


















Starters

- 1. POH PIA THOD** (Spring Rolls)  £5.50
Finely sliced seasoned vegetables, glass noodles, wrapped in a thin filo pastry, deep-fried and served with our Thai sweet chili sauce.
- 2. HED KRA DOOM**  £4.90
Fresh closed cup mushrooms in our special batter, deep-fried with our Thai sweet chili sauce.
- 3. THUNG THONG** £5.50
A crispy golden bag filled with a mixture of sweet potato, sweet corn, pea, onion and carrot with palm sugar, served with our Thai chili sauce.
- 4. KAI HOR BAI TOEY** £5.50
Boneless chicken thighs, marinated, wrapped & cooked in fresh Pandan leaves and served with our red vinegar & sesame sweet dipping sauce.
- 5. PHAK THOD KROB**  £4.90
Deep-fried mixed vegetables in batter, with our sweet chili sauce Thai sweet chili sauce.
- 6. SATAY KAI**  £5.50
Strips of grilled marinated tender chicken breast on wood satay sticks, served with Our own lightly spiced traditional peanut sauce.
- 7. KHANOM JEEB** (Shu Mei) £6.00
A mixture of minced pork & prawns, marinated with sesame oil, shiitake mushrooms, wrapped in a wonton sheet & steamed. Served with our sweet vinegar dipping sauce.
- 8. HOY MAENGPPOO OB**  £7.00
Steamed half shell mussels in a Thai broth of herbs and spices
- 9. THODMUN PLA** £5.50
Thai fish cakes of ground squid, prawn & Featherback fish, marinated in spices, red curry paste, finely cut Kaffir lime leaves, deep-fried, served with our Thai peanut, carrot and cucumber sweet chili sauce.
- 10. GOONG HOM PHA** £6.50
Marinated prawns wrapped in filo pastry, deep-fried & served with our sweet chili sauce.
- 11. TALAY THOD** £6.50
A selection of prawn, squid rings and fish fillet portions in Panco breadcrumbs, deep-fried and served with our Thai sweet chili sauce.
- 12. TONGDAM'S PLATTER**  (for two) £12.00
A selection of our starters : Satay Kai, Spring Rolls, Thodmun Pla, Goong Hom Pha, Thung Thong & served with our sweet chili and peanut sauces














Soups

- 20. TOMYAM KAI**  £5.00
Chicken and mushroom Thai hot & sour soup, flavoured with lemongrass,, limejuice, Kaffir leaves, chili & fish sauce.
- 21. TOMYAM GOONG**  £5.60
Prawns and mushroom Thai hot & sour soup, flavoured with lemongrass,, limejuice, Kaffir leaves, chili & fish sauce.
- 22. TOMKHA KAI**  £5.00
Chicken and mushroom in coconut milk soup with flavoured of lemongrass, kaffir lime leaves and a touch of chili.





Main Course Chicken/Poultry

- 30. KAI PHAD KHING** £8.90
Stir-fried sliced chicken breast with sliced ginger, onion, spring onion and mushroom, in a light soya & oyster based sauce.
- 31. PHAD KRPAO KAI**   £8.90
Stir-fried sliced chicken breast with fresh red chili, garlic, vegetables, hot basil leaves In a light oyster & soya sauce.
- 32. PRIEWWARN KAI** £8.90
Chicken breast, deep-fried in batter, then stir-fried with tomatoes, peppers, pineapple cucumber and onion in a tangy thick sweet & sour sauce.
- 33. KAI GRATIEM**  £8.90 (A customer led signature dish !)
Chicken breast pieces in batter, stir-fried with lots and we mean **lots** of finely chopped garlic, white pepper, in a light oyster & soya sauce.
- 34. KAI PHAD NAMPRIK PAO**   £8.90
Chicken breast, sliced and stir-fried in a light chili oil paste sweet sauce with mixed vegetables.
- 35. GAENG PHED KAI**   £9.90
Chicken breast in a creamy red curry sauce with coconut milk, young sliced coconut, aubergine, fine beans, bell peppers and bamboo shoots with a touch of Thai herbs.
- 36. GAENG GARI KAI**  £9.90
Chicken thighs, off the bone in a creamy yellow curry with coconut milk, tender sweet potatoes and shallots.
- 37. MASSAMAN KAI**  £9.90
Chicken thighs, off the bone, slowly cooked in a medium spiced creamy curry, with sweet potato, shallots and a touch of tamarind juice & cashew nuts.
- 38. GAENG KIEWWARN KAI**   £9.90
Chicken breast in a creamy green curry sauce with coconut milk, young sliced coconut, aubergine, fine beans, bell peppers and bamboo shoots with a touch of Thai herbs.
- 39. GAENG PHED PED YANG**   £12.90 (Specialty of the House)
Duck breast, poached in Thai herbs and spices, sliced, in a smooth red curry and coconut milk sauce, with pineapple, grapes, lychees, cherry tomatoes and Thai spices.
- 40. PED LAO DANG**  £12.90
Duck breast, poached in Thai herbs and spices, sliced and stir-fried with garlic, bell peppers, mushrooms, spring onions, carrot and cashew nuts, in a rich and spicy light tangy sauce.







Beef & Lamb

- 41. MASSAMAN GAE**  £10.90 (Specialty of the House)
Braised marinated lamb, slowly cooked in a mild spiced curry until tender, with sweet potatoes, shallots and a touch of tamarind juice, with cashew nuts.
- 42. PHAD PHED GAE**   £10.90 (Peppercorns that will burst in your mouth with flavour)
Marinated diced tender lamb, stir-fried in an enjoyable fiery red curry paste sauce with fresh tender Green peppercorns, wild ginger, peppers and fresh basil leaves.
- 43. GAENG PHED NUA**   £10.90
Beef in a rich traditional red curry with coconut milk, young coconut, aubergine, fine beans, bell Peppers and bamboo shoots with a touch of Thai herbs.
- 44. GAENG KIEWWARN NUA**   £10.90
Beef in a special green curry with coconut milk, young coconut, aubergine, fine beans, bell Peppers and bamboo shoots with a touch of Thai herbs.
- 45. NUA LAO DANG**  £10.90
Beef, stir-fried with garlic, bell peppers, mushroom, spring onion, carrot and cashew nuts, in our Chef's specially prepared sweet & spicy glazed sauce.
- 46. NUA PHAD NAMMAN HOY** £10.90
Stir-fried marinated beef with oyster sauce and vegetables.
- 47. PHAD KRPAO NUA**   £10.90
Beef, stir-fried in fresh red chili, garlic, vegetables, hot basil leaves in a light oyster & soya sauce.
- 48. PHAD PHED NUA**   £11.90
Marinated thinly sliced beef, stir-fried in an enjoyable fiery red curry paste sauce with fresh tender green peppercorns, wild ginger, peppers and fresh basil leaves.
- 49. NUA TOM KATI**  £11.90
Marinated cubed beef, gently poached in a coconut milk, lemongrass and shallot stock until Tender and fragrant, then blended in a lime juice dressing and garnished with finely sliced lemongrass and shallots.

Fish & Seafood

- 50. PLA RARD PRIK**  £11.90
Deep-fried Red Snapper fillet pieces in batter with shallots, garlic, basil leaves and fresh chili, in a sweet & sour thick spicy sauce.
- 51. PLA PRIEWWARN** £11.90
Deep-fried RED Snapper fillet pieces in batter with pan-fried tomatoes, bell peppers, pineapple, cucumber, and onion in a tangy thick sweet & sour sauce.
- 52. CHOO-CHEE PLA**  £11.90
Deep-fried Red Snapper fillet pieces in batter, thick creamy red curry sauce with coconut milk.
- 53. PRIEWWARN GOONG** £12.50
Stir-fried peeled prawns, deep-fried in batter before being finished in the wok with tomatoes, peppers, pineapple, cucumber and onion, in a tangy thick sweet & sour sauce.
- 54. GOONG PHAD HED** £12.50
Stir-fried large prawns with mushrooms, fresh vegetables and oyster sauce.
- 55. GAENG KIEWWARN GOONG**   £12.50
Peeled prawns in a green curry with coconut milk, young coconut, aubergine, fine beans, bell peppers and bamboo shoots with a touch of Thai herbs.
- 56. CHOO-CHEE GOONG**  £12.50
Deep-fried peeled prawns in a thick creamy red curry sauce with coconut milk.
- 57. GOONG KRATIEM**  £12.50
Peeled prawns, deep-fried in batter, finished in the wok with lots of chopped garlic and ground white pepper in an oyster and soya sauce.
- 58. GOONG PHAD NAMPRIK PAO**   £12.50
Stir-fried peeled prawns in a light chili oil paste sweet sauce with mixed vegetables.
- 59. GAENG GARI SALMON**  £12.90
Salmon fillet pieces in a rich creamy yellow curry sauce with coconut milk, sweet potatoes and shallots.

Vegetable & Tofu Dishes

- 61. GAENG PHED PHAK TOFU**  £8.50
Tofu, deep-fried, then slow cooked with a selection of vegetables in a red curry sauce with coconut milk and fresh herbs.
- 63. MASSAMAN TOFU**  £8.50
Tofu, deep-fried, then slowly cooked in a mild spiced curry, with tender sweet potatoes, deep-fried shallots and roasted cashew nuts.
- 64. GAENG KIEWWARN PHAK TOFU**  £8.50
Tofu, deep-fried, then slow cooked wit a selection of vegetables in a green curry sauce, coconut milk, young coconut, aubergine and bamboo shoots with a touch of Thai herbs.
- 65. PRIEWWARN JAE**  £8.50
Stir-fried vegetables with deep-fried Tofu in our zesty sweet & sour sauce.
- 66. PHAD PHAK HIMMAPHARN**  £8.50
Stir-fried vegetables with fresh garlic, oyster sauce and cashew nuts.
- 67. PHAD TOFU NAMPRIK PAO**  £8.50
Deep-fried Tofu in a light chili oil paste sweet sauce and stir-fried with mixed vegetables.

Phad Thai Noodles

- 70. PHAD THAI NOODLES - CHICKEN**  £7.90
- 71. PHAD THAI NOODLES - PRAWNS**  £8.90
Thai's favourite, slightly sweet, stir-fried flat noodles with either Chicken, or Prawns,, bean sprouts, egg, spring onions, with crushed peanuts, an egg net and wedge of lemon.
- 72. PLAIN RICE NOODLES** £2.90
With bean sprouts & spring onions.
- 73. KHAO SOEY** £2.00
Steamed Jasmine Plain Rice
- 74. KHAO KHAI** £2.40
- 75. STEAMED VEGETABLES** £2.40
- 76. TONGDAM CHIPS** £3.25
- Jasmine egg fried rice
- Just in plain water