

Gluten Free Menu

YAM MET MAMMUANG 3.00
salted chilli cashew nuts

Starters

2. **SATAY GAI** 7.45
marinated skewers of chicken served with peanut sauce and fresh cucumber pickle dip (↓)
6. **GUNG POW** 7.95
grilled king prawns on skewers served with lime and chilli dip (↓↓)
8. **TOD MAN PLA** 7.45
spicy Thai fish cakes served with cucumber and peanut pickle (↓)

Thai Salads

11. **LAAB GAI** 6.95
spicy minced chicken salad with mint, red onion, chilli and crunchy roasted rice
12. **YAM NUA** 7.45
spicy Thai style beef salad with onion and baby tomato

Soups

13. **TOM YAM GUNG** 7.45
king prawns in spicy broth infused with lemon grass, galangal, kaffir lime leaf and Thai chilli
14. **TOM YAM GAI / NUA** 6.95
chicken or beef in spicy broth infused with lemon grass, galangal, kaffir lime leaf and Thai chilli
15. **TOM KA GUNG** 7.45
king prawns in coconut milk infused with lemon grass and galangal
16. **TOM KA GAI** 6.95
chicken in coconut milk infused with lemon grass and galangal

Stir Fry

17. **TOD KRATIEM PRIK THAI** 10.95
chicken, pork or beef stir-fried with garlic and black pepper
18. **PAD KIMOW** 10.95
'drunken stir-fry' chicken, pork or beef with fine beans, Thai chilli, and kaffir lime leaf
19. **PAD KING** 10.95
chicken or beef stir-fried with ginger and wood fungus mushrooms
20. **PAD KRAPOW** 10.95
chicken, pork or beef in a fiery stir fry with Thai chilli, onion and holy basil
21. **GAI PAD MET MAMMUANG** 10.95
chicken stir-fried with cashew nuts and dried chilli

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Curry

24. **GAENG KEO WAN** 11.95
green coconut milk curry with chicken, pork or beef
25. **GAENG PED** 11.95
red coconut milk curry with chicken, pork or beef
26. **PENANG** 11.95
southern Thai curry with coconut milk, lime leaf and chicken or beef
27. **MASSAMAN NUA** 11.95
a rich yet mild curry with tender beef cubes, coconut milk, baby potato, shallots and peanut

Fish and Seafood

28. **GUNG PAD PRIK SOT** 12.95
king prawns stir fried with chilli strips, onion and sweet basil
29. **PAD KRAPOW GUNG** 12.95
king prawns in a fiery stir fry with Thai chilli, onion and holy basil
31. **GUNG KRATIEM** 12.95
king prawns stir-fried with garlic and black pepper
33. **PLA SAM ROS** 16.95
whole crispy sea bass, filleted and topped with three flavoured sauce – sweet, garlic and chilli
34. **PLA CHU CHEE** 16.95
whole crispy sea bass, filleted and topped with sizzled dry curry with strips of kaffir lime leaf
35. **PLA NEUNG KING** 17.95
whole sea bass, filleted and steamed with ginger and spring onions
36. **PLA NEUNG MENOW** 17.95
whole sea bass, filleted and steamed with lime juice, garlic and Thai chilli

Rice and Noodle Dishes

37. **KOW PAD** 10.95
fried rice with chicken or pork
38. **KOW PAD GUNG** 11.95
fried rice with king prawns
39. **PAD THAI GAI** 10.95
Thai style special fried noodles with chicken, bean sprouts, bean curd, preserved radish, egg and peanut
40. **PAD THAI GUNG** 11.95
Thai style special fried noodles with king prawns, bean sprouts, bean curd, preserved radish, egg and peanut
41. **GOYTEOW PAD KIMOW** 11.95
'drunken noodles' soft noodles stir-fried with Thai broccoli, crispy basil leaves, chilli and chicken, pork or beef
42. **GOYTEOW PAD SI YEW** 10.95
soft noodles stir-fried with soy sauce, vegetables, egg and chicken, pork or beef

Fish dishes may contain bones.

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Vegetarian Menu

Vegetarian Starters

43. **SATAY HET** 6.45
*mushroom satay, marinated mushrooms on skewers
with peanut sauce (♯)*
47. **LAAB HET** ♯ ♯ 5.75
spicy chopped mushroom salad with mint, red onion and chilli

Vegetarian Soup

48. **TOM YAM HET** ♯ ♯ 5.95
*oyster mushrooms in spicy broth infused with lemon grass,
galangal, kaffir lime leaf and Thai chilli*
49. **TOM KA JAY** ♯ 6.45
cauliflower in coconut milk infused with lemon grass and galangal

Vegetarian Stir Fry

51. **MAKUA PAD PRIK** ♯ ♯ 8.45
aubergines stir fried with sweet basil leaves and Thai chilli
52. **PAD KING TOUHU** 8.45
bean curd stir-fried with ginger and wood fungus mushrooms
53. **PAD KIMOW TOUHU** ♯ ♯ 8.45
'drunken stir-fry' with bean curd lime leaf and Thai chilli
54. **PAK KANNA FI DAENG** ♯ ♯ 8.45
Thai broccoli stir-fried with yellow bean and chilli
55. **PAD PAK LUAM MIT** 6.45
stir-fried mixed vegetables

Vegetarian Curry

56. **GAENG PAD PAK** ♯ ♯ 9.45
mixed vegetable red curry with coconut milk
57. **GAENG KEO WAN PAK** ♯ 9.45
mixed vegetable green curry with coconut milk
58. **MASSAMAN JAY** ♯ 9.45
*a rich yet mild curry with coconut milk, tofu,
baby potato, shallots and peanuts*

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Vegetarian Noodle

59. **PAD THAI JAY** 9.45
*Thai style special fried noodles with bean sprouts, bean curd,
preserved radish, egg and peanut*
60. **GOYTEOW PAD KIMOW JAY** 🌱🌱 9.95
*'drunken noodles' soft noodles stir fried with Thai broccoli,
tofu and crispy basil leaves*

Accompaniments

61. **KOW** 2.75
steamed fragrant rice
62. **KOW KAI** 3.25
egg fried rice
63. **KOW NEOW** 3.25
Thai sticky rice
64. **GOYTEOW PLOW** 3.25
plain fried noodles with bean sprouts
66. **KOW PAD PAK** 8.95
vegetable fried rice
67. **PAK KANNA FI DAENG** 🌱🌱 8.45
Thai broccoli stir-fried with yellow bean and chilli
68. **PAD PAK LUAM MIT** 6.45
stir-fried mixed vegetables

Dishes may contain nut/nut derivatives.

If you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.