

**“Thai at Home” Take-away Menu - 10% Discount on all orders Tuesday – Saturday
(prices shown below are with discount applied)**

Starters

Yum Pboo Nim 9.45
Crispy soft shell crab with garlic soy dressing.
Green mango salad with toasted peanut,
chili lime dressing.

Fish Cakes 9.45
Salmon & prawns cakes with kaffir lime, ginger,
lychee and coconut. Sweet chilli & cucumber
dipping. Mixed leaves salad.

Yum Talay 9.45
Hot & sour seafood salad of scallop, prawns
& squid with chilli & lime dressing. Mixed leaves
salad with spring onion & coriander

Mee Grob Goong 8.55
Crispy noodles coated in chilli tamarind dressing,
seared king prawn, bean sprout & spring onion.

Spicy Squid 9.45
Crispy fried squid with chilli marinade & spring
onions. Young green leaf salad & rice vinegar
dressing.

Hoy Tord Gra-Tiem 9.45
Seared fresh scallops with garlic and ginger.
Pink grapefruit salad with toasted peanuts & kaffir
lime.

Chicken Satay 8.55
Grilled marinated chicken fillet. “ar-jard”
relish of pickled red onion and cucumber.
Spicy southern Thai style peanut dipping sauce.

Laab Pbed Grob 9.45
Crispy roasted duck salad with kaffir lime, mint &
coriander. Smoked chilli & tamarind dressing.

Porpia 8.10
Crispy spring rolls with bean sprouts,
shitake mushrooms, cabbage, sweet corn &
glass noodles. Homemade palm sugar &
chilli dipping sauce.

Neua Yaang Esarn 13.50
Grilled ribeye steak (220g) with black pepper.
North-eastern style smoked chilli dipping sauce
with rice powder, lime and coriander.

Prawn Tempura 8.55
Crispy fried marinated tiger prawns in light
breadcrumbs. Pickled ginger, crispy seaweed,
sweet chilli dipping sauce.

Tom Yum 9.45
Authentic hot spicy and sour prawn or
chicken soup with mushrooms, galangal,
lemongrass, kaffir lime and coriander.

Tom Khao 9.45
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 15.30
Slow cooked prime beef with onions & baby
potatoes in a fragrant star anise, cardamom &
cassia bark sauce.

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 15.30
Crispy Pollock with hot & sour chilli and tamarind.
Lemongrass and Thai basil

Talay Phad Chaa 16.20
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 15.30
Pan fried salmon fillets with teriyaki soy,
ginger, toasted sesame seed and spring onion.
Mango salad with toasted peanuts.

Gaeng Phed Pbed Yaang 15.30
Aromatic roasted duck red curry with star anise,
pineapple, lychee and Thai sweet basil

Gaeng Gari Gae 15.30
Yellow curry leg of Lamb with fresh turmeric,
peanuts and sweet potatoes.

Fragrant Green Curry 15.30
Authentic Thai curry with tiger prawn or chicken,
pea aubergines, young bamboo, broccoli &
snake bean.
Infused with kaffir lime and sweet basil.

Panaeng Curry 15.30
Rich Panaeng curry with tiger prawn or chicken,
kaffir lime and lemongrass, softened with
coconut milk, crushed roasted peanut &
sweet basil.

Try our new recipe with Beef Fillet 16.65

Rice and Sides

Steamed Jasmine Rice 2.25

Coconut Rice or Sticky Rice 3.60

Pad Thai Noodle with Prawns or Chicken 13.95

Spicy Green Papaya Salad, chilli, lime & peanuts 5.85

Green Mango Salad 5.85

Stir fried greens with shitake mushrooms,
oyster sauce & garlic 5.85

Thai Prawns crackers with sweet chilli sauce 3.15