

# **Express Lunch Menu**

Choose any Starter or Soup and a Main Course for

£10.95

#### Starters

I. Chicken Satay

Strips of chicken marinated in Thai spices, skewered, char-grilled, and served with peanut sauce.

2. Honey Spare Ribs

Pork spare ribs marinated in honey sauce and grilled.

3. Spring Rolls

Spring rolls filled with stir-fried mixed vegetables and vermicelli, served with sweet & sour sauce.

4. Kanom Pang Nha Gai

Minced chicken mixed with sesame seeds on toast, served with sweet chilli sauce.

## Soups

5. Tom Yum Goong

Spicy hot and sour prawn soup with lemon grass.

6. Tom Yum Gai

Spicy hot and sour chicken soup with lemon grass.

7. Tom Kha Gai

Spicy coconut soup with chicken and galangal.

#### Main Courses

## (includes rice where applicable)

9. Pad Thai

Choice of chicken or prawns stir-fried with rice noodles in Thai style egg, beansprouts and ground peanuts.

IO. Pad Moo Si-Eiw

Fried flat noodles with pork, egg and green vegetables.

II. Mee Soa

Stir fried yellow noodles with egg, chicken or prawns and vegetables

12. Gai Pad Med Mamuang

Stir-fried chicken with cashew nuts

13. Gai Pad Kho Pod

Stir-fried chicken with baby corn and spring onions

14. Pad Khing

Stir-fried chicken, beef. pork or prawns with ginger, mushrooms and spring onions.

15. Pad Gra Prow

Stir-fried chicken, beef or prawns with chilli and basi/leaves.

16. Pad Priew Wan

Stir-fried chicken, pork or prawns with sweet & sour sauce.

17. Pad Nua Num Mun Hoi

Stir-fried beef with oyster sauce.

18. Pad Gra Tiem

Stir-fried chicken, beef. pork or prawns with garlic, white pepper and coriander.

19. Pad Prik Khing

Stir-fried chicken, beef or pork with red curry paste, long beans and bamboo shoots.

20. Gaeng Kiew Wan Gai (Green curry)

The famous Thai green curry made with chicken in coconut milk, Thai aubergines and Thai herbs.

21. Gaeng Dang GaVMoo (Red curry)

A spicy Thai red curry made with chicken or pork in coconut milk with bamboo shoots and Thai herbs.

22. Gaeng Panang Gai

Creamy chicken curry with coconut milk and lime leaves.

23. Kao Pad

Cholce of chicken or prawns stir-fried with rice or egg in soya sauce.

24. Kao Pad Gra Prow (hot)

Choice of chicken, beef or pork stir-fried with rice, egg, hot chi/lis and basi/leaves.

25. Kao pad suparot

Stir-fried rice with prawns and pineapple with a dash of red curry powder.