

Menu



Recommended For Sharing

Thai Prawn Crackers - £3.75

Mixed Platter - £11.00 per person (Minimum 2 people) 🔃

A selection of favourite Thai Starters: Deep fried Spring Roll, Chicken Satay, Prawn on Toast, Thai Fish Cakes & Prawn wrapped with pastry, served with Chilli sauce, Peanut Sauce.

Starters

1. Ped Ron - £11.50 per person

(Minimum for 2 people)

A special oriental appetiser - Aromatic Duck served with warm Pancake in Bamboo basket, shredded Cucumber, Spring Onion & Hoisin sauce.

2. Seafood Platter - £12.50 per person

(Signature Dish - Minimum for 2 people)

A selection of chargrilled King Prawns, Mussels & a fillet Sea Bass wrapped in a Banana leaf, served with our spicy Seafood sauce.

3. Thai Fish Cake - £8.75

Fish spiced with Curry paste & mixed with chopped Lime leaves & Long Beans, served with sweet Chilli relish & ground Peanut.

4. Prawn Toast - £8.75

Minced Prawns mixed with Garlic, Pepper & Coriander Root on toast, served with a sweet Chilli sauce.

5. Prawn Tempura - £10.50

Deep fried marinated King Prawns in a light crispy batter, served with a sweet Chilli sauce.

6. Duck Spring Roll - £10.75 (Signature Dish) Deep fried shredded Duck Spring Roll, stuffed with Spring Onion, Carrot, rolled with Rice paper & served with Hoisin sauce.

7. Pu Nim - £12.50 (Signature Dish)

Deep fried soft shelled Crab in a light batter served with black pepper on a bed of Lettuce.

8. Chicken Satay - £8.00 N

Chargrilled marinated Chicken Breast on Bamboo skewers, served with Peanut sauce & Vegetable relish.

9. Salt & Pepper Squid - £8.75

Deep fried twists of tender Squid with a seasoned coating, served with home-made Garlic mayo.

Vegetarian Starters

10. Vegetarian Starter - £9.75 per person N V

(Minimum for 2 people)

Deep fried Spring Roll, Vegetable Satay, Corn cake, deep fried Bean Curd & Vegetable Tempura, served with a variety of sauces.

11. Vegetable Spring Roll - £9.50 V

Deep fried Spring Roll filled with shredded mixed Vegetables, Glass Noodles & Black Fungus Musroom, served in a crispy Filo pastry bowl with a sweet Chilli sauce.

12. Corn Cake - £9.50 V

Delicious blend of Sweet Corn Fritter with Red Curry paste, served with a sweet Chilli sauce.

13. Vegetable Tempura - £9.50 V

A light crispy batter mixed with Vegetables, served with a sweet Chilli sauce.

14. Vegetable Satay - £9.50 🕟 👽

Charcoal grilled skewers of Mushrooms, Green & Red Peppers & Cherry Tomatoes, served with Peanut sauce & Cucumber relish.

Thai Soups

Choice of: Chicken - £8.75 Prawn - £10.50 Mushroom - £7.75

15. Tom Yum))

An all time favourite - Hot & Spicy soup with Coconut milk, Galangal, Kaffir Lime leaf, fresh Chilli & a touch of Lime.

16. Tom Kha

A delightful Thai Hot & Sour Coconut soup with Coconut milk, Galangal, Kaffir Lime leaf, Lemongrass, Onions & fresh Chilli topped with coriander.

17. Po Taek - £11.50))

Hot & Spicy soup with Lemongrass, Galangal, Kaffir Lime leaf, fresh Chilli, Lime juice & fresh Basil leaf.

Thai Salads

18. Yum Neua (Beef Salad) - £16.95

Delicious Thai salad with chargrilled slices of Sirloin Beef tossed with Onions, Cucumber, Coriander & Spring Onion.

19. Laab Gai (Chicken Salad) - £11.75

20. SomTum (Papaya Salad) - £11.25

21. Andaman (Seafood Salad) **- £17.50**))

Spicy mix of Prawns, Squid & Mussels tossed with Onions, Coriander & Tomatoes in a Hot & Sour dressing.

Grilled & Sizzling Dishes

22. Neua Kra Chai - £21.75

Chargrilled marinated Rib-eye Steak topped with our secret home-made sauce with Kra Chai, Chilli & sweet Basil leaf presented on a sizzling hot plate. (Kra Chai is part of the ginger family, which adds to the taste & aroma)

23. Neua Son Nai Kra Ta - £21.75

(Signature Dish)

Mouth watering & tasty sliced Rib-eye Steak with Black Pepper & Oyster sauce, presented on a sizzling hot plate.



24. Weeping Tiger @ Lemongrass - £21.75

(Signature dish, photo)

Chargrilled marinated Rib-eye Steak, served with ground Chilli & Tamarind sauce.

25. Goong Yai Yang - £21.75

Grilled Jumbo Prawns served with a Hot & Spicy Chilli Lime sauce.

Curry

Choice of: Chicken - £13.50 Beef - £14.50 Prawns - £14.50 Vegetable - £12.00 V

26. Thai Green Curry

Our famous fragrant Thai Green Curry cooked in Coconut milk with Bamboo Shoots, Fine Beans, Courgettes, Green & Red Peppers, fresh Basil & an aromatic selection of Thai herbs.

27. Thai Red Curry)

Aromatic Thai Red Curry cooked in Coconut milk with Bamboo Shoots, Fine Beans, Courgettes, Green & Red Peppers, fresh Basil & an aromatic selection of Thai herbs.

28. Massaman Curry - £14.50 N

Special of the house - Slow cooked Lamb from the furthest South of Thailand. Made from dry spices such as Cumin & Cinnamon whilst other Thai Curries are made from Thai herbs. The Curry is cooked with Coconut milk, Potatoes, Onion & topped with dried Shallots & Cashew nuts.

29. Panang Curry

Panang is a thicker drier style of Red Curry, cooked with Coconut milk & Green & Red Peppers.

30. Gaeng Pa (Jungle Curry)

The ultimate Thai fiery hot Curry - Cooked with Bamboo Shoots, Green & Red Peppers, Baby Corn, Galangal & Holy Basil leaf.

31. The Lemongrass Premium Roasted Duck Curry - £14.50))

Delicate slices of Roasted Duck in a spicy Red Curry sauce, Coconut milk, Tomatoes, sweet Basil, Kaffir Lime leaf & tropical fruit such as Lychees, Pineapple & Grapes.

Stir-Fried Dishes

Choice of: Chicken - £13.50 Beef - £14.50 Prawns - £14.50 Vegetable & Tofu - £12.00

32. Phad Graphao (Basil)

Stir-fried with fresh Chilli, Garlic, Holy Basil leaf, Fine Beans, Carrots, Green & Red Peppers.

33. Phad Med Mamuang 🕓))

Lightly battered & Stir-fried with Cashew nuts, Mushrooms, Carrots, Spring Onion, dried Chilli & Green & Red Peppers.

34. Phad Gratium Prik Tai (Garlic)

Stir-fried Garlic, Onions, Spring Onion & ground Pepper sauce.

35. Phad Khing (Ginger)

Stir-fried with Ginger, Spring Onion, Onions, Pepper and Black Fungus Mushroom.

36. Phad Prik (Chilli)

Stir-fried with fresh Chilli, Garlic, Spring Onion & Green & Red Peppers.

37. Phad Nam Man Hoy (Oyster Sauce) Stir-fried with Oyster sauce, Mushrooms, Onions, Carrots, Spring Onion, Broccoli & Green & Red Peppers.

38. Phad Priew Wan (Sweet & Sour)

Lightly battered, with a delicious Thai Sweet & Sour sauce with Pineapple, Tomatoes, Cucumbers, Lychees, Onions & Green & Red Peppers.

Sea Bass - £18.75 Jumbo Prawn - £18.75

39. Phad Prik Paow (Chilli Oil)

Stir-fried with Thai roasted Chilli paste, Onions, Spring Onion, Carrots, Green & Red Peppers, Mushrooms, Long Beans & Basic leaf.

40. Phad Prik Tai Dum (Black Pepper)

Stir-fried with Black Pepper, Garlic, Onions, Spring Onion, Mushrooms & Green & Red Peppers.

41. Phad Lemongrass (Signature Dish)

Stir-fried Lemongrass, Red Onions, Long Beans, Kaffir Lime leaf, sliced red Chilli & Green & Red Peppers.

Seafood Dishes

Choice of: Fillet of Sea Bass - £18.75 Jumbo Prawns - £18.75

42. Choo-Chee

Thai dried aromatic Choo-Chee Curry sauce, topped with shredded Kaffir Lime leaf with your choice of deep fried fillet of Sea Bass or Jumbo Prawns.

43. Garlic & Black Pepper Sauce)

Wok fried Jumbo Prawns & our tantalising sauce, Onions & Red Peppers, served on a bed of Lettuce.

44. Rad Prik

A crispy fried fillet of Sea Bass or Jumbo Prawns topped with home-made sweet Chilli & Spicy sauce.

45. Nueng Si-Ew Khing

Steamed fillet of Sea Bass or Jumbo Prawns with fresh Ginger, Mushrooms, Spring Onions & Soy sauce.

46. Chilli & Lime Sauce (Ma-now)

Steamed fillet of Sea Bass or Jumbo Prawns with a Chilli & Lime sauce.

47. Phad Nor Mai Farang (Signature Dish) Stir-fried Jumbo Prawns with Asparagus, Baby Corn & Green & Red Peppers.

48. Ma-Kham Sauce (Tamarind sauce) N Your choice of fillet of Sea bass or Jumbo Prawns on a bed of Bean Sprouts & topped with exotic Tamarind sauce.

Chefs Special Recommendation

49. Duck Paradise - £17.75 🕦

Finest aromatic Duck Breast or Duck Leg on a bed of Beansprouts, dressed with exotic Tamarind sauce, Cashew Nuts, deep fried Shallots & Coriander.

50. Phad Cha

Your choice of Stir-fried fillet of Sea Bass or Jumbo Prawns topped with Phad Cha Thai mixed herbs with Kaffir Lime leaf, Galangal, Garlic & Basil leaf.

Sea Bass - £18.75 Jumbo Prawns - £18.75

51. Sizzling Seafood - £19.75

Chargrilled assorted Seafood in Thai herbs & served on a sizzling hot plate with Hot & Spicy Seafood sauce.

52. Lamb Shank Massaman - £18.75 🕦

Tender braised Lamb Shank with Thai Massaman Curry sauce, Potatoes, Onions, topped with Cashew Nuts & crispy Red Shallots.

53. Pla Nam Tok - £18.75

Deep fried slightly battered fillet of Sea Bass tossed in a spicy 'North East Thai' style dressing, ground Rice, ground dried Chilli, Lime leaf & Coriander.

54. Pla Ra Chi Nee - £18.75

Deep fried fillet of Sea Bass topped with our famous fragrant Thai Green Curry.

Noodle Dishes

Choice of: Chicken - £12.00 Beef - £13.00 Prawns - £13.75 Vegetable & Tofu - £11.50 V

55. Phad Thai N

Signature Thai dish - Rice Noodles with your choice of Prawns or Chicken, Egg, Bean Sprouts, Carrots, Spring Onion & Tamarind sauce, served with crushed Peanuts on the side.

56. Phad Si-Ew

Stir-fried flat Rice Noodles with your choice of Prawns, Beef or Chicken, Egg, Vegetables & Soy sauce.

57. Phad Kee Mao)))

Translated as 'Drunken Noodle'. Rice Noodles with your choice of Prawns, Beef or Chicken, Egg, mixed fresh Thai herbs, Garlic & fresh Chilli.

58. Phad Mee

Stir-fried egg noodle with slightly battered chicken, Bean Spouts, Spring Onion & Soy sauce.

Side Dishes

59. Phad Pak Ruam - £7.95 ♥

Stir-fried seasonal Vegetables, Garlic & Oyster sauce.

60. Phad Pak Kiew - £7.95 V

Stir-fried mixed green Vegetables with Garlic, fresh Chilli & Oyster sauces.

61. Phad Bean Sprouts - £7.95 V

Stir-fried Bean Sprouts, Mushrooms with Chilli & Garlic.

62. Plain Noodles - £7.50 V

Stir-fried Rice Noodles with Bean Sprouts, Spring Onion & Soy sauce.

63. Phad Broccoli £7.50

Stir-fried Broccoli with Garlic & Oyster sauce.

Rices

64. Steamed Jasmine Rice - £3.95 ♥

65. Egg Fried Rice - £4.50 💟

66.Coconut Rice - £4.50 🔍

67. Sticky Rice - £4.50 🔍

68. Special Fried Rice

Choice of: Chicken - £11.75 Beef - £12.00

Prawns - £13.75

Vegetable & Tofu - £10.25 🔻

Fried Rice with Chicken, Beef, Prawns or Vegetables.

Set Menu A - £32.75 per person

(Minimum for 2 people)

Starter

Mixed Platter N

A selection of favourite Thai starters: crispy Vegetable Spring Roll, Chicken Satay, Prawn Toast, Thai Fish Cakes & Prawns wrapped with pastry, served with a sweet Chilli sauce, Peanut sauce & Vegetable relish.

Main Course

Thai Green Chicken Curry))

Our famous fragrant Thai Green Curry cooked in Coconut milk with Bamboo Shoots, Fine Beans, Courgettes, Green & Red Peppers, fresh Basil & an aromatic selection of Thai herbs.

Beef Phad Khing

Stir-fried sliced Beef with Ginger, Spring Onion, Onions, Pepper & Black Fungus Mushroom.

Phad Pak Ruam

Stir-fried seasonal Vegetables, Garlic & Oyster sauce.

Phad Mee

Stir-fried Egg Noodles with Bean Spouts, Spring Onion & Soy sauce

Steamed Jasmine Rice

Set Menu C - £43.75 per person

(Minimum for 4 people)

Starter

Mixed Platter N

A selection of favourite Thai starters: crispy Vegetable Spring Roll, Chicken Satay, Prawn Toast, Thai Fish Cakes & Prawns wrapped with pastry, served with a sweet Chilli sauce, Peanut sauce & Vegetable relish.

Ped Ron

A special oriental appetiser - Aromatic Duck served with warm Pancakes in Bamboo basket, shredded Cucumber, Spring Onion & Hoisin sauce.

Main Course

Massaman Curry with Lamb

Strong Muslim influenced food from the furthest South of Thailand cooked with Coconut milk, Potatoes, Onions, topped with dried Shallots & Cashew Nuts.

Sea Bass Phad Cha

Crispy fillet of Sea Bass topped with aromatic spicy Thai herbs, Kaffir Lime leaf, Garlic, Galangal, fresh Chilli, Thai Basil leaf & Lemongrass.

Choo-Chee Jumbo Prawn

Deep fried Jumbo Prawn in Choo-Chee Curry sauce topped with shredded Lime leaf.

Phad Thai Chicken

Signature Thai dish - Rice noodles with Chicken, Egg, Bean Sprouts, Carrots, Spring Onion & Tamarind sauce, served with crushed Peanuts on the side.

Phad Pak Ruam

Stir-fried seasonal Vegetables with Garlic & Oyster sauces.

Steamed Jasmine Rice

Set Menu B - £37.00 per person

(Minimum for 2 people)

Starter

Mixed Platter N

A selection of favourite Thai starters: crispy Vegetable Spring Roll, Chicken Satay, Prawn Toast, Thai Fish Cakes & Prawns wrapped with pastry, served with a sweet Chilli sauce, Peanut sauce & Vegetable relish.

Ped Ron

A special oriental appetiser - Aromatic Duck served with warm Pancakes in a Bamboo basket, shredded Cucumbers, Spring Onion & Hoisin sauce.

Main Course

Roasted Duck Curry

Delicate slices of Roasted Duck in a spicy Red Curry sauce, Coconut milk, Tomatoes, sweet Basil, Kaffir Lime leaf & Tropical fruit such as Lychees, Pineapple & Grapes.

Goong Gra Prao)))

Stir-fried Prawns with fresh Chilli, Garlic, Basil leaf, Bamboo Shoots, Fine Beans & Green & Red Peppers.

Phad Pak Ruam

Stir-fried seasonal Vegetables & Garlic & Oyster sauce.

Sweet & Sour sauce with Chicken.

Our delicious Thai Sweet & Sour sauce with Pineapple, Tomatos, Cucumber, Lychees, Onion, Green & Red Peppers.

Stir-fried Egg Noodles with Bean Spouts, Spring Onion & Soy sauce.

Steamed Jasmine Rice

Vegetarian Set Menu D - £28.50

per person (Minimum for 2 people) 🔻

Starter

Vegetarian Mixed Platter N

A selection of: Vegetable Spring Roll, Vegetable Satay, Corn Cake, deep fried Bean Curd & Vegetable Tempura, served with a variety of sauces.

Main Course

Vegetarian Thai Green Curry))

Our famous fragrant Thai Green Curry cooked in Coconut milk with Bamboo Shoots, Fine Beans, Courgettes, Green & Red Peppers, fresh Basil & an aromatic selection of Thai herbs.

Vegetarian Cashew Nuts 🕦

Stir-fried Bean Curd with Cashew Nuts, Mushrooms, Spring Onion, Green & Red Peppers & dried Chilli.

Phad Benjarong

Stir-fried mixed Vegetable with a light Soy sauce.

Phad Mee

Stir-fried Egg Noodles with Bean Spouts, Spring Onion & Soy sauce.

Steamed Jasmine Rice













- * Please always inform your server of any allergies before placing your order as not all ingredients are listed on the menu. We cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.
- * Please note that we add a service charge of 10% to your bill, this is payable at your discretion. Please ask a member of staff to remove this if you do not wish to pay.