

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

Prices shown with discount applied/included.

### Starters

<b>Yum Pboo Nim</b>	10.35
Crispy soft shell crab with garlic soy dressing. Green mango salad with toasted peanut, chili lime dressing.	
<b>Fish Cakes</b>	10.35
Salmon & prawns cakes with kaffir lime, ginger, lychee and coconut. Sweet chilli & cucumber dipping. Mixed leaves salad.	
<b>Yum Talay</b>	10.80
Hot & sour seafood salad of scallop, prawns & squid with chilli & lime dressing. Mixed leaves salad with spring onion & coriander	
<b>Mee Grob Goong</b>	10.35
Crispy noodles coated in chilli tamarind dressing, seared king prawn, bean sprout & spring onion.	
<b>Spicy Squid</b>	10.35
Crispy fried squid with chilli marinade & spring onions. Young green leaf salad & vinegar dressing.	
<b>Hoy Tord Gra-Tiem</b>	10.35
Seared fresh scallops with garlic and ginger. Pink grapefruit salad with peanuts & kaffir lime.	
<b>Chicken Satay</b>	10.35
Grilled marinated chicken fillet. “ar-jard” relish of pickled red onion and cucumber. Spicy southern Thai style peanut dipping sauce.	
<b>Laab Pbed Grob</b>	10.35
Crispy roasted duck salad with kaffir lime, mint & coriander. Smoked chilli & tamarind dressing.	
<b>Porpia</b>	9.45
Crispy spring rolls with bean sprouts, shitake mushrooms, cabbage, sweet corn & glass noodles. Homemade palm sugar & chilli dipping sauce.	
<b>Neua Yang Esarn</b>	14.85
Grilled ribeye steak (220g) with black pepper. North-eastern style smoked chilli dipping sauce with rice powder, lime and coriander.	
<b>Moo Ping</b>	10.35
Grilled marinated pork loin with dark soy, garlic, White pepper and coriander roots. Sweet & sour tamarind dipping sauce	
<b>Prawn Tempura</b>	10.35
Crispy fried marinated tiger prawns in light breadcrumbs. Pickled ginger, crispy seaweed, sweet chilli dipping sauce.	

### Rice

Steamed	3.60
Coconut, Sticky	4.05

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

<b>Tom Yum</b>	10.35
Authentic hot spicy and sour prawn or chicken soup with mushrooms, galangal, lemongrass, kaffir lime and coriander.	

<b>Tom Khaa</b>	11.25
A smooth rounded prawn or chicken soup with young galangal, lemongrass, lime & coconut milk.	

### Mains

<b>Goong Chu-Chee</b>	19.35
Seared fresh water giant prawns, rich lime & lemongrass red curry sauce & a hint of sweet basil.	

<b>Massaman</b>	17.55
Slow cooked prime beef with onions & baby potatoes in a fragrant star anise & cardamon.	

<b>Phad Kra Pow Neua</b>	17.55
Stir fried beef fillet with chilli, garlic, dark soy & holy basil, accompanied with fried egg & cucumber. Thai street food at its best!	

<b>Plaa Grob Prieu Waan</b>	17.55
Crispy Pollock with hot & sour chilli and tamarind. Lemongrass and Thai basil	

<b>Talay Phad Chaa</b>	18.90
Stir-fried scallops, prawns and squid with chilli, garlic and wild ginger. Spiced up with green peppercorn, galangal and Thai sweet basil	

<b>Yum Manuang Salmon Teriyaki</b>	17.55
Pan fried salmon fillets with teriyaki soy, ginger, toasted sesame seed and spring onion. Mango salad with toasted peanuts.	

<b>Gaeng Phed Pbed Yaang</b>	17.55
Aromatic roasted duck red curry with star anise, pineapple, lychee and Thai sweet basil	

<b>Gaeng Gari Gae</b>	17.55
Yellow curry leg of Lamb with fresh turmeric, peanuts and sweet potatoes.	

<b>Fragrant Green Curry</b>	17.55
Authentic Thai curry with tiger prawn or chicken, pea aubergines, young bamboo, broccoli & snake bean and sweet basil.	

<b>Panaeng Curry</b>	17.55
Rich Panaeng curry with tiger prawn or chicken, kaffir lime and lemongrass, softened with coconut milk, peanut & sweet basil.	

<b>Try our new richer flavour with Beef Fillets, Thai aubergines and extra kaffir lime</b>	19.35
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### On the Side

<b>Pad Thai Noodle</b> with Prawns or Chicken	15.75
<b>Stir fried greens</b> with shitake mushrooms, oyster sauce & garlic	6.75
<b>Thai Prawns crackers</b> with sweet chilli sauce	3.60