

## “Thai at Home” Take-away Menu (10% Discount on all orders Tuesday – Saturday)

Prices shown with discount applied/included.

### Starters

**Yum Pboo Nim** 10.35  
Crispy soft shell crab with garlic soy dressing.  
Green mango salad with toasted peanut, chili lime dressing.

**Fish Cakes** 10.35  
Salmon & prawns cakes with kaffir lime, ginger, lychee and coconut. Sweet chilli & cucumber dipping. Mixed leaves salad.

**Yum Talay** 10.80  
Hot & sour seafood salad of scallop, prawns & squid with chilli & lime dressing. Mixed leaves salad with spring onion & coriander

**Mee Grob Goong** 10.35  
Crispy noodles coated in chilli tamarind dressing, seared king prawn, bean sprout & spring onion.

**Spicy Squid** 10.35  
Crispy fried squid with chilli marinade & spring onions. Young green leaf salad & vinegar dressing.

**Hoy Tord Gra-Tiem** 10.35  
Seared fresh scallops with garlic and ginger. Pink grapefruit salad with peanuts & kaffir lime.

**Chicken Satay** 9.90  
Grilled marinated chicken fillet. “ar-jard” relish of pickled red onion and cucumber. Spicy southern Thai style peanut dipping sauce.

**Laab Pbed Grob** 10.35  
Crispy roasted duck salad with kaffir lime, mint & coriander. Smoked chilli & tamarind dressing.

**Porpia** 9.45  
Crispy spring rolls with bean sprouts, shitake mushrooms, cabbage, sweet corn & glass noodles. Homemade palm sugar & chilli dipping sauce.

**Neua Yaang Esarn** 14.85  
Grilled ribeye steak (220g) with black pepper. North-eastern style smoked chilli dipping sauce with rice powder, lime and coriander.

**Moo Ping** 9.90  
Grilled marinated pork loin with dark soy, garlic, White pepper and coriander roots. Sweet & sour tamarind dipping sauce

**Prawn Tempura** 9.90  
Crispy fried marinated tiger prawns in light breadcrumbs. Pickled ginger, crispy seaweed, sweet chilli dipping sauce.

**Rice**  
Steamed 3.15  
Coconut, Sticky 4.05  
**Should you have any food allergy, please inform our staff members**

**Tom Yum** 10.35  
Authentic hot spicy and sour prawn or chicken soup with mushrooms, galangal, lemongrass, kaffir lime and coriander.

**Tom Khao** 10.35  
A smooth rounded prawn or chicken soup with young galangal, lemongrass, lime & coconut milk.

### Mains

**Goong Chu-Chee** 19.35  
Seared fresh water giant prawns, rich lime & lemongrass red curry sauce & a hint of sweet basil.

**Massaman** 17.55  
Slow cooked prime beef with onions & baby potatoes in a fragrant star anise & cardamon.

**Phad Kra Pow Neua** 17.55  
Stir fried beef fillet with chilli, garlic, dark soy & holy basil, accompanied with fried egg & cucumber. Thai street food at its best!

**Plaa Grob Pried Waan** 17.55  
Crispy Pollock with hot & sour chilli and tamarind. Lemongrass and Thai basil

**Talay Phad Chaa** 18.90  
Stir-fried scallops, prawns and squid with chilli, garlic and wild ginger. Spiced up with green peppercorn, galangal and Thai sweet basil

**Yum Manuang Salmon Teriyaki** 17.55  
Pan fried salmon fillets with teriyaki soy, ginger, toasted sesame seed and spring onion. Mango salad with toasted peanuts.

**Gaeng Phed Pbed Yaang** 17.55  
Aromatic roasted duck red curry with star anise, pineapple, lychee and Thai sweet basil

**Gaeng Gari Gae** 17.10  
Yellow curry leg of Lamb with fresh turmeric, peanuts and sweet potatoes.

**Fragrant Green Curry** 17.55  
Authentic Thai curry with tiger prawn or chicken, pea aubergines, young bamboo, broccoli & snake bean and sweet basil.

**Panaeng Curry** 17.10  
Rich Panaeng curry with tiger prawn or chicken, kaffir lime and lemongrass, softened with coconut milk, peanut & sweet basil.

**Try our new richer flavour with Beef Fillets, Thai aubergines and extra kaffir lime** 19.35

### On the Side

**Pad Thai Noodle** with Prawns or Chicken 15.75  
**Stir fried greens** with shitake mushrooms, oyster sauce & garlic 6.75  
**Thai Prawns crackers** with sweet chilli sauce 3.60