



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. Every dish is skillfully handcrafted in house by our experienced chefs, from the Toong Ngern Yuang, to Chef Sanguan's famous Pad Thai.

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!*

กิน ชั่ว กัน  
*Lets eat!*



*View our menu with images*



*See our allergen information*

# APPETISERS

## ขอมจาง

### **ASSORTED THAI STARTERS** £30.00 / £44.00

ขอมจางรวมมิดด

\* A selection of Thai starters including crab spring rolls, marinated chicken satay, crispy prawn dumplings, and traditional-style fish cakes

### **CHICKEN DUMPLING** £14.00

ขาจอกธรมปอกหมอง

\* Steamed chicken and peanut dumplings in a rice wrap, served on a bed of crispy lettuce and Jinda chilli *6 pieces*

### **SATAY KAI** £13.00

สะเต๊ะไก่

\* Marinated, char-grilled chicken satay with a house-made peanut sauce and fresh cucumber relish *3 pieces*

### **CRAB SPRING ROLL** £11.00

ปอกปี้ ยะทอก

Crispy spring rolls, with crab meat, glass noodles and white cabbage served with Nipa's House made dipping sauce *3 pieces*

### **THAI FISH CAKE** £12.00

ทอดมันปลา

\* Deep-fried fishcakes made with red curry, served with a sweet chilli sauce, cucumber relish and toasted peanuts *3 pieces*

### **PRAWN DUMPLING** £14.00

ถุกเจมยวง

Crispy prawn dumplings with Nipa's House made dipping sauce *3 pieces*

### **SWEETCORN FRITTER (V)** £11.00

ทอดมันข้าวโพด

\* Crispy sweetcorn fritters with a House-made sweet chilli sauce and toasted peanuts *3 pieces*

### **SOFT- SHELL CRAB** £16.00

ปูนี้ม

Deep-fried soft-shell crab wok-tossed with red Thai chillis, onions, and garlic

### **VEGETABLE SPRING ROLL (V)** £11.00

ปอกปี้ ยะเว

Crispy spring rolls, with mushrooms, glass noodles and white cabbage served with Nipa's House made dipping sauce *3 pieces*

# SOUPS & SALAD

## ซุ๊ป / ยำ

**TOM KHA - CHICKEN | PRAWNS** £14.00 / £16.00 

ต้มข่าไก่ / ต้มข่ากุ้ง

Creamy coconut soup with chicken or prawns, mushrooms, lime leaf, galangal and lemongrass

**TOM YUM KOONG** £16.00 

ต้มยำกุ้ง

Traditional spicy soup with prawns, mushrooms, lemongrass and fresh chilli

**PRAWN WANTON** £20.00

เกี๊ยวซ่ากุ้ง

Fragrant vegetable broth with light prawn dumplings, prawn and spring onions

**VEGETABLE SOUP (V)** £14.00

แกงจืดเต้าหู้

Fragrant vegetable broth with soft bean curd, spring onions and fried garlic

**GREEN PAPAYA SALAD** £16.00 

ส้มตำ

\* Green papaya salad with Jinda chillies, fine green beans, fresh cherry tomatoes and roasted peanuts

**BEEF SALAD** £23.00 

ยำเนื้อ

Spicy salad with grilled rib-eye beef, cucumber, Chai Thai leaves, and Jinda chillies

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

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# CURRIES

## แกง

**PORK OR BEEF PANANG** £22.00 / £26.00 

แกงหมู หรือ เนื้อ

Aromatic beef or pork red Penang curry with basil and shredded kaffir lime leaves

**SURATHANI YELLOW CHICKEN CURRY** £22.00

แกงกระหรี่ไก่

Surathani style yellow chicken curry, with baby potatoes and sweet onions, garnished with crispy shallots

**CHICKEN GREEN CURRY** £24.00  

แกงเขียวหวานไก่

Tender chicken and Thai pea aubergines cooked in a traditional spicy green curry with coconut milk

**CHICKEN MASSAMAN | BEEF MASSAMAN** £22.00 / £25.00

มัสมั่นไก่ หรือ เนื้อ

Southern-style curry with a choice of meat, onions and baby potatoes cooked with coconut milk and Massaman curry paste

**VEGETABLE GREEN CURRY (V)** £18.00  

แกงเขียวหวานผักเต้าหู้

Bean curd and vegetables cooked in a traditional spicy green curry with coconut milk

**CRAB RED CURRY** £28.00 

ขนมจีนน้ำยาปู

Delicate rice noodles served with a rich Southern Thai crab sauce, simmered in coconut milk and aromatic spices

# PAN FRIED DISHES

## จานหลัก

### GRILLED CHICKEN £24.00

ไก่ย่าง

Grilled marinated chicken with sweet chilli sauce

### CHICKEN CASHEW NUTS £22.00

ไก่ผัดเม็ดมะม่วงหิมพานต์

\* Tender chicken, wok-tossed with cashew nuts and mushrooms in a light soy and oyster sauce

### SWEET & SOUR CHICKEN £22.00

ผัดเปรี้ยวหวานไก่

Traditional sweet and sour chicken stir-fried with juicy pineapple and vegetables in a delicious sauce

### LIME & CHILI SEABASS £32.00

ปลาตั้งมะนาว

Fragrant seabass steamed in an aromatic broth with Thai herbs and spices

### BEEF OYSTER £25.00

เนื้อน้ำมันหอย

Wok-fried tender beef with onions, button mushrooms and oyster sauce

### THAI BASIL CHICKEN / PORK £22.00

ผัดกระเพราไก่ หรือ หมู

Spicy stir-fried chicken or pork with Jinda chillies and basil leaves

### PORK SPARE RIB £22.00

ซี่โครงหมูทอด

Slow cooked pork spare ribs, wok fried with Nipa's House made pickles

### THAI BASIL PRAWN £29.00

ผัดกระเพรากุ้ง

Spicy stir-fried prawns with Jinda chillies and basil leaves

### GARLIC PRAWN £29.00

กุ้งทอดกระเทียมพริกไทย

Wok-tossed prawns with white pepper and coriander, topped with crispy fried garlic

### FRIED SEABASS £32.00

ปลาผัดดำ

Deep-fried sea bass, wok-tossed with pea aubergines, lemongrass, red chilli, lime, sweet basil and fresh green peppercorns

### GRILLED BEEF £32.00

เนื้อร้องไห้

Tender slices of rib-eye, grilled and served with Nipa's House made chilli and ground rice sauce

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# SIDE DISHES

ผัก

## MIXED VEGETABLES (V) £14.00

ผัดผักรวมมิตร

Stir-fried mixed vegetables in a light soy sauce

# RICE & NOODLES

ข้าวและเส้น

## SANGUAN'S PHAD THAI £23.00

ผัดไทย

\* Traditional Thai fried rice noodles mixed with juicy tiger prawns, bean curd, bean sprouts, spring onions and egg

## VEGETABLE PHAD THAI (V) £17.00

ผัดไทยผัก

\* Traditional Thai fried rice noodles mixed with fresh vegetables and bean curd

## WOK- FRIED CHICKEN NOODLE £21.00

กวยเตี๋ยวผัดซีอิ๊วไก่

Flat rice noodles, stir-fried with juicy chicken, Chinese broccoli, egg and a sweet and savoury sauce

## PRAWN FRIED RICE £20.00

ข้าวผัดกุ้ง

Traditional fried rice with juicy prawns and egg

## CHICKEN FRIED RICE £18.00

ข้าวผัดไก่

Fried rice with chicken and egg

## JASMINE RICE (V) £7.00

ข้าวสวย

Thai jasmine rice

## STICKY RICE (V) £7.00

ข้าวเหนียว

Steamed glutinous rice

## COCONUT RICE (V) £7.00

ข้าวกะทิ

Aromatic steamed rice with coconut milk and fragrant pandan leaves

## FRIED RICE £7.00

ข้าวผัดไข่

Egg fried rice

## THAI CRACKER £6.00

ข้าวเกรียบกุ้ง

Spicy prawn cracker

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# KIN KHAO

## อาหารชุดกินข้าว

**RUAM MITR** - Selection of chef's special Thai starters  
ของว่างรวมมิตร

### CRAB SPRING ROLL

ปอเปี๊ยะทอด

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

### SATAY KAI

สะเต๊ะไก่

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

### THAI FISH CAKE

ทอดมันปลา

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

### PRAWN DUMPLING

นึ่งจิ้นยวง

Crisp fried prawn dumplings served with homemade sauce

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### TOM YUM KOONG

ต้มยำกุ้ง

Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander

### LIME & CHILI SEABASS

ปลาเนื้อมะนาว

Fragrant seabass steamed in an aromatic broth with Thai herbs and spices

### CHICKEN GREEN CURRY

แกงเขียวหวานไก่

Tender chicken and Thai pea aubergines cooked in a traditional spicy green curry with coconut milk

### GARLIC PRAWN

กุ้งทอดกระเทียมพริกไทย

Wok-tossed prawns with white pepper and coriander, topped with crispy fried garlic

### MIXED VEGETABLES (V)

ผัดผักรวมมิตร

Stir-fried mixed vegetables in a light soy sauce

### JASMINE RICE

ข้าวสวย

Thai jasmine rice

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### FRUITS OR COCONUT ICE CREAM

ผลไม้รวม หรือ ไอศกรีมกะทิ

Mixed fresh fruits or coconut ice cream

### KAFAE RUE CHA

กาแฟ หรือ ชา

Coffee or Tea

**£85.00 per person, including VAT**  
**2 persons minimum**

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