

"Thai at Home" Take-away Menu

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

Starters

Yum Pboo Nim	9
Crispy soft shell crab with garlic soy dressing. Green mango salad with toasted peanut, chili lime dressing.	
Tord Mun Plaa	9
Thai Fish cakes with kaffir lime and snake beans. Cucumber and toasted peanuts dressing.	
Som Tum Gai Yaang	9
Hot & sour green papaya salad with lime and toasted peanuts. Grill marinated chicken thigh fillet with lemongrass & coriander.	
Mee Grob Goong	9
Crispy noodles coated in chilli tamarind dressing, seared king prawn, bean sprout & spring onion.	
Spicy Squid	9
Crispy fried squid with chilli marinade & spring onions. Young green leaf salad & rice vinegar dressing.	
Hoy Tord Gra-Tiem	9
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
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	9
Grilled British rump steak 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 Khaa	9
A smooth rounded prawn or chicken soup with young galangal, lemongrass, lime & coconut milk.	

Mains

Goong Chu-Chee	18.5
Seared fresh water giant prawns, rich lime & lemongrass red curry sauce & a hint of sweet basil.	
Massaman	17.5
Slow cooked prime beef with onions & baby potatoes in a fragrant star anise, cardamom & cassia bark sauce.	
Phad Kra Pow Neua	17.5
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	18.5
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.	
Plaa Tord Prieu Waan	18.5
Crispy fired Pollock with lemongrass. Sweet, hot & sour sauce, pea aubergines, babycorn, finger ginger & Thai sweet basil.	
Gaeng Phed Pbed Yaang	17.5
Aromatic roasted duck red curry with star anise, pineapple, lychee and Thai sweet basil	
Gaeng Gari Gae	17.5
Yellow curry leg of Lamb with fresh turmeric, peanuts and sweet potatoes.	
Fragrant Green Curry	17.5
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 allergy, please inform our staff members