

# thaidine

Taste of Thailand

Vegetarian Menu

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58 High Street  
Chislehurst  
Kent  
BR7 5AQ

Opening times:  
Lunch 12.00-2.30 pm  
Dinner: 6.00-11.00pm

## APPETISERS

### V1 Poh Pia Tod £4.50

Deep fried vegetable spring rolls, served with sweet chilli sauce

### V2 Pak Choob £4.95

Deep fried vegetables in light batter served with sweet chilli sauce

### V3 Golden Triangles £4.95

Deep fried pastry triangles stuffed with lightly curried vegetables, served with sweet chilli sauce

### V4 Tod Man Kao Pod £4.95

Sweet corn cakes served with sweet chilli sauce

### V5 Tofu Tod £4.95

Fried tofu in light batter served with ground peanut and sweet chilli sauce

### V6 Kui Chai £4.95

Steamed chives dumpling served with sweet soya sauce

### V7 Mee Krob £4.50

Sweet crispy noodles served with beansprouts and spring onion garnished with crispy egg

### V8 Som Tam (Papaya Salad) £6.95

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

## SOUP

### V9 Tom Kha Hed £4.75

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

### V10 Tom Yum Hed £4.50

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

### V11 Gaeng Jued Pak £4.50

Assorted vegetables delicately mixed in delicious clear soup

## MAIN COURSE

### V12 Pad Pak Ruam £4.75

Stir fried mixed vegetables in oyster sauce

### V13 Pad Broccoli £4.95

Stir fried broccoli in oyster sauce

### V14 Pad Tua Ngok £4.50

Stir fried bean sprouts and spring onions in oyster sauce

### V15 Pad King Tofu £6.25

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

### V16 Pad Prik Tofu £6.25

Stir fried tofu with fresh chilli, onion, garlic and basil

### V17 Pad Prieu Wan Tofu £6.25

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

### V18 Pad Prik Makuea Yao £5.75

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

### V19 Tofu Pad Med Mamuang £6.25

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

### V20 Tofu Pad Pak Ruam £6.25

Stir fried tofu with mixed vegetables in oyster sauce

### V21 Tofu Rad Prik £6.25

A classic dish: spicy, sharp and sweet. Fried tofu in a sauce made from tamarind, red onion, garlic and ginger garnished with spring onion

### V22 Tofu Pad Ped £6.75

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

## CURRY

### V23 Gaeng Kiew Wan Pak £6.95

Mixed vegetables in a spicy coconut milk green curry

### V24 Gaeng Dang Pak £6.95

Mixed vegetables in a spicy coconut milk red curry

### V25 Gaeng Pa Jay £6.95

A very spicy mixed vegetable red curry cooked without coconut milk

### V26 Panang Tofu £7.25

Tofu in thick and creamy Thai red curry made with coconut milk and lime leaf

## RICE AND NOODLES

### V27 Pad Thai Jay £6.25

Fried rice noodles with egg, bean sprouts, ground peanuts and spring onion

### V28 Pad See Iew Jay £7.25

Fried flat rice noodles in dark soy sauce with egg and vegetables

### V29 Pad Mee Jay £6.25

Fried egg noodles with mixed vegetables

### V30 Kao Pad Jay £6.25

Fried rice with egg and mixed vegetables

**thaidine**  
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Elephant activities at the Thai National Elephant Institute include learning to paint.

We support this charity and these endangered species.

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.