

About Us

SAWASDEE... Hello!

Thai cuisine's subtle layering of flavours is increasingly replacing the ubiquitous Indian curry as the nation's favourite food, but with so many restaurants to choose from how can you be sure of quality? Thai Fusion, situated in the heart of Sittingbourne, is a part of Kent.

The spacious, welcoming interior is carefully lit, of Thailand and has been feng-shui designed to enhance the dining experience. Guests will appreciate the traditional Thai service and world-renowned hospitality.

Using the very finest ingredients sourced from the best suppliers, both locally and abroad, the restaurant serves genuine Thai dishes from each of the four main culinary regions: rich and mild dishes from the North, spicy food from the East, mild dishes influenced by the Chinese cooking style from the Central region, and hot and spicy food from the South.

The team at Thai Fusion is committed to offering customers a wonderful dining experience with a taste of warm Thai hospitality.

All our dishes are authentically Thai, but we can make them to your specific requirements: mild taste, extra chillies, dietary needs; you only need to ask and we will do our best to fulfill them.

If you are allergic to a food or are in any doubt, speak to a member of staff. This includes eggs, milk, fish, crustaceans, molluscs, peanuts, tree nuts, sesame seeds, cereals, soya, celery and celeriac, mustard, lupin, sulphur, dioxide and sulphites (at concentration of more than ten parts per million).

Fish : Where fish dishes are served boned, please be aware that small pieces of bone may be present.

Due to the presence of nuts in the restaurant, there is a possibility that small traces of nuts may be found in any our dishes.

Please ask a member of staff for a full listing of food related allergens used in our meals.



APPETISERS

1) Chicken Satay (Satay Gai) £4.95

Classic Thai appetiser strips of marinated grilled chicken and served with peanut sauce.

2) Vegetable Spring Roll (Poh Pia Jay) (V) £4.55

Deep fried spring roll pastry stuffed with vermicelli noodles, cabbage and carrots, served with sweet chilli sauce.

3) Vegetable Tempura (V) £4.55

Mixture of thin cut aubergines, green peppers and carrots deep fried in golden tempura batter and served with sweet chilli sauce.

4) Tempura Prawns (Goong Tod Grob) £6.95

Prawns batter fried in light crispy tempura batter and served with sweet chilli sauce.

5) Thai Fish Cakes (Tod Mun Pla) £6.95

Spicy Thai style fish cakes blended with our special recipe of red curry paste, green beans and kaffir lime leaves, served with sweet chilli sauce.

6) Duck Spring Rolls (Poh Pia Ped) £4.95

Deep fried spring roll pastry stuffed with shredded duck, spring onion, served with shredded cabbage, carrot and hoi sin sauce.

7) Thung Thong Jay (Vegetable Golden Parcel) (V) £4.55

Deep fried crispy spring roll pastry wrapped with chefs special vegetable mix of sweet corn, garden peas, onions, and carrots served with sweet chilli sauce.

8) Thai Style Fried Squid (Pla Meuk Tod) £6.95

Delicious deep fried squid, lightly flour coated, topped with diced spring onion and peppers, served with spicy tamarind dipping sauce.

9) Prawn Toast (Kha Nom Pang Nha Goong) £5.95

Deep fried toast with minced prawn and chicken, garlic, coriander root, white pepper and topped with sesame seeds, accompanied with a sweet chilli sauce.

10) Chicken Gyuza £4.95

Gyuza, derived from the Chinese dumpling Jiaozi, are a popular Japanese dumpling that's both steamed and pan-fried. This gives these potstickers a crisp golden brown bottom and slick noodle-like top, which is like having both a fried dumpling and steamed dumpling all in one bite.

11) Vegetable Gyuza (V) £4.55

Authentic Japanese Gyuza filled with fresh shredded vegetables, perfect for entertaining pan fry Vegetarian Gyoza with Spicy Dipping Sauce.

12) Edamame (Boiled Japanese Beans) (V) £4.55

Edamame, or edamame bean, is a preparation of immature soybeans in the pod, found in cuisines with origins from East Asia. The pods are boiled or steamed and served with salt.

13) Prawns & Chicken Shumai (Steam Dumpling) £6.95

Another Thai variant of a Chinese dish. These are prawn and chicken parcels, we called them 'Dim Sum' but our Chinese friends say the correct name for this type of starter is 'Chow Mei'. Served as a starter.

14) Mixed Starter (For 2) £12.95

This appetiser selection of Chicken satay, Vegetable spring roll, Fish cake, Prawns toast, Tung tong.

15) Prawn Cracker (Basket) £3.00



FRESH SALADS

16) Crispy Duck Salad (Yum Ped Grob) (N) £7.95

Strips of roasted crispy duck breast tossed with green apple, spring onions, tomatoes, carrots, and shredded cabbage in spicy Thai salad dressing. (Medium Hot)

17) Beef Salad (Plah Nam) (N) £9.95

Slices of grilled sirloin steak in our special dressing of fresh lime juice, chillies and garlic, mixed with mint leaves, tomatoes, red chillies and served on mixed lettuce. topped with fresh lemongrass and peanuts. (Hot)

SOUPS

18) Chicken Tom Yum (Tom Yum Gai) £5.95

A heart warming creamy, hot and sour soup with chicken, mushrooms, roasted chillies, lemongrass, galangal, coriander, kaffir lime leaves and Thai herbs. (Hot)

19) Prawns Tom Yum (Tom Yum Goong) £6.95

The heart and soul of Thai cuisine. Creamy, hot and sour soup with king prawns, mushrooms, roasted chillies, lemongrass, galangal, coriander, kaffir lime leaves and Thai herbs. (Hot)

20) Mushroom Tom Yum (Tom Yum Hed) (V) £4.95

Creamy hot and sour soup with mushrooms, lemongrass, galangal, roasted chillies and kaffir lime leaves flavoured with Thai herbs. (Hot)

21) Mixed Seafood Tom Yum (Poh Tek) £9.50

A traditional hot and spicy mixed seafood Tom Yum with lemongrass, galangal, fresh kaffir lime leaves, krachai root, shallots, holy basil and crushed red chillies. (Hot)

22) Chicken Tom Kha (Tom Kha Gai) £5.95

Chicken and mushrooms in a rich creamed coconut soup flavoured with galangal, lemongrass, coriander, chillies and kaffir lime leaves. (Medium Hot)

23) Mushroom Tom Kha (Tom Kha Hed) (V) £4.95

A rich aromatic coconut milk and mushroom soup flavoured with galangal, lemongrass, chillies, and kaffir lime leaves. (Medium Hot)

24) Mixed Seafood Tom Kha (Poh Tek) £9.50

A traditional rich aromatic coconut milk mixed seafood rich creamed coconut soup flavoured with galangal, lemongrass, coriander, chillies and kaffir lime leaves. (Medium Hot)



THAI CURRIES

25) Green Curry (Gaeng Kiew Waan)

The famous Thai curry made from Thai herbs you choice of meat in coconut milk with bamboo shoots and aubergine, green paper, garnished with sweet basil and your choice of meat: **(Medium Hot)**

Chicken or Beef.....	£7.95
Duck Or Prawns.....	£9.50
Vegetable with Tofu Or without Tofu (V)	£6.95

26) Red Curry (Gaeng dang)

The red curry cooked with red curry paste in coconut milk, with bamboo shoots, aubergines, red peppers, and Thai basil, your choice of meat: **(Medium Hot)**

Chicken Or Beef.....	£7.95
Duck Or Prawns.....	£9.50
Scallop and Prawns.....	£13.95
Vegetable with Tofu Or without Tofu (V)	£6.95

27) Panang Curry

slow cooked in a rich Panang curry sauce with sweet coconut milk, garnished with shredded kaffir lime leaves, fine bean and sweet basil your choice of meat: **(Medium Hot)**

Chicken Or beef.....	£7.95
Duck Or Prawns.....	£9.50
Scallop and Prawns.....	£13.95
King Prawns.....	£13.95
Vegetable with Tofu Or without Tofu (V)	£6.95

28) Massaman Curry

Tender Massaman Curry is a Southern Thai curry which has a lot of Indian influence. Massaman is an old way of saying "Muslim", for many of the dry spices were carried to Thailand by early Muslim traders. Like Indian curries, this curry is heavy on dry spices and very aromatic and your choice of meat: **(Mild)**

Chicken Or Beef.....	£8.50
Duck Or Prawns.....	£9.50
King Prawns.....	£13.95
Vegetable with Tofu Or without Tofu.....	£6.95

CHOO CHEECURRY

29) Choo Chee Goong (Choo chee Curry King Prawns).....£15.95

Grilled king prawns topped with a reduced rich coconut flavoured Choo Chee sauce and finished with shredded kaffir lime leaves. **(Medium Hot)**



STIR FRIED DISH

30) Pad Kra Prao (Spicy Hot)

A classic Thai favourite stir fried dish with fresh chilli, garlic, onion, sweet pepper, green beans, Thai basil and with choice of meat

Chicken Or Beef.....	£8.50
Duck Or Prawns.....	£9.50
King Prawns.....	£13.95
Sea Food.....	£13.95

31) Pad Med Ma Muang (Stir fried cashew nuts)

A popular dish of stir fried strips of crispy, you choice of meat with cashew nuts, onions, peppers, spring onion and roasted chillies. (Medium Hot to Spicy hot with dry chillies)

Chicken Or Beef.....	£8.50
Duck Or Prawns.....	£9.50
King Prawns.....	£13.95

32) Pad Khing (Ginger)

Stir- fried with your choice of meat with sliced fresh ginger (khing), vegetable like mushroom, carrots, peppers, onion, baby corn, and spring onion: (Medium Hot)

Chicken Or Beef.....	£8.50
Duck Or Prawns.....	£9.50
King Prawns.....	£13.95
Sea Food.....	£13.95
Sea Bass.....	£13.95

33) Black Pepper Sauce (Nuer Pad Prik Thaidam)

Black pepper with your choice of meat stir fried with onions, peppers, spring onions in a black pepper sauce served on a sizzling hot plate: (Medium Hot)

Chicken Or Beef.....	£8.50
Duck Or Prawns.....	£9.50
King Prawns.....	£13.95

34) Pad Oyster Sauce

Thai rich oyster flavoured sauce stir - fried with Garlic, onion, green/red pepper, mushroom, and spring onion, with choice of meat.

Chicken Or Beef.....	£8.50
Duck Or Prawns.....	£9.50
King Prawns.....	£13.95

35) Preaw Wan (Sweet and Sour)

(Stir - fried onion, tomato, cucumber, pineapple and spring onion, In sweet & sour sauce, with your choice of meat.)

Chicken Or Beef.....	£8.50
Duck Or Prawns.....	£9.50
King Prawns.....	£13.95



VEGETARIAN MAINS

36) Stir fried Pad Broccoli in a appetising Oyster sauce.....£6.95

37) Aubergines Sam Rod Stir Fried Aubergines With Three Flavours Sauce£6.95

Lightly floured aubergines, deep fried, then cooked in a tangy, sweet and sour flavoured sauce. **(Mild)**

38) Tofu Green Curry (Gaeng Kiew Wan Jay) Fried Tofu In Thai Green Curry.....£6.95

Spicy Thai green curry made from fresh green pepper, Thai herbs and coconut milk, with assorted vegetables and tofu, garnished with sweet basil leaves: **(Medium Hot)**

39) Vegetables Pad Khee Mao (Jay) Spicy Stir Fried Egg Noodles With Tofu£7.95

Stir fried rice stick noodles with tofu, fine beans, black pepper, onions, chillies, spicy green pepper and holy basil. **(Hot)**

40) Tofu Choo Chee Curry Sauce.....£6.95

Deep fried tofu in a creamy coconut flavoured curry sauce and topped with fresh shredded kaffir lime leaves. **(Medium Hot)**

41) Vegetable Pad Khing (Ginger).....£6.95

Stir- fried vegetable with sliced fresh ginger (khing), vegetable like mushroom, Peppers, onion, baby corn, and spring onion: **(Medium Hot)**

42) Vegetable Pad Kra Prao (Spicy Hot).....£6.95

A classic Thai favourite stir fried dish with fresh chilli, garlic, onion, sweet pepper, green beans, Thai basil. **(Hot)**

43) Vegetable Black Pepper Sauce (Nuer Pad Prik Thaidam).....£6.95

Black pepper with vegetable stir fried with onions, peppers, spring onions in a black pepper sauce served on a sizzling hot plate: **(Medium Hot)**

44) Vegetable Panang Curry.....£6.95

slow cooked in a rich Panang curry sauce with sweet coconut milk, garnished with shredded kaffir lime leaves, fine bean and sweet basil. **(Medium Hot)**

VEGETARIAN SIDE

45) Pad Pak Ruam (Mixed Vegetable) £4.95

Stir fried mixed vegetable use any seasonal vegetables. with soy sauce: **(Medium Hot)**

46) Stir Fried Asparagus and Mushroom.....£4.95

Stir fried asparagus and mushroom with onion in oyster sauce And soy sauce: **(Medium Hot)**

47) Pad Spicy Aubergine£5.95

Stir - fried Aubergine with chilli, Garlic ,onion, and Thai basil: **(Hot)**



NOODLE AND PAD THAI

48) Pad Thai

Pad Thai is a stir – fried rice noodle dish commonly served as a street food, and at casual local eateries in Thailand. Rice noodle, egg, peanut, bean sprouts, spring onion with choice of meat.

Chicken Or Beef.....	£9.95
Duck Or Prawns.....	£11.95
King Prawns.....	£14.95
Mixed Vegetable with Tofu Or Without Tofu.....	£7.95

49) Egg Noodle

Stir – fried egg noodle with onion and carrot with choice of meat.

Chicken Or Beef.....	£9.95
Duck Or Prawns.....	£11.95
King Prawns.....	£14.95
Mixed Vegetable with Tofu Or Without Tofu.....	£7.95
Plain Noodle.....	£5.95

50) Pad Khee Mow (Drunk Noodle) (Very Spicy)

Stir- fried Egg Noodle with chilli, garlic, Onion, peppers, black pepper, and Thai herb, with your choice of meat: **(Hot)**

Chicken Or Beef.....	£11.95
Duck Or Prawns.....	£13.95
King Prawns.....	£16.95
Sea food.....	£17.95

RICE

51) Fried Rice with Beef	£6.95
52) Fried Rice with Chicken	£6.95
53) Fried Rice with Prawns.....	£7.95
54) Fried Rice with Duck.....	£7.95
55) Mixed vegetable Fried Rice	£5.95
56) Thai Coconut Rice.....	£3.95
57) Egg Fried Rice.....	£2.95
58) Steam Jasmine Rice.....	£2.50
59) Thai Sticky Rice.....	£3.50



CHEF'S RECOMMENDATIONS

60) Weeping Tiger (Spicy Hot)..... £16.95

Grilled sliced Sirloin Steak with onions and gravy on a sizzling hot plate accompanied by a spicy tangy chilli dip sauce, sever with cooling cucumber carrots and cabbage salad. **(Hot)**

61) Gung Sam Rod.....£14.95

Grilled king Prawns served with three flavour sauce: **(Mild to Medium Hot)**

62) Pla Sam Rod£14.95

Deep Fried Sea Bass topped with three flavour sauce: **(Mild to Medium Hot)**

63) Steam Sea Bass.....£14.95

Steam Sea Bass with onion, garlic spring onion garnished with chilli lemon sauce: **(Hot)**

64) Steam King Prawns.....£14.95

Steam King Prawns with onion, garlic spring onion garnished with chilli lemon sauce: **(Hot)**

65) Duck in Tamarind sauce (N).....£14.95

Roasted breast of duck topped with rich tamarind and palm sugar sauce, garnished with cashew nuts, fried onions and roasted chillies.

66) Seafood in Aromatic Spices (Pad Cha).....£16.95

A seafood medley of king prawns, mussels, scallops and squid stir fried in aromatic Thai herbs and spices, including Krachai root, spicy green pepper, fresh chillies and holy basil leaves: **(Hot)**

67) Deep Fried Sea Bass in Tamarind Sauce.....£15.95

Lightly floured deep-fried sea bass fillet with lemongrass, topped with rich tamarind and palm sugar sauce, Garnished with roasted chillies and fresh coriander.

68) Roasted Duck Curry.....£15.95

Fresh cherry tomatoes, pineapple and chillies cooked in a flavourful curry sauce with roasted duck breast and sweet basil: **(Medium Hot)**

Fish : Where fish dishes are served boned, please be aware that small pieces of bone may be present.



SET MENU A

£22.95 PER PERSON. A combination of the most popular dishes from Thailand, prepared freshly that has quality and authenticity to satisfy any diner. Minimum of two people. Menu includes all listed appetisers and main courses to share.

APPETISER PLATTER

CHICKEN SATAY, PRAWN TOAST, VEGETABLE SPRING ROLLS
THUNG THONG JAY.

MAIN COURSES

THAI GREEN CHICKEN CURRY, BEEF IN BLACK PEPPER SAUCE
DUCK PANANG CURRY, PAD PAK RUAM, JASMINE RICE.

All set banquets can be enlarged to suit any number of persons.

SET MENU B

£26.95 PER PERSON. A brilliantly compiled list of dishes to provide an excellent balance of tastes and variety to suite anyone that love Thai cuisine. Minimum of two people. Menu includes all listed appetisers and main courses to share.

APPETISER PLATTER

THUNG THONG JAY, DUCK SPRING ROLLS, PRAWNS TEMPURA
PRAWNS & CHICKEN SHUMAI.

MAIN COURSES

MASSAMAN CURRY BEEF, CHICKEN RED CURRY, DUCK PAD MED MA MUANG
PRAWNS PAD THAI , AUBERGINES SAM ROD
STEAM JASMINE RICE.

All set banquets can be enlarged to suit any number of persons.

SET MENU V

£17.95 PER PERSON. A truly fabulous combination of all of Mantra Thai's best vegetarian dishes, offering the freshest ingredients and also great flavours and variety. Minimum of two people. Menu includes all listed appetisers and main courses to share.

APPETISER PLATTER

EDAMAME BOILED, VEGETABLE SPRING ROLL, VEGETABLE GYUZA , THUNG THONG JAY

MAIN COURSES

STIR FRIED PAD BROCCOLI, GMAKHUA SAM ROD, TOFU IN CHOO CHEE CURRY SAUCE,
PAD PAK RUAM, STEAM JASMINE RICE

All set banquets can be enlarged to suit any number of persons.

SET MENUS

All the set menus are designed to provide the best combination of tastes and ingredients with an array of flavours from Thailand that instil authenticity and quality. Each set has its own uniqueness of style all freshly prepared for you to enjoy.



Business Lunches Menu

2 courses for £8.95 per person (served - Monday to

Friday, from 12noon - 2:00pm)

(please choose one starter and one main course)

Starters:

Chicken satay (n)

Classic Thai appetiser strips of marinated grilled chicken and served with peanut sauce.

Prawn toast

Deep fried toast with minced prawn and chicken, garlic, coriander root, white pepper and topped with sesame seeds, accompanied with a sweet chilli sauce.

Vegetable tempura (v)

Mixture of thin cut aubergines, green peppers and carrots deep fried in golden tempura batter and served with sweet chilli sauce.

Vegetable Gyuza (v)

Authentic Japanese Gyuza filled with fresh shredded vegetables, perfect for entertaining pan fry vegetarian Gyoza with spicy dipping sauce.

Vegetable spring roll (v)

Deep fried spring roll pastry stuffed with vermicelli noodles, cabbage and carrots, served with sweet chilli sauce.

Chicken Gyuza

Gyoza, derived from the Chinese dumpling, are a popular Japanese dumpling that's both steamed and pan-fried. This gives these potstickers a crisp golden brown bottom and slick noodle-like top, which is like having both a fried dumpling and steamed dumpling all in one bite.

Thung thong jay (vegetable golden parcel)

Deep fried crispy spring roll pastry wrapped with chefs special vegetable mix of sweet corn, garden peas, onions, and carrots served with sweet chilli sauce.

Duck spring rolls

Deep fried spring roll pastry stuffed with shredded duck, spring onion, served with shredded cabbage, carrot and hoi sin sauce.

Thai fish cakes (tod mun pla)

Spicy Thai style fish cakes blended with our special recipe of red curry paste, green beans and kaffir lime leaves, served with sweet chilli sauce.

Prawns & chicken Shumai (steam dumpling)

Prawn cracker

Business Lunch Menu not available during December and selected dates.

Main course

Thai green curry chicken / vegetables (v)

The famous Thai curry made from Thai herbs you choice of meat in coconut milk with bamboo shoots and aubergine, green paper, garnished with sweet basil.

Sweet and sour sauce chicken / vegetables

Stir fried strips of chicken breast in a sweet and sour sauce with pineapples, onions, tomato, cucumber, spring onion and peppers.

Pad Thai with chicken / vegetables (n) (v)

Thailand's national dish with chicken, rice noodles, egg, bean sprouts, and spring onion stir fried with tamarind sauce.

Pad Khing chicken / vegetable (v)

Stir-fried with your choice of meat with sliced fresh ginger (Khing), vegetable like mushroom, carrots, peppers, onion, baby corn, and spring onion.

Massaman curry Chicken / vegetable (v)

Slow cooked in Massaman curry of star anise, cardamom, turmeric, cinnamon and chillies, with sweet coconut milk, baby potatoes, onions, and cashew nuts. (medium hot)

Panang curry Chicken / vegetable (v)

Slow cooked in a rich Panang curry sauce with sweet coconut milk, garnished with shredded kaffir lime leaves, fine bean and sweet basil. (medium hot)

Aubergines Sam Rod stir fried aubergines with three flavours sauce Lightly floured aubergines, deep fried, then cooked in a tangy, sweet and sour flavoured sauce. (mild)

Tofu Green Curry (Gaeng Kiew Wan jay) fried tofu in

Thai green curry Spicy Thai green curry made from fresh green pepper, Thai herbs and coconut milk, with assorted vegetables and tofu, garnished with sweet basil leaves. (hot)

Stir fried Pad Broccoli in a appetising Oyster sauce

Rice

Egg fried rice, steam jasmine rice

Please speak to your waiter if you have severe allergies or if you are unsure of the Ingredients in our dishes.

(v) = suitable for vegetarians or the dish can be changed to vegetarian.

(n) = contains nuts.



Early Dining Menu

2 Courses for £13.95 per person (Please choose on starter / one main course served – Sunday to Thursday from 5:30pm to 7 pm)

Starter

Chicken Satay (N)

Classic Thai appetiser strips of marinated grilled chicken and served with peanut sauce.

Vegetable Tempura (V)

Mixture of thin cut aubergines, green peppers and carrots deep fried in golden tempura batter and served with sweet chilli sauce.

Vegetable Spring Roll (V)

Deep fried spring roll pastry stuffed with vermicelli noodles, cabbage and carrots, served with sweet chilli sauce.

Chicken Gyuza

Gyoza, derived from the Chinese dumpling, are a popular Japanese dumpling that's both steamed and pan-fried. This gives these potstickers a crisp golden brown bottom and slick noodle-like top, which is like having both a fried dumpling and steamed dumpling all in one bite.

Duck Spring Rolls

Deep fried spring roll pastry stuffed with shredded duck, spring onion, served with shredded cabbage, carrot and hoisin sauce.

Thung Tong Jay (Golden Parcel)

Deep fried crispy spring roll pastry wrapped with chef's special vegetable mix of sweet corn, garden peas, onions, and carrots served with sweet chilli sauce.

THAI FISH CAKES (Tod Mun Pla)

Spicy Thai style fish cakes blended with our special recipe of red curry paste, green beans and kaffir lime leaves, served with homemade sweet chilli sauce and peanut vegetable relish. (Medium Hot)

THAI STYLE FRIED SQUID

Delicious deep fried squid, lightly flour coated, topped with diced spring onion and peppers, served with spicy Tamarind dipping sauce.

PRAWNS & CHICKEN SHUMAI (Steam Dumpling)

VEGETABLE GYUZA (V)

Authentic Japanese Gyuza filled with fresh shredded vegetables, perfect for entertaining pan fry Vegetarian Gyoza with Spicy Dipping Sauce.

EDAMAME (Boiled Japanese Beans) (V)

Edamame, or edamame bean, is a preparation of immature soybeans in the pod, found in cuisines with origins from East Asia. The pods are boiled or steamed and served with salt.

Main Course

Roasted Duck Curry

Fresh cherry tomatoes, pineapple and chillies cooked in a flavourful curry sauce with roasted duck breast and sweet basil. (Medium Hot)

Massaman Curry Chicken / Vegetable (N) (V)

Tender Chicken stewed in Massaman curry paste, coconut milk, potatoes, onions and cashew nuts. Massaman is made with turmeric, star anise, cardamom, cinnamon. (Mild)

Thai Green Chicken / Vegetable Curry (V)

The famous Thai curry made from Thai herbs your choice of meat in coconut milk with bamboo shoots and aubergine, green paper, garnished with sweet basil.

Pad Kra Prao Chicken / Vegetable (V)

Tender strips of chicken breast cooked with fresh chillies, garlic, green beans and holy basil leaves (Hot)

Red Curry Chicken / Vegetable (v)

The red curry cooked with red curry paste in coconut milk, with bamboo shoots, aubergines, red peppers, and Thai basil.

Stir Fried Aubergines With Three Flavours Sauce

Stir fried aubergine with a spicy, sweet and sour flavoured sauce. (Mild)

Pad Oyster Chicken / Vegetable (V)

Tender slices of beef stir fried with onions, peppers, garlic and oyster sauce.

Cashew Nuts Chicken / Vegetable (N) (V)

A popular dish of stir fried strips of crispy chicken breast with cashew nuts, onions, peppers, carrots, pineapple and roasted chillies.

Panang Curry Chicken / Vegetable (V)

slow cooked in a rich Panang curry sauce with sweet coconut milk, garnished with shredded kaffir lime leaves, fine bean and sweet basil your choice of meat (Medium Hot)

Pad Khing Chicken / Vegetable (V)

Stir-fried vegetable with sliced fresh ginger (khing), vegetable like mushroom, Peppers, onion, baby corn, and spring onion.

Egg Fried Rice or Steam Jasmine rice

(V) = Suitable for vegetarians or the dish can be changed to vegetarian.

(N) = Contains nuts.

Menu not available during December and selected date

