			£9.95
	103.	Pad Kee Maow	-,
		Beef stir fried with rice noodles, green vegetables,	
		fresh chilli, garlic and basil leaves (no egg).	£9.95
	104.	Pad Mee Sua [G, E, M, Mo, S, *]	
		Chicken and prawns stir fried with egg noodles and vegetables.	
		Rice Dishes	en £9.95
	111.	NAU FAU IG. E. II. 110. 3. 1	1 £ 10 95
		A choice of chicken or prawns [C] stir fried with rice, Prawns [C]	1 110.75
		egg and vegetables in a soya sauce.	£9.95
	112.	Kao Pad Graprow [G, E, M, Mo, S, *]	L7.73
		A choice of chicken or beef stir fried with rice,	
		hot chilli and basil leaves.	£10.95
	113.	Kao Pad Superot [G, C, E, M, Mo, N, S,*]	210
	-	Stir fried rice with prawns and pineapple with a dash of red curry.	£10.95
	114.	Kao Pad Talay [G, C, E, M, Mo, S,*] Special fried rice with mixed seafood in chilli oil.	2.0
		Accompaniment Dishes	CF 05
		Mixed vegetables in oyster sauce [G, E, M, Mo, S,*]	£5.95
		<b>Broccoli in oyster sauce</b> [G, E, M, Mo, S,*]	£5.75
	123.	Baby young corn, mushrooms and mangetout	£5.95
		[G, E, M, Mo, S,*]	CE 75
	124.	Beansprouts with spring onions [G, E, M, Mo, S,*]	£5.75
	125.	Thai fragrant rice	£2.95
	126.	Egg fried rice [E]	£3.50
	127.	Sticky rice	£3.50
	128.	<b>Pad mee</b> [G, E, M, Mo, S,*]	£3.50
	100	Stir fried egg noodles with spring onions and beansprouts.	
i	129.	Kao Ga Ti [Se]	£3.50
		Steamed Thai fragrant rice with coconut milk.	
1		Vegetarian Starters	
	131.	Tom Yum Hed [C, F, S]	£5.95
		Spicy hot and sour mushroom soup with lemongrass.	
	132.	Tom Kha Hed [F]	£5.95
		Mushrooms in coconut soup with galangal and lemongrass.	25.75
	133.	Vegetable Tempura [G. F]	£6.50
		Deep fried mixed vegetables in a light batter served with	
		sweet chilli sauce.	
	134.	Tao Hoo Tord [P, S]	£6.50
		Deep fried bean curd served with sweet chilli sauce,	
	125	sprinkled with crushed roasted peanuts.	
	133.	Poh Pia Tord Spring Rolls [G, S] Bean vermicelli, dried mushrooms, shredded cabbage	£6.95
		and carrots colled in rice pastry, deep fried until crispy	
		and served with sweet chilli sauce.	
	136.	Vegetarian Yum Woon Sen Vermicelli Salad ICo C C	64.50
		Nice Vermicelli noodles with onions, coriander and celony	£6.50
		mixed with chilli and lemon dressing.	
	•	Vegetarian Main Dist	
	141.	Vegetarian Main Dishes Pad Thai Jay [G, E, P, S, *]	
		Rice noodles stir fried with eggs, beansprouts, spring	£8.50
		onions and served with peanuts.	
	142.	Tao Hoo Pad Khing [G, E, M, Mo, S, *]	
		Stir fried bean curd with ginger, mushrooms, shring	£8.50
	_	onions, green and red peppers	
	143.	Tao Hoo Graprow [G, E, M, Mo, S, *]	£0.50
		Stir fried bean curd with fresh chilli and basil leaves	£8.50
	144.	Priew Wan Pak [S]	40 50
	145	Stir fried vegetables in sweet and sour sauce.  Gang Kiew Wan Pak [S]	£8.50
	1 13.	Green curry with fresh vegetables cooked in coconut	£8.95
		milk with bamboo shoots and Thai herbs.	
		Indi Herbs,	

146. Gang Dang Pak [S]

Red curry with fresh vegetables cooked in coconut milk with bamboo shoots and Thai herbs.

147. Tao Hoo Med Ma Muang [G, E, M, Mo, N, S, \*]
Stir fried tofu with mushrooms, onions and cashew nuts.

ALLERGY KEY:

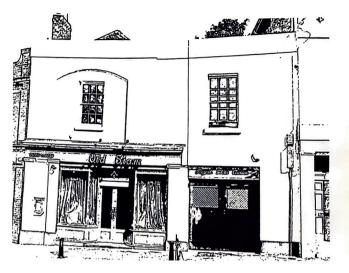
[P] Peanuts [G] Gluten [S] Soya [L] Lupin [F] Fish [Mo] Molluscs [Ce] Celery [N] Nuts [M] Milk [E] Eggs
[SD] Sulphur dioxide [C] Crustaceans [Mu] Mustard [Se] Sesame seeds [\*] May contain allergens
A discretionary 10% Service Charge will be added to your bill. All prices include VAT.

March 2025

£8.95

£8.50

## Old Siam



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P.C.   Promo Crackers   G.C.   C.   P.   N.   C.   Series   C.   C.   P.   N.   C.   C.   C.   C.   C.   C.   C		Prawn Cracker 19 Starters					£14.95
L. Children's Statey (C. C. E. P. M. A. F. S.)  2. Spring Rotals (S. S.)  2. Perman Spring Rotals (	PC.	Prawn Crackers [G, C, M, N]				Chu-Chee [C, Mo] and Thai herbs.	C14 Q5
suit in first ord ord Personal Congression of State (S. S.)  Prom Spring Rolls (G. C.)  Prom Spring Ro			35.	Prawn Salad [C, F]	8.95 66.	Smooth aromatic curry with sea scane	£14.73
Charginized, and serviced with prefer interest expectations.  Spring Robit (G. S.)  An interest promot was peed of a peerly of the first state of the prefer interest promote was peed of a peerly of the first state of the prefer interest promote was peed of a peerly of the first state of the prefer interest promote was peed of peerly of the prefer interest promote was peed of peerly of the prefer interest promote was peed of peerly of the prefer interest promote was peed of peerly of the prefer interest prefer in peerly of the pe	١.	Strip of Chicken Satay [G, C, E, M, Mo, P, S, *1		Grilled prawns playoured with remorgrass and man herbs, mixed	71	Plah Chu-Chee [G, C, T]	
2. Spring Rolls (C. 5) Are rown Syring and Rolls (C. 5) Are rown Syring Rolls (C. 5) Are rown Syring Ro		chargrilled, and served with home spices, skewered	36	Mussal Solad [C E Mo]		Crispy red diap.	£14.95
Frame Spring Robing C.C. Ph.S. 3.C. All minimal former winghed in party and find unit crapy. All minimal former winghed in party and find unit crapy. All minimal former winghed in party and find unit crapy.  The proximal factor of this spring flower wing flower winghed in party and find unit crapy.  The proximal factor of this spring flower winghed winghed flower could be a flower winghed winghed flower winghed wingh mined flower winghed winghed winghed flower winghed winghed f	7	Spring Polle Co.	30.	Steamed mussels with lemongrass and that herbs, mixed with a		sauce and limb sauce [G, E, F, M, Mo, S, *]	
3. Prevm Spring Boile (C. et & full stock.)  What the property spring a stock of the stock of the property spring of the stock of the property spring of the pro		Rice flour baster file 1			72.		£14.95
Memoral from Reduct (C. M. Mo. Sc. 3)  From Survey and fired unit crippy. C 7.25  From Survey (C. E. 1)  From Survey (C. E. E. H. Mo. S. 7)  Allower for formed only processing and grain hours, C 7.25  Allower formed only processing and grain hours, C 7.25  Allower formed only processing and grain hours, C 7.25  Allower formed only the standard of the wind spirity recogning and grain hours, C 7.25  Allower formed only the standard of the wind spirity recogning and grain hours, C 7.25  Allower formed only the standard of the wind spirity recogning and grain hours, C 7.25  Allower formed only the standard of the wind spirity recogning and grain hours, C 7.25  Allower formed only the standard of the wind spirity recogning and grain hours, C 7.25  Allower formed wind cranked promous in some of the standard on the standard of the standard on the standard on the standard on the standard of the standard on the standard of the standard o	-	and vermicelli, served with sweet chilli squce £6.95		Curry Dishes	72	Plah Ma Kham [G, F]	£15 95
Section with sweet dull sauce.  1. Butterfy Prawms (G. C. E. P. M. S. S. )  1. Figure Prawms (G. C. E. P. M. S. S. )  2. Figure Prawms (G. C. E. P. M. S. S.	3.	Prawn Spring Rolls [G, C, Mo, Se, S]	41.	Green Curry [C] Chicken £11	1.95	Calaby Sed Duss war	£13.73
4. Butterfly Prawms (C, C, E) Terp Prawms (exp find in origin better 1. Pray 1. Secure of find in origin better 1. Secure of find in origin better 1. Secu		served with sweet chilli source £7.25		The famous Thai green curry made with chicken or Prawn [C] £12	<sup>2.95</sup> 74.	Plah Neung Plan garlic, chilli and lemon juice.	£15.95
Some of our yim one with beef, chicken or puts, coronar milk, promote places, for places of places of places of places or per places, deep pied and served with surpley sectioning and green beaus, section of the places of places of places or per places, deep pied and served with surpley section places, and provided in source. Some of all marriages or a worston wropper with mind ports. 6.05 color-back places places in part of the color of places of places of places of places or places of places of places or places of places of places of places or places of places of places of places of places or places or places of places or places of places or place	4.	Butterfly Prawns IG C E1		bamboo shoots and sweet basil leaves.		Steamed set Si-Ew [G, F, S]	
Service With Process (F.F.S.)  Minute off City (F.M. No. S.)  Service of Profest and served with sweet child source,  Asserted durnylings in a worten wropper with minuted point  (4.55)  Chicken wrige Stuffed with minuted childs on a served with sweet syst source.  To chicken wrige Stuffed with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with sweet child source.  (5.75)  Chicken wrige Stuffed with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with minuted chicken and glass mondles,  deep Profest and served with wropper with disconsistent and served with minuted point of the glass was an asset of the glass was an asset of the glass was an asset of the glass of the glass was an asset of the glass of the glass was an asset of the glass of the glass was an asset of the glass of the glass of the glass was an asset of the glass of the glass of the glass was an asset of the glas		liger browns deep fried in a light to	42.	Red Curry [C]	1.95 75.	Coamed Seu Duss ****	£14.95
John Test Castes [F, N] And Test Castes [F, N	-	served with sweet chilli squce		Spicy red curry made with beef, chicken or pork, coconut milk,	76.	Gang Kiew Wan Plan [G, C, 1] Gang Kiew Wan Plan [G, C, 1] Gang Kiew Wan Plan [G, C, 1]	
6. Dim Sum [C, E, M, Mo, S, *]  Stemmed analysis in a water low who was a sweet claim state.  Stemmed analysis in a water low who was every source.  Botheread pork space risk merinated in honey and hoi in state.  Chicken Myring [G, Mo, S]  Minced prowns topped with season seeds on toest, severel with seed claims.  Service with minced claims and glass needles, severel with seed source.  Some was stated for the service claims and seed claims and glass needles, severel with severel seed source.  Some was stated for the service claims and seed on toest, severel with severel seed source.  Some with pearant and child issues.  Honey Space (C, C, E, M, 6, S, *)  Persum Statey (G, C, Mo)  Prowns manufed in Their jets, severed, chargifled on served with pearant and child issues.  Hord Params (T, C, E, M, 6, S, *)  We seed with severel seed on toest, severed, chargifled on served with pearant and child issues.  Hord Params (T, C, E, M, 6, S, *)  Anomatic criting Duck (G, S, E, M, Mo, S, *)  Link Aromatic Criting Duck (G, S, S, M, M, S, *)  Link Aromatic Criting Duck (G, S, S, M, M, S, *)  Link Aromatic Criting Duck (G, S, S, M, M, S, *)  Form (C, E, M, M, S, *)  Link Aromatic Criting Duck (G, S, S, M, M, S, M, S, M, A)  Anomatic Criting Duck (G, S, S, M, M, S, M, S, M, A)  Anomatic Criting Duck (G, S, S, M, M, S, M, S, M, A)  Link Aromatic Criting Duck (G, S, S, M, M, S, M, S, M, A)  Link Aromatic Criting Duck (G, S, S, M, M, S, M, S, M, A)  Link Aromatic Criting Duck (G, S, S, M, M, S, M, S, M, S, M, M, S, M,	5.	Minced forther had S. H. S. H.	43	Duck Curry [C] £12		Crishy red Ulapia Imag of F	
6. Dim Sum [C, E, M, Mo, S, *]  Stemmed analysis in a water low who was a sweet claim state.  Stemmed analysis in a water low who was every source.  Botheread pork space risk merinated in honey and hoi in state.  Chicken Myring [G, Mo, S]  Minced prowns topped with season seeds on toest, severel with seed claims.  Service with minced claims and glass needles, severel with seed source.  Some was stated for the service claims and seed claims and glass needles, severel with severel seed source.  Some was stated for the service claims and seed on toest, severel with severel seed source.  Some with pearant and child issues.  Honey Space (C, C, E, M, 6, S, *)  Persum Statey (G, C, Mo)  Prowns manufed in Their jets, severed, chargifled on served with pearant and child issues.  Hord Params (T, C, E, M, 6, S, *)  We seed with severel seed on toest, severed, chargifled on served with pearant and child issues.  Hord Params (T, C, E, M, 6, S, *)  Anomatic criting Duck (G, S, E, M, Mo, S, *)  Link Aromatic Criting Duck (G, S, S, M, M, S, *)  Link Aromatic Criting Duck (G, S, S, M, M, S, *)  Link Aromatic Criting Duck (G, S, S, M, M, S, *)  Form (C, E, M, M, S, *)  Link Aromatic Criting Duck (G, S, S, M, M, S, M, S, M, A)  Anomatic Criting Duck (G, S, S, M, M, S, M, S, M, A)  Anomatic Criting Duck (G, S, S, M, M, S, M, S, M, A)  Link Aromatic Criting Duck (G, S, S, M, M, S, M, S, M, A)  Link Aromatic Criting Duck (G, S, S, M, M, S, M, S, M, A)  Link Aromatic Criting Duck (G, S, S, M, M, S, M, S, M, S, M, M, S, M,		deep fried and served with crushed bearing and green beans.		Duck in a red curry with coconut milk, tomato, pineapple		\ rc []	£14.50
Apopular of thick and creamy carry made with chicken of community made with chicken of community and has its source.  By Prawn Toast (G. C. Hv. S. S.)  Pra	6.	Dim Sum [G. F. M. Mo. S. *1			100 91	Goong Pow (Giant King Prawns) [C, F]	
7. Honey Sparse Ribs (C. S. s.) 8 abroxicately bit spars ribs married with sweet stoys souce. 8 Chicken Wings (G. Mo. S) Chicken Wings (G. Mo. S) Chicken Wings (G. Mo. S) Chicken with record chicken and glass noodles, deep fried and served with sweet chill souce. 9 Perawn Tasts (G. C. E. Mo. S.		Steamed dumblings in a ware-	44.	A popular red thick and creamy curry made with chicken	1.75	Chargrilled glaric time !	£13.95
A deblotous rever, and South of Tholand dah mode with chicken and grown stages.  Chicken Wings [C, Mo. 5] Chicken with microd chicken and gloss noodles, deep first and served with sweet chills souce.  P. Prawn Toast [G. C, E, Mo. S. 5] Prawn Satty [G. Mo. 5] Prawn [G. 11.5] Prawn [G. 11.	~	Francis appearant guille and served with sweet		or beef, coconut milk and lime leaves.	82.	Gai Yang Ta-Krai Chicken in Thai herbs and lemongrass	
8. Chicken Wings [G. Ph. S] Chicken will specify stuffed with mixed chicken and gloss noodles, deep fried and served with sweet chill source.  6.59 Minced prowns topped with sexame seeds on toosx, served with sweet chill source.  10. Prawn Satay [G. C. Mo] Prawn [G. I. Mo, N. T] Prawn Satay [G. C. Mo] Prawn [G. I. Mo, N. T] Prawn Satay [G. C. Mo] Prawn [G. I. Mo, N. T] Prawn Satay [G. C. Mo] Prawn [G. I. Mo, N. T] Prawn Satay [G. C. Mo] Prawn [G. I. Mo, N. T] Prawn Satay [G. C. Mo] Prawn [G. I. Mo, N. T] Prawn [G. I. Mo, N	7.		45.				£1495
Chicken with recommended in five absence seeds on toost, severed with sweet chills source.  9. Prawn Toast [G. C. E. Mo. S.	8	Chicken Wings IC Mass.			83	Gai Yang Som Tum Chicken [1]	21
Sist_Fired Dishes    Second State   G.C. E. M. O. S. S. S. S.	٠.	Chicken wings stuffed with minced chicken and class up £6.95	46.	Nutty Chicken [C, P, *]	1.95	Grilled marriaged chiefes and served with sweet chilli sauce.	
Minced prowns topped with serame seeds on toost, served with sever chill issue.  10. Prawm Satay (G, C, Me) Prowns monitored in This spiess, skewered, chargilled and served with sometred of this spies, skewered, chargilled and served with chills and served with chills and served with prount and chills source.  11. Misced Platter (for 2 people) (G, C, E, FM, Me, N, S, S)		deep fried and served with sweet chilli sauce.					£14.95
Annable private longing of any first part of the property of t	9.	Prawn Toast [G, C, E, Mo, Se, S]					
10. Prawm Satay [C, C, Mc] Prawm name and in this piace, determed, chargilled and served with papers, determed, chargilled and served with papers (E, E, M, Mc, R, S, S, T) 1. Misch Platter (for 2 people) [G, C, E, E, M, Mc, R, S, S, T) 1. Thai Aramatic Critispy Duck (E, E, M, Mc, S, T) 1. Thai Aramatic Critispy Loud, terred with outcumber, Soups 21. Tom Yum [C, F, S] / Traditional sour and spicy soup with chicken or prawms, Emerograps and golingt.  Thai Salads  1. Yum Woon Sen [Ce, C, F] / Semination of control the lamb of the law.  Thai Salads  1. Yum Woon Sen [Ce, C, E, M, Mc, S, T) Corpariled beef thinly sized, mined with him limon of prawms, spring onions and cariander, mixed with him lemon dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with him lemon dressing, spring onions and cariander, mixed with him lemon dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions and cariander, mixed with chill kennor dressing, spring onions a		williced prowns topped with sesame seeds on toast.	51.	Chicken or prowns stir fried with cashew nuts, spring Prawn [C] £11	1000	ing dish with our special not critic sauce.	£14.95
A choice of chicken, beef, poth or promous sir fried with peant and chills source.  11. Mixed Platter (for 2 people) [G, C, E, FM, Mo, R, S, S, T] A Selection of our forourise storters served with a mixture of dips.  12. Thai Aromatic Crispy Duck [G, S, S] A form cirphy duck served with countmer, spring onions and hol sin source.  Soups  Soups  Chicken 6.45 Traditional sour and spicy soup with chicken or prowns, for firm leteres, galangel and chilli oil.  Than [G, E, Mo, S, T] A choice of chicken, pook or prowns stir field with prowns, such firm leteres, galangel and chilli oil.  Than [S alads  Than Salads  11. Yum Woon Sen [Ce, C, F] / Charge led beef think) stood from some some some some some some some so	10.	Prawn Satay [G. C. Mo.]				Moo-Yang Jim Jaew Pork [G, E, F, F1, F10, 5, 1]	
and served with peanut and chills sauce.  1. Mixed Platter (for 2 people) [G., C., F., M. A., P.S., S., S.)		Prawns marinated in Thai spices, skewered, chargrilled	52.			sauce in a sizzling dish.	
1.1. Fixed Platter (for 2 people) [G, C, E, F, M, Mo, F, Se, S, T]  2.1. Thai Aromatic Crispy Duck (G, Se, S)  Soups  2.1. Tom Yum [C, F, S] // Todditional sour and spicy soup with chicken or prowns, Prawns £7.50 Todditional sour and spicy soup with chicken or prowns, Prawns £7.50 Tom Yum Poh Tak (C, F, M, S) // Spicy mised senfols oboy with lemongrass, kaffir lime leaves, planged and chilie oil.  2.2. Tom Kha [F] Coconnt soup with chicken or prowns, planged and chilie oil.  2.3. Tom Yum Poh Tak (C, F, M, S) // Spicy mised senfols oboy with lemongrass, kaffir lime leaves, planged the with resisting destinated by the mongrass and glotted people for cursions and carionader make with prowns, minced chicken, post with the mongrass, helping of traditional feet Thin I had beat spicy dressing.  3.1. Yum Woon Sen [Ce, C, F] // Vermicelli clear noodles with prawns, minced chicken, spring onions and carionader prime with prowns, minced chicken, spring onions and carionader growth with generous helping of traditional feet Thin I had beat spring onions and carionader growth the mongrass and beat spring onions and carionader growth the mongrass and spring onions and carionader growth the mongrass and beat spring onions and carionader growth the mongrass and spring onions and carionader in a light story spring onions and carionader growth the growth spring onions and carionader growth crisp helib basil terms of the prowns beging on the growth spring onions and carionader growth crisp helib basil terms of the prowns the p		and served with peanut and chilli sauce.		with fresh chilli, onion and fresh holli basil leaves.	86.	Goo Yung Lamb [G. E. F. M. Mo, S, *]	£14.95
12. That Aromatic Crispy Duck [G. Se, S] Aromatic crispy duck served with cucumber, spring onions and hoi sin sauce.  Soups  21. Tom Yum [C. F.S] // Traditional sour and spicy soup with chicken or prawns, lemongrass, kaffir lime leaves, gelanged and chill oil.  22. Tom Yum Spicy along with lemongrass, kaffir lime leaves, Fish chill and holi basil.  That Salads  31. Yum Woon Sen [C. C. F. M. S.] / Yemicelli clear noodles with prawns, minced chicken, spring onions and ariander, mixed with chill lemon dressing.  33. Beef Salad [F] // Chargille deef thinly sliced, mixed with a generous helping of traditional fresh from the this and spicy decising, sground rice, chilli powder and gillied, tossed in Thai herbs, ground rice, chilli powder an	11.	Mixed Platter (for 2 people) [G, C, E, F, M, Mo, P, Se, S,*]	53.		).95	Marinated cutlets of lamb, chargrilled and served	
Anomatic crispy duck served with cucumber, spring onions and hoi sin souce.    Soups   Soups   Chicken £6.45   Frawn [C] £1.95   Chicken £6.95   Coconut souly with chicken or prowns, spiced with permansions and golongal and chilli oil.  22. Torn Kha [F] Coconut souly with chicken or prowns, spiced with permansions and golongal.  23. Torn Yurn Poh Tak [C, F, Mo, S] // Spicy mixed seedfood souly with permansions grain golongal oil chilli oil.  24. Torn Yurn Poh Tak [C, F, Mo, S] // Spicy mixed seedfood souly with permansions grain golongal oil chilli oil. This permansion grain grain golongal oil chilli oil. This permansion golongal oil chilli oil. This permansion grain grain golongal oil chilli oil. This permansion grain golongal oil	12				.95		
Soups  2.1. Tom Yum [C, F, S] // Chicken 6.6.45 Frawns C.7.50 [emograss, kaffir lime leaves, golangel and chilli oi.  2.2. Tom Kha [F] Coconut soup with chicken or prawns, spiced with personal gold personal gold with personal gold personal g		Aromatic crispy duck served with cucumber, Half £15.95	54.	Pad Priew Wan Sweet & Sour Chicken/Pork £10.			£14 95
Soups  1. Tom Yum [C, F, S] / A choice of Chicken (6.45		spring onions and hoi sin sauce. Quarter £10.95			.95 91.	Honey Duck  Poact duck thinks sliced and served with our special	£17.73
Soups 2.1. Tom Yum [C, F, S] // Traditional sour and spicy soup with chicken or prawns, lemongras, kaffir lime leaves, galangal and chilli oil. 2.1. Tom Yum Poh Tak [C, F, Mo, S] // Spicy mixed seafood soup with hemongrass, kaffir lime leaves, fresh chilli and holib bosil.  Thai Salads  3.1. Yum Woon Sen [Ce, C, F] // Vermicalli clear noodles with prowns, minced chicken, spring oritions and coriander, mixed with chilli lemon dressing.  3.2. Beef Salad [F] // Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs, ground inc, chilli powder and lime juice.  4. Seafood Salad [Ce, C, F, Mo]  5. Seafood stalad [Ce, C, F, Mo]  5. Seafood Salad [Ce, C, F, Mo]  5. Seafood stalad [Ce, C, F, Mo]  5. Seafood stalad [Ce, C, F, Mo]  5. Seafood stalad [Ce, F, Mo]			55	The state of the s	.95	honey sauce in a sizzling dish.	
Traditional sour and spicy soup with chicken or prowns, lemongrass, kaffir lime leaves, galangal and chilli oil.  22. Tom Kha [F]			33.	A choice of chicken or pork stir fried with a garlic,		Hor Mok Talay [C, E, Mo]	£14.95
lemongrass, kaffir lime leaves, galangal and chilli oil.  Chicken £6.95 Cocorut soulp with chicken or prawns, spiced with Prawn [C] £7.50 lemongrass and galangal.  23. Tom Yum Poh Tak [C, F, Mo, S] // Spicy mixed seafood soup with lemongrass, kaffir lime leaves, fresh chilli and holli basil.  Thai Salads  31. Yum Woon Sen [Ce, C, F] // Vermicelli clear noodles with prawns, minced chicken, spiring oninors and coriorander, mixed with a generous helping of traditional fresh Thai lerbs and spicy dressing.  32. Beef Salad [F] // Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai lerbs and spicy dressing.  33. Duck Salad [F] // Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  46.50 Chicken £6.95 Foxorum Yum Poh Tak [C, F, Mo, S] // Seafood Salad [Ce, C, F] // Chargrilled giant king prawns tobped with red thick people and college and college and college of thicken or prawns [C] stir fried with rice with flavour powds with red thick people and college of chicken or powds stir fried with none, segment are depelpers in oyster sauce.  A choice of chicken or beef stir fried with non, or store sauce.  Seafood Salad [Ce, C, F, Mo, S] // Chicken £9.95 Site fried with onion, mushrooms, gene and red peppers in oyster sauce.  511.95 Seafood Dishes  61.94 Salads  61.95 Seafood Dishes  61.94 Salads  61.95 Seafood Dishes  61.94 Salads  61.95 Site fried with nichill and garlic topped with cristly hollid basil leaves.  61.94 Salads  61.95 Site fried with firsh chilli and garlic topped with cristly hollid basil leaves.  61.94 Salads  61.94 Salads  61.94 Salads  61.95 Site fried with firsh chilli and garlic topped with fired with firsh in the prowns with chillid lid, Thai herbs, so noins and dosine and caronians and consistency as acces erved in a traditional Thai herbs, so gradic, ginger, spring onions and corionander makes as served with cristly hollid basil leaves.  61.94 Salads  61.95 Salads  61.95 Site fried with nichillid oil, Thai her	21.	The state of the s			OF.		
22. Tom Kha [F] Coconut soup with chicken or prawns, spiced with Prawn [C] £7.50 lemongrass and galangal.  23. Tom Yum Poh Tak [C, F, Mo, S] // £8.50 Spicy mixed seefgod soup with hemongrass, kaffir lime leaves, fresh chilli and holli basil.  24. Thai Salads  Thai Salads  31. Yum Woon Sen [Ce, C, F] // Vermicelli (ear noodles with prawns, minced chicken, spring onions and coriander, mixed with a generous helping of traditional fresh inha herbs and spicy dressing.  32. Beef Salad [F] // Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh thai herbs and spicy dressing.  33. Duck Salad [F] // Duck breast, fresh chipped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  48.50  39. Duck Salad [F] // Duck breast, fresh chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  48.50  48.50  48.50  59. Nua Gra Prow Grob (Crispy Beef) [G, E, M, Mo, S, *] (£1.95) Seafood Dishes  59. Nua Gra Prow Grob (Crispy Beef) [G, E, M, Mo, S, *] (£1.95) Seafood Dishes  61. Pad Talay [G, C, E, M, Mo, S, *] (£1.95) Suffied mixed seefgood with Thai chilli oil, Thai herbs, noinors and basil leaves.  61. Pad Talay [G, C, E, M, Mo, S, *] (£1.95) Suffied mixed seefgood with Thai chilli oil, bamboo shoots, on sand basil leaves.  62. Goong Nam Prik Pow [G, C, E, M, Mo, S, *] (£1.95) Suffied prawns with chilli oil, bamboo shoots, on sand basil leaves.  63. Goong Kho Pot [G, C, E, M, Mo, S, *] (£1.95) Suffied prawns with baby young corn, mushrooms, spring onions in soya sauce.  64. Goong Gra Tiem [G, C, E, M, Mo, S, *] (£1.95) Suffied prawns with baby young corn, mushrooms, spring onions in soya sauce.  65. Goong Gra Tiem [G, C, E, M, Mo, S, *] (£1.95) Suffied prawns with the baby young corn, mushrooms, spring onions in soya sauce.  66. Goong Gra Tiem [G, C, E, M, Mo, S, *] (£1.95) Suffied prawns with thill oil, bamboo shoots, on so sauce.  67. Goong Gra Tiem [G, C, E, M, Mo, S, *] (£1.95) Suffied prawns with the baby young corn, mushrooms, spring onions in		manual and opicy soup man emercin or premier,	56.			16. 60 8000 (A. A. Salestania) - 1. A. Salestania	£1495
Coconut souly with chicken or prawns, spiced with prawns (C) £7.50 [E7.50] [E7	22.	Tom Kha [F] Chicken £6.95		mushrooms, green and red peppers in oyster sauce.			21 1.73
23. Tom Yum Poh Tak [C, F, Mo, S] // Spicy mixed seafood soup with lemongrass, kaffir lime leaves, fresh chilli and holli basil.  Thai Salads  1. Yum Woon Sen [Ce, C, F] // Vermicelli clear noodles with prawns, minced chicken, spring onions and coriander, mixed with chilli lemon dressing.  28. Beef Salad [F] // Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing.  28. Duck Salad [F] // Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  48.50  48.50  5. Eafood Dishes  5. Eafood Dishes  61. Pad Talay [G, C, E, M, Mo, S, *] Stir fried mixed seafood with Thai chilli oil, Thai herbs and spicy dressing.  62. Goong Nam Prik Pow [G, C, E, M, Mo, S, *] Stir fried prawns with hilli oil, bamboo shoots, onions and basil leaves.  63. Goong Kho Pot [G, C, E, M, Mo, S, *] Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing.  64. Goong Gra Tiem [G, C, E, M, Mo, S, *] Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  65. Goong Chu-Chee [G, C] Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  66. Goong Chu-Chee [G, C] Chargrilled giant king prawns topped with garlic, black and ground peanuts.  67. Pad Thai [E, F, P.*] A choice of chicken or pork stir fried with rice noodles, egg, beansprouts and ground peanuts.  67. Chicken £9.95 Chicken £9.95 Chicken £9.95 Chicken or pork stir fried with flat rice Chicken £9.95 Chicken or pork stir fried with flat rice Chicken £9.95 Chicken or pork stir fried with flat rice Chicken £9.95 Chicken or pork stir fried with flat rice Chicken or pork stir fried with flat rice Chicken or pork stir fried with flat rice		econde soup man emercin or pranns, spices man	59.		1.95		
Spicy mixed seafood soup with lemongrass, kaffir lime leaves, fresh chilli and holli basil.  Thai Salads  1. Yum Woon Sen [Ce, C, F] // Vermicelli clear noodles with prawns, minced chicken, spring onions and corriander, mixed with chilli lemon dressing.  2. Beef Salad [F] // Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing.  3. Duck Salad [F] // Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  48.50  48.50  59. Phad Ma-Kham Roast duck breast, sliced and topped with flavoured tamarind sauce, served with crispy seaweed.  50. Goong Nam Prik Pow [G, C, E, M, Mo, S, *] Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing.  58.50  58.50  68.50  68.50  68.50  68.50  68.50  68.50  68.50  68.50  69. Goong Ma-Kham Roast duck breast, fired and topped with flavoured tamarind sauce, served with crispy seaweed.  69. Goong Ma-Kham Roast duck breast, fired and topped with sweet and sour tamarind sauce.  Fl.4.95  Fled fed sea bass, cooked with exotic Thai herbs, ground rice, chilli, fish sauce and lime juice.  Fl.4.95  Fled ba-Kham Roast duck breast, sliced and topped with flavoured tamarind sauce, served with crispy seaweed.  60. Goong Ma-Kham Roast duck breast, sliced and topped with flavoured tamarind sauce, served with crispy seaweed.  61. Pad Tala [E, F, *]  61. Pad Tala [E, F, *]  62. Goong Ma-Prik Pow [G, C, E, M, Mo, S, *]  63. Goong Kho Pot [G, C, E, M, Mo, S, *]  64. Goong Gra Tiem [G, C, E, M, Mo, S, *]  65. Goong Gra Tiem [G, C, E, M, Mo, S, *]  66. Goong Gra Tiem [G, C, E, M, Mo, S, *]  67. Frawn[C] £10.95  Frawn[C] £1	22	(0.50			94		CLAOF
Factor   F	23.			Seafood Dishes	74.	Deep fried sea bass, cooked with exotic Thai herbs.	£14.95
Thai Salads  Stir fried mixed seafood with Thai chilli oil, Thai herbs, onions and basil leaves.  11. Yum Woon Sen [Ce, C, F] // Vermicelli clear noodles with prawns, minced chicken, spring onions and coriander, mixed with chilli elmon dressing.  12. Beef Salad [F] // Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing.  13. Duck Salad [F] // Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  14.95  Stir fried mixed seafood with Thai chilli oil, Thai herbs, onlons and basil leaves.  52. Goong Nam Prik Pow [G, C, E, M, Mo, S, *] Stir fried prawns with chilli oil, bamboo shoots, onlons and basil leaves.  53. Goong Kho Pot [G, C, E, M, Mo, S, *] Stir fried prawns with baby young corn, mushrooms, spring onlons in soya sauce.  64. Goong Gra Tiem [G, C, E, M, Mo, S, *] Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  65. Goong Chu-Chee (G, C] Chargrilled giant king prawns topped with red thick and creamy cursu with corcust milk and lime leaves.  10.95  10.95  10.95  10.95  10.95  10.95  10.95  10.95  10.95  10.95  10.95  10.95  10.95  10.95		leaves, fresh chilli and holli basil.	61.		2.95	ground rice, chilli, fish sauce and lime juice.	
<ul> <li>Yum Woon Sen [Ce, C, F] // Vermicelli clear noodles with prawns, minced chicken, spring onions and coriander, mixed with chilli lemon dressing.</li> <li>Beef Salad [F] // Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing.</li> <li>Duck Salad [F] // Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.</li> <li>Seafood Salad [Ce, C, F, Mo]</li> <li>Seafood Salad [Ce, C, F, Mo]</li> <li>Seafood Salad [Ce, C, F, Mo]</li> <li>Seafood Salad [mail the prawns, sauid and mussels with lemongrass and</li> <li>Goong Nam Prik Pow [G, C, E, M, Mo, S, *]</li> <li>Stir fried prawns with chilli oil, bamboo shoots, onions and basil leaves.</li> <li>Goong Kho Pot [G, C, E, M, Mo, S, *]</li> <li>Stir fried prawns with chilli oil, bamboo shoots, onions and basil leaves.</li> <li>Goong Kho Pot [G, C, E, M, Mo, S, *]</li> <li>£11.95</li> <li>Moodle Dishes</li> <li>Pad Thai [E, F, *]</li> <li>A choice of chicken or prawns [C] stir fried with rice page of chicken or prawns [C] stir fried with rice page of chicken or porks stir fried with flat rice</li> <li>Prawn[C] £10.95</li> <li>Pad See-Ew [G, E, M, Mo, P, S, *]</li> <li>£9.95</li> </ul>		Thei Calada	1	Stir fried mixed seafood with Thai chilli oil, Thai	95.	Phed Ma-Kham  Roget duck broast allead and asset alles	£14.95
Vermicelli clear noodles with prawns, minced chicken, spring onions and coriander, mixed with chilli lemon dressing.  32. Beef Salad [F] // Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing.  33. Duck Salad [F] // Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  48.50  48.50  50. Goong Ma-Kham [G, C] Giant king prawns, chargrilled and topped with sweet and sour tamarind sauce.  50. Stir fried prawns with chilli oil, bamboo shoots, onions and basil leaves.  63. Goong Kho Pot [G, C, E, M, Mo, S, *] Stir fried prawns with chill oil, bamboo shoots, onions and basil leaves.  64. Goong Gra Tiem [G, C, E, M, Mo, S, *] Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  65. Goong Chu-Chee (G, C] Chargrilled giant king prawns topped with red thick steamed brawns, squid and mussels with lemongrass and		47.95	(2	THE PROPERTY OF THE PROPERTY O	1 05	tamarind sauce, served with cristy segment	
spring onions and coriander, mixed with chilli lemon dressing.  32. Beef Salad [F] // Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing.  33. Duck Salad [F] // Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  48.50  48.50  50. Goong Kho Pot [G, C, E, M, Mo, S, *] Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  50. Goong Gra Tiem [G, C, E, M, Mo, S, *] Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  50. Goong Gra Tiem [G, C, E, M, Mo, S, *] Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  50. Goong Gra Tiem [G, C, E, M, Mo, S, *] Chargrilled and topped with sweet and sour tamarind sauce.  50. Goong Gra Tiem [G, C, E, M, Mo, S, *] Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  50. Goong Chu-Chee (G, C] Chargrilled giant king prawns topped with rice pepper and coriander sauce.  50. Goong Chu-Chee (G, C] Chargrilled and topped with sweet and sour tamarind sauce.  510. Pad Thai [E, F, P, *] Chicken £9.95 Chicken or prawns [C] stir fried with rice pepper and coriander sauce.  50. Frawn[C] £10.95 Chargrilled and topped with sweet and sour tamarind sauce.  510. Pad Thai [E, F, P, *] A choice of chicken or prawns [C] stir fried with rice noodles, egg, beansprouts and ground peanuts.  610. Pad Thai [E, F, P, *] A choice of chicken or prawns [C] stir fried with rice noodles, egg, beansprouts and ground peanuts.  62. Pad See-Ew [G, E, M, Mo, P, S, *] A choice of chicken or pork stir fried with flat rice	31	tum vvoon Sen [Ce, C, r] //	62.		96.	Goong Ma-Kham [G. C]	£1495
32. Beef Salad [F] // Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing.  33. Duck Salad [F] // Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  34. Seafood Salad [Ce, C, F, Mo] Steamed brawns, squid and mussels with lemongrass and  48.50  48.50  48.50  48.50  48.50  48.50  48.50  48.50  48.50  50ong Kho Pot [G, C, E, M, Mo, S, *]  Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  48.50  48.50  48.50  48.50  48.50  48.50  48.50  Chicken £9.95  Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  48.50  Chargrilled beef thinly sliced, mixed with a generous spring onions in soya sauce.  65. Goong Gra Tiem [G, C, E, M, Mo, S, *]  Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  65. Goong Chu-Chee (G, C]  Chargrilled giant king prawns topped with red thick ground rice, chilli powder and lime larges  A choice of chicken or prawns [C] stir fried with rice noodles, egg, beansprouts and ground peanuts.  65. Goong Chu-Chee (G, C]  Chargrilled giant king prawns topped with red thick ground rice, chilli powder and lime larges  A choice of chicken or prawns [C] stir fried with rice noodles, egg, beansprouts and ground peanuts.  65. Chargrilled giant king prawns topped with red thick ground rice, chilli powder and lime larges  65. Chargrilled giant king prawns topped with red thick ground rice, chilli powder and lime larges  65. Chargrilled giant king prawns topped with red thick ground rice, chill powder and lime larges  65. Chargrilled giant king prawns topped with red thick ground rice, chill powder and lime larges  65. Chargrilled giant king prawns topped with red thick ground rice, chill powder and lime larges  65. Chargrilled giant king prawns topped with red thick ground rice, chill powder and lime larges  66. Chicken or prawns (G) stir fried with rice ground rice, chill powder and lime larges  6		spring onions and corignder mixed with chilli lemon dressing.		onions and basil leaves.		Giant king prawns, chargrilled and tobbed with sweet	L17.73
helping of traditional fresh Thai herbs and spicy dressing.  33. Duck Salad [F] // Duck Salad [F] // Duck Dreast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  34. Seafood Salad [Ce, C, F, Mo] Steamed browns, squid and mussels with lemongrass and spicy dressing.  48.50  48.50  48.50  48.50  64. Goong Gra Tiem [G, C, E, M, Mo, S, *] Chicken £9.95 Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  410.95  65. Goong Chu-Chee (G, C] Chargrilled giant king prawns topped with red thick steamed browns, squid and mussels with lemongrass and ground programs and ground ground giant king prawns topped with red thick and ground gr	32	Beef Salad [F] //	63.		1.95	und sour lamarind sauce.	
48.50 44. Goong Gra Tiem [G, C, E, M, Mo, S, *]  Duck Salad [F] // Duck Dreast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  34. Seafood Salad [Ce, C, F, Mo] Steamed brawns, squid and mussels with lemongrass and  48.50 46. Goong Gra Tiem [G, C, E, M, Mo, S, *]  Chicken £9.95  A choice of chicken or prawns [C] stir fried with rice pepper and coriander sauce.  Frawn[C] £10.95  Chicken £9.95  A choice of chicken or prawns [C] stir fried with rice pepper and coriander sauce.  Frawn[C] £10.95  Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.  E10.95  A choice of chicken or prawns [C] stir fried with rice noodles, egg, beansprouts and ground peanuts.  Frawn[C] £10.95  A choice of chicken or prawns [C] stir fried with rice pepper and coriander sauce.  E10.95  A choice of chicken or prawns [C] stir fried with rice pepper and coriander sauce.  E10.95  A choice of chicken or prawns [C] stir fried with rice pepper and coriander sauce.  E10.95  A choice of chicken or prawns [C] stir fried with rice pepper and coriander sauce.  E10.95  A choice of chicken or prawns [C] stir fried with rice pepper and coriander sauce.  E10.95  A choice of chicken or prawns [C] stir fried with rice pepper and coriander sauce.  E10.95  E10.95		Chargrilled beef thinly sliced, mixed with a generous		spring onions in soya sauce.	0	Noodle Dishes	
Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  Seafood Salad [Ce, C, F, Mo]  Steamed browns, squid and mussels with lemongrass and grand programs and grand	33	Duck Salad [F]	64.	Goong Gra Tiem [G, C, E, M, Mo, S, *] £13	3.95 101	. Pad Thai [E. F. P.*]	en £9.95
ground rice, chilli powder and lime juice.  410.95  55. Goong Chu-Chee (G, C]  65. Goong Chu-Chee (G, C]  65. Goong Chu-Chee (G, C]  66. Goong Chu-Chee (G, C]  67. Chargrilled giant king prawns topped with red thick  68. Steamed browns, squid and mussels with lemongrass and  69.95  69.95  60.000 Chu-Chee (G, C]  60.000 Chu-Chee (G, C]  60.000 Chu-Chee (G, C]  60.000 Chu-Chee (G, C)  60.0	33	Duck breast, freshly chopped and grilled, tossed in Thai herbs,					
Steamed browns, squid and mussels with lemongrass and and gradum curry with copput mith and lime leaves and and gradum curry with copput mith and lime leaves	200	ground rice, chilli powder and lime juice. £10.95	65.	The state of the s	1.95 102	· Fau See-Ew [G F M Ma D C 41	
other herbs, mixed with a hot and sour dressing.	34	Seafood Salad ICe C F MOI		Chargrilled giant king prawns topped with red thick		" CHOICE Of Chicken or book C. I	£9.95
		other herbs, mixed with a hot and sour dressing.		a comy carry, man coconac mink and inne icares		regetables, eggs and soya sauce.	