

**“Thai at Home” Take-away Menu - 20% Discount on all orders Tuesday – Saturday
until further notice (during this difficult time of Covid-19 crisis)**

Starters

Yum Pboo Nim 10.5
Crispy soft shell crab with garlic soy dressing.
Green mango salad with toasted peanut,
chili lime dressing.

Fish Cakes 10.5
Salmon & prawns cakes with kaffir lime, ginger,
lychee and coconut. Sweet chilli & cucumber
dipping. Mixed leaves salad.

Yum Talay 10.5
Hot & sour seafood salad of scallop, prawns
& squid with chilli & lime dressing. Mixed leaves
salad with spring onion & coriander

Mee Grob Goong 9.5
Crispy noodles coated in chilli tamarind dressing,
seared king prawn, bean sprout & spring onion.

Spicy Squid 10.5
Crispy fried squid with chilli marinade & spring
onions. Young green leaf salad & rice vinegar
dressing.

Hoy Tord Gra-Tiem 10.5
Seared fresh scallops with garlic and ginger.
Pink grapefruit salad with toasted peanuts & kaffir
lime.

Chicken Satay 9.5
Grilled marinated chicken fillet. “ar-jard”
relish of pickled red onion and cucumber.
Spicy southern Thai style peanut dipping sauce.

Laab Pbed Grob 10.5
Crispy roasted duck salad with kaffir lime, mint &
coriander. Smoked chilli & tamarind dressing.

Porpia 9
Crispy spring rolls with bean sprouts,
shitake mushrooms, cabbage, sweet corn &
glass noodles. Homemade palm sugar &
chilli dipping sauce.

Neua Yang Esarn 12.5
Grilled ribeye steak (220g) with black pepper.
North-eastern style smoked chilli dipping sauce
with rice powder, lime and coriander.

Prawn Tempura 9.5
Crispy fried marinated tiger prawns in light
breadcrumbs. Pickled ginger, crispy seaweed,
sweet chilli dipping sauce.

Tom Yum 10.5
Authentic hot spicy and sour prawn or
chicken soup with mushrooms, galangal,
lemongrass, kaffir lime and coriander.

Tom Khaa 10.5
A smooth rounded prawn or chicken soup with
young galangal, lemongrass, lime & coconut milk.

Mains

Goong Chu-Chee 19.5
Seared fresh water giant prawns, rich lime &
lemongrass red curry sauce & a hint of sweet basil.

Massaman 19.5
Slow cooked prime beef with onions & baby
potatoes in a fragrant star anise, cardamom &
cassia bark sauce.

Phad Kra Pow Neua 19.5
Stir fried beef fillet with chilli, garlic, dark soy &
holy basil, accompanied with fried egg &
cucumber. Thai street food at its best!

Plaa Grob Prieu Waan 18.5
Crispy Pollock with hot & sour chilli and tamarind.
Lemongrass and Thai basil

Talay Phad Chaa 19.5
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 18.5
Pan fried salmon fillets with teriyaki soy,
ginger, toasted sesame seed and spring onion.
Mango salad with toasted peanuts.
Steamed coconut rice with toasted sesame seeds.

Pbed Grob Naam Phrik Phao 19
Stir fried crispy roasted duck with spicy tamarind
chilli oil with pineapple, long beans & Thai sweet
basil.

Gaeng Phed Pbed Yaang 19.5
Aromatic roasted duck red curry with star anise,
pineapple, lychee and Thai sweet basil

Gaeng Gari Gae 18.5
Yellow curry leg of Lamb with fresh turmeric,
peanuts and sweet potatoes.

Fragrant Green Curry 19
Authentic Thai curry with tiger prawn or chicken,
pea aubergines, young bamboo, broccoli &
snake bean.
Infused with kaffir lime and sweet basil.

Panaeng Curry 18.5
Rich Panaeng curry with tiger prawn or chicken,
kaffir lime and lemongrass, softened with
coconut milk, crushed roasted peanut &
sweet basil.

All main courses served with steamed jasmine rice.

On the Side

Pad Thai Noodle with Prawns or Chicken 13.5
Thai morning glory stir fried with garlic and chilli 6.5
Stir fried greens with shitake mushrooms,
oyster sauce & garlic 6.5
Thai Prawns crackers with sweet chilli sauce 3.5

Should you have any food allergy, please inform our staff members