






APPETISERS

RUAM MITR	
* Selection of chef's special Thai starters (to share for two three persons 35.00)	24.00
KAO KRIEB PAK MOH	11.00
* Steamed rice wrap, sautéed chicken, shallots, roasted peanuts, Served with crisp lettuce, fresh chillies and coriander	
SATAY KAI	11.00
* Char-grilled marinated chicken served with peanut sauce and cucumber relish	
POR PIA TOD	11.00
Crisp spring rolls with glass noodles, cabbage and crab meat served with homemade sauce	
*TOD MUN PLA 	12.00
Traditional Thai fish cakes, sweet chilli sauce mixed cucumber relish & toasted peanut	
TOONG NGERN YUANG	12.00
Crisp fried prawn dumplings served with homemade sauce	
TOD MUN KAO POD (V) 	10.00
* Sweet corn fritter served with sweet chilli sauce mixed with toasted peanut	
POR PIA TOD (V)	10.00
Deep fried spring rolls filled with glass noodles, cabbage and oriental mushrooms	
TOFU TOD (V)	8.00
*Deep-fried bean curd served with sweet chilli sauce mixed with toasted peanut	

SOUPS & SALAD







TOM KHA KAI / KOONG 	CHICKEN PRAWNS	11.00 12.00
Chicken or prawns and coconut soup with mushrooms, lime leaf, galangal and lemongrass		
TOM PO TAEK  		12.00
Spicy seafood soup with lemongrass, chillies and citrus		
TOM YUM KOONG  		12.00
Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander		
KAENG JUED TAO HOO (V)		11.00
Fragrant vegetable broth with soft bean curd and spring onions		
SOM TAM  		11.00
* Green papaya salad with long beans, dried shrimp, cherry tomatoes and peanuts In a sweet and sour chilli dressing		
YUM NUEA  		16.00
Spicy beef salad with cucumber, Thai celery and chillies		
YUM MA MUANG POO NIM  		19.00
* Crispy soft-shell crab served with spicy mango salad, toasted cashews and coriander		
YAM WOON SEN  		18.00
Spicy glass noodle salad with prawns and chicken		




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CURRIES

PANANG NUEA RUE MOO 	16.00
<i>Dry and aromatic beef or pork red coconut curry with basil and kaffir lime leaves</i>	
KAENG KA REE KAI 	16.00
<i>Chicken mild yellow curry, potatoes and onions</i>	
KAENG KIEW WARN KAI 	16.00
<i>Vibrant chicken and Thai aubergine in a spicy green coconut curry</i>	
KAENG MASSAMAN KAI KAE	CHICKEN LAMB 16.00 19.00
<i>Selected meat, onions & baby potatoes well-cooked in coconut milk and Massaman curry paste</i>	
KAENG KIEW WARN PAK TAO HOO (V) 	12.00
<i>Bean curd and vegetables in green curry</i>	
PHAD KIEW WARN TA LAY 	22.00
<i>Mixed seafood, Thai aubergine and basil poached in a spicy and rich green coconut curry</i>	

PAN FRIED DISHES

KAI PHAD MED MA MUANG HIM MA PARN	16.00
<i>* Chicken with cashew nuts and mushrooms in a light soy and oyster sauce</i>	
PHAD PRIEW WARN KAI	16.00
<i>Sweet and sour chicken with vegetables</i>	
PLA NUENG MA NAO 	22.00
<i>Steamed seabass in a garlic, lemon grass, lime leaf and chilli broth</i>	
NUEA NAM MUN HOY 	18.00
<i>Beef with onions, mushrooms and oyster sauce</i>	
PHAD KRA PRAO KAI RUE MOO 	16.00
<i>Stir-fried Chicken or pork with chillies and basil leaves</i>	
PHAD KRA PRAO KOONG 	22.00
<i>Stir-fried prawns with chillies and basil leaves</i>	
KOONG TOD KRA TIEM PRIG TAI	22.00
<i>Stir-fried prawns with pepper, coriander and crisp fried garlic</i>	
NOR MIA FA RANG PHAD HOY SHELL	22.00
<i>Stir-fried fresh scallops with asparagus</i>	
KOONG CHOOP PANG TOD	22.00
<i>Tempura, king prawns served with spicy plum sauce</i>	
PLA PHAD CHAR 	22.00
<i>Fried sea bass with Thai aubergine, lemongrass, red chilli, lime, sweet basil and peppercorns</i>	
SUER RONG HAI 	18.00
<i>Thinly sliced, grilled sirloin of beef served with chilli sauce</i>	




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SIDE DISHES

NOR MAI FA RANG PHAD TAO HOO (V) <i>Stir-fried asparagus with fried bean curd</i>	10.00
PHAD PHAK RUAM MITR (V) <i>Stir-fried mixed vegetables</i>	10.00

RICE & NOODLES

SANGUAN'S PHAD THAI <i>* Fried rice noodles with bean sprouts, spring onions, eggs and prawns</i>	14.00
PHAD THAI PHAK (V) <i>*Fried rice noodles with vegetables and bean curd</i>	12.00
KUEY TIEW PHAD SEE IEW KAI <i>Wok stir-fried rice noodles with chicken and oriental greens</i>	12.00
KUEY TIEW PHAD KEE MAO KAI  <i>Flat noodles stir-fried with light soy and oyster sauce, chicken, mushrooms, Cherry tomatoes, basil and chillies</i>	12.00
KAO PHAD KOONG <i>Fried rice with prawns</i>	14.00
KAO PHAD KAI <i>Fried rice with chicken</i>	12.00
KAO NIEW (V) <i>Steamed glutinous rice</i>	4.00
KAO SUAY (V) <i>Thai jasmine rice</i>	4.00
KAO KATI (V) <i>Steamed rice with coconut milk and pandan leaves</i>	4.00
KAO PHAD KHAI (V) <i>Egg fried rice</i>	4.00

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SURIYAN

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

Dessert Wine Chenin Blanc, Monsoon Valley 50ml




KAFAE RUE CHA

Coffee or Tea

£35.00 per person excluding wine

£53.00 | £59.00 Thai wines pairing for 3 | 4 wines

2 persons minimum

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CHANDRA



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
Dessert Wine Chenin Blanc, Monsoon Valley 50ml

KAFAE RUE CHA

Coffee or Tea

£42.00 per person excluding wine
£66.00 Per Person - Thai wines pairing
2 persons minimum

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DARA



RUAM MITR

* Selection of Chef's special Thai Starters

Prosecco Bel Star 125ml

TOM YUM KOONG

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

Shiraz Rosé, Monsoon Valley - 50ml

PLA PHAD MED MA MUANG HIM MA PARN

* Fried seabass with cashews and mushrooms in a light soy and oyster sauce

Bodegas Castro Martin Albarino Family Estate Selection 50ml

KAENG KIEW WARN KAI

Vibrant chicken and Thai aubergine in a spicy green coconut curry

Friendly Gruner-Veltiner Laurenz V 50ml

KOONG TOD KRA TIEM PRIG TAI

Stir-fried prawns with garlic and pepper

Ara Single Estate Pinot Noir 50ml

NUEA NAM MUN HOY

Beef with onions, mushrooms and oyster sauce

Tiliac Malbec 50ml

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

Secua Chardonnay Dulce Vino de la Tierra Castilla 50ml

KAFAE RUE CHA

Coffee or Tea

£46.00 per person excluding wine

£72.00 Per Person with premium wine pairing

For 4 persons minimum

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= Slightly Hot



= Medium Hot



= Very Hot

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VEGETARIAN SET MENU



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




PHAD THAI PHAK
**Fried rice noodles with vegetables and bean curd*
Shiraz, Monsoon Valley 125ml

KAO SUAY
Steamed rice

ICE TIM KATI
Ice cream Kati
Dessert wine Chenin Blanc, Monsoon Valley 50ml

KAFAE RUE CHA
Coffee or Tea

£35.00 per person excluding wine
*£53.00 | £59.00 Thai wines pairing for 3 | *4 wines*
For 2 persons minimum

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