

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? Thaii 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 Thaii 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 boneless, 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.

Due to covid-19 they are some produced have restricted availability due to this problem some items may not be available on the menu thank you for your upstanding.



WINE LIST

HOUSE WINES

	By the Glass		75cl Bottle
1. VIN BLANC – WHITE WIN,			£19.95
Light and dry Vin de Pays.	175ml		£5.95
	250ml		£7.50
2. VIN ROUGE - RED,			£19.95
Soft, full and easy drinking.	175ml		£5.95
	250ml		£7.50

SPARKLING WINE AND CHAMPAGNE

3. PROSECCO,			£29.95
Light, dry and creamy fizz style with a citrus freshness.			
4. MOET ET CHANDON			£74.95
Fine, well-made, popular wine from the largest of all Champagne Houses.			
5. DOM PERIGNON			£241.95
The ultimate in quality. Huge fresh brioche flavours.			

ROSE WINES

6. WHITE ZINFANDEL BLUSH,			£24.50
Medium style, soft, light and refreshing.	175ml		£6.95
	250ml		£8.95
7. PINOT GRIGIO BLUSH,			£24.50
Light and refreshingly dry.	175ml		£6.95
	250ml		£8.95

WHITE WINES

8. CHARDONNAY,			£24.95
Firm, rich and juicy with a soft and creamy finish.	175ml		£6.95
	250ml		£8.95
9. SAUVIGNON BLANC, CHILE			£24.95
An aromatic floral style with hints of gooseberry and pear.	175ml		£6.95
	250ml		£8.95
10. PINOT GRIGIO,			£24.95
Understandably popular, very dry and wonderfully refreshing.	175ml		£6.95
	250ml		£8.95

WHITE WINES continued



11. SAUVIGNON BLANC,		£33.95
Zesty Marlborough Sauvignon with bags of gooseberry fruit flavours.	175ml	£8.95
	250ml	£11.95

12. CHABLIS LA COLOMBE,		£49.95
High quality, 'steely' Chablis from 100% juicy Chardonnay grapes and a hint of refreshing mineral, so typical for the region.		

13. SANCERRE GIRARD,		£55.95
Full flavoured Loire Sauvignon Blanc, a wine of great finesse.		

14. POUILLY FUISSE, LOUIS LATOUR, FRANCE		£69.95
Classic Chardonnay finesse; buttery, with a flowery bouquet.		

RED WINES

15. SHIRAZ,		£24.95
Luscious, smooth and far too easy-drinking, dangerously delicious.	175ml	£6.95
	250ml	£8.95

16. MERLOT,		£24.95
A merlot full of ripe, plummy fruit flavours.	175ml	£6.95
	250ml	£8.95

17. RIOJA,		£32.95
Red berry fruits and a touch of vanilla from oak ageing. The firm acidity makes	175ml	£8.95
Rioja a good choice with lamb and pork dishes.	250ml	£11.95

18. MALBEC,		£28.95
Hints of violet perfume on the nose and a chocolaty texture. Deliciously,	175ml	£7.50
full-flavoured and very rewarding.	250ml	£9.95

19. CHATEAUNEUF-DU-PAPE CIGALE ROUGE, FRANCE		£55.95
Full and powerful Rhone wine with mature concentrated fruit.		

20. GEVREY CHAMBERTIN BOUREE, FRANCE		£62.95
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APERITIFS

Martini Extra Dry	£3.95
Martini Rosso	£3.95
Campari	£3.95
Pimm's	£3.95
Cinzano	£3.95
Pernod	£3.95
Archers	£3.95

BRANDY AND COGNAC

Martell	£5.95
Remy Martin VSOP	£7.95
Courvoisier	£5.95
Hennessy XO	£11.50
Original E&G	£13.95

PORT AND SHERRY

Sweet, Medium, Dry	£3.95
Vintage Port	£7.75
Port (Cockburn's)	£3.95

SPIRITS

Bombay Sapphire	£5.95
Vodka	£4.95
Captain Morgan Dark Rum or Spiced Gold.	£4.95
Bell's	£4.95
Jack Daniel's	£3.95
Johnnie Walker	£6.95
Bacardi	£4.50
Malibu	£4.50
Southern Comfort	£4.50
Jameson's	£4.95
Glendfiddich	£9.50
Chivas Regal	£9.50

LIQUEURS

Tia Maria	£4.50
Drambuie	£4.50
Cointreau	£4.50
Benedictine	£4.50

Baileys	£4.50
Tequila	£4.50
Grand Marnier	£4.50
Sambuca	£4.50
Crème de Menth	£4.50
Kummel	£4.50
Amaretto	£4.50

BEER AND COOLERS

Spitfire Bitter500ml	£4.95
Bulmer's	568ml	£4.95
Tiger	330ml	£4.95
Tiger	660ml	£7.00
Kingfisher	330ml	£4.95
Kingfisher	660ml	£7.00
Singer	330ml	£4.95
Singer	660ml	£7.00

DRAUGHT BEER

Tiger	Half Pint	£3.95
Tiger	Pint	£5.95

SOFT DRINKS

J20	£3.50
Pepsi	£2.95
Diet Pepsi	£2.75
R Whites Lemonade	£2.95
Soda Water	£1.95
Tonic Water	£1.95
Mixers	£1.15
All Fruit Juices	£2.95
Soft Drinks by the Pint	£4.95
Large Sparkling / Still Mineral water	£5.95
Small Sparkling / Still Mineral water	£2.95

A burgundy of great depth length and richness of character. If a particular wine or shipper is unavailable, a suitable alternative will be offered. All quality wines on this list have an alcohol content of between 8% and 15% by volume

All prices include VAT.



APPETISERS

1) Chicken Satay (Satay Gai) £6.95

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

2) Vegetable Spring Roll (Poh Pia Jay) £6.55

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

3) ~~Vegetable Tempura~~ £6.55

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) £9.95

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

5) Thai Fish Cakes (Tod Mun Pla) £8.95

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) £8.95

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) £6.55

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) £9.95

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) £8.95

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 £6.95

Gyuza, derived from the Chinese dumpling Jiaozi, are a popular Japanese dumpling that's both steamed and pan-fried. This gives these pot stickers 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) £6.55

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) £6.55

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) £9.95

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) £14.95

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

15) Prawn Cracker (Basket) £4.50



FRESH SALADS

16) Crispy Duck Salad (Yum Ped Grob) (N) £13.95

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) Plah Nam (Beef Salad) (N) £15.95

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) £14.95

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) £17.95

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) £11.95

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) £19.50

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) £14.95

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) £11.95

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



THAI CURRIES

24) 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, red peppers, garnished with sweet basil and your choice of meat: (Medium Hot)

Chicken.....	£11.95
Beef.....	£12.95
Giant Tiger Prawns.....	£15.95
Vegetable	£9.95
Vegetable with Tofu	£10.95
Duck.....	£18.95

25) Red Curry (Gaeng dang)

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

Chicken.....	£11.95
Beef.....	£12.95
Giant Tiger Prawns.....	£15.95
Vegetable	£9.95
Vegetable with Tofu	£10.95
Duck.....	£18.95

26) Panang Curry

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

Chicken.....	£11.95
Beef.....	£12.95
Giant Tiger Prawns.....	£15.95
Vegetable	£9.95
Vegetable with Tofu	£10.95
Duck.....	£18.95

27) 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.....	£11.95
Beef.....	£12.95
Giant Tiger Prawns.....	£15.95
Vegetable	£9.95
Vegetable with Tofu	£10.95
Duck.....	£18.95

CHOO CHEECURRY

28) Choo Chee Goong(Choo chee Curry Giant Tiger Prawns).....£17.95

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



STIR FRIED DISH

29) Pad Kra Prao (Spicy)

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

Chicken.....	£12.95
Beef.....	£13.95
Giant Tiger Prawns.....	£17.95
Duck	£19.50
Scallop and Prawns.....	£21.95

30) 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. (Mild)

Chicken.....	£12.95
Beef.....	£13.95
Giant Tiger Prawns.....	£17.95
Duck	£19.50
Vegetable	£10.95

31) 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.

Chicken.....	£12.95
Beef.....	£13.95
Giant Tiger Prawns.....	£17.95
Duck	£19.50

32) 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.

Chicken.....	£12.95
Beef.....	£13.95
Giant Tiger Prawns.....	£17.95
Duck	£19.50
Vegetable	£10.95
Vegetable with Tofu	£11.95

33) Pad Oyster Sauce

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

Chicken.....	£12.95
Beef.....	£13.95
Giant Tiger Prawns.....	£17.95
Duck	£19.50

34) Prew Wan (Sweet and Sour)

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

Chicken.....	£12.95
Beef.....	£13.95
Giant Tiger Prawns.....	£17.95
Duck	£19.50
Vegetable	£10.95



VEGETARIAN MAINS

35) Aubergines Sam Rod (Makhua) Stir Fried Aubergines With Three Flavours Sauce£9.95

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

36) Tofu Green Curry (Gaeng Kiew Wan Jay) Fried Tofu In Thai Green Curry£12.95

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

37) Vegetables Pad Khee Mao with Rice Noodles and Tofu£14.95

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

38) Fried Tofu in Choo Chee Curry Sauce.....£12.95

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

39) Vegetable Pad Khing (Ginger).....£10.95

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

40) Vegetable Pad Kra Prao (Spicy)£10.95

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

41) Vegetable Black Pepper Sauce (Nuer Pad Prik Thaidam).....£10.95

Black pepper with vegetable stir fried with onions, peppers, spring onions in a black pepper sauce served on a sizzling hot plate.

42) Vegetable Panang Curry.....£10.95

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)

43) Sfir fried Pad Broccoli in a appetising Oyster sauce.....£9.95

44) Vegan Pad thai.....£11.95

45) Pad Pak Ruam (Mixed Vegetable)£9.95

Stir fried mixed vegetable use any seasonal vegetables, with soy sauce.

46) Stir Fried Asparagus and Mushroom.....£9.95

Stir fried asparagus and mushroom with onion in oyster sauce And soy sauce.

47) Pad Spicy Aubergine£9.95

Stir - fried Aubergine with chilli, garlic, onion, and Thai basil.



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, and spring onion with choice of meat.

Chicken.....	£13.95
Beef.....	£14.95
Duck.....	£19.95
Giant Tiger Prawns.....	£17.95
Mixed Vegetable.....	£11.95
Mixed Vegetable without Tofu.....	£12.95

49) Egg Noodle

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

Chicken.....	£13.95
Beef.....	£14.95
Duck.....	£19.95
Giant Tiger Prawns.....	£17.95
Mixed Vegetable.....	£11.95
Mixed Vegetable without Tofu.....	£12.95

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.

Chicken.....	£16.95
Beef.....	£17.95
Duck.....	£21.95
Giant Tiger Prawns.....	£18.95

Rice

51) Fried Rice with Chicken or Beef.....	£8.95
52) Fried Rice with Prawns.....	£9.95
53) Fried Rice with Duck.....	£9.95
54) Mixed vegetable Fried Rice with	£7.95
55) Thai Coconut Rice.....	£5.50
56) Egg Fried Rice.....	£4.95
57) Steamed Jasmine Rice.....	£3.95
58) Thai Sticky Rice.....	£5.50



Chef's Recommendations

59) Weeping Tiger (Spicy)..... £25.95

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)

60) Duck in Tamarind sauce (N).....£21.95

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

61) Seafood in Aromatic Spices (Pad Cha).....£23.95

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)

62) Roasted Duck Curry.....£21.95

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 boneless, please be aware that small pieces of bone may be present.



SET MENU A

£29.95 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
BEEF PANANG CURRY, PAD PAK RUAM
JASMINE RICE.

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

SET MENU B

£34.95 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, DUCK SPRING ROLLS, PRAWNS TEMPURA,
PRAWNS & CHICKEN SHUMAI.

MAIN COURSES

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

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

SET MENU V

£24.95 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, STEAMED 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 £11.95 per person (served - Monday to Friday, from 12noon - 2:00pm)

(Please choose one starter and one main course)

Starter

Vegetable Spring Roll

Deep fried mixed vegetable, with cabbage, carrots and glass noodles, served with sweet chili sauce.

Tung tong

Deep fried mixed vegetable with sweet corn, green peas, onions, carrot, potato, and black pepper, with coriander.

Curry

Green curry (Gaeng kiew wan)

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

Chicken, Beef, or Vegetable

Panang curry,

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

Chicken, Beef, or Vegetable

Stir Fried

Pad Kra Pow (spicy)

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

Chicken, Beef or vegetable

Oyster sauce (Pad Num Mon Hoy)

Stir-fried chicken or beef, with garlic in oyster sauce with red and green peppers, carrot, baby corn, mushrooms and spring onion,

Chicken, Beef or vegetable

Noodle(n)

Pad Thai

Your choice of chicken or beef stir fried with thin rice noodles with egg, carrot, bean sprouts, and spring onions, served with crushed roasted peanuts,

Chicken or Beef or vegetable

Glass Noodles (Pad Woonsen)

Your choice of chicken or beef stir fried with glass noodles, egg, carrot white cabbage, bean sprouts and spring onion.

Chicken or Beef or vegetable

Rice

Jasmine Rice

Business Lunch Menu not available during December and selected dates.

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

(n) = contains nuts.



Early Dining Menu

2 Courses for £16.95 per person (Please choose one starter / one main course and one rice 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 Spring Roll

Deep fried spring roll pastry stuffed with vermicelli noodles, cabbage 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.

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.

Vegetable Gyuza

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

Thung Tong Jay (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.

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.

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)

Prawns & Chicken Shumai (Steam Dumpling)

Edamame (Boiled Japanese Beans)

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.

(N) = Contains nuts.

Menu not available during December and selected date

Menu not available during December and selected date

Main Course

Massaman Curry Chicken / Vegetable (N)

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

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

Red Curry (Gaeng Dang) Chicken / Vegetable

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

Panang Curry Chicken / Vegetable

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 Med Ma Muang Chicken/ vegetable (N)

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

Pad Kra Prao Chicken/ Vegetable (V)

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

Aubergines Sam Rod (Makhua)

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

Pad Thai Chicken / Vegetable (N)

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.

Rice

Egg Fried Rice or Steamed Jasmine rice



GLUTEN FREE MENU

STARTERS

CHICKEN SATAY..... £12.95
Classic Thai appetiser strips of marinated chicken char-grilled and served with homemade sauce acc.

CHICKEN TOM KHA.....£15.95
Chicken and mushrooms in a rich creamed coconut soup flavoured with galangal, lemongrass, coriander, chillies and kaffir lime leaves. (Medium Hot)

MUSHROOM TOM KHA£14.95
A rich aromatic coconut milk and mushroom soup flavored with galangal, lemongrass, chillies, and kaffir lime leaves. (Medium Hot)

CHICKEN TOM YUM.....£15.95
A heart warming creamy, hot and sour soup with chicken, mushrooms, roasted chillies, lemongrass, galangal, coriander, kaffir lime leaves and Thai herbs. (Hot)

MUSHROOM TOM YUM.....£14.95
Creamy hot and sour soup with mushrooms, lemongrass, galangal, roasted chillies and kaffir lime leaves flavored with Thai herbs. (Hot)

Thai Fish Cakes.....£12.95
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.

Edamame (Boiled Japanese Beans).....£9.95
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.

BEEF SALAD£18.95
Slices of grilled sirloin steak in our special dressing of fresh lime juice, chillies and garlic, mixed with mint leaves, cherry tomatoes, red chillies and served on mixed lettuce, topped with grounded roasted rice. (Hot)

MAINS

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.....£19.50

Duck Or Prawns.....£21.50

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.....£19.50

Duck Or Prawns.....£21.50

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.....£19.50

Duck Or Prawns.....£21.50

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.....£17.95

Duck Or Prawns.....£21.50

Vegetable with Tofu Or without Tofu (V)£17.95

VEGETARIAN MAINS

Stir fried Pad Broccoli.....£15.95

Tofu Green Curry£18.95

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)

Tofu Choo Chee Curry Sauce.....£18.95

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

Vegetable Black Pepper Sauce£18.95

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

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, and spring onion with choice of meat.

Chicken Or Beef.....£21.95

Duck Or Prawns.....£23.95

Mixed Vegetable with Tofu Or Without

Tofu.....£18.95

Rice

Steamed Jasmine Rice... ..£5.95

Egg Fried Rice.....£7.95

Thai Coconut Rice.....£8.95

Thai Sticky Rice... ..£8.95

THAI FUSION