



A warm, Giggling welcome!

There's a lot to choose from on this menu because that's how we eat in Thailand - plenty to share and enjoy.

BEER & THAI NIBBLES

Chang Large
5% ABV (620ml) 7.99

Mad Squirrel \$umo American Pale Ale
4.7% ABV (440ml) 5.99

Bitburger 0.0% alcohol free
73^{kcal} (330ml) 4.50

Prawn Crackers 203^{kcal} | 4.10
Let's get you nibbling...

Chilli Chickpeas **VG** | 600^{kcal} 3.75
Crispy fried chickpeas, dusted with chilli powder.



SHARERS FOR THE TABLE

Street Food Sharer | 408^{kcal} per serving
Hawker Style Pork Skewers, Salt & Pepper Squid, Spring Rolls, Giggling Wings. A feast for eyes and tummies.
Serves 2 - 19.75 | Serves 3 - 29.25

Satay Four Ways | 258^{kcal} per serving
A selection of marinated skewers - Moo Dang Pork, Chicken, Grilled Squid and Butterfly Prawn. Served with Satay and Zesty Thai Herb dipping sauces.
Serves 2 - 18.75 | Serves 3 - 27.75

Bangkok Bites | 480^{kcal} per serving
Yummy Duck Spring Rolls, Golden Money Bags, Crispy Slow Cooked Beef, Spicy Thai Herb Sausage.
Serves 2 - 25.49 | Serves 3 - 37.99

Fisherman's Feast | 479^{kcal} per serving
Soft Shell Crab, Crispy Squid Bits, Salt & Pepper Squid, Classic Papaya Salad. Served with Zesty Thai Herb and Sriracha dipping sauces.
Serves 2 - 25.49 | Serves 3 - 37.99

SMALL BUT MIGHTY BITES

Golden Money Bags | 244^{kcal} 7.79
Crispy pastry parcels of Thai-spiced chicken, herbs and vegetables. Dunk in homemade sweet chilli sauce.

Samui Zingy Prawns | 146^{kcal} 8.60
Zingy, citrusy and fresh is how we describe the sauce drizzled on the grilled, butterfly prawns.

Pork Dumplings | 253^{kcal} 7.25

Chicken Satay | 417^{kcal} 8.20
Served with pickled vegetables and peanut sauce.

Spring Rolls **VG** | 285^{kcal} 6.99
Served with homemade sweet chilli sauce.

Yummy Duck Spring Rolls | 348^{kcal} 9.20
Upgrade your Spring Rolls!

◆ **Salt & Pepper Squid** | 390^{kcal} 8.99
A bestseller! A hint of sweetness from the fresh squid in the light, crispy coating.

Salt & Pepper Chilli Mushrooms **VG** | 341^{kcal} 7.20
Crispy-coated oyster mushrooms with a hint of chilli, sprinkled with Thai herbs. Served with sriracha sauce. Pranee's favourite vegetarian dish!

Giggling Wings | 525^{kcal} 7.89
Sweet sticky chicken wings, crispy fried with a gentle spicy kick. Lick your fingers after. No judgement.

Crispy Squid Bits | 400^{kcal} 8.75
Deep fried mini squid tentacles sizzling with spice.

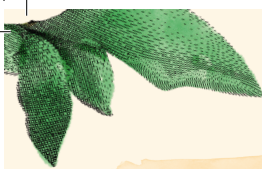
◆ **Hawker Style Pork Skewers** | 402^{kcal} 7.50
Juicy, chargrilled pork skewers with spicy tamarind dip.

Tall Husband's Favourite | 508^{kcal} 8.40
Crispy-edged salmon with lemongrass, lime, ginger, chilli, toasted coconut flakes and fried shallots, drizzled with salty-sweet dressing and nestled on a betel leaf. Wrap each one and devour in one mouthful. Four portions.

Caramelised Pork Belly | 745^{kcal} 9.20
Bite sized pieces of sticky pork belly, wok fried with honey, chilli and tamarind.

Classic Papaya Salad | 232^{kcal} 8.95
Fresh young papaya, carrots, green beans, cherry tomatoes, Thai red chillies, dried shrimp and roasted peanuts.

Chicken Laab Thod | 214^{kcal} 7.89
Crispy fried minced chicken bites with big Thai flavours and a little chilli kick. Look plain, taste sublime.



CLASSIC CURRIES

Thai Red Curry 🌶️

Aromatic blend of iconic Thai spices - red chillies, lemongrass, lime leaf and galangal - simmered in rich coconut sauce with pea aubergine and kohlrabi. Despite its fiery colour, it's slightly less spicy than the Thai Green Curry.

Chicken | 608^{kcal} 15.35

Vegetable **VG** | 625^{kcal} 14.35

Slow Cooked Beef | 656^{kcal} or Prawn | 600^{kcal} 16.35

Thai Green Curry 🌿

The slightly more fiery cousin of the Thai Red Curry, with lively green chillies, garlic and lemongrass in a silky coconut sauce.

Chicken | 597^{kcal} 15.35

Vegetable **VG** | 614^{kcal} 14.35

Slow Cooked Beef | 645^{kcal} or Prawn | 589^{kcal} 16.35

Don't forget to order rice or roti!

♦ Massaman

A curry with mythical origins...and legendary flavour! Simmered in coconut milk, with pea aubergine and kohlrabi, and perfumed with cardamom, cinnamon and star anise with crunchy cashew nuts.

Chicken | 770^{kcal} 15.35

Vegetable **VG** | 776^{kcal} 14.35

Slow Cooked Beef 818^{kcal} | or Prawn | 761^{kcal} 16.35

Paneang 🌶️

Paneang is a type of red curry, thickened with coconut milk and fragranced with roasted cumin and coriander seeds.

Chicken | 608^{kcal} 15.35

Vegetable **VG** | 594^{kcal} 14.35

Slow Cooked Beef | 650^{kcal} or Prawn | 568^{kcal} 16.35

NOODLES

♦ Giggling Pad Thai

Flavoursome rice noodles with tofu, beansprouts, sliced red onions, Thai chives and crunchy peanuts. A staple food for island-hopping backpackers.

Chicken | 1076^{kcal} 13.75

Prawn | 1085^{kcal} 14.75

Chicken & Prawn | 1122^{kcal} 17.25

Vegetable **V** | 1042^{kcal} 13.25

Vegan **VG** | 970^{kcal} 13.25

Drunken Noodles 🌶️

Local name "Pad Kee Mao". Legendary hangover cure. Flat noodles, coconut tips, chilli and green peppercorns. Quite a kick!

Chicken | 948^{kcal} 14.00

Prawn | 957^{kcal} 15.00

Chicken & Prawn | 994^{kcal} 17.50

Vegetable **VG** | 908^{kcal} 13.50

Live Long Noodles **VG** | 489^{kcal} 13.75

Traditional noodle dish from northeastern Thailand - fresh greens and yellow noodles tossed in the wok with sweet-tangy sauce.

STIR FRIES

♦ Chilli & Basil Stir Fry 🌶️

Iconic hawker stall "Gra Pao" stir fry with fiery chillies, garlic, bamboo shoots and green beans, our house stir fry sauce and peppery Thai holy basil.

Chicken | 299^{kcal} 14.50

Prawn | 293^{kcal} 15.50

Slow Cooked Beef | 350^{kcal} 15.50

Vegetable **VG** | 246^{kcal} 13.50

Wholesome Cashew Stir Fry 🌶️

Brimming with delicious flavour - roasted cashew nuts, mushrooms, peppers, onions and chilli.

Chicken | 424^{kcal} 14.70

Prawn | 422^{kcal} 15.70

Slow Cooked Beef | 932^{kcal} 15.70

Duck | 480^{kcal} 15.70

Vegetable **VG** | 396^{kcal} 13.95

Chicken Kua Kling 🌶️ 14.90

Feisty stir fry with minced chicken, green aubergine, bamboo shoots and peppery holy basil. It's a spicy one.

Don't forget to order rice or sides!

GOODIES TO SHARE

Morning Glory **VG** | 219^{kcal} 7.95

A leafy, long-stemmed green, stir fried with garlic, red chilli and soya bean paste for that umami flavour.

♦ Tamarind Mushrooms & Greens **VG** | 419^{kcal} 11.25

Mixed mushrooms, tofu, fresh greens and herbs tossed in a gently sweet, tangy tamarind sauce.



Pak Choi & Tenderstems **VG** | 228^{kcal} 5.99

Fresh greens stir-fried with sliced red chilli, crushed garlic and our house stir fry sauce.

Roti **VG** 528^{kcal} 3.70

The perfect side for mopping up Thai curries.

Garlic Pepper Steamed Noodles **VG** | 397^{kcal} 5.50

Noodles wok-fried in garlic pepper sauce.

Fresh Thai Salad **VG** | 179^{kcal} 7.50

Vibrant salad crammed with fresh veggies and herbs including jicama, goldenberries, and bamboo shoots.

SHOWSTOPPERS

Thai Melting Beef 🍴 | 541^{kcal} 19.50

Tender beef in a rich, velvety red curry sauce, flavoured with cha plu leaves. Served with fresh green beans and sweetheart cabbage.

♦ Giant Butterfly King Prawn Pad Thai | 984^{kcal} 17.95

Classic Thai noodles, hot-wok'd with Pad Thai sauce, egg, tofu and huge prawns... for when you need a treat. Served with crushed peanuts.



Thai Garlic Hake 🍴 | 677^{kcal} 18.25

Fillets of mild, white fish marinated in yellow curry, dressed in an aromatic sauce of lime, garlic, coriander and feisty red chillies. Served with stir fried veggies.

Duck Confit | 1011^{kcal} 19.50

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

Drunken Ribs 🍴 | 1253^{kcal} 20.75

A hearty portion of tender pork ribs coated in a silky, red curry sauce and fresh Morning Glory greens.

Chubby Cheek Pork | 562^{kcal} 16.95

Tender, flavoursome pork cheeks, sautéed with coriander, garlic and cracked pepper. Served with veg relish.

Prawn & Soft Shell Crab 🍴 | 619^{kcal} 20.95

Butterfly prawns and battered soft shell crab with a coconut milk, yellow curry broth.

♦ Sticky Chicken | 567^{kcal} 15.49

A hearty bowl of crispy fried chicken. Bite-sized, sweet n' sticky deliciousness. Our daughter's favourite!



♦ Red Duck Rising Star | 706^{kcal} 18.95

Rich red curry with roast duck, juicy star fruit, fresh pineapple and pea aubergines. Husband Andy's longtime favourite!

Red Royal Fishing Boat Curry | 989^{kcal} 18.50

Fresh mussels, prawns, squid and a salmon fillet. Push the boat out!

Lamb Shank Massaman | 1088^{kcal} 21.95

Approach with a big appetite! Lamb shank slow cooked to melting perfection in a rich massaman sauce, with potatoes, carrots and cashews.

Slow Cooked Jungle Firepot 🍴 | 318^{kcal} 17.25

Tender beef tips and a bounty of veggies including aubergine, fine beans and pea aubergines simmered in a rich broth.

♦ Salmon Paneang 🍴 | 1028^{kcal} 19.25

Salmon fillet in paneang curry sauce with stir fried Tenderstem broccoli and pak choi. Salmon isn't typically Thai but the flavours won us over.

Red Prawn Hot Pot 🍴 | 575^{kcal} 17.50

Kingsize prawns in a rich, red curry-infused broth with coconut milk, tamarind and citrusy lime and lemongrass.

Samui Seafood 🍴 | 961^{kcal} 18.95

Seafood indulgence with crispy fried squid and sea bass, garlic marinated prawns and fresh mussels. Dressed in Thai herbs and crushed peanuts.

Chicken & Mustard Greens Firepot 🍴 | 579^{kcal} 15.95

Chicken simmered in spicy, coconut milk curry with mustard greens bringing a sharp, pleasing tang to cut through the rich broth.

Chilli & Lime Sea Bass 🍴 | 417^{kcal} 17.95

Sea bass steamed to perfection and dressed to impress with fresh Thai herbs and a fiery, lime-infused sauce.

Marinated Steak & Crispy Slow Cooked Beef 🍴 | 754^{kcal} 23.99

A meat feast of thinly sliced sirloin, served pink with grilled edges, dressed in a rich, red curry sauce. Served with tender cubes of slow cooked beef and stir fried veggies.

RICE

Jasmine Rice **VG** | 380^{kcal} 3.75

Sticky Rice **VG** | 510^{kcal} 4.00

Egg Fried Rice **V** | 412^{kcal} 4.75

Coconut Rice **VG** | 401^{kcal} 4.75

Tom Yum Fried Rice **VG** 395^{kcal} 5.25

Jasmine rice wok-fried with lime, galangal, chilli and soya sauce.





Pranee

Giggling Squid Co-Founder

I grew up on the banks of the Mekong River. As a little girl, I would run up and down the rows of beautiful chillies near my home and occasionally (accidentally) pick some. I must have been quick as I never got caught! I remember them being so vibrant, so deliciously hot. My mum and I used to visit the local market at 5am. Huge fish splashing in water tubs, transparent shrimps, an endless variety of herbs and vegetables and the more exotic... like ant eggs - a delicacy in North Eastern Thailand (I decided not to put them on the menu)! Every time I return to Thailand, I come back with new ingredients such as fresh, earthy betel leaf - try it in our **Tall Husband's Favourite** - and light, crunchy jicama, a sweet root vegetable with a texture similar to apple, one of the many delicious ingredients in the side salad accompanying our moreish **Caramelised Pork Belly**.

Nothing makes me happier than sharing the food of my childhood. Some of the recipes came about when Andy (Tall Husband, very occasionally Grumpy Husband...) and I were just married and travelling around Thailand and now we make these dishes for our three children. I hope you enjoy Thailand's abundance of flavour and natural ingredients - and find your own personal favourites.



Tall Husband's Favourite



Giggling Pad Thai



Classic Papaya Salad



Dive in to all things Giggling!

Join our Giggling community   
Scan the QR code for allergens, dish details
and to sign up for news.

*Tamarind Mushrooms & Greens Salad, Butterfly King
Prawn Pad Thai, Sticky Chicken & Classic Papaya
Salad handpainted by Jasmina Laurillard.*