



STARTER

- 1. Shirmp Crackers** 3.5
- 2. Sharing Selection / Mixed starters (minimum 2 people)** 17.95 FOR 2

Vegetable Spring rolls in dipping sweet chilli sauce, calamari salt and pepper, chicken satay, fish cake.
- 3. Vegetarian Sharing Selection (minimum for 2 people)** 13.25 FOR 2

Fried tofu, Thai corn cakes, vegetable tempura, Vegetable spring rolls with dipping sauce and plum sauce.
- 4. Vegetable Spring Roll** 6.95

White cabbage, carrot, glass noodle, bean sprout.
- 5. Duck Spring Rolls** 7.95

Carrot, spring onion, taro, sweet corn, white cabbage.
- 6. Vegetable Tempura** 5.95

Vegetable in a crispy batter coating.
- 7. Satay**

Mixed / Prawn / Beef	8.95
Chicken	7.95
- 8. Pork Ribs** 8.95

Jasmine tea smoked sticky gloucestershire old spot pork ribs.
- 9. Thai style chicken wings** 7.95

Marinated in Thai fresh herb, served with Thai Vintage homemade sauce.
- 10. Thai fish cake** 7.95

Served with ar-jard dipping sauce.
- 11. Steamed dumplings** 6.95

Prawn and Pork mixed with water chestnut, spring onion and coriander root.



Medium



Fairly



Spicy



STARTER



- 12. Grilled scottish Scallops** **7.95**
Gloden brown with Thai fresh chilli, fish sauce, lime juice in our The Thai Vintage style sauce.
- 13. Sesame Prawn on Toast** **8.95**
Served with sweet chilli sauce
- 14. Thung Thong (Golden Bags)** **6.95**
Thai traditional spring rolls, chicken and prawn wrapped in a light golden parcel of paper pastry.
- 15. Som Tum Thai** **6.95**
(Green Papaya Salad)
The famous Thai flavours of papaya, Long bean, cherry tomatoes, chilli, garlic, peanuts, fish sauce and fresh lime.
- 16. Beef / Prawn Salad** **7.95**
The cuisine from Thailand. Slices of grilled beef sirloin mixed with our homemade dressing of lime, mint, cucumber, spring onion, celery and cherry tomatoes.
- 17. King Prawn / Scallops** **7.95**
Mango Salad
King Prawns mixed with cashew nut, mango and roasted chilli flakes.
- 18. Corn Cake** **5.95**
Sweet corn mixed with red curry paste and lime leaves.
- 19. Prawn Tempura** **7.95**
With sweet chilli sauce.
- 20. Calamari (Squid)** **7.95**
Salt, pepper, sliced chilli and spring onion served with Thai Sriracha sauce.



Medium



Fairly



Spicy





SOUPS

1. TOM YUM



Clear spicy soup with Thai herbs, button mushrooms, lemongrass, galangal, lime leaves and chilli.

- Chicken 6.95
- Prawn / Mixed Seafood 8.50
- Vegetable 6.50



2. TOM KHA



Hot and sour soup. Almost identical to Tom Yum but with a creamier coconut milk base.

- Chicken 6.95
- Mixed mushroom 6.50



Medium



Fairly



Spicy





SALADS



1. Roasted Crispy Duck Salad 9.95

Roasted crispy duck with cucumber, shallots, spring onions, celery and pomegranate in a roasted chilli and lime dressing.



2. Soft shell crab 10.95

with fresh green mango salad and crispy Thai soft shell crab.



3. Thai Beef Salad 12.95

Grilled Sirloin mixed our homemade dressing of lime, mint, cucumber, spring onion, celery and cherry tomatoes.



4. Papaya Salad 8.95

Thai traditional street food. Long bean, cherry tomatoes, chilli, garlic, peanuts and fresh lime.

Medium Fairly Spicy

THE GRILL



1. Weeping Beef Sirloin Steak 17.95

Tender grilled sirloin beef fillet on a sizzling plate, spicy black pepper sauce serve with our homemade " Jim Jall sauce ".

2. Grilled Chicken 14.95

Marinaded chicken with coconut, lime leaf and curry paste.



3. Mixed Grill 18.95

Sirloin steak, marinaded chicken, Thai king prawns and lamp cutlet serve with " Jim Jall " and " Thai seafood sauce ".

4. Grilled King Prawns with mango salad 15.95

Served with Ajard (cucumber side salad) and our homemade peanut sauce.



Medium



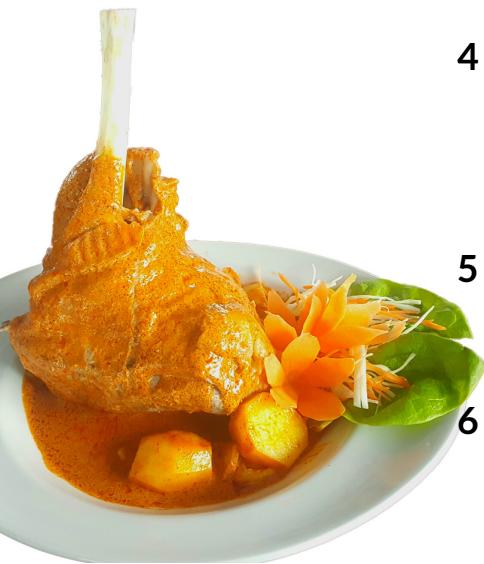
Fairly



Spicy



THAI VINTAGE SIGNATURE DISHES



- 1. Steamed Sea Bass Lime & Chilli**  **16.25**
Steamed Sea Bass fillet with lime & chilli sauce.
- 2. Steamed Sea Bass with soy sauce** **16.25**
Soft texture Sea Bass fillets with mellow flavoured. Shitake mushroom, spring onion, ginger and light soy sauce.
- 3. Crispy Sea Bass with Mango salad**  **16.95**
Crispy fried Sea Bass fillet with Thai herbs and mango salad.
- 4. Lamb Shank Massaman Curry** **16.95**
Slow cooked Lamb Shank with Thai herbs served with massaman curry, potato and cashew nut.
- 5. Lamb Cutlets Black pepper sauce** **16.95**
Long beans, garlic, chili and black pepper sauce.
- 6. Lamb cutlets Pad Cha** **16.95**
with aromatic spice from various Thai herbs (Kra chai, fresh peppercorn, lime leaves)
- 7. Marinated Grilled Chicken** **14.95**
with fresh mango salad sauce.
- 8. Red Duck Curry** **14.95**
with Cherry tomatoes, Grapes, Lychees and Kaffir lime.



9. Sea Bass Pad Cha

15.95

A healthy fish dish with Thai herbs, Kra Chai, green peppercorn, Thai Basil and long red chilli.



10. Mixed Seafood Pad Cha

16.95

Delicious and spicy taste from peppercorn and many Thai herbs. All swiftly stir-fried in a flaming hot wok.

11. Koong Chu Chee

16.95

The flavor is sweet and not too spicy. Prawns are cooked in a thick, spicy, rich red curry sauce that gains flavour addition of basil.

12. Koong Prik Thai

16.95

Spring onion, garlic, and black pepper sauce.



13. Stir Fried Prawns chilli paste (Pad Prik Khing)

14.95

Stir-fried tiger prawns with long beans and spicy Thai chilli paste.



14. Duck Tamarind sauce

14.95

Trendy, delicious dish. Thick duck go together with Tamarind sauce.

15. Duck Honey sauce

14.95

16. Tiger Prawns and Scallops (Prik Khing paste)

15.95

Semi dry with chilli, basil and red curry paste.



Medium



Fairly



Spicy



CURRY



Chicken	11.95
Prawn	12.95
Vegetable	10.95
Beef	12.95

1. Thai Green Curry

With aubergine, Thai baby aubergines, bamboo, basil and kaffir lime leaf.



2. Thai Red Curry

Cherry tomatoes, green & red grapes, pineapple, lychees and Thai basil.

3. Massaman Curry

Potatoes, onion, cashew nut and crispy shallots.

4. Panang Curry Thai Style

Thick red curry with basil, kaffir and lime leaf.

5. Eggplant Panang Curry

Courgettes, lychees, cherry tomatoes and grapes.

 Medium

 Fairly

 Spicy



STIR FRY



Chicken	11.95
Prawn	12.95
Vegetable	10.95
Beef	12.95



1. Pad Khing

Ginger, spring onion, chilli, peppers, mushroom with oyster sauce.



3. Pad Nam Mun Hoi

Oyster mushrooms and mixed capsicums in oyster sauce.

4. Cashew nut stir fry

Roasted cashews, spring onions, mixed capsicums and dried chilli & chilli paste.



5. Pad Prik Gang



Red curry stir fry with long bean, lime leaves and peppercorns.

6. Pad Preaw Waan (Sweet and Sour sauce)

Stir fried with peppers, onions, cherry tomatoes, cucumber and pineapple.

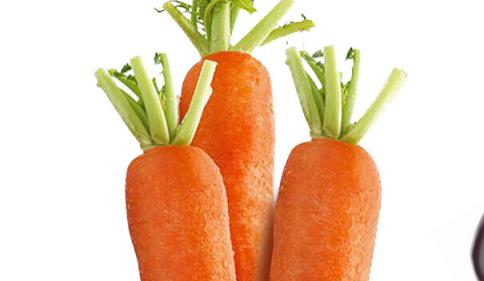
Medium

Fairly

Spicy



VEGETABLES

- 
1. Stir Fried Mori-Nu Tofu 10.95
long beans and spicy red
curry paste
- 
2. Beansprouts braised garlic 5.95
cloves
- 
3. Baby Pak Choi light 6.95
premium soy sauce
- 
4. Morning Glory garlic and 7.95
chilli
- 
5. Mixed mushrooms stir fried 8.95
spring onion, garlic
- 
6. Chargrilled Eggplant with 6.95
fermented soy bean sauce
- 
7. Mixed Seasonal Vegetables 7.95



Medium



Fairly



Spicy



RICE & NOODLES



- | | |
|---|-------|
| 1. Jasmine Rice | 3.50 |
| 2. Sticky Rice | 3.75 |
| 3. Egg Fried Rice | 3.95 |
| 4. Coconut Rice | 3.95 |
| 5. Pineapple Rice
<small>(with chicken & prawn)</small> | 8.95 |
| 6. Crab & Shrimp Fried Rice | 8.95 |
| 7. Vegetables Pad Thai | 9.95 |
| 8. Prawn Pad Thai | 11.95 |
| 9. Chicken Pad Thai | 10.95 |
| 10. Egg Noodles | 4.95 |
| 11. Stir Fry noodle with
beansprout
<small>(with egg)</small> | 5.95 |
| 12. Fried rice Thai Vintage style 8.95
<small>(with chilli paste, green-red pepper, onion, broccoli, chicken & prawn)</small> | 8.95 |





DESSERTS

Banana Fritters With Vanilla Ice Cream	4.65
Homemade Cheesecake	5.75
Milk Chocolate Truffle	5.75
Homemade Local Ice Creams	
2 Scoops	4.95
3 Scoops	5.75



TEA & COFFEE

Tea (English / Jasmine / Mint)	4.65
Americano	2.75
Espresso	2.00
Cappuccino	2.75
Liqueur Coffee	6.95



KIDS MENU

Thai Green Chicken Curry (Extra Mild) 6.95

Thai Chicken Nuggets 5.95

Gai Pad Thai Kids 6.95

Fried Rice With Chicken 5.95

Gai Satay (2) 5.95

Chips 1.95





SET MENU

PHUKET (19.95)

Minimum two people per set menu

- Corn Cake
- Vegetable Tempura
- Fried Tofu
- Vegetable Spring Roll
- Mixed Vegetable Red Curry
- Stir Fried Mori-Nu Tofu Long Beans And Spicy Red Curry Paste
- Chargrilled Eggplant With Fermented Soy Bean Sauce
- Preaw Waan (Sweet & Sour Sauce)
- Rice

CHIANG MAI (24.95)

Minimum two people per set menu

- Vegetable Spring Roll
- Fish Cake
- Chicken Satay
- Calamari (Squid)
- Chicken Green Curry
- Mixed Seasonal Vegetables
- Stir Fried Prawns Chilli Paste (Pad Prik Khing)
- Steamed Sea Bass Lime & Chilli
- Rice





BANGKOK (29.95)

Minimum two people per set menu

- Duck Spring Rolls
- Thung Thong
- Chicken Satay
- Calamari (Squid)
- Prawns Choo Chee
- Weeping Beef Sirloin Steak
- Crispy Sea Bass With Mango Salad
- Lamb Cutlets Black Pepper
- Rice



THAI VINTAGE WHITCHURCH

D R A U G H T B E E R

	Half Pint	Pint
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Singha	£3.00	£4.60
Carling	£3.00	£4.60
Strongbow	£2.60	£4.00

B O T T L E S

Chang	£3.90
Singha	£3.90
Tiger	£3.90
Budwiser	£3.60
Corona	£3.60
WKD	£3.60
Smirnoff Ice	£3.60
Peroni	£3.60
Kopparberg	£3.90





WHISKEY

Jack Daniel's	£3.10
Southern Comfort	£3.10
Famous Grouse	£3.10
Jameson	£3.10
Bell's	£3.10



SINGLE MALT

Highland Park	£3.10
Glenfiddich	£3.10



COGNAC

Highland Park	£3.50
Glenfiddich	£7.50

SPIRITS & APERITIFS

Navy Rum	£3.10
Pimm's	£3.10
Baileys	£3.10
Malibu	£3.10
Archers	£3.10
Smirnoff	£3.10
Bacardi	£3.10
Gordon's Gin	£3.10
Bombay Gin	£3.10
Drambuie	£3.10
Cointreau	£3.10
Sambuca	£3.10
Benedictine	£3.10
Amaretto	£3.10
Pernod	£3.10
Dubonnet	£3.10
Tequila	£3.10
All Martini	£3.10
Campari	£3.10





SOFT DRINK

Fruit Juice	£2.80
Small Mineral water	£2.00
Large Mineral water	£3.00
J2O	£2.80
Appletize	£2.80
Coke / D Coke	£2.80 £3.50
Lemonade	£2.80 £3.50
Soda water	£2.00
Codial mix	90P