

Gluten Free Menu Starters Dishes

All starters include appropriate dips

2s. Tod Mun Pla

£8.95

Hand made spicy Thai fish cakes – 100% white fish meat combined

with spicy red curry paste, and chopped Thai green beans, Kafir lime leaves

and Thai sweet basil & lightly fried (3 pieces)

7s. Satay Gai
Lean strips of marinated chicken Satay on bamboo skewers, topped with
Home made peanut sauce. (2 Skewers)

Main Course - Stir Fry Dishes

Please see main menu pages for the detail and ingredients of the following dishes,

10.	Phad Beown Wan Gai	Chicken Sweet & Sour	£13.95
21.	Moo Phad Beown Wan	Pork Sweet & Sour	£13.95
24.	Nuea Phad Kra Pao 🛰	Beef with Thai Sweet Basil	£14.94
28.	Phad Beown Wao Phed	Duck Sweet & Sour	£16.95
32.	Goong Phad Beown Wan	Prawns Sweet & Sour	£16.95
37.	Goong Phad Khing	Prawns with Ginger	£16.95
Fish3.	Pla Phad Puk Beown Wan	Fish (Seabass Fillet)	£19.95

Main Course - Curry Dishes

This is the degree of spice.

Mild medium Hot

1. Geang Keow Wan Gai - £14.95
The most famous Thai dish worldwide, tender pieces of chicken cooked in green curry sauce with coconut milk, lime leaves, fresh Thai sweet basil, Thai eggplant, red & green chillies, bamboo shoots, courgettes.

- 2. Geang Dang Gai £14.95 Chicken with red curry sauce, bamboo shoots, lime leaves, fresh sweet Thai sweet basil, courgettes, and Thai eggplant, red & green chillies.
- 3. Geang Massaman Gai £14.95 A rich mild chicken curry from the south of Thailand cooked with onion, tomatoes coconut milk, roasted peanuts and potatoes.
- 4. Panang Nuea £14.95
 A rich full of depth beef curry cooked with coconut milk, Panang curry sauce, green beans, fresh red & green chillies, and fresh Thai sweet basil.



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5.	Geang Dang Phed - \ \ \ \ \ \ \ \ \ \ \ Slices of duck cooked with red curry sauce, coconut cream, courgettes,	£16.95		
	bamboo shoots, red & green chillies, Thai eggplant and fresh Thai sweet basil.			
6.	Geang Keow Wan Phed - Slices of duck cooked with green curry sauce, coconut cream, courgettes, Thai eggplants, red & green chillies and fresh Thai sweet basil.	£16.95		
7.	Geang Keow Wan Goong - Black tiger prawns cooked with green curry sauce, coconut milk, courgette Thai eggplant, lime leaves and fresh Thai sweet basil.	£16.95 es,		
8.	Geang Dang Goong - •			
	Black tiger prawns cooked with red curry sauce, coconut milk, courgettes, bamboo shoots, red & green chillies, Thai eggplant and fresh Thai sweet be			
9.	(New) Geang Pa (<i>Jungle Curry</i>) - • • • • • • • • • • • • • • • • • •	£17.95		
	The traditional curry from E-Sarn, (no coconut milk) Spicy herb curry, cool mushrooms, bamboo shoots, fresh green peppercorns, crown of young pa and other aromatic Thai spices. (Request either Mild, Medium or Spicy)			
SP17	Bridlington's famous locally caught crab, lightly stir fried in a delicate Thai yellow curry sauce with peppers, baby sweet corn, spring onions and imported fresh Thai herbs. (May contain small pieces of shell.)	£21.95		
SP18	Poached Salmon steak cooked with Chuchee curry sauce, fresh Thai green peppercorn, young coconut tips, fresh chilli and finished with fresh Thai sweet basil.	£21.95		
Rice (Kao) & Noodles Dishes				
38. 39.	Steamed Thai Jasmine Rice Steamed Thai jasmine rice with coconut and garlic.	£3.75 £4.25		

£4.50

44a. Steamed Sticky Rice