

# 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

2 Course Meal

£ 31.00 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, aubergines, 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

## BANQUET MENU

2 Course Meal

£ 35.00 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

## BANQUET MENU

2 Course Meal

£ 45.00 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, cardamom and cashew nuts

#### WEeping TIGER

Grilled Aberdeen Angus ribeye steak slice 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

## BANQUET MENU

2 Course Meal (VEGGIE MENU)

£ 31.00 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

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

# Salad

## LARB GAI

MAY CONTAIN FISH SAUCE

11.95

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

12.50

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

## YUM NEUA

MAY CONTAIN FISH SAUCE

12.95

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

## PLA LUI SUAN

MAY CONTAIN FISH SAUCE

19.50

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

## SEAFOOD SALAD

16.95

Mixed Seafood with glass noodles, fresh lime juice, fish sauce, chilli, shallots, spring onion and mint leaves served with lettuce



OUR MENU  
HAS GONE MOBILE  
Scan to view

### 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 09/2024

\*Picture shown is for illustration purpose only



## LARGE FRESH Water prawns

GOONG YANG 3 pieces 20.95

### LARGE FRESH WATER PRAWNS

Grilled Giant freshwater and served with Thai spicy dressing

GOONG KRA-TIEM 3 pieces 20.95

### LARGE FRESH WATER PRAWNS

Saute Giant Freshwater prawns in garlic and pepper sauce

GOONG MAKHAM 3 pieces 20.95

### LARGE FRESH WATER PRAWNS

Giant Freshwater Prawns cooked with Tamarind sauce garnished with fried shallots

CHU CHEE 3 pieces 20.95

### LARGE FRESH WATER PRAWNS

Grilled Giant fresh water prawns cooked with red curry paste, coconut milk, sweet basil and kaffir lime leaves

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





HOMEMADE STARTERS

- PRAWNS CRACKER 3.50

EDAMAME 5.00

1. THAI PINTO BASKET (price for one person) 11.00  
A Selection of authentic Thai starters served with varieties of sauce (2, 3, 6, 7, & 8)

2. DUCK SPRING ROLLS (3 pieces) 8.95  
Crispy aromatic duck roll served with Hoi-Sin sauce

3. CHICKEN SATAY (3 pieces) 7.95  
Our classic dish of chicken bamboo skewers, grilled and served with homemade peanut sauce

4. HONEY RIBS 9.50  
Pork spare ribs slow cooked with star anise, cinnamon and black pepper and served with their braising juices

5. PRAWNS TEMPURA (4 pieces) 8.50  
King Prawns deep fried in a light crispy batter served served with sweet chilli sauce

6. SEAFOOD CAKE (4 pieces) 8.50  
Spicy mixed seafood blended with our special recipe of red curry paste, kaffir lime leaves and fine bean served with a sweet chilli sauce

7. SESAME PRAWNS TOAST (3 pieces) 8.50  
Minced prawns on toast, sesame seeds serve with sweet chilli sauce

8. VEGETABLE SPRING ROLLS (3 pieces) 7.95  
Hand-rolled crispy spring rolls filled with vermicelli glass noodles, carrot, cabbage, shiitake mushroom served with sweet chilli sauce

9. CRISPY WONTON popular 4 PIECES 6.00 8 PIECES 10.00  
Minced chicken, prawns mixed with ground pepper, soy sauce and wrapped with wonton wrapper served with sweet chilli sauce

10. DIM SUM (4 pieces) 8.50  
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

11. SALT & PEPPER SQUID 8.95  
Lightly floured coated squid deep fried with hint of ginger, onion, pepper and fried garlic

12. SOM TUM (3 pieces) 11.00  
A fresh and spicy salad of shredded papaya, carrots, cherry tomatoes, fine bean, lime, cashew nuts, chilli and palm sugar

AROMATIC DUCK PANCAKE popular

Aromatic roasted duck, served with spring onion, cucumber, pancake and Hoi Sin sauce.

Quarter 15.95 (6 Pancakes) Half 26.95 (12 Pancakes)

SOUP

13. TOM YUM (3 pieces) 7.95  
The famous hot & sour clear soup with king prawns, mushrooms, lemongrass, galangal, lime juice, coriander and fresh chilli

Mushroom + vegetable 7.95  
Chicken 8.50  
King prawns 8.95

15. TOM YUM COCONUT (3 pieces) 7.95  
Creamy coconut soup with mushrooms, lemongrass, galangal, coriander and lime juice

Mushroom + vegetable 7.95  
Chicken 8.50  
King prawns 8.95

CURRY EVENING MENU

16. PANANG GF (3 pieces) 13.90 14.50 14.95  
Famous Thai red curry consisting of Panang curry, kaffir lime leaves and coconut milk

17. KAENG KIEW WAHN GF (3 pieces) 12.50 13.50 14.50  
Thai green curry made from fresh young green chilli and selected Thai herbs, simmered in coconut milk, courgettes, aubergines and basil

18. KAENG PHED GF (3 pieces) 12.50 13.50 13.95  
Red curry paste from dried chilli in coconut milk, aubergines, bamboo shoots and basil leaves

19. KAENG PHED PED YANG GF (3 pieces) 15.95  
Roasted duck in red curry paste, coconut milk, fresh chilli, pineapple, lychees and basil leaves

20. MASSAMAN GF (3 pieces) 18.95/ 13.50/ 12.50  
Traditional Massaman curry slowly cooked with onion, potatoes, coconut milk, cardamom and cashew nuts

21. SOUTHERN THAI CHICKEN GF (3 pieces) 13.50  
Marinated chicken fillet with lemongrass topped with a mild red curry sauce

22. JUNGLE CURRY GF (NO COCONUT MILK) 13.50 14.50 13.95  
A red curry paste without coconut milk, mushrooms, baby corn, carrots, aubergine, bamboo shoot, seasonal vegetables and basil leaves

STEAMED & SEAFOOD

23. PLA NEUNG SEE-IEW GF OPTION 19.50  
Steamed sea bass fillet in a soy sauce with shiitake mushrooms, celery, ginger and spring onion

24. PLA NEUNG MANOW GF 19.50  
Steamed sea bass fillet with lemongrass, galangal,seasonal vegetables drizzled with a tangy lime and chill sauce

25. PHRIK PAO CHAO LAY 19.50  
King prawns, sea bass, New Zealand mussels, squid with roasted chilli, onion, pepper, butternut squash and basil leaves served on a sizzling plate

26. PHAD YELLOW SAUCE GF OPTION 14.95  
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

27. TALAY PHAD CHAR GF OPTION 19.50  
King prawns, New Zealand mussels, squid & sea bass stir fried together in aromatic Thai herbs fresh chilli, and basil, served on a sizzling plate

28. PLA SAMOUN PHAI 17.95  
Deep fried sea bass with lemongrass, coriander, kra-chai, shallot, lime leaves and roasted chilli

29. PLA SAM ROD GF OPTION 17.95  
Sea bass fillet deep fried and drizzled with chef's special sauce

30. GOONG PRIEW WAHN GF 14.50  
King prawns stir fried with onion, pepper, spring onion, pineapple, peas and cherry tomatoes cooked in a sweet & sour sauce

31. GOONG KEE MAO GF OPTION 14.50  
Stir fried king prawns with fresh chilli, garlic, fine beans, pepper, onion, kra-chai, baby corn and basil leaves

CHICKEN DISHES

32. GAI HIMAPHAN GF OPTION 13.50  
A popular traditional dish stir fried chicken with cashew nuts, mushrooms, butternut squash, onion, pepper, spring onion and roasted chilli

33. GAI PHAD PRIG KHING GF OPTION 12.95  
Chicken stir fried with red curry paste, fine beans, a hint of coconut milk and basil leaves

34. SWEET & SOUR GAI GF 12.95  
Stir fried chicken in Sweet & sour sauce with pineapple, peppers, onion, cherry tomatoes, cucumber, peas, and spring onion

35. GAI KRA PRAW GF OPTION 12.95  
Stir fried chicken with fresh chilli, garlic, onion, bamboo shoots, fine beans and basil leaves

HONEY CHICKEN 13.50

Crispy fried chicken, sesame seeds topped with honey sauce served with vegetables tempura

PORK / BEEF DISHES

36. HANG LAY GF 13.95  
A traditional local recipe red curry from the north of Thailand slowly cooked with pork, ginger, pineapple, shallot, garlic and turmeric

39. RIBEYE PHAD CHAR GF OPTION 23.95  
Stir fried Aberdeen Angus ribeye with aromatic Thai herbs, fresh chilli, garlic, spicy green peppercorn and basil served on sizzling plate

40. NEUA PHAD NAM MAN HOI GF OPTION 13.95  
Stir fried rump beef slice with oyster sauce, onion, mushrooms, peppers, and spring onion

41. NEUA KRA PRAW GF OPTION 13.95  
Stir fried rump beef slice with fresh chilli, garlic, bamboo shoots, onion, fine beans and basil

42. NEUA PHAD KHING GF OPTION 13.95  
Stir fried rump beef slice with ginger, onion, pepper, spring onion, celery, sugar snap and soy sauce

43. WEEPING TIGER GF popular 23.95  
Grilled Aberdeen Angus ribeye steak slice served with seasonal vegetables and spicy chilli sauce, served on sizzling plate

44. RIBEYE BLACK PEPPER SAUCE GF OPTION 23.95  
Aberdeen Angus ribeye steak served sliced on a sizzling plate with seasonal Vegetables and black pepper sauce

DUCK DISHES

45. TAMARIND DUCK GF popular 15.95  
Crispy aromatic duck in tamarind sauce garnished with fried shallots served with pak choi on sizzling plate

46. DUCK PHAD KHING GF OPTION 15.95  
Stir fried duck breast with fresh ginger, onion, sugar snap, celery, pepper, spring onion and soy sauce

47. DUCK PHAD PHED GF OPTION 15.95  
Duck breast stir fried with chilli paste, onion, aubergines, fine beans, hint of coconut milk, baby corn, kra-chai and basil leaves

SP DUCK SAMOUN PHAI GF 15.95  
Crispy duck with lemongrass, coriander, shallots, galangal, lime leaves & roasted chilli served with seasonal vegetables

NP PED NAM PUANG GF (Honey Duck) 15.95  
Crispy aromatic duck served with Pak Choi and topped with cashew nuts & spicy Honey sauce

VEGETABLES

48. SEASONAL VEGETABLES GF OPTION 8.95  
Stir fried seasonal vegetables with oyster sauce or black bean sauce

49. PHAD BROCCOLI GF OPTION 8.95  
Stir fried broccoli with a hint of garlic and soy sauce

50. PAK CHOI GF OPTION 9.95  
Stir fried pak choi in oyster sauce

NOODLES & RICE

51. MEE KEE MAO (3 pieces) 12.50 13.50 16.50  
Egg noodles stir fried with onion, pepper, fine beans, chilli, baby corn, kra-chai and basil leaves

52. PHAD THAI popular GF Veggie/Chicken 12.50 King prawns 13.50 Seafood 16.50  
Rice noodles stir fried with chicken or king prawns, tofu,bean sprouts, spring onion, egg and Phad Thai sauce

53. EGG NOODLES 12.50  
Egg noodles stir fried with chicken, bean sprouts, pak choi, egg and soy sauce

54. SINGAPORE NOODLES GF OPTION 12.95  
Vermicelli rice noodles stir fried with chicken, king prawns,peppers, pointed cabbage, spring onion, turmeric,bean sprouts and egg

55. PHAD SEE-IEW GF OPTION 12.00  
Vermicelli rice noodles stir fried with chicken, pak choi, egg, pointed cabbage, broccoli and soy sauce

56. FRIED RICE GF OPTION 12.00 13.50  
Fried rice with chicken, or king prawns, egg, onion, broccoli, tomatoes, spring onion and soy sauce

57. KHAO PHAD KHAI GF Egg fried rice 4.50

58. KHAO PHAD GRATIUM GF Garlic fried rice 4.50

59. KHAO SOWAY GF Steamed jasmine rice 3.95

60. KHAO NEOL GF Steamed sticky rice 4.50

61. KHAO OB GATI GF 4.95  
Jasmine rice cooked with coconut mlk

VEGETARIAN DISHES

STARTERS

62. VEGETABLES TEMPURA 7.95  
Vegetables deep fried in a light crispy batter served with sweet chilli sauce

63. TOONG THONG (4pcs) 7.95  
Mixed vegetables, potatoes, ground peppers, wrapped in rice paper and deep fried served with sweet chilli sauce

VEGETARAIN MAIN COURSE

64. SPICY AUBERGINES GF OPTION 10.95  
Stir fried aubergine, basil, garlic and fresh chillies in yellow bean sauce

65. PHAK PRIEW WAHN GF 10.50  
Stir fried vegetables with pepper, onions, pineapple, tofu, tomatoes, peas, spring onion in sweet & sour sauce

66. TOFU HIMAPHAN GF OPTION 10.50  
Stir fried tofu, onion, peppers, butternut squash, cashew nuts, broccoli, mushrooms, spring onion, red beans, chickpea and roasted chilli

67. PHAD PHAK KRA PRAW GF OPTION 10.50  
Stir fried vegetables, tofu, onion, bamboo shoots, fine beans, fresh chilli, garlic, red beans, chickpeas and basil

68. STIR FRIED BEAN SPROUTS GF 6.50  
Stir fried bean sprouts with a hint of garlic, sliced of red chilli, spring onion with oyster sauce

69. PHAD MEE 8.95  
Egg noodles stir fried with bean sprouts, carrots, spring onion and egg