



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 ข้าว กัน
Lets eat!



View our menu with images



See our allergen information

APPETISERS

RUAM MITR £30.00 / £44.00

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

KAO KRIEB PAK MOH £14.00

* 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

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

POR PIA TOD £11.00

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

TOD MUN PLA £12.00

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

TOONG NGERN YUANG £14.00

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

TOD MUN KAO POD (V) £11.00

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

PHOO NIM £16.00

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

POR PIA TOD (V) £11.00

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

SOUPS & SALAD

TOM KHA KAI / KOONG - CHICKEN | PRAWNS £14.00 / £16.00

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

TOM YUM KOONG £16.00

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

KEIW NAM KOONG £20.00

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

KAENG JUED TAO HOO (V) £14.00

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

SOM TAM £16.00

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

YUM NUEA £23.00

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

* = 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

CURRIES

PANANG MOO RUE NUEA £22.00 / £26.00

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

KAENG KA REE KAI £22.00

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

KAENG KIEW WARN KAI £24.00

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

KAENG MASSAMAN KAI | NUEA - CHICKEN | BEEF £22.00 / £25.00

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

KAENG KIEW WARN PAK TAO HOO (V) £18.00

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

KHANOM JEEN NAM YA PU £28.00

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

PAN FRIED DISHES

KAI YANG £24.00

Grilled marinated chicken with sweet chilli sauce

KAI PHAD MED MA MUANG HIM MA PARN £22.00

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

PHAD PRIEW WARN KAI £22.00

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

PLA NUENG MA NAO £32.00

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

NUEA NAM MUN HOY £25.00

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

PHAD KRA PRAO KAI RUE MOO £22.00

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

SEE KRONG MOO TOD £22.00

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

PHAD KRA PRAO KOONG £29.00

Spicy stir-fried prawns with Jinda chillies and basil leaves

KOONG TOD KRA TIEM PRIG TAI £29.00

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

PLA PHAD CHAR £32.00

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

SUER RONG HAI £32.00

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

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SIDE DISHES

PHAD PHAK RUAM MITR (V) £14.00

Stir-fried mixed vegetables in a light soy sauce

RICE & NOODLES

SANGUAN'S PHAD THAI £23.00

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

PHAD THAI PHAK (V) £17.00

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

KUEY TIEW PHAD SEE IEW KAI £21.00

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

KAO PHAD KOONG £20.00

Traditional fried rice with juicy prawns and egg

KAO PHAD KAI £18.00

Fried rice with chicken and egg

KAO SUAY (V) £7.00

Thai jasmine rice

KAO NIEW (V) £7.00

Steamed glutinous rice

KAO KATI (V) £7.00

Aromatic steamed rice with coconut milk and fragrant pandan leaves

KAO PHAD KHAI £7.00

Egg fried rice

KAO KRIEB KOONG £6.00

Spicy prawn cracker

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KIN KHAO

RUAM MITR - 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

TOM YUM KOONG

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

PLA NUENG MA NAO

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

KAENG KIEW WARN KAI

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

KOONG TOD KRA TIEM PRIG TAI

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

PHAD PHAK RUAM MITR (V)

Stir-fried mixed vegetables in a light soy sauce

KAO SUAY

Thai jasmine rice

POL LA MAI RUAM RUE ICE TIM KA TI

Mixed fresh fruits or coconut ice cream

KAFAE RUE CHA

Coffee or Tea

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

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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

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

PLA SAM RODD

Deep-fried seabass with garlic, onion and sweet chilli

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

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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 = Slightly Hot

 = Medium Hot

 = Very Hot

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JASMINE

* 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

PLA NUENG MA NAO

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

KAENG KIEW WARN KAI

Vibrant chicken and Thai aubergine in a spicy green coconut curry

KOONG TOD KRA TIEM PRIG TAI

Stir-fried prawns with garlic and pepper

PHAD KRA PRAO NUEA

Stir-fried beef 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

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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