



**FOR RESERVATIONS
CALL 020 7724 9079**

26 Crawford Street, London W1H 1LL
twopointbar@gmail.com
www.twopointthai.co.uk

OPENING HOURS

Tuesday - Sunday
12:00 - 15:00 and 18:00 - 23:00
Last order for collection: 22:30

ALLERGIES & INTOLERANCES

PLEASE HELP US LOOK AFTER YOU BY TELLING US IF YOU SUFFER FROM ANY ALLERGIES WHEN PLACING YOUR ORDER.

(C) Crustaceans, (Ce) Celery, (E) Eggs, (F) Fish, (G) Gluten, (L) Lupin, (M) Milk, (Mo) Mollusc, (Mu) Mustard, (N) Nuts, (Pn) Peanuts, (Se) Sesame, (S) Soya, (Sd) Sulphur Dioxide

 Mild  Medium  Hot

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

£13.00

TOFU

£13.00

CHICKEN OR PORK OR BEEF

£14.00

PRAWN OR SQUID

£15.00

1. STARTER [CHOOSE ANYONE]

1. Vegetable Spring Roll

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

2. Vegetable Dumplings

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

3. Chicken Satay

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

4. Thai Dim sum

Steamed minced pork dumplings with sweet soy sauce.

5. Chicken & Prawn On Toast

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

6. Thai Fish Cake

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

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

8. Kaeng Phed

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

9. Kaeng Panang

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

10. Kaeng Massaman

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 
Stir-fried with holy basil leaves, fresh chilli, pepper, fine bean and onion.

12. Pad Nam Prig Paow 
Stir-fried with onion in homemade garlic and chilli paste.

13. Pad Kratiam Prig Thai 
Stir-fried with garlic & pepper carrot and onion.

14. Pad Khing
Stir-fried with fresh ginger, mushroom, carrot and onion.

15. Pad Nham Man Hoi
Stir-fried with oyster sauce, mushroom, carrot and onion.

16. Pad Med Mamuang
Stir-fried with **cashew nut**, mushroom, carrot and onion.

17. Pad Pried Wan
Stir-fried with sweet and sour sauce, pineapple, tomato, pepper and carrot.

NOODLES

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

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

20. Pad Kee Mao 
Wok fried flat rice noodles with chilli paste, bamboo-shoot and fresh chilli.



19.

DINE-IN MENU

STARTER

01. Two Point Platter for 2 £16.80 (Minimum 2PP)

Vegetable Spring Rolls, Prawn & Chicken on Toast, Thai Fish Cakes, Chicken Satay and Crispy Wonton.

02. Green Platter for 2 £15.80 (Minimum 2PP)

Vegetable Tempura, Vegetable Spring Rolls, Sweetcorn Fritters and Crispy Tofu.

03. Prawn Crackers £4.00

A basket of prawn crackers, served with sweet chilli sauce.

04. Vegetable Tempura £7.00

Deep-fried mixed vegetables in batter served with sweet chilli sauce.

05. Vegetable Spring Roll £7.00

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

06. Crispy Tofu £6.80

Deep-fried fresh tofu, served with **crushed peanuts** sweet chilli sauce.

07. Vegetable Dumpling £6.80

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

08. Crispy Wonton £7.00

Deep-fried crispy wontons, stuffed with minced chicken & prawn, served with sweet chilli sauce.

17.



01.



09. Sweetcorn Fritters £7.00

Deep-fried sweet corn cakes, served with **crushed peanuts** sweet chilli sauce.

10. Thai Herb Sausages £7.00

Deep-fried homemade minced pork & rice Thai Northeastern style sausage.

11. Fresh Summer Rolls £6.80

Mixed vegetables rolled in rice paper, served with **crushed peanuts** sweet chilli sauce & mint leaves.

12. Prawn & Chicken on Toast £7.00

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

13. Thai Fish Cakes £7.20

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

14. Chicken Satay £7.50

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

15. Thai Dim Sum £7.50

Steamed minced pork dumplings with sweet soy sauce.

16. Prawn Tempura £7.95

Deep-fried prawn (in batter) served with sweet chilli sauce.

17. Duck Spring Roll £7.95

Deep-fried duck spring roll, served with Hoy-sin sauce.

18. Pork Ribs £7.50

Deep-fried marinated pork spare ribs topped with sesame, served with home madesweet soy sauce.

SOUP

19.Vermicelli Noodle Soup

Glass noodles soup with silky tofu and spring onion.

£7.20

20.Wonton Soup

Seasoned broth with minced chicken and prawn wrapped in wonton parcels.

£7.20

21.Poh-Teak

Rich of Thai herbs and spices hot and sour soup with mixed seafood. (Prawns, Mussel, Squid)

£8.00

22. Tom Kha Soup

MUSHROOMS £7.00 / CHICKEN £7.20 / PRAWNS £7.50

Mild coconut soup cooked with galangal, lemongrass and kaffir-lime leaves.

23.Tom Yum Soup

MUSHROOMS £7.00 / CHICKEN £7.20 / PRAWNS £7.50

Well known Spicy and sour soup cooked with lemongrass and kaffir-lime leaves.

22.



23.



SALAD

24 .Yum Woon Sen

Spicy glass noodles salad with prawns and minced chicken.

£13.00

25.Pla Goong

Fresh prawns cooked tossed salad in lime juice & chilli dressing.

£13.00

26.Yum Talay

Steamed mixed seafood tossed in lime juice & chilli dressings.

£13.75

31.



27.



29.



E-SAAN NORTH EASTERN

27.Som-Tum

Carrots £10.50 / Papaya £13.00

Most popular Thai spicy and sour salad, using one of the oldest cooking tool "Mortar and pestle" in combining flavors.

Thai Beauty Queen Favourite

28.Peek Gai Tord

£11.20

Deep-fried marinated chicken wing, served with sweet chilli sauce.

(spicy sauce available please request)

29.Larb Salad

£12.00

CHOICES OF

- MINCED PORK
- MINCED CHICKEN

Traditional spicy salad with dried chilli flakes & lime juice, roasted ground rice, shallot and seasoning.

30.Grilled Pork

£17.50

Grilled marinated pork loin steak, served with home made tamarind chilli sauce.

31.Weeping tiger

£20.50

Best SellerGrilled marinated beef sirloin steak, served with our duo sauce.(chilli & tamarind)

CURRY & STIR-FRIED CHOICES


32.




Vegetables	£11.00	Duck	£14.55
Tofu	£11.00	Prawns	£14.55
Soy Protein	£11.55	Squid	£14.55
Chicken	£12.95	Mixed Seafood	£16.35
Beef	£12.95	(Prawns, Squid and Mussel)	
Pork	£12.95		

CURRY


32. Kaeng Kiew Wan

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

33. Kaeng Phed

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


34. Kaeng Panang

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


35. Kaeng Massaman

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

36. Kaeng Pa

Spicy Red curry with mixed vegetables, cooked ***without coconut milk***. 


37. Kaeng Ped Yang Special (Roast Duck)

Special red curry with roasted duck, coconut milk, pineapple and tomato. 


£14.55

STIR-FRY


39. Pad Kra Prow

Stir-fried with holy basil leaves, fresh chilli, pepper, fine bean and onion. 

40. Pad Nam Prig Paow

Stir-fried with onion in homemade garlic and chilli paste. 

41. Pad Kratiam Prig Thai

Stir-fried with garlic & pepper carrot and onion. 

42. Pad Khing

Stir-fried with fresh ginger, mushroom, carrot and onion.

43. Pad Nham Man Hoi

Stir-fried with oyster sauce, mushroom, carrot and onion.

44. Pad Med Mamuang

Stir-fried with cashew nut, mushroom, carrot and onion.

45. Pad Prieu Wan

Stir-fried with sweet and sour sauce, pineapple, tomato, pepper and carrot.

VEGETARIAN

46. Pad Pak Ruam £11.00
Stir-fried mixed vegetables with oyster sauce.

47. Pad Pak Bung £12.00
Stir-fried morning glory with oyster sauce, garlic and fresh chilli. (Chinese water spinach)

48. Pad Broccoli £11.00
Stir-fried fresh broccoli with oyster sauce, garlic and fresh chilli.

49. Larb Tofu (V)(F*)(S) £11.00
Fried tofu with ground dried chilli flakes, roasted ground rice, shallot and seasonings.

SPECIAL

50. Naam Tok £20.50
Grilled **pork loin** or **beef sirloin**, tossed with roasted ground rice, dried chilli flakes and seasonings.

51. Kra Dook Mu Ob (Signature dish) £14.20
Braised pork spare ribs with sweet basil leaves and fresh chilli. (Soup)

52. Two Point Duck (Signature dish) £14.55
Stir-fried roasted duck with **cashew nuts**, carrot, pineapple, pepper and mushroom.

53. Tamarind Duck £14.80
A quarter of crispy duck topped with homemade tamarind sauce.

54. Pla Sam Rod £14.20
Grilled salmon fillet, topped with 3s flavoured sauce. (sweet, sour & spicy)

55. Chu Chi Pla £14.20
Grilled salmon fillet, topped with spicy creamy panang curry sauce with kaffir-lime leaves.

56. Pla Nueng Khing £14.20
Steamed salmon fillet with fresh ginger slices and chilli.

57. Salted and Pepper Prawns £14.75
Stir-fried crispy prawns (in batter) with garlic and fresh chilli.

58. Salted and Pepper Calamari £14.75
Stir-fried crispy squid (in batter) with garlic and fresh chilli.

59. Pad Ped Talay £16.50
Stir-fried mixed seafood with chilli paste, fine bean, sweet basil leaves, onion, bamboo shoot and fresh chilli.

KING TIGER PRAWN

60. Goong Sam Rod £20.80
Grilled jumbo tiger prawns topped with 3s flavoured sauce. (sweet, sour & spicy)

61. Chu Chi Goong £20.80
Grilled jumbo tiger prawns topped with spicy panang curry sauce.

62. Goong Yang £20.80
Grilled marinated jumbo tiger prawns, served with homemade chilli sauce.

63. Goong Pong Ka Ree £20.80
Stir-fried jumbo tiger prawns with turmeric curry powder sauce, egg and onion. (Recommended by Chef)

64. Goong Ob Woon Sen £20.80
Baked jumbo tiger prawns with glass noodles in clay pot. (Recommended by Chef)

57.



47.



SEABASS


65. Seabass Nueng Manow  **£14.80**
Steamed seabass fillet with
homemade spicy and sour sauce.

66. Seabass Nueng Khing **£14.80**

Steamed seabass fillet with
fresh ginger slices and chilli.

67. Larb Seabass  **£14.80**
Crispy seabass fillet topped with
dried chilli flakes, roasted ground rice,
shallot and seasonings.

68. Seabass Lui Suan **£14.80**
"Crispy seabass fillet topped with lime juice
& chilli dressing with **cashew nuts**.

69. Seabass Sam Rod  **£14.80**
Crispy seabass fillets topped with
3s flavoured sauce. (sweet, sour & spicy)

73.



SIDE DISHES

73. Steamed Jasmine Rice **£3.75**

74. Steamed Brown Rice **£4.25**

75. Egg Fried Rice **£4.25**

76. Steamed Coconut Rice **£4.25**

77. Steamed Sticky Rice **£4.25**

78. Stir-Fried Plain Rice Noodle **£4.50**

65.



SOFT-SHELL CRAB

70. Salted & Pepper Pu Nim  **£20.80**

Stir-fried crispy softshell crab with garlic
and fresh chilli.

71. Pu Nim Pong Ka Ree **£20.80**

Stir-fried crispy softshell crabs with
tumeric curry powder sauce, egg and onion.

72. Pu Nim Sam Rod  **£20.80**

Crispy softshell crabs topped with
3s flavored sauce. (sweet, sour & spicy)
(Recommended by chef)

77.



74.



83.



STIR-FRIED RICE & NOODLES CHOICES

79. Two Point Fried Rice (Idea for sharing) **£17.50**

****Signature Dish****

Our COMBO fried rice with prawns, squid, pork, chicken, egg, **cashew nuts**, pineapple and vegetables.

80. Kao Pad

Special Fried rice with egg and vegetables.

81. Kao Pad Kra Prow

Spicy fried rice with holy basil leaves, fresh chilli, fine beans and onions.
(Popular Thailand's street food)

82. Pad Woon Sen

Wok fried glass noodles with light soy sauce, egg and vegetables.

83. Pad Thai

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

84. Pad Si-Eaw

Wok fried flat rice noodles with soy sauce, egg and vegetables. (Soya sauce Noodles)

85. Pad Kee Mao

Wok fried flat rice noodles with chilli paste, bamboo-shoot and fresh chilli.

A CHOICE OF MEAT FOR STIR-FRIED RICE & NOODLE

Vegetables	£13.00	Duck	£16.00
Tofu	£13.00	Prawns	£16.00
Soy Protein	£13.50	Squid	£16.00
Chicken	£15.00	Mixed Seafood	£17.00
Beef	£15.00	(Prawns, Squid and Mussel)	
Pork	£15.00		

86. Pad Mee Leaug

Wok fried egg noodles with soy sauce and vegetables.

87. Suki Pad

Wok fried glass noodles with homemade suki sauce (red bean paste), egg and vegetables.

88. Suki Nam

Glass noodles soup with homemade suki sauce (red bean paste), egg and vegetables.

89. Gauy Tiew Nam

Noodles soup with Chinese leaves and bean sprouts. (Choice of flat, fine or egg noodles)

90. Tom Yum Noodles Soup

Noodles with spicy and sour Tom Yum broth.
(Choice of flat, fine or egg noodles)

91. Spare Ribs Noodles Soup **£16.00**

Thai style pork spare ribs braised with Chef's special ingredients and Chinese leaves, bean sprouts and morning glory.
(Choice of flat, fine or egg noodles)

92. Braised Pork Noodles Soup **£16.00**

Thai style pork braised with Chef's special soup and Chinese leaves, bean sprouts and morning glory.
(Choice of flat, fine or egg noodles)

93. Braised Beef Noodles Soup **£16.50**

"Thai style beef braised with Chef's special soup and Chinese leaves, bean sprouts and morning glory.
(Choice of flat, fine or egg noodles)

92.



88.



80.



84.



SET MENU FOR TWO

SET MENU A

4 STARTERS + 3 MAINS + RICE (PRICE PER PERSON, MIN. TWO PEOPLE)

£31.00 PER PERSON

STARTERS

Vegetable Spring Roll

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

Crispy Tofu

Deep-fried fresh tofu, served with crushed peanuts sweet chilli sauce.

Vegetable Tempura

Deep-fried mixed vegetables in batter served with sweet chilli sauce.

Sweetcorn Fritters

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

MAINS

Kaeng Kiew Waan with mixed vegetable

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

Pad Med Mamuang with soy protein

Stir-fried with cashew nut, mushroom, carrot and onion.

Pad Khing Tofu

Stir-fried with fresh ginger, mushroom, carrot and onion.

Steamed Coconut Rice

2 portions of coconut rice

SET MENU B

4 STARTERS + 3 MAINS + RICE (PRICE PER PERSON, MIN. TWO PEOPLE)

£33.00 PER PERSON

STARTERS

Vegetable Spring Roll

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

Chicken Satay

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

Crispy Wonton

Deep-fried crispy wontons, stuffed with minced chicken & prawn, served with sweet chilli sauce.

Prawn & Chicken on Toast

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

MAINS

Kaeng Ped Yang Special (Roast Duck)

Special red curry with roasted duck, coconut milk, pineapple and tomato.

Pad Kra Prow with beef

Stir-fried with holy basil leaves, fresh chilli, pepper, fine bean and onion.

Pad Khing with pork

Stir-fried with fresh ginger, mushroom, carrot and onion.

Egg Fried Rice

2 portions of egg fried rice.





SET MENU E-SAAN

4 STARTERS + 4 MAINS + RICE (PRICE PER PERSON, MIN. TWO PEOPLE)

£37.00 PER PERSON

STARTERS

Thai Herb Sausages (pork)

Deep-fried homemade minced pork & rice
Thai Northeastern style sausage.

Prawn Tempura

Deep-fried prawn (in batter) served with
sweet chilli sauce.

Thai Fish Cakes

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

Vegetable Tempura

Deep-fried mixed vegetables in batter
served with sweet chilli sauce.

SET MENU SEAFOOD

4 STARTERS + 4 MAINS + RICE (PRICE PER PERSON, MIN. TWO PEOPLE)

£40.00 PER PERSON

STARTERS

Prawn Tempura

Deep-fried prawn (in batter) served with
sweet chilli sauce.

Prawn & Chicken on Toast

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

Duck Spring Roll

Deep-fried duck spring roll, served with
Hoy-sin sauce.

Crispy Wonton

Deep-fried crispy wontons, stuffed with
minced chicken & prawn, served with sweet
chilli sauce.

MAINS

Som-Tum (Papaya)

Most popular Thai spicy and sour salad, using
one of the oldest cooking tool "Mortar and pestle" in
combining flavors. ****Thai Beauty Queen Favourite****

Larb Salad (Minced chicken or Minced pork)

Traditional spicy salad with dried chilli flakes & lime
juice, roasted ground rice, shallot and seasoning.

Grilled Pork

Grilled marinated pork loin steak, served with home
made tamarind chilli sauce.

Kaeng Panang (beef)

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

Steamed Sticky Rice

2 portions of sticky rice

MAINS

Salted and Pepper Calamari

Stir-fried crispy squid (in batter) with garlic and fresh
chilli.

Kaeng Panang Salmon

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

Pad Nam Prig Paow with mixed seafood

Stir-fried with onion in homemade garlic and chilli
paste.

Pad Thai with prawns

Wok fried traditional Thai rice noodle with egg,
peanuts and bean sprouts.
(Authentic, Well-known & Unmissable)

Steamed Jasmine Rice

2 portions of steamed rice

WELCOME

A PROUD FAMILY BUSINESS OPERATING SINCE 2004. TWO POINT THAI RESTAURANT AND BAR ARE DELIGHTED TO PRESENT YOU WITH OUR TRADITIONAL AND AUTHENTIC FAMILY RECIPES.

THANK YOU

THANK YOU FOR SUPPORTING AND VISITING US. PLEASE ENJOY YOUR MEAL AND OUR SERVICE. WE HOPE TO SEE YOU WITH US AGAIN SOON.

WWW.TWOPOINTTHAI.CO.UK

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