



CHILLI BANANA THAI RESTAURANT

- Kow Giap Gung**
Thai prawn crackers 2.75
- Yam Met Mammuang**
salted chilli cashew nuts 3.00
- Mixed Starter Selection**
chicken satay, Thai fish cakes, miniature spring rolls and pork and prawn toasts per person 6.45

Starters

- 1 **Po Pia Tod**
Thai spring rolls with savoury filling served with sweet chilli dip 5.45
- 2 **Satay Gai**
marinated skewers of chicken served with peanut sauce and fresh cucumber pickle 5.95
- 3 **Moo Ping**
char-grilled skewers of marinated pork served with a spicy sauce 6.45
- 4 **Si Krong Moo Tod**
spare ribs marinated in garlic, ginger and coriander root 6.45
- 5 **Nua Det Deow**
strips of marinated sirloin steak with chilli and garlic dipping sauce 6.45

Seafood Starters

- 6 **Hoy Shell Nam Prik Fow** **NEW**
single fresh Scottish scallop served on shell with chilli oil and basil leaves (minimum order 2 pieces) each 2.75
- 7 **Gung Poo**
grilled king prawns on skewers served with sour chilli dip 6.45
- 8 **Gung Hom Pa**
king prawn spring rolls served with sweet chilli dip 6.25
- 9 **Tod Man Pla**
spicy Thai fish cakes served with cucumber pickle 6.45
- 10 **Kanompang Naa Gung**
minced prawn and pork toasts served with sweet chilli dip 6.25
- 11 **Gro Grob**
crispy wan tan pastry parcels with minced pork and prawn filling served with sweet chilli dip 5.45
- 12 **Tempura Gung**
prawns and vegetables deep fried in light batter with dipping sauces 6.45
- 13 **Hoy Ob**
mussels steamed with lemon grass and basil leaves served with sour chilli dip 6.45

Thai Salads

- 14 **Yam Takrai** **NEW**
lightly fried chicken strips with crispy lemon grass and lime leaf 6.45
- 15 **Laab Gai**
spicy chicken salad with mint, onion and chilli 6.45
- 16 **Yam Nua**
spicy Thai style beef salad with baby tomato and Chinese celery 6.45
- 17 **Yam Pla Meuk**
hot and sour salad of soft poached squid 6.45
- 18 **Pla Song Krevang** **NEW**
fried strips of catfish fillet with tangy sour mango and cashew nut salad 6.45

Soup

- 19 **Tom Yam Gung**
classic Thai hot and sour prawn soup 6.45
- 20 **Tom Yam Gai / Nua**
classic Thai hot and sour chicken or beef soup 5.95
- 21 **Po Taek**
classic Thai hot and sour mixed seafood soup 6.45
- 22 **Gro Nam**
stock based soup with savoury wan tan pastry parcels 5.95
- 23 **Gai Tom Ka**
fragrant chicken soup with coconut milk, lemon grass and galangal 6.45

Stir Fry

- 24 **Tod Kratiem Prik Thai**
chicken, pork or beef stir-fried with garlic and black pepper 9.95
- 25 **Pad Kimow**
'drunken stir-fry' with chicken, beef or pork, kaffir lime leaf and chilli 9.95
- 26 **Pad King**
chicken or beef stir-fried with ginger and fresh wood fungus mushrooms 9.95

- 27 **Gai Pad Met Mammuang**
chicken stir-fried with cashew nuts and dried chilli 9.95
- 28 **Nua Pad Naman Hoy**
beef stir-fried with oyster sauce and baby corn 9.95
- 29 **Pad Preowan**
Thai style sweet and sour chicken or pork with vegetables 9.95
- 30 **Nua Sawan**
'Heavenly Beef' topped with crispy basil 9.95

Curry

- 31 **Greang Keo Wan**
green coconut milk curry with chicken, pork or beef 9.95
- 32 **Greang Ped**
red coconut milk curry with chicken, pork or beef 9.95
- 33 **Penang**
southern Thai curry with coconut milk, lime leaf and chicken or beef 9.95
- 34 **Massaman Nua**
Thai 'Muslim' curry a rich yet mild curry with tender beef cubes, coconut milk, baby potato, shallots and peanut 9.95

Fish and Seafood

- 35 **Pad Prik Sot**
king prawns or squid stir-fried with fresh chilli, onions and sweet basil leaves 11.95
- 36 **Hoy Shell Pad Nam Prik Fow**
fresh Scottish scallops stir-fried with chilli oil and sweet basil leaves served on a sizzling platter 11.95
- 37 **Gung Kratiem**
king prawns stir-fried with garlic and black pepper 11.95
- 38 **Gung Ob Wun Sen**
traditional recipe king prawns in steaming pot with coriander and vermicelli noodles (base contains strips of pork fat required in steaming) 11.95
- 39 **Preowan Gung**
Thai style sweet and sour king prawns and vegetables 11.95
- 40 **Pla Tod Kratiem**
cat fish fillet with crispy garlic and black pepper 12.95
- 41 **Pla Sam Ros**
whole crispy sea bass, filleted and topped with three flavoured sauce - sweet, garlic and chilli 14.95
- 42 **Pla Chu Chee**
whole crispy sea bass, filleted and topped and topped with sizzled dry curry with strips of kaffir lime leaf 14.95
- 43 **Pla Neung King**
whole sea bass, filleted and steamed with ginger and spring onions 15.95
- 44 **Pla Neung Menow**
whole sea bass, filleted and steamed with lime juice, garlic and chilli 15.95

Rice and Noodle Dishes

- 45 **Kow Pad**
fried rice with chicken or pork 9.95
- 46 **Kow Pad Gung**
fried rice with king prawns 10.95
- 47 **Pad Thai Gai**
Thai style special fried noodles with chicken 9.95
- 48 **Pad Thai Gung**
Thai style special fried noodles with king prawns 10.95
- 49 **Laad Naa**
soft noodles with yellow bean sauce and chicken, pork or beef 9.95
- 50 **Laad Naa Talay**
soft noodles with yellow bean sauce and seafood 10.95
- 51 **Guey Teow Pad Kimow**
'drunken noodles' soft noodles stir-fried with Thai broccoli, crispy basil leaves, chilli and chicken, pork or beef 10.95
- 52 **Guey Teow Pad Si Yew**
soft noodles stir-fried with soy sauce and chicken, pork or beef 9.95

- Vegetarian Mixed Starter Selection**
mushroom satay, spring rolls, sweet corn cakes and crispy won ton per person 5.45

Vegetarian Starters

- 53 **Tempura Pak**
mixed vegetables in tempura batter with dipping sauces 5.25
- 54 **Satay Het**
mushroom satay, marinated mushrooms on skewers with peanut sauce 5.45
- 55 **Po Pia Jay**
vegetarian spring rolls 4.95
- 56 **Tod Man Kow Pohd**
sweet corn cakes with cucumber and crushed peanut pickle 5.45
- 57 **Gro Grob Jay**
vegetarian crispy wan tan parcels 4.95
- 58 **Laab Het**
spicy chopped mushroom salad with mint, red onion and chilli 4.95
- 59 **Yam Takrai Jay**
lightly fried tofu and crispy lemon grass and lime leaf 5.25
- 60 **Yam Wun Sen**
hot and sour vermicelli salad with fresh wood fungus 4.95

Vegetarian Soup

- 61 **Tom Yam Het**
classic Thai hot and sour soup with mushrooms 4.95
- 62 **Tom Ka Jay**
fragrant soup with coconut milk, lemon grass and galangal 4.95
- 63 **Gro Nam Jay**
clear soup with vegetarian wan tan pastry parcels 4.95

Vegetarian Stir Fry

- 64 **Man Jian**
battered potato pieces with ginger and mushroom sauce 7.45
- 65 **Preowan Pak**
sweet and sour vegetables 7.45
- 66 **Makua Pad Prik**
aubergines stir-fried with sweet basil leaves and chilli 7.45
- 67 **Pad King Taohu**
bean curd stir-fried with ginger and fresh wood fungus mushrooms 7.45

Vegetarian Curry

- 68 **Greang Ped Pak**
mixed vegetable red curry with coconut milk 7.75
- 69 **Greang Keo Wan Pak**
mixed vegetable green curry with coconut milk 7.75
- 70 **Penang Taohu**
southern Thai curry with kaffir lime leaf and bean curd 7.75
- 71 **Massaman Jay**
Thai 'Muslim' curry, rich yet mild, with coconut milk, tofu, baby potato, shallots and peanuts 7.75

Vegetarian Noodle

- 72 **Pad Thai Jay**
Thai style vegetarian special fried noodles 8.45
- 73 **Guey Teow Pad Kimow Jay**
'drunken noodles' soft noodles stir-fried with Thai broccoli, tofu and crispy basil leaves 8.45

Accompaniments

- 74 **Kow**
steamed fragrant rice 2.25
- 75 **Kow Kai**
egg fried rice 2.75
- 76 **Kow Neow**
Thai sticky rice 2.75
- 77 **Guey Teow Plow**
plain fried noodles 2.75
- 78 **Mee Grob**
sweet and sour crispy noodles garnished with omelette strips and pickled garlic slice 4.50
- 79 **Kow Pad Pak**
vegetable fried rice 6.95
- 80 **Pak Kannaa Fi Daeng**
Thai broccoli stir-fried with yellow bean and chilli 6.95
- 81 **Pad Pak Luam Mit**
stir-fried mixed vegetables 5.95

☞ denotes hot dish

For groups of 8 people or more a 10% service charge will be added to your bill