

## Noodles and Fried Rice

	Veg & Tofu	Chicken or Pork	Beef or Prawn
<b>PAD THAI</b> 🍜	11	12	13
The most famous of all Thai noodle dishes. Rice noodles stir fried with egg, spring onion, carrot, beansprout and ground peanut.			
<b>PAD SEE EW</b>	11	12	13
Rice noodles stir fried with egg, vegetables and a sweet soya sauce.			
<b>DRUNKEN NOODLES</b> 🍜	11	12	13
Rice noodles stir fried with fresh sweet basil leaves, bamboo, fresh chilli, egg and mixed vegetables in a spicy basil sauce.			
<b>LUCKY UDON NOODLES</b> 🍜	11	12	13
Udon noodles stir fried with fresh sweet basil leaves, bamboo, fresh chilli and mixed vegetables in a spicy basil sauce.			
<b>NADON FRIED RICE *</b>	11	12	13
Thai style stir fried rice with egg, carrot, onion, bell pepper, mixed vegetables and tomato.			
<b>BASIL FRIED RICE *</b> 🍜	11	12	13
Stir fried rice with onion, fine beans, mushroom, chilli and fresh basil leaves.			
<b>PINEAPPLE FRIED RICE</b> 🍜	11	12	13
Stir fried rice with egg, bell pepper, pineapple, cashew nut, onion, mixed vegetables and a touch of curry powder.			
<b>SINGAPORE NOODLES</b>	12.5		
Wok fried rice vermicelli with marinated, grilled red pork slices with mixed vegetables and fragrant curry powder.			
<b>EGG NOODLE MOO DAENG</b>	12.5		
Tender red pork slices on a bed of savoury egg noodles.			

## Side Orders

<b>PRAWN CRACKERS</b>	3.8	*add fried egg 1.5
Crispy prawn crackers with a hint of spice, served with sweet chilli sauce.		
<b>WOK FRIED RICE NOODLES</b>	4	
In a light soya sauce.		
<b>EGG NOODLES</b>	4	
Stir fried egg noodles.		
<b>THAI GARDEN VEGETABLES</b>	6	
Melody of fresh vegetables in a light and flavoursome garlic sauce.		
<b>PAK CHOI OYSTER</b>	6	
Pak choi, stir fried in rich oyster sauce.		



## Seafood

<b>ASIAN BAY</b> 🍜	14.5
Prawn, scallop, mussels, and squid stir fried with vegetables in a spicy sauce with fresh basil.	
<b>ASIAN MARINE</b> 🍜	14.5
Prawn, scallop, mussels, and squid stir fried with vegetables in a roasted chilli paste sauce.	
<b>SEABASS CHOO CHEE</b> 🍜	14
Pan fried fillets of seabass topped with a creamy red coconut curry sauce.	
<b>LEMON STEAMED SEABASS</b> 🍜	14
Steamed fillets of seabass in spicy sour sauce mixed with celery, garlic, chilli and lemon.	
<b>SEABASS LUISUAN</b> 🍜	14
Lightly golden battered seabass fillets topped with spicy tamarind sauce, carrot, peanut, ginger, lemongrass, red onion, coriander and fresh chilli.	

## Duck

<b>ROAST DUCK CURRY</b> 🍜	12.5
Roasted duck simmered in a red curry sauce with coconut milk, vegetables and Thai herbs and spicy.	
<b>ROAST DUCK TAMARIND</b> 🍜	12.5
Fillet of tender crispy duck cooked in a sweet aromatic tamarind sauce, topped with crispy shallots and cashew nuts.	
<b>ROAST DUCK GINGER</b>	13
Stir fry roasted duck with fresh ginger, chilli and mixed vegetables in a ginger sauce.	
<b>ROAST DUCK BASIL</b> 🍜	13
Stir fry roast duck with fresh chillies, garlic, basil and mixed vegetables.	

## Sauces

Sweet Chilli	Sriracha Hot Chilli Sauce	60p
Plum	Chili Powder	each
Satay	Fresh Chopped Chilli	
Hoi Sin	Fresh Chopped Garlic	
Chilli Oil	Fresh Chopped Chillies in Fish Sauce	

🥜 CONTAINS NUTS    🐷 CONTAINS PORK    🌿 VEGETARIAN  
OUR FULL ALLERGY MENU IS AVAILBLE AT [WWW.NADONTHAI.CO.UK](http://WWW.NADONTHAI.CO.UK)



## Morpeth

Take Away Menu  
01670 458151

Sunday - Thursday 12.00 - 14.30 / 17.30 - 22.00  
Friday - Saturday 12.00 - 14.30 / 17.30 - 22.30

[morpeth@nadonthai.co.uk](mailto:morpeth@nadonthai.co.uk)  
[www.nadonthai.co.uk](http://www.nadonthai.co.uk)

12A Newgate Street, Morpeth, NE61 1BA

## Starters

### PRAWN CRACKERS

Crispy prawn crackers with a hint of spice, served with sweet chilli sauce.

### VEGETABLE TEMPURA

Mixed vegetables fried in a light golden crispy batter.

### SWEETCORN CAKES

Golden fritters of sweetcorn in a delicious crispy batter.

### SIAM CHICKEN WINGS

Chicken wings marinated in Thai herbs and spices to a traditional Thai recipe.

### SPRING ROLLS

Spring rolls filled with seasoned and shredded mixed vegetables served with a sweet chilli sauce dip.

### SATAY CHICKEN

(sauce contains nuts)  
Succulent chicken strips marinated in Thai spices, skewered and served with a peanut dipping sauce.

### PRAWN AND SESAME TOAST

Fried triangles of toast topped with blended prawns and sesame seeds.

### SPARE RIBS IN RED WINE SAUCE

Marinated spare ribs covered in a secret house red wine sauce.

### THAI BBQ PORK

Marinated in Thai spices and served with tamarind sauce.

### SHUMAI

Marinated pork and prawn, bundled in handmade wonton parcels and steamed. Served with sweet soya dipping sauce.

### KING PRAWN BLANKETS

Marinated tiger prawns wrapped in a crispy pastry and served with plum sauce.

### THAI FISH CAKES

(sauce contains nuts)  
Traditional Thai recipe of blended cod, chilli, green beans with flavours of galangal and lime leaves.

### CRISPY DUCK SPRING ROLLS

Juicy shredded duck wrapped in a thin crispy pastry and served with a hoysin sauce.

### SALT AND PEPPER CHILLI SQUID

Squid lightly coated in a thin and crispy batter, sprinkled with spring onion, chilli and seasoning. Served with chilli dipping sauce.



## Thai Salads

### PRAWN PAPAYA SALAD

Freshly shredded green papaya, king prawn, cherry tomato, roasted peanuts and chilli with spicy citrus dressing.

8.5

### GLASS NOODLE SALAD WITH PRAWN

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

8.5

### SPICY SIRLOIN BEEF SALAD

Grilled sirloin beef strips mixed with salad and hot chilli dressing.

9.5

### DUCK SALAD

Minced duck with fish sauce, chilli, lime, toasted sticky rice and fresh herbs.

9.5

## Stir Fry

Veg & Tofu      Chicken or Pork      Beef or Prawn

### THAI SPICY BASIL

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

10      11      12

### CASHEW NUT

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

10      11      12

### GINGER DELIGHT

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

10      11      12

### GARLIC LOVER

Stir fried with mixed vegetables in a garlic sauce.

10      11      12

### SWEET AND SOUR

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

10      11      12

### LEMONGRASS AND CHILLI

A spicy stir fry with mixed vegetables and fresh lemongrass.

10      11      12

### MOO PRIK KHING

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

11

### BEEF WITH OYSTER SAUCE

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

12

### BEEF WITH BLACK PEPPER

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

12

### TIGER PRAWN PONG GARRI

Tiger prawns stir fried with eggs and an aromatic curry sauce.

12

### PORK BELLY KAPOW

Wok fried pork belly with Thai basil, chillies and garlic.

11.5

### PORK BELLY PRIK KHING

Wok fried pork belly with Prik Khing curry paste.

11.5

## Soups

Mushroom      Chicken      Prawn

### TOM YUM SOUP

Classic spicy hot and sour soup with mushroom, fresh chilli and intensely flavoured with galangal and lemongrass.

7      8      9

### TOM KHA SOUP

Creamy coconut soup with mushroom, intensely flavoured with galangal and lemongrass. Sprinkled with spicy chilli oil.

7      8      9

### FISHERMANS SOUP

A spicy and sour broth with mixed seafood and Thai spices



## Curries

Veg & Tofu      Chicken or Pork      Beef or Prawn

### GREEN CURRY

Thai green curry simmered with coconut milk, vegetables, thai herbs and sauces. A classic Thai dish.

10      11      12

### YELLOW CURRY

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

10      11      12

### RED CURRY

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

10      11      12

### SPICY JUNGLE CURRY

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

10      11      12

### PENANG CURRY

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

10      11      12

### MASSAMAN CURRY

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

10      11      12

## Rice

STEAMED JASMINE RICE	3.25
STICKY RICE	4.25
COCONUT RICE	4.25
EGG FRIED RICE	4.5

NOTE! WE USE CASHEW AND PEANUTS IN OUR KITCHEN.

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