













-  CONTAIN NUTS
-  SPICY – PLS SPECIFY PREFERENCE
- G** BY REQUEST ONLY
- GLUTEN FREE OPTION AVAILABLE

Starter – Hors D' Oeuvre

2. Moo Yang	Grilled Thai-styled marinated pork on skewers served with chilli & lime sauce	11.00
3. Kai Yang Takrai	Grilled marinated chicken with lemongrass served with chilli & lime sauce Gluten Free by REQUEST ONLY	11.00
 4. Thai Fish Cake	Slightly spicy made with a blend of White fish fillet, green bean, curry paste	12.00
 5. Lamb Satay	Char-grilled lamb satay served with peanut sauce	12.80
6. Tord Mun Goong	Thai crispy prawn cakes served with sweet chilli sauce	12.80
 7. Prawn Satay	Char-grilled prawn satay served with peanut sauce	12.50
8. Khanom Jeeb	Steamed Dim Sum with minced prawns, pork & seaweed served with light Sesame oil	11.50
9. Goong Tord Nga	Deep-fried sesame prawns served with sweet chilli sauce	12.80
10. Crispy Calamari	Deep-fried calamari with larb chilli powder & Sriracha dip	12.50
 11. Chicken Satay	Char-grilled chicken satay served with peanut sauce Gluten Free by REQUEST ONLY	11.30
12. Poh Piah	Spring Rolls of minced pork, vermicelli, Shitake mushrooms, bamboo shoots & served with sweet chilli sauce	11.50
 Mixed Starter for one person	Steamed Pork & Prawn Dim Sum, deep-fried sesame prawn, spicy crispy calamari, chicken satay & pork spring rolls served with peanut sauce, sweet chilli & soya sauce	12.90
 Mixed Veg Starter for one person	Vegetarian spring rolls, deep-fried corn fritter, wonton parcel & crispy tofu	11.50
 1. Black Sesame Rice Crackers - Light crackers served with our Homemade peanut sauce	Gluten Free by REQUEST ONLY	5.50
 B2. Prawn Crackers - Plain white & Thai slightly spicy Brown prawn crackers served with our Homemade peanut sauce		5.90
X1. Extra Sauces available:	Homemade Peanut Sauce £2.00. Homemade Sweet Chilli £1.50 Plum Sauce £1.50 Homemade Seafood Sauce £1.80 Homemade Soya Sauce £1.50 Chilli Oil £1.80 Fresh Chopped Chilli £2.00 Fish Sauce with Chilli £2.00. Others £1.80	

Vegetarian Starter

13. Poh Piah Vegetarian	Vegetarian spring rolls of vermicelli, Shitake mushrooms, bamboo shoots & served with sweet chilli sauce	10.50
14. Tord Man Kao Phod ** Chef Special **	Deep-fried corn fritters topped with freshly chopped peppers, tomatoes, avocados & sweet chilli sauce	10.90
15. Pak Choop Tempura	Assorted vegetable tempura served with sweet chilli sauce	10.30
17. T.T. Kaophod Thung Tong	Vegetarian-style crispy wonton parcels of sweet corn & peppers served with sweet chilli sauce	10.80



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Salads

	18. Yum Ped	Spicy duck salad with chilli, shallots, carrots, spring onions & coriander	13.00
	19. Yum Kai	Thai-style spicy chicken salad mixed with chilli, carrots, spring onions & coriander	12.50
	20. Yum Plamuek	Squid salad with chilli, coriander, chopped onions, carrots, spring onion & spicy fresh lime dressing	13.90
	21. Yum Nua	Spicy Thai beef salad mixed with carrots, spring onion, coriander, chilli, onions	13.50
	23. Som Tum	Spicy Thai papaya salad with carrots, green beans, peanuts, tamarind, chilli, fish sauce & fresh lime dressing Gluten Free by REQUEST ONLY	12.50
	24. Som Tum Seafood	Seafood version (scallops, prawns & squid) of spicy Thai papaya salad with carrots, green beans, peanuts, tamarind, chilli & fresh lime dressing	16.90
	25. Som Tum Gai Yang	Our version of the famous char-grilled chicken & spicy Thai papaya salad with carrots, green beans, peanuts, tamarind, chilli & fresh lime	15.50
	26. Yum Woon Sen	Glass noodle salad with prawns, chicken, onions, carrots, spring onion, coriander, chilli & fresh lime dressing Gluten Free by REQUEST ONLY	13.20
	27. Yum Talay	Spicy seafood salad (prawns, scallops, squid) with carrot, spring onion, chilli & coriander Gluten Free by REQUEST ONLY	15.90

Soup

	28. Tom Yum Hed	Tom-yum soup with mushrooms, kaffir lime, lemongrass, chilli & coriander (clear or cream (evaporated milk) version available, <u>please specify</u>) Gluten Free by REQUEST ONLY, Vegetarian by REQUEST ONLY	9.50
	29. Tom Kha Kai	Spicy chicken & creamy coconut soup with mushrooms, galangal, lemongrass, chilli & coriander Gluten Free by REQUEST ONLY	10.90
	30. Tom Kha Goong	Spicy prawn & creamy coconut soup with mushroom, galangal, lemongrass, chilli & coriander Gluten Free by REQUEST ONLY	13.50
	31. Tom Yum Goong	Popular Thai spicy soup with prawns, mushrooms, kaffir lime, lemongrass, chilli & galangal & coriander (clear or cream (evaporated milk) version available, <u>please specify</u>) Gluten Free by REQUEST ONLY	13.50
	32. Tom Yum Kai	Popular Thai spicy soup with chicken, mushrooms, kaffir lime, lemongrass, chilli, galangal & coriander (clear or cream (evaporated milk) version available, <u>please specify</u>) Gluten Free by REQUEST ONLY	10.90
	33. Tom Yum Talay ** Chef Special **	Our signature creamy tom yum with coconut milk soup broth served with, king prawn, squid, tilapia fish, mushrooms, kaffir lime, lemongrass, galangal & coriander	16.50



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Main Course






Beef "Nua"

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|  34. T.T. Sizzling Nua Yang
Chef Special | Our sizzling version of Thai Weeping Tiger-grilled beef sirloin with spicy chilli dressing, peppers & tomatoes | 23.50 |
| 35. Pudd Nua Look Tau | Stir-fried beef with diced-cut potatoes, onions, spring onions & oyster sauce | 18.50 |
|  36. Gaeng Ped Nua & Roti | Beef cooked in Thai red curry paste, shrimp paste and coconut milk, French beans & served with grilled Thai ROTI Bread | 19.40 |
|  37. Panang Nua | Panang beef curry with creamy coconut sauce, red peppers & chopped kaffir lime Leaves | 18.90 |
|  38. Pudd Kaprao Nua | Our version of Thailand's national dish: spicy basil beef with chilli, peppers & onions Gluten Free by REQUEST ONLY | 17.50 |
|  38A. Massaman Nua
 | Massaman beef curry with potatoes, peanut & pineapple Gluten Free by REQUEST ONLY | 18.90 |

Pork "Moo"

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|  40. Pudd Kaprao Moo | Our version on Thailand's national dish: spicy basil pork with chilli, peppers & onions Gluten Free by REQUEST ONLY | 15.90 |
| 41. Moo Pudd Pik Thai Dum | Wok-fried pork, peppers, onion, crushed black peppercorns & oyster sauce | 15.90 |
|  42. Gaeng Keow Waan Moo | Green pork curry in coconut milk, shrimp paste, French Beans, aubergine, peppers & bamboo shoots Gluten Free by REQUEST ONLY | 16.50 |
|  43. Moo Pudd Makheua Yao | Stir-fried pork with aubergines, French beans, peppers, onions, basil & house spicy sauce | 15.90 |
|  44. Panang Moo | Pork in creamy panang curry sauce, red peppers & chopped kaffir lime leaves | 16.20 |

Chicken "Kai"

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| 45. Kai Yang Jim Jaew | Cooking time 25 minutes
Grilled marinated chicken (with skin on , please specify otherwise) served with spicy Thai dipping sauce | 16.90 |
|  46. Kai Pudd Med Mamuang
 | Lightly battered chicken flash-fried with oyster sauce, dried chilli, onions, spring onions, cashew nuts & peppers | 15.90 |
|  46A. Kai Kua Samunpai
Chef Special
 | Lightly battered pieces of chicken tossed in our house spicy sauce with aromatic Thai herbs, cashew nuts, galangal, lemongrass, basil & chilli | 16.50 |
| 47. Kai Pudd Pik Thai Dum | Wok-fried chicken, peppers, onion, crushed black peppercorns & oyster sauce | 15.50 |
|  48. Gaeng Keow Waan Kai
Chef Special | Green chicken curry in coconut milk, shrimp paste, French beans, aubergine, peppers & bamboo shoots Gluten Free by REQUEST ONLY | 16.50 |



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	49. Kai Pudd Makheua Yao	Chicken sautéed with aubergines, French beans, peppers, onions, basil & house spicy sauce	15.80
	50. Massamun Kai	Massamun chicken curry with peanuts, potato & pineapple <i>Gluten Free by REQUEST ONLY</i>	16.00
	51. Pudd Kaprao Kai	Our version on Thailand's national dish: spicy basil chicken with chilli, peppers & onions <i>Gluten Free by REQUEST ONLY</i>	15.90
	51A. Panang Kai	Chicken in creamy panang curry sauce, red peppers & chopped kaffir lime leaves	16.40

Duck "Ped"

	52. Ped Ma-Karm ** Chef Special **	Roasted duck topped with honey-tamarind sauce	21.90
	53. Ped Pudd Kee Mao	Stir-fried roast duck with chilli, peppers, onions, tomatoes & basil leaves	20.50
	54. T.T Sizzling Panang Duck ** Chef Special **	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	23.00

Lamb "Gae"

	55. Massamun Lamb	Lamb cooked in Massamun curry with peanuts, potato & pineapple <i>Gluten Free by REQUEST ONLY</i>	20.50
	56. Gae Pudd Pik Gang	Wok-fried lamb with red curry paste, French beans, peppers & kaffir lime leaves	20.50

Prawns "Goong"

	57. Goong Yang Kati ** Chef Special **	Large King Prawns freshly grilled with coconut milk & cream (aromatically coconut) then served with Homemade seafood dipping sauce <i>Gluten Free by REQUEST ONLY</i>	25.70
	58. Goong Ma-Karm	Deep-fried large king prawns with honey-tamarind sauce	24.50
	59. Goong Nor-Mai-Farang	Wok-fried Tiger prawns with asparagus & oyster sauce	21.90
	60. Gaeng Kua Sabparod Goong	Large king prawns with creamy red curry sauce, pineapple & kaffir lime leaves. <i>Gluten Free by REQUEST ONLY</i>	23.90

Seafood "Talay"

	61. Talay Kratiam Pik Thai	Lightly-battered Tilapia fish fillets wok-fried with prawns, squid, scallops & Garlic pepper sauce	24.50
	62. Pudd Ruey Poh	Tiger prawns, squid, scallops flash-fried with galangal, lemongrass, basil, chilli & house spicy sauce	23.90



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Soft Shell Crab "Pu Nim"

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| 63. Pu Nim Phong Karee
** Chef Special ** | Lightly-battered whole soft shell crab served with a side of creamy & mild curry sauce (mild curry spices, eggs, celery, peppers & cream) | 24.50 |
| 64. T.T Soft Shell Crab | Deep-fried lightly battered whole soft shell crab served with sweet chilli roasted dip | 23.00 |

Fish "Pla"

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| NEW 65. Pla Neung Manao
** Chef Special ** | Cooking time 25 minutes
Authentic Steamed Seabass with sesame oil, ginger, celery and spring onion and chopped red & green peppers, then garnished lightly with coriander (Whole filleted fish, NOTE: may still contain small fish bones) Gluten Free by REQUEST ONLY | 27.00 |
| 66. Pla Tord Rad Pik | Lighty-battered Tilapia fish fillets topped with crushed chilli pepper sauce | 21.00 |
| NEW 66A. Pla Preaw Wann | Lighty-battered Tilapia fish fillets with sweet and sour sauce, lychee, pineapple, peppers, onions, spring onions & cucumber | 21.00 |
| NEW 66B. Pudd Kaprao Pla | Our version on Thailand's national dish: Lightly-battered Tilapia fish smothered in our house basil chilli sauce, French beans, peppers & onions | 21.00 |
| NEW 67. Pla Tord Samun-plai
** Chef Special ** | Cooking time 20 minutes
Delicious deep-fried Seabass with shallots, ginger, celery, peppers, cashew nuts & spicy Thai sauce (NOTE: Deep fried whole fish - contain bones) | 27.00 |
| 68. Pla Ma-Karm | Lightly-battered Tilapia fish fillets topped with honey-tamarind sauce & crispy shallots | 21.00 |

Noodle & Rice Dishes

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| 69. U-don Kua Goong | U-don noodle stir-fried with prawns, soy sauce, spring onions, coriander & egg | 18.90 |
| 70. Pudd-Thai Kai | Famous Thai stir-fried noodle dish: rice noodles with chicken, bean sprouts, peanuts, tomato, celery, turnip, spring onions, coriander & topped with egg net
Gluten Free by REQUEST ONLY | 17.50 |
| 71. Pudd-Thai Goong Sod
** Chef Special ** | Prawn version of the Pudd Thai stir-fried noodle above with large king prawns, tomato, celery, turnip, bean sprouts, peanuts, spring onions & coriander
Gluten Free by REQUEST ONLY | 24.90 |
| 72. Guai Tiew Kee Moa Talay | Flash-fried fresh rice noodle with mixed seafood (prawns, squid & scallop), chilli, peppers, onions & basil | 22.00 |
| 73. Guai Tiew Kua Kai | Flash-fried fresh rice noodle with chicken, soy sauce, spring onions, coriander & egg Gluten Free by REQUEST ONLY | 17.00 |
| 74. Signature Soft Shell Crab & Hot Wok Noodles
** Chef Special ** | Wok-fried fresh rice noodles with chilli, basil, peppers, onions, lemongrass, kaffir lime leaves & house spicy sauce topped with lightly-battered soft shell crabs | 23.00 |
| 75. T.T. Fried Rice | Special fried rice with prawns, squids, mixed vegetables & eggs
Gluten Free by REQUEST ONLY | 17.50 |



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Vegetarian / Vegan Dishes

	76. Vegetarian Pudd-Thai	Pudd-Thai stir-fried rice noodles with vegetables, egg, bean sprouts, peanuts, spring onions, coriander & topped with egg net <i>Gluten Free by REQUEST ONLY</i>	13.90
	76VG. Vegan Pudd-Thai	Pudd-Thai stir-fried rice noodles with vegetables, bean sprouts, peanuts, spring onions, coriander <i>Gluten Free by REQUEST ONLY</i>	13.90
	77. Pudd Pak Choi	Flash-fried Pak Choi with garlic & vegetarian sauce <i>Gluten Free by REQUEST ONLY</i>	11.00
	78. Pudd Pak Ruam	Stir fried seasonal vegetables with garlic & vegetarian sauce <i>Gluten Free by REQUEST ONLY</i>	11.00
	79. Pudd Broccoli	Stir fried broccoli with garlic & vegetarian sauce <i>Gluten Free by REQUEST ONLY</i>	11.00
	80. Tofu Krob Sam Rod	Crispy tofu over a bed of stir-fried vegetables with sweet chilli sauce <i>Gluten Free by REQUEST ONLY</i>	12.00
	81. Tofu Pudd Kee Mao	Wok-fried tofu with chilli, peppers, onion, tomatoes & basil	13.00
	82. Tofu Pudd Med Mamuang	Wok-fried tofu with dried chilli, onions, spring onions, cashew nuts & peppers <i>Gluten Free by REQUEST ONLY</i>	13.00
	83. Gaeng Keow Waan Tofu	Green tofu curry in coconut milk, French beans, aubergines, bamboo shoots & peppers <i>Gluten Free by REQUEST ONLY</i>	13.00

Side Dishes

84. Kao Horm Mali	Steamed Jasmine rice <i>Gluten Free by REQUEST ONLY</i>	5.50
85. Kao Neaw	Steamed sticky rice <i>Gluten Free by REQUEST ONLY</i>	5.50
86. Kao Pudd Kratiam	Steamed garlic rice <i>Gluten Free by REQUEST ONLY</i>	6.00
87. Kao Mun	Steamed coconut rice <i>Gluten Free by REQUEST ONLY</i>	6.00
88. Kao Pudd Khai	Egg fried rice <i>Gluten Free by REQUEST ONLY</i>	6.00
89. Guai Tiow Pudd Khai	Rice noodles wok-fried with soya sauce, bean sprouts, spring onion, coriander & egg <i>Gluten Free by REQUEST ONLY</i>	7.90
90. Pudd Pak Choi	Flash-fried Pak Choi with garlic & oyster sauce	11.90
91. Pudd Pak Ruam	Stir-fried seasonal vegetables with garlic & oyster sauce	11.90
92. Pudd Broccoli	Stir-fried broccoli with garlic & oyster sauce	11.90
93. Pudd Praew Wan Pak	Seasonal vegetables stir-fry with sweet & sour sauce	11.90
94. Kai Dao	Crispy fried egg	2.00
95. Extra ROTI Bread	One piece Light golden brown freshly grilled	3.00
96. Thai style egg omelette	Plain Thai style egg omelette (meats can be added but at extra costs)	6.00

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

No. 69-76 are complete dishes in themselves and do not need a rice side order.

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

ALLERGY INFORMATION: PLEASE ASK OUR STAFF FOR ANY CONCERNS ON FOOD ALLERGEN INGREDIENTS IN OUR DISHES.
A DISCRETION SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL ABOVE PRICES ARE INCLUSIVE OF VAT.