

# Muang Thai

## Specials Menu

### Starters

- Grilled Sukiyaki Prawn 6.95  
Grilled Jumbo King Prawns topped with a spicy sukiyaki sauce, garlic, fresh chilli, red bean paste, plum sugar, fish sauce and coriander. (Spicy)
- Thai Barbeque Chicken Drumstick 5.65  
Chicken drumstick marinated in Thai barbecue sauce of garlic, dried chilli, honey, Soya bean paste and ketchup.
- Thai All Spice Garlic Lamb Rack 6.80  
Lamb rack marinated with Thai herbs, Kikkoman sauce, syrup and all spice herbs. Deep fried and topped with crispy garlic and served with spicy dip.
- Steamed Scallops in Manow Sauce 6.95  
Steam scallop served with Manow sauce, made from garlic, fresh chopped chilli, sugar, fresh lemon juice, fish sauce and mint leaves.  
(Very spicy but very delicious).
- Tang Tong 5.85  
Whole prawns rolled in minced roast pork and individually wrapped in Rice pastry, accompanied by plum sauce dip.

### Main Course

- Thai Mixed Herb Sea Bass 17.50  
Crispy Deep fried whole sea bass topped with Ginger, lemongrass shallot, dry chillies cashew nuts, fried garlic cooked in lemon juices and sugar.  
(Very delicious for fish lovers) Highly recommend!
- Goong Muang Thai 17.50  
Deep fried jumbo prawns topped with sweet and spicy sauce cooked with chilli, garlic coriander roots, cashew nuts, single cream, sugar, fresh lemon juice and tomato sauce.
- Duck orange 16.50  
Duck breast cooked in Thai five spices topped with Muang Thai orange sauce.
- Thai Spiced Beef Stew 12.95  
Slow cooked beef cubes in a stew of coriander roots, cinnamon and Thai herbs, flavoured with dry chillies, lemon juice and sugar.
- Ho-Mok Muang Thai 15.50  
Prawns, squid, and mussels cooked in red curry paste, coconut milk, egg, and lime leaves served in a foil cup on a base of Chinese leaves and fresh basil
- Muang Thai Cashew Nuts 12.50  
Quick stir fried chicken cooked with water chest nuts carrots, potatoes, pepper, mushrooms cashew nuts, sliced onions, garlic and fried dry chillies.