

All Day Specials

Yum Pbed Grop (£9.00)

Crispy roasted duck salad with coriander, mint, sweet basil and Chinese leaves. Roasted rice powder and tamarind dressing.

Neua Yang Nam Jim Jaew (£9.00)

Grilled Rump Steak with black pepper, served with northeast Thai style roasted chilli dip, accompanied by fresh herbs.

Yum Plaa Salmon (as starter £9.50/ or main £17.50)

Pan fried marinated salmon fillets with teriyaki ginger. Served with mint and coriander salad. Chilli Tamarind and lime dressing with crispy shallots & roasted peanuts.

Choo Chee Plaa (£18.50)

Crispy fried Hake fillet, served with fragrant red curry sauce. Thai sweet basil and kaffir lime

Home-made Apple Crumble (£6.50)

With almond and cinnamon, raspberry puree and vanilla ice-cream

“Thai to share”

Two course set meal for £12.50 per person or three course for £18.50 per person – Save over £10/head !

Enjoy selection of our popular starters and main course dishes – just remember to share!
(Minimum order 2 persons)

Starter includes:

Mee Grob Goong
Chicken Satay
Porpia
Prawn Tempura

Main course includes:

Pad Thai Noodles
Pad Krapow with King Prawns
Fragrant Green Curry with Chicken
Thai Jasmine Rice

Lunch Menu

Lighter Lunch / Starter

Mee Grob Goong (£8.50) (V)

Crispy noodles coated in chilli tamarind dressing, seared king prawn, bean sprout and spring onion.

Chicken Satay (£8.50)

Grilled marinated chicken fillet, served with “ar-jard” relish of pickled red onion and cucumber.
Spicy southern Thai style peanut dipping sauce.

Porpia (£7.50) V

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)

Prawn Tempura (£8.00)

Crispy fried marinated tiger prawns in light coated breadcrumbs.

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

Tom Yum (£8.50) V

A smooth rounded version of our authentic hot spicy and sour prawn or chicken soup with mushrooms, with a hint of cream.

Poh Taek – The Fisherman Soup (£8.50)

An aromatic smoked lemongrass & galangal clear soup with prawns, squid, and sea bream.
Cherry tomatoes, lime and holy basil

Cherry tomato and Basil Soup (£6.50)

Served with Mascarpone and Extra Virgin olive oil

Something More / Main

Pad Thai (£11.50) V

Our take on the Thai classic stir fried rice noodles with tiger prawn or chicken, bean sprouts, crushed peanuts, egg and chives!

Pad Ki-Mao (£11.50) V

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

Jien Plaa Sea Bream (£17.50)

Pan fried sea bream fillets served with sweet and sour ginger and soy bean sauce.

Gaeng Gari (£18.50)

Southern style yellow curry of Lamb Shanks & Cutlet with peanuts and baby new potatoes.

Pad Kra Pow (£10.50)

Stir fried chicken breast fillet or king prawns with chilli, garlic, dark soy and holy basil, accompanied with fried egg and cucumber. Thai street food at its best!

Massaman Neua (£16.50)

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

Fragrant Green Curry (£15.50) V

Authentic Thai curry with tiger prawn or chicken, pea aubergines, young bamboo, broccoli and snake bean.
Infused with kaffir lime and sweet basil.

Panaeng Curry (£15.50) V

Rich and creamy Panaeng curry with tiger prawn or chicken, kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut and sweet basil.

All above 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)

V indicated vegetarian option is available - All dishes may contain traces of nuts.

Seasonal Dinner Menu

Starters

Mee Grob Goong (£8.50) (V)

Crispy noodles coated in chilli tamarind dressing, seared king prawn, bean sprout and spring onion.

Spicy Squid (£8.50)

Crispy fried squid with chilli marinade and spring onions. Served with herb salad and rice vinegar dressing.

Hoy Tord Gra-Tiem, Yum Som-O (£9.50)

Seared fresh scallops with garlic and ginger. Served with Pomelo salad, roasted coconut flakes and crispy shallots

Chicken Satay (£8.50)

Grilled marinated chicken fillet. Served with "ar-jard" relish of pickled red onion and cucumber. Spicy southern Thai style peanut dipping sauce.

Porpia (£7.50) V

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 Yaang (£9.00)

Grilled British beef sirloin with black pepper. Served with Thai spicy salad of celery, pomodoro tomatoes, mint and coriander. Chilli and lime dressing.

Prawn Tempura (£8.00)

Crispy fried marinated tiger prawns in a light coating of breadcrumbs. Served with pickled ginger, crispy seaweed and sweet chilli dipping sauce.

Tom Yum (£8.50) V

A smooth rounded version of our authentic hot spicy and sour prawn or chicken soup with kaffir lime and a hint of cream.

Poh Taek – The Fisherman Soup (£8.50)

An aromatic smoked lemongrass & galangal clear soup with prawns, squid, and sea bream. Thai holy basil & coriander

Cherry tomato and Basil Soup (£6.50)

Served with Mascarpone and Extra Virgin olive oil

Main Courses

Jien Plaa Sea Bream (£17.50)

Pan fried sea bream fillets served with sweet and sour ginger and soy bean sauce.

Goong Ma-Kham (£18.50)

Seared fresh water giant prawns. Served with aromatic star anise and brandy tamarind sauce. Crispy shallots

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 (£18.50)

Thai yellow curry of Lamb Shank & Cutlets with peanuts, onions and baby new potatoes.

Phad Kra Pow Neua (£16.50) V

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

Gaeng Phed Pbed Yaang (£16.50)

Aromatic roasted duck red curry with star anise, pineapple, lychee and sweet basil

Fragrant Green Curry (£15.50) V

Authentic Thai curry with tiger prawn or chicken, pea aubergines, young bamboo, broccoli and snake bean. Infused with kaffir lime and sweet basil.

Panaeng Curry (£15.50) V

Rich Panaeng curry with tiger prawn or chicken, kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut 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 (£5.50)

Stir fried greens with shitake mushrooms, oyster sauce and garlic (£5.50)

V indicates vegetarian option is available - All dishes may contain traces of nuts.

After Dinner Menu

Desserts

Glouy Horm (£6.50)

Home baked Banana cake with vanilla, Malibu and coconut toffee sauce, fresh coconut and toasted 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 Brule (£6.50)

Infused with vanilla, nutmeg and cinnamon

Khao Niew Sai Ma-Prao (£7.50)

Traditional North-eastern steamed (in banana leaf) coconut sticky rice with toffee coconut, peanuts and toasted sesame seeds. Served with vanilla ice-cream and coconut cream.

Movenpick Luxury Swiss Ice Cream Selection (£5.50)

Two scoops of any of the following flavours, Vanilla Dreams, Caramelita with Caramel pieces, Coconut, Swiss Chocolate, Mint chocolate, White Chocolate

Movenpick Luxury Swiss Sorbet Selection (£5.50)

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

Please see the specials board for further treats!

With Your Dessert

PX Pedro Ximinez Fernando De Castilla, Spain

There is coffee, liquorice, sweet tobacco, prunes, figs, raisins, tea and a dozen other fleeting scents with a surprising lightness and delicacy. An incredible, deductive, luscious and wonderful to drink sherry. Excellent poured over vanilla ice-cream!

50ml £5.50 or over ice-cream as a dessert £8.50

Madame de Rayne Sauternes

Bordeaux, France

Golden colour with rich honeyed fruit and caramel on the palate

125ml £8.00

Disaronno, Sambuca Luxardo, Kahlua, Baileys, Tia Maria, Jack Daniels, Taylors 10yr Old Tawny Port
£3.50

Oban 14YO, Macallan 10YO, Glenmorangie 10YO, Glenkinchie 12YO, Remy Martin V.S.O.P£4.50

Hot Drinks

Liqueur coffee of your choice topped with fresh double cream
£8.00

Cappuccino, Latte, Mocha, Hot Chocolate

£2.50

Macchiato, Americano, Espresso

£2.00

Twinings Earl Grey/ Everyday/ Herbal/Fruit Teas

£2.00