



## STARTERS

### PRAWN CRACKERS 3.60

Spicy and hard to stop eating! Good to have while your food is being cooked.

### SHARING PLATTER (serves 2) 16.99

Strips of hand-cut pork grilled on skewers, salt and pepper squid, Thai chicken wings, vegetable spring rolls. **G**

### CRUNCHY DUCK & LYCHEE BITES 6.99

Crispy discs of toasted rice topped with succulent duck, star fruit and sweet lychee for a mouthful of delight.

### HAWKER-STYLE MOO PING 6.99

Garlic and coriander marinated pork skewers seared over charcoal for that juicy, chargrilled texture of bbq street food. Enjoy with spicy tamarind sauce - without being jostled by the night market crowds!

### ◆ CHICKEN SATAY 6.99

Chicken skewers steeped in coconut milk, lemongrass and fresh turmeric and grilled until golden. Served with A-jard pickled vegetables and peanut sauce. **N**

### LEMON & LIME TUNA 'PETALS' 7.75

I had trouble finding a good tuna dish when I ate out, so I asked Chef to create one. Fine slices of raw tuna with lemongrass, lime and shallots cured in a light 'nam pla' dressing. Problem is, I just can't stop eating it!

### SPRING ROLLS 5.99

Crispy spring rolls filled with shredded vegetables and served with homemade sweet chilli sauce! **G**

### PORK DUMPLINGS 6.99

Steamed dumplings filled with tender pork and served with a gingery light soy and rice vinegar dip. **G**

### ◆ SALT & PEPPER SQUID 7.50

A bestseller! A hint of sweetness from the fresh squid and a touch of salt and pepper in the light, crispy coating. **G**

### DELICIOUS THAI CHICKEN WINGS 7.25

When Chef came up with the idea of chicken wings, I immediately said we are not Nando's! Then I tried it and the rest is history. Full of flavour from garlic, fresh coriander, black pepper and a little chilli.

### GRILLED SQUID & CRISPED THAI GARLIC 7.25

One summer holiday, I took my 3 kids to coastal Rayong to eat seafood at the beach market. The turmeric-grilled squid sprinkled with crunchy fried Thai garlic cloves, skin on, inspired this recipe!

### BETEL LEAF & GINGER LIME 7.75

Super fresh salmon pieces nestled in lemongrass, lime cubes (skin on!), ginger, chilli, roasted shredded coconut and a drizzle of sweet-salty dressing. Wrap the betel leaf around it and eat in one scrumptious bite! **N**

### SAMUI ZINGY PRAWNS 7.75

Zingy, citrusy and fresh is how I describe the sauce drizzled on the prawns. **N**

### CHAI NAT POMELO & ROASTED DUCK 7.25

A happy-making blend of roast duck, chilli jam and sweet, citrusy pomelo (looks like an oversized lemon but with mandarin sweetness). I used to pick them off the tree and dig both my thumbs in to get the tough peel off but the taste was worth the effort. **N**

### YUMMY DUCK SPRING ROLLS 7.25

An alternative treat to the usual spring rolls. Shredded duck mixed with carrot, celery and spring onion wrapped in Thai pastry. **G**

### BIG FLAVOUR MUSHROOM LARB 6.50

Juicy, exotic mushrooms tossed in a power-punch of fresh mint, dried chilli flakes, ground toasted rice and shallots. A speciality from Esan Province. **N**

### MAH KWAN PEPPER PORK BELLY 7.25

Mah Kwan is a rare pepper growing wild in Northern Thailand - the secret ingredient in our sweet, sticky pork belly. I only just discovered it, thanks to an innovative chef in a Bangkok alley eatery.

### SOM TAM PAPAYA SALAD 7.50

Green papaya is white (despite the name!) with a satisfying crunch - we add fresh chilli, cherry tomatoes, dried shrimp, Thai garlic and fish sauce to the clay mortar for a simple but vibrant flavour. **N**

## NOODLES & SIDES

### VEGETABLE PAD THAI **N** 7.99

### PRAWN PAD THAI **N** 9.99

### CHICKEN PAD THAI **N** 8.99

### RUBY NOODLE PAD KIMAO **G** **N** 5.99

### CHARCOAL NOODLE PAD KIMAO **G** **N** 5.99

### STIR FRY NOODLE WITH BEANSPROUTS 5.99

### MORNING GLORY **G** 6.99

### PAK CHOI & TENDERSTEMS 4.99

### ROTI **G** 3.25

## RICE

### 3.25 PER PERSON

Unlimited servings of rice fresh from our bamboo baskets. Choice of:

JASMINE RICE

COCONUT RICE

STICKY RICE

ORGANIC RICEBERRY RICE



VEGAN MENU AVAILABLE  
ON REQUEST.

We cook our dishes from scratch to a level of spiciness that is typical to the dish but if you would like yours to be made milder or spicier, please just ask. **N** Hot **G** Medium

◆ GIGGLING SQUID FAVORITE  
**G** CONTAINS GLUTEN  
**N** CONTAINS PEANUTS OR NUTS

Please let your server know of any food allergies or intolerances you may have before you order. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee that any of our dishes are totally free from allergens including peanuts and nuts. Our staff are able to go through your allergen requirements and discuss menu options.

## MAINS

### FROM THE WATER

#### BOLD KRACHAI PRAWNS 14.50

Wow what a robust flavour! I love the boldness of sliced krachai, galangal, lime leaves, fresh peppercorn and pounded turmeric root. 🌶️🌶️

#### ROYAL FISHING BOAT CURRY 16.50

A luxury of fresh mussels, prawns, squid and a whole salmon steak! Head Chef Tuan from Tunbridge Wells has created a real treat for all seafood lovers.

#### HEALTHKICK TUNA STEAK WITH MANGO SALAD 14.99

Tuna cooked to perfection and dressed in mango, finely sliced chillies, fresh mint, dill, Thai shallots and coriander. As delicious as it is healthy. 🌶️

#### BANANA LEAF GRILLED SEA BASS 15.50

Winner of our Chef Competition. Sea bass grilled in banana leaf for extra tenderness and packed with tasty Thai herbs. Flavourful, light and healthy. Head Chef Tee from Bury St Edmunds GS - here's raising a glass of Thai Sabai to you!

#### ◆ SALMON PANEANG 14.99

Salmon fillet in a creamy, red curry sauce with stir fried Tenderstem broccoli and pak choi. Salmon isn't typically Thai but the flavours won me over. 🌶️

#### GIANT BUTTERFLY KING PRAWN PAD THAI 15.50

Pad Thai with very big prawns in it! For when you deserve a little something extra. 🍷

#### SUNNY DAY SEA BASS 15.50

Poached sea bass with galangal, lime leaf and lemongrass. And fermented soy beans! Tall Husband said don't mention them - but I thought why ever not? They're delicious and add a gentle saltiness to the fish. 🍷

#### PAD CHA 14.50

A popular seafood stir-fry. The flavour comes from pounded chilli, garlic, finely sliced krachai (like ginger) and fresh peppercorns thrown in a flaming wok. 🌶️🌶️

### FROM THE LAND

#### KHWAEE RIVER CURRY & ROTI 10.99

A blend of red and green curry with pork - and roti to mop it up. Made for me by an old friend on the Khwae River in Kanchanaburi. We toned down the heat so it doesn't set your teeth on fire! 🍷🌶️

#### TENDER SIRLOIN & COCONUT TIPS 15.99

Stir fried sirloin beef, coconut tips, fresh peppercorns, red chilli and krachai garnished with crisped basil leaves. 🌶️🌶️

#### CRYING BEEF 16.50

Feed your inner tiger. Marinated sirloin, grilled Thai-style with charred edges and running juices. Served with a stir-fry of fine beans, red onion and chilli slices. 🌶️

#### CHUBBY CHEEK PORK 14.99

We treat pork cheek with love. First, a long soak in ginger root, black pepper and palm sugar then slow-cooked to sweet, tender perfection. Served with veg relish for a crisp contrast.

#### HUNGER PANG CHICKEN WITH RAINBOW SALAD 14.99

A generous half chicken, marinated in turmeric. Rainbow Salad delivers a fresh, spicy kick with herby green leaves and sliced red chillis. 🌶️

#### ◆ RISING STAR RED DUCK CURRY 15.75

Our famous curry has had a make-over using duck confit and adding juicy star fruits and pea aubergine. I fell in love with it all over again. Tall Husband has admitted it's even better than before!

#### DUCK CONFIT 15.99

Lovely and crispy on the outside and served with sweet, tangy tamarind sauce. I made this for my husband after we picked fresh tamarind along the Mekong River. Very romantic!

### STIR FRY

#### GOLDEN BAMBOO & CHICKEN BOWL 11.50

Health-giving fresh turmeric adds a vibrant yellow to this dish. Tender chicken with crunchy bamboo shoots, coconut tips and fresh green peppercorns. 🌶️

#### ◆ CHILLI AND BASIL GRA PAO

Chicken 10.50 Beef 11.50

Prawn 11.99 Vegetable 9.50

A popular Thai street dish using chilli and holy basil - our family go-to when we're hungry and fresh out of ideas! 🌶️🌶️🍷

#### WHOLE SOME CASHEW STIR FRY

Chicken 10.50 Beef 11.50

Prawn 11.99 Vegetable 9.50

Brimming with delicious ingredients - roasted cashew nuts, mushrooms, peppers, onions and chilli. 🍷🌶️

#### ◆ STICKY CHICKEN 10.99

A favourite amongst our regulars. It's all in the balance - crispy but not dry, sticky without being soggy. Our chefs do love a challenge... 🍷

#### HEAVENLY SQUID 11.50

Succulent pieces of squid with the delicious crunchy contrast of coconut tips - the edible part of the young coconut tree!

#### HOME COMFORT BEEF & AUBERGINE 11.50

Simple and satisfying minced beef stir fry, with fresh chilli, aubergine, garlic and basil. 🍷🌶️🌶️

### CURRY

We're happy to make your curry as hot or mild as you like. Please just ask.

#### LAMB SHANK MASSAMAN 16.50

Hands up! You won't find this in a restaurant in Thailand...but it just works so well. Lamb shank cooked to melt-in-the-mouth perfection in a rich base of coconut milk, cinnamon, nutmeg and star anise. 🍷

#### CHOOSE ONE OF THESE OPTIONS FOR ANY OF THE FOLLOWING CURRIES:

Chicken 10.99 Beef 11.75

Prawn 11.99 Vegetable 9.99

#### THAI RED CURRY

Another famous bit of Thai cooking. Lovely aromatic sauce made with coconut milk. 🌶️

#### THAI GREEN CURRY

Old favourite of "farang" (foreigner) travelling in Thailand. Combination of delicious Thai flavours blended with silky coconut milk. 🌶️🌶️

#### ◆ MASSAMAN

A curry with mythical origins...but all we care about is its legendary flavour! Simmered in coconut milk and perfumed with cumin, cinnamon and star anise. 🍷

#### PANEANG

Paneang is another form of red curry. Thickened with coconut milk and fragrant by finely sliced lime leaves. 🌶️

#### TROPICAL JUNGLE CURRY (KEANG PA)

Refreshing, spicy and without the coconut milk usually found in Thai curries. Packed with incredibly fragrant Thai herbs - just like being in a jungle! 🌶️🌶️