



Salad



Yum Neua

£ 10.50

Strip of gilled beef mixed with our special dressing made with lime, chilli, cherry tomatoes, fine beans, cucumber, spring onion, celery, shallots and mixed green leaves

Larb Gai

£ 8.95

The classic north-eastern salad, minced chicken in spicy dressing and tossed with ground roasted rice, spring onion, shallots and mint leaves

Sea Bass Salad

£ 9.95

Deep fried sea bass dressed with fresh lime juice, fish sauce, chilli, ground roasted rice, shallots, spring onion and mint leaves served with lettuce



Mild  Hot  Vegetarian  Nut 

Customer may request more or less spice and please inform us of any allergies before ordering

VAT is included at the prevailing rate. A discretionary 10% charge will be added to your bill, this will be shared equally among the team who prepared and served your food today.

BANQUET MENU

To make your evening easy, more enjoyable and at the same time, allow you to taste a variety of our Chef's specialities, we suggest

BANQUET MENU **A**

3 Course Meal

£ 27.00 per person (minimum 2 people)

STARTERS

A selection of authentic Thai starters: chicken satay, prawns on toast, honey pork spare ribs and spring rolls served with various sauces

MAIN COURSE

KAENG KIEW WAHN GAI 

Chicken in green curry paste with coconut milk, aubergines, courgettes and sweet basil leaves

NEUA PHAD NAM MAN HOI

Stir fried beef with onions, peppers, mushrooms and spring onion in oyster sauce

GOONG PRIEW WAHN

Stir fried king prawns with pineapple, onion, peppers, green peas and tomatoes cooked in a sweet & sour sauce

PHAD THAI

Fried Phad Thai noodles with chicken, bean sprouts, egg and Phad Thai sauce

RICE

Steamed jasmine rice or egg fried rice

DESSERT

Homemade dessert



BANQUET MENU **B**

3 Course Meal

£ 29.00 per person (minimum 2 people)

STARTERS

Spring rolls, chicken satay, prawns tempura and seafood cake served with various sauces

MAIN COURSE

PANANG GAI 

A famous Thai curry consisting of red curry, chicken, coconut milk and kaffir lime leaves

PED MAKAM

Crispy aromatic duck served with pak choi topped with tamarind sauce

NEUA PHAD PHRIK THAI DUM

Stir fried beef with onion, carrots, sugar snap, peas, peppers, celery in black pepper sauce

PHAD THAI GOONG

Stir fried rice noodles with king prawns, bean curd, bean sprouts, spring onion, egg and special Phad Thai sauce of Thai Pinto

RICE

Steamed jasmine rice or egg fried rice

DESSERT

Homemade dessert



Kaeng Kiew Wahn



Pa Namg Gai



Phad Thai

Mild  Hot  Vegetarian  Nut 
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BANQUET MENU **C**

3 Course Meal

£ 38.00 per person (minimum 2 people)

STARTERS

Chicken satay, dim sum, salt & pepper squids and prawns tempura

MAIN COURSE

MASSAMAN CHICKEN

Traditional Massaman curry slowly cooked with onion, potatoes, coconut milk and kaffir lime leaves

WEeping TIGER

Grilled sliced rib eye steak served with seasonal vegetables and spicy chilli sauce, served on sizzling plate

SEAFOOD PHAD CHAR *✓*

Stir fried seafood in aromatic Thai herbs fresh chilli, spicy green peppercorns and basil leaves

PHAD THAI GOONG

Stir fried rice noodles with prawns, egg, bean sprout and tamarind sauce

RICE

Steamed jasmine rice or egg fried rice

Recommend

DESSERT

Homemade dessert

BANQUET MENU **D**

3 Course Meal (VEGGIE MENU)

£ 25.00 per person (minimum 2 people)

STARTERS

THAI PINTO VEGETABLE STARTERS

Vegetable spring rolls, golden bags, Royal Thai dumpling and vegetable tempura served with various sauces

MAIN COURSE

KAENG KIEW WAHN *✓*

Vegetables in green curry paste with tofu, coconut milk and basil leaves

PRIEW WAHN

Sweet & sour vegetables stir fried with onion, peppers, pineapple, broccoli, tofu and spring onion

KRAPRAW PAK *✓*

Stir fried seasonal vegetables with garlic, fresh chilli and basil leaves

PHAD THAI JAY

Rice noodles stir fried with vegetables, tofu, bean sprouts, spring onion, egg and tamarind sauce

KHAO SOWAY

Steamed jasmine rice

DESSERT

Homemade dessert

Love it!

FOOD ALLERGIES

Allergens are present in our menu & are ingredients to our dishes. If you suffer from an allergy to celeriac, celery, shellfish, fish, milk & dairy products, sesame seeds, gluten, soya, lupin, nuts, sulphur dioxide, molluscs or crustaceans, eggs, mustard or peanuts. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you to make an alternative choice.

GMO AND NUT ALLERGY WARNING

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NUT ALLERGY : Some of our dishes contain nuts and as a consequence, we cannot guarantee that any dish is nut free.

Seafood
Phad Char

Massaman
Chicken

Weeping
Tiger

Kaeng Kiew
Wahn (Veggie)

Gluten free by request please ask our service

STARTERS

- PRAWNS CRACKER** 2.50
1. **THAI PINTO BASKET** (price for one person) 9.65
A Selection of authentic Thai starters served with varieties of sauce (2, 3, 4, 7, & 8)
2. **DUCK SPRING ROLLS** 7.65
Crispy aromatic duck roll served with Hoi-Sin sauce
3. **CHICKEN SATAY** 🍴 6.95
Our classic dish of chicken bamboo skewers, grilled and served with homemade peanut sauce
4. **HONEY RIBS** 7.50
Pork spare ribs marinated with fresh Thai herbs and homemade honey sauce
5. **TEMPURA PRAWNS** 7.55
King Prawns deep fried in a light crispy batter served served with sweet chilli sauce
6. **SEAFOOD CAKE** 7.55
Spicy mixed seafood blended with our special recipe of red curry paste, lime leaves and fine bean served with a sweet chilli sauce
7. **SESAME PRAWNS TOAST** 7.55
Minced prawns on toast, sesame seeds serve with sweet chilli sauce
8. **SPRING ROLLS** 6.50
Hand-rolled crispy spring rolls filled with vermicelli glass noodles, carrot, cabbage, shiitake mushroom served with sweet chilli sauce
9. **VIETNAMESE ROLLS** 6.95
Hand-rolled crispy spring rolls filled with vermicelli glass noodles, carrots, cabbage, shiitake mushrooms served with sweet chilli sauce
10. **DIM SUM** 7.55
Prawns, crab meat and chicken mixed with water chestnuts, spring onion and coriander, steamed in a wonton wrapper and topped with fried garlic served with sweet soy sauce
11. **SALT & PEPPER SQUID** 7.55
Lightly floured coated squid deep fried with dice chilli, onion, pepper and fried garlic
12. **SOM TUM** 🍴 8.95
A fresh and spicy salad of shredded papaya, carrots, cherry tomatoes, fine bean, lime, cashew nuts, chilli and palm sugar

SOUP

13. **TOM YUM GOONG** 🍴 7.95
The famous hot & sour clear soup with king prawns, mushrooms, lemongrass, galangal, lime juice, coriander and fresh chilli
14. **TOM YUM** 🍴 Mushroom 6.50 / Chicken 6.95
House special delicious Thai hot & sour soup with mushrooms, lemongrass, galangal, coriander, kaffir lime leaves and fresh chilli
15. **TOM YUM COCONUT** 🍴 Chicken 6.95
King prawns 7.95
Creamy coconut soup with mushrooms, lemongrass, galangal, coriander and lime juice

CURRY

16. **PANANG** 🍴 Chicken 11.75 / Beef rump 12.20
King prawns 13.00
Famous Thai red curry consisting of Panang curry, kaffir lime leaves and coconut milk
17. **KAENG KIEW WAHN** 🍴 Veggie 9.95
Chicken 11.50 / Beef rump 11.95
King prawns 13.00
Thai green curry made from fresh young green chilli and selected Thai herbs, simmered in coconut milk with courgettes, aubergines and basil

18. **KAENG PHED** 🍴 Veggie 9.95 / Chicken 11.50
Red curry paste from dried chilli in coconut milk, aubergines, bamboo shoots, and basil leaves
19. **KAENG PHED PED YANG** 🍴 12.95
Roasted duck in red curry paste, coconut milk, fresh chilli, pineapple, lychees and basil leaves
20. **MASSAMAN** 🍴 Lamp shoulder fillet 15.50
Veggie 9.95 / Chicken 11.95
Traditional Massaman curry slowly cooked with onion, potatoes, coconut milk, cardamom and cashew nuts
21. **SOUTHERN THAI CHICKEN** 🍴 11.95
Marinated chicken fillet with lemongrass topped with a mild red curry sauce
22. **JUNGLE CURRY** 🍴 Chicken 11.50
King prawns 13.00 / Beef rump 11.95
A red curry with mushrooms, baby corn, carrots, aubergine, seasonal vegetables and basil leaves

STEAMED & SEAFOOD

23. **PLA NEUNG SEE-IEW** 15.95
Steamed sea bass in a soy sauce with shiitake mushrooms, celery, ginger and spring onion
24. **PLA NEUNG MANOW** 🍴 15.95
Steamed sea bass fillet with lemongrass, galangal, seasonal vegetables drizzled with a tangy lime and chill sauce
25. **PHRIK PAO CHAO LAY** 🍴 17.95
King prawns, scallops, cod, mussel, squid with roasted chilli, onion, pepper, butternut squash and basil leaves
26. **PHAD YELLOW SAUCE** 🍴 King prawns 13.00
Scallops 16.95
Stir fried king prawns or scallops with celery, onion, spring onion and pepper in a turmeric curry sauce finished off with egg and drizzled with chilli oil
27. **TALAY PHAD CHAR** 🍴 17.95
King prawns, scallops, mussels, squid & cod stir fried together in aromatic Thai herbs fresh chilli, spicy green peppercorns and basil
28. **PLA SAMOUN PHAI** 🍴 13.50
Deep fried cod with lemongrass, coriander, kra-chai, shallot, lime leaves and roasted chilli
29. **PLA SAM ROD** 🍴 15.95
Sea bass fillet deep fried and drizzled with chef's special sauce
30. **GOONG PRIEW WAHN** 13.00
King prawns stir fried with onion, pepper, spring onion, pineapple, peas and cherry tomatoes cooked in a sweet & sour sauce
31. **GOONG KEE MAO** 🍴 13.00
Stir fried king prawns with fresh chilli, garlic, fine beans, pepper, onion, kra-chai, baby corn and basil leaves

CHICKEN DISHES

32. **GAI HIMAPHAN** 🍴 11.45
A popular traditional dish stir fried chicken with cashew nuts, mushrooms, butternut squash, onion, pepper, spring onion and roasted chilli
33. **GAI PHAD PRIG KHING** 🍴 10.95
Chicken stir fried with red curry paste, fine beans, a hint of coconut milk and basil leaves
34. **SWEET & SOUR GAI** 10.95
Stir fried chicken in Sweet & sour sauce with pineapple, peppers, onion, cherry tomatoes, cucumber, peas, and spring onion

35. **GAI KRA PRAW**  10.95
Stir fried chicken with fresh chilli, garlic, bamboo shoots, fine beans and basil leaves

HONEY CHICKEN 10.95
Crispy fried chicken, sesame seeds topped with honey sauce served with vegetables tempura. honey sauce made from soy sauce, sesame seeds, tomatoes, rice wine and honey

PORK

36. **HANG LAY**  11.95
A traditional local recipe red curry from the north of Thailand slowly cooked with pork, ginger, pineapple, shallot, garlic and turmeric
37. **MOO PHAD TA KRAI**  11.40
Stir fried tenderloin pork with lemongrass, garlic, fresh chilli, onion, mushroom and spring onion
38. **MOO YANG**  13.90
Marinated tenderloin pork flavoured with coriander, ground pepper, oysters sauce hint of coconut milk, and cooked on a pan fried served with papaya salad

BEEF DISHES

40. **NEUA PHAD NAM MAN HOI** 11.50
Stir fried beef rump with oyster sauce, onion, mushrooms, peppers, and spring onion
41. **NEUA KRA PRAW**  11.50
Stir fried beef rump with fresh chilli, garlic, bamboo shoots, onion, fine beans and basil
42. **NEUA PHAD KHING** 11.50
Stir fried beef rump with ginger, onion, pepper, spring onion, mange tout and soy sauce
43. **WEEPING TIGER**  18.95
Grilled Aberdeen Angus ribeye steak and slice served with s on sizzling plate
44. **RIBEYE PHAD CHAR**  18.95
Stir fried Aberdeen Angus ribeye with aromatic Thai herbs, fresh chilli, garlic, spicy green peppercorn and basil served on sizzling plate

RIBEYE BLACK PEPPER SAUCE 18.95
Aberdeen Angus ribeye steak served sliced on a sizzling platter with seasonal Vegetables and black pepper sauce

DUCK DISHES

45. **TAMARIND DUCK** 13.00
Crispy aromatic duck leg in tamarind sauce garnished with fried shallots served with pak choi on sizzling plate
46. **DUCK PHAD KHING** 13.00
Stir fried duck breast with fresh ginger, onion, mange tout, celery, pepper, spring onion and soy sauce
47. **DUCK PHAD PHED**  13.00
Duck breast stir fried with chilli, onion, aubergines, fine beans, peppercorn, baby corn, kra-chai and basil leaves
- SP **DUCK SAMOUN PHAI**  13.00
Crispy duck with lemongrass, coriander, shallots, galangal, lime leaves & roasted chilli served with seasonal vegetables

VEGETABLES

48. **SEASONAL VEGETABLES**  7.10
Stir fried seasonal vegetables with oyster sauce or black bean sauce
49. **PHAD BROCCOLI**  7.10
Stir fried broccoli with a hint of garlic and soy sauce
50. **PAK CHOI**  7.10
Stir fried pak choi in oyster sauce

NOODLES & RICE

51. **MEE KEE MAO**  Chicken 10.95
King prawns 11.95 / Seafood 16.95
Egg noodles stir fried with onion, pepper, fine beans, chilli, baby corn, kra-chai and basil leaves
52. **PHAD THAI**  Chicken 10.50
King prawns 11.50 / Seafood 16.95
Rice noodles stir fried with chicken or king prawns, tofu, bean sprouts, spring onion, egg and Phad Thai sauce
53. **EGG NOODLES** 10.50
Egg noodles stir fried with chicken, bean sprouts, pak choi, egg and soy sauce
54. **SINGAPORE NOODLES** 11.50
Vermicelli rice noodles stir fried with chicken, king prawns, peppers, pointed cabbage, spring onion, turmeric, bean sprouts and egg
55. **PHAD SEE-IEW** 10.50
Vermicelli rice noodles stir fried with chicken, pak choi, egg, pointed cabbage, broccoli and soy sauce
56. **FRIED RICE** Chicken or Veggie 10.50
King prawns 11.50
Fried rice with chicken or king prawns, egg, onion, broccoli, tomatoes, spring onion and soy sauce
57. **KHAO PHAD KHAI** Egg fried rice 3.95
58. **KHAO PHAD GRATIUM** Garlic fried rice 3.95
59. **KHAO SOWAY** Steamed jasmine rice  3.20
60. **KHAO NEOL** Steamed sticky rice  3.95
61. **KHAO OB GATI**  3.95
Jasmine rice cooked with coconut milk

VEGETARIAN DISHES

STARTERS

62. **VEGETABLES TEMPURA**  6.70
Vegetables deep fried in a light crispy batter served with sweet chilli sauce
63. **TOONG THONG**  6.70
Mixed vegetables, potatoes, ground peppers, wrapped in rice paper and deep fried served with sweet chilli sauce
64. **QUINOA DIM SUM**  6.95
Quinoa, red beans, taro, potato, carrots, water chestnuts, bamboo shoots, Shiitake mushrooms, ground pepper wrapper with a wonton pastry and deep fried served with sweet chill sauce

VEGETARAIN MAIN COURSE

65. **PHAK PRIEW WAHN**  9.95
Stir fried vegetables with pepper, onions, pineapple, tofu, tomatoes, peas, spring onion in sweet & sour sauce
66. **TOFU HIMAPHAN**  9.95
Stir fried tofu, onion, peppers, butternut squash, cashew nuts, broccoli, mushrooms, spring onion, red beans, chickpea and roasted chilli
67. **PHAD PHAK KRA PRAW**  9.95
Stir fried vegetables, tofu, onion, bamboo shoots, fine beans, fresh chilli, garlic, red beans, chickpeas and basil
68. **PHAD THAI JAY**  9.95
A popular traditional dish of stir fried rice noodles in Phad Thai sauce with tofu, spring onion, carrots, seasonal vegetables and bean sprouts
69. **PHAD MEE**  7.95
Egg noodles stir fried with bean sprouts, carrots, spring onion and egg

MOST OF THE MENU CAN BE MADE VEGETARIAN

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ICE CREAM SELECTION

Vanilla pods, chocolate, coconut, pistachio (2 scoops)

5.20

SORBET SELECTION

Lemon, mango (2 scoops)

5.20



CHOCOLATE CRUNCHY PUDDING
served with vanilla ice cream

6.20



MANGO MOUSSE

5.00



BANANA OAT FRITTERS

banana coated with young coconut, oats and deep fried until golden brown, served with vanilla ice cream or coconut ice cream

6.20

homemade
desserts