

SET LUNCH MENU

Tuesday - Friday

12.00 - 15.00 [Last Order 14.30]

STEP 1

CHOOSE 1 STARTER

+

STEP 2

CHOOSE 1 MAIN
WITH CHOICE OF MEAT

A CHOICE OF MEAT FOR MAIN COURSE

MIXED VEGETABLE £12.50

TOFU £12.50

CHICKEN OR PORK OR BEEF £13.50

PRAWN OR SQUID £14.50

1. STARTER [CHOOSE ANYONE]

1. Vegetable Spring Roll (V)(G)(S)

Deep-fried crispy pastry filled with mixed vegetable, served with sweet chilli sauce.

2. Vegetable Dumplings (G)(Se*)(S)

Steamed vegetable dumplings, served with our homemade sweet soy sauce.

3. Chicken Satay (M)(Mo)(Pn*)(S)(Sd*)

Grilled marinated chicken satay (skewers), served with homemade satay peanut sauce.

4. Thai Dim sum (E)(G)(Se)(S)

Steamed minced pork dumplings with sweet soy sauce.

5. Chicken & Prawn On Toast

(C)(G)(L)(Mo)(Se)(S)

Deep-fried minced chicken & prawn on toast, served with sweet chilli sauce.

6. Thai Fish Cake (E)(Mo)(Pn*)(S)

Deep-fried Thai fish cakes, served with crushed peanuts sweet chilli sauce.

2. MAIN COURSE

[CHOOSE ONE OF CURRY/STIR-FRIED/NOODLES]

CURRY SERVE WITH STEAMED RICE

7. Kaeng Kiew Waan (C*)(F*)(Sd) 🌶️

Thai Green curry with coconut milk, sweet basil leaves, bamboo shoot and chilli.

8. Kaeng Phed (C*)(F*)(Sd) 🌶️

Thai Red curry with coconut milk, sweet basil leaves, bamboo shoot and chilli.

9. Kaeng Panang (F*)(Sd) 🌶️

Thick & Creamy Panang (red) curry with coconut milk, pepper, fine bean, topped with kaffir-lime leaves and chilli.

10. Kaeng Massaman (C*)(F*)(Pn*)(Sd)

Mild Massaman curry with coconut milk, potato, peanuts and onion.

7.



3.



4.




18.



1.

STIR-FRY SERVE WITH STEAMED RICE

11. Pad Kra Prow (G*)(Mo*)(S*) 
Stir-fried with holy basil leaves, fresh chilli, pepper, fine bean and onion.

12. Pad Nam Prig Paow (G*)(Mo*)(S*) 
Stir-fried with onion in homemade garlic and chilli paste.

13. Pad Kratiam Prig Thai (G*)(Mo*)(S*) 
Stir-fried with garlic & pepper carrot and onion.

14. Pad Khing (G*)(Mo*)(S*)
Stir-fried with fresh ginger, mushroom, carrot and onion.

15. Pad Nham Man Hoi (G*)(Mo*)(S*)
Stir-fried with oyster sauce, mushroom, carrot and onion.


16. Pad Med Mamuang (G*)(Mo*)(N*)(S*)
Stir-fried with **cashew nut**, mushroom, carrot and onion.

17. Pad Prieu Wan (Ce)(L)
Stir-fried with sweet and sour sauce, pineapple, tomato, pepper and carrot.

NOODLES

18. Pad Thai (E*)(F*)(Pn*)
Wok fried traditional Thai rice noodles with egg, **peanuts** and bean sprouts.
(Authentic, Well-known & Unmissable)

19. Pad Si-Eaw (E*)(G*)(Mo*)(S*)
Wok fried flat rice noodles with soy sauce, egg and vegetables. (Soya sauce Noodles)

20. Pad Kee Mao (G*)(Mo*)(S*) 
Wok fried flat rice noodles with chilli paste, bamboo-shoot and fresh chilli.

19.

