 9.50
Stir-fried sliced duck breast with oyster sauce, lemongrass, garlic, black pepper, lime leaves, onion, fresh chilli and crispy basil
- D3 **PHED MA KHAM** 10.75
Beautifully cooked, sliced roasted duck breast with Chinese leaf, spring greens, sweetheart cabbage, topped with a Thai tamarind sauce, recommended to have with steamed brown rice
- D4 **PHED ROI ED** 10.75
Grilled duck breast with lettuce, spring onion, shallots, mint, lime leaves and dried chilli, served with a spicy Isaan-style sauce
- D5 **PHED SAWAT** 10.75
Deep-fried crispy duck breast in a delicate batter, topped with a mixed spice and herb sauce, with pineapple and cherry tomatoes
- D6 **PHED PAD GRATIEM PRIK TAI** 10.75
Sliced duck breast with plenty of garlic and cracked black pepper, topped with crispy garlic
- D7 **PHED PAD BROCCOLI** 10.75
Sliced duck breast stir fried with broccoli, onion and carrot

PRAWNS AND SEAFOOD

Choice of prawns, squid or mixed seafood

- 40 **PAD KHING** 9.75
Stir-fried king prawns, squid or mixed seafood with fresh ginger, spring onion, onion, button mushroom and black jelly mushroom
- 41 **PAD GA PRAO** 9.95
One of Thailand's most popular dishes, a stir-fry of king prawns or mixed seafood with green beans, fresh chilli and basil, topped with a fried duck egg - a must-try for any spice lover
- 42 **PAD GRATIEM PRIK TAI** 9.95
Stir-fried king prawns, squid or mixed seafood with plenty of garlic and cracked black pepper, topped with crispy garlic
- 43 **PAD MAMUANG HIMMAPARN** 9.95
King prawns, squid or mixed seafood, stir-fried with cashew nuts, pineapple, mushroom, carrot, onion and spring onion
- 44 **TALAY PAD CHA** 10.50
A dish that you will see on every menu in Thailand, a spicy stir-fry of juicy mussels, prawns, and squid with a mixture of Thai herbs and fresh peppercorns
- 45 **PAD PRIK YOURK** 9.75
Stir-fried king prawns, squid or mixed seafood in a Thai-style black bean sauce with red and green pepper, carrot and onion
- 46 **PAD PRIK GANG** 9.75
A fresh and spicy stir-fry of king prawns, squid or mixed seafood with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves
- 47 **PAD NAM PRIK PAO** 9.95
Translated into 'fried chilli paste', a stir-fry of king prawns, squid or mixed seafood with chilli oil, sweet basil, mushrooms, spring onion, carrot and peppers
- 48 **PEARLS OF SUKHOTHAI** 14.95
A Sukhothai classic, steamed jumbo king prawns with garlic and a hot and sour sauce, flavoured with lemon juice, galangal, lemongrass, lime leaves and coriander
- 49 **GUNG PRIK GLUEA** 14.95
Jumbo king prawns dusted in flour, deep-fried and served with chilli, onion, cracked black pepper, carrot, peppers and a pinch of salt

FISH

- F1 **PLA KHING** 11.25
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets, stir-fried with fresh ginger, spring onion, mushroom and black jelly mushroom
- F2 **PLA GRATIEM PRIK THAI** 11.25
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets, with garlic and black pepper, topped with crispy garlic
- F3 **PLA NAM PRIK PAO** 11.25
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets with carrot, onion, mushroom, sweet basil, red and green pepper and spring onion, stir-fried with chilli oil
- F4 **BREAM YANG** 11.95
A dream dish for any fish lover, a grilled whole sea bream, dressed with sweet soy sauce, garnished with fresh lime and served with green chilli sauce and a mixed leaf salad
- F5 **PLA NEUNG MANOW** 11.95
A dish recommended by our head chef, steamed whole sea bass with Chinese leaf, chilli, coriander, fresh lemon juice and garlic
- F6 **PLA CHOO CHEE** 11.95
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets in a rich red curry sauce with coconut milk and lime leaves
- F7 **LAAB BREAM** 11.50
A delicacy in Northeast Thailand, a crispy whole sea bream with spicy Isaan-style sauce, with spring onion, shallots, mint, lime leaves and dried chilli
- F8 **PLA KIEW WAN** 11.95
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets in a Thai green curry sauce, made with coconut milk, fine beans, red and green pepper, courgette and sweet basil

NOODLES AND RICE

Choice of chicken, pork, beef or prawns
£1 supplement for prawns

- 50 **PAD THAI** 7.50
Thailand's most famous dish, stir-fried rice noodles with egg, bean sprouts, carrot, spring onion, ground peanuts and tofu
- 51 **PAD KEE MAO** 7.50
A hugely popular Thai dish, spicy stir-fried noodles with garlic, chilli, basil, red pepper, green pepper, fine beans, bamboo shoots and mushroom
- 52 **KHAO PAD SUKHOTHAI** 7.50
A specially created rice stir-fry with egg, sweetheart cabbage, carrot, spring onion, tomato and onion
- 53 **KHAO PAD SUBPLAROD** 7.50
A guest favourite, stir-fried rice with egg, pineapple, turmeric, raisin, onion, carrot, red pepper and green pepper
- 54 **PAD SING CHOW MEE** 7.50
Stir-fried vermicelli with egg, bean sprouts, carrot, onion, red and green pepper, Chinese leaf and spring onion
- 55 **SEN YAI PAD SEE AEW** 7.50
Hofun rice noodles with egg, sweetheart cabbage, spring green, Chinese leaf and carrot in soy sauce

SIDES

- 56 **KHAO PAD KHAI** 2.50
Egg-fried rice
- 57 **KHAO SUAY** 2.00
Thai jasmine rice
- 58 **KHAO NIEW** 2.50
Thai sticky rice
- 59 **KHAO KLONG** 3.00
Steamed brown rice - a healthy and nutritious alternative to white rice
- 60 **KHOW OP MA PROW** 3.00
Steamed Thai rice with coconut milk, served in a banana leaf
- 61 **NOODLES** 3.00
Stir-fried rice noodles with bean sprouts and egg
- 62 **PAK LUOK** 3.50
Fresh, blanched seasonal vegetables

Gai - Chicken **Pla** - Fish **Gung** - Prawn **Moo** - Pork **Talay** - Mixed Seafood
Pou - Crab **Plamueg** - Squid **Nua** - Beef **Phed** - Duck (Prawn, Squid, Mussels)

N Contains nuts. Nuts are present throughout our kitchen **V** Suitable for vegetarians **M** Mild **M** Moderate **S** Spicy **S** Signature Dish

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