

Starter

Thai Prawn Crackers (GF)	3	Tofu Tod 😢 🚳	6
with sweet chilli dip.		Crispy fried cubes of bean curd with sweet & sour crushed peanut sauce.	
Extra peanut sauce dip	1	Spring Roll (V	6
Roti	4	Shitake mushrooms, vegetables and vermicelli noodles served with sweet chilli sauce.	
Pan fried bread with peanut sauce.		Tod Mun 🕲	6.5
Bangrak Samplers	7.5	Thai spicy fish cakes served with Thai pickles in sweet & sour sauce.	
Satay, Thai fish cake, spring roll, paper prawn,		Kanom Jeeb	6
Pak Tod with dipping sauces.		A parcel of minced pork and prawns, sprinkled	
Som Tam	6.5	with crispy garlic and served with sweet soya sauce.	
Carrots, cherry tomato, fresh chilli, green beans, garlic,		Peek Gai Tod	6
lemon juice, soya sauce, and palm sugar sprinkled		Fried lemongrass chicken wings coated in fresh lemongrass & sweet chilli sauce	2.
with cashew nuts.		Larb // (GF)	
Pepper and Garlic Prawns	6.8	Your choice of meat with crushed roasted rice, dried chilli, spring onion, red onion and lin	ne juice.
Fried pr <mark>aw</mark> ns coated with dried chilli pepper <mark>and</mark> garlic.		• Minced Pork // 6.8 • Ped (duck) // 7.5	
Yum Kai Down // (GF)	6.5	• Gai Tod (chicken) // 6.8 • Hed (mushroom) // 6.5	
Fried egg salad with cucumber, tomato, red onion, and celery,		Paper Prawns	6.5
blende <mark>d i</mark> n lime dressing.		Marinated, crispy wrapped and deep fried, served with plum sauce.	
Fishing Basket	7	Satay Gai ® (GF)	6.5
Mussels, squid, salmon and prawns deep-fried in batter		Marinated strips of grilled chicken on the skewer, served	
and served with sweet chilli sauce.		with peanut sauce and Thai cucumber pickle.	
Neau Krob	6.5	Salt & Pepper Squid	6.8
Deep fried marinated crispy beef topped with hot & sour chilli sauce.		Deep fried squid served with Sriracha Mayo sauce.	0.0
Yum Neau (GF)	6.8	Yum Takrai (GF)	7
Beef salad with cucumber, tomato, red onion, celery,		Prawns and chicken with fresh lemongrass and lime dressing,	
blended in lime dressing.		sprinkled with roasted coconut flake.	
Pak Tod 🕐	6		
Vegetables in batter served with sweet chilli sauce.		(Jal sauce dip: dried chilli, ground roasted rice, fish sauce & lemon juice.)	
Tod Man Kao-pod 🕖 🕲	6	Peek Gai Tod Nam Pla	6.5
Deep fried sweetcorn marinated with red curry paste, green beans		Deep fried chicken wings marinated in fish sauce, served with Jal sauce.	
and kaffir lime leaves, served with cucumber pickles and sweet chilli sauce.		Moo Sam Chan Jim Jal	7
Pla Goong	7	Crispy pork belly with Jal sauce.	
Prawns tossed in Thai chilli oil, with lemongrass, lime leaves, red onions and lime juice.		Moo Sam Chan Pad Prik Glua	7
		Salt & pepper pork belly.	

Soup

CHOOSE THE STAR OF YOUR SOUP

Vegetables 5.5Chicken6Prawns or Mixed seafood6.5



Tom Yum //

The famous Thai hot & sour spicy soup with chicken, mushrooms, lemongrass, galanga, lime leaves, basil and herbs, garnished with fresh coriander.

Tom Kah

Traditional mild coconut milk soup cooked with mushrooms, lemongrass, galangal, and lime leaves, garnished with fresh coriander.

Main Tapas Vegetarian option (V) 12.5 7 (V) Gang Keo Wan Gai //(GF) 13.5 7.5 Chicken green curry cooked with coconut milk,

mushroom, bamboo shoot, Thai sweet basil leaves and herbs.

(V) Massaman (GF) 14 7.8

Tender, slowly cooked beef with potato and onion

(V) Panang (GF) 14 7.8

Grilled salmon topped in Panang curry sauce.



Wain Tapas
(V) Gang Dang Ped ∕(GF) 14 7.8

Duck red curry with tomato, pineapple and bamboo shoot.

(V) Jungle Curry (GF) 13.5 7
Spicy clear curry (no coconut milk) with chicken, aubergine, bamboo shoot, mushroom, green beans and lime leaves.

Vegetarian option (V)	11.5
Chicken:	
(V) Gai Pad Med Ma-muang /®	12
Chicken with cashew nuts, mushroom, bell pepper, onions and topped with dried chilli.	
(V) Gai Pad King	12
Chicken with freshly sliced ginger, onion, black mushroom, red pepper, and spring onion.	
(V) Gai Pad Horapa 🥢	12
Chicken with Thai sweet basil, garlic and chilli.	
(V) Lemongrass Chicken	12
With garlic and herbs.	
Beef:	
(V) Neau Pad Nam Mun Hoy	12
Beef with button and shiitake mushrooms, spring onion and carrots in oyster sauce.	
(V) Chilli Beef //	12
Beef with red chilli paste, bamboo shoots, lime leaves, and Thai sweet basil.	
(V) Neau Pad Prig 🥢	12
Beef with green beans, garlic, and red chilli sauce.	
Duck:	
Ped Pad Cha	13.5
Duck with fresh Thai herbs, aubergine, spring onion, garlic and chilli.	
(V) Ped Pad King	13.5
Duck with freshly sliced ginger, with button & black mushroom.	







14

14

14

Prawns & Seafood:

(V) Goong Pad Pong Gari / Prawns in coconut milk and tumeric, curry powder, with freshly sliced ginger, celery and onion.

(V) Goong Pad Prig //
Stired fried prawns with onion, bamboo shoot, fresh chilli, and lime leaves.

(V) Goong Tamarind // 🕲 main 14; tapas 7.8

Stired fried prawns with sweet and sour tamarind sauce, cashew nuts, onion and dry roasted chilli.

Prawns Hot Pot //
Prawns with glass noodles, ginger, celery, and shitake mushroom,

sprinkled with crispy garlic and coriander. Served in a traditional clay pot.

Pad Talay

Mixed seafood of prawns, salmon, squid, and mussels with freshly sliced

lemongrass, galangal, krachai, sweet basil, lime leaves, and green beans in chilli sauce.

Rice & Noodles



CHOOSE THE STAR OF YOUR RICE & NOODLES

Vegetables or tofu 11.5 Chicken 12.5 Prawns 13

Pad Thai 🕲

Rice noodles with bean sprout, egg, and spring onion.

Spicy Noodles//

Rice noodles with spring green, garlic, chilli, onion and Thai sweet basil.

Kow Pad Bangrak

Fried rice with chilli, garlic and Thai sweet basil.

Kow Pad Sapparod

Fried rice with onion, pineapple, black mushroom and egg

Kow Pad Gang Keo Wan

Green curry fried rice.

Kow Pad Tom Yum

Tom yum fried rice

Side Dishes

Thai Jasmine Rice (GF)	3
Garlic Rice 🕑	3.5
Coconut Rice (GF)	3.8
Sticky Rice (GF)	3.8
Plain Noodles 🕑	5.5
Stir Fried Mixed Vegetables in Oyster Sauce	9 5.5
Broccoli with oyster sesame sauce	5.5

Vegetarian option; (GF) gluten free; © contains nuts

