



HALAL  
ASSURED

Chicken  
Duck  
Lamb



CONTAIN NUTS



SPICY – PLS SPECIFY PREFERENCE



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	11.25
3. Kai Yang Takrai	Grilled marinated chicken with lemongrass served with chilli & lime sauce	11.25
4. Thai Fish Cake	Slightly spicy made with a blend of White fish fillet, green bean, curry paste	12.85
5. Lamb Satay	Char-grilled lamb satay served with peanut sauce	12.95
6. Tord Mun Goong	Thai crispy prawn cakes served with sweet chilli sauce	13.00
7. Prawn Satay	Char-grilled prawn satay served with peanut sauce	13.00
8. Khanom Jeeb	Steamed Dim Sum with minced prawns, pork & seaweed served with light Sesame oil	11.85
9. Goong Tord Nga	Deep-fried sesame prawns served with sweet chilli sauce	13.25
10. Crispy Calamari	Deep-fried calamari with larb chilli powder & Sriracha dip	12.95
11. Chicken Satay	Char-grilled chicken satay served with peanut sauce <b>Gluten Free by REQUEST ONLY</b>	11.80
12. Poh Piah	Spring Rolls of minced pork, vermicelli, Shitake mushrooms, bamboo shoots & served with sweet chilli sauce	11.75
<b>Mixed Starter for one person</b>	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	12.95
<b>Mixed Veg Starter for one person</b>	Vegetarian spring rolls, deep-fried corn fritter, wonton parcel & crispy tofu	11.85
1. <b>Black Sesame Rice Crackers</b> - Light crackers served with our Homemade peanut sauce <b>Gluten Free by REQUEST ONLY</b>		5.80
B2. Prawn Crackers - Plain white & Thai slightly spicy Brown prawn crackers served with our Homemade peanut sauce		6.25
<b>B3. VEGAN Crackers</b> - MIXED SELECTIONS of Sweet Potato, Pumpkin, Taro, Carrot, Pandan, with Homemade peanut sauce		5.00
<b>**New - Chef Special**</b>		

### X1. Extra Sauces available:

Homemade Peanut Sauce £2.20.	Homemade Sweet Chilli £1.80	Plum Sauce £1.80
Homemade Seafood Sauce £1.90	Homemade Soya Sauce £1.80	Chilli Oil £2.25
Fresh Chopped Chilli £2.50	Fish Sauce with Chilli £2.00.	Others £1.90

## Vegetarian Starter

13. Poh Piah Vegetarian	Vegetarian spring rolls of vermicelli, Shitake mushrooms, bamboo shoots & served with sweet chilli sauce	10.95
14. Tord Man Kao Phod <b>** Chef Special **</b>	Deep-fried corn fritters topped with freshly chopped peppers, tomatoes, avocados & sweet chilli sauce	11.35
15. Pak Choop Tempura	Assorted vegetable tempura served with sweet chilli sauce	10.50
17. T.T. Kaophod Thung Tong	Vegetarian-style crispy wonton parcels of sweet corn & peppers served with sweet chilli sauce	10.95



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## Salads

18. Yum Ped	Spicy duck salad with chilli, shallots, carrots, spring onions & coriander	14.60
19. Yum Kai	Thai-style spicy chicken salad mixed with chilli, carrots, spring onions & coriander	13.50
20. Yum Plamuek	Squid salad with chilli, coriander, chopped onions, carrots, spring onion & spicy fresh lime dressing	14.85
21. Yum Nua	Spicy Thai beef salad mixed with carrots, spring onion, coriander, chilli, onions	14.95
23. Som Tum	Spicy Thai papaya salad with carrots, green beans, peanuts, tamarind, chilli, fish sauce & fresh lime dressing <b>Gluten Free by REQUEST ONLY</b>	14.30
24. Som Tum Seafood	Seafood version (scallops, prawns & squid) of spicy Thai papaya salad with carrots, green beans, peanuts, tamarind, chilli & fresh lime dressing	16.95
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	17.20
26. Yum Woon Sen	Glass noodle salad with prawns, chicken, onions, carrots, spring onion, coriander, chilli & fresh lime dressing <b>Gluten Free by REQUEST ONLY</b>	14.20
27. Yum Talay	Spicy seafood salad (prawns, scallops, squid) with carrot, spring onion, chilli & coriander <b>Gluten Free by REQUEST ONLY</b>	16.95

## 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> ) <b>Gluten Free by REQUEST ONLY, Vegetarian by REQUEST ONLY</b>	9.60
29. Tom Kha Kai	Spicy chicken & creamy coconut soup with mushrooms, galangal, lemongrass, chilli & coriander <b>Gluten Free by REQUEST ONLY</b>	10.90
30. Tom Kha Goong	Spicy prawn & creamy coconut soup with mushroom, galangal, lemongrass, chilli & coriander <b>Gluten Free by REQUEST ONLY</b>	13.95
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> ) <b>Gluten Free by REQUEST ONLY</b>	13.95
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> ) <b>Gluten Free by REQUEST ONLY</b>	10.90
33. Tom Yum Talay <b>**Chef Special**</b>	Our signature creamy tom yum with coconut milk soup broth served with, king prawn, squid, tilapia fish, mushrooms, kaffir lime, lemongrass, galangal & coriander	16.80



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## Main Course

### Beef "Nua"

34. T.T. Sizzling Nua Yang <b>**ChefSpecial**</b>	Our sizzling version of Thai Weeping Tiger-grilled beef sirloin with spicy chilli dressing, peppers & tomatoes	25.50
35. Pudd Nua Look Tau	Stir-fried beef with diced-cut potatoes, onions, spring onions & oyster sauce	19.70
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	20.50
37. Panang Nua	Panang beef curry with creamy coconut sauce, red peppers & chopped kaffir lime Leaves	19.50
38. Pudd Kaprao Nua	Our version of Thailand's national dish: spicy basil beef with chilli, peppers & onions <b>Gluten Free by REQUEST ONLY</b>	17.90
38A. Massaman Nua 	Massaman beef curry with potatoes, peanut & pineapple <b>Gluten Free by REQUEST ONLY</b>	19.50

### Pork "Moo"

40. Pudd Kaprao Moo	Our version on Thailand's national dish: spicy basil pork with chilli, peppers & onions <b>Gluten Free by REQUEST ONLY</b>	16.40
41. Moo Pudd Pik Thai Dum	Wok-fried pork, peppers, onion, crushed black peppercorns & oyster sauce	16.40
42. Gaeng Keow Waan Moo	Green pork curry in coconut milk, shrimp paste, French Beans, aubergine, peppers & bamboo shoots <b>Gluten Free by REQUEST ONLY</b>	16.95
43. Moo Pudd Makheua Yao	Stir-fried pork with aubergines, French beans, peppers, onions, basil & house spicy sauce	16.40
44. Panang Moo	Pork in creamy panang curry sauce, red peppers & chopped kaffir lime leaves	16.90

### Chicken "Kai"

45. Kai Yang Jim Jaew	<b>Cooking time 25 minutes</b> Grilled marinated chicken ( <b>with skin on</b> , please specify otherwise) served with spicy Thai dipping sauce	17.80
46. Kai Pudd Med Mamuang 	Lightly battered chicken flash-fried with oyster sauce, dried chilli, onions, spring onions, cashew nuts & peppers	16.40
46A. Kai Kua Samunpai <b>**ChefSpecial**</b>	Lightly battered pieces of chicken tossed in our house spicy sauce with aromatic Thai herbs, red & green pepper, cashew nuts, galangal, lemongrass, basil & chilli	17.50
47. Kai Pudd Pik Thai Dum	Wok-fried chicken, peppers, onion, crushed black peppercorns & oyster sauce	16.00
48. Gaeng Keow Waan Kai <b>**ChefSpecial**</b>	Green chicken curry in coconut milk, shrimp paste, French beans, aubergine, peppers & bamboo shoots <b>Gluten Free by REQUEST ONLY</b>	17.40



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	49. Kai Pudd Makheua Yao	Chicken sautéed with aubergines, French beans, peppers, onions, basil & house spicy sauce	16.40
	50. Massamun Kai	Massamun chicken curry with peanuts, potato & pineapple <i>Gluten Free by REQUEST ONLY</i>	17.00
	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>	16.50
	51A. Panang Kai	Chicken in creamy panang curry sauce, red peppers & chopped kaffir lime leaves	16.80

### Duck "Ped"

	52. Ped Ma-Karm <b>**Chef Special**</b>	Roasted duck topped with honey-tamarind sauce	23.00
	53. Ped Pudd Kee Mao	Stir-fried roast duck with chilli, peppers, onions, tomatoes & basil leaves	21.80
	54. T.T Sizzling Panang Duck <b>**Chef Special**</b>	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	24.50

### Lamb "Gae"

	55. Massamun Lamb	Lamb cooked in Massamun curry with peanuts, potato & pineapple <i>Gluten Free by REQUEST ONLY</i>	20.95
	56. Gae Pudd Pik Gang	Wok-fried lamb with red curry paste, French beans, peppers & kaffir lime leaves	20.95

### Prawns "Goong"

	57. Goong Yang Kati <b>**Chef Special**</b>	Large King Prawns freshly grilled (seasoned with aromatically coconut milk) then served with Homemade seafood dipping sauce <i>Gluten Free by REQUEST ONLY</i>	26.35
	58. Goong Ma-Karm	Deep-fried large king prawns with honey-tamarind sauce	25.40
	59. Goong Nor-Mai-Farang	Wok-fried Tiger prawns with asparagus & oyster sauce	22.50
	60. Gaeng Kua Sabparod Goong	Large king prawns with creamy red curry sauce, pineapple & kaffir lime leaves with red & green peppers <i>Gluten Free by REQUEST ONLY</i>	24.00

### Seafood "Talay"

	61. Talay Kratiam Pik Thai	Lightly-battered Tilapia fish fillets wok-fried with prawns, squid, scallops & Garlic pepper sauce	25.50
	62. Pudd Ruey Poh	Tiger prawns, squid, scallops flash-fried with galangal, lemongrass, basil, red & green peppers, ginger, chilli & house spicy sauce	24.90



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### Whole Soft Shell Crab "Pu Nim"

63. Pu Nim Phong Karee <b>**ChefSpecial**</b>	Lightly-battered whole soft shell crab served with a side of creamy & mild curry sauce (mild curry spices, eggs, celery, peppers & cream)	25.00
64. T.T Soft Shell Crab	Deep-fried lightly battered whole soft shell crab served with sweet chilli roasted dip	24.00

### Fish "Pla"

<b>NEW</b> 65. Pla Neung See-iew <b>**ChefSpecial**</b>	<b>Cooking time 25 minutes</b> 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) <b>Gluten Free by REQUEST ONLY</b>	28.90
66. Pla Tord Rad Pik	Lighty-battered Tilapia fish fillets topped with crushed chilli pepper sauce	22.00
<b>NEW</b> 66A. Pla Preaw Wann	Lighty-battered Tilapia fish fillets with sweet and sour sauce, lychee, pineapple, peppers, onions, spring onions & cucumber	22.00
<b>NEW</b> 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	22.00
<b>NEW</b> 67. Pla Tord Samun-plai <b>**ChefSpecial**</b>	<b>Cooking time 20 minutes</b> Delicious deep-fried Seabass with shallots, ginger, celery, peppers, cashew nuts & spicy Thai sauce (NOTE: Deep fried whole fish - contain bones)	28.80
68. Pla Ma-Karm	Lightly-battered Tilapia fish fillets topped with honey-tamarind sauce & crispy shallots	22.00

### Noodle & Rice Dishes

69. U-don Kua Goong	U-don noodle stir-fried with prawns, soy sauce, spring onions, coriander & egg	19.50
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 <b>Gluten Free by REQUEST ONLY</b>	18.00
71. Pudd-Thai Goong Sod <b>**ChefSpecial**</b>	Prawn version of the Pudd Thai stir-fried noodle above with large king prawns, tomato, celery, turnip, bean sprouts, peanuts, spring onions & coriander <b>Gluten Free by REQUEST ONLY</b>	26.50
72. Guai Tiew Kee Moa Talay	Flash-fried fresh rice noodle with mixed seafood (prawns, squid & scallop), chilli, peppers, onions & basil	23.00
73. Guai Tiew Kua Kai	Flash-fried fresh rice noodle with chicken, soy sauce, spring onions, coriander & egg <b>Gluten Free by REQUEST ONLY</b>	17.00
74. Signature Soft Shell Crab & Hot Wok Noodles <b>**ChefSpecial**</b>	Wok-fried fresh rice noodles with chilli, basil, peppers, onions, lemongrass, kaffir lime leaves & house spicy sauce topped with lightly-battered soft shell crabs	25.00
75. T.T. Fried Rice	Special fried rice with prawns, squids, mixed vegetables & eggs <b>Gluten Free by REQUEST ONLY</b>	17.95





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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>	14.50
	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>	14.50
	77. Pudd Pak Choi	Flash-fried Pak Choi with garlic & vegetarian sauce <i>Gluten Free by REQUEST ONLY</i>	11.95
	78. Pudd Pak Ruam	Stir fried seasonal vegetables with garlic & vegetarian sauce <i>Gluten Free by REQUEST ONLY</i>	11.95
	79. Pudd Broccoli	Stir fried broccoli with garlic & vegetarian sauce <i>Gluten Free by REQUEST ONLY</i>	11.95
	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>	12.40
	81. Tofu Pudd Kee Mao	Wok-fried tofu with chilli, peppers, onion, tomatoes & basil	13.50
	82. Tofu Pudd Med Mamuang	Wok-fried tofu with dried chilli, onions, spring onions, cashew nuts & peppers <i>Gluten Free by REQUEST ONLY</i>	13.50
	83. Gaeng Keow Waan Tofu	Green tofu curry in coconut milk, French beans, aubergines, bamboo shoots & peppers <i>Gluten Free by REQUEST ONLY</i>	13.50

### Side Dishes

84. Kao Horm Mali	Steamed Jasmine rice <i>Gluten Free by REQUEST ONLY</i>	5.80
85. Kao Neaw	Steamed sticky rice <i>Gluten Free by REQUEST ONLY</i>	5.90
86. Kao Pudd Kratiam	Steamed garlic rice <i>Gluten Free by REQUEST ONLY</i>	6.30
87. Kao Mun	Steamed coconut rice <i>Gluten Free by REQUEST ONLY</i>	6.30
88. Kao Pudd Khai	Egg fried rice <i>Gluten Free by REQUEST ONLY</i>	6.30
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>	7.95
90. Pudd Pak Choi	Flash-fried Pak Choi with garlic & oyster sauce	11.95
91. Pudd Pak Ruam	Stir-fried seasonal vegetables with garlic & oyster sauce	11.95
92. Pudd Broccoli	Stir-fried broccoli with garlic & oyster sauce	11.95
93. Pudd Praew Wan Pak	Seasonal vegetables stir-fry with sweet & sour sauce	11.95
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*