APPETISERS

RUAM MITR * Selection of chef's special Thai starters (to share for two three persons 38.00)	26.00
KAO KRIEB PAK MOH * Steamed rice wrap, sautéed chicken, shallots, roasted peanuts, Served with crisp lettuce, fresh chillies and coriander	12.00
SATAY KAI * Char-grilled marinated chicken served with peanut sauce and cucumber relish	12.00
POR PIA TOD Crisp spring rolls with glass noodles, cabbage and crab meat served with homemade sauce	12.00
*TOD MUN PLA <br Traditional Thai fish cakes, sweet chilli sauce mixed cucumber relish & toasted peanuts	13.00
TOONG NGERN YUANG Crisp fried prawn dumplings served with homemade sauce	13.00
TOD MUN KAO POD (V) * Sweet corn fritter served with sweet chilli sauce mixed with toasted peanut	11.00
Рноо Nim	
Deep fried soft shell crabs with salt and white pepper	14.00
POR PIA TOD (V) Deep fried spring rolls filled with glass noodles, cabbage and oriental mushrooms	11.00
TOFU TOD (V) *Deep-fried bean curd served with sweet chilli sauce mixed with toasted peanut	10.00
POR PIA SOD (V) Fresh vegetables spring rolls with bean curd, mint leave and noodle served with sweet chilli sauce	11.00

SOUPS & SALAD

TOM KHA KAI / KOONG CHIC Chicken or prawns and coconut soup with mushrooms,	CKEN PRAWNS 13.00/14 lime leaf, galangal and lemongrass	4.00
TOM PO TAEK <i>"</i> Spicy seafood soup with lemongrass, chillies and citrus	14	1.00
TOM YUM KOONG <i>"</i> Spicy lemongrass, chilli and lime broth with prawns, m	•	4.00
KAENG JUED TAO HOO (V) Fragrant vegetable broth with soft bean curd and sprin		2.00
SOM TAM [#] * Green papaya salad with long beans, cherry tomatoes	•	1. 00
YUM NUEA <i>[#]</i> Spicy beef salad with cucumber, Thai celery and chillie		0.00
YUM MA MUANG POO NIM " * Crispy soft-shell crab served with spicy mango salad		2.00

YAM WOON SEN " Spicy glass noodle salad with prawns and chicken	20.00	
PHA NUEA MAKUAR PROE Grilled marinated beef with Thai aubergine, lemon glass, chillies and Thai herbs CURRIES	20.00	
PANANG NUEA RUE MOO " Dry and aromatic beef or pork red coconut curry with basil and kaffir lime leaves	19.00	
KAENG KA REE KAI Chicken mild yellow curry, potatoes and onions	19.00	
KAENG KIEW WARN KAI 🥙 Vibrant chicken and Thai aubergine in a spicy green coconut curry	19.00	
KAENG MASSAMAN KAI KAE Selected meat, onions & baby potatoes well-cooked in coconut milk and Massaman curry paste	19.00/22.00	
KAENG KIEW WARN PAK TAO HOO (V) 🥙 Bean curd and vegetables in green curry	16.00	
PHAD KIEW WARN TA LAY " Mixed seafood, Thai aubergine and basil poached in a spicy and rich green coconut curry	25.00	
PAN FRIED DISHES		
KAI PHAD MED MA MUANG HIM MA PARN * Chicken with cashew nuts and mushrooms in a light soy and oyster sauce	19.00	
PHAD PRIEW WARN KAI Sweet and sour chicken with vegetables	19.00	
KAI HOR BAI TEOY Deep fried marinated chicken wrapped with Pandan leave, serve with dark soya sauce	19.00	
PLA NUENG MA NAO " Steamed seabass in a garlic, lemon grass, lime leaf and chilli broth	25.00	
NUEA NAM MUN HOY 🔶 Beef with onions, mushrooms and oyster sauce	22.00	
PHAD KRA PRAO KAI RUE MOO " Stir-fried Chicken or pork with chillies and basil leaves	19.00	
PHAD KRA PRAO KOONG ["] Stir-fried prawns with chillies and basil leaves	25.00	
KOONG TOD KRA TIEM PRIG TAI Stir-fried prawns with pepper, coriander and crisp fried garlic	25.00	
NOR MIA FA RANG PHAD HOY SHELL Stir-fried fresh scallops with asparagus	25.00	
PLA PHAD CHAR Fried sea bass with Thai aubergine, lemongrass, red chilli, lime, sweet basil and peppercorns	25.00	
SUER RONG HAI 🥙 Thinly sliced, grilled sirloin of beef served with chilli sauce	23.00	

KOONG TOD PRIG KUB KENUE // Fried king prawns with garlic, salt and white pepper	25.00
PLA NUENG KHING " Steamed seabass with fresh ginger, red chilli, shitake mushrooms with light soya sauce	25.00
Side Dishes	
NOR MAI FA RANG PHAD TAO HOO (V) Stir-fried asparagus with fried bean curd	12.00
PHAD PHAK RUAM MITR (V) Stir-fried mixed vegetables	12.00
Rice & Noodles	
SANGUAN'S PHAD THAI * Fried rice noodles with bean sprouts, spring onions, eggs and prawns	18.00
PHAD THAI PHAK (V) *Fried rice noodles with vegetables and bean curd	15.00
KUEY TIEW PHAD SEE IEW KAI Wok stir-fried rice noodles with chicken and oriental greens KUEY TIEW PHAD KEE MAO KAI [#]	15.00
Flat noodles stir-fried with light soy and oyster sauce, chicken, mushrooms,	15.00
Cherry tomatoes, basil and chillies KAO PHAD KOONG Fried rice with prawns	17.00
KAO PHAD KAI Fried rice with chicken	15.00
KAO NIEW (V) Steamed glutinous rice	5.00
KAO SUAY (V) Thai jasmine rice	5.00
KAO KATI (V) Steamed rice with coconut milk and pandan leaves	5.00
KAO PHAD KHAI (V) Egg fried rice	6.00
KAO RICE BERRY Steamed healthy black rice berry	5.00
Steamed mainly black file berry	5.00

BANGKOK

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RUAM MITR * Selection of Chef's special Thai Starters Colombard white, Monsoon Valley 125ml

TOM KHA KOONG Prawns and coconut soup with mushrooms, lime leaf, galangal and lemongrass *Shiraz Rosé, Monsoon Valley 125ml

KAENG MASSAMAN KAI * Chicken, onions and baby potatoes well-cooked in coconut milk and Massaman curry paste.

> PHAD KRA PRAO PLA " Crisp fried Seabass with aromatic coriander, chillies and fried holy basil

> > PHAD PHAK RUAM MITR (V) Fried mixed vegetables

> > > Shiraz, Monsoon Valley 125ml

KAO SUAY Thai Jasmine rice

ICE TIM KA TI Coconut ice cream

KAFAE RUE CHA Coffee or Tea

£45.00 per person excluding wine £65.00 Per Person - Thai wines pairing

CHIANG MAI

Ctor .

RUAM MITR * Selection of Chef's special Thai Starters Colombard white, Monsoon Valley 125ml

TOM YUM KOONG " Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander Shiraz Rosé, Monsoon Valley 125ml

KAENG KIEW WARN KAI " Vibrant chicken and Thai aubergine in a spicy green coconut curry

> NOR MIA FA RANG PHAD HOY SHELL Stir-fried fresh scallops with asparagus

SANGUAN'S PHAD THAI * Fried rice noodles with bean sprouts, spring onions, eggs and prawns Shiraz, Monsoon Valley 125ml

> 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

£50.00 per person excluding wine £70.00 Per Person - Thai wines pairing

Phuket

- <u>16:9</u>- -

RUAM MITR * Selection of Chef's special Thai Starters Colombard white, Monsoon Valley 125ml

TOM YUM KOONG " Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander Shiraz Rosé, Monsoon Valley 125ml

PLA PHAD CHAR *Fried sea bass with Thai aubergine, lemongrass, red chilli, lime, sweet basil and peppercorns*

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 NUEA NAM MUN HOY Beef with onions, mushrooms and oyster sauce SANGUAN'S PHAD THAI * Fried rice noodles with bean sprouts, spring onions, eggs and prawns Shiraz, Monsoon Valley 125ml

> 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

£55.00 per person excluding wine £75.00 Per Person - Thai wines pairing

VEGETARIAN SET

SOMTAM, POR PIA TOD, TOD MUN KAO POD, TOFU TOD *Papaya salad, deep-fried spring roll, sweet corn fritter, deep-fried bean curd Colombard white, Monsoon Valley 125ml

Kaeng Jued tao Hoo Soup

Bean curd in clear soup with dried mushroom, carrot and spring onion

*Shiraz Rosé, Monsoon Valley 125ml

KAENG KIEW WARN PHAK TAO HOO " Bean curd and vegetables in green curry

NOR MAI FA RANG PHAD TAO HOO Stir-fried asparagus with fried bean curd

РНАД ТНАІ РНАК *Fried rice noodles with vegetables and bean curd Shiraz, Monsoon Valley 125ml

> KAO SUAY Steamed rice

ICE TIM KATI Ice cream Kati

KAFAE RUE CHA Coffee or Tea

£45.00 per person excluding wine £65.00 Per Person - Thai wines pairing