

"Thai at Home" Take-away Menu (10% Discount on all orders Tuesday – Saturday)

Prices shown with discount applied/included.

Starters

Yum Pboo Nim 10.35

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

Fish Cakes 10.35

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

Yum Talay 10.80

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

Mee Grob Goong 10.35

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

Spicy Squid 10.35

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

Hoy Tord Gra-Tiem 10.35

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

Chicken Satay 9.90

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

Laab Pbed Grob 10.35

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

Porpia 9.45

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

Neua Yang Esarn 14.85

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

Moo Ping 9.90

Grilled marinated pork loin with dark soy, garlic, White pepper and coriander roots. Sweet & sour tamarind dipping sauce

Prawn Tempura 9.90

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

Rice

Steamed 3.15

Coconut, Sticky 4.05

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

Tom Yum 10.35

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

Tom Khaa 10.35

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

Mains

Goong Chu-Chee 19.35

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

Massaman 17.55

Slow cooked prime beef with onions & baby potatoes in a fragrant star anise & cardamon.

Phad Kra Pow Neua 17.55

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

Plaa Grob Prieu Waan 17.55

Crispy Pollock with hot & sour chilli and tamarind. Lemongrass and Thai basil

Talay Phad Chaa 18.90

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 17.55

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

Gaeng Phed Pbed Yang 17.55

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

Gaeng Gari Gae 17.10

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

Fragrant Green Curry 17.55

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

Panaeng Curry 17.10

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

Try our new richer flavour with Beef Fillets, Thai aubergines and extra kaffir lime 19.35

On the Side

Pad Thai Noodle with Prawns or Chicken 13.95

Stir fried greens with shitake mushrooms, oyster sauce & garlic 6.75

Thai Prawns crackers with sweet chilli sauce 3.60