



contain nuts



spicy – please specify preference



Gluten Free Option Available

Starters – Hors D' Oeuvre

1. Black Sesame Rice Crackers	Mouth-watering light crackers served with peanut sauce	3.00
2. Moo Yang	Grilled Thai-styled marinated pork on skewers served with chilli & lime sauce	7.60
3. Kai Yang Takrai	Grilled marinated chicken with lemongrass served with chilli & lime sauce	7.60
4. Kanom Pang Na Goong	Crispy prawn toast served with sweet chilli sauce	8.80
5. Satay Grae	Char-grilled lamb satay served with peanut sauce	8.80
6. Tord Mun Goong	Thai crispy prawn cakes served with sweet chilli sauce	8.80
7. Satay Goong	Char-grilled prawn satay served with peanut sauce	8.80
8. Khanom Jeeb Song Glur	Steamed Dim Sum with minced prawns, pork & seaweed served with sesame light soy on a small burner	8.50
9. Goong Tord Nga Grob	Deep-fried sesame prawns served with sweet chilli sauce	8.80
10. Pla Muek Choop Pang Tord	Crispy squid in batter served with sweet chilli sauce	8.70
11. Satay Kai	Char-grilled chicken satay served with peanut sauce	7.60
12. Poh Piah Grob	Spring Rolls of minced pork, prawns, vermicelli, Shiitake mushrooms, bamboo shoots & served with sweet chilli sauce	7.80
<u>Mixed Starter for one person</u>	Steamed Dim Sum, deep-fried sesame prawn, crispy squid, chicken satay & spring rolls served with peanut sauce, sweet chilli & soya sauce	10.25

Vegetarian Starters

13. Poh Piah Vegetarian	Vegetarian spring rolls of vermicelli, Shiitake mushrooms, bamboo shoots & served with sweet chilli sauce	7.50
14. Tord Man Kao Phod	Deep-fried corn fritters topped with freshly chopped peppers, tomatoes, avocados & sweet chilli sauce	7.50
15. Pak Choop Tempura	Assorted vegetable tempura served with sweet chilli sauce	7.50
16. Tofu Yum Apple	Crispy fried tofu served with Thai spicy apple salad	7.50
17. T.T. Kaophod Thung Tong	Vegetarian-style crispy wonton parcels of sweet corn & peppers served with sweet chilli sauce	7.50
<u>Mixed Veg Starter for one person</u>	Vegetarian spring rolls, deep-fried corn fritter, wonton parcel & crispy tofu	8.90

ALLERGY INFORMATION: WE PROVIDE ALLERGY ADVICE FILE AT OUR RECEPTION DESK.
PLEASE ASK OUR STAFF IF YOU HAVE ANY CONCERNS ON FOOD ALLERGEN INGREDIENTS.
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Salads


18. Yum Ped	Spicy duck salad with chilli, shallots, carrots, spring onions & coriander	8. 90
19. Yum Kai	Thai-style spicy chicken salad mixed with chilli, carrots, spring onions & coriander	8. 75
20. Yum Plamuek	Softly-blanching squid salad with chilli, coriander, chopped onions, carrots, spring onion & spicy fresh lime dressing	9. 10
21. Nua Num Tok	Spicy Thai grilled beef salad mixed with carrots, spring onion, coriander, chilli, onions & rice powder	9. 10
22. T.T. Signature Smoked Salmon Ceviche	Thai-style smoked Salmon ceviche with fresh lemongrass, shallots, cashews, coriander & spicy lime dressing served on black sesame crackers	9. 10
23. Som Tam	Spicy Thai papaya salad with carrots, green beans, peanuts, tamarind, chilli & fresh lime dressing	8. 50
24. Som Tam Seafood	Seafood version (additional scallops, prawns & squid) of spicy Thai papaya salad with carrots, green beans, peanuts, tamarind, chilli & fresh lime dressing	10. 50
25. Som Tam Gai Yang	Our version of the famous char-grilled chicken & spicy Thai papaya salad with carrots, green beans, peanuts, tamarind, chilli & fresh lime	10. 15
26. Yum Woon Sen	Glass noodle salad with prawns, chicken, onions, carrots, spring onion, coriander, chilli & fresh lime dressing	9. 50
27. Yum Talay	Spicy seafood salad (prawns, scallops, squid & mussels) with carrot, spring onion, chilli & coriander	10. 15

Soup







28. Tom Yum Hted	Vegetarian tom-yum soup with mushrooms, kaffir lime, lemongrass, chilli & coriander (clear or cream version available, please specify)	7. 75
29. Tom Kha Kai	Spicy chicken & creamy coconut soup with mushrooms, galangal, lemongrass, chilli & coriander	8. 20
30. Tom Kha Goong	Spicy prawn & creamy coconut soup with mushroom, galangal, lemongrass, chilli & coriander	9. 75

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-  31. Tom Yum Goong Popular Thai spicy soup with prawns, mushrooms, kaffir lime, lemongrass, chilli, galangal & coriander (clear or cream version available, please specify)  9.75
-  32. Tom Yum Kai Popular Thai spicy soup with chicken, mushrooms, kaffir lime, lemongrass, chilli, galangal & coriander (clear or cream version available, please specify)  8.20
-  33. Tom Yum Ga Talay Our signature creamy tom yum soup broth in a teapot served with large Tiger prawn, mussels (with shell), squid, mushrooms, kaffir lime, lemongrass, chilli, galangal & coriander  10.95

Main Course

Beef "Nua"

-  34. T.T. Sizzling Nua Yang Our sizzling version of Thai Weeping Tiger – grilled beef sirloin with spicy chilli dressing, peppers, tomatoes & roasted rice powder 13.15
35. Pudd Nua Look Tau Stir-fried beef with diced-cut potatoes, onions, spring onions & oyster sauce 11.25
-  36. Gaeng Ped Nua & Roti Beef cooked in Thai red curry paste and coconut milk served with pan-fried Thai Roti 11.70
-  37. Panang Nua Panang beef curry with creamy coconut sauce & chopped kaffir lime leaves 11.70
-  38. Pudd Kaprao Nua Our version of Thailand's national dish: spicy basil beef with chilli, peppers & onions  11.25
-  38A. Massaman Nua Massaman beef curry with potatoes, peanut & pineapple  11.25

Pork "Moo"

-  39. T.T. Sizzling Moo Yang Sizzling grilled marinated pork with spicy chilli dressing, peppers, tomatoes & roasted rice powder 11.95
-  40. Pudd Kaprao Moo Our version on Thailand's national dish: spicy basil pork with chilli, peppers & onions  10.85
41. Moo Pudd Pik Thai Dum Wok-fried pork, peppers, onion, crushed black peppercorns & oyster sauce 10.85
-  42. Gaeng Keow Waan Moo Green pork curry in coconut milk, basil, aubergine, peppers & bamboo shoots  11.25
-  43. Moo Pudd Makheua Yao Stir-fried pork with aubergines, French beans, peppers, onion & house spicy sauce 10.95
-  44. Panang Moo Pork in creamy panang curry sauce & chopped kaffir lime leaves 11.25

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Chicken 'Kai'

45. Kai Yang Jim Jaew	Grilled marinated chicken (with skin on, pls specify otherwise) served with spicy Thai dipping sauce & roasted rice powder	11. 80
46. Kai Pudd Med Mamuang	Lightly battered chicken flash-fried with oyster sauce, dried chilli, onions, spring onions, cashew nuts & peppers	10. 50
47. Kai Pudd Pik Thai Dum	Wok-fried chicken, peppers, onion, crushed black peppercorns & oyster sauce	10. 50
48. Gaeng Keow Waan Kai	Green chicken curry in coconut milk, basil, aubergine, peppers & bamboo shoots	10. 80
49. Kai Pudd Makheua Yao	Chicken sautéed with aubergines, French beans, peppers, onions & house spicy sauce	10. 50
50. Massaman Kai	Massaman chicken curry with peanuts, potato & pineapple	10. 80
51. Pudd Kaprao Kai	Our version on Thailand's national dish: spicy basil chicken with chilli, peppers & onions	10. 50
51A. Panang Kai	Chicken in creamy panang curry sauce & chopped kaffir lime leaves	10. 95

Duck "Ped"

52. Ped Ma-Karm	Roast duck on a bed of vegetables with honey-tamarind sauce & crispy shallots	14. 45
53. Ped Pudd Kee Mao	Stir-fried roast duck with chilli, peppers, onions, tomatoes & basil leaves	11. 35
54. T.T Sizzling Panang Duck	Our signature duck dish: tender slices of duck served on a sizzling platter with creamy panang curry sauce, lychees, pineapple, cherry tomatoes & chopped kaffir lime leaves	14. 95

Lamb "Gae"

55. Massaman Gae	Lamb cooked in Massaman curry with peanuts, potato & pineapple	14. 60
56. Gae Pudd Pik Gang	Wok-fried lamb with red curry paste, French beans & chopped kaffir lime leaves	11. 95



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Prawns "Goong"

57. Goong Yang Kati	Grilled Tiger prawns basted with coconut cream & served with seafood dipping sauce G	16. 80
58. Goong Ma-Karm	Fried king prawns on a bed of vegetables with honey-tamarind sauce & crispy shallots	16. 80
59. Goong Nor-Mai-Farang	Wok-fried Tiger prawns with asparagus & oyster sauce	14. 30
60. Gaeng Kua Sabparod Goong	Fried king prawns with creamy red curry sauce, pineapple & chopped kaffir lime leaves G	15. 30

Seafood "Talay"

61. Talay Kratiarn PikThai	Lightly-battered Tilapia fish fillets wok-fried with prawns, squid, scallops & garlic pepper sauce	14. 50
62. Pudd Ruey Poh	King prawns, squid, scallops & mussels flash-fried with galangal, lemongrass, basil, chilli & house spicy sauce	15. 30

Soft Shell Crab "Pu Nim"

63. Pu Nim Phong Karee	Lightly-battered soft shell crab served with a side of creamy & mild curry sauce (mild curry spices, eggs, celery, peppers & cream)	16. 80
64. T.T Soft Shell Crab	Deep-fried battered soft shell crab served with a side of roasted sweet chilli dip	16. 80

Fish "Pla"

65. Pla Ruey Suan	Steamed Seabass with lemon grass and galangal served with Spicy Thai dipping sauce (De-boned with head & tail on BUT may still contain some small bones) G	17. 60
66. Pla Tord Rad Pik	Lighty-battered Tilapia fish fillets topped with crushed chilli pepper sauce	15. 40
67. Gaeng Keow Waan Pla	Green salmon curry in coconut milk, basil, aubergine, peppers & bamboo shoots G	15. 30
68. Pla Ma-Karm	Lightly-battered Tilapia fish fillets over a bed of vegetables topped with honey-tamarind sauce & crispy shallots	15.40



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Noodle & Rice Dishes

69. Sen Yai Rad Nar	Fried rice noodle with vegetables, gravy sauce and a choice of chicken, beef, pork or prawns	11. 50 11. 95
70. Pudd-Thai Kai	Famous Thai stir-fried noodle dish: rice noodles with chicken, bean sprouts, peanuts, spring onions, coriander & topped with egg net G	11. 70
71. Pudd-Thai Goong Sod	Prawn version of the Pudd Thai stir-fried noodle above with Tiger prawns, bean sprouts, peanuts, spring onions & coriander G	14. 70
72. Guai Tiew Kee Moe Talay	Flash-fried fresh rice noodle with mixed seafood (prawns, squid, scallop & mussels), chilli, peppers, onions & basil	13. 50
73. Guai Tiew Kua Kai	Flash-fried fresh rice noodle with chicken, soy sauce, spring onions, coriander & egg G	11. 70
74. Signature Soft Shell Crab & Hot Wok Noodles	Wok-fried fresh rice noodles with chili, basil, peppers, onions, lemongrass, kaffir lime leaves & house spicy sauce topped with lightly-battered soft shell crabs	13. 95
75. T.T. Fried Rice	Special fried rice with prawns, squids, mixed vegetables & eggs G	12. 40

Vegetarian Dishes

76. Vegetarian Pudd-Thai	Pudd-Thai stir-fried rice noodles with vegetables, bean sprouts, peanuts, spring onions, coriander & topped with egg net G	8. 65
77. Pudd Pak Choi	Flash-fried Pak Choi with garlic & vegetarian sauce G	8. 65
78. Pudd Pak Ruam	Stir-fried seasonal vegetables with garlic & vegetarian sauce G	8. 75
79. Tao Hu Krob Sauce Makarm	Crispy tofu topped with honey-tamarind sauce & fried shallots	10. 50



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Fried Bean Curd "Tofu"

80. Tofu Krob Sam Rod	Crispy tofu over a bed of stir-fried vegetables with sweet chilli sauce	G	9.75
81. Tofu Pudd Kee Mao	Wok-fried tofu with chilli, peppers, onion, tomatoes & basil		9.75
82. Tofu Pudd Med Mamuang	Wok-fried tofu with dried chilli, onions, spring onions, cashew nuts & peppers	G	9.90
83. Gaeng Keow Waan Tofu	Green tofu curry in coconut milk, basil, aubergines, bamboo shoots & peppers	G	9.90

Side dish

84. Kao Horm Mali	Steamed Jasmine rice	G	3.65
85. Kao Neaw	Steamed sticky rice	G	3.20
86. Kao Pudd Kratiam	Fried rice with garlic	G	3.95
87. Kao Mun	Steamed coconut rice	G	3.95
88. Kao Pudd Khai	Egg fried rice	G	3.95
89. Guai Tiow Pudd Khai	Rice noodles wok-fried with soya sauce, bean sprouts, spring onion, coriander & egg	G	5.85

NOTE: Please order side dishes separately with your main course dishes (No. 34 – 68, 77-83) as they do not come with rice.

No. 69-75 are complete dishes in itself and do not need a side order.

*We have various Gluten Free Menu options available as indicated by **G** above.*

If you need any help with the menu, please ask a member of our staff.

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