



May we take a moment to introduce you to the unique and evolving taste of Thai cuisine. Virtually unknown outside of Thailand until the middle of the Twentieth century, Thai food is now famous internationally and rightly so.

This is partly due to the influence of many styles of cooking which Thailand has adapted and made uniquely it's own.

Traditional Thai cookery, reflecting a Buddhist culture, consisted of shredded meals and seafood, laced with herbs and spices and was stewed, baked or grilled. This was later augmented with Chinese methods of frying, stir-frying and deep-frying.

A typical Thai meal will include dishes that are hot and fiery with intense flavours in combination with mild and delicate-lusting items. Their unique and complex flavours are achieved by the use of a wide variety of aromatic herbs, spices, roots, leaves and even flowers.

These include garlic, galanga, lemon grass, basil, ginger and kaffir lime leaves. Another distinctive ingredient is coconut oil and milk, imparting it's smooth and creamy texture to a range of dishes, both wholly vegetarian and also including meat and seafood.

The traditional way to eat Thai food is with a spoon and from a flat plate. Usually, each dish is eaten with rice and Thais prefer not to mix their foods in order to retain the subtleties of each dish's aroma and flavour.

The ideal Thai meal is an harmonious blend of the spicy, sweet and sour and should be equally satisfying to the eye, nose and palate.

We take great pleasure in preparing your Thai meal and hope you will enjoy our wide variety of starters, main courses and desserts, which reflect the harmonious blending of our care in cooking and a wide variety of exotic ingredients.

A star rating against each item indicates the intensity of the taste. However, for your eating pleasure, we will gladly adjust the spiciness of your dishes.

 mild  medium  hot

 *Vegetables And Vegetarian Dishes*

All prices are inclusive of V.A.T
Service Charge Not Included
10% Service charge will be added to a party of 6 or more





STARTERS

- 1 Poh Pia Tod (Crispy Spring Roll)** £ 4.50
Deep fried spring roll filled with rice vermicelli, mixed vegetables and served with a sweet chilli sauce
 - 2 Tord Mun Pla (Thai Fish Cake) 🌶️** £ 5.50
Deep fried Thai spicy fish cake served with delicate home-made sweet and sour peanut sauce
 - 3 Satay Kai (Chicken Satay)** £ 5.50
Skewered marinated chicken fillet grilled Thai style barbecue and served with home-made peanut sauce.
 - 4 Kanom Jeep (Steamed Dumplings)** £ 5.50
Thai dim sum-steamed dumplings of minced pork and prawn topped with garlic and light soy sauce
 - 5 Kha Nom Pung Na Goong (Prawn on Toast)** £ 5.50
Minced prawn on crispy toast served with sweet chilli or plum sauce
 - 6 Prawn Tempura (Prawn Tempura)** £ 5.95
Deep fried battered king prawns served with sweet chilli sauce
 - 7 Goong Hom Pa (Prawn in Blanket)** £ 5.50
Crispy wrapped king prawns in blanket served with a sweet chilli sauce
 - 8 Calamari (Squid)** £ 5.50
Deep fried squids in batter, served with sweet chilli sauce
 - 9 Hoy Mang Pu (Steamed Mussels)** £ 5.95
Steamed mussels, Thai-style, spicy with lemon grass, lime leaves and basil
 - 10 My Thai Royal Platter (Mixed Starters) For Two** £ 12.00
A selection of six starters: chicken satay, spring roll, fish cake, prawn in blanket, steamed dumpling, prawn on toast; served with a variety of dips
- Extra Portion of Prawn Crackers** £ 2.00



Chicken Satay

Thai Fish Cake





SOUPS

Salmon with Mango Salad

- 11 **Tom Yum Goong (Tom Yum Prawns)** 🌶️🌶️🌶️ £ 5.50
Rich hot and sour soup with king prawns and mushroom, flavoured with lemongrass, chilli, lime juice and lime leave
- 12 **Tom Yum Kai (Tom Yum Chicken)** 🌶️🌶️🌶️ £ 4.50
Rich hot and sour soup with chicken and mushroom, flavoured with lemongrass, chilli, lime juice and lime leave
- 13 **Tom Ka Goong (Prawns and Coconut Milk)** 🌶️🌶️ £ 5.50
Rich hot and sour soup with king prawns and coconut milk, flavoured with lemongrass, chilli, lime juice and lime leave
- 14 **Tom Ka Kai (Chicken and Coconut Milk)** 🌶️🌶️ £ 5.50
Rich and creamy soup with chicken and coconut milk, flavoured with lemongrass, chilli, lime juice and lime leave
- 15 **Po Tak (For Two) (Tom Yum Mixed Seafood Soup)** 🌶️🌶️🌶️ £ 12.50
Rich hot and sour soup with lemon grass, chilli, lime leave and host basil

SALADS

- 16 **Yum Neua (Beef Salad)** 🌶️🌶️🌶️ £ 9.95
Thin strips of barbecued beef steak with Thai herbs, chilli and lemon dressing
- 17 **Yum Talay (Seafood Salad)** 🌶️🌶️🌶️ £ 11.50
Steamed seafood mixed with lemon grass, kaffir lime leave and lemon dressing
- 18 **Pla Goong (Prawns Salad)** 🌶️🌶️🌶️ £ 10.50
Grilled king prawns cooked with lemon grass and Thai herbs in a home-made hot and sour dressing, served on a bed of lettuce
- 19 **Yum Pla Meuk (Squid Salad)** 🌶️🌶️🌶️ £ 10.50
Steamed squid with lemon grass, onion, coriander and lime leave, mixed with a home-made spicy sour dressing
- 20 **Ped Ma Muang (Duck with Mango Salad)** 🌶️🌶️🌶️ £ 9.50
Sliced breast of duck served in a home-made sauce with mango, cashew nut, spring onion, Thai herbs and chilli
- 21 **Pla Ma Muang (Salmon with Mango Salad)** 🌶️🌶️🌶️ £ 10.50
Grilled salmon served in a home-made sauce, with mango, cashew nut, spring onion, Thai herbs and chilli
- 22 **Som Tum (Papaya Salad)** 🌶️🌶️🌶️ £ 9.50
Thai style spicy salad with prawns, papaya, ground peanut, carrot and tomato with a chilli and lemon dressing

Papaya Salad





CHICKEN

- 23 Kai-Preow Warn (Sweet and Sour Chicken)** £ 8.95
Sliced chicken breast, stir-fried with fresh tomato, pineapple, cucumber, onion, red and green pepper with home-made sweet and sour sauce
- 24 Kai Pad Khing (Chicken with Ginger)** £ 8.95
Sliced chicken breast, stir-fried with ginger, shitake mushroom, pineapple, red and green pepper, onion and spring onion
- 25 Kai Pad Ma Muang Himmarn (Chicken with Cashew Nut)** £ 8.95
Sliced chicken breast, stir-fried with onion, red and green pepper, mushroom, cashew nut, pineapple and water chestnut
- 26 Kai Pad Nam Prik Pao (Chicken with Chilli Oil)** 🌶️🌶️ £ 8.95
Stir-fried chicken with chilli oil, onion, red and green pepper
- 27 Kai Pad Ka-Prow (Chicken with Fresh Basil Leaves)** 🌶️🌶️🌶️ £ 8.95
Stir-fried sliced chicken with fresh basil leaves, red and green pepper, onion and chopped chilli and garlic
- 28 Kai Pad Prik (Chicken with Chilli and Garlic)** 🌶️🌶️🌶️ £ 8.95
Stir-fried chicken with onion, red and green pepper, chopped chilli and garlic
- 29 Kai Ma Kam (Chicken with Tamarind Sauce)** £ 8.95
Deep fried sliced chicken breast in batter topped with a home-made tamarind sauce, fried shallots and garlic
- 30 Kai Prik Thai-on (Chicken with Pepper Corn Sauce)** £ 8.95
Very spicy stir fried chicken with chilli paste, green pepper corn, lemongrass, green and red pepper, evaporated milk and kaffir lime leaf
- 31 Kai Ka-Ta (Chicken with Oyster Sauce)** £ 8.95
Stir fried chicken with oyster sauce, onion, spring onion and straw mushrooms, served on a sizzling platter





PORK

- 32 Moo Tord Kra Tiem (Pork with Garlic and Pepper)** £ 8.95
Delicious stir fried marinated pork with onion and babycorn, in a garlic and pepper sauce
- 33 Moo Preow Warn (Sweet and Sour Pork)** £ 8.95
Stir fried pork with pineapple, onion, cucumber, red and green pepper, tomato in sweet and sour sauce
- 34 Moo Pad Ka-Prow (Pork with Basil Leaves)** 🌶️🌶️🌶️ £ 8.95
Stir fried pork with fresh basil, onion, red and green pepper and chilli
- 35 Moo Pad Khing (Pork with Ginger and Onion)** £ 8.95
Stir fried pork with julienne of ginger, pineapple, shitake mushroom, onion and red-green peppers
- 36 Moo Prik Thai-on (Pork with Pepper Corn Sauce)** 🌶️🌶️🌶️ £ 8.95
Very spicy stir fried pork with chilli paste, fresh green pepper corn, lemongrass, red and green pepper, evaporated milk and kaffir lime leave

BEEF

- 37 Neua Pad Ka-Prow (Beef with Fresh Basil Leaves)** 🌶️🌶️🌶️ £ 9.95
Stir fried beef with hot basil leaves, red and green pepper, onion and chilli
- 38 Neua Pad Khing (Beef with Ginger)** £ 9.95
Stir fried beef with julienne ginger, spring onion, red and green pepper, pineapple and shitake mushroom
- 39 Neua Ka-Ta (Beef with Oyster Sauce)** £ 9.95
Strips of steak sauteed with oyster sauce, spring onion and straw mushroom served on a sizzling platter
- 40 Neua Prik Thai-on (Beef with Pepper Corn Sauce)** 🌶️🌶️🌶️ £ 9.95
Very spicy stir fried beef with chilli paste, fresh green pepper corn, lemongrass, red and green pepper, evaporated milk and kaffir lime leave


Beef with Oyster Sauce





DUCK

Sweet and Sour Duck

- 41 Ped Pad Khing (Duck with Ginger)** £ 9.95
Sliced duck breast, stir-fried with ginger shitake mushroom, red and green pepper, pineapple, onion and spring onion
- 42 Ped Pad Preow Warn (Sweet and Sour Duck)** £ 9.95
Sliced duck breast with pineapple, cucumber, onion, red and green pepper, tomato in a home-made sweet and sour sauce
- 43 Ped Pad Ka Prow (Duck with Hot Basil)**  £ 9.95
Sliced duck breast, stir-fried with peppers, chopped fresh chilli, red and green pepper, garlic and hot basil leaves
- 44 Ped Ma Kam (Duck with Tamarind Sauce)** £ 9.95
Deep fried duck breast topped with a home-made tamarind sauce, fried shallot and spring onion
- 45 Ped Pad Ma Muang Himmarn (Duck with Cashew Nut)** £ 9.95
Sliced duck breast stir-fried with onion, red and green pepper, mushroom, cashew nut, pineapple and water chestnut

SEAFOOD

- 46 Goong Preaw Warn (Sweet and Sour Prawns)** £ 9.95
Deep fried prawns in batter topped with home-made sweet and sour sauce, tomato, red and green pepper, onion, cucumber, and pineapple
- 47 Goong Tord Kra-Tiem (Prawns with Garlic and Pepper)** £ 9.95
King prawns sautéed in garlic and pepper sauce with babycorn, onion and spring onion
- 48 Goong Nom Prik Pao (Prawns with Chilli Oil)**  £ 9.95
Stir-fried king prawns with chilli oil, onion and red and green peppers
- 49 Goong Pad Khing (Prawn with Ginger)** £ 9.95
Stir-fried king prawns with ginger, pineapple, shitake mushroom, red and green pepper, onion and spring onion
- 50 Goong Pad Broccoli (Prawns with Broccoli)** £ 9.95
Stir-fried king prawns with broccoli in light oyster sauce
- 51 Choo-Chee Goong (Prawns with Curry Sauce)**  £ 9.95
Deep fried king prawns in batter topped with home-made rich and creamy red curry sauce and kaffir lime leave
- 52 Goong Pad Ka-Prow (Prawns with Fresh Basil Leaves)**  £ 9.95
Stir-fried king prawns with fresh basil leaves, red and green pepper, garlic, onion and chilli

Prawn with Ginger








Prawn with Chilli Oil





SEAFOOD

- 53 Pla Preow Warn (Sweet and Sour Fish)** £ 10.95
Deep fried red snapper in batter, topped with home-made sweet and sour sauce, tomato, red and green pepper, onion, cucumber and pineapple
- 54 Pla Rard Prik (Fish with Chilli Sauce)**  £ 10.95
Deep fried red snapper topped with home-made fresh chilli and garlic sauce, red and green pepper and basil leave
- 55 Pla Sarm Rod (Fish with Three-Flavoured Sauce)**  £ 10.95
Deep fried red snapper in batter, topped with tasty, home-made sweet and sour chilli sauce, chopped red and green pepper, and onion
- 56 Pla Choo-Chee (Fish with Curry Sauce)**  £ 10.95
Deep fried red snapper in batter served with a home-made rich and creamy red curry sauce, kaffir lime leave and sweet basil
- 57 Salmon Choo-Chee (Salmon with Curry Sauce)** £ 10.50
Salmon served with a home-made rich and creamy red curry sauce, kaffir lime leave and sweet basil
- 58 Pla Meuk Preaw Warn (Sweet and Sour Squid)** £ 9.95
Deep fried squid in batter, topped with home-made sweet and sour sauce, tomato, onion, cucumber, red and green pepper and pineapple
- 59 Pla Meuk Pad Ka-Prow (Squid with Basil Leaves)** £ 9.95
Stir fried squid with chilli and garlic, red and green pepper, onion and basil leave
- 60 Pla Meuk Pad Nam Prik Pao (Squid with Chilli Oil)** £ 9.95
Stir fried squid with chilli oil, onion, red and green pepper and basil leave
- 61 Sizzling Seafood (Mixed Seafood with Scallop Sauce)** £ 11.50
Stir-fried mixed seafood with red and green pepper, onion, pineapple, mushroom, carrot, sugar snap and water chestnut served on a sizzling platter
- 62 Pad Peth Ta-Tay (Mixed Seafood with Chilli Sauce)**  £ 11.50
Stir-fried mixed seafood in red curry paste, with red and green pepper, onion, lemongrass, kaffir lime leave, evaporated milk and hot basil in spicy chilli sauce
- 63 Scallop Pad Ka Prow (Scallop with Hot Basil Chilli Sauce)**  £ 12.50
Stir-fried scallop with onion, red and green pepper and basil leave with chilli garlic sauce










Fish with Curry Sauce



Fish in Chilli Sauce



CURRIES

- 64 Kang Peth Ped Yang (Roast Duck Curry)**  £ 9.95
Thai style roast duck in red curry paste and coconut milk with pineapple, green and red pepper, tomato, courgette and sweet basil
- 65 Kang Keo Warn (Green Curry)**  £ 8.95
Green curry paste, with coconut milk, sliced bamboo, courgette, red and green pepper, and sweet basil
WITH PORK, CHICKEN OR BEEF £ 9.95
WITH PRAWNS
- 66 Kang Peth (Red Curry)**  £ 8.95
Red curry paste, with coconut milk, courgette, red and green pepper, and sweet basil
WITH PORK, CHICKEN OR BEEF £ 9.95
WITH PRAWNS £ 12.50
WITH SCALLOPS
- 67 Kang Talay (Seafood Curry)**  £ 12.50
Mixed seafood cooked with red curry paste, coconut milk, red and green pepper, courgette and basil
- 68 Kang-Pa (Jungle Curry)**
Curry paste with sliced bamboo, courgette, red and green pepper, mushroom, lemongrass, kaffir lime leave and basil
WITH PORK, CHICKEN OR BEEF £ 8.95
WITH PRAWNS £ 9.95
WITH SCALLOPS £ 12.50
WITH VEGETABLES £ 7.95
- 69 Matsaman Neua (Beef with Medium Hot Curry Sauce)**  £ 9.95
Mild Muslim-style beef ragout from the south of Thailand cooked in rich coconut curry sauce with onion, baby potato and peanut
- 70 Panaeng Neua/Moo/Kai (Panaeng Curry Sauce)**  £ 8.95
Strips of meat folded in panaeng curry paste and coconut milk and kaffir lime leaves
WITH PORK, CHICKEN OR BEEF £ 9.95
WITH PRAWNS
- 71 Lamb Curry (Lamb Yellow Curry)**  £ 9.95
Mild Muslim-style lamb ragout from the south of Thailand cooked in rich coconut milk, yellow curry sauce with onion and baby potato

Red Curry with Beef



Green Curry with Chicken





VEGETABLES AND VEGETARIAN DISHES

-  **72 Poh Pia Tod (Crispy Spring Roll)** £ 4.50
Deep fried spring roll filled with rice vermicelli, mixed vegetables and served with a sweet chilli sauce
-  **73 Samosa (Crispy Samosa)** £ 4.50
Deep fried pastry filled with mixed vegetables and served with a sweet chilli sauce
-  **74 Tempura (Vegetables in Batter)** £ 5.50
Deep fried mixed vegetables in batter served with a sweet chilli sauce
-  **75 Tom Yum Hed (Tom Yum Mushroom Soup)**   £ 4.50
Rich hot and sour soup with mushroom flavoured with lemongrass, chilli, lime juice and lime leave
-  **76 Tom Ka Hed (Mushroom Soup in Coconut Milk)**   £ 4.95
Mild and sour soup with mushroom and coconut milk, flavoured with lemongrass, chilli, lime juice and lime leave
-  **77 Kang Peth Pak (Vegetables Curry)**   £ 7.95
Mixed vegetables cooked with green or red curry paste in coconut milk and sweet basil
-  **78 Pad Pak (Stir Fried Mixed Vegetables)** £ 6.95
Assorted seasonal fresh vegetables quickly stir-fried with oyster sauce
-  **79 Prieu Wan Tao Hoo (Sweet and Sour Tofu)** £ 7.95
Shallow fried bean curd with onion, tomato, red and green pepper, pineapple and cucumber
-  **80 Pad Ka-Prow Tao Hoo (Tofu with Hot Basil)**   £ 7.95
Shallow fried bean curd in chilli and garlic sauce with mixed vegetables and basil
-  **81 Tao Hoo Pad Ma Muang Himmarn (Tofu with Cashew Nut)** £ 7.95
Fried bean curd with onion, water chestnut, mushroom, pineapple, red and green peppers and cashew nut
-  **82 Tao Hoo Pad Khing (Tofu with Ginger)** £ 7.95
Stir-fried bean curd with shitake mushroom, ginger, pineapple, onion and red and green pepper
-  **83 Pad Pak Prieu Wan (Sweet and Sour Vegetables)** £ 6.95
Assorted seasonal fresh vegetables quickly stir-fried with home-made sweet and sour sauce



Pad Thai with Tofu



Tofu with Ginger



NOODLES

84 Pad Thai (Fried Noodles Thai-style)

Highly popular Thai style fried rice noodles in home-made sauce with egg, bean sprout, red onion and spring onion

With tofu (Vegetarian)

£ 6.50

With pork or chicken

£ 6.95

With prawns

£ 7.95

85 Kuay Teow Rard Nah (Fried Noodles with Gravy)

Fried noodles with your choice of pork, chicken or beef and vegetables in gravy sauce

With pork, chicken or beef

£ 6.95

With king prawns

£ 7.95

With mixed seafood

£ 8.95

86 Kuay Teow Pad Si-eww (Fried Noodles with Soy Sauce)

Fried rice noodles with your choice and vegetables in light soy sauce

With pork, chicken or beef

£ 6.95

With king prawns

£ 7.95

With mixed seafood

£ 8.95

87 Kuay Teow Pad Ke-Moa (Fried Noodles with Spicy Chilli)

Fried rice noodles with your choice and vegetables, hot basil, chilli and garlic

With pork, chicken or beef

£ 6.95

With king prawns

£ 7.95

With mixed seafood

£ 8.95

88 Plain Noodles

Fried egg noodles with bean sprout, spring onion with light soy sauce

£ 4.50

Pad Thai with Chicken



*Fried Noodles in Soy Sauce
with Mixed Seafood*





RICE

- 89 Khao Suay (Steamed Jasmine Rice)** £ 3.50
- 90 Khao Ka-Ti (Steamed Jasmine Rice with Coconut Milk)** £ 3.95
- 91 Khao Pad Gai (Egg Fried Rice)** £ 3.95
Stir-fried rice with egg and pea
- 92 Khao Pad (Fried Rice)**
Stir-fried rice with your choice and egg, onion, tomato and pea
- With pork, chicken or beef** £ 6.95
 - With king prawns** £ 7.95
 - With crab** £ 7.95
- 93 Khao Pad Sup-Pa-Rod (Fried Rice with Pineapple)** £ 8.50
Stir-fried rice with egg, prawn, chicken, pork, pineapple, onion, tomato and pea.
- 94 My Thai Special Fried Rice (Spicy Fried Rice)** 🌶️ £ 8.50
House special fried rice with egg, prawn, squid, chicken, pork with spicy sriracha sauce tomato, onion and pea

Fried Rice with Crab



Fried Rice with Pineapple





SET MEAL MENU

Set Meal A (Minimum for 2 persons) £20.50 per person

STARTERS

My Thai Royal Platter

A selection of six starters: Chicken Satay, Spring Roll, Fish Cake, Crispy Wrapped King Prawn, Prawn on Toast and Steamed Dumpling served with a variety of dips

OR

Soup: Po-Tak (Tom Yum Seafood)

MAIN COURSE

Sweet and Sour Prawns, Chicken Green Curry, Beef with Hot Basil Leaves, Stir Fried Mixed Vegetables and Egg Fried Rice

Set Meal B (Minimum for 2 persons) £20.50 per person

STARTERS

My Thai Royal Platter

A selection of six starters: Chicken Satay, Spring Roll, Fish Cake, Crispy Wrapped King Prawn, Prawn on Toast and Steamed Dumpling served with a variety of dips

OR

Soup: Po-Tak (Tom Yum Seafood)

MAIN COURSE

Roast Duck with Hot Basil, Chicken with Cashew Nut, Red Beef Curry, Stir Fried Mixed Vegetables and Egg Fried Rice

Mixed Starter for Two





SET MEAL MENU

Set Meal C (Minimum for 3 persons) £20.50 per person

STARTERS

My Thai Royal Platter

A selection of six starters: Chicken Satay, Spring Roll, Fish Cake, Crispy Wrapped King Prawn, Prawn on Toast and Steamed Dumpling served with a variety of dips

MAIN COURSE

Chicken with Cashew Nut, Beef Green Curry, Sizzling Seafood, Pork with Hot Basil Leaves, Stir Fried Mixed Vegetables and Steamed Jasmine Rice

Set Meal D (Minimum for 4 persons) £20.50 per person

STARTERS

My Thai Royal Platter

A selection of six starters: Chicken Satay, Spring Roll, Fish Cake, Crispy Wrapped King Prawn, Prawn on Toast and Steamed Dumpling served with a variety of dips

MAIN COURSE

Sweet and Sour Prawns, Sizzling Stir-Fried Beef with Oyster Sauce, Seafood in Red Curry, Chicken Chilli with Hot Basil, Pork with Ginger, Chicken Pad Thai Noodles and Steamed Jasmine Rice

Set Meal E Vegetarian (Minimum for 2 persons)

£18.50 per person

STARTERS

My Thai Royal Platter

A selection of starters: Spring Roll, Samosa and Vegetable Tempura

OR Soup:

Tom Yum Mushroom Soup

Tom Yum Mushroom in Coconut Milk

MAIN COURSE

Vegetable Curry (Green or Red Curry Paste), Tofu with Cashew Nut, Pad Thai with Vegetables, Tofu with Basil and Steamed Jasmine Rice