



Welcome to Nipa Thai, a hidden gem in the heart of London and the jewel in the crown of our independently-owned Thai hotel.

Authenticity is at the heart of everything we do; from our Teak décor sourced from Thailand to our traditional all-female, all-Thai kitchen, showcasing the most delicious traditional Thai cuisine outside of Bangkok. For this, we proudly hold the Signature Thai Select Award from the Thai Government.

Our restaurant is led by Restaurant Manager Kaseam Jongpitakrat and Head Chef Sanguan Parr, who have both been with us for over 25 years. Together, they have lovingly-created our menus to reflect authentic Thai cuisine, renowned for its finesse and delicacy in balancing five key flavours: sweet, sour, spicy, bitter and salty.

For a perfectly balanced Thai table, we recommend:

***Sharing and enjoying dishes together.***

*As is tradition in Thailand, dining is a shared experience that unites family and friends, and all dishes are served at the same time.*

***A harmonious contrast of flavours and textures.***

*For a well-rounded meal, choose different proteins, and combine rice and noodles with rich curries, crunchy salads, fragrant broths and spicy stir-fries.*

***A portion of rice.***

*In Thai cuisine, rice is the most important dish on the table. It's the heart of the meal and every other dish goes with it, not the other way around!*

กัน ชำ กัน  
***Lets eat!***

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*Scan the QR code to view our menu with images*



# APPETISERS







<b>RUAM MITR</b>	30.00 / 45.00
* A selection of Thai starters including crab spring rolls, marinated chicken satay, crispy prawn dumplings, and traditional-style fish cakes	
<b>KAO KRIEB PAK MOH</b>	14.00
* Steamed chicken and peanut dumplings in a rice wrap, served on a bed of crispy lettuce and Jinda chilli	
<b>SATAY KAI</b>	15.00
* Marinated, char-grilled chicken satay with a house-made peanut sauce and fresh cucumber relish	
<b>POR PIA TOD</b>	13.00
Crispy spring rolls, with crab meat, glass noodles and white cabbage served with Nipa's House made dipping sauce	
<b>TOD MUN PLA</b> 🌶️	14.00
* Deep-fried fishcakes made with red curry, served with a sweet chilli sauce, cucumber relish and toasted peanuts	
<b>TOONG NGERN YUANG</b>	16.00
Crispy prawn dumplings with Nipa's House made dipping sauce	
<b>TOD MUN KAO POD (V)</b>	12.00
* Crispy sweetcorn fritters with a House-made sweet chilli sauce and toasted peanuts	
<b>PHOO NIM</b>	16.00
Deep-fried soft-shell crab wok-tossed with red Thai chillis, onions, and garlic	
<b>POR PIA TOD (V)</b>	12.00
Crispy spring rolls, with mushrooms, glass noodles and white cabbage served with Nipa's House made dipping sauce	

\* = Contains Nuts    🌶️ = Slightly Hot    🌶️🌶️ = Medium Hot    🌶️🌶️🌶️ = Very Hot





All prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill.

For further information on food allergens, please ask one of our team members

# SOUPS & SALAD

<b>TOM KHA KAI / KOONG - CHICKEN   PRAWNS</b> 	14.00/16.00
Creamy coconut soup with chicken or prawns, mushrooms, lime leaf, galangal and lemongrass	
<b>TOM YUM KOONG</b>   	16.00
Traditional spicy soup with prawns, mushrooms, lemongrass and fresh chilli	
<b>KEIW NAM KOONG</b>	20.00
Fragrant vegetable broth with light prawn dumplings, scallop, prawn and spring onions	
<b>KAENG JUED TAO HOO (V)</b>	14.00
Fragrant vegetable broth with soft bean curd, spring onions and fried garlic	
<b>SOM TAM</b>  	16.00
* Green papaya salad with Jinda chillies, fine green beans, fresh cherry tomatoes and roasted peanuts	

# CURRIES

<b>KAENG KA REE KAI</b>	22.00
Surathani style yellow chicken curry, with baby potatoes and sweet onions, garnished with crispy shallots	
<b>KAENG KIEW WARN KAI</b>  	24.00
Tender chicken and Thai pea aubergines cooked in a traditional spicy green curry with coconut milk	
<b>KAENG MASSAMAN KAI   NUEA - CHICKEN   BEEF</b>	22.00/25.00
Southern-style curry with a choice of meat, onions and baby potatoes cooked with coconut milk and Massaman curry paste	
<b>KAENG KIEW WARN PAK TAO HOO (V)</b>  	18.00
Bean curd and vegetables cooked in a traditional spicy green curry with coconut milk	

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# PAN FRIED DISHES

<b>KAI YANG</b> Grilled marinated chicken with sweet chilli sauce	24.00
<b>KAI PHAD MED MA MUANG HIM MA PARN</b> * Tender chicken, wok-tossed with cashew nuts and mushrooms in a light soy and oyster sauce	22.00
<b>PHAD PRIEW WARN KAI</b> Traditional sweet and sour chicken stir-fried with juicy pineapple and vegetables in a delicious sauce	22.00
<b>NUEA NAM MUN HOY</b> 🌶️ Wok-fried tender beef with onions, button mushrooms and oyster sauce	25.00
<b>PHAD KRA PRAO KAI RUE MOO</b> 🌶️🌶️ Spicy stir-fried chicken or pork with Jinda chillies and basil leaves	22.00
<b>SEE KRONG MOO TOD</b> Slow cooked pork spare ribs, wok fried with Nipa's House made pickles	22.00
<b>PHAD KRA PRAO KOONG</b> 🌶️🌶️ Spicy stir-fried prawns with Jinda chillies and basil leaves	29.00

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# SIDE DISHES

<b>PHAD PHAK RUAM MITR (V)</b> Stir-fried mixed vegetables in a light soy sauce	14.00
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## RICE & NOODLES

<b>SANGUAN'S PHAD THAI</b> * Traditional Thai fried rice noodles mixed with juicy tiger prawns, bean curd, bean sprouts, spring onions and egg	21.00
<b>KUEY TIEW PHAD SEE IEW KAI</b> Flat rice noodles, stir-fried with juicy chicken, Chinese broccoli, egg and a sweet and savoury sauce	18.00
<b>KAO PHAD KOONG</b> Traditional fried rice with juicy prawns and egg	20.00
<b>KAO SUAY (V)</b> Thai jasmine rice	7.00
<b>KAO NIEW (V)</b> Steamed glutinous rice	7.00
<b>KAO KATI (V)</b> Aromatic steamed rice with coconut milk and fragrant pandan leaves	7.00
<b>KAO PHAD KHAI</b> Egg fried rice	7.00
<b>KAO RICE BERRY</b> Steamed healthy black riceberry	7.00
<b>KAO KRIEB KOONG</b> Spicy prawn cracker	5.00

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# BUDSABA

## \* SELECTION OF CHEF'S SPECIAL THAI STARTERS

### POR PIA TOD

Crisp spring rolls with glass noodles, cabbage and crab meat served with homemade sauces

### SATAY KAI

\* Char-grilled marinated chicken served with peanut sauce and cucumber relish

### TOD MUN PLA

\* Traditional Thai fish cakes, sweet chilli sauce mixed cucumber relish & toasted peanut

### TOONG NGERN YUANG

Crisp fried prawn dumplings served with homemade sauce

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### SUER RONG HAI

Thinly sliced, grilled sirloin of beef served with chilli sauce

### KAENG MASSAMAN KAI

Chicken, onions & baby potatoes slow cooked in coconut milk and Massaman curry paste

### YUM MA MUANG POO NIM

\* Crispy soft-shell crab served with spicy mango salad, toasted cashews and coriander

### PHAD KRA PRAO KOONG

Stir-fried prawns with chillies and basil leaves

### SANGUAN'S PHAD THAI

\* Fried rice noodles with bean sprouts, spring onions, eggs and prawns

### KAO SUAY

Thai Jasmine rice

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### POL LA MAI RUAM RUE ICE TIM KA TI

Mixed fresh fruits or coconut ice cream

### KAFAE RUE CHA

Coffee or Tea

**£75.00 per person, including VAT**

**4 persons minimum**

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