

Nam Ploy

Restaurant & Bar

Authentic Thai Cuisine

Lunch Menu

99 Chorley Old Road
Bolton
BL1 3AS

Tel: 01204 533392
Fax: 01204 532862
E-mail: enquiry@namploy.co.uk

Nam Ploy Lunch Menu

Starters

Choice of One Starter and One Main Meal for £7.95

1. Satay Gai

Chicken, marinated in mild spices and chargrilled on skewers. Served with a peanut & cucumber vinaigrette sauce.

2. Satay Moo

Pork, marinated in mild spices and chargrilled on skewers. Served with a peanut & cucumber vinaigrette sauce.

3. Kanom Pang Na Goong

Crispy minced prawns on toast. Served with a sweet chilli dipping sauce.

4. Peek Gai Tord

Fried and crispy marinated chicken wings, served with a sweet chilli dipping sauce.

5. Steamed Dim Sum

Wonton pastries, filled with marinated minced pork, prawns, water chestnuts, garlic and fresh coriander. Served with vinaigrette of sesame soy sauce.

6. Laab Gai

A Thai spiced salad of minced chicken, shallots spring onions, fresh coriander, chilli and lime juice.

7. Tom Kah Gai

A spicy chicken soup with coconut milk, mushrooms, spring onions, coriander, fresh Thai herbs and chilli.

8. Tom Yam Hed (V)

Spicy mushroom soup with lemongrass, galangal, lime leaves, lemon juice, coriander and chilli.

9. Thai Pu-Ra (V)

Lightly crisp battered seasonal vegetables, served with a sweet chilli sauce.

10. Poh Pia Tord (V)

Crispy spring rolls, packed with white cabbage, vermicelli, carrots, mushrooms and water chestnuts. Served with a sweet chilli dipping sauce.

Some dishes may contain traces of nuts and/or seeds, please advise the staff if you have any allergies or dietary requirements.

Nam Ploy Lunch Menu

Main Course

One Course Lunch £5.95.

All main courses are served with a choice of steamed rice or egg fried rice.
All dishes can be altered to suit your individual taste, in terms of spiciness, for instance.

11. Nuae Phad Nam Man Hoy

Stir Fried beef, with onions, mushrooms, spring onions baby sweetcorn and peppers, in a light oyster sauce.

12. Nuae Phad Chaar

Stir-fried beef with chillies, mushrooms, fine beans, peppers, lime leaves and fresh peppercorns, in a rich chilli sauce.

13. Moo Phad Kling

Stir-fried pork with fresh ginger, onions, spring onions, mushrooms and peppers, in a light soy sauce.

14. Moo Ta-Krai

Stir-fried pork, with lemongrass, peppers, garlic, spring onions and fresh peppercorns.

15. Gai Piew Waan

Stir-fried chicken with onions, mushrooms, peppers, pineapple, spring onions and tomatoes, in a sweet and sour sauce.

16. Gai Phad Med Ma Muang

Wok fried chicken with cashew nuts, onions, spring onions, pineapple, mushrooms peppers and chillies.

17. Gaeng Pah Gai

Thai "jungle" clear curry with chicken, bamboo shoots, fine beans, mushrooms, fresh peppercorns, chilli and basil.

18. Gaeng Kiew Waan Nuae

Thai green curry with beef, bamboo shoots, Thai aubergines, fresh chilli and basil cooked in coconut milk.

19. Phad Thai Gai, Moo

Wok fried Thai style rice noodles with shreds of eggs, beansprouts, sliced carrot and spring onions, in a tamarind soy sauce. With a choice of Chicken OR Pork.

20. Phad, See-Eiw Moo, Gai, Nuae

Stir fried rice noodles with broccoli, beansprouts, white lettuce and spring onions in a dark soy sauce. With a choice of pork, Chicken, Beef or Vegetarian style.

Some dishes may contain traces of nuts and/or seeds, please advise the staff if you have any allergies or dietary requirements.

Nam Ploy Lunch Menu

Vegetarian Main Course

One Course Lunch £5.95

All main courses are served with a choice of steamed rice or egg fried rice.
All dishes can be altered to suit your individual taste, in terms of spiciness, for instance.

21. Phad Chaar Phak



Stir-fried seasonal vegetables with chillies, mushrooms, fine beans, peppers, lime leaves and fresh peppercorns, in a rich chilli sauce.

22. Priel Waan Phak

Stir-fried seasonal vegetables with onions, mushrooms, peppers, pineapple, spring onions and tomatoes, in a sweet and sour sauce.

23. Phad Med Ma Muang Phak



Wok fried seasonal vegetables with cashew nuts, onions, spring onions, pineapple, mushrooms, peppers and chillies.

24. Gaeng Pah Phak

Thai "jungle" clear curry with seasonal vegetables, bamboo shoots, fine beans, mushrooms, fresh peppercorns, chilli and basil.

25. Gaeng Kieaw Waan Phak



Thai green curry with seasonal vegetables, bamboo shoots, Thai aubergines, fresh chilli and basil cooked in coconut milk.

26. Phad, See-Eiw Phak

Stir fried rice noodles with broccoli, beansprouts, white lettuce and spring onions in a dark soy sauce.

Some dishes may contain traces of nuts and/or seeds, please advise the staff if you have any allergies or dietary requirements.