THAI RESTAURANT

0151 724 2033

STARTERS

THAI PRAWN CRACKERS

2.95

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01 CHICKEN SATAY GEO

SERVED WITH PEANUT SAUCE **ERGENS: PEANUTS & DAIRY** 5.95

02 THAI FISH CAKES @

SERVED WITH GROUND PEANUT & CUCUMBER RELISH

03 SWEETCORN CAKES

SERVED WITH SWEET CHILLI SAUCE

5.95

04 SESAME PRAWN ON TOAST

SERVED WITH SWEET CHILLI SAUCE **LLERGENS: SESAME SEEDS**

5.95

05 PRAWN SPRING ROLLS

MARINATED IN GARLIC & CORIANDER AND SERVED

WITH HOT CHILLI SAUCE

RGENS : DAIRY

5.95

06 VEGETABLE SPRING ROLLS

FILLED WITH VERMICELLI NOODLES WRAPPED IN SPRING

ROLL PAPER AND SERVED WITH SWEET CHILLI SAUCE RGENS : DAIRY

FILLED WITH FRESH VEGETABLES WRAPPED IN

07 FRESH VEGETABLE ROLLS (SERVED COLD) GEO

RICE PAPER AND SERVED WITH SWEET CHILLI SAUCE 5.95

08 SWEET POTATO TEMPURA

SERVED WITH SWEET CHILLI SAUCE 5.95

09 STEAMED MUSSELS GEO •

COOKED IN COCONUT MILK, GALANGAL, LEMONGRASS AND SERVED WITH CHILLI LIME & GARLIC SAUCE

6.95

10 THAI GARLIC SAUSAGE

NORTH-EASTERN STYLE PORK SAUSAGES AND SERVED WITH PEANUTS, GINGER & HOT CHILLI SAUCE

6.95

11 BARBECUE CHICKEN

MARINATED BREAST CHICKEN WITH GARLIC, LEMONGRASS, LIME LEAVES, PEPPER & CORIANDER AND SERVED WITH SWEET CHILLI SAUCE

6.95

12 CHABA CHABA PLATTER (MINIMUM FOR TWO)

CHICKEN SATAY, FISH CAKES, SESAME PRAWN ON TOAST

& PRAWN SPRING ROLLS

ALLERGENS: PEANUTS & SESAME SEEDS & DAIRY

OR

SWEETCORN CAKES, VEGETABLE SPRING ROLLS,

FRESH VEGETABLE ROLLS & SWEET POTATO TEMPURA

ALLERGENS: PEANUTS & DAIRY



SOUPS

CHICKEN 5.95 KING PRAWN 5.95 MIXED SEAFOOD 6.95 MUSHROOM • 4.95

13 TOM YUM **GEO** ● ●

SPICY & SOUR SOUP WITH CORIANDER, GALANGAL, LIME LEAVES, LEMONGRASS, MUSHROOMS & **CHERRY TOMATOES**

14 TOM KHA **@ •**

COCONUT SOUP WITH CORIANDER, GALANGAL, LIME LEAVES, LEMONGRASS, CHILLI, MUSHROOMS & **CHERRY TOMATOES**

15 CHICKEN TURMERIC SOUP GEO

CLEAR SOUP WITH FRESH TURMERIC & LEMONGRASS

16 VERMICELLI NOODLE SOUP GEO

CLEAR SOUP WITH SPRING ONIONS & GARLIC OIL

CHICKEN

TOFU • 5.95

SALADS

17 SEAFOOD SALAD GEO • •

WITH ONIONS, CHERRY TOMATOES IN CHILLI & LIME DRESSING 9.95

18 ESARN SALAD 🚭 🔵 🗨

WITH RED ONIONS, MINT LEAVES, THAI PARSLEY,

GROUND ROASTED CHILLI & LIME DRESSING

MINCED CHICKEN / PORK

7 9 5

MUSHROOM •

6.95

5.95

19 NAM TOK BEEF SALAD @ • •

TOSSED IN RED ONIONS, ROASTED RICE, MINT LEAVES, THAI PARSLEY, ROASTED CHILLI & LIME DRESSING 7.95

20 KING PRAWN SALAD @ • •

TOSSED IN ONIONS, LEMONGRASS, THAI CHILLI PASTE AND CHILLI & LIME DRESSING ALLERGENS : DAIRY

21 CRISPY TOFU SALAD GEO • •

WITH CHERRY TOMATOES, CUCUMBER, CARROTS, ONIONS IN CHILLI & LIME DRESSING 7.95



GFO GLUTEN FREE OPTION AVAILABLE

MODERATE SPICY SPICY VERY SPICY

SUITABLE FOR VEGETARIAN



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DIETARY REQUIREMENTS

IF YOU HAVE ANY SPECIFIC DIETARY REQUESTS, PLEASE INFORM A MEMBER OF STAFF AND WE WILL DO OUR BEST TO ASSIST YOU. WE CAN CATER FOR MOST ALLERGIES INCLUDING NUT, GLUTEN, COELIAC AND DAIRY – ALTHOUGH WE CANNOT GUARANTEE NO TRACE ELEMENTS. WE DO NOT USE ANY MSG.

SPICE LEVEL

MOST DISHES CAN BE COOKED TO YOUR DESIRED SPICE LEVEL. PLEASE INFORM A MEMBER OF THE WAITING STAFF.

CURRY

CHICKEN / BEEF / PORK DUCK / KING PRAWN CRISPY TOFU ●

22 RED CURRY **●**WITH BUTTERNUT SQUASH, BAMBOO SHOOTS,
BELL PEPPERS, CHILLI & SWEET BASIL

23 GREEN CURRY (FO
WITH COURGETTE (OR MARROW - SEASONAL),
BAMBOO SHOOTS, BELL PEPPERS, CHILLI & SWEET BASIL

24 YELLOW CURRY (FO)
A RICH MILD COCONUT CURRY - COOKED WITH POTATOES & ONIONS

25 PANANG BEEF CURRY ©
A DRY & SPICY SOUTHERN CURRY - COOKED IN COCONUT MILK & LIME LEAVES
ALLERGENS: DAIRY



26 RED PRAWN & PINEAPPLE CURRY GEO WITH COCONUT MILK, BELL PEPPERS & LIME LEAVES 9.95

27 MASSAMAN LAMB CURRY (E)

A MILD CURRY WITH POTATOES & ONIONS, AND TOPPED WITH PEANUTS & CRISPY SHALLOTS ALLERGENS: PEANUTS 0 05

28 RED DUCK CURRY GO WITH PINEAPPLE, GRAPES, CHERRY TOMATOES, CHILLI & SWEET BASIL 9.95

HOT WOK

SERVED ON A SIZZLING HOT PLATE

29 KRATA RORN 🚭 🔵 🖜

LEMONGRASS SAUCE WITH BELL PEPPERS, LIME LEAVES, CHILLI & BLACK PEPPER

CHICKEN / BEEF / PORK 9.95 DUCK / KING PRAWN / SQUID 10.95

30 CRYING TIGER

GRILLED SIRLOIN STEAK - TOPPED WITH CRISPY SHALLOTS SERVED CHILLI & LIME DIPPING SAUCE 14.95

31 PHAD CHAA LAMB 👀 •••

WITH LESSER GINGER, BELL PEPPERS, CHILLI, GARLIC, FRESH GREEN PEPPERCORNS & HOLY BASIL 10.95

32 TAMARIND DUCK

BATTERED BREAST OF DUCK - TOPPED WITH A SWEET & SOUR SPICY SAUCE 10.95

GEO GLUTEN FREE OPTION AVAILABLE

MODERATE
SPICY
VERY SPICY

SUITABLE FOR VEGETARIAN

STIR-FRY

CHICKEN / BEEF / PORK 8.95 DUCK / KING PRAWN / SQUID 9.95 CRISPY TOFU ● 7.95

33 HOLY BASIL & CHILLI GEO • • •

WITH LONG BEANS, BAMBOO SHOOTS, BELL PEPPERS, ONIONS & HOLY BASIL

34 THAI CHILLI PASTE GEO •

WITH ONIONS, RED CHILLI, BELL PEPPERS & SWEET BASIL

35 RED CURRY PASTE GEO •

WITH GREEN BEANS, BAMBOO SHOOTS, FRESH PEPPERCORNS, LESSER GINGER, BELL PEPPERS, COCONUT MILK & LIME LEAVES

36 GARLIC & PEPPER GEO

WITH CORIANDER, BELL PEPPERS & TOPPED WITH CRISPY GARLIC

37 CASHEW NUTS @

WITH ONIONS, BELL PEPPERS, CARROTS, MUSHROOMS, SPRING ONIONS & ROASTED CHILLI ALLERGENS: CASHEW NUTS

38 OYSTER SAUCE GEO

WITH ONIONS, BELL PEPPERS, CARROTS, MUSHROOMS, SPRING ONIONS

39 SWEET & SOUR GEO

WITH PINEAPPLES, ONIONS, BELL PEPPERS, TOMATOES, CUCUMBER & SPRING ONIONS



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FISH & SEAFOOD

2 FILLETS 15.95

40 STEAMED SEA BASS 6 0 0 0 WITH SPECIAL GARLIC, CHILLI & LIME SAUCE

41 GRILLED STUFFED SEA BASS
WITH LEMONGRASS, LIME LEAVES & SWEET BASIL,
WRAPPED IN BANANA LEAF AND SERVED WITH
CHILLI & LIME SAUCE

42 CHILLI & GARLIC SEA BASS ●
BATTERED & TOPPED WITH TAMARIND, CHILLI & GARLIC SAUCE

43 SWEET & SOUR SEA BASS
BATTERED & TOPPED WITH PINEAPPLES, BELL PEPPERS,
TOMATOES, CUCUMBER & SPRING ONIONS

44 CHU CHEE SEA BASS

BATTERED & TOPPED WITH AROMATIC DRY RED CURRY
& SHREDDED KAFFIR LIME LEAVES



46 FRESH CHILLI PEPPER SEAFOOD

STIR-FRIED WITH RED AND GREEN CHILLI PEPPERS
GARLIC, FRESH GREEN PEPPERCORNS & SWEET BASIL
14.95

47 FISHERMAN'S HOT POT 🙃 • • STIR-FRIED MIXED SEAFOOD WITH CHILLI, GALANGAL, LEMONGRASS, KAFFIR LIME LEAVES & HOLY BASIL 14.95

48 CRISPY SOFT SHELL CRAB TOSSED IN CHILLI & BLACK PEPPER 15.95

RICE & NOODLES

CHICKEN / BEEF / PORK 9.95
DUCK / KING PRAWN / SQUID 10.95
CRISPY TOFU ■ 8.95

49 PHAD THAI NOODLES GEO

WITH EGG, CARROTS, BEAN SPROUTS & SPRING ONIONS IN PHAD THAI SAUCE SERVED WITH GROUND PEANUTS ON THE SIDE ALLERGENS: PEANUTS & EGGS

50 HOLY BASIL & CHILLI NOODLES GEO • • • STIR-FRIED RICE NOODLES WITH EGG, GARLIC & CHILLI, BAMBOO SHOOTS, BELL PEPPERS & HOLY BASIL

51 SOY SAUCE NOODLES GEO STIR-FRIED RICE NOODLES WITH EGG, BABY SWEET CORN, BROCCOLI & DARK SOY SAUCE

52 EGG NOODLES

STIR-FRIED WITH ONIONS, CARROTS, BEAN SPROUTS & SPRING ONIONS
ALLERGENS: EGGS

53 HOLY BASIL & CHILLI FRIED RICE GEO • • • WITH EGG, GARLIC & CHILLI, BAMBOO SHOOTS, BELL PEPPERS & HOLY BASIL ALLERGENS: EGGS

54 FRIED RICE GEO

WITH EGG, BELL PEPPERS, ONIONS, SPRING ONIONS & SOY SAUCE ALLERGENS: EGGS

SIDES

55 SOM TAM SALAD (•• • • • • • SHREDDED GREEN PAPAYA & CARROTS, PEANUTS, TOMATOES, GREEN BEAN SALAD IN LIME JUICE AND CHILLI DRESSING ALLERGENS: PEANUTS 8 05

56 MORNING GLORY (WATER SPINACH) • • STIR-FRIED WITH GARLIC & CHILLI IN YELLOW BEAN PASTE & OYSTER SAUCE 6.95

57 PAK CHOI
STIR-FRIED WITH GARLIC & OYSTER SAUCE 6.95

58 MIXED SEASONAL VEGETABLES © STIR-FRIED WITH GARLIC IN OYSTER SAUCE

59 STEAMED RICE GEO

60 EGG FRIED RICE GEO

3.25
61 COCONUT RICE GEO

ALLERGENS: SESAME SEEDS

62 STICKY RICE GEO

3.25

63 PLAIN RICE NOODLES @

STIR-FRIED WITH EGG, BEAN SPROUTS, CARROTS & PHAD THAI SAUCE ALLERGENS: EGGS

3.95



