

## SIDES

### **PAD BROCCOLI \* (VEG) £6.50**

Stir-fried broccoli with tender-crisp florets and hand-peeled broccoli hearts (the sweetest part!), wok-tossed in our signature savoury sauce with a touch of fresh chilli for a subtle kick. This zero-waste dish is packed with fiber and vitamin C-healthy for you and kind to the planet.

### **PAD PAK BOONG (VEG) £7.95**

Crunchy Thai water spinach stir-fried over a high flame with fresh chilli, garlic, and savoy fermented soybean paste.

### **STEAMED JASMINE RICE (GF, VEG) £3.00**

### **STICKY RICE (GF, VEG) £3.50**

### **EGG FRIED RICE (V) £3.95**

## DESSERTS

### **KOW NIEW MAMUANG (GF, VEG) £9.50**

Sweet ripe mango served with coconut-infused sticky rice, topped with coconut cream. A refreshing and iconic Thai favourite.

### **GLUAY TOD (V) £7.95**

Crispy golden banana & warm caramel, served with coconut ice cream.

### **COCONUT FLAN (GF, V) £8.95**

Silky smooth coconut custard baked to perfection, finished with caramel.

### **I TIM GATI (N, GF, V) £7.95**

Rich and silky coconut milk ice cream served with sweet sticky rice and roasted peanuts.

 - **SPICE LEVEL**, **N** - **CONTAINS PEANUTS**  
**GF** - **GLUTEN FREE**, **V**-**VEGETARIAN**, **VEG** - **VEGAN**

**PLEASE INFORM OUR STAFFS OF ANY ALLERGIES BEFORE ORDERING.**  
**OUR COOKING OIL CONTAINS GMOS**



## STARTERS

### /// SAENG WA GOONG (GF) £8.95

(The royal heritage salad)

A rare, “old-world” delicacy famously known as a personal favourite of King Rama V. This exquisite herb salad features succulent prawns, finely sliced lemon grass, ginger, and heritage aromatics. A true taste of the Grand Palace.

### POR PIA (VEG) £7.95

Our signature crispy rolls, handmade to a traditional family recipe and served with a delicate sweet plum dipping sauce.

### GAI SATAY (N) £8.50

Succulent chicken skewers marinated in a traditional blend of turmeric and Thai spices, flame-grilled and served with our rich, house-made peanut sauce.

### / MAKUEA RAD PRIK (VEG) £8.50

Tender golden-fried aubergine slices glazed in chef Komgree’s vibrant sweet and spicy chilli sauce. A vegetarian favourite dish.

### / MOO PING KOW NIEW £9.50

The legendary soul food of Bangkok. Honey-marinated grilled pork skewers with a smoky char, served with warm, traditional sticky rice.

### GAI SEN £8.50

Hand-cut chicken strips, seasoned with a secret salt blend and fried until perfectly golden.

### MOO GROP NAM PUENG £9.50

Our celebrated crispy pork belly, double-cooked for the perfect crunch and tossed in a luscious, aromatic honey glaze.

### GEAW MOO £8.95

Delicate hand-folded dumplings packed with seasoned pork, fried until crisp and served with a house-made Thai sweet chilli dip.

### /// YUM NUEA £9.95

Premium sirloin beef, flam-grilled and tossed in a zesty dressing of fresh lime, crushed chilli, and garden herbs.

### // TOM YUM GOONG (N, GF) £8.95

The iconic Thai hot and sour soup. A world-renowned masterpiece infused with fresh lemongrass, galangal, and kaffir lime leaves.

## MAINS

### GAENG MASSAMAN (N, GF)

Consistently crowned the “World’s Best Food” by CNN Travel. A rich, velvet-smooth curry slow-cooked with warm spices, potatoes, and onions. A global CHAMPION. Served with your choice of rice.

### /// GAENG KEAW WAN (GF)

A vibrant Thai classic green curry. Our house-ground green chilli paste provides a fresh, spicy kick, balanced perfectly with creamy coconut milk and Thai basil. Served with your choice of rice.

### // GAENG PANANG (N, GF)

A rich, thick, and creamy red curry flavoured with crushed peanuts and finished with finely shredded kaffir lime leaves. Serve with your choice of rice.

### /// PAD GAPRAO

The “National Dish” of Thailand. A fiery wok-fried favourite with garlic, fresh chillies, and the unmistakable aroma of fragrant holy basil. Serve with your choice of rice.

### /// PAD PHED

For those who love bold flavours. A dry stir-fry using our intense house-made red curry paste, fresh herbs, and aromatic spices. Serve with your choice of rice.

### /// PAD CHA

Known as the “sizzling Stir-fry”, this dish is an explosion of Thai herbs, including fingerroot (krachai), fresh green peppercorns and chillies. Serve with your choice of rice.

### // KOW SOI

Voted the “best noodles soup in the world” by global food critics. This Northern Thai treasure features a golden coconut curry broth and tender noodles, topped with a nest of crispy fried noodles.

### / PAD THAI (N, GF)

World-famous for a reason. Our award-winning version of these thin rice noodles is perfectly balanced with tamarind, palm sugar and egg.

### CHOICES OF MEAT

Chicken £13.95 / Beef £14.95 / Crisp belly pork £15.95 / Prawns £15.95 / Sea Bass £16.95 / Veg & Tofu £13.95

### CHOICES OF RICE

Steamed rice / Sticky rice £1 extra / Egg fried rice £1.50 extra