

STREET FOOD

ข้าวแกงบนรถ (เจ้าเก่า)

THAIKHUN



10 บาท

ของทานเล่น STREET BITES

GAJ SATAY (NO) ■ สะเต๊ะไก่ £5.25
Truly authentic grilled satay marinated chicken skewers served with peanut sauce, cucumber relish and toast (as seen on Bangkok streets).

BANGKOK STREET PLATTER (NO) ■ ชุด บางกอก £5.25
Must have 4 in 1 Bangkok Classics - Grilled chicken and pork skewers, minced prawn and chicken wontons, steamed chicken balls on a skewer, served with street style dips. *Price per person - Minimum 2 people

MOO PING ■ หมูปิ้ง £5.25
As seen on every soi (street), marinated pork skewers, grilled and served with a tangy chilli dip.

LOOK CHIN GAI ■ ลูกชิ้นไก่ £4.95
Chatuchak markets farang favourite, steamed and grilled chicken balls served with sweet chilli sauce.

MOO DAD DEOW ■ หมูแดดเดียว £5.25
Strips of honey marinated pork, deep fried and sprinkled with sesame seeds. Bursting with 'moreish' flavours.

POR PIA GAI ■ ปอเปี๊ยะไก่ £4.25
The all time favourite - deep fried chicken spring rolls - some might say boring, we say traditionally tasty!

POR PIA SOD (NO) ■ ปอเปี๊ยะสด £5.95
Fresh prawn rolls wrapped in rice paper with carrot, mint, coriander and basil, served with sweet chilli sauce. Refreshing and super healthy.

GOONG TOD ■ กุ้งชุบแป้งทอด £6.95
Crispy batter fried tail-on-prawns with sweet chilli sauce.

TOD MAN PLA (NO) ■ ทอดมันปลา £5.95
Eat them when their hot - deep fried fish cakes flavoured with red curry paste and fine beans. Served with a cucumber relish and sweet chilli sauce with peanuts.

SUKUMVIT 38 PLATTER (NO) ■ ชุด สุขุมวิท ๓๘ £6.25
Traditional taster platter, perfect to share. Fish cakes, chicken spring rolls, deep fried honey pork and Wontons. Enjoy with your friends, order for 2 up to 22!

*Price per person - Minimum 2 people

THAIKHUN'S BEST
Chosen by Kim, some of her 'must try' favourites!

NUTS!

Some of our dishes may contain nuts or are prepared alongside nutty ingredients. Please speak to our waiting team for advice on nut allergies.

VEGGIE

We will do our best to accommodate your requests and can often substitute meat for Tofu and/or vegetables.

SOME LIKE IT HOT

Freshly prepared by our team of Thai Chefs, some of our dishes can be made more or less spicy to suit your 'heat' expectation. Please talk to our waiting team.

*'Grab & Go' available in Manchester only.

สลัด SALADS

LAAB GAI ■ ลาบไก่ £8.50
A hot and sour salad with chicken mince, lemon, roasted rice, shallots, kaffir lime leaf, spring onion, ground chillie and mint.

NUA NAAM TOK ■ เนื้อน้ำตก £10.95
'Naam Tok' means waterfall. Here it refers to the juices from the grilled meat that are tossed in this steak salad with ground rice, onions, lemon and mint leaf.

PLA TOD YUM MAMUNG (NO) ■ ปลาทอดยำมะม่วง £11.95
Crispy seabass on a mixed salad with mango, tamarind, fish sauce, chilli, shallots and coriander. Topped with cashew nuts.

SOM TUM GROB (NO) ■ ส้มตำกรอบ £9.95
Originally from the North East of Thailand, prepared with a ThaiKhun twist. A deep fried raw papaya and ginger salad served with seafood, tossed in palm sugar and fish sauce dressing.

SOM TUM (NO) ■ ส้มตำ £8.95
The traditional World famous raw papaya salad - shredded raw papaya, tomato, fine beans, roasted nuts, fresh lime, chilli and dried shrimp.

ซूप SOUP

POH TAK TALAY ■ ปะเต๋แตกทะเล £5.50
This hot and sour seafood soup is flavoured with lemon grass, chilli, lime leaf, coriander and basil. For Two to Share

TOM YUM GAI ■ ต้มยำไก่ £5.50
'Tom' meaning 'to boil' and 'Yum' meaning 'to mix' - not too spicy, but packed full of flavour - creamy soup with chicken. For Two to Share

TOM YUM NOODLES (NO) ■ ก๋วยเตี๋ยวต้มยำ £7.95
Traditional noodle soup from Sukothai with chicken, fine beans, peanuts and crispy wonton, topped with fried garlic and coriander.

KUAY JUB ■ กว๊ายจ๊ับ £8.95
A combination stew of pork belly and pork neck, tofu simmered in a star anise and five spice flavoured broth served with special noodles. 'Aroy' (delicious)!

KUAY TIEW AYUTHAYA ■ กว๊ายเตี๋ยาเรืออยุธยา £8.95
From the floating market of Ayuthaya - traditional beef broth with noodles.

แกง CURRY

GANG KIEW WAN GAI ■ แกงเขียวหวานไก่ £8.95
The classic - Thai green curry with chicken, vegetables and fresh basil.

GANG DANG NUA ■ แกงแดงเนื้อ £9.95
Sliced beef simmered with bamboo shoots in a mildly spiced red curry sauce. Topped with red chillies and sweet basil.

PANANG GOONG ■ แพนงกุ้ง £10.95
King prawns cooked in a creamy red curry with palm sugar and basil. Some say its Malaysian our Chefs say its Thai..!

MASSAMAN GAI (NO) ■ แกงมัสมั่นไก่ £8.95
Often ranked No.1 as most delicious dish! A curry flavoured with cinnamon and star anise, cooked with chicken, potatoes, onion and cashew nuts.

*All curry's come with Jasmine Rice

ย่าง/นึ่ง GRILL & STEAM

GAJ YANG ■ ไก่ย่าง £9.95
A must have ThaiKhun special from Isan. Grilled chicken marinated with Kim's secret street food recipe, bursting with Thai flavours!

PLA PAO ■ ปลาเผา £14.95
Marinated Seabass with lemongrass galangal, lime leaves wrapped in banana leaf and grilled. Served with a chilli and garlic dip.

GOONG PAO ■ กุ้งเผา £15.95
Grilled king prawns as seen on the streets of Hau Hin, served with a tangy chilli sauce.

NUA YANG ■ เนื้อย่าง £14.95
Simple and easy, grilled marinated beef steak, with a secret black pepper sauce from a vendor on Sukhumvit 69...

PLA NEUNG MANAO ■ ปลาเนืองมะนาว £15.50
Freshly steamed seabass served in a chilli & lime sauce.

อาหารจานเดียว NOODLES & RICE

PHAD THAI (NO) ■ ผัดไทยกุ้ง £8.95
Our Phad Thai sauce has Kim's mum's secret recipe, you're sure to taste the difference! Add Prawns for an extra £2.

GUAY TIEW PHAD SIE EIEW ■ กว๊ายเตี๋ยาผัดซีอิ้ว £8.95
Ho Fun (wide) rice noodles stir fired with beef, kale and egg in a mild soy & oyster sauce.

PHAD MEE PHUKET ■ ผัดหมี่ภูเก็ต £8.95
Phuket style vermicelli noodles stir fried with chicken, peppers, onions and beansprouts with turmeric and curry powder.

KHAO MUN GAI TOD ■ ข้าวมะพร้าวไก่ทอด £8.95
Crispy chicken breast top served with coconut rice and sweet chilli dip. Tip: combine your chicken dipped in sauce with a little rice - delicious!

KHAO PHAD GOONG ■ ข้าวผัดกุ้ง £10.95
Khao-San Road style fried rice with prawns, tomato, onion and egg.

KHAO KA MOO ■ ข้าวขาหมู £7.77
A street hawkers pride - Five spiced stewed pork on rice with kale, boiled egg and a garlic & chilli sauce. Say 'Chai-Yo' (Cheers) with a Singha Beer. Lucky number seven...

จานผัด STIR FRY

MOO PRIK GING ■ หมูผัดพริกขิง £8.95
Twice cooked crispy pork belly, stir fried with red curry sauce.

GAJ PHAD MED (NO) ■ ไก่ผัดเม็ดมะม่วง £8.50
Deep fried chicken pieces stir fried with peppers, mushrooms, spring onions, dried red chilli and cashew nuts in a roasted chilli sauce.

NUA PHAD KRA PAO ■ เนื้อผัดกระเพรา £9.95
Tender beef slices stir fried with chilli and 'Holy Basil' or 'Kra Pao'.

PHAD KRATHEM PHRIK THAI GOONG ■ กุ้งผัดกระเทียมพริกไทย £10.95
King prawns stir fried in a garlic and pepper sauce - Yum Yum!

PHAD PRIEW WAN GAI ■ ผัดเปรี้ยวหวานไก่ £8.50
The farang (foreigner) favourite - street style sweet and sour chicken with red and green peppers.

PHAD CHA TALAY ■ ผัดฉ่าทะเล £12.25
'Talay' meaning seafood stir fried with chilli, garlic, peppercorns, krachai, onions and basil in oyster sauce.

KANA & HED PHAD NUM MUN HOI ■ เห็ดกับคะน่าน้ำมันหอย £8.95
No meat, no fish, just veg! Stir fried kale and mushroom in oyster sauce.

PUK BOONG FAI DAENG ■ ผักบุ้งไฟแดง £7.95
One for the veggies - morning glory stir fried with bean paste, birds eye chilli, garlic & soya beans.

IN A HURRY?
LOOKING FOR A TASTY LUNCH
AT WORK? CHECK OUT OUR
'GRAB & GO'*

อาหารปิ่นโต THAI PINTO

FOR TWO TO SHARE
A Thai family tradition, to be enjoyed together...

PINTO THAI (NO) ■ ปิ่นโตไทย £10.95*
Chicken green curry, phad thai, vegetable stir fry and jasmine rice.

PINTO SIAM ■ ปิ่นโตสยาม £10.95*
Chicken massaman, phad mee phuket, vegetable stir fry and jasmine rice.

*Price per person - Minimum 2 people

เมนูเด็ก KIDS MENU

BANGKOK POP CORN CHICKEN ■ ไก่ทอดบางกอก £4.95
Free range chicken breast deep fried in our secret recipe.

PHAD THAI DEK (NO) ■ ผัดไทยสำหรับเด็ก £4.95
A small and simple version of our famous chicken and rice noodle dish - no chillies.

KHA NOM JEEB TOD ■ ขนมจีบทอด £3.95
Crispy wontons with a tasty chicken and prawn filling.

ข้าว/ก๋วยเตี๋ยว SIDE ORDERS

KHAO SUAY ■ ข้าวสวย £2.65
Steamed jasmine rice.

KHAO NIEW ■ ข้าวเหนียว £2.65
Sticky rice.

KHAO HENIYW ■ ข้าวกล้อง £3.25
Brown rice.

KHAO MAPRAO ■ ข้าวกะทิ £3.25
Coconut rice.

KUAYTIEW PHAD ■ กว๊ายเตี๋ยาผัด £3.50
Plain stir fry noodles.



PRONOUNCED 'TYCOON' THE NAME
CELEBRATES STREET FOOD SELLERS
WHO ARE REAL FOODIE ENTREPRENEURS
ON THE STREETS OF BANGKOK.

