

# APPETISERS








<b>RUAM MITR</b>	30.00
* Selection of chef's special Thai starters (to share for two   three persons 44.00)	
<b>KAO KRIEB PAK MOH</b>	14.00
* Steamed rice wrap, sautéed chicken, shallots, roasted peanuts, served with crisp lettuce and fresh chillies	
<b>SATAY KAI</b>	14.00
* Char-grilled marinated chicken served with peanut sauce and cucumber relish	
<b>POR PIA TOD</b>	13.00
Crisp spring rolls with glass noodles, cabbage and crab meat served with homemade sauce	
<b>* TOD MUN PLA</b> 🌶️	15.00
Traditional Thai fish cakes, sweet chilli sauce mixed cucumber relish & toasted peanuts	
<b>TOONG NGERN YUANG</b>	15.00
Crisp fried prawn dumplings served with homemade sauce	
<b>TOD MUN KAO POD (V)</b> 🌶️	12.00
* Sweet corn fritter served with sweet chilli sauce mixed with toasted peanut	
<b>PHOO NIM</b>	16.00
Deep-fried soft-shell crabs with chilli, onion, salt and white pepper	
<b>POR PIA TOD (V)</b>	12.00
Deep fried spring rolls filled with glass noodles, cabbage and oriental mushrooms	
<b>TOFU TOD (V)</b>	12.00
*Deep-fried bean curd served with sweet chilli sauce mixed with toasted peanut	

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





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# SOUPS & SALAD

<b>TOM KHA KAI / KOONG - CHICKEN   PRAWNS</b> 	14.00/16.00
Chicken or prawns and coconut soup with mushrooms, lime leaf, galangal and lemongrass	
<b>TOM PO TAEK</b> 	16.00
Spicy seafood soup with lemongrass, chillies and citrus	
<b>TOM YUM KOONG</b> 	16.00
Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander	
<b>KEIW NAM KOONG</b>	16.00
Fragrant vegetable broth with soft prawn dumplings, scallop, prawns and spring onions	
<b>KAENG JUED TAO HOO (V)</b>	14.00
Fragrant vegetable broth with soft bean curd and spring onions	
<b>SOM TAM</b> 	16.00
* Green papaya salad with long beans, cherry tomatoes and peanuts in a sweet and sour chilli dressing	
<b>YUM NUEA</b> 	23.00
Spicy beef salad with cucumber, Thai celery and chillies	
<b>YUM MA MUANG POO NIM</b> 	24.00
* Crispy soft-shell crab served with spicy mango salad, toasted cashews and coriander	
<b>YAM WOON SEN</b> 	23.00
Spicy glass noodle salad with prawns and chicken	

# CURRIES

<b>PANANG NUEA RUE MOO</b> 	22.00
Dry and aromatic beef or pork red coconut curry with basil and kaffir lime leaves	
<b>KAENG KA REE KAI</b>	22.00
Chicken mild yellow curry, potatoes and onions	
<b>KAENG KIEW WARN KAI</b> 	22.00
Vibrant chicken and Thai aubergine in a spicy green coconut curry	
<b>KAENG MASSAMAN KAI   NUEA - CHICKEN   BEEF</b>	22.00/25.00
Selected meat, onions & baby potatoes well-cooked in coconut milk and Massaman curry paste	
<b>KAENG KIEW WARN PAK TAO HOO (V)</b> 	18.00
Bean curd and vegetables in green curry	
<b>PHAD KIEW WARN TA LAY</b> 	29.00
Mixed seafood, Thai aubergine and basil poached in a spicy and rich green coconut curry	

# PAN FRIED DISHES

<b>PEEK KAI TOD</b>	22.00
Crispy fried chicken wings with sweet chilli sauce	
<b>KAI PHAD MED MA MUANG HIM MA PARN</b>	22.00
* Chicken with cashew nuts and mushrooms in a light soy and oyster sauce	
<b>PHAD PRIEW WARN KAI</b>	22.00
Sweet and sour chicken with vegetables	
<b>PLA NUENG MA NAO</b> 🌶️	29.00
Steamed seabass in a garlic, lemon grass, lime leaf and chilli broth	
<b>NUEA NAM MUN HOY</b> 🌶️	25.00
Beef with onions, mushrooms and oyster sauce	
<b>PHAD KRA PRAO KAI RUE MOO</b> 🌶️	22.00
Stir-fried Chicken or pork with chillies and basil leaves	
<b>PHAD KRA PRAO KOONG</b> 🌶️	29.00
Stir-fried prawns with chillies and basil leaves	
<b>KOONG TOD KRA TIEM PRIG TAI</b>	29.00
Stir-fried prawns with pepper, coriander and crisp fried garlic	
<b>NOR MIA FA RANG PHAD HOY SHELL</b>	29.00
Stir-fried fresh scallops with asparagus	
<b>PLA PHAD CHAR</b> 🌶️	29.00
Fried sea bass with Thai aubergine, lemongrass, red chilli, lime, sweet basil and peppercorns	
<b>SUER RONG HAI</b> 🌶️	26.00
Thinly sliced, grilled sirloin of beef served with chilli sauce	
<b>PLA NUENG KHING</b> 🌶️	29.00
Steamed seabass with fresh ginger, red chilli, shitake mushrooms with light soya sauce	

## ‘CHEF’S SIGNATURE’

<b>SURF &amp; TURF FRIED RICE</b>	50.00
10oz Grilled Rib- eye and Tiger prawns serve with pineapple fried rice, Surf & Turf style	

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# SIDE DISHES

**NOR MAI FA RANG PHAD TAO HOO (V)** 14.00  
Stir-fried asparagus with fried bean curd


**PHAD PHAK RUAM MITR (V)** 14.00  
Stir-fried mixed vegetables

# RICE & NOODLES

**SANGUAN'S PHAD THAI** 21.00  
\* Fried rice noodles with bean sprouts, spring onions, eggs and prawns

**PHAD THAI PHAK (V)** 17.00  
\* Fried rice noodles with vegetables and bean curd

**KUEY TIEW PHAD SEE IEW KAI** 17.00  
Wok stir-fried rice noodles with chicken and oriental greens

**KUEY TIEW PHAD KEE MAO KAI**  17.00  
Flat noodles stir-fried with light soy and oyster sauce, chicken, mushrooms, cherry tomatoes, basil and chillies

**KAO PHAD KOONG** 20.00  
Fried rice with prawns

**KAO PHAD KAI** 17.00  
Fried rice with chicken

**KAO NIEW (V)** 6.00  
Steamed glutinous rice

**KAO SUAY (V)** 6.00  
Thai jasmine rice

**KAO KATI (V)** 6.00  
Steamed rice with coconut milk and pandan leaves

**KAO PHAD KHAI** 7.00  
Egg fried rice

**KAO RICE BERRY** 6.00  
Steamed healthy black rice berry

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# BANGKOK

## AMUSE BOUCHE

### YUM MA MUANG POO NIM

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

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### RUAM MITR

\* Selection of chef's special Thai starters

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### TOM YUM KOONG

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

### PHLA HOY SHELL

Spicy scallops salad with lemon, chili paste, lemongrass, chillies and lime leave

### PLA PHAD CHAR

Fried sea bass with Thai aubergine, lemongrass, red chilli, lime, sweet basil and peppercorns

### KAENG PED PHED YANG

Roasted duck and Thai aubergine, grape and cherry tomatoes in a spicy red coconut curry

### KOONG MA KRAM

Fried prawns with garlic, pepper tamarind sauce

### NUEA NAM MUN HOY

Beef with onions, mushrooms and oyster sauce

### 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

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### KAFAE RUE CHA

Coffee or Tea

**£75.00 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

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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

**£68.00 per person, including VAT**

**4 persons minimum**

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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

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### PLA SAM RODD

Deep-fried seabass with garlic, onion and sweet chilli

### 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

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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

**£68.00 per person, including VAT**

**4 persons minimum**

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