

Salads

- 27. Yum Nua (Beef Salad)**  £ 7.65
Grilled sirloin beef steak Thai style with tomatoes
cucumber onions, spring onions and coriander leaves salad
with a spicy dressing
- 28. Larb Gai (Northern Style Salad)**  £ 7.65
Minced chicken, seasoned with onions, carrots, ground rice
chilli powder fish sauce and lime juice.
- 29. Som Tam (Thai Style Green Papaya Salad)**  £ 8.95
Isaan style traditional papaya salad with crushed garlic
and fresh chilli, palm sugar, tomato, lime juice cashew nuts,
(vegetarian option available)
- 30. Yum Ped**  £ 7.95
Crispy duck salad, sweet and sour flavours combine
with chilled fruits, fresh chilli, ginger and tossed leaves
- 31. Yum Talay**  £ 7.95
Mixed seafood salad with onion, coriander
lime and house chill dressing

Thai Curry

- 32. Gaeng Kiew Waan**
Green Thai curry with bamboo shot and aubergine, kaffir lime
leaves and spices cooked in coconut milk
A) Tofu £ 6.25 B) Chicken £ 7.25 C) King Prawn £ 8.15
- 33. Gaeng Ped Dang**
Red Thai curry with bamboo shot and aubergine, kaffir lime
leaves and spices cooked in coconut milk
A) Tofu £ 6.25 B) Chicken £ 7.25 C) King Prawn £ 8.15
- 34. Gaeng Panang**
Aromatic panang curry sauce scented with kaffir lime
leaves in rich and thick coconut milk
A) Chicken £ 7.25 B) Pork £ 7.25 C) Beef £ 7.50
D) Duck £ 7.85 E) King Prawn £ 8.15
- 35. Gaeng Massaman**
-Massaman curry slow cooked in rich coconut milk
potato, roasted peanuts and onion
A) Tofu(vegetarian) £ 7.25 B) Beef £ 8.25 £ 8.55
- 36. Gaeng Ped**
-Traditional duck breast curry with cherry tomato and pineapple

