

# salads and soups

## 1. SPICY PAPAYA SALAD 🌶️ 🌱 11

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

## 2. GLASS NOODLE SALAD 🌶️ 11

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

## 3. SPICY SIRLOIN SALAD 🌶️ 11.5

Grilled beef strips mixed with salad and hot chilli dressing.

## 4. DUCK SALAD 11.5

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

## 5. TOM YUM SOUP 🌶️ ★ 10

Classic spicy hot & sour soup with mushroom, fresh chilli, and intensely flavoured with galangal and lemongrass.  
mushroom 8 / chicken 9 / prawn 10

## 6. TOM KHA SOUP 🌶️ 10

Creamy coconut soup with mushroom, intensely flavoured with galangal and lemongrass. Sprinkled with spicy chilli oil.  
mushroom 8 / chicken 9 / prawn 10

## 7. FISHERMANS SOUP 🌶️ 10

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

1



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12



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



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.   |     |   |     |

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# 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	13
pork / chicken	14
beef/prawn	15
duck for item 7 only	16.5

## sides

jasmine rice	3.5
sticky rice	4
coconut rice	4.3
egg fried rice	4.3
rice noodles	5.3
egg noodles	5.3
stir fry vegetables	7
oyster pak choi	7
prawn crackers	4



8



1



2



4



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. ROASTED CASHEW NUT 🥥

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

## 4. LEMONGRASS & CHILLI 🌶️

A spicy stir fry with mixed vegetables and fresh lemongrass.

## 5. SWEET & SOUR

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

## 6. PORK BELLY KRAPOW 🌶️🐷

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

14.5

## 7. PORK BELLY PRIK KHING 🌶️🐷

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

14.5

## 8. ASIAN BAY 🌶️

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

17.5

## 9. ASIAN MARINE 🌶️

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

17.5

## 10. BEEF BLACK PEPPER

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

15

## 11. PRAWN PONG GARRI

Prawn stir fried with egg and an aromatic curry sauce.

15

## 12. BEEF OYSTER

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

15

## 13. MOO PRIK KHING 🌶️🐷

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

14

## 14. ROASTED DUCK GINGER

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

16

## 15. ROASTED DUCK BASIL 🌶️

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

16

## choose for dishes 1-5

veg and tofu	13
pork / chicken	14
beef/prawn	15

## sides

jasmine rice	3.5
sticky rice	4
coconut rice	4.3
egg fried rice	4.3
rice noodles	5.3
egg noodles	5.3
stir fry vegetables	7
oyster pak choi	7
prawn crackers	4





1



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# 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 egg, bell pepper, pineapple, cashew nut, onion, mixed vegetables and a touch of curry powder.

### 7. BASIL FRIED RICE 🌶️

Stir fried rice with 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.

15.5

### 9. EGG NOODLE MOO DAENG 🐷

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

15.5

\*add fried egg 1.5

## choose

Choose option for dishes 1-7

veg and tofu	14
pork/chicken	15
beef/prawn	16

## sides

jasmine rice	3.5
sticky rice	4
coconut rice	4.3
egg fried rice	4.3
rice noodles	5.3
egg noodles	5.3
stir fry vegetables	7
oyster pak choi	7
prawn crackers	4

5



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12





# mains chef's specials

- |  |      |  |      |
|--|------|--|------|
| 1. TOM YUM HOT POT 🌶️  | 17   | 7. JUMBO PRAWN PAD CHA 🌶️  | 18.5 |
| 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. |      | Jumbo prawns in a light golden batter served in a spicy and rich sauce with flavours of kra-chai, garlic, chilli and fresh Thai herbs. |      |
| 2. ROASTED DUCK TAMARIND 🍲🍷  | 18   | 8. GINGER STEAMED SEABASS  | 18.5 |
| Fillet of tender crispy duck cooked in a sweet aromatic tamarind sauce, topped with crispy shallots, served on sizzling plate.   |      | Steamed seabass served in a hot & sour seafood sauce with fresh ginger.  |      |
| 3. WEEPING TIGER 🍲★  | 19   | 9. SEABASS CHOO CHEE 🌶️  | 18.5 |
| Thinly sliced sirloin steak in a house spicy sauce served on a sizzling plate.   |      | Lightly battered seabass fillets topped with a creamy red coconut curry sauce. <small>NEW</small>                                      |      |
| 4. HONEY ROAST DUCK 🍲🍷   | 18   | 10. LEMON STEAMED SEABASS 🌶️   | 18.5 |
| Succulent duck breast with a honey glaze served on a sizzling hot plate.   |      | Steamed fillets of seabass in spicy sour sauce mixed with celery, garlic, chilli and lemon.  |      |
| 5. LAMB SHANK MASSAMAN 🌶️★   | 19   | 11. SEABASS PAD CHA 🌶️   | 18.5 |
| Mouth-watering lamb shank covered in a rich massamun curry sauce with vegetables and potatoes.   |      | Lightly battered seabass fillets served with chilli and fresh thai herbs with strong flavours of basil and kra-chai.                   |      |
| 6. SEABASS LUISUAN 🌶️🍷   | 18.5 | 12. TOM YUM SEABASS 🌶️   | 18.5 |
| Lightly battered seabass fillets topped with spicy tamarind sauce, carrot, peanut, ginger, lemongrass, red onion, coriander and fresh chilli.                                      |      | Lightly battered seabass fillets served in a classic hot and sour tom yum sauce.   |      |

## sides

jasmine rice	3.5
sticky rice	4
coconut rice	4.3
egg fried rice	4.3
rice noodles	5.3
egg noodles	5.3
stir fry vegetables	7
oyster pak choi	7
prawn crackers	4

# sets

## set for two

31  
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	4.3
egg fried rice	4.3
rice noodles	5.3
egg noodles	5.3
stir fry vegetables	7
oyster pak choi	7
prawn crackers	4