



Starters Dishes

All starters include appropriate dips

- | | | |
|------|---|----------------|
| 1s. | Spicy Thai prawn crackers served with & sweet chilli dip (Small)
(Large) | £3.75
£4.25 |
| 2s. | Tod Mun Pla
Handmade Spicy Thai fish cakes; 100% white fish meat blended with spicy red curry paste, chopped Thai green beans, Kafir lime leaves, fresh Thai sweet basil & lightly fried (3 pieces) | £8.95 |
| 3s. | Seek Kong Moo Tod Kataem Pik Thai
Crispy, meaty spare ribs of pork, marinated with Koo's grandmothers traditional recipe, topped with crushed crispy garlic & black pepper. | £8.95 |
| 4s. | (New) Kanom Pang Na Moo - Thai Ground Pork on Toast
This tradition Thai recipe is homemade, crispy toast topped with minced pork. Infused with garlic, white pepper, oyster sauce, soy sauce, spring onion and egg (5 pieces) | £8.95 |
| 5s. | Goong Hom Pha
Freshly prepared marinated black tiger prawns with garlic, black pepper, Sesame seed oil, and wrapped in spring roll pastry (5 Large Sized Prawns) | £8.95 |
| 6s. | Gai Chup pang Tod
Chicken pieces marinated with soy sauce & black pepper, lightly fried in golden batter | £8.95 |
| 7s. | Satay Gai
Lean strips of marinated chicken Satay on bamboo skewers, topped with Koo's homemade peanut sauce. (2 Large Skewers) | £8.95 |
| 8s. | (New) Chicken Pandan Leaf - Gai Hor Bai Tuay (3 pieces)
Chicken marinated in Thai whisky, lemon grass, garlic and black pepper, wrapped in fresh Pandan leaves and lightly fried, a very traditional Thai starter | £8.95 |
| 11s. | (New) Pla-Meuk Tod Pik Thai Dam 
Salt and Pepper crispy squid garnished with fresh chilli and spring onion | £8.95 |



Thai Salads

The Thai salad can be made Spicy, Medium or Mild by request
These salads are individually prepped to order and are subject to availability

- 13s. Lab Gai - 🌶️🌶️ £9.95
Spicy hot & sour minced chicken mixed with chilli, spring onion, shallots, lime juice, Coriander and mint leaves. (Subject to availability)
Please note it may take an extra 15mins for this dish on busy nights.
- 16s. Yum Wun Sen - 🌶️🌶️ £11.95
A tangy falling rain noodle salad combined with prawns, chilli, spring onion, shallots, lime juice and other delicious Thai spices (Subject to availability)
Please note it may take an extra 15mins for this on busy nights.

Thai Soups

- 18s. **(New)** Tom Kha Gai - 🌶️ £8.95
Hot & sour chicken soup cooked in coconut milk, lemon grass, galangal, lime juice, mushrooms & other aromatic spices. Request either Mild, Medium or Spicy
- 19s. Tom Yum Gai - 🌶️🌶️ £8.95
The traditional hot & sour chicken soup cooked with lemon grass, galangal, lime juice mushrooms & coriander. Request either Mild, Medium or Spicy
- 20s. Tom Yum Goong - 🌶️🌶️ £9.95
The traditional hot & sour black tiger prawns soup cooked with lemon grass, galangal lime juice, mushrooms & coriander. Request either Mild, Medium or Spicy



Main Courses

Thai Curries (known as) Geang

This is the degree of spice.

 Mild

 medium

 Hot

 Extremely 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. **(New)** Geang Massaman Gai / Nuea -  Chicken or Beef £14.95
A rich mild curry from the south of Thailand cooked with onion, tomatoes, carrots, coconut milk, roasted peanuts and potatoes.
4. **(New)** Geang Panang Gai / Nuea -  Chicken or Beef £14.95
A rich in depth full of favours curry cooked with coconut milk, Panang curry sauce, green beans, fresh red & green chillies, and fresh Thai sweet basil.
5. Geang Dang Phed -  £16.95
Slices of duck cooked with red curry sauce, coconut cream, courgettes, bamboo shoots, red & green chillies, Thai eggplant and fresh Thai sweet basil.
6. Geang Keow Wan Phed -  £16.95
Slices of duck cooked with green curry sauce, coconut cream, courgettes, Thai eggplants, red & green chillies, lime leaves and fresh Thai sweet basil.
7. Geang Keow Wan Goong -  £16.95
Large sized Black tiger prawns cooked with green curry sauce, coconut milk, courgettes, bamboo shoots, Thai eggplant, lime leaves and fresh Thai sweet basil.
8. Geang Dang Goong -  £16.95
Large sized Black tiger prawns cooked with red curry sauce, coconut milk, courgettes, bamboo shoots, red & green chillies, Thai eggplant and fresh Thai sweet basil.
9. **(New)** Geang Pa (*Jungle Curry*) -  £17.95
A choice of chicken or beef
The traditional curry from E-Sarn, (no coconut milk) Spicy herb curry, cooked with mushrooms, bamboo shoots, fresh green peppercorns, crown of young palm tree, and other aromatic Thai spices. (Request either Mild, Medium or Spicy)



Stir Fry Chicken (Gai) Dishes

All Stir Fried Dishes use Oyster Sauce, Soy Sauce & fresh Stock

10. Phad Beown Wan Gai £13.95
Tender sliced chicken stir-fried with mixed peppers, baby sweet corn, sugar snapped peas, pineapple, onion, spring onions, tomatoes in Koo's mum's home made delicious sweet & sour sauce.
12. Gai Phad Nam Maung Hoi £13.95
Tender sliced chicken with oyster sauce, onion, mixed peppers, mushrooms, Sheared carrots and spring onions and shredded white cabbage.
13. Gai Phad Khing £13.95
Tender sliced chicken with fresh young ginger, onion, spring onions, mixed peppers and black mushrooms.
14. **(New)** Gai Phad Kra - Pao - 🌶️🌶️🌶️ £13.95
A favourite amongst Thai people, tender sliced chicken stir fried with garlic, Thai green beans, fresh Thai holy basil, red and green chillies.
Option 1. with Fried Egg + (£2.00) & Option 2. Chicken finely chopped (Request either Spicy, Medium or Mild)
15. Gai Tod Kateam Pik-Thai £13.95
Slices of chicken stir-fried with mushroom, oyster sauce, garlic & black pepper. Finished with fresh coriander and crispy garlic.
16. Gai Phad Meht Ma-muang £14.95
Tender sliced chicken stir-fried with cashew nuts, mushrooms, spring onion and chillies and shredded white cabbage.

Stir Fry Pork (Moo) Dishes

17. Moo tord Kra Thiam Pik-Thai £13.95
Lightly stir-fried strips of pork with oyster sauce, garlic, black pepper, mushroom, and spring onions, topped with fresh coriander and crispy garlic.
19. **(New)** Moo Phad Kra – Pao - 🌶️🌶️🌶️ £13.95
A favourite amongst Thai people, tender sliced pork stir-fried with garlic, Thai green beans, fresh Thai holy basil, red and green chillies.
Option 1. with Fried Egg + (£2.00) & Option 2. Pork finely chopped (Request either Spicy, Medium or Mild)
20. Moo Phad Khing £13.95
Tender sliced pork stir-fried with fresh young ginger, mixed peppers chillies, spring onion, onion and oriental black mushrooms.
21. Moo Phad Beown Wan £13.95
Tender sliced pork cooked Koo's mum's homemade delicious sweet & sour sauce. With mixed peppers, baby sweet corn, sugar snapped peas, pineapple, onion, spring onions and tomatoes.



Stir Fry Beef (Nuea) Dishes

22. Nuea Nam Man Hoi Meht Ma-muang £14.95
Lean strips of marinated fillet of beef stir-fried with cashew nuts, oyster sauce, mixed peppers, mushrooms and spring onions
23. Nuea Phad Khing £14.95
Lean strips of marinated fillet beef stir-fried in a light soy sauce with fresh young ginger, onion, black mushrooms, mixed peppers and spring onions.
24. Nuea Phad Kra Pao - 🌶️🌶️🌶️ £14.95
A favourite amongst Thai people, tender slices of marinated fillet beef stir-fried with garlic, Thai green beans, fresh Thai Holy basil, red and green chillies.
(Request either Spicy, Medium or Mild)
26. Nuea Tod Kra Thiam Pik Thai £14.95
Lightly fried lean strips of marinated fillet of beef with oyster sauce, garlic & black pepper sauce, mushrooms, spring onions, and topped off with fresh coriander and crispy garlic.

Stir Fry Duck (Phed) Dishes (all duck in trimmed for less fat)

27. Phed Phad Nam Man Hoi £16.95
Slices of roasted duck with oyster sauce, mushrooms, spring onion and mixed peppers.
28. Phad Beown Wao Phed £16.95
Slices of roasted duck in Koo's mum's homemade delicious sweet & sour sauce., pineapple, baby sweet corn, sugar snapped peas, mixed peppers, onions, spring onions and tomatoes
29. Phad Kra-Pao Phed - 🌶️🌶️🌶️ £16.95
A favourite amongst Thai people, tender sliced duck stir-fried with garlic, Thai green beans, fresh Thai Holy basil, red and green chillies.
(Request either Spicy, Medium or Mild)
30. Phed Phad Pik Khing £16.95
Stir-fried roasted duck with fresh young ginger, black mushrooms, mixed peppers and spring onion and shredded white cabbage in light soy sauce.



Stir Fry Sea Foods (Ar Harn Taley) Dishes

31. **(New)** Phad Kra-Pao Goong - 🌶️🌶️🌶️ £16.95
A favourite amongst Thai people, lightly stir-fried large sized black tiger prawns with garlic, Thai green beans, fresh Thai Holy basil, red and green chillies. (Request either Spicy, Medium or Mild)
32. Goong Phad Beown Wan £16.95
Lightly stir-fried large sized black tiger prawns with delicious home made sweet & sour sauce, pineapple, tomatoes, mixed peppers, and spring onions.
33. **(New)** Goong Phad Nam Man Hoi Nor Mai Farang £16.95
Enjoy this light and flavourful new dish featuring succulent **black tiger prawns**, expertly **lightly stir-fried** with crisp, fresh **asparagus**. It's tossed in a savoury oyster sauce and complemented by crunchy **cashew nuts**, delicate spring onions, vibrant red chillies, and onions for a perfect blend of textures and tastes.
34. Goong Tod Kra Thiam Pik-Thai £16.95
Lightly stir-fried large sized black tiger prawns with garlic and black pepper sauce, finished with fresh coriander and crispy garlic.
35. **(New)** Pla-Meuk Pad Nam Pik Pao 🌶️🌶️ £16.95
Lightly stir-fried squid with chilli garlic paste and infused with Thai sweet basil
37. Goong Phad Khing £16.95
Lightly stir-fried large sized black tiger prawns with fresh young ginger, mushrooms, peppers, spring onion, shredded white cabbage and garlic.

Stir Fry Fish (Pla) Dishes

- Fish3. **(New)** Pla Phad Puk Beown Wan £21.95
Stir – fried large seabass fillet in Koo's mum's homemade delicious sweet & sour sauce, pineapple, tomatoes, mixed peppers, spring onion and fresh coriander.
- SP19 (New) Pan Fried Large Whole Sea Bass (340g approx.)** £23.95
Indulge in our succulent, large whole sea bass, expertly **pan-fried** to achieve a **crispy** exterior and **softer, flaky white meat** within. It is complemented by a vibrant stir-fry of **black mushrooms, fresh young ginger, spring onion**, and crisp **green & red** peppers, all tossed in a savoury **oyster sauce**.



Rice (Kao) Dishes

- | | | |
|------|---|--------|
| 38. | Kao Suay
Steamed Thai jasmine rice. | £3.75 |
| 39. | Kao Mun
Steamed Thai jasmine rice with coconut and garlic. | £4.25 |
| 40. | Kao Phad Khai
Egg fried rice. | £4.25 |
| 42. | Kao Phad Gai (Main Course portion or used as sharing dish)
Stir fried rice with chicken, egg, spring onion, tomatoes and onion. | £11.95 |
| 43. | Kao Phad Goong (Main Course portion or used as sharing dish)
Stir fried rice with large sized black tiger prawns, egg, spring onion, tomatoes and onion. | £13.95 |
| 44a. | Freshly Steamed Sticky Rice | £4.50 |

Noodles (Know Tiew) Dishes

- | | | |
|-----|---|--------|
| 47. | Phad Meeh Leung (A beautiful noodle dish to be shared)
Stir-fried egg noodles with fresh free-range egg, bean sprouts, shredded mixed carrots & white cabbage and Chinese leaf a great light noodle dish to compliment your stir-fry or curry main course. | £9.95 |
| 49. | Phad Thai Gai (Main Course portion or used as sharing dish)
Stir fried rice noodles with fresh free-range egg, sliced tender chicken, roasted peanuts, bean sprouts, and spring onions in an authenticated Thai style. | £12.95 |
| 51. | Phad Thai Goong (Main Course portion or used as sharing dish)
Stir-fried rice noodles with fresh free-range egg, large sized black tiger prawns, roasted peanuts, bean sprouts, and spring onions in an authenticated Thai style. | £14.95 |
| 52. | Plain Egg Noodles with Garlic Oil and topped with crispy garlic | £3.75 |

All our meals are freshly cooked to order and you may experience a short delay at our busiest times.
Please note that a 10% discretionary service charge will be applied to parties of 8 and above.
Some ingredients are imported from Thailand & therefore we cannot guarantee them to be nut allergy free.

Food Allergens information is available on request.