

## ADDITIONAL MENU

### APPETIZERS

- A1. Montien Selection - (per person) £ 6.50  
Chef's selection of starters served with a variety of delicious sauces
- A2. Puk Choob £ 5.95  
Vegetable fritters served with sweet chilli sauce
- A3. Goong Gatiam £ 6.55  
Whole king prawns seasoned with garlic and coriander, wrapped in filo pastry and deep fried, served with a spicy home-made chilli sauce
- A4. Yum Talay £9.75  
Spicy seafood salad served on a bed of crispy lettuce
- A5. Laab Gai £8.75  
Esarn style spicy minced chicken salad served on a bed of crispy lettuce
- A6. Hoy Ob Mor Din £7.25  
Stemed mussels with lemongrass and basil, served with a coriander and chilli sauce

### MAIN COURSE

- A7. Pad Ped Pla Muek £ 7.45  
Stir fried squid with red chilli
- A8. Pla Nueng £ 14.50  
Steamed fish of the day with chilli, garlic, coriander and lemon juice
- A9. Nuer Pad Ki Mow £ 7.45  
Sliced beef stir fried with fresh chilli, lemongrass and lime leaves
- A10 king Moo/Nuer/Gai £ 7.45  
Sliced pork/beef/chicken stir fried with fresh ginger
- A11.Gai Himmarn £ 7.65  
Sliced chicken stir fried with cashew nuts, water chestnuts, carrots and roasted chilli
- A12.Gaeng Panang £ 7.45  
Panang curry paste and coconut milk with Chicken or beef (Prawns-£1.30 supplement)
- A13.Gaeng Pud £ 7.45  
Seasonal vegetable red curry
- A14.Pad Ped Tofu £7.45  
Stir fried tofu, aubergines & bamboo shoots with chilli paste, coconut milk and Thai basil

*Please advise us of any dietary requirements when ordering.*

*Allergy Advice: all our products are made in our kitchen which handles Eggs, Fish, Molluscs, Peanuts & tree Nuts, Sesame seeds, Mustard, Shellfish, Soya and Wheat*

### APPETIZERS

1. Satay (Chicken or Beef) £ 5.25  
Charcoal grilled skewers of marinated chicken or beef, served with Thai **peanut** sauce and pickles
2. Gai Yarng £ 5.25  
Baby poussin marinated in Thai herbs and charcoal grilled, served with a sweet chilli sauce
3. Sie Krong Moo Ping £ 5.25  
Charcoal grilled marinated pork spare ribs, served in a fragrant barbeque sauce
4. Poh Pia Tod £ 4.95  
Crispy vegetable springs rolls, served with sweet chilli sauce
5. Kanom Jeeb £ 5.25  
Steamed dumplings made with minced king prawns, pork and water chestnuts, served in a sweet vinegar dressing
6. Hae Goong £ 6.45  
Minced king prawns and water chestnuts wrapped in tofu skin and deep fried, served with a sweet plum sauce
7. Goong Tempura £ 6.45  
King prawns and vegetables dipped in tempura batter and deep fried, served with a plum sauce
8. Tod Mun Pla £ 5.25  
Freshly minced fish cakes seasoned with Thai spices, served with a sweet pickle sauce with **peanuts**
9. Tao Hoo Tod £ 4.95  
Crispy fried tofu served with a sweet pickle sauce sprinkled with **peanuts**
10. Gratong Tong £ 5.25  
Finely sliced bamboo shoots with minced chicken, king prawns and vegetables, served in a crispy pastry cup

### SOUPS (per person)

11. Tom Yum Goong £ 5.75  
Hot and spicy soup with king prawns mushrooms, tomato and coriander
12. Poh Taak £ 6.25  
Fresh, spicy clear soup with seafood, preserved vegetables and chilli
13. Tom ka Gai £ 5.75  
Creamy coconut soup from Southern Thailand with chicken, galangal, coriander and a dash of fresh chilli

### **SOUPS (per person)**

14. Kang Jued Woonsen £ 5.45  
Clear soup with minced chicken and prawns,  
vermicelli and Chinese leaf
15. Kang Jued Louk Chin Pla £ 5.45  
Clear soup with fish balls and Chinese leaf
16. Kiew Nam £ 5.45  
Clear soup with freshly made pork and prawn  
wontons and Chinese leaf

### **MAIN COURSE**

17. Goong ob Mor Din £ 9.25  
King prawns, dried mushrooms and vermicelli spiced  
with coriander and peppercorns, served in a hot clay  
pot.
18. Goong Briew Waan £ 8.75  
Thai style sweet and sour king prawns
19. Goong Pad Puk £ 8.75  
King prawns stir fried with vegetables
20. Goong Pad Ped £ 8.75  
King prawns stir fried with chilli paste and a touch of  
coconut milk
21. Goong Pad Himmarn £ 8.75  
King prawns stir fried with cashew nuts, water  
chestnuts, carrots and roasted chilli
22. Pla Rard Prik £ 13.50  
Crispy fried fish with a sweet and spicy chilli and  
garlic sauce
23. Pla Briew Waan £ 13.50  
Crispy fried fish with a Thai style sweet and sour  
sauce
24. Pla Muek tod Gratiam £ 7.45  
Stir fried squid with garlic and peppercorns
25. Nuer Pad Nam mun hoi £ 7.45  
Sliced beef stir fried in oyster sauce
26. Moo tod Gratiam £ 7.45  
Stir fried pork with garlic and peppercorns
27. Moo Briew Waan £ 7.45  
Thai style sweet and sour pork
28. Gai Grapao £ 7.45  
Sliced chicken stir fried with Thai basil leaves, garlic  
and chilli
29. Gai Putt Sauce £ 7.45  
Sliced chicken stir fried with spicy and tangy sauce

**THAI SALADS – Fresh, sour, sweet and spicy all in  
one, all served on a bed of crispy lettuce**

30. Yum Nuer Yang £ 7.45  
Grilled beef salad with tomato and cucumber
31. Yum Woonsen £ 7.45  
Vermicelli, minced chicken and king prawn salad
32. Yum Pla Muek £ 7.45  
Spicy squid salad

**THAI CURRIES – Made fresh to order so please  
let us know if you would like it made with  
chicken or beef (Prawns - £1.30 supplement)**

33. Gaeng Daang £ 7.45  
Thai Red Curry paste, coconut milk and bamboo  
shoots
34. Gaeng Kiew Wan £ 7.45  
Thai Green Curry paste, coconut milk and  
aubergines
35. Gaeng Massaman £ 7.45  
Massaman curry paste, coconut milk, baby  
potatoes, shallots and peanuts

### **VEGETABLES**

36. Stir fried mixed vegetables with £ 6.25  
oyster sauce
37. Oriental vegetables stir fried £ 7.25  
with garlic and ginger

### **NOODLES**

38. Pad Thai £ 7.45  
Fried rice noodles with prawns, chicken and bean  
sprouts, served with an omelette on top, dried  
chilli, crushed peanuts and a slice of lemon/lime
39. Pad see eew (Kway Tiow) £ 7.45  
Thick rice noodles fried with soya sauce, chicken,  
green vegetables and egg
40. Mee Putt £ 5.95  
Egg noodles stir fried with bean sprouts, onions  
and carrots

### **RICE**

41. Steamed rice £ 2.75
42. Egg fried rice £ 3.25
43. Egg fried rice with crabmeat £ 7.45

*Prices include VAT  
Service Charge is not included  
All major credit/debit cards accepted  
Fifty Pence Cover Charge per person*