



SET MENU A

(Minimum 2 people - £32.95 per person)

STARTER : Tay Tar Thai Platter (N)

Our Chef's selection of mixed starters

MAIN COURSE

Thai green chicken curry))

Stir-fried roasted duck with vegetables and Tamarind sauce)

Stir fried prawns with fresh chilies and basil leaves)))

Stir-fried yellow noodle with beansprout and spring onion

Steamed Rice

SET MENU B

(Minimum 2 people - £34.95 per person)

STARTER : Tay Tar Thai Platter (N)

Our Chef's selection of mixed starters

MAIN COURSE

Red Crispy Duck Curry))

Stir-fried chicken with cashew nuts and dried chilies (N)))

Lamb sautéed with vegetables in garlic & black pepper sauce – Sizzling))

Pad Thai noodle with prawns (N)

Steamed Rice

SET MENU C

(Minimum 3 people - £38.95 per person)

STARTER : Tay Tar Thai Platter (N)

Our Chef's selection of mixed starters

SOUP : Tom Yum Soup))

Hot and sour lemongrass soup with chicken or prawns

MAIN COURSE

Gaeng Massaman with Lamb (N))

Stir fried chicken with ginger, black mushrooms and spring onions

Crispy fried Seabass, topped with hot chili and garlic sauce))

Pad Thai noodle with prawns (N)

Steamed Rice

SET MENU D (Vegetarian) (V)

(Minimum 2 people - £30.95 per person)

STARTER : Vegetarian Platter (N)

Our chef's selection of mixed vegetable starters

MAIN COURSE


Vegetable Thai green curry))

Stir-fried mushrooms with cashew nuts and dried chilies (N)))

Stir-fried bean curd (Tofu) with ginger and spring onions

Pad Thai noodle with vegetables (N)

Steamed Rice



APPETIZERS

0. **Thai Prawn Crackers**)) with sweet chilli sauce **£3.95**
1. **Tay Tar Thai Platter (For 2) (N)** **£18.50**
A selection of mixed starters including Chicken Sateh, Kio Krob, Grilled Spare Rib Goong Ta-Lai and Veggie Spring Rolls.
2. **Vegetarian Platter (For 2) (N) (V)** **£17.50**
A platter of selection of our vegetarian starters.
3. **Chicken Sateh (N)** **£8.25**
Chicken on skewers, marinated in spices and honey, grilled over charcoal, served with peanut sauce.
4. **Salt & Pepper Chicken** **£8.25**
Crispy chicken garnished with salt and pepper, then sprinkled with crispy fried garlic and shallot.
5. **Kio Krob** **£7.95**
Crispy fried wonton with minced chicken, served with plum sauce.
6. **Duck Spring Rolls** **£8.50**
Crispy Spring Rolls filled with roasted duck and vegetables, served with dark soy sauce & plum sauce.
7. **Dim Sum** **£8.50**
Steamed minced pork & crab stick dumplings, topped with fried garlic, served with sweet soy sauce.
8. **Grilled Spare Ribs** **£8.50**
Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal, topped with sesame seeds.
9. **Goong Ta-Lai)))** **£8.95**
Steamed prawns topped with Thai spicy chilli sauce, fresh mint and garlic.
10. **Prawn Tempura** **£8.95**
Deep-fried marinated prawns in a light batter and onion rings, served with plum sauce.
11. **Salt & Pepper Squid** **£8.95**
Crispy squid garnished with salt and pepper, then sprinkled with crispy fried garlic and shallot.
12. **Veggie Spring Rolls (V)** **£7.95**
Deep-fried mixed vegetables and vermicelli wrapped in rice pastry, served with plum sauce.
13. **Paper Corn (N) (V)** **£7.95**
Whole baby corn stuffed with crushed peanut and sweeten radish, then wrapped in rice pastry, crispy fried and served with plum sauce.
14. **Sweet Corn Cake (V)** **£7.95**
Deep-fried sweet corn blended in red curry paste, served with plum sauce.
15. **Vegetable Tempura (V)** **£7.95**
Deep-fried mixed vegetables in tempura batter, served with plum sauce.
16. **Crispy Tofu (N) (V))** **£7.95**
Deep fried tofu topped with sweet chilli sauce, chopped cucumber, carrot and crushed peanut.
17. **Crispy Aromatic Duck** **Quarter £16.95**
Deep-fried crispy duck served with pancake, cucumber, carrots, spring onion and Hoy Sin sauce.

THAI SOUP

18. **Tom Yum))** **Chicken £8.25 / Prawns £8.95 / Mushrooms £7.95**
Favourite Thai hot and sour soup, seasoned with lemongrass, chillies, lemon juice, galangal and coriander.
19. **Tom Kha)** **Chicken £8.25 / Prawns £8.95 / Mushrooms £7.95**
Thai hot and sour lemongrass soup in light coconut milk, topped with dried chillies and coriander.

SPICY THAI SALAD

(These may be ordered alone as a starter or with other dishes as part of the main meal)

- 20. Larb Gai (Chicken Salad)))** **£13.50**
Spicy Thai minced chicken salad dressed with lime juice, chillies, fresh mints and Thai herbs.
- 21. Yum Woonsen (Glass Noodle Salad)))** **£13.95**
Transparent noodle combined with prawns, minced chicken, onion, chillies & lemon juice.
- 22. Yum Neua (Beef Salad)))** **£14.50**
Thinly sliced beef seasoned with chillies, chopped onion and lemon juice.
- 23. Yum Hed (Mushroom Salad)))** **£12.95**
Steamed mushrooms mixed with lemon juice, carrot, chopped onions, chillies and spring onions.
- 24. Som Tam (Papaya Salad) (N)))** **£13.50**
Spicy Thai green papaya salad, made with shredded unripe papaya, green bean, tomatoes, roasted peanut, chilli and lime juice, fresh and crisp, seasoned to balances all the flavours.

CHEF'S RECOMMENDATIONS

- 25. Soft Shell Crab)** **£14.95**
(This may be ordered alone as a starter or with other dishes as part of the main meal)
Crispy soft shell crab sautéed with salt and pepper, then sprinkled with crispy fried garlic and shallot. (A favourite Thai dish)
- 26. Lamb & Herbs))** **£15.95**
Stir-fried lamb with spicy curry sauce and aromatic selection of Thai herbs and light coconut milk.
- 27. Black Pepper Lamb))** **£15.95**
Lamb sautéed with vegetables in garlic & black pepper sauce.
- 28. Pla Rad Prik))** **£17.95**
Crispy fried Seabass fillets, topped with homemade hot chili and garlic sauce.
- 29. Pla Priew Wan** **£17.95**
Crispy fried Seabass fillets, topped with Thai style sweet & sour sauce.
- 30. Black Pepper Prawns))** **£18.95**
King prawns sautéed with garlic and black pepper sauce.
- 31. Goong Chu Chi))** **£18.95**
King prawns topped with thick curry cream sauce and a sprinkling of shredded kaffir lime leaves.

SPECIAL GRILLED DISHES

- 32. Lamb Cutlet** **£18.95**
Grilled marinated lamb cutlets served with homemade spicy dipping sauce.
- 33. Weeping Tiger Steak** **£18.95**
Marinated fillet of Ribeye steak, grilled over charcoal, served with spicy dipping sauce.
(Please inform us the level of doneness you prefer : **Rare / Medium Rare / Medium / Well done**)
- 34. Goong Pao** **£19.95**
King prawns marinated with lemongrass and black pepper sauce, grilled over charcoal, served with Thai salad and chilli sauce.
- 35. Pla Pao** **£21.95**
Whole Seabass stuffed with aromatic selection of Thai herbs then grilled over charcoal, served with Thai salad and chilli sauce.

DUCK DISHES

- 36. Gaeng Ped Yang))** **£15.95**
Special Thai crispy duck red curry with cherry tomatoes, grapes, pineapple in coconut milk.
- 37. Tamarind Duck)** **£15.95**
Breast of duck, sliced and grilled then fried with vegetables, topped with Tamarind sauce, dried chillies and crispy fried shallots.
- 38. Ped Pad Khing** **£15.95**
Thinly sliced roasted duck, stir-fried with ginger, black mushrooms and spring onion.
- 39. Spicy Duck))** **£15.95**
Thinly sliced roasted duck stir-fried with our homemade red curry paste and aromatic selection of Thai herbs.
- 40. Drunken Duck)))** **£15.95**
Stir-fried roasted duck with fresh chillies and Thai herbs.

THAI CURRIES

Please note : All curries contain tiny shrimp paste.

Chicken £12.95 / Beef £13.95 / Lamb £14.95 / Prawns £15.95
Vegetables £12.95 (add Tofu +£3.95) / Tofu £12.95

- 41. Gaeng Kiew Wan))**
Green curry is the most classic of Thai curries, cooked in coconut milk with an aromatic selection of Thai herbs.
- 42. Panaeng Curry))**
The famous Thai curry cooked in red curry paste kaffir lime leaves and coconut milk.
- 43. Gaeng Pa (Jungle Curry))))**
None of coconut milk spicy Thai curry with selection of Thai herbs and vegetables.
- 44. Gaeng Karee)**
Mild Thai curry cooked with yellow curry paste, potatoes in coconut milk, then topped with crispy fried shallot.
- 45. Gaeng Massaman (N))**
Mild Thai curry cooked with potatoes and peanuts in a rich coconut curry sauce.

STIR-FRIED DISHES

Chicken £12.95 / Beef £13.95 / Prawn £15.95
Vegetables £12.95 (add Tofu +£3.95) / Tofu £12.95

- 46. Pad Bai Gaprao)))**
Stir-fried dish with fresh chillies and basil leaves.
- 47. Tord Kratiem Prik Tai**
Stir-fried dish with garlic and pepper.
- 48. Pad Khing**
Stir-fried dish with ginger, black mushrooms and spring onions.
- 49. Pad Med Mamuang Himmapharn (N)))**
Stir-fried dish with cashew nuts and dried chillies.
- 50. Pad Nam Man Hoi**
Stir-fried dish with mushrooms, green pepper and spring onion in oyster sauce.
- 51. Pad Prieu Wan (V)**
Stir-fried dish with vegetables in a balanced sweet & sour sauce.



VEGETABLE SIDE DISHES

- 52. Pad Pak Ruam (add Tofu +£3.95)** **£10.25**
Stir-fried mixed vegetables. A good accompaniment to every dish!
- 53. Spicy Aubergine)))** **£11.25**
Stir fried aubergine with fresh chillies and basil leaves.

NOODLE AND RICE DISHES

- 54. Pad Thai (N)**
The famous Thai fried rice noodle with egg, crushed peanut, beansprouts & spring onions.
Chicken £12.95 / Beef £13.95 / Prawns £15.95 / Vegetables £12.95 (add Tofu +£3.95)
- 55. Kwuy Tiew Pad Se-ew**
Fried rice noodle (Hofun) with egg, vegetables and soy sauce.
Chicken £12.95 / Beef £13.95 / Prawns £15.95 / Vegetables £12.95 (add Tofu +£3.95)
- 56. Kwuy Tiew Pad Kee Mao (Spicy Noodle))))**
Stir-fried rice noodle (Hofun) with fresh chillies and basil leaves.
Chicken £12.95 / Beef £13.95 / Prawns £15.95 / Vegetables £12.95 (add Tofu +£3.95)
- 57. Pad Mee (V)** **£8.50**
Stir-fried yellow noodle with beansprouts and spring onion.
- 58. Steamed Rice (V)** **£3.50**
- 59. Egg Fried Rice (V)** **£4.25**
- 60. Coconut Rice (V)** **£4.25**
- 61. Sticky Rice (V)** **£4.25**
- 62. Pineapple Fried Rice** **£13.95**
Fried rice with yellow powder, prawns, chicken, egg, raisins and pineapple.
- 63. Khao Pad**
Fried rice with egg, vegetables and soy sauce.
Chicken £12.95 / Beef £13.95 / Prawns £15.95 / Vegetables £12.95 (add Tofu +£3.95)

Important Customer Notice

*****If you have any food allergies or dietary restriction.**

Please inform us before placing your order.***

We prepared our food in kitchen with products containing ingredients with gluten, nut, seafood as well as other allergens and we **do not** have separate kitchenware or equipment to prepare allergy-friendly items.

We **CANNOT** guarantee that any item is **100% free from** any allergen because of the risk of unexpected cross-contamination.

**** (N) = Contains Nuts / Peanuts, (V) = Suitable for Vegetarian ****

**** Spicy Level :) = Mild,)) = Medium,))) = Hot ****

