

thaidine

Taste of Thailand

Main Menu

Appetisers

Prawn Cracker Per Portion £1.00

1 Satay

Chicken £4.95 **Prawn** £8.95

Skewers of marinated chicken or prawn, grilled and served with peanut sauce

2 Poh Pia Tod (V) £4.50

Deep fried vegetable spring rolls, served with sweet chilli sauce

3 Poh Pia Sod Ped £5.25

Fresh pastry rolls with duckling and mixed fresh vegetables and ginger served with hoi sin sauce

4 Poh Pia Sod Goong £5.25

Fresh pastry rolls with prawn and mixed fresh vegetables served with sweet chilli sauce

5 Goong Choob £5.50

Deep fried prawns in batter, served with sweet chilli sauce

6 Goong Hom Pa £5.50

Deep fried prawns in crispy pastry, served with sweet chilli sauce

7 Kanom Jeeb £5.25

Thai style steamed dumplings of minced prawn and pork, topped with garlic soy sauce

8 Gai Ho Baitoey £5.95

Deep fried marinated chicken wrapped in pandanus leaf, served with sweet chilli sauce

9 Tod Mun Pla £5.50

Traditional spicy fish cakes – a blend of Thai fish with red curry paste, French beans and lime leaf, served with sweet chilli sauce

10 Tod Mun Goong £5.75

Tiger prawns blended with fresh herbs, served with sweet chilli sauce

11 Kanom Pang Nah Goong £5.25

Minced prawn on French bread, deep fried and served with sweet chilli sauce

12 Tung Tong £4.95

Deep fried minced chicken permeated with the flavour of Thai herbs and mixed with selected vegetables, in small golden sacks of pastry, served with sweet chilli sauce

13 See Krong Moo Ob £5.95

Roasted pork spare ribs, marinated in herbs and honey

14 Sai Oua £4.95

Grilled herb and spice sausages, a delicacy from northern Thailand

15 Mee Krob Goong £4.50

Sweet crispy noodles served with bean sprouts and spring onion garnished with crispy egg and prawn

16 A Selection Of Appetisers £6.75

Chicken Satay
Poh Pia Tod – Vegetable Spring Rolls
Goong Hom Pa – Prawns in crispy pastry
Gai Ho Baitoey – Fried marinated chicken
Tung Tong – Minced Chicken in Golden Sacks

Many of our dishes contain nuts and nut oils, hence we cannot guarantee that our kitchen is allergen free

Please note we place an optional 10% service charge on all groups of 6 or more.

Soup

17 Tom Kha

Chicken £4.95 **Prawn** £5.95 **Seafood** £6.25

A spicy, creamy hot and sour soup made with coconut milk mushroom, lemongrass, lime leaf and galangal

18 Tom Yum

Chicken £4.75 **Prawn** £5.75 **Seafood** £6.00

A spicy hot and sour soup made with mushroom, lemongrass, lime leaf and galangal

19 Kiew Nam £4.95

Minced pork and prawn dumpling flavoured with herbs in clear soup

20 Tom Krong £5.50

Traditional hot and sour soup with fish, tamarind, lemongrass, galangal, tomato, lime leaf and dry chilli

Yum (Thai Salad)

21 Larb Gai £6.95

Spicy minced chicken mixed with crushed roasted rice and chilli, lemon juice and red onion

22 Yum Neur Yang £9.95

Chargrilled beef sirloin thinly sliced, mixed with fresh tomato, cucumber and fresh chilli dressing

23 Yum Talay £9.25

The freshest of mixed seafood made more succulent with red onion, mint, fresh chilli and lemon juice

24 Plar Goong / Plar Plameuk

Squid £8.50 **Prawn** £8.95

A spicy, prawn or squid salad made with Thai chilli oil, lemon grass, lime leaf, red onion and lemon juice

25 Yum Mamuang Punim £9.95

A crispy soft shell crab on spicy mango salad

26 Neur Nam Tok / Moo Nam Tok

Pork £7.95 **Beef** £9.95

Chargrill sirloin or pork with spicy salad – (Northeastern style)

27 Som Tam (Papaya Salad) £6.95

Popular Thai Style Spicy Salad. Shredded green papaya combined with tomato, French bean, carrot, fresh chilli, garlic, fish sauce, lemon juice, roasted peanuts.

Specialities

56 Goongnang Chu Chee £11.95

Huge freshwater prawns cooked with chilli and lime leaf in a thick and creamy red curry sauce

57 Goongnang Pad Garee £11.95

Huge freshwater prawns cooked with garlic, capsicum, onion, spring onion and red chilli in a yellow curry sauce

58 Goongnang Nam Pla Wan £11.95

Deep fried freshwater prawns topped with crispy garlic, dried chilli, red onion, cashew nuts and tamarind sauce

59 Goongnang Pao £11.95

Chargrilled freshwater prawns, served with chef's special sauce

Chicken Dishes

28 Gai Pad King £7.25

Stir fried chicken in black bean sauce with ginger, capsicum, mushroom and spring onion

29 Gai Pad Prik £7.25

Stir fried chicken with fresh chilli, onion, garlic, French beans and basil

30 Gai Tod Gratium £7.25

Stir fried chicken in garlic and pepper sauce

31 Gai Pried Wan £7.25

Stir fried chicken in a Thai sweet and sour sauce with capsicum, pineapple, onion, cucumber, tomato and spring onion

32 Gai Pad Med Mamuang £7.25

Stir fried chicken with cashew nuts, onion, capsicum, spring onion and dried chilli (Also available without dried chilli)

33 Gai Pad Ped £7.50

Stir fried chicken in red curry sauce with aubergine, bamboo shoots, chilli, krachai, peppercorn and lime leaf

34 Gai Pad Prik King £7.25

Stir fried chicken in red curry paste, French beans and lime leaf

35 Gai Pad Subparod £7.25

Stir fried chicken with pineapple, onion, carrot and spring onion

Beef Dishes

36 Neur Pad King £8.95

Stir fried beef in black bean sauce with ginger, capsicum, mushroom and spring onion

37 Neur Pad Prik £8.95

Stir fried beef with fresh chilli, onion, garlic, French beans and basil

38 Neur Tod Gratium £8.95

Stir fried beef in garlic and pepper sauce

39 Neur Pad Num Man Hoi £8.95

Stir fried beef in oyster sauce with capsicum, onion, mushroom, and spring onion

40 Weeping Tiger £11.95

Finely sliced grilled sirloin of marinated beef served with grilled vegetables, topped with garlic pepper sauce.

60 Pla Krapong Yang Bai Toong £13.95

Chargrilled whole sea bass wrapped in banana leaf served with chef's special sauce

61 Pla Krapong Nueng Manao £13.95

Steamed whole sea bass with crushed chilli, garlic, lemon juice and lemongrass

62 Pou Nim Tod Kratiem £11.95

Fried marinated soft shell crab with garlic in pepper sauce

63 Pou Nim Pad Pong Gari £11.95

Fried marinated soft shell crab with curry powder, celery and spring onion

Duck Dishes

41 Ped Pad King £8.95

Stir fried duckling in black bean sauce with ginger, capsicum, mushroom and spring onion

42 Ped Pad Num Man Hoi £8.95

Stir fried duckling in oyster sauce with capsicum, onion, mushroom, and spring onion

43 Ped Pad Subparod £8.95

Stir fried duckling with pineapple, onion, carrot and spring onion

44 Ped Pad Ped £8.95

Stir fried duckling in a red curry sauce with aubergine, chilli, krachai, peppercorn and lime leaf

45 Ped Kee Mao £8.95

Stir fried duckling with fresh chilli, garlic, bamboo shoots, peppercorn and lime leaf

Pork Dishes

46 Moo Pad King £7.25

Stir fried pork in black bean sauce with ginger, capsicum, mushroom and spring onion

47 Moo Pad Prik £7.25

Stir fried pork with fresh chilli, onion, garlic, French beans and basil

48 Moo Tod Gratium £7.25

Stir fried pork in garlic and pepper sauce

49 Moo Pried Wan £7.25

Stir fried pork in a Thai sweet and sour sauce with capsicum, pineapple, onion, tomato and cucumber

50 Moo Pad Ped £7.50

Stir fried pork with red curry sauce, bamboo shoots, aubergine, krachai, peppercorn and lime leaf

Vegetables

51 Pad Pak Ruam £4.75

Stir fried mixed vegetables in oyster sauce

52 Pad Broccoli £4.95

Stir fried broccoli in oyster sauce

53 Pad Tua Ngok £4.50

Stir fried bean sprouts and spring onion in oyster sauce

54 Pad Prik Makuea Yao £5.75

Stir fried aubergine with fresh chilli, garlic and basil in soya bean sauce

55 Pad Pak Nam Prik Pao £5.75

Stir fried mixed vegetables with Thai chilli oil

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Elephant activities at the Thai National Elephant Institute include learning to paint. We support this charity and these endangered species.

Seafood

64 Goong Pad Prik £9.25

Stir fried prawn with fresh chilli, onion, garlic, French beans and basil

65 Goong Prieu Wan £9.25

Stir fried prawn in a Thai sweet and sour sauce with capsicum, pineapple, onion, cucumber, tomato and spring onion

66 Goong Pad Kaopod On £9.25

Stir fried prawns with baby corn, mangetout, capsicum and spring onion

67 Goong Pad Med Mamuang £9.25

Stir fried prawn with cashew nuts, onion, capsicum, spring onion and dried chilli (Also available without dried chilli – please ask)

68 Goong Tod Gratium £9.25

Stir fried prawns in garlic and pepper sauce

69 Pla Prieu Wan £9.25

Fried fish in a Thai sweet and sour sauce with capsicum, pineapple, onion, cucumber, tomato and spring onion

70 Pla Tod Gratium £9.25

Fried fish in garlic and pepper sauce

71 Pla Rad Prik £9.25

A classic dish; spicy, sharp and sweet. Fried fish in a sauce made from tamarind, red onion, garlic and ginger

72 Pla Chu Chee £9.25

Fried fish topped with a thick and creamy red curry sauce, lime leaf and chilli

73 Pla Nueng King £9.25

Steamed fish with chef's special soya sauce garnished with ginger and spring onion

74 Pla Muek Pad Prik £9.00

Stir fried squid with fresh chilli, onion, garlic, French beans and basil

75 Pla Muek Tod Gratium £9.00

Stir fried squid in garlic and pepper sauce

76 Pad Ped Talay £10.95

Stir fried spicy mixed seafood with Thai chilli oil, onion, capsicum, and basil

Rice and Noodles

86 Pad Mee

Chicken £6.95 Prawn £8.50

Fried egg noodles with vegetables

87 Pad Thai

Chicken £6.95 Prawn £8.50

Thai fried rice noodles with bean sprouts, ground peanuts, egg, carrot and spring onion

88 Pad See Iew

Chicken £7.95 Prawn £8.95

Fried flat noodles in dark soy sauce with egg and vegetables

89 Pad Kee Mao

Chicken £7.95 Prawn £8.95

Fried flat noodles with fresh chilli, mixed vegetables and basil leaf

90 Kao Pad Sapparod £6.95

Rice fried in curry powder with chicken, pineapple, raisins and spring onion

Curry

77 Gaeng Kiew Wan

Chicken or Beef £7.95 Prawn £8.95

The famous spicy green curry with coconut milk, bamboo shoots, aubergine and basil

78 Gaeng Dang

Chicken or Beef £7.95 Prawn £8.95

The spicy Thai red curry with coconut milk, bamboo shoots, aubergine and basil

79 Gaeng Massaman Gai £8.95

A mild chicken curry made with coconut milk and a special blend of herbs with peanuts, potatoes and onion

80 Gaeng Garee £8.95

A medium spiced Thai yellow curry cooked with chicken, coconut milk, potatoes, and onion

81 Gaeng Ped Yang £8.95

Slices of roasted duckling in a spicy red curry cooked in coconut milk with pineapple, lychee, tomato and basil

82 Gaeng Pumpkin

Chicken or Beef £7.95 Prawn £8.95

A medium spiced red curry cooked in coconut milk with pumpkin and basil leaf

83 Gaeng Pa

Chicken or Beef £7.95 Prawn or Duck £8.95

A very spicy jungle curry based on red curry paste without coconut milk cooked with aubergine, bamboo shoots and Thai herbs

84 Gaeng Subparod

Chicken or Beef £7.95 Prawn £8.95

The spicy Thai red curry with coconut milk, pineapple, tomato and basil

85 Panang

Chicken or Beef £8.95

A popular thick and creamy Thai red curry made with coconut milk and lime leaf

91 Kao Pad Nam Prik Pao £6.95

Rice fried in Thai chilli oil with chicken, chilli, onion and basil

92 Kao Pad Thaidine Special £7.95

Fried rice with prawn, chicken, baby corn, carrot, egg and spring onion

93 Sen Lek Hang £2.95

Plain rice noodles with garlic and spring onion

94 Kao Kai £2.95

Jasmine rice with egg

95 Kao Kati £2.95

Steamed coconut rice

96 Kao Neao £2.95

Steamed sticky rice

97 Kao Suey £2.50

Steamed Jasmine rice