

## Specials

### **Hoy Tord Kratiem Jiew (£9.00)**

Seared fresh scallops with ginger, garlic, chilli and soy dressing

### **Hoy Op (£8.50)**

Steamed mussels with lemongrass, ginger, galangal in light cream white wine sauce with hint of lime and sweet basil

### **Plaa Grob Naam Ma-kham (£17.50)**

Crispy fried Pollock fillets with lemongrass. Served with brandy tamarind sauce and Thai herb salad, coriander & mint dressing.

### **Phad Ped Talay (£18.50)**

Stir-fried mussels, squid, king prawns and scallops in red curry sauce with fresh green peppercorns, wild galangal, lemongrass with hint of lime and sherry.

### **Thai Lime and Tequila Panna Cotta (£6.50)**

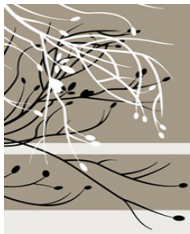
Fresh and fragrant with mint and lime zest spiced up by Tequila!

### **Kanom Kao Tom £6.50**

Traditional north-east Thai style steamed fragrant sticky rice with banana in banana leaf. Served with fresh coconut flesh, roasted peanut and organic vanilla ice-cream.

### **Assiette Desert Platter (£7.00/person)**

A mix selection of our most tasty, homemade deserts where East meets West  
Perfect to share!



## Bangkok Street Lunch Menu - Summer 2010

\*2 courses for £12.50. Please inform your server when ordering to qualify for this offer. \*

### Lighter Lunch / Starter

#### Thai Herb Summer rolls (£8.50)

Fresh and crisp Thai herb salad of watercress, mint, coriander, bean sprouts and sweet basil hand rolled in rice paper with sweet chilli and peanut sauce.

#### Plaa Goong Salad (£8.50)\*

Seared tiger prawns with garlic served on a bed of fresh green apple salad, lemongrass, garlic, coriander and mint. Palm sugar and lime dressing

#### Chicken Satay Salad (£8.50)\*

Grilled marinated chicken fillet, served with crispy lettuce salad, runner bean shoot, red onion and cucumber. Spicy southern Thai style peanut sauce dressing.

#### Som Tum Talay (£9.50)\*

The famous Thai green papaya salad with roasted peanuts, Thai long beans and cherry tomatoes. Served with seared tiger prawns, scallops and squid.

#### Tom Yum or Tom Ka (£8.50)\*

Authentic hot spicy and sour prawn or chicken soup with baby seasonal authentic mushroom, galangal, lemongrass, kaffir lime and coriander (V) Tom Ka is milder with a hint of coconut milk.

#### Roasted Butternut Squash Soup (£6.00)

Served with extra virgin olive oil, mascarpone and slices of toasted ciabatta bread

#### Spinach Salad with Warm Garlic Dressing (£7.50)\*

Served with capers, sun blushed tomatoes, grilled artichoke heart, olives and thyme (V)

### Something More / Main

#### Sirloin Steak Sandwich (£10.50)\*

Grilled sirloin steak served in toasted ciabatta with Dijon mayonnaise. Served with rocket and watercress salad, balsamic vinegar dressing

#### Pad Thai (£10.50)\*

Stir fried noodles with tiger prawn or chicken, bean sprouts, crushed peanuts, egg and chive (V)

#### Gouy Teow Neua (£10.50)\*

Popular Thai lunch of noodle soup with braising beef. Served with condiments, bean sprouts and Thai sweet basil.

#### Phad Ki-Mao (£10.50)\*

Spicy stir-fried noodles with prawns or chicken, green peppercorns, wild galangal, baby corn, mushrooms and holy basil.

#### Phad Kra Pow Neua (£16.50)

Stir fried beef fillet with chilli, garlic, dark soy and holy basil topped with a fried egg. Thai street food at its best!

#### Fragrant Green Curry (£14.50) (V)

Tiger prawn, chicken or tofu with baby Thai aubergines, young bamboo, broccoli, snake beans and sweet basil.

#### Panaeng Curry (£14.50) (V)

Tiger prawn, chicken or tofu red curry with kaffir lime and lemongrass, softened with coconut milk and sweet basil.

*All above main courses served with steamed jasmine rice. (Extra portion of rice £3.00)*

wine bar - bistro

coffee lounge

arharn - thai



Thai morning glory stir fried with garlic and chilli (£5.00)  
Stir fried greens with shitake mushrooms, oyster sauce and garlic (£5.00)  
Thai herb pot (£5.00)

All dishes may contain traces of nuts.

wine bar - bistro

coffee lounge

arharn - thai



## Seasonal Dinner Menu

### Starters

#### Plaa Goong Salad (£8.50)\*

Seared tiger prawns with garlic served on a bed of fresh green apple salad, lemongrass, garlic, coriander and mint. Palm sugar and lime dressing

#### Chicken Satay Salad (£8.50)\*

Grilled marinated chicken fillet, served with crispy lettuce salad, runner bean shoot, red onion and cucumber. Spicy southern Thai style peanut sauce dressing.

#### Som Tum Talay (£9.50)\*

The famous Thai green papaya salad with roasted peanuts, Thai long beans and cherry tomatoes. Served with seared tiger prawns, scallops and squid.

#### Porpia (£7.50)

Crispy spring rolls with bean sprouts, shitake mushrooms, sweetheart cabbage, sweet corn and glass noodles. Served with homemade palm sugar and chilli dipping sauce. (V)

#### Yum Neua (£8.50)

Grilled beef sirloin served with Thai spicy salad of celery, pomodoro tomatoes, mint and coriander. Chilli and lime dressing.

#### Prawn Tempura (£8.00)

Lightly coated with breadcrumbs. Served with pickled ginger, crispy seaweed and plum dipping sauce.

#### Tom Yum or Tom Ka (£8.50)

Authentic hot spicy and sour prawn or chicken soup with mushrooms, galangal, lemongrass, kaffir lime and coriander Tom Ka is milder with a hint of coconut milk (V)

#### Roasted Butternut Squash Soup (£6.00)

Served with extra virgin olive oil, mascarpone and slices of toasted ciabatta bread

#### Spinach Salad with Warm Garlic Dressing (£8.00)

Served with capers, sun blushed tomatoes, olives and thyme (V)

### Main Courses

#### Grilled Swordfish (£17.50)

Grilled with olive oil, garlic, lemon and thyme. Served with seasonal green beans and ratatouille.

#### Plaa Nueng Khing (£17.50)

Steamed whole bream in banana leaf with light soy sauce, lemongrass, ginger and spring onion.

#### Goong Chu-Chee £18.50)

Seared fresh water giant prawns with garlic. Served with rich lime and lemongrass curry sauce and a hint of sweet basil.

#### Massaman Neua (£16.50)

Slow cooked prime beef with onions and baby potatoes in a fragrant star anise, cardamom and cassia bark sauce.

#### Gaeng Gari Gai (£14.50)

Free range chicken thighs simmered in yellow curry with roasted peanuts, cashew nuts and new potatoes.

#### Phad Kra Pow Neua (£16.50)

Stir fried beef fillet with chilli, garlic, dark soy and holy basil topped with a fried egg. The best Thai street food!



**Fragrant Green Curry (£14.50) (V)**

Tiger prawn, chicken or tofu with baby Thai aubergines, young bamboo, broccoli, snake beans and sweet basil.

**Panaeng Curry (£14.50) (V)**

Tiger prawn, chicken or tofu red curry with kaffir lime and lemongrass, softened with coconut milk and sweet basil.

*All main courses served with steamed jasmine rice. (Extra portion of rice £3.00)*

**On the Side**

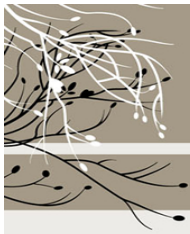
Thai morning glory stir fried with garlic and chilli (£5.00)  
Stir fried greens with shitake mushrooms, oyster sauce and garlic (£5.00)  
Thai herb pot (£5.00)

All dishes may contain traces of nuts.

wine bar - bistro

coffee lounge

arharn - thai



## After Dinner Menu / Desserts

### Glouy Burd Chee (£6.50)

Banana simmered in coconut milk with organic vanilla ice cream and sesame seeds

### Rich Chocolate Pudding (£6.50)

Covered in dark chocolate sauce. Served with your choice of luxury ice cream

### Organic Sticky Toffee Pudding (£6.50)

Served with luxury vanilla ice cream or double cream

### Spiced Crème Brulee (£6.50)

Infused with nutmeg and cinnamon for a real treat

### Green & Blacks Organic Ice Cream Selection (£5.50)

Two scoops of any of the following flavours, Organic Vanilla, Belgium Chocolate, Caramel Nut or White Chocolate and Raspberry

### Sorbet Selection (£5.50)

Two scoops of any of the following flavours Lemongrass and Ginger, Lemon, Raspberry or Alphonso Mango.

## Please see the specials board for further treats!

### With Your Dessert

#### Palazzina Moscato Passito

Piemonte, Italy

Honeyed, rich and intense ripe apricot with orange aromas, the sweetness is balanced by a crisp fresh finish  
125ml £7.50

#### Madame de Rayne Sauternes

Bordeaux, France

Golden colour with rich honeyed fruit and caramel on the palate  
125ml £7.50

Disaronno, Sambuca Luxardo, Kahlua, Baileys, Tia Maria, Jack Daniels, Taylors 10yr Old Tawny Port  
£3.00

Glenmorangie 10 year old Single Malt, Remy Martin V.S.O.P  
£4.00

### Hot Drinks

Liqueur coffee of your choice topped with fresh double cream  
£6.00

Cappuccino, Latte, Mocha, Hot Chocolate  
£2.20

Macchiato, Americano, Espresso  
£2.00

Twinings Earl Grey/ Everyday/ Herbal/Fruit Teas  
£2.00