

MENU

STARTERS	£
TOONG NGERN YUONG	
Deep fried minced chicken and prawns wrapped in moneybag-shape pastry	5.25
POHPIA TORD (V)	
Spring rolls stuffed with vegetables and glass noodle	5.25
TOAST	
Deep fried minced chicken and prawns on toast	5.25
SATEH	
Strips of chicken marinated in spices, put on sticks and grilled over charcoal (served with spices, peanut & pickled vegetables)	5.25
CHICKEN WINGS	
Deep fried chicken wings stir fried with garlic	5.25
KIO KROB (V)	
Crispy fried wonton stuffed with minced chicken and prawns or stuffed with mushrooms for vegetarian	5.25
POHPIA GOONG	
Spring rolls stuffed with prawn & minced chicken	5.75
SAIKROK E-SARN	
Deep fried Thai Pork sausages served with peanuts, ginger and fresh chilli	7.25
KAI HO BAI TEUI	
Deep fried chicken wrapped in pandan leaves	5.75
TORD MUN PLA	
Spicy Thai fish cake	5.75
KRA THONG TONG	
Minced chicken and prawns, sweet corns and sweet pepper in rice basket	6.50
KHA NOM JEEP	
Steamed pork and prawns dumpling served with sweet soya sauce	5.75
POHPIA SOD (V)	
Thai style fresh vegetable spring rolls served with mint dipping sauce	5.75
PRAWN CRACKERS	3.50

ADDIE'S PLATTER

Combination of 1A- Money Bag, 2A- Spring roll, 3A- Toast, 4A-Sateh, 6A-Crispy Wonton		11.50
Combination of 1A- Moneybag, Prawan Spring roll, 4A-Chicken Sateh, Kratong Tong, Fish cake		13.50
SOUP		
TOM YAM		
Hot and sour broth spiced with chilli, lemongrass, kaffir lime leaves, mushroom and lemon juice (Prawns or Chicken or Mushroom)	small portion(for 1 person) large portion(for 2-3 sharing)	5.50 11.00
TOM KHA		
A tasty spicy and sour coconut soup flavoured with galangal and lemon juice (Prawns or Chicken or Mushroom)	small portion(for 1 person) large portion(for 2-3 sharing)	5.50 11.00
KIEW NAM		
Wonton in soup made of coriander, spring onion, pepper (Minced Prawn & Chicken or Veg)	small portion(for 1 person) large portion(for 2-3 sharing)	5.50 11.00
TOM JUERD WOONSEN		
Mild clear soup with glass noodle, black fungus, mushroom and coriander (Minced Pork or Veg)	large portion(for 2-3 sharing)	11.00
POH TAK		
Spicy, Hot and Sour seafood soup flavoured with lemongrass, galangal, chilli, kaffir lime leaves, lemon juice and sweet basil leaves Seafood (Prawns, Mussels, Squid and fish)	large portion(for 2-3 sharing)	11.00
TOM SABB		
A tasty soup spiced with chilli powder, galangal, kaffir lime leaves, lemongrass. Floavoured with fish sauce and lemon juice (Pork ribs)	large portion(for 2-3 sharing)	12.00
Speciality (Signature dishes)		
WEEPING TIGER		
Sizzling Sirloin steak in Thai style served with aromatic homemade sauce		10.95

KOR MOO YANG		
Grilled marinated Neck End Pork Loin served with tamarind dipping sauce		8.95
GAI TORD RAD PRIK		
Fillet of chicken in batter topped with hot chilli, onion, red & green pepper in soy sauce		8.95
GAI YANG		
Grilled marinated Possin served with a spicy dipping sauce		9.95
GAI PRIK TAI DUM		
Fillet of chicken stir-fried with black pepper, onion, red & green pepper served on a Sizzling Iron Hot Plate		9.95
PED MA-KHAM		
Roast duck in appetizing tamarind sauce topped with fried onions and sweet basil leaves		9.95
PED KEE-MAO		
Stir fried roast duck with fresh chilli, red&green pepper, onions, mushroom and Thai fresh basil leaves		9.95
GOONG PAO		
Grilled King prawns marinated in Addie's speciality sauce		11.95
GOONG MA-KHAM		
King prawns in tamarind sauce topped with fried sliced garlic, coriander and dried red chilli		11.95
PANANG GOONGYAI		
King Prawns in 'Panang sauce' served on a sizzling pan		11.95
PAD REAU POH		
Stir-fried seafood (Prawns, Squid, Mussels and Fish) with hot chilli, galangal, kaffir lime leaves, lemongrass and french brandy		11.95

Fish dishes & Soft-shell Crab

PLA PAD PRIK-SOD		
Deep-fried cod fillet stir-fried with fresh chilli, minced garlic and morning glory		12.50
PLA TORD NAM-PLA		
Deep-fried whole sea bass (off the bone) topped with aromatic fish sauce and served with a spicy dipping sauce		17.50
PLA RAD PRIK		
Crispy fried fish topped with sweet chilli sauce	cod fillet	13.50

	whole sea bass(with bone)	17.50
PLA SA-MOON PRAI		
Deep fried whole sea bass (with bone) topped with fresh Thai herbs and cashew nuts		18.00
PLA NUENG MA NOW		
Steamed whole sea bass(with bone) flavoured with fresh herbs of lemon grass, lemon juice and fresh chopped chilli		18.00
PLA TORD KRATIUM		
Crispy fried fish coated in garlic sauce	cod fillet	13.50
	whole sea bass(with bone)	17.50
PLA LUI SUAN		
Crispy fried whole sea bass(with bone) topped with spicy sauce made of chilli power, rice powder, red onion, coriander. Flavoured with lemon juice and fish sauce		18.00
POO PONG KA-REE		
Stir fried soft-shell crab in yellow curry powder, pepper, egg, onion and spring onion		14.50
POO PAD PRIK GLER		
Stir fried soft-shell crab with chopped chilli, garlic, spring onions, salt and pepper		12.50

SPICY SALAD

LARB SURIN

Minced meat spicy salad seasoned with chilli powder, lemon juice, red onions, mint leaf, fish sauce and rice powder

chicken or pork

8.00

Duck

9.00

NAM TOK

Sliced grilled meat salad with chilli powder, rice powder, red onion, mint leaf, flavoured with lemon juice and fish sauce

Sirloin beef

10.95

Roast duck

9.50

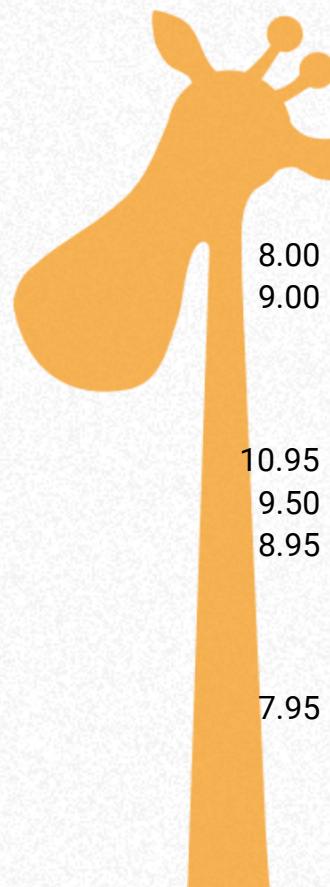
Porkloin

8.95

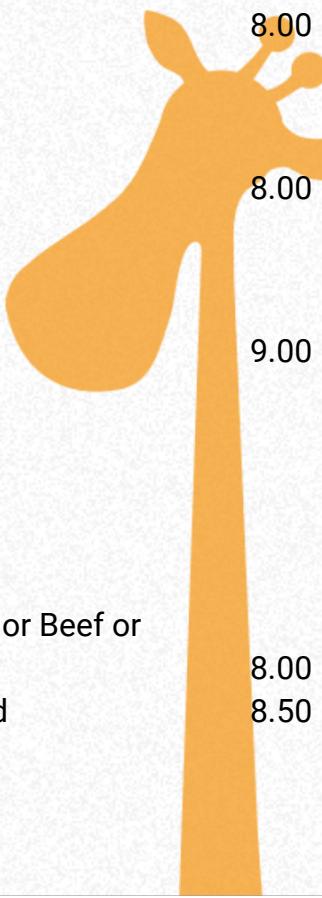
SOOB NORMAI (V)

Spicy shredded perserved bamboo salad with chilli powder, red onion , coriander, lemon juice and fermented fish sauce

7.95



GOONG NUMPLA		
Chilled raw prawns drizzled in fish sauce, coriander, chopped chilli, minced garlic and lemon juice		8.95
PLA GOONG		
Prawns salad with chilli, lemongrass, mint leaf, shredded carrot, sweet chilli paste and lemon juice		10.95
YUM NEAU		
Sliced grilled tender sirloin mixed with chopped chilli, cucumber, tomatoes, spring onion and lemon dressing		10.50
YUM KOR MOO YANG		
Grilled fillet neck end pork spicy salad with cucumber and coriander		9.00
YUM POO DONG		
Preserved "blue swimming crab" in fresh chilli, minced garlic, lemon juice and fish sauce		12.50
YUM TALAY		
Prawns, Squid, Mussels, Fish stick in spicy salad with red onions, carrot and coriander		9.50
YUM PLAMUEK		
Sliced squid mixed with chopped chilli, garlic, shredded carrot, red onion, spring onion and Thai style lemon dressing		8.00
YUM SHANGHAI		
"Shanghai" glass noodles- made from the starch of green mung beans. Mixed with prawns, chopped chilli, cucumber, tomatoes and Thai style lemon dressing		8.00
YUM WOONSEN		
Glass noodle mixed with prawns and minced pork, jelly mushroom, minced garlic, coriander and lemon juice flavouring		8.00
YUM PAK-BOONG		
Parboiled Morning glory mixed with minced prawn and minced pork, chopped chilli, lemon juice and fermented soybean		9.00



DRY NOODLES (STIR FRIED)

PAD THAI		
Speical Thai style noodles stir-fried with egg, ground peanuts, bean sprouts and spring onions	Chicken or Pork or Beef or Veg+Tofu	8.00
	Prawns or Mixed	8.50

PAD SEE-EW

Noodles stir-fried with soya sauce, egg, and mixed green vegetables

Chicken or Pork or Beef or
Veg+Tofu 8.00
Prawns or Mixed 8.50

RAD NAH

Fried thick noodles topped with home-made gravy sauce and green vegetables

Chicken or Pork or Beef or
Veg+Tofu 8.00
Prawns or Squid or Mixed meat 8.50

PAD KEE MAO

Stir-fried noodles with fresh chopped chilli, Thai long beans, cabbage and Holy basil

Chicken or Pork or Beef or
Veg+Tofu 8.00
Prawns or Squid or Mixed meat 8.50

SHANGHAI TALAY

"Shanghai" galss noodles-made from the starch of green mung beans. Stir-fried with mixed seafood and vegetables

Mixed seafood 9.50

SUKI HANG

Glass noodle stir-fried with egg, chopped garlic, chilli sauce, sesame oil and morning glory

Chicken or Pork or Beef or
Veg+Tofu 8.50
Seafood or Mixed meat 9.50

NOODLES-SOUP

YEN TA FORE

Noodles in our own recipe red soup topped with fish ball, mushrooms, prawns, deep fried tofu and crispy wonton (can be served without noodles)

thick noodles / thin rice noodles / rice vermicelli

Mixed seafood 9.50

TOMYAM TALAY

Our famous spicy and sour noodle soup flavoured with aromatic Thai herbs (lemon grass, lime leaves, galangal)

thick noodles / thin rice noodles / rice vermicelli

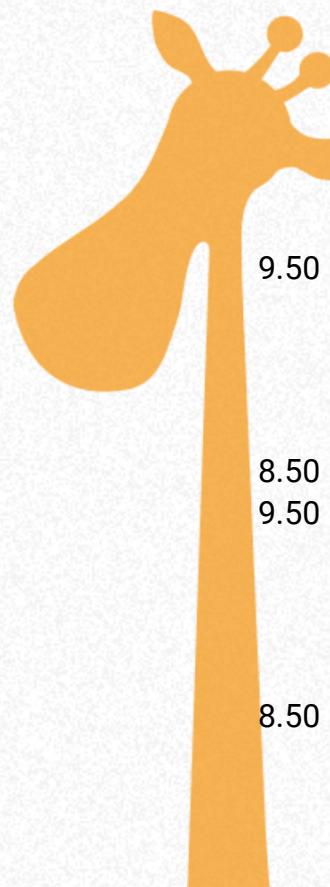
Chicken 8.50
Mixed seafood 9.50

TOMYAM MOOSUB

Clear noodle soup with mincd pork and fish ball topped with ground peanuts, lemon juice, bean sprout and pork scratchings

thick noodles / thin rice noodles / rice vermicelli

Minced Pork 8.50



SUKI NAM	Glass noodle soup with egg, chopped garlic, chilli sauce, sesame oil and morning glory (with peanut sauce)	Chicken or Pork or Beef or Veg+Tofu Prawns or Mixed	8.50 9.50
STIR-FRIED			
GA PRAO	Stir fired with chopped chilli, garlic, onions, long beans and fresh Thai basil leaves	Chicken or Pork or Beef or Veg+Tofu Prawns or Squid	7.50 8.00
NAM MAN HOI	Stir fried with oyster sauce, onions, carrots, pepper, spring onions, red&green pepper and mushroom	Chicken or Beef or Veg+Tofu	7.50
NAM PRIK PAO	Stir fried with " sweet chilli paste", long beans, mushrooms, red&green pepper and onions	Chicken or Pork or Veg +Tofu Prawns or Squid	7.50 8.00
PRIK KHING	Stir fried with "ginger chilli paste". Thai long beans, red & green pepper and kaffir lime leaves	Chicken or Pork or beef or Veg +Tofu Prawns	7.50 8.00
PAD KHING	Stir fried with ginger, mushrooms, onions, spring onions, black fungus and pineapple	Chicken or Pork or beef or Veg +Tofu	7.50
PAD FED	Stir fried with red curry paste, long beans, red&green pepper and bamboo shoots	Chicken or Pork or beef or Veg +Tofu	7.50
TORD KRATIUM	Fried with chopped garlic, coriander root and pepper (Thai style)	Chicken or Pork Prawns or Squid	7.50 8.00
PAD KRATIUM PRIK-TAI	Stir fried with garlic, peppers, carrot, red&green pepper and coriander	Chicken or Pork or Veg+Tofu Prawns	7.50 8.00
PAD HIMMAPARN	Stir fried with cashew nuts, red chilli, red&green pepper, spring onion and soya sauce	Chicken or Veg+Tofu Prawns	8.00 8.50

VEGETABLE STIR-FRIED

PAD PAK RUAM

Stir fried with mixed vegetable and tofu in oyster sauce 6.50

PAD PAK BOONG

Morning glory stir fried with garlic and chilli 6.95

PAD BROCCOLI

Stir fried Broccoli with garlic and oyster sauce 6.95

PAD KA-NAH

Stir fried Chinese broccoli in garlic, chilli and oyster sauce 7.50

PAD TUA NGOK

Bean sprout and Tofu stir fried with spring onion, chilli and soy sauce 6.50

EGG DISHES

thai style omelette	5.50
that-style pork omelette	6.50
fried egg	1.00

CURRY

KAENG PHED PED YANG

Special Thai roasted duck curry made of "red curry paste", coconut milk, pineapple and sweet basil leaves Roast Duck 8.95

KAENG KIEW WAN

A traditional Thai green curry made from fresh green chilli and Thai herbs - cooked in coconut milk with bamboo shoots

Roast Duck

8.95

Chicken or Pork or Beef or

7.50

Veg+Tofu

8.00

Prawns

MASSAMAN CURRY

Stewed beef or chicken with peanuts and potatoes slowly cooked in "Massaman curry" made of Thai spices -tumeric, cinnamon and cumin"

Roast Duck

8.95

Chicken or Pork or Beef or

7.50

Veg+Tofu

8.00

Prawns

KAENG KAREE

A delicious Thai chicken and potatoes "yellow curry" - made up of tumeric, cumin and chilli

Roast Duck

8.95

Chicken or Pork or Beef or

7.50

Veg+Tofu

8.00

Prawns

KAENG PANANG

A spicy red curry - made of "dried red chilli" cooked with coconut milk and lime leaves

Roast Duck

8.95

Chicken or Pork or Beef or

7.50

Veg+Tofu

8.00

Prawns

KAENG PAR

A tasty hot curry made from "jungle curry paste"
(made without coconut milk) cooked with vegetables
and Thai herbs

Chicken or Beef or
Veg+Tofu

7.50

STEAMED RICE

2.50

EGG FRIED RICE

2.80

STICKY RICE

3.00

PLAIN NOODLE

3.00

RICE DISHES

KHAO PAD

Steamed rice stir fried with egg, soya sauce, sprinkled
with spring onions and vegetables

Chicken or Pork or Beef or

8.00

Prawns or Mixed

8.50

Crab meat

9.00

KHAO RAD NAH

A mountain of rice topped with home-made gravy soy
sauce, bamboo shoots, pea, red&green pepper and
carrot

Chicken or Pork or Beef or

8.00

Prawns or Mixed

8.50

KHAO SUBPAROD

Fried rice flavoured with a dash of red curry paste,
pineapple, kaffir lime leaves

Chicken or Veg + Tofu

8.00

Prawns

8.50

KHAO PAD KA-PRAO

Stir-fried rice with chopped chilli, minced garlic, and
fresh Thai basil leaves

Minced Pork or Minced

8.00

chicken or Veg+Tofu

9.00

Sliced roast duck

2.50

STEAMED RICE

2.80

EGG FRIED RICE

3.00

STICKY RICE

3.00

PLAIN NOODLE

3.00