



CONTAIN NUTS



SPICY – PLS SPECIFY PREFERENCE



BY REQUEST ONLY

GLUTEN FREE OPTION AVAILABLE

Starters – Hors D' Oeuvre

	<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. 80
	B2. Prawn Crackers	Selection of plain and slightly spicy prawn crackers served with peanut sauce	3. 50
	1. Black Sesame Rice Crackers	Mouth-watering light crackers served with peanut sauce	3. 50
	2. Moo Yang	Grilled Thai-styled marinated pork on skewers served with chilli & lime sauce	7. 95
	3. Kai Yang Takrai	Grilled marinated chicken with lemongrass served with chilli & lime sauce	7. 95
		Gluten Free by REQUEST ONLY	
new 	4. Thai Fish Cake	Slightly spicy made with a blend of haddock, green bean, curry paste	8. 95
	5. Satay Gae	Char-grilled lamb satay served with peanut sauce	9. 25
	6. Tord Mun Goong	Thai crispy prawn cakes served with sweet chilli sauce	9. 25
	7. Satay Goong	Char-grilled prawn satay served with peanut sauce	9. 25
new	8. Khanom Jeeb Song Glur	Steamed Dim Sum with minced prawns, pork & seaweed served with sesame light soy on a small burner	8. 95
	9. Goong Tord Nga Grob	Deep-fried sesame prawns served with sweet chilli sauce	9. 25
	10. Pla Muek Choop Pang Tord	Crispy squid in batter served with sweet chilli sauce	9. 10
	11. Satay Kai	Char-grilled chicken satay served with peanut sauce Gluten Free by REQUEST ONLY	7. 95
	12. Poh Piah Grob	Spring Rolls of minced pork, vermicelli, Shitake mushrooms, bamboo shoots & served with sweet chilli sauce	8. 25

Vegetarian Starters















	<u>Mixed Veg Starter for one person</u>	Vegetarian spring rolls, deep-fried corn fritter, wonton parcel & crispy tofu	9. 50
	13. Poh Piah Vegetarian	Vegetarian spring rolls of vermicelli, Shitake mushrooms, bamboo shoots & served with sweet chilli sauce	7. 95
	14. Tord Man Kao Phod	Deep-fried corn fritters topped with freshly chopped peppers, tomatoes, avocados & sweet chilli sauce	7. 95
	15. Pak Choop Tempura	Assorted vegetable tempura served with sweet chili sauce	7. 95
	16. Tofu Yum Apple	Crispy fried tofu served with Thai spicy apple salad	7. 95
	17. T.T. Kaophod Thung Tong	Vegetarian-style crispy wonton parcels of sweet corn & peppers served with sweet chilli sauce	7. 95

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Salads

-  **18. Yum Ped** Spicy duck salad with chilli, shallots, carrots, spring onions & coriander **Gluten Free by REQUEST ONLY** 9. 90
-  **19. Yum Kai** Thai-style spicy chicken salad mixed with chilli, carrots, spring onions & coriander 9. 75
-  **20. Yum Plamuek** Softly-blanching squid salad with chilli, coriander, chopped onions, carrots, spring onion & spicy fresh lime dressing 10. 10
-  **21. Nua Num Tok** Spicy Thai grilled beef salad mixed with carrots, spring onion, coriander, chilli, onions & roasted rice powder 10. 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 10. 10
-   **23. Som Tam** Spicy Thai papaya salad with carrots, green beans, peanuts, tamarind, chilli & fresh lime dressing **Gluten Free by REQUEST ONLY** 9. 50
-   **24. Som Tam Seafood** Seafood version (scallops, prawns & squid) of spicy Thai papaya salad with carrots, green beans, peanuts, tamarind, chilli & fresh lime dressing 11. 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 11. 25
-  **26. Yum Woon Sen** Glass noodle salad with prawns, chicken, onions, carrots, spring onion, coriander, chilli & fresh lime dressing **Gluten Free by REQUEST ONLY** 10. 50
-  **27. Yum Talay** Spicy seafood salad (prawns, scallops, squid & mussels) with carrot, spring onion, chilli & coriander **Gluten Free by REQUEST ONLY** 11. 25

Soup

-  **28. Tom Yum Hed** Vegetarian tom-yum soup with mushrooms, kaffir lime, lemongrass, chilli & coriander (clear or cream (evaporated milk) version available, please specify) **Gluten Free by REQUEST ONLY** 8. 20
-  **29. Tom Kha Kai** Spicy chicken & creamy coconut soup with mushrooms, galangal, lemongrass, chilli & coriander **Gluten Free by REQUEST ONLY** 9. 20
-  **30. Tom Kha Goong** Spicy prawn & creamy coconut soup with mushroom, galangal, lemongrass, chilli & coriander **Gluten Free by REQUEST ONLY** 10. 75
-  **31. Tom Yum Goong** Popular Thai spicy soup with prawns, mushrooms, kaffir lime, lemongrass, chilli & galangal & coriander (clear or cream (evaporated milk) version please specify) **Gluten Free by REQUEST ONLY** 10. 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) **Gluten Free by REQUEST ONLY** 9. 20
-   **33. Tom Yum Ga Talay** Our signature creamy tom yum with coconut milk soup broth in a teapot served with, king prawn mussels (with shell), squid, mushrooms, kaffir lime, lemongrass, galangal & coriander 11. 95

ALLERGY INFORMATION: WE PROVIDE ALLERGY ADVICE FILE AT OUR RECEPTION DESK.
PLEASE ASK OUR STAFF IF YOU HAVE ANY CONCERNS ON FOOD ALLERGEN INGREDIENTS.
SERVICE CHARGE IS NOT INCLUDED AND IS AT YOUR DISCRETION. ABOVE PRICES ARE INCLUSIVE OF VAT.

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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* 14. 50
- 35. Pudd Nua Look Tau** *Stir-fried beef with diced-cut potatoes, onions, spring onions & oyster sauce* 12. 50
- 36. Gaeng Ped Nua & Roti** *Beef cooked in Thai red curry paste and coconut milk, French beans & served with pan-fried Thai Roti Bread* 12. 90
-  **37. Panang Nua** *Panang beef curry with creamy coconut sauce, red peppers & chopped kaffir lime leaves* 12. 90
-  **38. Pudd Kaprao Nua** *Our version of Thailand's national dish: spicy basil beef with chilli, peppers & onions* 12. 50
Gluten Free by REQUEST ONLY
-  **38A. Massaman Nua** *Massaman beef curry with potatoes, peanut & pineapple* **Gluten Free by REQUEST ONLY** 12. 50

Pork "Moo"

-  **39. T.T. Sizzling Moo Yang** *Sizzling grilled marinated pork with spicy chilli dressing, peppers, tomatoes & roasted rice powder* 13. 25
-  **40. Pudd Kaprao Moo** *Our version on Thailand's national dish: spicy basil pork with chilli, peppers & onions* 11. 95
Gluten Free by REQUEST ONLY
- 41. Moo Pudd PikThai Dum** *Wok-fried pork, peppers, onion, crushed black peppercorns & oyster sauce* 11. 95
-  **42. Gaeng Keow Waan Moo** *Green pork curry in coconut milk, French Beans, aubergine, peppers & bamboo shoots* 12. 50
Gluten Free by REQUEST ONLY
-  **43. Moo Pudd Makheua Yao** *Stir-fried pork with aubergines, French beans, peppers, onions, basil & house spicy sauce* 11. 95
-  **44. Panang Moo** *Pork in creamy panang curry sauce, red peppers & chopped kaffir lime leaves* 12. 50

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* 12. 95
-  **46. Kai Pudd Med Mamuang** *Lightly battered chicken flash-fried with oyster sauce, dried chilli, onions, spring onions, cashew nuts & peppers* 11. 50
- 47. Kai Pudd PikThai Dum** *Wok-fried chicken, peppers, onion, crushed black peppercorns & oyster sauce* 11. 50
-  **48. Gaeng Keow Waan Kai** *Green chicken curry in coconut milk, French beans, aubergine, peppers & bamboo shoots* 11. 95
Gluten Free by REQUEST ONLY

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49. Kai Pudd Makheua Yao *Chicken sautéed with aubergines, French beans, peppers, onions, basil & house spicy sauce* 11. 50
50. Massaman Kai *Massaman chicken curry with peanuts, potato & pineapple **Gluten Free by REQUEST ONLY*** 11. 95
51. Pudd Kaprao Kai *Our version on Thailand's national dish: spicy basil chicken with chilli, peppers & onions* 11. 50
Gluten Free by REQUEST ONLY
- 51A. Panang Kai *Chicken in creamy panang curry sauce, red peppers & chopped kaffir lime leaves* 11. 95

Duck "Ped"

52. Ped Ma-Karm *Roast duck on a bed of vegetables with honey-tamarind sauce & crispy shallots* 15. 80
53. Ped Pudd Kee Mao *Stir-fried roast duck with chilli, peppers, onions, tomatoes & basil leaves* 12. 50
- ^{new} 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* 15. 95

Lamb "Gae"

55. Massaman Gae *Lamb cooked in Massaman curry with peanuts, potato & pineapple **Gluten Free by REQUEST ONLY*** 15. 95
56. Gae Pudd Pik Gang *Wok-fried lamb with red curry paste, French beans, peppers & kaffir lime leaves* 13. 50

Prawns "Goong"

57. Goong Yang Kati *Grilled large king prawns basted with coconut cream & served with seafood dipping sauce **Gluten Free by REQUEST ONLY*** 18. 50
58. Goong Ma-Karm *Deep-fried large king prawns on a bed of vegetables with honey-tamarind sauce & crispy shallots* 18. 50
59. Goong Nor-Mai-Farang *Wok-fried Tiger prawns with asparagus & oyster sauce* 15. 30
60. Gaeng Kua Sabparod Goong *Large king prawns with creamy red curry sauce, pineapple & kaffir lime leaves* 16. 80
Gluten Free by REQUEST ONLY

Seafood "Talay"

61. Talay Kratiam PikThai *Lightly-battered Tilapia fish fillets wok-fried with prawns, squid, scallops & garlic pepper sauce* 15. 95
62. Pudd Ruey Poh *Tiger prawns, squid, scallops & mussels flash-fried with galangal, lemongrass, basil, chilli & house spicy sauce* 16. 80



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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) 18. 50
64. T.T Soft Shell Crab Deep-fried battered soft shell crab served with a side of roasted sweet chilli dip 18. 50

Fish "Pla"

65. Pla Ruey Suan Steamed Seabass with lemon grass and galangal served with Spicy Thai dipping sauce 19. 50
(De-boned with head & tail on **BUT** may still contain some small bones) **Gluten Free by REQUEST ONLY**
66. Pla Tord Rad Pik Lightly-battered Tilapia fish fillets topped with crushed chilli pepper sauce 16. 80
67. Gaeng Keow Waan Pla Green salmon curry in coconut milk, French beans, aubergine, peppers & bamboo shoots 16. 80
Gluten Free by REQUEST ONLY
68. Pla Ma-Karm Lightly-battered Tilapia fish fillets over a bed of vegetables topped with honey-tamarind sauce & crispy shallots 16. 80

Noodle & Rice Dishes

- new** 69. U-don Kua Goong U-don noodle stir-fried with prawns, soy sauce, spring onions, coriander & egg 13. 50
70. Pudd-Thai Kai Famous Thai stir-fried noodle dish: rice noodles with chicken, bean sprouts, peanuts, spring onions, coriander & topped with egg net **Gluten Free by REQUEST ONLY** 11. 70
71. Pudd-Thai Goong Sod Prawn version of the Pudd Thai stir-fried noodle above with large king prawns, bean sprouts, peanuts, spring onions & coriander **Gluten Free by REQUEST ONLY** 14. 70
72. Guai Tiew Kee Maa 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 **Gluten Free by REQUEST ONLY** 11. 70
- new** 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 12. 40
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Vegetarian Dishes

76. Vegetarian Pudd-Thai Pudd-Thai stir-fried rice noodles with vegetables, bean sprouts, peanuts, spring onions, coriander & topped with egg net **Gluten Free by REQUEST ONLY** 9. 50
77. Pudd Pak Choi Flash-fried Pak Choi with garlic & vegetarian sauce **Gluten Free by REQUEST ONLY** 9. 50
78. Pudd Pak Ruam Stir-fried seasonal vegetables with garlic & vegetarian sauce **Gluten Free by REQUEST ONLY** 9. 50
79. Tao Hu Krob Sauce Makarm Crispy tofu topped with honey-tamarind sauce & fried shallots 10. 95

Fried Bean Curd "Tofu"

80. Tofu Krob Sam Rod Crispy tofu over a bed of stir-fried vegetables with sweet chilli sauce **Gluten Free by REQUEST ONLY** 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 **Gluten Free by REQUEST ONLY** 9. 90
83. Gaeng Keow Waan Tofu Green tofu curry in coconut milk, shrimp paste, French beans, aubergines, bamboo shoots & peppers **Gluten Free by REQUEST ONLY** 9. 90

Side dish

84. Kao Horm Mali Steamed Jasmine rice **Gluten Free by REQUEST ONLY** 3. 65
85. Kao Neaw Steamed sticky rice **Gluten Free by REQUEST ONLY** 3. 20
86. Kao Pudd Kratiem Fried rice with garlic **Gluten Free by REQUEST ONLY** 3. 95
87. Kao Mun Steamed coconut rice **Gluten Free by REQUEST ONLY** 3. 95
88. Kao Pudd Khai Egg fried rice **Gluten Free by REQUEST ONLY** 3. 95
89. Guai Tiow Pudd Khai Rice noodles wok-fried with soya sauce, bean sprouts, spring onion, coriander & egg 5. 85
Gluten Free by REQUEST ONLY
90. Pudd Pak Choi Flash-fried Pak Choi with garlic & oyster sauce 9. 50
91. Pudd Pak Ruam Stir-fried seasonal vegetables with garlic & oyster sauce 9. 50

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 themselves and do not need a side order.

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

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