

# DINE-IN MENU

## STARTER

### 01. Two Point Platter for 2 (Minimum 2PP)

£17.80

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

### 02. Green Platter for 2 (Minimum 2PP)

£16.80

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

### 03. Prawn Crackers

£4.30

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

### 04. Vegetable Tempura

£7.50

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

### 05. Vegetable Spring Roll

£7.50

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

### 06. Crispy Tofu

£7.20

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

### 07. Vegetable Dumpling

£7.20

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

### 08. Crispy Wonton

£7.50

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

01.

02.

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### 09. Sweetcorn Fritters

£7.50

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

### 10. Thai Herb Sausages

£7.50

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

### 11. Fresh Summer Rolls

£7.20

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

### 12. Prawn & Chicken on Toast

£7.50

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

### 13. Thai Fish Cakes

£7.50

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

£8.40

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

### 17. Duck Spring Roll

£8.40

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

### 18. Pork Ribs

£7.90

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

18.

17.



# SOUP

## 19.Vermicelli Noodle Soup

Glass noodles soup with silky tofu and spring onion.

£7.90

## 20.Wonton Soup

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

£7.90

## 21.Poh-Teak

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

£8.20

## 22.Tom Kha Soup

Mushroom £7.50 / Chicken £7.80 / Prawns £8.00

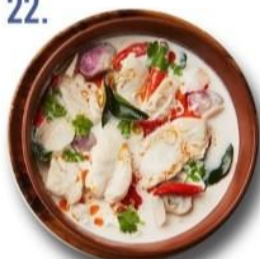
Mild coconut soup cooked with galangal, lemongrass and kaffir-lime leaves.

## 23.Tom Yum Soup

Mushroom £7.50 / Chicken £7.80 / Prawns £8.00

**\*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.

£13.80

## 25.Pla Goong

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

£13.80

## 26.Yum Talay

Steamed mixed seafood tossed in lime juice & chilli dressings.

£14.50

31.



27.



29.



# E-SAAN NORTH EASTERN

## 27.Som-Tum

Carrots £11.20 / Papaya £13.80

**\*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

£11.80

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

(spicy sauce available please request)

## 29.Larb Salad

£12.80

CHOICES OF

- MINCED PORK
- MINCED CHICKEN

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

## 30.Grilled Pork

£18.50

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

## 31.Weeping tiger

£21.70

**\*\*Best Seller\*\*** Grilled marinated beef sirloin steak, served with our duo sauce.(chilli & tamarind)

## CURRY & STIR-FRIED CHOICES

32.



|                   |        |                            |        |
|-------------------|--------|----------------------------|--------|
| Vegetable or Tofu | £11.60 | Duck                       | £15.20 |
| Soy Protein       | £12.20 | Prawns                     | £15.20 |
| Chicken           | £13.70 | Squid                      | £15.20 |
| Pork              | £13.70 | Mixed Seafood              | £16.95 |
| Beef              | £13.70 | (Prawns, Squid and Mussel) |        |



39.

Traditional Style.

## CURRY

### 32. Kaeng Kiew Waan

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.

£15.20



36.

## 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** £11.60  
Stir-fried mixed vegetables with oyster sauce.

**47. Pad Pak Bung** £12.70  
Stir-fried morning glory with oyster sauce, garlic and fresh chilli. (Chinese water spinach)

**48. Pad Broccoli** £11.60  
Stir-fried fresh broccoli with oyster sauce, garlic and fresh chilli.

**49. Larb Tofu** £11.60  
Fried tofu with ground dried chilli flakes, roasted ground rice, shallot and seasonings.

# SPECIAL

**50. Naam Tok** £21.70  
Grilled pork loin or beef sirloin, tossed with roasted ground rice, dried chilli flakes and seasonings.

**51. Kra Dook Mu Ob (Signature dish)** £15.00  
Braised pork spare ribs with sweet basil leaves and fresh chilli. (Soup)

**52. Two Point Duck (Signature dish)** £15.20  
Stir-fried roasted duck with cashew nuts, carrot, pineapple, pepper and mushroom.

**53. Tamarind Duck** £15.50  
A quarter of crispy duck topped with homemade tamarind sauce.

**54. Pla Sam Rod** £15.00  
Grilled salmon fillet, topped with 3s flavoured sauce. (sweet, sour & spicy)

**55. Chu Chi Pla** £15.00  
Grilled salmon fillet, topped with spicy creamy panang curry sauce with kaffir-lime leaves.

**56. Pla Nueng Khing** £15.00  
Steamed salmon fillet with fresh ginger slices and chilli.

**57. Salted and Pepper Prawns** £15.20  
Stir-fried crispy prawns (in batter) with garlic and fresh chilli.

**58. Salted and Pepper Calamari** £15.20  
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** £21.70  
Grilled jumbo tiger prawns topped with 3s flavoured sauce. (sweet, sour & spicy)

**61. Chu Chi Goong** £21.70  
Grilled jumbo tiger prawns topped with spicy panang curry sauce.

**62. Goong Yang** £21.70  
Grilled marinated jumbo tiger prawns, served with homemade chilli sauce.

**63. Goong Pong Ka Ree** £21.70  
Stir-fried jumbo tiger prawns with turmeric curry powder sauce, egg and onion. (Recommended by Chef)


**64. Goong Ob Woon Sen** £21.70  
Baked jumbo tiger prawns with glass noodles in clay pot. (Recommended by Chef)

47.

57.



# SEABASS

**65.Seabass Nueng Manow**  £15.50  
Steamed seabass fillet with  
homemade spicy and sour sauce.

**66.Seabass Nueng Khing** £15.50

Steamed seabass fillet with  
fresh ginger slices and chilli.

**67.Larb Seabass**  £15.50  
Crispy seabass fillet topped with  
dried chilli flakes, roasted ground rice,  
shallot and seasonings.

**68.Seabass Lui Suan** £15.50  
"Crispy seabass fillet topped with lime juice  
& chilli dressing with **cashew nuts**.

**69.Seabass Sam Rod**  £15.50  
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.



67

## SOFT-SHELL CRAB

**70.Salted & Pepper Pu Nim**  £21.70

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

**71.Pu Nim Pong Ka Ree** £21.70

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

**72.Pu Nim Sam Rod**  £21.70

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

77.



74.



83.



## A CHOICE OF MEAT FOR STIR-FRIED RICE &amp; NOODLE

|                   |        |                            |        |
|-------------------|--------|----------------------------|--------|
| Vegetable or Tofu | £13.60 | Duck                       | £16.50 |
| Soy Protein       | £14.30 | Prawns                     | £16.50 |
| Chicken           | £15.90 | Squid                      | £16.50 |
| Pork              | £15.90 | Mixed Seafood              | £17.50 |
| Beef              | £15.90 | (Prawns, Squid and Mussel) |        |

## STIR-FRIED RICE &amp; NOODLES CHOICES

79. Two Point Fried Rice **£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.

## 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)

£33.00 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)

£35.00 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)

£40.00 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.

### 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

## SET MENU SEAFOOD

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

£42.00 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

#### 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