





## THE STORY OF PATARA

Patara is authentically different fine Thai dining.

The first Patara opened 28 years ago at the corner of Sydney Street, as a new style of Thai restaurant in London offering contemporary Thai cuisine under the concept of “authentically different”.

Whether in London, Bangkok, or Patara’s other Asian and European branches, we have always sought to offer the Thai culinary experience at its best: well-crafted, refined and delicious. Whilst we have always placed great emphasis on recreating authentic Thai flavours and acquainting diners with the true roots of our cuisine, we have also tried to take full advantage of the exceptional seasonal produce and local ingredients available to us here in the UK.

Our “authentically different” food philosophy has also at times inspired more innovative and playful interpretations of our culinary legacy. We hope that the collection of Thai dishes which we have put together will arouse and indulge your adventurous palate.





## PATARA BANQUET

" We want to ensure that you enjoy the exclusivity of every dish chosen by Patara's chef."

A combination of Thai authenticity within Patara Banquet and Patara Vegetarian Banquet including assorted starters, the endless of deliciousness through main courses served with rice and vegetable accompaniment and finish with a self-indulge dessert.

### BANQUET

£ 40 per person

(minimum order for two people)

#### STARTER

Char-grilled chicken satay with warm peanut sauce.  
Crispy duck spring rolls with orange-plum sauce.  
Prawn rice paper rolls with lime and chilli sauce. )  
Flower-like handcrafted caramelised chicken and peanut steamed dumplings.

#### MAIN COURSE

Chicken green curry )  
Free range chicken and Thai green pea aubergine in homemade curry paste of fresh green chilli and basil.

Lemongrass seabass  
Light battered seabass fillet in lemongrass and tamarind sauce.

Wild ginger beef )  
Beef fillet stir-fried with fresh chilli, lemongrass, kaffir lime and green peppercorn.

Complemented with tenderstem broccoli and fragrant steamed jasmine rice.

#### DESSERT

Salted caramel cheesecake  
served with Madagascan vanilla ice cream.

### VEGETARIAN BANQUET

£ 40 per person

(minimum order for two people)

#### STARTER

Green mango and mushroom salad with cashew nuts. )  
Fried kaffir corn fritters with sweet chilli sauce.  
Crispy vegetable and glass noodle spring rolls.  
Refreshing thin-strip vegetables and mint hand rolled in lime-chilli sauce.

#### MAIN COURSE

Vegetable green curry )  
Tofu with Thai green pea aubergine in homemade curry paste of fresh green chilli and basil.

Mushroom with chilli and basil ))  
Mushroom wok-fried with garlic, red chilli and holy basil.

Lemongrass tofu  
Crisp tofu slices glazed with a piquant sauce of tamarind, fresh lemongrass and chilli, topped with crispy shallots.

Complemented with tenderstem broccoli and fragrant steamed jasmine rice.

#### DESSERT

Sorbet pink guava and passion fruit.

(S) = Signature dish ) = Mildly hot )) = Hot

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## SIGNATURE

Chor muang	Flower-like handcrafted caramelised chicken and peanut steamed dumplings.	9.50
Prawn beignet salad )	Patara's global recipe of prawn tossed with cashew nuts, lemon-grass and roasted chilli dressing, sprinkled with Thai-style crouton.	10.95
Banana blossom	Another great Thai-style local salad, with crunchy banana blossom, rich fried shallots, lemongrass, and a bright bracing garlic, chilli-lime dressing.	14.50
Tuna carpaccio )	Sashimi grade thinly slices tuna drizzled with lemongrass, chilli, ground roasted rice, mint and lime dressing, topped with salmon roe.	12.95
Mango salad )	Lightly battered crab with crisp julienned mango, roasted coconut, cashew nuts and crispy shallot tossed in lime-chilli dressing.	14.50
Lamb shank massaman	Coconut milk braised lamb and potatoes cooked in a mild homemade curry of warm spices, garnished with almond and pickled onion.	22.95
Ginger black cod	Pan-seared black cod and shiitake mushroom in a shredded ginger, pickled soya and yellow bean sauce.	32.00
Coconut braised beef	Slow-braised beef in a coconut cream reduction, sprinkled with mint, lemongrass, lime, shallot and coriander.	16.85
Prawns roasted chilli )	Flame-seared king prawns tossed in a piquant sweet roasted chilli, mint, lemongrass and lime dressing.	18.80
Lobster tail	Served in different styles of cooking; ✦ With egg noodles in black pepper sauce. ✦ Sautéed with yellow curry sauce or green curry sauce. ✦ With Pad thai noodles.	32.00

## VEGETARIAN SIGNATURE

Mango Mushroom salad )	Mushrooms with julienned mango, roasted coconut, cashew nuts and crispy shallot tossed with chilli paste dressing.	11.50
Som tum jay )	Green papaya, carrots, fine beans, peanuts, cherry tomatoes mortar-pounded with lime, chilli and palm sugar dressing.	9.50
Lemongrass tofu	Crisp tofu slices glazed with a piquant sauce of tamarind, fresh lemongrass and chilli, topped with crispy shallot.	15.80

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## STARTER

Patara platter	An assortment of lime and chilli scallops, chicken satay, duck spring rolls, spiced fish cakes and chor muang (for two people).	27.60
(S) Chor muang	Flower-like handcrafted caramelised chicken and peanut steamed dumplings drizzled with coconut cream.	9.50
Chicken & prawn satay	Char-grilled curried chicken and prawn skewers, served with warm peanut sauce and lightly pickled vegetables.	9.95
Prawn rice rolls 🌶	Refreshing thin-strip vegetables, prawns and mint, hand rolled with chilli and lime dressing.	10.50
Duck spring rolls	Hot delectable crispy five spiced shredded duck confit with cabbage and sweet corn, served with orange-plum sauce.	9.50
Chilli calamari	Crispy fried calamari tossed with garlic, red chilli and sea salt.	9.80
Mieng kham DIY	Fresh betel nut leaves-wrapped salad bites, roasted coconut, lime, ginger, shallots, dried shrimp, topped with roasted coconut sauce.	9.95
Spiced fish cakes 🌶	A classic recipe of red curry flavoured fish and spices, gently kneaded and fried to perfection, with peanut cucumber dip.	9.80
Lime & chilli scallop 🌶🌶	Steamed king scallop tossed in a light lime and chilli dressing with lemongrass and mint.	5.50 (each)

## SOUPS

Chicken tom kha 🌶	Chicken with shimeji mushrooms and galangal in silken, herb-infused coconut cream and coconut meat.	7.95
Prawn tom yum 🌶🌶	Prawns and shimeji mushrooms slowly simmered with lemongrass, galangal and kaffir lime leaves.	8.95
Seafood poh tak 🌶🌶	Prawn, calamari, scallop and seabass poached in a spiced lime and basil soup.	9.85

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## SALAD

(S) Prawn beignet	Patara's global recipe of prawn tossed with cashew nuts, lemongrass and roasted chilli dressing, sprinkled with Thai-style crouton.	10.95
(S) Banana blossom	Another great Thai-style local salad, with crunchy banana blossom, rich fried shallots, lemongrass, and a bright bracing garlic, chilli-lime dressing.	14.50
(S) Tuna carpaccio )	Sashimi grade thinly slices tuna drizzled with lemongrass, chilli, ground roasted rice, mint and lime dressing, topped with salmon roe.	12.95
(S) Mango salad	Lightly battered crab with crisp julienned mango, roasted coconut, cashew nuts and crispy shallot tossed in lime-chilli dressing.	14.50
Beef salad )	Slices of flame charred beef fillet in a mixed salad leaves, cherry tomatoes and banana shallot with a light lime and chilli dressing.	17.50
Som tum ))	Thailand's famous salad of green papaya mortar pounded with fresh squeezed lime, dried shrimps, peanuts, cherry tomatoes, chilli and plum sugar dressing.	9.95
Avocado som tum )	Thai-style salad with cashew nuts, dried shrimp and lime-chilli dressing.	11.50

## CURRY

(S) Lamb shank massaman	Coconut milk braised lamb and potatoes in a mild homemade curry of warm spices, garnished with almond and beetroot pickled onion.	22.95
Beef cheek panang )	Slow-cooked cheek in a robust homemade curry of red chilli.	19.80
Crab yellow curry )	Turmeric crabmeat and betel nut leaves in yellow curry served with steamed traditional rice noodles.	19.80
Prawn pineapple curry	Red curry prawns with kaffir lime and fresh pineapple chunks.	17.50
Green curry )	Thai green pea aubergine and bamboo shoots in homemade curry paste of fresh green chilli and basil. With a choice of;	
	Free-range chicken	16.80
	Pan-seared seabass	19.50

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## FISH AND SHELLFISH

(S) Ginger black cod	Pan-seared black cod and shiitake mushroom in a shredded ginger, pickled soya and yellow bean sauce.	32.00
Lemongrass seabass	Lightly battered seabass glazed with tangy lemongrass and tamarind sauce, sprinkled with crispy shallot.	21.50
Curried seabass	Seabass grilled in banana leaves with red curry reduction and kaffir lime.	19.80
Lime & chilli seabass	Steamed seabass in a light and piquant chilli-garlic sauce infused with fresh herbs.	19.50
Wild ginger scallop ))	Scallops and prawns wok-fried with bell pepper, chilli, lemongrass, kaffir lime and green peppercorns.	32.00
Garlic king prawn	Stir-fried king prawns in garlic, crushed black peppercorns served with pickled shallot and cucumber.	19.95
(S) Prawns roasted chilli )	Flame-seared king prawns tossed in a piquant sweet roasted chilli, mint, lemongrass and lime dressing.	18.80
Lobster tail	Served in different styles of cooking; ✦ With egg noodles in black pepper sauce. ✦ Sautéed with yellow curry sauce or green curry sauce. ✦ With Pad Thai noodles.	32.00

## MEAT AND POULTRY

Herb roast poussin	Roasted marinated herbs-coconut baby chicken, served with light champagne peanut dressing.	18.50
(S) Coconut braised beef	Slow-braised beef in a coconut cream reduction, sprinkled with mint, lemongrass, lime, shallot and coriander.	16.85
Tamarind duck	Duck confit glazed with ginger-tamarind sauce, served on grilled pineapple.	18.85
Chestnut chicken	Chicken sautéed with chestnuts, cashew nuts and bell peppers.	16.85
Chilli & basil chicken )	Minced chicken stir-fried with crushed garlic, fine beans, red chilli and Thai basil.	16.95
Wild ginger beef )	Flavourful of beef fillet, ginger and bell pepper, stir-fried with chilli, lemongrass, kaffir lime and green peppercorns.	19.95
Beef black pepper	Beef fillet wok-fried with black pepper sauce and broccoli stems.	19.95

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## VEGETABLE

Thai seasonal vegetables	Please ask staff for our selected seasonal special. Stir-fried with fresh garlic and chilli.	9.50
Assorted local vegetables	Stir-fried mixed local vegetables, seasoned with oyster sauce.	7.50
Asparagus	with shiitake and mushroom sauce.	9.50
Bok choy	with shiitake and oyster sauce.	8.50
Tenderstem broccoli	with shiitake and mushroom sauce.	9.50
Water spinach 𣎵	with garlic, chilli and yellow bean sauce.	9.50

## NOODLES & FRIED RICE

(S) Pad Thai	Rice noodles stir fry with egg, tofu, bean sprouts, Chinese chives and sweet turnip. With lemon, ground chilli, and crushed peanuts on the side. Served with a choice of;	
	Chicken 13.50      King Prawn 19.80      Lobster Tail 32.00	
Ob woonsen	Pot steamed glass noodles with prawns, shiitake mushroom, sesame oil and ginger.	14.50
Chilli & basil noodle 𣎵	Stir-fried spicy noodles with seafood.	15.85
Rad nar	Noodles stir-fried with beef fillet and vegetables in thick gravy sauce.	15.85
Soya noodle	Stir-fried noodles with chicken and vegetables in light brown soya sauce.	13.50
Pineapple seafood Fried rice	Wok-fried turmeric jasmine rice with seafood and pineapple chunks served in half a fresh pineapple.	18.50

## SIDES ~ RICE & NOODLES

Khao hom mali	Riceberry rice	Coconut rice	Sticky rice	Egg fried rice	Plain noodle
Fragrant steamed jasmine rice.	Rich in many antioxidants that help our immune system.	Steamed with coconut and pandan.	Steamed in bamboo basket.	Wok-tossed jasmine rice with egg and spring onion.	Stir-fried flat noodles with egg.
3.85	4.50	4.50	4.50	4.50	5.95

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## VEGETARIAN

"Our desire is to ensure satisfaction through every dish at Patara."

Our Patara philosophy continues through to our vegetarian menu which is rich in nutrition, delicious vegetables and exotic Thai herbs and spices.

### STARTER AND SALAD

Vegetarian platter	Assortment of mango and mushroom salad, kaffir corn fritters, vegetable spring rolls, and fresh avocado rolls (for two people). <a href="#">Please refer to individual dish for ingredients.</a>	22.00
Kaffir corn fritters	Golden fried sweet corn cakes spiced with kaffir lime and paprika served with sweet chilli sauce.	9.25
Fresh rice rolls	A thin dough filled with avocado, cucumber, coriander, carrot, mint, spring onion and basil.	9.50
Spring rolls	Crisp vegetable spring rolls filled with glass noodles and mushrooms.	8.50
(S) Mango Mushroom salad 🌶	Mushrooms and julienned mango, tossed in a chilli paste dressing, with roasted coconut, cashew nuts and crispy shallots.	11.50
(S) Som tum jay 🌶	Green papaya, carrots, fine beans, peanuts, cherry tomatoes mortar-pounded with lime, chilli and palm sugar dressing.	9.50
Courgette yum jay	Courgette strips, carrot, beans, cashew nuts tossed in lime and chilli dressing with roasted coconut flakes.	7.50

### SOUP

Mushroom tom kha 🌶	Mushrooms in rich, herb-infused coconut cream soup and coconut meat.	7.95
Mushroom tom yum 🌶🌶	Mushrooms in a spicy soup with lemongrass, galangal and kaffir lime leaves.	7.80

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## MAINS

(S) Lemongrass tofu	Crisp tofu slices glazed with a piquant sauce of tamarind, fresh lemongrass and chilli, topped with crispy shallot.	15.80
Chilli & basil mushroom ”	Oyster, shiitake and button mushrooms stir-fried with crushed garlic, red chilli and basil leaves.	15.80
Vegetable green curry ”	Tofu, Thai aubergine and bamboo shoot in a vigorous central Thai curry paste of fresh green chilli and basil.	15.80
Pineapple curry )	Red curry tofu with betel nut leaves, kaffir lime and fresh pineapple chunks.	15.80
Sweet & sour tofu	Crispy fried tofu stir-fried with pineapple, cucumber, onion, cherry tomatoes and bell pepper in sweet and sour sauce.	14.50
Pad Thai jay	Rice noodles wok-fried with vegetables, tofu, bean sprouts and Chinese chives. Served with lemon, ground chilli and crushed peanuts on the side.	13.50
Chilli & basil noodles ”	Flat rice noodles stir-fried in chilli and basil with vegetables.	13.50

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## DESSERT

Khaneow mamuang	Fragrant Thai mango with sweet sticky rice.	10.95
Chocolate Pudding	Warm soft-centred bitter chocolate pudding with Madagascan vanilla ice cream.	8.50
Millionaires Slice	Salted caramel topping on a sweet biscuit base with Madagascan vanilla ice cream.	8.50
Mango Cheesecake	Home-made Thai mango cheesecake with Madagascan vanilla ice cream.	8.50
Bualoy	A classic Thai dessert of taro pearl in warm coconut cream.	6.95
Coconut sundae	Coconut ice cream topped with coconut meat, date plum and roasted coconut flakes.	7.50
Sorbet or Ice cream	A choice of;  Sorbet ✦ Lime & lemongrass ✦ Pink guava & passion fruit ✦ Exotic lychee  Ice Cream ✦ Banana & peanuts ✦ Egg custard tart ✦ Madagascan vanilla ✦ White chocolate & ginger	2.95 each

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## BRANCHES

### Patara Fine Thai Cuisine

#### OXFORD CIRCUS

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#### SOHO

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### Patara Thai Restaurant

#### HAMPSTEAD

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#### SOUTH KENSINGTON

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#### KNIGHTSBRIDGE

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#### WIMBLEDON

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### International Patara Fine Thai Cuisine

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