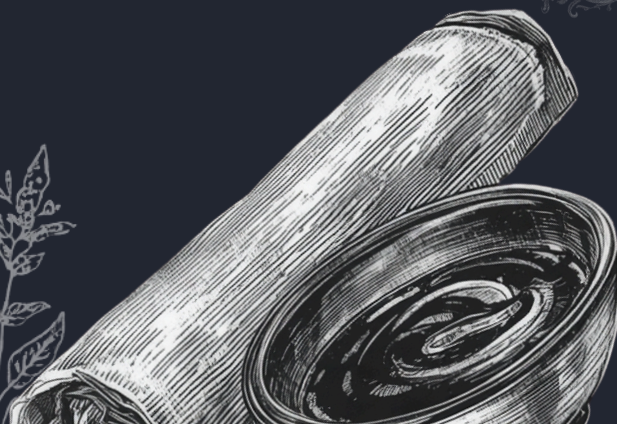


RAMBUTRI

THAI
RESTAURANT



MENU



SNACK

Prawn Crackers


£4.95

Thai prawn crackers served with 3 dipping sauces; sweet chilli, chilli and peanut sauce.

SMALL PLATES

-  **Moo Grop Hoisin** £12.95
Crispy pork belly and fresh veggies wrapped in pancakes with hoisin sauce.
- Geaw Moo** £9.95
Crispy wontons filled with seasoned minced pork. Served with plum sauce.
-  **Goong Gratiem** £13.95
Juicy, wok-tossed prawns in a rich garlic and pepper sauce, served with roti.
- Moo Yang Kow Neaw**  £10.50
Tender marinated grilled pork served with warm, authentic Thai sticky rice.
- Phla Gai Grop (N)**  £9.95
Crispy fried chicken tossed in a spicy, lemongrass-herb dressing, topped with peanuts.
- Yum Nuea (GF)**  £12.95
Tender beef slices tossed with fresh herbs in a spicy, tart lime dressing.
- Saeng Wa Goong (GF)**  £12.95
An ancient Thai royal salad of grilled prawns tossed with chilli, lemongrass, ginger, and lime.
- Plameuk Rad Prik**  £11.50
Lightly battered, deep-fried squid tossed in a sweet, tangy, and fiery garlic-chilli sauce.
- Tom Yum Goong (N, GF)**  £12.95
A classic, fiery, and aromatic Thai hot and sour soup with plump prawns, infused with lemongrass, kaffir lime leaves, galangal, and fresh chillies.
-  **Makua Rad Prik (VEG)**  £7.50
Battered, deep-fried aubergine slices tossed in a sweet, tangy, and fiery garlic-chilli sauce.
- Tord Mun Kow Pode (VEG, N)**  £7.50
Crispy, golden-fried sweet corn patties served with sweet chilli sauce and peanuts.
- Yum Tofu Grop (VEG)**  £9.50
Golden, deep-fried tofu tossed with fresh tomatoes, cucumber, onions, and celery in a spicy, tart lime dressing.
-  **Mee Hang Hed (VEG, N)**  £9.50
Rice vermicelli tossed in a savoury seasoned soy sauce, topped with edamame, mushroom, crunchy peanuts, and aromatic herbs.
-  **Gyoza**  £10.50
Crispy pan-fried dumplings packed with savoury minced pork and juicy prawn.
- Kanom Pung Na Goong** £10.50
Crispy baguette slices topped with savoury prawn paste. Served with cucumber relish.
- Kradoog Moo** £9.95
Tender, grilled pork ribs coated in a sweet honey and savoury soy sauce glaze.
-  **Nuea Sen Kow Neaw** £10.95
Crispy, sweet Thai-style shredded beef served with warm, authentic sticky rice.
- Gai Grop Ruan Kem** £9.95
Crispy, deep-fried chicken bites served with a savoury, aromatic ginger-infused sauce.
- Goong Sarai** £10.50
Golden, deep-fried seasoned prawn wrapped in crispy nori seaweed. Served with plum sauce.
-  **Ped Taco**  £12.95
Taco filled with fiery stir-fried minced duck and holy basil, topped with a fried egg.
- Gai Satay (N, GF)** £9.95
Grilled chicken marinated in traditional spices, served with rich peanut sauce and cucumber relish.
- Tom Kha Gai (GF)**  £9.95
A comforting and aromatic Thai coconut soup with tender chicken, infused with galangal, lemongrass, kaffir lime leaves, and mushrooms.
- Por Pia (VEG)** £7.50
Crispy vegetable spring rolls served with plum sauce.
- Pak Tord (VEG)** £6.50
Assorted fresh vegetables lightly battered and deep-fried to a delicate, golden crunch.
- Larb Tofu (VEG)**  £9.50
Crispy tofu tossed with fresh herbs, chilli, lime, and toasted ground rice.
- Yum Apple (VEG, N)**  £7.50
Crispy apple matchsticks tossed with fresh herbs in a fiery, sweet, and tart lime dressing, topped with aromatic toasted coconut flakes, crunchy roasted peanuts, and cashew nuts.

- RECOMMENDATIONS

 - SPICE LEVEL, N - CONTAINS PEANUTS, GF - GLUTEN FREE, VEG - VEGAN
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OUR COOKING OIL CONTAINS GMOS



MAINS

CURRIES & FROM THE WOK

All dishes come with steamed rice (Egg fried rice+£1.5 / Sticky rice +£1)

Panang Curry (N, GF)

A rich, creamy, and mildly sweet Thai red curry with coconut milk, nutty flavour, and fragrant kaffir lime leaves.

Pad Grapaw

A fiery and aromatic Thai stir-fried with holy basil, garlic, and fresh chillies, delivering a bold, savoury flavour.

Pad King

Stir-fried with fresh ginger, mushrooms, onions, and vegetables, offering a warm and aromatic taste.

Pad Tra Krai

Stir-fried with fresh lemongrass, garlic, chillies, and fragrant herbs for a zesty, citrusy flavour.

Green Curry (GF)

A fragrant and creamy Thai coconut curry with bamboo shoots, aubergines, sweet basil, and fresh green chillies, offering a vibrant, herbal flavour with a kick of spice.

Pad Cashew nuts (N)

Stir-fried with roasted cashew nuts, onions, peppers, dried chillies, and a savoury house sauce.

Pad Cha

An intensely aromatic stir-fried with fresh chillies, green peppercorns, fingerroot, and basil.

Pad Phed

Spicy stir-fried with red curry paste, green peppercorns, fresh chillies, and aromatic herbs.

NOODLES

Kow Soi

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

Pad Mee

Our signature stir-fried noodles with egg, beansprouts, spring onions, and a savoury house sauce.

Pad See Ew

Wok-fried flat rice noodles with egg, Chinese broccoli, and a rich savoury soy sauce.

Pad Thai (N, GF)

One of the world's most celebrated noodle dishes with egg, beansprouts, and tamarind sauce.

Pad Kee Mow

Wok-fried flat rice noodles with egg, fresh chillies, garlic, and basil.

Rad Na

Golden crispy egg noodles smothered in a silky, savoury gravy with Chinese broccoli and soy bean.

SELECTION OF MEAT

Beef Selection

Tenderloin (Prime & Tender) (GF) £24.95

Sirloin (Rich & Flavourful) (GF) £21.95

Topside (Lean & Classic) (GF) £18.95

Seafood Selection

Monkfish (GF) £21.95
Mild, sweet flavour and a firm, dense texture that closely resembles lobster meat.

Halibut (GF) £23.95
A lean and mild white fish with a firm texture and delicate, tender flakes.

Large Whole Prawns (GF) £21.95
Cooked in-shell to capture the ultimate natural umami and sweetness.

King Scallops (GF) £23.95
Plump, tender, and naturally sweet.

Pork Selection

Marinated Pork Loin £16.95
Tender, flavourful pork loin, perfectly marinated for extra juiciness.

12-Hour Sous Vide Crispy Pork Belly (GF) £21.95
12-hour sous vide pork belly, perfectly crispy on the outside and melt-in-your-mouth tender on the inside.

Poultry Selection

Chicken Fillet (Lean & Tender) (GF) £16.95

Boneless Chicken Leg (Juicy & Authentic) (GF) £15.95

10-Step Traditional Roasted Duck £24.95
Crafted through a meticulous 10-step process to achieve ultimate tenderness and rich, juicy flavour in every bite.



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SIGNATURE DISHES

Massaman Curry with Slow-Braised Beef มัสมันเนื้อบองลาย (N, GF) £23.95

The real deal. Premium beef slow-simmered for hours until melt-in-your-mouth tender. Served with both Jasmine rice and crispy roti to experience the best of both worlds, accompanied by a refreshing cucumber relish (Ar-Jad) to balance the rich flavours. Often regarded as one of the world's greatest curry dishes, Massaman Curry was named the World's No. 1 Food by CNN Travel, praised as "the king of curries, and perhaps the king of all foods."

Honey-Roast Duck with Savoury Gravy & Bok Choy เป็ดย่าง (N) £25.95

Succulent, honey-glazed roasted duck, sliced and drizzled with our rich, savoury house gravy. Served alongside tender-crisp steamed Bok Choy. A beautifully balanced and comforting dish full of sweet and savoury flavours. Served with egg fried rice.

🔪 Crispy Shredded Beef with Sweet & Spicy Chilli Sauce เนื้อเส้นราดพริก £22.95

Thinly shredded strips of beef, deep-fried to an ultra-crispy, golden perfection. Tossed in our homemade sweet, savoury, and spicy chilli sauce, every crunchy bite is fully coated in bold Thai Flavours. An incredibly addictive dish that's perfect paired with steamed rice.

🔪 Crispy Whole Boneless Sea Bass with Dry Green Curry ปลาแกงเขียวหวานแห้ง (GF) £27.95

A spectacular dish featuring a whole Sea Bass completely deboned for your dining comfort fried to a perfect golden crunch. It is topped with a rich, aromatic, and intensely flavourful dry Green Curry sauce, cooked with creamy coconut milk and sweet basil. Enjoy the ultimate contrast of crispy, bone-free fish and bold Thai spices. Served with steamed rice.

🔪 Slow-Braised Lamb Hang Le Curry ฮังเลแกะ (N, GF) £25.95

The ultimate comfort food from Northern Thailand. We use premium lamb — treasured for its beautifully marbled, juicy texture slow simmered until falling apart tender. Infused with aromatic spices, fresh ginger, and pickled garlic for a perfectly balanced sweet, savoury, and tangy flavour profile. Served with Thai sticky rice.

🔪 Southern Thai 'Gorae' Chicken & Spicy Cucumber Salad ไก่ก๋อระตำตงข้าวเหนียว (GF) £20.95

Experience the vibrant Flavours of Southern Thailand. Tender chicken, generously coated in a rich, sweet savoury red curry and coconut milk glaze, grilled to juicy perfection. Served with a refreshing, fiery-tangy Cucumber Som Tum (Spicy Salad) and warm sticky rice for the ultimate flavour and texture balance.

🔪 Linguini With Crab meat & Prawns Chilli and Basil ลิงกัวนีปู กุ้งโคระพา £22.95

A perfect fusion of East meets West, and currently a massive culinary hit in Thailand. Delicate linguini tossed with sweet crab meat and plump prawns, elevated with dried chillies for a smoky aroma, and finished with fresh Thai sweet basil for a softer, more delicate herbal fragrance.

Sides

Aubergine with Beans, chilli & basil (VEG) 🌶️🌶️	£7.95	Rice (VEG, GF)	£4.00
Broccoli with chilli and garlic (VEG) 🌶️	£7.50	Sticky Rice (VEG, GF)	£4.50
Beansprout with garlic and soy sauce (VEG)	£7.50	Egg Fried Rice	£4.75
Pak Choi with ginger and garlic sauc (VEG)	£7.95	Steamed Garlic Noodles (VEG, GF)	£5.50
Wok fried Mixed Vegetables (VEG)	£7.95	Roti	£5.00
Cauliflower and Bacon in oyster sauce	£8.95	Sunny Side Up Egg (GF)	£2.00
		Condiments	£1.50
		Narm Pla Prik, Soy sauce, Chopped Chilli.	

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