



Menu

Please inform our team of any allergies or dietary needs before ordering. While we take great care, our kitchen handles common allergens, and cross-contamination may occur. We appreciate your understanding and will do our best to accommodate you.

🌶️ (Mild) 🌶️🌶️ (Medium) 🌶️🌶️🌶️ (Very Hot)

GF = Gluten free

SE = Sesame oil/ Sesame seeds

N= Peanuts

STARTERS

Prawn crackers or Vegetable crackers (GF) £3.95

Served with sweet chilli sauce.

Mixed Starters (minimum for 2 people) £18.95

A selection of our favourite starters including, Chicken Satay, Veg Spring rolls, Golden sacks, Steamed dumplings and Spareribs.

Aromatic Duck (for 2) £17.95

Deep fried stewed aromatic duck accompanied with steamed pancakes, cucumber, spring onion, served with our special made hoi-sin sauce. Ideal for Sharing.

Vegetable Spring Rolls £6.95

Mini spring rolls with vegetables and glass noodles, deep fried until golden brown. Serve with homemade sweet plum sauce.

Sweetcorn Fritters (GF) £6.95

Mixture of sweet corn and seasoned rice flour deep fried until golden brown. Served with sweet chilli sauce.

Chicken and Prawns on toast (Se) £7

Minced chicken and prawns on a slice baguette cover with white sesame seeds, deep fried until golden brown served with homemade sweet chilli sauce.

Chicken Satay (N, GF) £7.95

Char-grilled marinated chicken breast on a skewer. Served with homemade peanut satay sauce.

Golden Sacks £7.50

Minced chicken and prawns wrapped in rice pastry, deep fried until golden brown served with homemade sweet chilli sauce.

Crispy Seaweed £5.95

STARTERS

Steamed Dumplings £7.50

Steamed minced chicken and prawns mix together, wrapped in wonton pastry, steamed, and topped with garlic oil and served with homemade dark sweet soya sauce.

Spare ribs (Se, GF) £7.50

Stewed pork spare ribs in honey and Thai mixed herbs.

Spicy Thai Sausages 🌶️ (GF) £7.95 (Signature)

Grilled homemade Northern style spicy sausage. Mixture of minced pork, curry paste and Thai herbs. (Recommended!)

Thai Fish Cakes £7.95

Homemade Thai fish cakes made with mixture of blended fish and prawns with chilli paste, Thai herbs, and green beans. Deep fried and served with our homemade sweet chilli sauce.

Salt and Peppers Squid £7.95 (popular!) (GF)

Lightly battered deep fried squid, toss in our own salt and pepper seasoning. Garnished with diced peppers and crispy garlic.

Prawns in Blanket (Se) £7.95

Prawns wrapped in rice pastry deep fried until golden brown served with our homemade sweet plum sauce.

Deep Fried Prawns £7.95

Coated breadcrumbs tempura prawns deep fried and served with our homemade sweet chilli sauce.

A discretionary 10% service charge will be added to your bill. This contribution is shared among our entire team as a gesture of appreciation for their hard work and dedication to providing you with excellent service. If you would prefer to remove this charge, please let us know. Thank you for your support—we truly appreciate it!

SOUP

Tom Yum (GF) 🌶️🌶️🌶️

Hot and spicy soup infused lemongrass, galangal, lime leaves, and mushroom. Topped with fresh chillies.

Tom Kha (GF)

Coconut soup with mushroom infused with lemon grass, galangal, and lime leaves. Garnishes with roasted dried chillies (Can be served without the roasted chillies please let our staff know when placing the order.)

CHICKEN OR PRAWNS - £7.50 JUST MUSHROOM - £7

MAIN COURSE HOUSE SPECIAL

Grilled Chicken £16

Juicy marinated boneless chicken thigh. Grilled with a smoky char and infused with Thai herbs and spices. Served alongside fragrant sticky rice. Paired with our homemade sweet chilli sauce for an extra burst of flavours!

Weeping Tiger 🌶️ £25

A tender chargrilled sirloin steak, topped with a rich savoury Thai style gravy sauce to enhances the steak's smoky flavours.

Accompanied by a tangy Thai spicy dip and sticky rice
The dish offers a perfect balance of tender steak, flavourful gravy and a fiery kick.

A satisfying combo for lovers of bold and hearty flavours.

Tamarind Duck £17

Sliced roasted duck breast (skin on), topped with our tangy tamarind sauce. The sauce balances sweet and sour notes enhancing the duck natural flavours. Garnish with crispy onion, dried roasted chillies and crispy seaweed.

Khao Soi 🌶️🌶️ (Signature!)

One of the most popular dishes you will find when visiting Chiang-Mai in Thailand.

A unique rich and flavourful curry-based noodles soup, served with flat ribbon egg noodles and choice of braised chicken or beef, topped with crispy yellow egg noodles. Garnished with chopped shallots, slice of lime, chopped pickled mustard greens and homemade chilli oil for a perfect balance of flavours!

CHOICE OF CHICKEN (DRUMSTICKS) £14.95 BRAISED BEEF £15.95

SALADS

Nua Nam Tok 🌶️🌶️🌶️ (GF) £12.95

Tender slices of sirloin beef grilled to perfection and tossed in with sliced red onion, chopped spring onion Thai herbs and zesty lime and chilli dressing. Infused with bold Thai flavours!

Spicy Seafood Salad Yum Talay 🌶️🌶️🌶️ (GF) £18.95

A refreshing medley of cooked king prawns, squid, scallops and mussels. Tossed in a spicy Thai chillies and lime dressing. A light tangy and aromatic dish that brings the essence of the sea with a signature Thai twist!

Salad Som Tum 🌶️🌶️ (GF) £9

Thai style papaya salad. Shredded green papaya, carrots, green beans, cherry tomatoes and fresh chillies mixed in with our zesty lime and fish sauce dressings. Topped with roasted cashew nuts. Light dish but full of flavours!

MAIN COURSE HOUSE SPECIAL

Thai Style Prawns Omelette £11

A light golden brown Thai style omelette with chopped king prawns served on a side with Sriracha sauce for a perfect balance of savoury and spicy flavours.

Pineapple Fried Rice £16.95

A flavourful Thai fried rice with chunks of sweet pineapple, sautéed with vegetables, cashew nuts, chicken and king prawns.

A delightful balance of savoury, sweet and tangy flavours!

Special Pad Gaprow Platter 🌶️🌶️🌶️ £16.95

A vibrant and flavourful Thailand's most favourites street food!

Stir fried minced chicken with chillies, garlic and aromatic basil. Topped with fried egg and served with Jasmine rice for a perfect balance of heat and richness!

STIR FRIED

Please note rice or other side dishes have to be ordered separately.

Stir fried chilli and basil 🌶️🌶️🌶️

Thailand's favourite, stir fried chilli with basil and your choice of meat or mixed vegetables.

Stir fried sweet and sour

Stir fried sweet and sour with onions, pineapple, peppers, spring onion and your choice of meat or mixed vegetables.

Stir fried cashew nuts

Stir fried in our homemade sauce with cashew nuts, vegetables and your choice of meat top with roasted dried chillies (the roasted chillies are only for garnishing and can be removed if requested)

Stir fried oyster sauce

Stir fried oyster sauce with vegetables and your choice of meat.

Stir fried black pepper sauce

Stir fried black pepper sauce with vegetables and your choice of meat.

Stir fried ginger

Stir fried ginger with vegetables and your choice of meat.

Choices of meat or mixed vegetables

CHICKEN or BEEF - £13.95

PRAWNS - £14.95

MIXED VEG and TOFU - £12.95

STIR FRIED

Prawns with garlic £14.95

Stir fried king prawns with garlic and peppers sauce.

Drunken duck 🌶️🌶️🌶️ **£14.95**

Stir fried slices of duck breast with fresh Thai herbs, chillies garlic and fine beans.

Chilli lamb 🌶️🌶️🌶️ **£14.95**

Spicy stir fried with slices lamb with Thai herbs, chillies, bamboo shoots and long beans.

Pad Poh Tak Spicy Seafood 🌶️🌶️🌶️ **£18.95**

Stir fried spicy mixed seafood with Thai fresh herbs chillies and peppers and basil leaves

Talay Gratiam Seafood Garlic £18.95

Stir fried mixed seafood with garlic peppers sauce

SPECIAL CURRIES

Massaman Curry (GF)(N)

Massaman curry is one of the most Thailand's popular dishes, known for its rich and nutty flavour. A Massaman curry paste include variety of spices such as cinnamon, cardamon and bay leaves. The rich coconut milk and crushed peanuts are added into the curry creating a creamy and comforting texture. Your choice of meat will be slow cooked in the curry making it nice and tender. Finished off on top with some crispy fried onions.

CHICKEN - £14.50

BEEF - £15.50

LAMB - £16

LAMB SHANK - £19.95

Duck Red Curry 🌶️🌶️ **£14.95**

Sliced roasted duck breast (skin on) in red curry sauce with coconut milk, cooked with pineapple, peppers, cherry tomatoes and lychee.

This dish is full of flavours its a bold luxurios Thai dish with a perfect balance of heat and sweetness.

CURRIES

Please note rice or side dishes have to be ordered separately. All curries dishes are dairy free.

Green or Red curry 🌶️🌶️ (GF)

Curry paste cooked with coconut milk with bamboo shoots, peppers, and green beans. Garnished with fresh chillies and basil leaves.

Panang Curry 🌶️🌶️ (GF)

Curry paste cooked with coconut milk and shredded lime leaves, rich and creamy full of flavours.

Yellow Curry (GF)

A creamy mild curry made with coconut milk, tumeric and fragrant Thai spices, cooked with potatoes carrot and onion. Topped with crispy onion.

Jungle Curry 🌶️🌶️🌶️ (GF)

A bold & fiery Thai curry (without coconut milk) cooked with Thai herbs, bamboo shoots, vegetables. Packed with aromatic spices and fresh chillies.

This curry dish delivers intense heat and deep earthy flavours. A fiery challenge for spice lovers!!

Choices of meat or mixed vegetables

CHICKEN or BEEF £13.95

PRAWNS - £14.95

MIXED VEG and TOFU - £12.95

SEABASS DISHES

£24

Sea bass with sweet chilli sauce 🌶️🌶️ (GF)

Lightly battered sea bass deep fried until golden brown and topped with our special homemade sweet and chilli sauce.

Sea bass with cashew nuts

Lightly battered sea bass deep fried until golden brown and stir fried in our cooking sauce, with onion, spring onion, peppers, and cash nuts. Garnished with roasted chillies.

Steamed ginger sea bass (SE)

Steamed sea bass fillets in our special soya sauce with ginger and spring onions.

Steamed chilli and lime sea bass 🌶️🌶️🌶️ (GF)

Steamed sea bass fillets with our zesty chilli and lime sauce, very hot!

We would recommend you order some side dish to accompany our fish dishes.

ACCOMPANIED DISHES

Steamed Jasmine rice £3.25

Coconut rice £3.50

Egg fried rice £3.75

Sticky rice £3.75

Roti Bread £4.95

Broccoli in oyster £6.95

Beansprout in oyster sauce £5.95

Spinach with ginger in oyster sauce £5.95

Pak Choi in oyster sauce £6.95

Plain yellow noodles £6.95

Chips £3.50

Salt and peppers chips £4

EXTRA

Satay sauce £2.50

Homemade chilli oil £2.50

Sweet and sour sauce £5

Bowl of green or red curry sauce £5

NOODLES DISHES

Pad Thai (GF, N, Egg)

Thailand's most famous dish, known for its balanced flavours of sweet, sour and savoury. It's a stir fried flat rice noodles with eggs, beansprouts, spring onion cooked with our homemade Pad Thai sauce. Garnished with crushed peanut, lime.

Pad Si-Ew (Soya Noodles)

Flat rice noodles cooked in our special cooking sauce, soya sauce with egg and vegetables.

Pad Keemow (Spicy Noodles) 🌶️🌶️🌶️

Flat rice noodles cooked in our special cooking sauce with fresh chillies, garlic, and vegetables.

CHICKEN or BEEF -£14.95

PRAWNS - £15.95

MIXED VEG and TOFU - £13.95

SET MENU

CHIANG-MAI £40 per person

(3 courses meal, served everything as listed no need to choose! Minimum order for 2 people please, thank you)

Please inform us if you have any allergies before placing any order.

Mixed starters

A selection of our favourite starters including chicken satay, veg spring rolls, spare ribs, golden sacks and steamed dumplings.

Soup

Spicy Tom yum soup with prawns and mushroom



Main courses

Green curry chicken 🌶️🌶️

Chilli lamb 🌶️🌶️🌶️

Sweet and sour chicken

Beef with black pepper sauce

Mixed veg in oyster sauce

Pad Thai prawns

Steamed jasmine rice



Vegan Menu

STARTERS

Vegetable crackers (GF) £3.95

Served with sweet chilli sauce.

Vegetable Spring Rolls £6.95

Mini spring rolls with vegetables and glass noodles, deep fried until golden brown. Serve with homemade sweet plum sauce.

Sweetcorn Fritters (GF) £6.95

Mixture of sweet corn and seasoned rice flour deep fried until golden brown. Served with sweet chilli sauce.

Vegetables Tempura £7.50

Deep fried vegetables in batter served with sweet chilli sauce.

Papaya Salad Som Tum (🌶️🌶️) £9

Thai style papaya salad. Shredded green papaya, carrots, green beans, cherry tomatoes and fresh chillies mixed in with our zesty lime vegan sauce dressings. Topped with roasted cashew nuts. Light dish but full of flavours!

SOUP

Tom Yum (GF) 🌶️🌶️🌶️

Hot and spicy soup infused lemongrass, galangal, and lime leaves, Topped with fresh chillies.

Tom Kha (GF)

Coconut soup with mushroom infused with lemon grass, galangal, and lime leaves. Garnishes with roasted dried chillies (Can be served without the roasted chillies please let our staff know when placing the order.)

MIXD VEG - £7.50

MAIN COURSE

Vegan Curry £13.95 (GF)

Green or Red Thai curry with mixed vegetables and tofu.

Stir fried chilli and basil (🌶️🌶️🌶️) £12.95

Thailand's favourite, stir fried chilli with basil with mixed vegetables and tofu.

Stir fried sweet and sour £12.95

Stir fried sweet and sour with onions, pineapple, peppers, spring onion, mixed vegetables, and tofu.

Stir fried cashew nuts £12.95

Stir fried in our vegan sauce with cashew nuts, mixed vegetables and tofu, top with roasted dried chillies (the roasted chillies are only for garnishing and can be removed if requested)

Stir fried black pepper sauce £12.95

Stir fried black pepper sauce with vegetables and tofu.

Stir fried ginger £12.95

Stir fried ginger with vegetables and tofu.

Pad Thai (N) (GF) £13.95

Thailand's most famous dish, stir fried flat rice noodles with beansprouts, spring onion, mixed veg and tofu, cooked with our homemade pad Thai sauce. Served on a side with crushed peanuts.

Pad Si-Ew (Soya Noodles) £13.95

Flat rice noodles cooked in our special cooking sauce, soya sauce with tofu and vegetables.

Pad Keemow (Spicy Noodles) £13.95 🌶️🌶️🌶️

Flat rice noodles cooked in our special cooking sauce with fresh chillies, garlic, tofu and vegetables.

Steamed Jasmine rice £3.25

Coconut rice £3.50

Sticky rice 3.75

Chips £3.50