

Appetisers

1. Prawn Sesame Toast £5.29
Kanom Pang Na Goong Spiced Minced prawns on bread covered with sesame seeds, then deep-fried and served with Sweet chilli dip.
2. Chicken Sesame Toast £5.15
Kanom Pang Na Gai Spiced Minced chicken on bread covered with sesame seeds, then deep-fried and served with Sweet chilli dip.
3. Thai Fish Cakes £5.45
Tohd Mun Pla Thai-style fish cakes made with fresh cod, served with sweet-chilli peanut dip.
4. Goong Sahm Lium £5.45
Goong Sahm Lium Minced chicken and prawn wrapped in rice pastry then deep-fried. Served with Sweet chilli dip.
5. Prawn Tempura £5.65
Goong Tohd Tempura. King prawn, dipped in batter and quick fried in breadcrumb tempura and Served with sweet chilli dip.
6. Prawn Parcels £5.45
Goong Hom Pa Whole king prawns wrapped in rice pastry and deep-fried, Served with Sweet chilli dip
7. Pork Ribs £5.15
See Krong Moo Obb Pork ribs marinated in honey and Thai spices.
8. Spring Rolls £5.15
Popia Kai Thai-styles spring rolls filled with seasoned chicken and Vegetables, served with Sweet chilli dip
9. Sweet Pork Skewers £5.15
Moo Ping Marinated pork with oriental Thai spices skewered and cooked over hot charcoals served with Muang Thai sauce.
10. Sweet and Savoury Pancake £5.45
Kanom Buang Yuan Thai-styles pancake filled with sweet and savoury shredded coconut, garnished With prawns and served with Thai-style sweet cucumber dip.
11. Pork Dumplings £5.15
Kanom Jeab Thai Dumplings filled with spiced minced pork served with Muang Thai Sweet dip.
12. Chicken Wings £5.15
Peak Gai Ping Grilled chicken wings marinated in Thai spices served with Thai chilli dip.

Mixed appetisers for two people or more

1 3 . COLLECTION ONE £10.80
Thai Fish Cakes, Pork ribs, Spring Rolls and Prawn Sesame Toast

1 4 . COLLECTION TWO £12.50
Sesame Chicken Toast, Pork Dumplings, Spring Rolls,
Prawn Satay and Chicken Satay,

Satays

Marinated meats on bamboo Skewers and grilled over hot charcoals. Served with Thai sweet cucumber and spicy peanut dips, garnished with salad. The dish can be ordered as an appetisers or as a main course when accompanied by rice or noodles.

(Served Separately)

	4 Skewers	6 Skewers
15. Chicken Satay	£6.79	£8.29
Pork Satay	£6.79	£8.29
Beef Satay	£6.79	£8.29
Prawn Satay	£7.79	£10.29
Mixed Satay	£7.79	£ 9.80

Thai Soups

Thai soups are usually quite hot, and often use ingredients such as lemongrass and galangal. These are what give its unique flavour. But not everyone finds it necessary to eat these to enjoy the soup.

16. Tom Yum Soup

Tom Yum; Thai - Spicy soup flavoured with lemongrass, galangal, Lime leave and fresh coriander. Cooked with:

Chicken	£5.25
King Prawn	£5.45
Mixed Seafood	£5.45

17. Tom Kah Soup

Tom Kha; Thai Spicy coconut milk soup flavoured with lemongrass, galangal, lime leave and fresh coriander. Cooked with:

Chicken	£5.25
King Prawn	£5.45
Mixed Seafood	£5.45

18. Jum Jeim Soup

Thai soup flavoured with coriander root, basil leaves, limejuice and fresh Coriander, cooked with Chinese leaf and your choice of either:

Chicken, Pork, Beef	£5.25
Prawn	£5.45
Mixed Seafood	£5.45

Yum Salads

"Yum" is a traditional Spicy Thai dish where the meats or seafood's are cooked quickly with a combination of Thai herbs and spices then served cold on a bed of salad.

19. Chicken Yum Yai Grilled chicken breast covered with peanut sauce, Served hot! Not spicy.	£10.55
20. Seafood Yum Salad Talay Ruhum Mixed seafood Yum	£11.99
21. Prawn & Squid Yum Salad Yum Goong & Pla Muak Freshwater King prawns and squid	£11.79
22. Sirloin Yum Salad Yum Neua Grilled Scottish sirloin	£13.29

Larb Salads

23. *"Larb" is a north eastern Spicy Thai dish, where minced meats are cooked quickly with a combination of Thai herbs and spices, then mixed with red onions and mint and served cold on a bed of salad.*

Chicken Larb	£10.29
Pork Larb	£10.29

24. " Neua Nam Tocke" Spicy Grilled Scottish sirloin cooked with Thai herbs, Thai spices, ground rice, red onions, and mint sprig served cold on a bed of salad.	£13.29
--	--------

Grilled Yang Dishes

25. "Yang Dish" is a traditional grilled dish of selected meats marinated in oriental spices and ground black pepper then cooked over hot charcoals and served on a sizzling platter with a side portion of grilled vegetables garnished with fresh coriander and served with special "Muang Thai" dips.

Chicken or Pork Yang	£11.99
Scottish Sirloin Yang	£13.29

Curry Dishes

Thai curry dishes are usually quite spicy, and we do try to keep them quite authentic so they may be hotter than you are accustomed to. However the curry can easily be cooked to suite a milder palate, just let us know how you would like it when you order.

26. Green Curry

Gaeng Keow Wan Traditional hot Thai Green curry with aubergines, cooked with Thai sweet basil leaves and Thai herbs and spices. Available with

Beef, Chicken or Pork	£10.29
King Prawn	£11.29

27. Red Curry

Gaeng Ped Traditional hot Thai red curry with red chilli paste, bamboo shoots cooked with Thai herbs and spices. Available with

Beef, Chicken or Pork	£10.29
King Prawn	£11.29

28. Pineapple Curry

Gaeng Sapparod A medium hot traditional Thai curry cooked with pineapple, and Thai Herbs and spices. Available with

Chicken or Pork	£10.29
King Prawn	£11.29

29. Duck Curry

£11.29

Gaeng Ped Phed Yang A medium hot curry cooked with duck breast, pineapple, grapes and seasoned with Thai herbs and spices.

30. Massaman Curry

£10.29

Gaeng Massaman Chicken cooked slowly in a medium spiced curry with potatoes, onions, and coconut Milk.

Very popular!

31. Panang £10.29
A medium hot curry with "Panang" curry paste, lime leaves Thai herbs and coconut Milk. Available with Beef, Chicken or Pork

32. Jungle Curry £10.29
Gaeng Pah A medium to hot clear jungle curry with red chilli paste, galangal with Thai herbs and spices, this one doesn't use coconut milk. Beef, Chicken or Pork

Stir-Fried Dishes

33. Garlic & Black Pepper
*Gratium Prig Thai Stir-fried dish with garlic and fresh ground black pepper, Available with Chicken, Beef or Pork £10.29
King Prawn £11.29*

34. Ginger & Mushroom
Pad King Stir-fried dish with ginger, vegetables, Thai mushrooms and seasoned with Soy bean Sauce. Available with Chicken or Pork £10.29

35. Chilli & Basil
*Pad Kraprow Stir-fried dish with Thai basil and fresh CHILLI . Available with Chicken, Beef, or Pork £10.29
Duck £11.29
King Prawn £11.29*

36. Sweet & Sour
*Pad Preow Wan Stir-fried Thai style sweet and sour dish. Available with Chicken or Pork £10.29
King Prawn £11.29*

37. Pad Ped Talay Ruhum £11.29
Stir-fried mixed seafood cooked in prawn shrimp curry paste with Thai basil and fresh chilli.

38. Pad Prig King £10.29
Stir – fried Chicken dish cooked with Thai curry paste and mixed vegetables. (Quite spicy)

39. Cashew nuts & Pineapple £10.29
Pad Med Mammung Stir – fried dish cooked with cashew nuts, pineapple chunks, peppers and whole dried chillies. Available with Chicken or Beef

40. Pad Nammanhoi £10.29
Stir-fried meats cooked with mixed vegetables and garlic in oyster sauce.
Available with
Chicken or Beef

41. Pad Asparagus
Stir-Fried Asparagus and mixed vegetables with garlic and oyster sauce.
Available with;
Chicken or Pork £10.29
Prawn £11.29

Muang Thai Specials

42. Peak Gai Lau Dang £11.99
Chicken breast cooked in tomatoes and red wine sauce with a shot of whisky, Thai spices, Bay leaves and garnished with fresh coriander.

43. Neua Yang Jan Rohn £13.29
Scottish sirloin cooked with Garlic and black peppers served on a sizzling hot plate with grilled vegetables on the side.

44. Pla Nung Buia £17.29
Whole steamed sea bass cooked in ginger and plum sauce, fresh chilli and fresh coriander

45. Goong Obb WoonSen £16.29
Whole King prawns part cooked on the grill then baked on a bed of vermicelli noodles in a Thai clay pot and served hot.

Seafood Dishes

46. Chu Chee Sea Bass £17.29
Whole Sea bass deep-fried and served with a medium hot red curry sauce with lime leaves and Thai herbs.

47. Chu-Chee Prawn £13.29
King prawns cooked in medium hot red curry sauce with lime Leaves and Thai herbs.

48. Sahm-Rod Sea Bass £17.29
Whole Sea bass deep-fried and served with spicy three flavour Sahm-Rod Sauce.

49. Sahm-Rod Prawn £16.29

Large King Prawns deep-fried and served with spicy three Flavour Sahn-Rod sauce.

50. Steamed Prawns £13.29
Goong Obb Steamed King prawns cooked in white wine, lime leaves and Thai herbs Served with chilli dip on the side. Very fragrant!

51. Mussels in Chilli Oil £12.29
Hoi Nam Prig Phow Mussels Cooked in the half shell in a garlic and butter sauce and topped with Thai chilli sauce.

52. Prawns in Chilli Oil £16.29
Goong Nam Prig Phow King prawns Cooked in garlic and butter sauce and topped with Thai chilli sauce.

Authentic Muang Thai

This section of our menu is dedicated to bringing you some more unusual flavours which you may not be quite so familiar with. Many of these dishes will be extremely hot so if you are not used to eating spicy food you may have some difficulties later. We would like you to try them as they are supposed to be eaten so please don't ask the chef to cook them mild because the answer will be NO!

Not for the faint Hearted

We regret to say that because of the extreme Flavours in these dishes if you order it then decide you don't like it we cannot exchange it for you

53. Pad Chaa
Stir fried red curry paste with lemongrass, lime leaves, galangal, grachai root and fresh red chillies. Very strongly flavoured! Full spice!!

Chicken, Pork or Beef £10.29

Duck or Prawn £12.29

54. Gai Tra krai £11.29

*Stir fried chicken with chilli and basil and lots of lemongrass!
A LOT of lemongrass! Spicy!*

55. Pla Nunug Si Il £17.29
Steamed Sea Bass with ginger and spring onions in a soybean sauce

56. Pphote tagk £11.79
*Seafood clear Tom yum shallots, lemongrass, lime leaves, galangal, fresh chilli, tamarind sauce, roasted chilli mushrooms and sweet basil leaves.
Very spicy, Off sour!*

57. Gaeng Pah Pla £17.29

Whole Sea bass, deep fried and served with salty and spicy flavoured clear red curry seasoned with fresh chilli's, lime leaves, grachai root, vegetables & roasted chilli

58. Prawn Pongalee £16.29
Creamy "pongalee" yellow curry sauce with Prawns, spring onions, red pepper and green pepper. Mildly Spiced. Delicious!

59. Yum prawn & squid £12.29
Similar to yum but with fungus, lime leaves, lemongrass, chilli, red onion, garlic, lemon juice, mint and more fresh chilli. Spicy & Sour

60. Pad prig
"Prig" is Thai for "Chilli" this is literally a Chilli stir fry with lady's finger chilli, onion, spring onion and seasoning. Full Spice!

Chicken Pork £10.29

Prawn £12.29

Duck £12.29

Vegetarian Appetisers

Some of the tempura dishes on the menu may contain wheat flour. Please ask.

61. Sweet Potato £5.25
Mun Tohd Sweet potato dipped in batter and deep-fried with shredded coconut and sesame seeds.

62. Sweet Corn Cakes £5.25
Kao Pord Tohd Sweet corn cakes dipped in batter and deep-fried with Thai spices.

63. Fried Beancurd £5.15
Tao Hu Tohd Crispy Bean curd, served with Thai sweet chilli sauce

64. Vegetable Tempura £5.15
Pak Shup Pang Tohd mixed vegetables dipped in batter and deep fried.

65. Spring Rolls £5.25
Popia Jay Thai style spring rolls with seasoned vegetables and served with chilli dip.

66. Thai Curried Samosas £5.25
Kha-ree Puff Thai style samosa with potatoes and onions wrapped in pastry and deep-fried. Served with Thai sweet dip.

Thai Vegetable Salads

67. Thai Salad £5.25
Salad Kaek Mixed Salad topped with peanut sauce and garnished with Coriander.

68. Som Tum £5.25
Spicy mixed roots salad served with hot Thai dressing and peanuts.

Vegetable Satays

69. Vegetable Skewers £5.25
Pak Yang Skewers of pepper, red onions, aubergine, mushroom and pineapple, marinated in Thai sauces, cooked over the charcoals, and served with Thai style dip.
70. Mushroom Satay £5.25
Satay Hed Marinated mushrooms on bamboo Skewered and grilled over hot charcoals. Served with sweet chilli and peanut dips, garnished with salad.

Vegetable Soups

71. Tom Yum Soup £5.25
Thai - Spicy soup flavoured with lemongrass, galangal, Lime leave and fresh coriander and mushrooms.
72. Tom Kha Soup £5.25
Thai Spicy soup with coconut milk flavoured with lemongrass, galangal, lime leave and fresh coriander and mushrooms.

Vegetable Curries

Traditional Thai curries are cooked using a variety of different ingredients. All of which contribute to the flavour, one of the ingredients in the curry is Fish sauce which contains 20% anchovies. While it contributes to the final flavour of the curry it has no discernable flavour of its own, however it is an integral part of the recipe and we cannot cook without it.

73. Green Curry £9.29
Gaeng Keow Warn Pak Traditional Thai green curry with aubergines and mixed vegetables. With Beancurd.
74. Red Curry £9.29
Gaeng Ped Pak Traditional vegetarian red curry with bamboo shoots and mixed vegetables. With Beancurd.
75. Pineapple curry £9.29
Gaeng Sapparod Pak Medium hot Thai style Vegetable red curry flavoured with coconut milk and pineapple. With Beancurd.
76. Massaman Curry £9.29
A very traditional, Medium hot Thai Massaman curry made with potatoes and onions, peanuts and coconut milk. With Beancurd.
77. Beancurd Panang £9.29
Bean curd in a Panang style curry with coconut milk and lime leaves.

Vegetable Stir-Fried Dishes

78. Chilli & Basil £9.29
Pad Kraprow Pak *Stir-fried dish with Thai basil leaves and fresh chilli with baby corn wild mushroom and fine beans.*
79. Sweet & Sour £9.29
Preow Warn Pak *Thai style sweet and sour dish with vegetables. With Beancurd.*
80. Pad Pak Nammanhoi £9.29
Stir-fried dish with mixed vegetables with oyster sauce and garlic.
81. Chilli Aubergines £9.29
Pad Ma-Kuah Mu-ung *Deep-fried aubergines and mixed vegetables stir-fried with Garlic and chilli*

Grilled Vegetable Yum Salads

82. Pepper Salad £9.29
Yum Prig Yuac *Grilled pepper salad with mixed vegetables, topped with roasted shallots and dressed with Thai style spicy Yum sauce. Yum Salads are served cold.*

Rice and Noodle dishes

83. Jasmine Rice £2.30
Kao Prao. *Steamed fragrant Thai jasmine rice. The most versatile. Goes well with everything on the menu!*
84. Coconut Rice £3.10
Kao Man Krati *Steamed fragrant Thai jasmine rice cooked with coconut milk.*
85. Egg Fried Rice £3.10
Kao Pad Kai *Egg-Fried rice*
86. Sticky Rice £3.20
"Sticky rice" is a very popular north-eastern rice dish, which is traditionally served as an accompaniment with Grilled Yang dishes or Larbs. Quite sweet and very sticky, not recommended to be eaten with curried or Stir-fried dishes.
87. Munn Toe £3.30
Steamed sweet doughy buns. For those who like their bread! Great for dipping.
88. Yellow Egg Noodles £3.20

Pad Mee Egg-noodles stir fried in sesame oil and served with mixed vegetable.

89. Glass noodles £4.15

Pad WoonSen Vermicelli noodles, stir fired with egg and mixed vegetables.

90. Plain White Noodles £3.00

Kanom Jeen steamed plain white rice noodles

Muang Thai "Pad Thai" is a very traditional Thai style noodle dish that can be eaten on its own as a main course, or shared by two as an accompaniment to a meal. It is very versatile and is quite substantial by itself.

91. Pad Thai £9.50

A very popular noodle dish of flat rice noodles stir fried with eggs and tamarind paste served with ground peanuts, fresh coriander and lemon
Chicken or Prawn.

92. Pad Thai Pak £9.00

The vegetarian version of above, stir fried with eggs, Beancurd, Beansprouts, Carrots and spring onions, served with ground peanuts, fresh coriander and lemon.