

# **EARLY BIRD MENU**

**Monday – Thursday 5pm - 7pm**

**£ 12.99**

**3 Courses**

- Starter**
- Main Course**
- Coffee, Tea or Ice Cream**

**Prawn Crackers £ 1.50**

If you have any food allergies, please let us know when you ordering. Please ask a member of staff for detail.



## Starters

2. **Golden Parcels** V (4) Thin pastry parcels filled with onions, carrots, potatoes, peas and sweetcorn. Served with sweet chilli sauce
4. **Spring Roll** v(4) Mixed vegetable with Glass noodles, wrapped in spring roll pastry and deep fried Served with sweet chilli sauce.
5. **Crispy prawns in Blanket** (4) Marinated prawns with Thai sauce wrapped with pastry, deep fried and Served with sweet chilli sauce.
7. **Pork Spare Ribs with Honey** (4) Slow cooked marinated pork spare ribs with Thai seasoning in honey sauce.
8. **Kanom Jeeb (Dim Sum)** (4) Marinated minced pork and prawns with water chestnuts and coriander , sesame oil , wrapped with wonton pastry and steamed , served topped with garlic in oil and chopped coriander and sweet soya sauce.
9. **Chicken on Toast** (6) Marinated minced chicken on bread topped with sesame seeds & Served with sweet chilli sauce.
10. **Home Made Thai Fish Cake** (3) Ground fish fillet and shrimps mixed with eggs, green beans, Thai herbs & red curry paste served with sweet chilli sauce ground peanut cucumber and red onion.
11. **Chicken Sa Tay** (2) Strips of fresh Chicken fillet Marinated in Thai spices curry powder, coconut milk , lemon glass , lime leaves. Served with peanut sauce.
12. **Chicken Wing** (4) Marinated chicken wing with Thai spice and curry powder, ground coriander, steamed and deep fried served with sweet chilli sauce
13. **Home Made Spicy Sweet Corn and Vegetable Cake** v (3) Sweet Corn and Mixed vegetables blended with red curry paste , Thai spice ,kaffir lime leaves deep fried and served with sweet chilli sauce ground peanut cucumber and red onion.

### V4 Vegetable Tempura

A selection of vegetables deep fried in tempura batter, served with sweet chilli sauce

### Tom Yam (Spicy Soup)

Thailand most popular dish, a soup flavoured with lemon grass, tomatoes, shimp pates chilli and galangal, coriander lime leaves, evaporated milk and squeeze of fresh lime, sour and spicy.

V5 Tofu and Mushroom 20 Chicken 21 Prawns

### Tom Kha (Coconut Soup)

Traditional Thai soup flavoured with coconut milk galangal, lemongrass, mushroom ,and karffir lime leaves.

V8 Tofu and Mushroom 23 Chicken 24 Prawns

# Main Courses

**\*\* Main courses are served with steamed rice, unless it's a Noodle dish.**

**\*\*Add extra £ 1 for Egg Fried rice , Coconut Rice or Sticky rice**

**\*\*Add extra £2.50 for Duck or Prawn**

31. **Stir fried with Cashew nuts** (Mixed vegetable or Chicken)  
Stir fried with cashew nuts, onions, spring onions, mixed peppers, and chilli sauce.
34. **Pad Prik Geang** (Chicken or pork or beef) Stir fried with greenbean, bamboo shoots and mixed peppers, sweet basil leaves in red curry sauce. **\*Spicy**
35. **Pad Kha prow** (Stir fried with Basil) (Chicken or pork or beef)  
Stir fried sliced chicken with fresh chilli, garlic, onion, mushroom, mixed pepper, green beans and holly basil leaves. **\*Spicy**
36. **Stir Fried with Oyster Sauce** (Chicken or pork or beef)  
Stir fried sliced chicken with mushrooms, baby corn, mangetouts, spring onions, mixed peppers in oyster sauce and sesame oil
37. **Pad Khing (Stirfried with Ginger)** (Chicken or pork )  
Stir fried with fresh ginger, onions, mixed peppers, mushrooms, sliced carrots & spring onion.
38. **Sweet & Sour** ( Mixed vegetable ,Chicken or pork)  
Stir fried sliced chicken breast with fresh pineapple, mixed peppessr, onions, cucumber, tomato, carrot in sweet & sour sauce.
45. **Green Curry** (Mixed vegetable or Chicken or beef )  
Green curry paste & coconut milk with courgette, green beans, mixed peppeds, kaffir lime leaves and sweet basil. **\*Spicy**
46. **Red Curry** (Mixed vegetable or Chicken or beef )  
Red curry paste & coconut milk with green beans, bambooshoots, mixed peppers, kaffir lime leaves and sweet basil. **\*Spicy**
48. **PaNang Curry** (Mixed vegetable or Chicken or beef )  
PaNang curry paste and coconut milk with mixed pepper, green beans, kaffir lime leaves, cooked in rich panang curry sauce and sweet basil leaves. **\*Spicy**
49. **Yellow Curry** (Mixed vegetable or Chicken or beef )  
Mind yellow Curry paste and coconut milk with onions, potatoes, mixed peppers.

52. **Jungle Curry (hot & spicy)** (Mixed vegetable or Chicken or beef)  
Hot and spicy curry , mixed vegetables cooked in aromatic sauce , ingredients such chilli, garlic, galangal, kaffir lime leaf ,wild ginger, fresh peppercorn, and lemon grass, curry test hot and spicy.
63. **Pad Thai** ( Chicken or pork or beef)  
stir fried rice noodles with egg, beansprouts and spring onions, carrots in tamarine sauce, served with ground peanut and sliced lemon.
64. **Pad Mee**(Chicken or pork ) Stir fried Egg noodles with egg, spring cabbage, bean sprouts, carrots, spring onions in light soy sauce.
65. **Pad Se-Ew**(stir fried noodle with dark soy sauce)(Chicken or pork )  
Stir fried flat noodles with egg and broccoli and mangetouts, baby corn with dark soya sauce.
66. **Spicy Noodle** (Pad Nam Prik Paw ) (Chicken or beef )  
stir fried flat rice noodles with egg, onions, spring onions, mixed peppers in sweet chilli in oil (contain shrimp)
67. **Special Fried Rice**,Chicken or Pork Fried rice with egg, onions, chopped spring onions,carrots, tomato in soya sauce, Served with sliced cucumber and lemon sliced.

*The curies we cooked mind if you prefer hot or extremly hot. Please tell staff how hot you like .*

