

# 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

£ 29.00 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

£ 31.00 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

Mild / Hot / Vegetarian / Nut

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

## BANQUET MENU **C**

3 Course Meal

£ 40.00 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

### DESSERT

Homemade dessert

## BANQUET MENU **D**

3 Course Meal (VEGGIE MENU)

£ 27.00 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

#### 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.

#### NUT ALLERGY WARNING

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

Recommend

Popular

Love it!

Thai  
pinto

# Salad

## Yum Neua

£ 11.50

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

£ 9.95

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

£ 10.20

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

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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.

UPDATED 04/2022

## STARTERS

- PRAWNS CRACKER** 3.50
- THAI PINTO BASKET** (price for one person) 10.00  
A Selection of authentic Thai starters served with varieties of sauce (2, 3, 6, 7, & 8)
  - DUCK SPRING ROLLS** 8.20  
Crispy aromatic duck roll served with Hoi-Sin sauce
  - CHICKEN SATAY** 7.50  
Our classic dish of chicken bamboo skewers, grilled and served with homemade peanut sauce
  - HONEY RIBS** 7.95  
Pork spare ribs marinated with fresh Thai herbs and homemade honey sauce
  - TEMPURA PRAWNS** 7.95  
King Prawns deep fried in a light crispy batter served served with sweet chilli sauce
  - SEAFOOD CAKE** 7.95  
Spicy mixed seafood blended with our special recipe of red curry paste, lime leaves and fine bean served with a sweet chilli sauce
  - SESAME PRAWNS TOAST** 7.95  
Minced prawns on toast, sesame seeds served with sweet chilli sauce
  - SPRING ROLLS** 6.95  
Hand-rolled crispy spring rolls filled with vermicelli glass noodles, carrot, cabbage, shiitake mushroom served with sweet chilli sauce
  - VIETNAMESE ROLLS** 7.50  
Chicken and prawns, cucumber, carrots, basil wrapped in rice paper topped with sweet chilli sauce
  - DIM SUM** 7.95  
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
  - SALT & PEPPER SQUID** 7.95  
Lightly floured coated squid deep fried with dice chilli, onion, pepper and fried garlic
  - SOM TUM** 9.95  
A fresh and spicy salad of shredded papaya, carrots, cherry tomatoes, fine bean, lime, cashew nuts, chilli and palm sugar

## SOUP

- TOM YUM GOONG** 8.50  
The famous hot & sour clear soup with king prawns, mushrooms, lemongrass, galangal, lime juice, coriander and fresh chilli
- TOM YUM** Mushroom 7.50 / Chicken 7.95  
House special delicious Thai hot & sour soup with mushrooms, lemongrass, galangal, coriander, kaffir lime leaves and fresh chilli
- TOM YUM COCONUT** Chicken 7.95  
Mushroom & vegetable 7.50 / King prawns 8.50  
Creamy coconut soup with mushrooms, lemongrass, galangal, coriander and lime juice

## CURRY

- PANANG** Chicken 12.75 / Beef rump 13.20  
King prawns 13.95  
Famous Thai red curry consisting of Panang curry, kaffir lime leaves and coconut milk
- KAENG KIEW WAHN** Veggie 11.20  
Beef rump 12.95  
Chicken 12.50 / King prawns 13.50  
Thai green curry made from fresh young green chilli and selected Thai herbs, simmered in coconut milk with courgettes, aubergines and basil

- KAENG PHED** Veggie 10.20 / Chicken 12.50  
Red curry paste from dried chilli in coconut milk, aubergines, bamboo shoots, and basil leaves
- KAENG PHED PED YANG** 14.00  
Roasted duck in red curry paste, coconut milk, fresh chilli, pineapple, lychees and basil leaves
- MASSAMAN** Lamp shoulder fillet 17.50  
Veggie 11.20 Chicken 12.50  
Traditional Massaman curry slowly cooked with onion, potatoes, coconut milk, cardamom and cashew nuts
- SOUTHERN THAI CHICKEN** 12.50  
Grilled and Marinated chicken fillet with lemongrass topped with a mild red curry sauce
- JUNGLE CURRY** Chicken 12.50  
King prawns 13.50 / Beef 12.95  
A red curry with mushrooms, baby corn, carrots, aubergine, seasonal vegetables and basil leaves

## STEAMED & SEAFOOD

- PLA NEUNG SEE-IEW** 16.95  
Steamed sea bass in a soy sauce with shiitake mushrooms, celery, ginger and spring onion
- PLA NEUNG MANOW** 16.95  
Steamed sea bass fillet with lemongrass, galangal, seasonal vegetables drizzled with a tangy lime and chill sauce
- PHRIK PAO CHAO LAY** 18.95  
King prawns, scallops, cod, mussel, squid with roasted chilli, onion, pepper, butternut squash and basil leaves
- PHAD YELLOW SAUCE** King prawns 13.95  
Scallops 18.95  
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
- TALAY PHAD CHAR** 18.95  
King prawns, scallops, mussels, squid & cod stir fried together in aromatic Thai herbs fresh chilli, spicy green peppercorns and basil
- PLA SAMOUN PHAI** 14.95  
Deep fried cod with lemongrass, coriander, kra-chai, shallot, lime leaves and roasted chilli
- PLA SAM ROD** 16.95  
Sea bass fillet deep fried and drizzled with chef's special sauce
- GOONG PRIEW WAHN** 13.50  
King prawns stir fried with onion, pepper, spring onion, pineapple, peas and cherry tomatoes cooked in a sweet & sour sauce
- GOONG KEE MAO** 13.50  
Stir fried king prawns with fresh chilli, garlic, fine beans, pepper, onion, kra-chai, baby corn and basil leaves

## CHICKEN DISHES

- GAI HIMAPHAN** 12.00  
A popular traditional dish stir fried chicken with cashew nuts, mushrooms, butternut squash, onion, pepper, spring onion and roasted chilli
- GAI PHAD PRIG KHING** 11.50  
Chicken stir fried with red curry paste, fine beans, a hint of coconut milk and basil leaves
- SWEET & SOUR GAI** 11.50  
Stir fried chicken in Sweet & sour sauce with pineapple, peppers, onion, cherry tomatoes, cucumber, peas, and spring onion

- GAI KRA PRAW** 11.50  
Stir fried chicken with fresh chilli, garlic, bamboo shoots, fine beans and basil leaves

### HONEY CHICKEN

11.90

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 DISHES

- HANG LAY** 12.50  
A traditional local recipe red curry from the north of Thailand slowly cooked with pork, ginger, pineapple, shallot, garlic and turmeric
- MOO PHAD TA KRAI** 12.00  
Stir fried tenderloin pork with lemongrass, garlic, fresh chilli, onion, mushroom and spring onion
- MOO YANG** 15.50  
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

- NEUA PHAD NAM MAN HOI** 12.50  
Stir fried rump beef slice with oyster sauce, onion, mushrooms, peppers, and spring onion
- NEUA KRA PRAW** 12.50  
Stir fried rump slice with fresh chilli, garlic, bamboo shoots, onion, fine beans and basil
- NEUA PHAD KHING** 12.50  
Stir fried rump slice with ginger, onion, pepper, spring onion, mange tout and soy sauce
- WEEPING TIGER** 20.95  
Grilled Aberdeen Angus ribeye steak and slice served with s on sizzling plate
- RIBEYE PHAD CHAR** 20.95  
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

20.95

Aberdeen Angus ribeye steak served sliced on a sizzling platter with seasonal Vegetables and black pepper sauce

## DUCK DISHES

- TAMARIND DUCK** 14.00  
Crispy aromatic duck leg in tamarind sauce garnished with fried shallots served with pak choi
- DUCK PHAD KHING** 14.00  
Stir fried duck breast with fresh ginger, onion, mange tout, celery, pepper, spring onion and soy sauce
- DUCK PHAD PHED** 14.00  
Duck breast stir fried with chilli, onion, aubergines, fine beans, peppercorn, baby corn, kra-chai and basil leaves
- DUCK SAMOUN PHAI** 14.00  
Crispy duck with lemongrass, coriander, shallots, galangal, lime leaves & roasted chilli served with seasonal vegetables

## VEGETABLES

- SEASONAL VEGETABLES** 7.95  
Stir fried seasonal vegetables with oyster sauce or black bean sauce
- PHAD BROCCOLI** 7.95  
Stir fried broccoli with a hint of garlic and soy sauce
- PAK CHOI** 7.95  
Stir fried pak choi in oyster sauce

## NOODLES & RICE

- MEE KEE MAO** Chicken 11.50  
King prawns 12.95 / Seafood 17.95  
Egg noodles stir fried with onion, pepper, fine beans, chilli, baby corn, kra-chai and basil leaves
- PHAD THAI** Chicken 11.50  
King prawns 12.95 / Seafood 17.95  
Rice noodles stir fried with chicken or king prawns, tofu, bean sprouts, spring onion, egg and Phad Thai sauce
- EGG NOODLES** 11.50  
Egg noodles stir fried with chicken, bean sprouts, pak choi, egg and soy sauce
- SINGAPORE NOODLES** 12.50  
Vermicelli rice noodles stir fried with chicken, king prawns, pepper, pointed cabbage, turmeric, spring onion, egg and bean sprout
- PHAD SEE-IEW** 11.50  
Vermicelli rice noodles stir fried with chicken, pak choi, egg, pointed cabbage, broccoli and soy sauce
- FRIED RICE** Chicken or Veggie 11.50  
King prawns 12.95  
Fried rice with egg, onion, broccoli, vegetables, cherry tomatoes spring onion and soy sauce
- KHAO PHAD KHAI** Egg fried rice 4.20
- KHAO PHAD GRATIUM** Garlic fried rice 4.20
- KHAO SOWAY** Steamed jasmine rice 3.65
- KHAO NEOL** Steamed sticky rice 4.20
- KHAO OB GATI** 4.50  
Jasmine rice cooked with coconut milk

## VEGETARIAN DISHES

### STARTERS

- VEGETABLES TEMPURA** 7.30  
Vegetables deep fried in a light crispy batter served with sweet chilli sauce
- TOONG THONG** (4pcs) 7.30  
Mixed vegetables, potatoes, ground peppers, wrapped in rice paper and deep fried served with sweet chilli sauce
- QUINOA DIM SUM** 7.85  
Quinoa, red beans, taro, potato, carrots, water chestnuts, Shiitake mushrooms, ground pepper wrapper with a wonton pastry and deep fried served with sweet chill sauce

### VEGETARAIN MAIN COURSE

- PHAK PRIEW WAHN** 10.50  
Stir fried vegetables with pepper, onions, pineapple, tofu, tomatoes, peas, spring onion in sweet & sour sauce
- TOFU HIMAPHAN** 10.50  
Stir fried tofu, onion, peppers, butternut squash, cashew nuts, broccoli, mushrooms, spring onion, red beans, chickpea and roasted chilli
- PHAD PHAK KRA PRAW** 10.50  
Stir fried vegetables, tofu, onion, bamboo shoots, fine beans, fresh chilli, garlic, red beans, chickpeas and basil
- PHAD THAI JAY** 10.50  
A popular traditional dish of stir fried rice noodles in Phad Thai sauce with tofu, spring onion, carrots, seasonal vegetables and bean sprouts
- PHAD MEE** 8.95  
Egg noodles stir fried with bean sprouts, carrots, spring onion and egg

### MOST OF THE MENU CAN BE MADE VEGETARIAN

Mild / Hot / Vegetarian / Nut / Gluten Free

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