



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} 3.99
Let's get you nibbling...

Chilli Chickpeas **VG** | 600^{kcal} 3.50
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 - 19.25 | Serves 3 - 27.90

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 - 18.25 | Serves 3 - 26.25

Bangkok Bites | 480^{kcal} per serving
Yummy Duck Spring Rolls, Golden Money Bags, Crispy Slow Cooked Beef, Spicy Thai Herb Sausage.
Serves 2 - 24.99 | Serves 3 - 36.50

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 - 24.95 | Serves 3 - 36.50

SMALL BUT MIGHTY BITES

Golden Money Bags | 244^{kcal} 7.60
Crispy pastry parcels of Thai-spiced chicken, herbs and vegetables. Dunk in homemade sweet chilli sauce.

Samui Zingy Prawns | 146^{kcal} 8.40
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} 7.99
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} 8.99
Upgrade your Spring Rolls!

◆ **Salt & Pepper Squid** | 390^{kcal} 8.80
A bestseller! A hint of sweetness from the fresh squid in the light, crispy coating.

Salt & Pepper Chilli Mushrooms **VG** | 341^{kcal} 6.80
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} 7.70
Sweet sticky chicken wings, crispy fried with a gentle spicy kick. Lick your fingers after. No judgement.

Crispy Squid Bits | 400^{kcal} 8.50
Deep fried mini squid tentacles sizzling with spice.

◆ **Hawker Style Pork Skewers** | 402^{kcal} 7.35
Juicy, chargrilled pork skewers with spicy tamarind dip.

Tall Husband's Favourite | 508^{kcal} 8.25
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} 8.99
Bite sized pieces of sticky pork belly, wok fried with honey, chilli and tamarind.

Classic Papaya Salad | 232^{kcal} 8.75
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} 14.99

Vegetable **VG** | 625^{kcal} 13.99

Slow Cooked Beef | 656^{kcal} or Prawn | 600^{kcal} 15.99

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} 14.99

Vegetable **VG** | 614^{kcal} 13.99

Slow Cooked Beef 645^{kcal} | or Prawn | 589^{kcal} 15.99

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} 14.99

Vegetable **VG** | 776^{kcal} 13.99

Slow Cooked Beef | 818^{kcal} or Prawn | 761^{kcal} 15.99

Paneang 🍲

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

Chicken | 608^{kcal} 14.99

Vegetable **VG** | 594^{kcal} 13.99

Slow Cooked Beef | 650^{kcal} or Prawn | 568^{kcal} 15.99

NOODLES

Giggling Pad Thai

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

Chicken | 1076^{kcal} 13.25

Prawn | 1085^{kcal} 14.25

Chicken & Prawn | 1122^{kcal} 16.75

Vegetable **V** | 1042^{kcal} 12.75

Vegan **VG** | 970^{kcal} 12.75

Drunken Noodles 🍲

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

Chicken | 948^{kcal} 13.25

Prawn | 957^{kcal} 14.25

Chicken & Prawn | 994^{kcal} 16.75

Vegetable **VG** | 908^{kcal} 12.75

Live Long Noodles **VG** | 489^{kcal} 13.50

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 | 229^{kcal} 13.99

Prawn | 293^{kcal} 14.99

Slow Cooked Beef | 350^{kcal} 14.99

Vegetable **VG** | 246^{kcal} 12.99

Wholesome Cashew Stir Fry 🍲

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

Chicken | 424^{kcal} 14.25

Prawn | 422^{kcal} 15.25

Slow Cooked Beef | 932^{kcal} 15.25

Duck | 480^{kcal} 15.25

Vegetable **VG** | 396^{kcal} 13.50

Chicken Kua Kling 🍲 | 441^{kcal} 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} 7.85

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} 5.85

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

Roti **VG** | 528^{kcal} 3.60

The perfect side for mopping up Thai curries.

Garlic Pepper Steamed Noodles **VG** | 397^{kcal} 5.25

Noodles wok-fried in garlic pepper sauce.

Fresh Thai Salad **VG** | 179^{kcal} 7.25

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

SHOWSTOPPERS

Thai Melting Beef 🍴 | 541^{kcal} 18.99

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} 17.50

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} 17.80

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} 18.95

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} 20.25

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

Chubby Cheek Pork | 562^{kcal} 16.75

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

Prawn & Soft Shell Crab 🍴 | 619^{kcal} 20.50

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

♦ Sticky Chicken | 567^{kcal} 14.99

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



♦ Red Duck Rising Star 706^{kcal} 18.50

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} 17.95

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

Lamb Shank Massaman | 1088^{kcal} 20.95

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} 16.95

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

♦ Salmon Paneang 🍴 | 1028^{kcal} 18.75

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} 3.65

Sticky Rice **VG** | 510^{kcal} 3.90

Egg Fried Rice **V** | 412^{kcal} 4.50

Coconut Rice **VG** | 401^{kcal} 4.50

Tom Yum Fried Rice **VG** | 395^{kcal} 4.90

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



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