Starter

Mixed platter (minimum for 2 people) (GU, C, E, F, Mo, N, So, Mu, Se) £ 17.50 A selection of five starters: 2 Chicken satay, 2 vegetable spring rolls, Prawn and chickens on toast, 2 Koong Tod and 2 Dim sum Chicken satay (4 pcs) £ 8.25 (N, Mu) Charcoal grilled skewers of tender marinated chicken served with peanut sauce Koong Tod (4 pcs) £ 8.95 (C, G, W, E)Deep-fried prawns in batter and bread crumbs, served with sweet chilli sauce (5 pcs) (C, So, W, GU, E, Se) £ 8.75 Thai dim sum Minced prawn & minced pork dim sum, served with sweet vinegar sauce £ 8.75 Calamari (GU, W) Deep-fried, lightly-battered squid. Served with a sweet chilli dip sauce Thai Fish cake (4 pcs) (F, E, N) £ 7.95 Deep fried mined fish in red curry paste **Prawn and Chicken on toast** (4 pcs) (c, GU, W, E, So, Se) £7.95Savoury minced chicken, prawn & coriander toasts topped with sesame seeds Gyoza - chicken (5 pcs) (GU, W, Se, So) £ 7.95 Deep fried or steam Japanese chicken dumpling. Served with spicy and sour soy sauce. Pork Ribs (W, So, Mo, Gu) £ 8.95 Slow cooked ribs in spices and homemade sauce Spicy Thai prawn crackers (Mild Spicy) (c, gu, w) £ 3.75

Served with sweet chilli sauce

Vegetarian Starter

Sweet corn cake (4 pcs) (E, GU, W, So)

Served with plum sauce (V)

Vegetable tempura (E, GU, W)

Served with sweet chilli sauce (V)

Vegetable spring Rolls (5 pcs) (Se, So, GU, W)

£ 6.90

E on

Served with sweet chilli sauce (v)

Gyoza – Vegetable (5 pcs) (GU, W, Se, So) \mathcal{L} 6.90

Deep fried or steam Japanese dumplings. Served with spicy and sour sauce (V)

Edamame (s_0) \mathcal{L} 3.75

Japanese soybeans in the pod. The pods are steamed and served with salt (V)

Thai salad

Som Tum (Med Spicy) (F, N) \mathcal{L} 10.95

Thai papaya salad, with shredded carrot, cherry tomatoes, fresh lemon juice, fish sauce, garlic, fresh chilli and roasted nuts

Larb Gai (Med Spicy) (F) £ 12.50

Spicy minced chicken, with red onion, spring onion and coriander, fresh lemon juice, fish sauce and chilli flakes

Yum Nuar (Med Spicy) (F) \mathcal{L} 17.95

Charcoal grilled sirloin sliced, with onion, spring onion, tomato, cucumber and coriander mixed in Thai dressing sauce

Soup

Mushroom £ 6.50 Chicken £ 7.65 King prawn £ 8.25

Tom Yum (Mild Spicy) (So, C, F, GU)

Tom Kha (Mild Spicy) (So, C, F, GU)

Thai hot and sour sour spicy and sour soup slowly simmered with mushrooms, lemonglass, galangal and Kaffir lime leaves

Coconut creamy soup with mushrooms, Galagal in silken herb-infused

Food allergy symbols

C – Crustaceans, E – Eggs, F - Fish, GU – Gluten, M - Milk, Mo - Molluscs, Mu – Mustard, N – Nuts, Se - Sesame, So - Soya, W - Wheat

For more information about your food allergy please speak to one of our staff before ordering

Set Menu

All set meals contain these food allergenic ingredients (GU, C, EF, Mo, N, Sa, Mu, Se, M)

Bangkok

Set for 2 people £ 52

Snack

Spicy Thai prawn crackers with sweet chilli dip sauce

Starters

2 Chicken satay, 2 Vegetable spring rolls, 2 Prawn and chicken on toast,2 Dim sum, 2 Prawn tempura

Mains

Beef with ginger in black bean sauce
Chicken green curry
Vegetables with egg noodles
Thai jasmine rice

Dessert

Tea or coffee or vanilla ice cream

Phuket

Set for 2 people \mathcal{L} 59.95

Snack

Spicy Thai prawn crackers with sweet chilli sauce

Starters

2 Chicken satay, 2 Vegetable spring rolls, 2 Prawn and chicken on toast,2 Dim Sum, 2 Prawn tempura

Mains

Grilled large prawns severed with garlic & coriander and chili lemon sauce

Beef with ginger in black bean sauce

Mixed vegetables in oyster sauce

Thai jasmine rice

Dessert

Tea or coffee or vanilla ice cream

Food allergy symbols

C – Crustaceans , E – Eggs , F – Fish, GU – Gluten , M – Milk, Mo – Molluscs, Mu – Mustard , N – Nuts , Se – Sesame, So – Soya, W – Wheat For more information about your food allergy please speak to one of our staff before ordering

Set Menu

All set meals contain these food allergenic ingredients (GU, C, EF, Mo, N, Sa, Mu, Se, M)

Samui

Set for 4 people \mathcal{L} 114

Snack

Spicy Thai prawn crackers with sweet chilli dip sauce

Starters

4 Chicken satay, 4 Vegetable spring rolls, 4 Prawn and chicken on toast, 4 Dim sum, 4 Prawn tempura

Mains

Prawns with fresh chilli and garlic
Sweet & sour chicken
Beef in oyster sauce
Chicken panang curry
Mixed vegetables in oyster sauce
Mixed vegetables with egg noodles
Thai jasmine rice

Dessert

Tea or coffee or vanilla ice cream

Sukhothai (v)

Set for 2 people \mathcal{L} 48

Starter

Vegetable tempura, Vegetable spring rolls, Sweet corn cake, Gyoza vegetable

Main course

Tofu with ginger in black bean sauce
Green curry vegetables with tofu
Mixed vegetables with egg noodles
Thai jasmine rice

Dessert

Tea or coffee or vanilla ice cream

Food allergy symbols

 $C- {\it Crustaceans}\,, E- Eggs\,, F- Fish, GU- Gluten\,, M- Milk, Mo- Molluscs,\ Mu- Mustard\,, N- Nuts\,, Se- Sesame, So- Soya, W- Wheat \\ For more information about your food allergy please speak to one of our staff before ordering$

Curry dishes

Thai green curry** (F, C)

Thai style green curry cooked with red / green pepper, bamboo shoots, aubergine and green beans Chicken £ 11.50, Beef £ 12.50, King prawn £ 13.50, Vegetables £ 10.15, add tofu £ 1.60

Thai red curry** (F, C)

Thai style red curry cooked with red / green pepper. bamboo shoots, aubergine and green beans Chicken £ 11.50, Beef £ 12.50, King prawn £ 13.50, Vegetables £ 10.15, add tofu £ 1.60

Jungle curry*** (F, C)

A very spicy curry made without coconut milk, red / green pepper, bamboo shoots, aubergine. green beans. baby corn and krachai

Chicken £ 11.50 , Beef £ 12.50 , King prawn £ 13.50 , Vegetables £ 10.15 ,add tofu £ 1.60

Thai yellow curry* (F, C, Mu)

Thai style yellow curry paste cooked with coconut milk onion and potatoes

Chicken \pounds 11.50 , Beef \pounds 12.50 , King prawn \pounds 13.50 ,Vegetables \pounds 10.15 ,add tofu \pounds 1.60

Panang (Mild Spicy) (F, C)

Red thick and creamy curry cooked with coconut milk and lime leaves

Chicken \pounds 12.00 , Beef \pounds 13.00 , King prawn \pounds 13.70 ,Vegetables \pounds 10.15 ,add tofu \pounds 1.60

Cooked with coconut milk onion and potatoes

Chicken \pounds 12.00 , Beef \pounds 13.00 , King prawn \pounds 13.70 ,Vegetables \pounds 10.15 ,add tofu \pounds 1.60

Stir-fried dishes

Chicken £ 10.95 Beef £ 11.95 Prawn £ 12.95

$\textbf{Chilli basil} \; (Hot) \qquad \left(\mathtt{F}, \mathtt{GU}, \mathtt{W}, \mathtt{So}, \mathtt{Mo}\right)$

Stir-fried selected meat with fresh chill, garlic, basil, red and green pepper, bamboo shoots, onion and long beans in oyster sauce

Sweet & sour

Stir-fried selected meat with pineapple, red and green pepper, onion, cucumber and tomato in sweet and sour sauce

Pad-Khing (GU, W, So, Mo)

Stir-fried selected meat with black beans, red and green pepper, onion and ginger, in soya and oyster sauce

$\boldsymbol{Pad\ Phak\ Ruam}\left(\mathrm{GU},\mathrm{W},\mathrm{So},\mathrm{Mo}\right)$

Stir-fried mixed vegetable with selected meat in soya and oyster sauce

Food allergy symbols

 $C-\text{Crustaceans} \text{, } E-\text{Eggs} \text{, } F-\text{Fish}, \text{ } GU-\text{Gluten} \text{, } \textbf{M}-\text{Milk}, \text{ } \textbf{Mo}-\text{Molluscs}, \text{ } \textbf{Mu}-\text{Mustard} \text{, } \textbf{N}-\text{Nuts} \text{, } \textbf{Se}-\text{Sesame}, \text{ } \textbf{So}-\text{Soya}, \textbf{W}-\text{Wheat} \text{ } \textbf{W}-\text{Mustard} \text{, } \textbf{N}-\text{Nuts} \text{, } \textbf{Se}-\text{Sesame}, \text{ } \textbf{So}-\text{Soya}, \textbf{W}-\text{Wheat} \text{ } \textbf{W}-\text{Mustard} \text{, } \textbf{N}-\text{Nuts} \text{, } \textbf{Se}-\text{Sesame}, \text{ } \textbf{So}-\text{Soya}, \textbf{W}-\text{Wheat} \text{ } \textbf{W}-\text{Mustard} \text{, } \textbf{N}-\text{Mustard} \text{, } \textbf{N}-\text{$

For more information about your food allergy please speak to one of our staff before ordering

Large prawn dishes \pounds 18.95

Charcoal grilled large prawn (Med Spicy) (C, GU, Mo, So, W)

Grilled freshwater prawns severed with garlic & coriander and chili lemon sauce

Large prawn chu-chee (Mild Spicy) (c, F, GU, Mo, So, W)

Deep-fried freshwater prawns topped with a thick and creamy red curry sauce

Large prawn with tamarind sauce (F, GU, Mo, N, So, W)

Deep-fried freshwater prawns topped with crispy garlic, red onion and crushed cashew nuts in tamarind sauce

Fish dishes \pounds 15.95

Tilapia with ginger & black bean (GU, W, So, Mo)

Deep fried fish topped with ginger and onion, red and green popper, mushrooms, spring onion, and baby com in black bean sauce

Tilapia with 3 flavour (Med Spicy) (GU, W, So, Mo, F)

Deep fried fish topped with 3 flavour sauce of fresh chill, garlic, with onion, red and green pepper

Tilapia with red curry sauce (Mild Spicy) (GU, W, So, Mo, C, F)

Deep fried fish with a thick creamy red curry sauce and fine chopped kaffir lime leaves

Tilapia with sweet & sour sauce (GU, W, F)

Deep fried fish with pineapple, red and green pepper, onion, cucumber and tomato in sweet & sour sauce

Rice

Thai style egg fried rice with selected meat and diced vegetables flavoured by soya sauce

Chicken £ 10.50 / Beef £ 11.50 / Prawns £ 11.95 / Chicken & prawns £ 12.95 / Vegetable £ 9.50

Sticky rice \mathcal{L} 3.95 Steamed plain jasmine rice \mathcal{L} 3.75

Egg-fried rice \mathcal{L} 3.95 Coconut rice \mathcal{L} 4.35

Food allergy symbols

 $C- {\it Crustaceans}\,, E- Eggs\,, F- Fish, GU- Gluten\,, M- Milk, Mo- Molluscs,\ Mu- Mustard\,, N- Nuts\,, Se- Sesame, So- Soya, W- Wheat Molluscs and Mu- Mustard\,, N- Nuts\,, Se- Sesame, So- Soya, W- Wheat Mustard\,, N- Nuts\,, Se- Sesame, So- Sesame, So-$

Special dishes

Chicken with cashew nuts (GU, W, So, Mo, N)

£ 11.50

Stir-fried chicken cooked with cashew nuts, red/green pepper and onion in soya and oyster sauce

Drunken beef (Med Spicy) (GU, W, So, Mo, F)

£ 11.95

Stir-fried beef with red and green pepper, onion, bamboo shoots, krachai and aubergine in red curry paste

Beef in oyster sauce (GU, W, So, Mo)

£ 11.95

Stir-fried beef with red and green pepper, onion, mushroom and carrots in oyster sauce

Tiger cry (GU, W, So, Mo)

£ 17.85

Thinly sliced marinated sirloin beef on a bed of grilled onion, drizzled with Sukhothai special sauce

Crispy duck with tamarind sauce (GU, W, So, Mo, F)

£ 18.75

Crispy duck fillet sliced thinly topped with sweet tamarind sauce, served on a bed of fresh lettuce

Kaeng Phed Ped Yang (Med Spicy) (F, C)

£ 12.85

Roasted duck cooked with red curry, tomatoes and pineapple

Noodles

Chicken £ 10.95/Beef £ 11.95 / Prawns £ 12.50 / Chicken & prawns £ 13.50 / Vegetable £ 9.90

Pad mee (fine egg noodles) (GU, W, So, E, Mo)

Stir-fried fine egg noodles with selected meat with vegetables in soya sauce

Pad Thai (flat rice noodles) (GU, W, So, E, Mo)

Stir-fried flat rice noodles with egg and selected meat with vegetables in traditional pad Thai sauce

Pad see - ew (GU, W, So, E)

Stir-fried rice noodles with spring green and selected meat in soya sauce

Pad Kee Mao (Spicy) (GU, W, So, F)

Stir-fried rice noodles with fresh chilli, garlic, basil, red and green pepper, bamboo shoots, onion and long beans in oyster sauce

Food allergy symbols

C – Crustaceans, E – Eggs, F - Fish, GU – Gluten, M - Milk, Mo - Molluscs, Mu – Mustard, N – Nuts, Se - Sesame, So - Soya, W - Wheat

For more information about your food allergy please speak to one of our staff before ordering

Vegetable dishes

Stir-fried broccoli (GU, W, So, Mo)

£ 8.95

Stir-fried broccoli and carrot in soya and oyster sauce

- Vegan option available

Stir-fried mixed vegetable (GU, W, So, Mo)

£ 8.95

Stir-fried mixed vegetables in soya and oyster sauce

- Vegan option available

Stir-fried sweet & sour vegetables

£ 9.50

Stir-fried mixed vegetables in sweet and sour sauce

Tofu dishes \pounds 10.50

Tofu pad prik (Hot) (G, w, so) (v)

Stir-fried tofu with fresh chill, garic, red and green pepper, bamboo shoots, onion and long beans in oyster sauce

Tofu with sweet & sour sauce (v)

Stir-fried tofu with pineapple, red and green pepper, onion, cucumber and tomato in sweet and sour sauce

Tofu with ginger & black bean sauce (G, W, S_0) (V)

Stir-fried tofu with black beans, red and green pepper, onion and ginger, in soya and oyster sauce

Desserts

Banana fritter £ 6.50

Deep fried banana in batter coated with sesame and coconut flakes, served with a scoop of vanilla ice cream and drizzle of honey.

Ice cream single 3.00 / double 5.50 / triple 8.00

Choose one, two or three scoops of ice cream from Vanilla, Green Tea, Sesame, Red Bean, or Chestnut

Fresh Fruit Dairy Free Sorbets (Vegans) single 3.00 / double 5.50 / triple 8.00

Choose one, two or three scoops of ice cream from Yuzu Sorbet with peel pieces or Mango

Dorayaki £ 3.50

A traditional Japanese sweet made of two griddle cooked pancake. Offered with the following fillings

- Custard Dorayaki Creamy creme patisserie
- Red Bean Dorayaki Chunky sweet adzuki bean
- Matcha Custard Dorayaki Smooth creme patisserie with green tea
- Cream Cheese Anko Dorayaki Smooth cream cheese with red adzuki beans

Dorayaki with ice cream \mathscr{L} 6.00

Choose one of fillings, served with a scoops of vanilla Ice cream

Food allergy symbols

 $\begin{aligned} \textbf{C}-\text{Crustaceans}\,, \textbf{E}-\text{Eggs}\,, \textbf{F}-\text{Fish}, \textbf{GU}-\text{Gluten}\,, \textbf{M}-\text{Milk}, \textbf{Mo}-\text{Molluscs}, \ \textbf{Mu}-\text{Mustard}\,, \textbf{N}-\text{Nuts}\,, \textbf{Se}-\text{Sesame}, \textbf{So}-\text{Soya}, \textbf{W}-\text{Wheat} \end{aligned}$ For more information about your food allergy please speak to one of our staff before ordering $\begin{aligned} \textbf{Hot} **** \ \textbf{Medium} ** \ \textbf{Mild} * \ (\textbf{V}) \ \textbf{Vegetarian} \end{aligned}$

.....

A 10% service charge will be applied for parties of 8 or more.

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

If you would like to know the list of ingredients used in a particular dish from our menu, our staffs are happy to assist you.

For more information, please visit food.gov.uk/allergy and nhs.uk/conditions/allergies/

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food