

salads and soups

1. SPICY PAPAYA SALAD

Som Tum, a Thai favourite. Freshly shredded green papaya, king prawn, cherry tomato, roasted peanuts and chilli with spicy citrus dressing.

9.5

2. GLASS NOODLE SALAD

Glass noodles with prawns, spring onion and coriander in spicy Thai dressing.

9.5

3. SPICY SIRLOIN SALAD

Grilled beef strips mixed with salad and hot chilli dressing.

10.5

4. DUCK SALAD

Minced duck seasoned with fish sauce, chili flakes, lime juice, toasted sticky rice and mixed with fresh herbs.

10.5

5. TOM YUM SOUP

Classic spicy hot & sour soup with mushroom, fresh chilli, and intensely flavoured with galangal and lemongrass.
mushroom 7.5 / chicken 8.5 / prawn 9.5

6. TOM KHA SOUP

Creamy coconut soup with mushroom, intensely flavoured with galangal and lemongrass. Sprinkled with spicy chilli oil.
mushroom 7.5 / chicken 8.5 / prawn 9.5

7. FISHERMANS SOUP

A spicy and sour broth with mixed seafood and Thai spices.

10

1



4



2



5



12



1



5



6



7



10



11



appetisers

1. VEGETABLE TEMPURA 	7.5	7. PRAWN SESAME TOAST	8
Mixed vegetables fried in a light golden crispy batter.		Fried triangles of toast topped with blended prawns and sesame seeds.	
2. SWEETCORN CAKES 	7.5	8. KING PRAWN TEMPURA	8
Golden fritters of sweet corn in a delicious crispy batter.		Marinated tiger prawns coated in a crispy batter and served with plum sauce.	
3. SIAM CHICKEN WINGS	8	9. SHUMAI  	8.5
Chicken wings marinated in Thai herbs and spices to a traditional Thai recipe.		Marinated pork and prawn, steamed and bundled in wonton parcels. Served with sweet soya sauce.	
4. VEGETABLE SPRING ROLLS 	8	10. THAI FISH CAKES  (sauce contains nuts)	8.5
Rolls filled with seasoned and shredded mixed vegetables and served with a chilli sauce.		Traditional Thai recipe of blended cod, chilli and green beans with flavours of galangal and lime leaves.	
5. THAI BBQ PORK 	8	11. DUCK SPRING ROLLS	8.5
Marinated in Thai spices and served with a tamarind sauce.		Juicy shredded duck wrapped in a thin crispy pastry and served with a hoy-sin sauce.	
6. SATAY CHICKEN 	8	12. SALT & PEPPER SQUID 	8.5
Tender chicken strips marinated in Thai spices, skewered and served with a peanut sauce.		Squid coated in a thin crispy batter, sprinkled with spring onion, chilli and seasoning.	
14. PLATTER FOR 2 	19		
For 2 to share. A combination of spring rolls, satay chicken, prawn & sesame toast and fish cakes.			
THAI PRAWN CRACKERS	4		
Crispy prawn crackers served with sweet chilli sauce.			

9



1



3



4



6



7



mains

curry

1. GREEN CURRY

Thai green curry simmered with coconut milk, vegetables and Thai herbs and sauces.

2. MASSAMUN CURRY

Simmered with creamy coconut milk, peanuts, onion and potatoes. A milder curry from the south of Thailand.

3. PANANG CURRY

The colour, flavour and spices make this curry a unique dish. A creamy coconut curry with fresh kaffir lime leaves.

4. SPICY JUNGLE

A medley of vegetables and Thai spices in this spicy country style curry without coconut milk.

5. YELLOW CURRY

Thai yellow curry simmered with coconut milk, potatoes, roast cashew nuts, tomatoes, onions and Thai spices.

6. RED CURRY

Thai red curry simmered with coconut milk, vegetables, and Thai spices.

7. ROAST DUCK CURRY

Roasted duck simmered in a red curry sauce with coconut milk, vegetables and Thai herbs and spices.

choose for dishes 1-6

veg and tofu	12.5
pork / chicken	13.5
beef / prawn	14.5
duck for item 7 only	15.5

sides

jasmine rice	3.5
sticky rice	4
coconut rice	4
egg fried rice	4.5
rice noodles	5
egg noodles	5
stir fry vegetables	7
oyster pak choi	7
prawn crackers	4

8



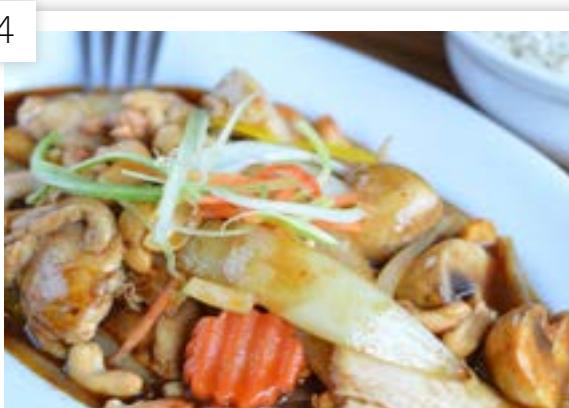
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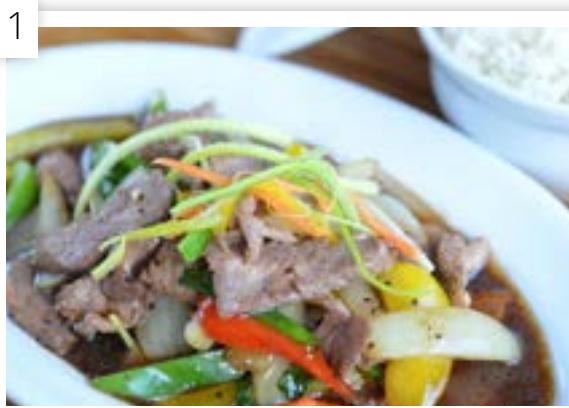
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10



11



12



mains stir fry

1. THAI SPICY BASIL

Called "pad kra-pow" in Thai. A stir fry of mixed vegetables with fresh chillies, garlic and basil. Aromatic and spicy.

Add a fried egg £1.5

2. GINGER DELIGHT

Stir-fried with fresh ginger, chilli and mixed vegetables in a ginger sauce.

3. GARLIC LOVER

Stir fried with mixed vegetables in a garlic sauce.

4. ROASTED CASHEW NUT

Stir fry with roasted cashew nuts, chilli and mixed vegetables.

5. LEMONGRASS & CHILLI

A spicy stir fry with mixed vegetables and fresh lemongrass.

6. SWEET & SOUR

A stir fry with tomatoes, onions, cucumber, and pineapples in a traditional sweet & sour sauce.

7. PORK BELLY KRAPOW

Wok fried pork belly with Thai basil, chillies and mixed fresh vegetables.

15

8. PORK BELLY PRIK KHING

Pork belly is wok tossed with vibrant Prik Khing curry paste and crisp green beans. Spicy and aromatic.

15

9. ASIAN BAY

Prawn, scallop, mussels, and squid stir fried with vegetables in a spicy sauce with fresh basil.

17

10. ASIAN MARINE

Prawn, scallop, mussels, and squid stir fried with vegetables in a roasted chilli paste sauce.

17

11. BEEF BLACK PEPPER

Strips of beef stir fried with peppers in cracked black pepper sauce.

14.5

12. PRAWN PONG GARRI

Prawn stir fried with egg and an aromatic curry sauce.

14.5

13. BEEF OYSTER

Strips of beef stir fried in an oyster sauce with mixed vegetables.

14.5

14. MOO PRIK KHING

Strips of pork loin stir fried in a spicy red curry paste with green beans.

14.5

15. ROASTED DUCK GINGER

Stir fry roasted duck with fresh ginger, chilli and mixed vegetables in a ginger sauce.

16

16. ROASTED DUCK BASIL

Stir fry roast duck with fresh chillies, garlic, basil and mixed vegetables.

16

choose for dishes 1-6

veg and tofu	12.5
pork / chicken	13.5
beef / prawn	14.5

sides

jasmine rice	3.5
sticky rice	4
coconut rice	4
egg fried rice	4.5
rice noodles	5
egg noodles	5
stir fry vegetables	7
oyster pak choi	7
prawn crackers	4

1



2



3



4



6



9



mains fried rice & noodles

1. PAD THAI NOODLES ★ ☺

Pad Thai. The most famous of all Thai noodle dishes. Rice noodles stir fried with egg, spring onion, carrot, beansprout and ground peanut.

2. DRUNKEN NOODLES ☺

Rice noodles stir fried with fresh sweet basil leaves, bamboo, fresh chilli and mixed vegetables in a spicy basil sauce with egg.

3. PAD SEE EW NOODLES

Rice noodles stir fried with egg, mixed vegetables cooked in a dark, sweet soya sauce.

4. LUCKY UDON NOODLES ☺★

Udon noodles with an aromatic spicy sauce with fresh Thai herbs, bamboo, mixed vegetables and holy basil.

5. NADON FRIED RICE

Thai style stir fried rice with egg, carrot, onion, bell pepper, mixed vegetables and tomato.

6. PINEAPPLE FRIED RICE ☺

Stir fried rice with bell pepper, pineapple, cashew nut, onion, mixed vegetables and a touch of curry powder.

7. BASIL FRIED RICE ☺

Stir fried rice with egg, onion, fine beans, mushroom, chilli and fresh basil leaves.

8. SINGAPORE NOODLES ☺

Wok-tossed rice vermicelli with grilled red pork slices marinated, mixed vegetables, infused with fragrant curry powder.

15

9. EGG NOODLE MOO DAENG ☺

Wok tossed with tender red pork slices on a bed of savoury egg noodles.

15

choose

Choose option for dishes 1-7

veg and tofu	13.25
pork / chicken	14.25
beef / prawn	15.25

sides

jasmine rice	3.5
sticky rice	4
coconut rice	4
egg fried rice	4.5
rice noodles	5
egg noodles	5
stir fry vegetables	7
oyster pak choi	7
prawn crackers	4

9



2



3



5



mains chef's specials

1. TOM YUM HOT POT 	17	5. SEABASS CHOO CHEE 	18
Tiger prawns in a silky coconut hot & sour soup with mushrooms. This is the most famous of all Thai soups. Featuring all four of the Thai flavours - salty,sour, sweet and spicy.		Lightly battered seabass fillets topped with a creamy red coconut curry sauce.	
2. ROAST DUCK TAMARIND 	17	6. LEMON STEAMED SEABASS 	18
Fillet of tender crispy duck cooked in a sweet aromatic tamarind sauce, topped with crispy shallots.		Steamed fillets of seabass in spicy sour sauce mixed with celery, garlic, chilli and lemon.	
3. SEABASS LUISUAN 	18	7. THREE FLAVOURED SEABASS 	18
Lightly battered seabass fillets topped with spicy tamarind sauce, carrot, peanut, ginger, lemongrass, red onion, coriander and fresh chilli.		Lightly battered seabass fillets served with a sweet, spicy and sour sauce.	
4. GINGER STEAMED SEABASS	18	8. THREE FLAVOURED PRAWN 	15
Steamed seabass served in a hot and sour seafood sauce with fresh ginger		Tiger prawns in a light golden batter in a sweet, spicy and sour sauce.	
9. TOM YUM SEABASS 	18		
		Lightly battered seabass fillets served in a classic hot and sour tom yum sauce.	

sides

jasmine rice	3.5
sticky rice	4
coconut rice	4
egg fried rice	4.5
rice noodles	5
egg noodles	5
stir fry vegetables	7
oyster pak choi	7
prawn crackers	4

sets

set for two

30
per person

NADON MIXED PLATTER

A combination of spring rolls, satay chicken, prawn & sesame toast and Thai fish cakes.

GREEN CURRY WITH BEEF

Thai green curry simmered with coconut milk, vegetables and Thai herbs and sauces.

CASHEW NUT WITH CHICKEN

Stir fry with roasted cashew nuts, chilli and mixed vegetables.

THAI GARDEN STIR FRY

Medley of stir fried mixed vegetables in a garlic sauce.

1 x JASMINE RICE

1 x EGG FRIED RICE

set for four

32
per person

NADON MIXED PLATTER

A combination of spring rolls, satay chicken, prawn & sesame toast and Thai fish cakes.

RED CURRY WITH CHICKEN

Thai red curry simmered with coconut milk, vegetables, and Thai spices.

CASHEW NUT WITH PORK

Stir fry with roasted cashew nuts, chilli and mixed vegetables.s.

GINGER DELIGHT WITH BEEF

Stir-fried with fresh ginger, chilli and mixed vegetables in a ginger sauce.

PRAWN PONG GARRI

Prawn stir fried with egg and an aromatic curry sauce.

THAI GARDEN STIR FRY

Medley of stir fried mixed vegetables in a garlic sauce.

2 X JASMINE RICE

2 X EGG FRIED RICE

sides

jasmine rice	3.5
sticky rice	4
coconut rice	4
egg fried rice	4.5
rice noodles	5
egg noodles	5
stir fry vegetables	7
oyster pak choi	7
prawn crackers	4