

"Thai at Home" Take-away Menu

15% Discount on Tuesday - Thursday orders . 10% discount on Friday - Saturday orders

Starters

Yum Pboo Nim 10.5

Crispy soft shell crab with garlic soy dressing.
Green mango salad with toasted peanut,
chili lime dressing.

Fish Cakes 9.5

Salmon & prawns cakes with kaffir lime, ginger,
lychee and coconut. Sweet chilli & cucumber
dipping. Mixed leaves salad.

Yum Talay 10.5

Hot & sour seafood salad of scallop, prawns
& squid with chilli & lime dressing. Mixed leaves
salad with spring onion & coriander

Mee Grob Goong 9

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

Spicy Squid 9.5

Crispy fried squid with chilli marinade & spring
onions. Young green leaf salad & rice vinegar
dressing.

Hoy Tord Gra-Tiem 9.5

Seared fresh scallops with garlic and ginger.
Pink grapefruit salad with toasted peanuts & kaffir
lime.

Chicken Satay 9

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

Laab Pbed Grob 9.5

Crispy roasted duck salad with kaffir lime, mint &
coriander. Smoked chilli & tamarind dressing.

Porpia 8.5

Crispy spring rolls with bean sprouts,
shitake mushrooms, cabbage, sweet corn &
glass noodles. Homemade palm sugar &
chilli dipping sauce.

Neua Yaang Esarn 11.5

Grilled ribeye steak (220g) with black pepper.
North-eastern style smoked chilli dipping sauce
with rice powder, lime and coriander.

Prawn Tempura 9

Crispy fried marinated tiger prawns in light
breadcrumbs. Pickled ginger, crispy seaweed,
sweet chilli dipping sauce.

Tom Yum 9

Authentic hot spicy and sour prawn or
chicken soup with mushrooms, galangal,
lemongrass, kaffir lime and coriander.

Tom Khao 9.5

A smooth rounded prawn or chicken soup with
young galangal, lemongrass, lime & coconut milk.

Mains

Goong Chu-Chee 19.5

Seared fresh water giant prawns, rich lime &
lemongrass red curry sauce & a hint of sweet basil.

Massaman 18.5

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

Phad Kra Pow Neua 18.5

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

Choo chee Plaa Sea Bass 18.5

Pan fried sea bass fillets with fresh turmeric.
Choo chee red curry sauce with kaffir lime and
Thai sweet basil.

Talay Phad Chaa 19.5

Stir-fried scallops, prawns and squid with chilli,
garlic and wild ginger. Spiced up with
green peppercorn, galangal and Thai sweet basil

Yum Manuang Salmon Teriyaki 18.5

Pan fried salmon fillets with teriyaki soy,
ginger, toasted sesame seed and spring onion.
Mango salad with toasted peanuts.
Steamed coconut rice with toasted sesame seeds.

Pbed Grob Naam Phrik Phao 18.5

Stir fried crispy roasted duck with spicy tamarind
chilli oil with pineapple, long beans & Thai sweet
basil.

Gaeng Phed Pbed Yaang 18.5

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

Gaeng Gari Gae 18.5

Yellow curry leg of Lamb with fresh turmeric,
peanuts and sweet potatoes.

Fragrant Green Curry 18.5

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

Panaeng Curry 17.5

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

All main courses served with steamed jasmine rice.

On the Side

Thai morning glory stir fried with garlic and chilli 6

Stir fried greens with shitake mushrooms,
oyster sauce & garlic 6

Thai Prawns crackers with sweet chilli sauce 3.5

Should you have any food allergies, please inform our staff members