

Royal Banquet

Set Menu A

£22.95 will be charged to each person (minimum of two people)

Ruam Mitt

A selection of Thai classical starters

or

Tom Yum Koong

Hot and sour clear prawn soup

Koong Pad ton leek

Prawns with leeks and oyster sauce

Gai Pad Med Mamaung

Stir fried chicken with pineapple, onion and chilli, served in a potato basket

Choo Chea Pla

Salmon with a mild curry sauce, presented on a heated fish dish

Ped Num Dang

Duck with ginger, spring onions and mushrooms in a light soy sauce

Moo Prieu wan

Sweet and sour pork 'Thai style'

Pad Ruam Puck

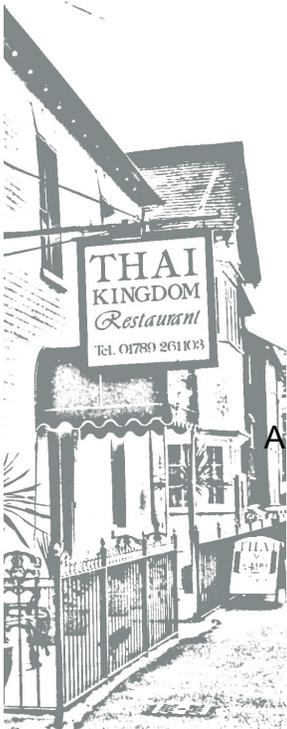
Fresh seasonal mixed vegetables, stir fried

Kao Pad Khai

Special Thai fried rice with egg

A choice of sweet from our selection Freshly ground coffee/Thai tea

(a maximum of two different sets allowed per table)



Royal Banquet

Set Menu B

£21.95 will be charged to each person (minimum of two people)

Ruam Mitt

A selection of Thai classical starters

or

Tom Yum Koong

Hot and sour clear prawn soup

Pla Prieu Wan

Sweet and sour fillet of fish with pineapple, onion, carrots, red & green peppers, tomatoes and spring onions, 'Thai Style'

Moo Pad Kra Prao

Pork with chilli and piquant aroma of the sacred basil leaves

Gai Yang

Marinated spicy Thai style chicken, grilled and served with sweet vinegar sauce

Kaeng Khaio Wan Gai

A hot green curry of chicken in coconut milk, with aubergine and bamboo shoots

Pad Ruam Puck

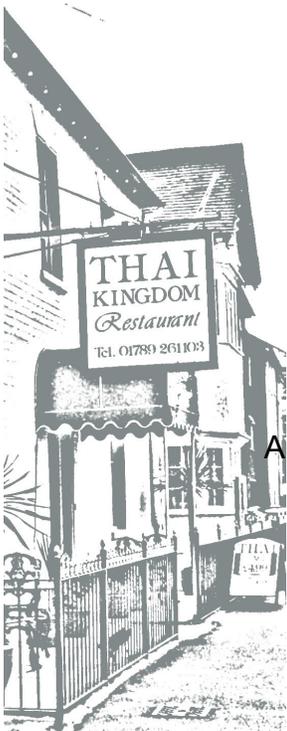
Fresh seasonal mixed vegetables, stir fried

Kao Pad Khai

Special Thai fried rice with egg

A choice of sweet from our selection Freshly ground coffee/Thai tea

(a maximum of two different sets allowed per table)



Royal Banquet

Set Menu Vegetarian

£16.95 will be charged to each person (minimum of two people)

Ruam Mitt Jay

A selection of vegetarian starters served with various sauces

or

Tom Yum Hed

Hot and sour, the Thai favourite soup with mushrooms

Pad Prew wan Puck

Sweet and sour sauce with fresh seasonal vegetables

Hed Pad Gratiem Prigtai

Mushrooms stir fried with red & green peppers, garlic and ground black pepper

Kaeng Pad Tiem

Mock duck, curried in coconut milk with pineapple

Tao Hoo Pad Kra Prao

Deep fried tofu with chilli and piquant aroma of sacred basil leaves

Pad Ruam Puck

Fresh seasonal mixed vegetables, stir fried

Kao Pad Khai

Special Thai fried rice with egg

A choice of sweet from our selection

Freshly ground coffee/Thai tea

(a maximum of two different sets allowed per table)



Kingdom Set Menu

£26.95 will be charged to each person (minimum of two people)

Ruam Mitt

A selection of classical Thai starters

Tom Yum Koong

Hot and sour clear prawn soup

Kaeng Khiow Wan Kai

Green curry with chicken, coconut milk and aubergines

Pla Ma Nao

Steamed fish in lemon sauce, topped with celery, red peppers and spring onion

Ped Ma Kham

Sliced duck topped with tamarind sauce on a nest of crisp vermicelli

Nua Pad Prik

Beef stir fried with fresh chilli, pepper and mushrooms

Koong Pad Himmaman

Prawns stir fried with cashew nuts in a potato basket

Pad Pak Prik Thai

Fresh seasonal mixed vegetables

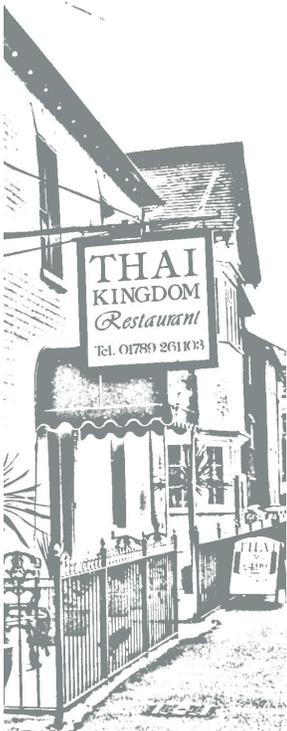
Kao Pad Khai

Special Thai fried rice with egg

A choice of sweet from our selection

Freshly ground coffee/Thai tea

(a maximum of two different sets allowed per table)



Starters

- 1.) Satay £4.50
Strips of grilled marinated chicken served on sticks, with a sweet, sour and lightly spiced peanut, sauce
- 2.) Thotman Pla (Thai Fish cakes) £4.50
Ground fillet of fish mixed with spices and a red curry paste. Deep fried and served with a sweet chilli sauce.
- 3.) Pob Pia Tord (Thai Spring roll) £4.50
Thin pastry wrapped around minced pork and vegetables, deep fried and served with sweet plum sauce.
- 4.) Moo Ping (Spare ribs) £4.50
Pork spare ribs covered in Thai barbecue sauce.
- 5.) Prawn cakes £4.50
Prawn cakes, deep fried and served with sweet plum sauce
- 6.) Koong Ping £4.95
Grilled Tiger King Prawns, served with a hot & spicy sauce
- 7.) Koong Takra £5.25
King Prawns stuffed with coriander, wrapped in a spring roll, shallow fried and presented in a potato basket
- 8.) Gai Bai Tae £4.95
Deep fried chicken marinated with coriander root, black cracked pepper, oyster sauce, wrapped in pendal leaves and deep fried
- 9.) Ruam Mitt (Jewels of the Thai Kingdom) £5.95
A selection of classically Thai starters, served with various sauces

Salads

- 10.) Yum Pla Muk £6.95
JJ Squid salad (hot & sour) tomato, onions, finely chopped fresh chilli, coriander, on a bed of lettuce in lemon sauce
- 11.) Larb Moo or Larb Gai £6.95
JJ Minted Pork (moo) or minted chicken (gai) with coriander, ground rice and spring onions
- 12.) Yum Gai £6.95
JJ Hot, sour prime chicken with celery, tomatoes, coriander and red onions

J Mild

JJ Medium

JJJ Hot

Soups

- 13.) Tom Yum Koong £4.95
JJ the internationally Thai's favourite 'Queen of Soups'; hot and sour clear king prawn soup. 'Nothing can compare to the commotion of fire and freshness'
- 14.) Tom Kha Gai £4.75
JJ chicken with coconut cream, galangal leaves, mushrooms and lemongrass
- 15.) Tom Yum Gai £4.75
JJ as 'Tom Yum Koong', but with chicken
- 16.) Kwattiew Nam £4.75
Clear noodle soup with tender balls of pork, spring onions, coriander and beansprouts
- 17.) Poh Taek £5.50
JJ popular, spicy-hot-sour famous Thai soup of mixed seafood

Seafood

- 18.) Ho Mok Talay £8.95
J Mixed seafood with red curry spices, sweet basil and lime leaves, topped with slices of red chilli
- 19.) Pad Talay Gub Pong Karri £8.95
J mixed seafood stir fried with egg, spring onion, celery and red pepper. A medium spicy dish
- 20.) Pla Muk Pad Gratiem Prigtai £8.25
Squid stir fried with red pepper, onion, garlic and black pepper
- 21.) Koong Pad Kra Prao £8.95
JJ prawns stir fried with fresh chilli and the piquant aroma of Thai basil leaves
- 22.) Koong Pad Pak £8.75
King prawns stir fried with babycorn, mushrooms, cauliflower, carrot and broccoli
- 23.) Koong Pad Himaparn £8.95
J king prawns in tempura batter, stir fried with cashew nuts and slices of red chilli
- 24.) Pla Pad Prigtod £12.95
JJ whole, crispy fried, Seabream topped with Thai spice sauce. 'Hot'
- 25.) Pla Prew Wan £8.25
'Thai style' fillet of fish tempura in a sweet and sour sauce with pineapple, onions, carrots, red & green peppers, tomatoes and spring onions
- 26.) Pla Nuan Dang £8.25
Fillet of fish tempura with ginger, spring onions and mushrooms in a light soy sauce

J Mild

JJ Medium

JJJ Hot

Meat & Poultry

Beef

- 27.) Neua Kataa £8.50
Sizzling beef in a red wine sauce, served in a hot pan with sweet and sour cabbage
- 28.) Neua Pad Nam Man Hoi £8.50
Stir fried beef in oyster sauce with mushroom, babycorn, carrot and broccoli
- 29.) Neua Pad Prig Pow £8.50
JJ prime cuts of beef, stir fried in a sweet chilli paste with mangetout, carrots, onions and broccoli
- 30.) Neua Pad Prig £8.50
JJ beef with fresh chilli, onions, red & green peppers, mushrooms and spring onions
- 31.) Neau Row Dang £8.50
Beef in a red wine sauce with babycorn, carrots, peas and topped with cashew nuts

Pork

- 32.) Moo Pad Khing £7.95
J pork marinated in a light soy sauce, stir fried with ginger, mushrooms and onions
- 33.) Moo Gratiem Prigtai £7.95
Pork stir fried with garlic and pepper in a light soy sauce, topped with coriander
- 34.) Moo Pad Ped £7.95
JJ extremely spicy stir fried pork with fresh chilli, aubergines and sliced bamboo shoots
- 35.) Moo Prieu Wan £7.95
Sweet & sour pork tempura with tomato, pineapple, onion, cucumber, carrots, spring onions, red & green peppers
- 36.) Moo Pad Prig Pow £7.95
JJ prime cuts of pork, stir fried in a sweet chilli paste with mangetout, carrots, onions and broccoli

J Mild

JJ Medium

JJJ Hot



Chicken

- 37.) Gai Yang £7.95
Thai style marinated grilled chicken, served in a hot pan with a sweet vinegar sauce

- 38.) Gai Pried Wan £7.95
Chicken tempura in a Thai style sweet and sour sauce
- 39.) Gai Himaparn £7.95
Stir fried chicken with pineapple and topped with golden cashew nuts
- 40.) Gai Pad Ped £7.95
JJ extremely spicy stir fried chicken, with fresh chilli, spring onions, aubergines and sliced bamboo shoots
- 41.) Gai Pad Kra Prao £7.95
JJ chicken with chilli and the piquant aroma of sacred basil leaves
- 42.) Gai Pad Khing £7.95
J chicken marinated in a light soy sauce and stir fried with ginger and mushrooms

Duck

- 43.) Ped Makam £8.95
Sliced breast of marinated duck, grilled over charcoal and topped with a sweet and sour tamarind sauce. Served with a nest of crispy vermicelli
- 44.) Ped Kingdom £8.95
Slices of roasted duck in tempura batter, with a layer of babycorn, carrots, cashew nuts and mushrooms in a light plum sauce
- 45.) Ped Nam Dang £8.95
Duck with spring onions, ginger and mushrooms in a light soy sauce

J Mild JJ Medium JJJ Hot

Chef's Special Dishes

- 46.) Pla Manao £9.50

- J J** Steamed fillet of fish with lemon sauce, freshly ground chilli, topped with celery, red pepper and spring onions. Presented on a heated fish dish.
- 47.) **Koong Pad Song Khrung** £8.95
J Stir fried king prawns with onion, carrot, spring onion, peas and cashew nuts. Served with 'chef's special sauce'
- 48.) **Choo Chea Pla** £12.95
J J Salmon with a red curry sauce, presented on a heated fish dish
- 75.) **Gai Manao** £7.95
Tempura batter chicken covered in a sweet lemon and chilli sauce, dressed with slices of lemon and coriander

Curry Dishes

- 49.) **Kaeng Ped** £8.95
J J Breast of roasted duck curried in coconut milk with pineapple, tomato and lychee
- 50.) **Kaeng Khaio wan Gai** £7.95
J J A hot green curry of chicken with coconut milk, aubergines and bamboo shoots
- 51.) **Massaman Neua** £8.50
J J A popular dish from south of Thailand, slowly braised beef in a medium spicy rich sweet sauce topped with cashew nuts, potato and spring onion
- 52.) **Kaeng Koong Subparot** £8.95
J A mild curry of prawns in coconut milk with pineapple, tomato and lychee
- 53.) **Kaeng Dang Moo** £7.95
J J A hot red curry of pork in coconut milk with aubergines and bamboo shoots

J Mild **J J** Medium **J J J** Hot

Vegetarian Dishes

Starters

- 54.) Yum Puck £4.50
J J Hot and sour salad with mixed vegetables, onion, fresh chilli and coriander
- 55.) Poh Pia Tord £4.50
Vegetarian Thai spring rolls of delicately thin pastry, served with plum sauce
- 56.) Tempura Puck £4.50
Mixed vegetables deep fried in tempura batter and served with plum sauce
- 57.) Tom Yum Het £4.50
J J Hot and sour, the Thai favourite soup with mushrooms
- 58.) Satay Tow Hoo £4.50
Grilled vegetables and beancurd served on a stick with peanut sauce

Main Courses

- 59.) Tow Hoo Song Khrung £6.50
Deep fried tofu with a layer of babycorn, peas, carrots, mushrooms and cashews in a light plum sauce
- 60.) Kaeng Khaio Wan Hed £6.50
J J A hot green curry of mushrooms in coconut milk with aubergines and bamboo shoots
- 61.) Kaeng Puck £6.50
J J Red curry with mixed seasonal vegetables
- 62.) Prew wan tow hoo Gub Puck £6.50
Sweet and sour tofu mixed with seasonal vegetables
- 63.) Ped Tiem Pad Kra Prao £6.50
J J Mock duck stir fried with fresh chilli and the piquant aroma of Thai basil leaves. (Mock duck is made from wheat flour)

J

Mild

J J

Medium

J J J Hot

Thai Kingdom Accompaniments

- 64.) Pad Puck Prig Tai £4.50

Fresh seasonal mixed vegetables, stir fried and topped with black pepper

- 65.) Kwaittiew Pad Thai £6.25
Fried noodles with egg, chicken, beansprouts, spring onion and ground peanuts
- 66.) Sen Mee Pad £4.75
Thin noodles stir fried with egg, spring onion, carrots and beansprouts
- 67.) Pad Woon Saen £4.75
Rice vermicelli, stir fried with spring onions, beansprouts and bamboo shoots in a light soy sauce
- 68.) Khao Pad Khai £3.75
Special Thai fried rice with egg
- 69.) Khao Jaao £2.25
Thai's famous 'Jasmine' rice (steamed rice)
- 70.) Khao Phad 'Thai Kingdom' £5.25
'Thai Kingdom' regal fried rice with prawn, pork and pineapple
- 71.) Khao niew £2.25
Thai's famous sticky rice

J Mild JJ Medium JJJ Hot