

# EVENING BANQUET MENU

To make your evening easy, more enjoyable and at the same time, allow you to taste a variety of our Chef's specialities, we suggest

## BANQUET MENU **A**

2 Course Meal

**£ 29.00** per person  
(minimum order 2 people or more)

### STARTERS

chicken satay, prawns on toast, Crispy wonton and spring rolls served with various sauces

### MAIN COURSE

**KAENG KIEW WAHN GAI** 

Chicken in green curry paste with coconut milk, ubergines, courgettes and sweet basil leaves

**NEUA PHAD NAM MAN HOI**  

Stir fried beef with onions, peppers, mushrooms and spring onion in oyster sauce

**GOONG PRIEW WAHN** 

Stir fried king prawns with pineapple, onion, peppers, green peas and tomatoes cooked in a sweet & sour sauce

**PHAD THAI** 

Fried Phad Thai noodles with chicken, bean sprouts, egg and Phad Thai sauce

**RICE**

Steamed jasmine rice

**GLUTEN  
FREE  
OPTION**

*Popular*

## BANQUET MENU **C**

2 Course Meal

**£ 42.00** per person  
(minimum order 2 people or more)

### STARTERS

Chicken satay, dim sum, salt & pepper squids and prawns tempura served with various sauces

### MAIN COURSE

**MASSAMAN CHICKEN** 

Traditional Massaman curry slowly cooked with onion, potatoes, coconut milk and kaffir lime leaves

**WEeping TIGER** 

Grilled Aberdeen Angus ribeye steak served with seasonal vegetables and spicy chilli sauce, served on sizzling plate

**SEAFOOD PHAD CHAR**  

Stir fried seafood in aromatic Thai herbs fresh chilli, spicy green peppercorns and basil leaves

**PHAD THAI GOONG** 

Stir fried rice noodles with prawns, egg, bean sprout and tamarind sauce

**RICE**

Steamed jasmine rice

**GLUTEN  
FREE  
OPTION**

*Recommend*

## BANQUET MENU **D**

2 Course Meal **(VEGGIE MENU)**

**£ 28.00** per person  
(minimum order 2 people or more)

### STARTERS

**THAI PINTO VEGETABLE STARTERS**

Vegetable spring rolls, golden bags, sweet corn cake, vegetable tempura served with various sauces

### MAIN COURSE

**KAENG KIEW WAHN** 

Vegetables in green curry paste with tofu, coconut milk and basil leaves

**PRIEW WAHN** 

Sweet & sour vegetables stir fried with onion, peppers, pineapple, broccoli, tofu and spring onion

**KRAPRAW PAK**  

Stir fried seasonal vegetables with garlic, fresh chilli and basil leaves

**PHAD THAI JAY** 

Rice noodles stir fried with vegetables, bean sprouts, tofu, spring onion, egg and tamarind sauce

**KHAO SOWAY**

Steamed jasmine rice

**GLUTEN  
FREE  
OPTION**

*Love it!*

## BANQUET MENU **B**

2 Course Meal

**£ 32.00** per person  
(minimum order 2 people or more)

### STARTERS

Spring rolls, chicken satay, prawns tempura and seafood cake served with various sauces

### MAIN COURSE

**PANANG GAI** 

A famous Thai curry consisting of red curry, chicken, coconut milk and kaffir lime leaves

**PED MAKAM** 

Crispy aromatic duck served with pak choi topped with tamarind sauce

**NEUA PHAD PHRIK THAI DUM**  

Stir fried beef with onion, carrots, sugar snap, peas, peppers, celery in black pepper sauce

**PHAD THAI GOONG** 

Stir fried rice noodles with king prawns, bean curd, bean sprouts, spring onion, egg and special Phad Thai sauce of Thai Pinto

**RICE**

Steamed jasmine rice

**GLUTEN  
FREE  
OPTION**

*Value!*

## PLA LUI SUAN

Deep fried sea bass with Thai spicy mixed herbs with chilli, lemongrass, ginger, shallots, coriander, mint, spring onion, cashew nuts and roasted chilli

 MAY CONTAIN : FISH SAUCE

**£ 18.95**

## Salad

*Thai  
pinto*

## YUM NEUA

**£ 12.00**

 MAY CONTAIN : FISH SAUCE

Strip of gilled beef mixed with our special dressing made with lime, chilli, cherry tomatoes, fine beans, cucumber, spring onion, celery, shallots and mixed green leaves

## LARB GAI

**£ 11.00**

 MAY CONTAIN : FISH SAUCE





The classic north-eastern salad, minced chicken in spicy dressing and tossed with ground roasted rice, spring onion, shallots and mint leaves

## SEA BASS SALAD

**£ 11.50**

 MAY CONTAIN : FISH SAUCE

Deep fried sea bass dressed with fresh lime juice, fish sauce, chilli, groundroasted rice, shallots, spring onion and mint leaves served with lettuce

Mild  Hot  Nut  Vegetarian  Gluten Free Option  **GF**  
Customer may request more or less spice and please inform us of any allergies before ordering

### FOOD ALLERGIES

Allergens are present in our menu & are ingredients to our dishes. If you suffer from an allergy to celeriac, celery, shellfish, fish, milk & dairy products, sesame seeds, gluten, soya, lupin, nuts, sulphur dioxide, molluscs or crustaceans, eggs, mustard or peanuts. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you to make an alternative choice.

### NUT ALLERGY WARNING

NUT ALLERGY : Some of our dishes contain nuts and as a consequence, we cannot guarantee that any dish is nut free.

VAT is included at the prevailing rate.  
A discretionary 10% charge will be added to your bill, this will be shared equally among the team who prepared and served your food today.

UPDATED 09/2023

*Sea Bass  
Salad*



STARTERS

EVENING MENU

	PRAWNS CRACKER	3.50
1.	THAI PINTO BASKET (price for one person) A Selection of authentic Thai starters served with varieties of sauce (2, 3, 6, 7, & 8)	11.00
2.	DUCK SPRING ROLLS (3 pieces) Crispy aromatic duck roll served with Hoi-Sin sauce	8.95
3.	CHICKEN SATAY 🍌 GF% (3 pieces) Our classic dish of chicken bamboo skewers, grilled and served with homemade peanut sauce	7.95
4.	HONEY RIBS GF% Pork spare ribs slow cooked with star anise, cinnamon and black pepper and served with their braising juices	8.95
5.	PRAWNS TEMPURA (4 pieces) King Prawns deep fried in a light crispy batter served served with sweet chilli sauce	8.50
6.	SEAFOOD CAKE GF% (4 pieces) Spicy mixed seafood blended with our special recipe of red curry paste, kaffir lime leaves and fine bean served with a sweet chilli sauce	8.50
7.	SESAME PRAWNS TOAST (3 pieces) Minced prawns on toast, sesame seeds serve with sweet chilli sauce	8.50
8.	VEGETABLE SPRING ROLLS 🌿 (3 pieces) Hand-rolled crispy spring rolls filled with vermicelli glass noodles, carrot, cabbage, shiitake mushroom served with sweet chilli sauce	7.95
9.	CRISPY WONTON <i>popular</i> Minced chicken, prawns mixed with ground pepper, soy sauce and wrapped with wonton wrapper served with sweet chilli sauce	4 PIECES 6.00 8 PIECES 10.00
10.	DIM SUM (4 pieces) Prawns, crab meat and mince chicken mixed with water chestnuts, spring onion and coriander, steamed in a wonton wrapper and topped with fried garlic served with sweet soy sauce	8.50
11.	SALT & PEPPER SQUID Lightly floured coated squid deep fried with hint of ginger, onion, pepper and fried garlic	8.50
12.	SOM TUM 🍌 GF% A fresh and spicy salad of shredded papaya, carrots, cherry tomatoes, fine bean, lime, cashew nuts, chilli and palm sugar	11.00
<div><div>AROMATIC DUCK PANCAKE</div><div>Aromatic roasted duck, served with spring onion, cucumber, pancake and Hoi Sin sauce.</div><div>Quarter 15.00 (6 Pancakes)    Half 25.90 (12 Pancakes)</div></div>		

SOUP

13.	TOM YUM GOONG 🍌 GF% The famous hot & sour clear soup with king prawns, mushrooms, lemongrass, galangal, lime juice, coriander and fresh chilli	8.95
14.	TOM YUM 🍌 GF% House special delicious Thai hot & sour soup with mushrooms, lemongrass, galangal, coriander, kaffir lime leaves and fresh chilli	Mushroom 7.95 Chicken 8.50
15.	TOM YUM COCONUT 🍌 GF% Creamy coconut soup with mushrooms, lemongrass, galangal, coriander and lime juice	Mushroom + vegetable 7.95 King prawns 8.95 Chicken 8.50

CURRY

16.	PANANG 🍌 GF% Famous Thai red curry consisting of Panang curry, kaffir lime leaves and coconut milk	Chicken 13.50    Beef rump 14.00    King prawns 14.50
17.	KAENG KIEW WAHN 🍌 GF% Thai green curry made from fresh young green chilli and selected Thai herbs, simmered in coconut milk, courgettes, aubergines and basil	Veggie 12.00    Chicken 13.00    Beef rump 13.50 King prawns 14.00
18.	KAENG PHED 🍌 GF% Red curry paste from dried chilli in coconut milk, aubergines, bamboo shoots and basil leaves	Veggie 12.00    Chicken 13.00    Beef rump 13.50
19.	KAENG PHED PED YANG 🍌 GF% Roasted duck in red curry paste, coconut milk, fresh chilli, pineapple, lychees and basil leaves	15.00
20.	MASSAMAN 🍌 GF% Traditional Massaman curry slowly cooked with onion, potatoes, coconut milk, cardamom and cashew nuts	Lamb shoulder fillet 18.50 / Chicken 13.00 / Veggie 12.00
21.	SOUTHERN THAI CHICKEN 🍌 GF% Marinated chicken fillet with lemongrass topped with a mild red curry sauce	13.50
22.	JUNGLE CURRY 🍌 GF% (NO COCONUT MILK) A red curry paste without coconut milk, mushrooms, baby corn, carrots, aubergine, bamboo shoot, seasonal vegetables and basil leaves	Chicken 13.00    King prawns 14.00    Beef 13.50

STEAMED & SEAFOOD

23.	PLA NEUNG SEE-IEW GF% OPTION Steamed sea bass in a soy sauce with shiitake mushrooms, celery, ginger and spring onion	18.50
24.	PLA NEUNG MANOW 🍌 GF% Steamed sea bass fillet with lemongrass, galangal,seasonal vegetables drizzled with a tangy lime and chill sauce	18.50
25.	PHRIK PAO CHAO LAY 🍌 King prawns, cod, New Zealand mussels, squid with roasted chilli, onion, pepper, butternut squash and basil leaves served on a sizzling plate	18.50
26.	PHAD YELLOW SAUCE 🍌 GF% OPTION Stir fried king prawns with celery, onion, spring onion and pepper in a turmeric curry sauce finished off with egg and drizzled with chilli oil	14.50
27.	TALAY PHAD CHAR 🍌 GF% OPTION King prawns, New Zealand mussels, squid & cod stir fried together in aromatic Thai herbs fresh chilli, and basil, served on a sizzling plate	18.50
28.	PLA SAMOUN PHAI 🍌 Deep fried cod with lemongrass, coriander, kra-chai, shallot, lime leaves and roasted chilli	16.95
29.	PLA SAM ROD 🍌 GF% OPTION Sea bass fillet deep fried and drizzled with chef's special sauce	18.50
30.	GOONG PRIEW WAHN GF% King prawns stir fried with onion, pepper, spring onion, pineapple, peas and cherry tomatoes cooked in a sweet & sour sauce	14.00
31.	GOONG KEE MAO 🍌 GF% OPTION Stir fried king prawns with fresh chilli, garlic, fine beans, pepper, onion, kra-chai, baby corn and basil leaves	14.00

CHICKEN DISHES

32.	GAJ HIMAPHAN 🍌 GF% OPTION A popular traditional dish stir fried chicken with cashew nuts, mushrooms, butternut squash, onion, pepper, spring onion and roasted chilli	13.00
33.	GAJ PHAD PRIG KHING 🍌 GF% OPTION Chicken stir fried with red curry paste, fine beans, a hint of coconut milk and basil leaves	12.50
34.	SWEET & SOUR GAJ GF% Stir fried chicken in Sweet & sour sauce with pineapple, peppers, onion, cherry tomatoes, cucumber, peas, and spring onion	12.50
35.	GAJ KRA PRAW 🍌 GF% OPTION Stir fried chicken with fresh chilli, garlic, onion, bamboo shoots, fine beans and basil leaves	12.50
<div><div>HONEY CHICKEN</div><div>Crispy fried chicken, sesame seeds topped with honey sauce served with vegetables tempura</div></div>		

PORK DISHES

36.	HANG LAY 🍌 GF% A traditional local recipe red curry from the north of Thailand slowly cooked with pork, ginger, pineapple, shallot, garlic and turmeric	13.50
37.	MOO PHAD TA KRAI 🍌 GF% OPTION Stir fried tenderloin pork with lemongrass, garlic, fresh chilli, onion, mushroom and spring onion	13.50
38.	MOO YANG 🍌 GF% Marinated tenderloin pork flavoured with coriander, ground pepper, oysters sauce hint of coconut milk, and cooked on a pan fried served with papaya salad	17.50

BEEF DISHES

39.	RIBEYE PHAD CHAR 🍌 GF% OPTION Stir fried Aberdeen Angus ribeye with aromatic Thai herbs, fresh chilli, garlic, spicy green peppercorn and basil served on sizzling plate	22.95
40.	NEUA PHAD NAM MAN HOI GF% OPTION Stir fried rump beep slice with oyster sauce, onion, mushrooms, peppers, and spring onion	13.50
41.	NEUA KRA PRAW 🍌 GF% OPTION Stir fried rump slice with fresh chilli, garlic, bamboo shoots, onion, fine beans and basil	13.50
42.	NEUA PHAD KHING GF% OPTION Stir fried rump slice with ginger, onion, pepper, spring onion, celery, sugar snap and soy sauce	13.50
43.	WEeping TIGER 🍌 GF% Grilled Aberdeen Angus ribeye steak and slice served on sizzling plate	22.95
44.	RIBEYE BLACK PEPPER SAUCE 🍌 GF% OPTION Aberdeen Angus ribeye steak served sliced on a sizzling plate with seasonal Vegetables and black pepper sauce	22.95

DUCK DISHES

45.	TAMARIND DUCK GF% Crispy aromatic duck in tamarind sauce garnished with fried shallots served with pak choi on sizzling plate	15.00
46.	DUCK PHAD KHING GF% OPTION Stir fried duck breast with fresh ginger, onion, sugar snap, celery, pepper, spring onion and soy sauce	15.00
47.	DUCK PHAD PHED 🍌 GF% OPTION Duck breast stir fried with chilli paste, onion, aubergines, fine beans, hint of coconut milk, baby corn, kra-chai and basil leaves	15.00
SP	DUCK SAMOUN PHAI 🍌 GF% Crispy duck with lemongrass, coriander, shallots, galangal, lime leaves & roasted chilli served with seasonal vegetables	15.00

VEGETABLES

48.	SEASONAL VEGETABLES 🌿 GF% OPTION Stir fried seasonal vegetables with oyster sauce or black bean sauce	8.50
49.	PHAD BROCCOLI 🌿 GF% OPTION Stir fried broccoli with a hint of garlic and soy sauce	8.50
50.	PAK CHOI 🌿 GF% OPTION Stir fried pak choi in oyster sauce	8.50
NOODLES & RICE		
51.	MEE KEE MAO 🍌 Egg noodles stir fried with onion, pepper, fine beans, chilli, baby corn, kra-chai and basil leaves	Chicken 12.00    King prawns 13.50    Seafood 16.00
52.	PHAD THAI <i>popular</i> GF% Rice noodles stir fried with chicken or king prawns, tofu, bean sprouts, spring onion, egg and Phad Thai sauce	Chicken 12.00    King prawns 13.50    Seafood 16.00
53.	EGG NOODLES Egg noodles stir fried with chicken, bean sprouts, pak choi, egg and soy sauce	12.00
54.	SINGAPORE NOODLES GF% OPTION Vermicelli rice noodles stir fried with chicken, king prawns,peppers, pointed cabbage, spring onion, turmeric,bean sprouts and egg	12.50
55.	PHAD SEE-IEW GF% OPTION Vermicelli rice noodles stir fried with chicken, pak choi, egg, pointed cabbage, broccoli and soy sauce	12.00
56.	FRIED RICE GF% OPTION Fried rice with chicken, or king prawns, egg, onion, broccoli, tomatoes, spring onion and soy sauce	Chicken or Veggie 12.00    King prawns 13.50
57.	KHAO PHAD KHAI GF% Egg fried rice	4.20
58.	KHAO PHAD GRATIUM GF% Garlic fried rice	4.20
59.	KHAO SOWAY 🌿 GF% Steamed jasmine rice	3.65
60.	KHAO NEOL 🌿 GF% Steamed sticky rice	4.20
61.	KHAO OB GATI 🌿 GF% Jasmine rice cooked with coconut mlk	4.50

VEGETARIAN DISHES

STARTERS		
62.	VEGETABLES TEMPURA 🌿 Vegetables deep fried in a light crispy batter served with sweet chilli sauce	7.95
63.	TOONG THONG 🌿 (4pcs) Mixed vegetables, potatoes, ground peppers, wrapped in rice paper and deep fried served with sweet chilli sauce	7.95
VEGETARAIN MAIN COURSE		
64.	SPICY AUBERGINES 🌿🍌 GF% OPTION Stir fried aubergine, basil, garlic and fresh chillies in yellow bean sauce	10.50
65.	PHAK PRIEW WAHN 🌿 GF% Stir fried vegetables with pepper, onions, pineapple, tofu, tomatoes, peas, spring onion in sweet & sour sauce	10.50
66.	TOFU HIMAPHAN 🍌 GF% OPTION Stir fried tofu, onion, peppers, butternut squash, cashew nuts, broccoli, mushrooms, spring onion, red beans, chickpea and roasted chilli	10.50
67.	PHAD PHAK KRA PRAW 🌿🍌 GF% OPTION Stir fried vegetables, tofu, onion, bamboo shoots, fine beans, fresh chilli, garlic, red beans, chickpeas and basil	10.50
68.	PHAD THAI JAY 🌿 GF% A popular traditional dish of stir fried rice noodles in Phad Thai sauce with tofu, spring onion, carrots, seasonal vegetables and bean sprouts	10.50
69.	PHAD MEE 🌿 Egg noodles stir fried with bean sprouts, carrots, spring onion and egg	8.95