desseri		Cher's recommendations
<b>Kluay Buad She v g</b> Banana in sweet coconut cream	5.95	<b>Weeping Tiger</b> 220g (spice in the dipping sauce) 17.95 Sirloin steak marinated, char-grilled serve with tamarind, garlic & palm sugar sauce
Ngoh Loy Geaw v g	5.95	
Rambutant fruits in syrup		Tom Yum Goong Mae Nham S g D 9.95 main 24.95
Lychee Loy Geaw v g	5.95	Spicy king size river prawn soup with mushroom, lemongrass, kaffir lime leaf and chili (contains splash of milk)
Lychee fruits in syrup	5.75	
Lychee hons in sylop		Poo Phad Pong Karhee S g D C e 16.95
Mango Pogch Torto v D	5.95	Stir fried crispy soft shell crabs with spring onion, celery
Mango Peach Torte v D  A toffee biscuit base layered with mango dairy	3.73	topped with a mild yellow curry sauce (contains milk & egg)
ice cream topped with sweet peach chunks		
ice cream topped with sweet pedch choriks		Ped Ma Kharm g 14.95
Charalaka Cuana u a s	. 05	Roast duck sautéed in homemade tamarind sauce
Chocolate Crepe v n D	6.95	Rodsi dock sableed in nomemade famalina sabce
Classic crepe serve warm with hazelnut		
chocolate sauce and vanilla ice cream		Choo Chi Talay \$ g
		A rich smooth curry with assertive spices and
Banana Toffee Torte v D	5.95	seasoning with mixed seafood
A toffee biscuit base layered with banana dairy		
ice cream centre, topped with rich toffee sauce		Yum Poo Nim s $g$ 15.95
and caramel fudge chunks.		Crispy soft shell crabs serve with spicy salad
		dressing, green apple strips and Thai herbs
Sweet Sticky Rice with Thai Mango v SM	9.95	
Homemade sweet sticky rice served with		Kao Mun Som Tum Gai Yang $n g $ 14.95
Thai mango (subject to availability)		Coconut rice serve with papaya salad and
		marinated char grilled chicken
Selection of ice cream and sorbet $v  ilde{D}$	3.95	mannarea enar grillea errieken
		Sizzling Beef or Sizzling Prawns SM sirloin 220g17.95, prawn 15.95
		Stir fried sliced of sirloin steak or king prawns with
<b>4.</b>		mushroom, pepper and onion with red / white wine
after dinner		chili sauce serve on hot pan
		chiii sadee serve on nor pan
Hot beverage		Vacana Vha avy Waran Cai Vana a
Jasmine Tea	2.50	Kaeng Kheow Waan Gai Yang g 16.95
Green Tea	2.50	Thai green curry with char-grilled marinated chicken, Thai herbs,
Lemongrass Tea	2.95	Thai aubergine and vegetables
Sweet Ginger Tea	2.50	
Peppermint Tea	2.50	Kao Pad Nham Prek Pao Moo Wan Kai Dao n 14.50
Earl Grey / English Breakfast	2.50	Fried rice with chili paste topped with caramelised
Fresh Mint Tea	2.95	marinated pork serve with fried egg
Americano	2.95	
Espresso	2.50	<b>Suki Heang SM c g e</b> chicken 11.95, seafood 15.95
Double Espresso	3.95	Stir fried glass noodle with Chinese cabbage, morning glory,
Cappuccino	2.95	celery, chili, chicken & soy bean paste (contains egg)
Latte	2.95	, , , , , , , , , , , , , , , , , , , ,
Liqueur Coffee	6.95	Kor Moo Yang 12.95
		Char-grilled marinated pork neck sliced serve with homemade
Brandy	4.95	sweet spicy tamarind sauce
Port	4.50	
	٦.٥٥	Pla Pao g / 21.95
Liquoure	4.50	Char-grilled fillets of whole sea bass stuffed with lemongrass
Liqueurs	4.50	& lime leaves serve with spicy tangy sauce

chef's recommendations

dessert

1.	
appetizers	
Poh Pia Tod - Spring Rolls v SM Spring rolls stuffed with mixture of vegetables serve with homemade sweet chili sauce	5.95
Kanom Jeeb - Thai Dim Sum S SM e Steamed marinated minced pork and prawn wrapped in wonton pastry	6.95
Kiew Krob - Crispy Wonton S  Crispy wonton pastry with marinated minced pork  & prawn serve with homemade sweet chili sauce	5.95
Tod Mun Pla – Fish Cakes n S e  Ground fish with spices & red curry paste deep fried serve with sweet chili sauce & cucumber	7.95
Tod Mun Goong – Prawn Cakes S e Serve with plum sauce	9.50
Kao Pode Tod – Sweet Corn Fritters v Sweet corn fritters serve with cucumber salsa	5.95
Goong Sarong - Prawn Spring Rolls S  Deep fried marinated whole prawn spring rolls serve with homemade sweet chili sauce	6.95
Pak Tod - Vegetable Tempura v Deep fried tempura batter assorted vegetables serve with homemade sweet chili sauce	7.95
<b>Satay Gai - Chicken Satay n g</b> Char-grilled strips of chicken, marinated with Thai herbs & spices serve with spiced peanut sauce	7.95
Crispy Duck Rolls Roast Crispy Duck Rolls serve with Hoi Sin sauce	9.95
<b>Taohuu Tod - Deep Fried Tofu n v g</b> Deep fried tofu serve with our sweet chili sauce Topped with crushed peanuts	8.95
Salt-Pepper Squid - Pla Meuk Tod e / / Fried salt-pepper squid with crispy garlic, spring onion	11.95 n & chili

# vegetables

Pad Broccoli Hedhorm SM Stir fried broccoli and shitake mushroom with sesame oil and oyster sauce	8.95
Pad Pak Boong  Stir fried morning glory with garlic, chili and salted soya bean paste	9.95
Pad Pak Raum Mit g Stir fried mixed vegetables with garlic in Light soya & oyster sauce	6.95
Pad Pak Kheow g Green vegetables stir fried with soya & oyster sauce	6.95

C	Contain celery
n	Contain nuts
S	Contains shellfish
SM	Contain sesame or sesame oil
D	Contain dairy
V	Suitable for Vegetarian (please specify if vegan)
e	Contain egg
g	Available in gluten free option (trace)  Please inform a member of staffs



Very Spicy

All prices are inclusive of VAT
A discretionary service charge of 12.5%
will be added to the total bill

Please inform a member of staff if you have any allergy

Our dishes contain seasonal produce.
Contents in the dishes may vary slightly occasionally.
Some dishes may contain traces of nuts or wheat products.
Decorative items such as banana leaf and orchid flower should not be eaten.
No added MSG

Char grilled king size river prawn serve with hot & tangy sauce

Ruam Dao - Selection of starters (for 2) n S SM e 14.95

Grilled River Prawn s g 📝 🍼

Spring rolls, prawn rolls, crispy wonton,

fish cakes & chicken satay

12.95 main 36.95

#### rice and noodle

<b>Kao Suai v g</b> Steam Thai rice	2.95
<b>Kao Kati v g</b> Steam Thai coconut rice	3.50
<b>Kao Niew v</b> Steam Thai glutinous (sticky) rice	3.50
Kao Pad Kai v e g Wok-fried rice with egg	3.50
<b>Kao Gong v</b> g Steam brown rice	3.50

**Kao Pad** e **g** chicken, pork 11.95, beef 12.50 prawns 13.50 Stir fried rice with egg and vegetable with a choice of chicken, pork, beef or prawns

Kao Pad Subparod - Hawaiian Fried Rice s g

A tropical exotic fried rice with prawns, crab craw,
mussel, squid, pineapple and raisin

**Pad Mhee v** 7.95 Stir fried egg noodle with bean sprout & spring onion

**Pad Thai** eng (crushed nuts served on the side) chicken 11.95 prawns 13.50 Thai fried rice noodle with bean sprouts, shredded carrot, spring onion, egg & tamarind sauce (with Thai chili flakes on the side)

**Pad Si-Ewe** chicken, pork 11.95, beef 12.50 or prawns13.50 Stir fried rice noodle with dark soy gravy sauce, spring green, egg and choice of chicken or pork

Pad Kee Mao chicken 11.95 or beef 12.50
Thai spicy rice noodle, stir fried with chicken, fresh
chili, vegetables & Thai herbs

**Rhad Nhar** chicken, pork 11.95, beef 12.50 seafood 15.95 Thai rice noodle with stir fried pork or chicken and spring green topped with soy bean gravy sauce

#### soup

Kaeng Jued Woon Sen - Vermicelli Soup g c 6.95 main 7.95 Clear soup with minced pork, vermicelli, celery & Chinese leaf

**Tom Kha Gai - Chicken in Coconut Milk g** 6.95 main 7.95 Chicken and mushroom in coconut milk flavoured with lemongrass, lemon juice, lime leaves and galangal

**Tom Yam Goong - Spicy Prawn Soup S** *g* 8.95 main 11.50 Thailand's famous spicy prawn soup with mushroom flavoured with Thai herbs, lemongrass, lime leaves, lime juice and fresh chili

**Tom Yum Goong Mae Nham s g D** 9.95 main 24.95 Spicy king size river prawn soup with mushroom, lemongrass, kaffir lime leaf and chili (contains splash of milk)

# spicy salad

Large Cai Chialcan Salard a 1

Special spicy minced chicken with mint leaves and Thai herbs	9.95
Yam Neau - Thai beef salad c g / / Spicy beef salad with cherry tomatoes, chil, celery cucumber & Thai herbs	12.95
Som Tum - Thai Spicy Papaya Salad ng  A salad of shredded green papaya and carrot mixed with tomatoes, fine beans and roasted peanuts flavoured with lemon juice, Thai fish sauce and fresh chili	9.95
Yam Woon Sen - Vermicelli Spicy Salad scg 📝 🍼	10.95

Yam Raum Mit - Seafood Salad Scg / 13.95
Mixed Seafood Salad with spicy Thai herbs, celery in
Thai spicy salad dressing

Vermicelli spicy salad with minced pork & prawns,

celery in homemade Thai spicy salad dressing

### curry

Kaeng Phed Ped Yang - Roast Duck Curry S g 14.50
Thai roast duck curry with red curry paste,
pineapple & cherry tomatoes in coconut milk,
sweet basil leaves and Thai herbs

Kaeng Kheow Wan Gai - Thai Green Curry 11.95 prawns13.50 Thai chicken curry in green curry paste with Thai herbs, bamboo shoot and Thai aubergine \$ g

**Kaeng Phed - Thai Red Curry S** g chicken 11.95 prawns13.50 Slightly different version of the green curry, using red curry paste

**Panang s g** chicken 11.95, beef 12.50 or prawns 13.50 A rich smooth curry sauce with the assertive spices and seasoning with a choice of

**Mussaman (mild) n** g chicken 12.95, beef 13.50 or lamb 16.95 A mild southern curry with braised beef or chicken and onion, baby potato topped with crispy caramelised onion

Kaeng Karhee - Yellow Curry (mild) n g

A mild yellow coconut curry with chicken, baby potato and onion with a hint of turmeric taste

Kaeng Pas g chicken 11.95 or prawns 13.50

A Real Hot and Spicy curry without coconut milk

with exotic taste of mix Thai herbs and vegetables

# stir fried

**Phad Kaprao** g chicken, pork 11.95, beef 12.50 or prawns 13.50 Stir fried fresh chilies, garlic and Thai basil leaves

Phad Prek Khing g 11.95
Chili paste & lime leaf stir fried with slices of chicken

**Gai Phad Khing**11.95
Tender slices of chicken sautéed with aromatic

Tender slices of chicken sautéed with aromatic ginger and spring onion

**Phad Preaw Waan** g chicken or pork 11.95 prawns 13.50 Thai style sweet and sour sauce stir fried with pineapple, tomato, cucumber & green/red pepper

11.95

Gai Phad Med Mamuang n
Stir fried cashew nuts with tender chicken slices,
spring onion and dried chili

Neau Phad Nammun Hoi

Stir fried marinated slices of beef with spring onion

mushroom flavoured by oyster & light soy sauce

Tod Kra Tiem Prek Thai g

Marinated slices chicken or pork, stir fired with pepper garlic and coriander

Pad Num Prek Pao n s e

chicken, pork 11.95 or prawns 13.50

Stir fried sweet chili paste mushroom, onion and

#### seafood

red/green pepper

Stir Fried Prawns with Asparagus S SM e
Lightly boiled asparagus dressed with king prawns
sautéed in sesame infuse oil, light soy gravy sauce
(contains egg)

Pla Meuk Pad Prek Tai Dum e

Shallow fried calamari topped with Thai Taste's
special black pepper and garlic sauce

Goong Kratiem \$ 36.95

Pan fried king size river prawn sautéed in garlic and coriander sauce

Pla Rad Prek 21.95
Shallow fried fillets of whole sea bass dressed with homemade sweet chili sauce and Thai basil leaves

Pla Neung Ma Nao g / 21.95 Steamed fillets of whole sea bass in lemon and chili broth with fresh Thai herbs

Pla Tod Prek Tai Dum
21.9
Shallow fried fillets of whole sea bass dressed with Thai Taste's special black pepper sauce

Pla Pao g 21.95 Char-grilled fillets of whole sea bass stuffed with lemongrass & lime leaves serve with spicy tangy sauce

Poo Phad Pong Karhee S g c D e 16.95
Stir fried crispy soft shell crabs with spring onion, celery topped with a mild yellow curry sauce (contains milk & egg)

Choo Chi Talay s g

A rich smooth curry with assertive spices and seasoning with mixed seafood

# Stir-fried (with tofu £2 supplement)

Phad Kaprao g	9.95
Stir fried vegetables, fresh chilies, garlic & Thai basil leaves <b>Phad Preaw Waan g</b>	9.95
Thai style sweet and sour sauce stir fried with pineapple, tomato, cucumber & green/red pepper	
Phad Med Mamuang n 9.95	
Stir fried cashew nuts with vegetables, spring onion and dried chili	
Stir Fried Asparagus e SM	11.95
Lightly boiled asparagus sautéed in sesame infuse oil, light s gravy sauce (contains egg)	soy
Pad Broccoli Hedhorm SM Stir fried broccoli and shitake mushroom with	8.95
sesame oil and light soy sauce	
Pad Pak Boong  Stir fried morning glory with garlic, chili and	9.95
salted soya bean paste	
Pad Pak Raum Mit g Stir fried mixed vegetables with garlic in	6.95
Light soya sauce	
Pad Pak Kheow g Green vegetables stir fried with soya sauce	6.95
Rice & Noodles (with tofu £2 supplement)	
Kao Pad Keang Kheow Wan g	10.95
Stir fried rice with vegetables and Thai green curry paste  Suki Heang c e g sm	9.95
Stir fried glass noodle with Chinese cabbage, morning glory	
celery, chili & soy bean paste (contains egg) <b>Kao Pad e g</b>	9.95
Stir fried rice with egg and vegetables	
Pad Mhee Stir fried egg noodle with bean sprout & spring onion	7.95
Pad Thai ne g (crushed nuts served on the side)	9.95
Thai fried rice noodle with bean sprouts, shredded carrot, sponion, egg & tamarind sauce (with Thai chili flakes on the side	_
Pad Si-Ewe e Stir fried rice noodle with dark soy gravy sauce,	9.95
spring green, egg, carrots and spring green	
Pad Kee Mao  Thai spicy rice noodle, stir fried with fresh chili,	9.95
vegetables & Thai herbs	
Rhad Nhar Thai rice noodle with vegetables topped	9.95
with soy bean gravy sauce	

# Thai Taste Thai Cuisine

# Vegetarian Menu

# **Starters**

Poh Pia Tod - Spring Rolls v SM	5.95
Spring rolls stuffed with mixture of vegetables	
serve with homemade sweet chili sauce	
Kao Pode Tod – Sweet Corn Fritters v	5.95
Sweet corn fritters serve with cucumber salsa	
Pak Tod - Vegetable Tempura v	7.95
Deep fried tempura batter assorted vegetables	
serve with homemade sweet chili sauce	
Taohuu Tod - Deep Fried Tofu n v g	6.95
Deep fried tofu serve with our sweet chili sauce	
topped with crushed peanuts	

# Soup & Salad

Kaeng Jued Woon Sen - Vermicelli Soup c g	5.95 main 6.95
Clear soup with vermicelli, celery & Chinese leaf	
Tom Kha Hed - Mushroom in Coconut Milk g	5.95 main 6.95
Mushroom in coconut milk flavoured with	
lemongrass, lemon juice, lime leaves and galangal	
Tom Yam Hed - Spicy Mushroom Soup g 🖊	5.95 main 6.95
Thailand's famous spicy soup with mushroom flavou	red with Thai
herbs, lemongrass, lime leaves, lime juice and fresh	chili
Som Tum - Thai Spicy Papaya Salad ng	8.95
Shredded green papaya and carrot mixed with tor	natoes, fine
beans & roasted peanuts flavoured with lemon juic	e& fresh chili

# **Curry** (with tofu £2 supplement)

Kaeng Kheow Wan Gai - Thai Green Curry Thai vegetables green curry with herbs, bamboo shoot	9.95
& Thai aubergine g	
Kaeng Phed - Thai Red Curry g 🖊	9.95
Slightly different version of the green curry, using red curry p	aste
Kaeng Karhee - Yellow Curry (mild) <b>n</b> g	9.95
A mild yellow coconut curry with vegetables baby potato	
and onion with a hint of turmeric taste	
Kaeng Pa g 🖋 🆋	9.95
A Real Hot and Spicy curry without coconut milk with exotic taste of mix Thai herbs and vegetables	