

*In this century Thai food has become fashionable to food experts in many countries. This is because Thai food is a unique cuisine and not merely a regional adaptation of Chinese or Indian food.*

*The use of certain spices and herbs plays a large part in distinguishing Thai food from its Chinese or Indian counterparts. The main spices that go into Thai dishes are coriander, turmeric, peppercorn, cumin, cloves and chillies.*

*Flavourings include garlic, ginger, onions, lime and tamarind. A large number of herbs, leaves and roots are also widely used for their aromatic qualities. These include lemongrass, citrus and curry leaves, various spices of sweet basil, mint, spring onions and screw pine leaves and, of course, chillies – large and small, ranging in colour from bright red to dull green.*

*Another essential ingredient in Thai cookery is the coconut, the ingredients of those dishes in which it is used giving a smooth creamy base and offsetting over spiciness. Like their Chinese and Japanese counterparts, Thai cooks believe in adding interest to their food through its attractive appearance.*

# *NAM PLOY BANQUET MENU SET A*

*£16.50 (MINIMUM 2 PERSONS)*

## *APPETIZERS*

*A beautiful selection of delicious chicken, pork satay, crispy wonton, crispy spring roll and pork toasties*

## *MAIN COURSE*

*Our popular Thai chicken green curry*

*Pork garlic and peppers*

*And Thai style stir fried mixed vegetables  
Egg fried rice*

*For 3 persons, all above plus Thai style beef in oyster sauce*

*For 4 persons, all above plus Thai style sweet and sour king prawns*

*For 5 persons, all above plus Thai style stir fried pork with ginger*

*For 6 persons, all above plus deep fried fish topped with spicy tamarind sauce*

# *NAM PLOY BANQUET MENU SET B*

*£19.50 (MINIMUM 2 PERSONS)*

## *APPETIZERS*

*A beautiful selection of delicious chicken, pork satay, crispy wonton, crispy spring roll and pork toasties*

## *SOUP*

*A famous Thai spicy soup with fresh king prawns, galangal, lime leaves, lemon grass and chilli*

## *MAIN COURSE*

*A hot creamy curry with fresh king prawns*

*Breast of chicken stir fried with garlic and peppers*

*Beef and oyster sauce*

*Egg fried rice*

*For 3 persons, all above plus Thai style sweet and sour pork*

*For 4 persons, all above plus Thai style chicken with red and green peppers*

*For 5 persons, all above plus deep fried fish topped with spicy tamarind sauce*

*For 6 persons, all above plus famous Thai green curry with fresh king prawns*



The background features a large, faint illustration of a Thai deity, likely a Hindu or Buddhist figure, with multiple arms holding various objects. The deity is surrounded by floral motifs, including lotus flowers in the corners and stylized flames at the bottom. The entire design is rendered in a light, sketchy style on a solid light brown background.

# VEGETARIAN SET MENU

*£14.95 (MINIMUM 2 PERSONS)*

## *APPETIZERS*

*Vegetable satay, vegetable spring rolls, vegetable toasties and spicy vegetable salad accompanied with Thai sauces*

## *MAIN*

*Sweet and sour vegetables, vegetables, Green curry and stir fried mixed vegetables accompanied with boiled rice.*

## AUTHENTIC APPETIZERS

1. **NAMPLOY RUMMIT** (minimum 2 persons) £6.50  
*A beautiful selection of delicious chicken, pork satay, Crispy wanton, spring roll and pork toastie*
2. **MOO YANG** £4.50  
*Marinated skewered pork, grilled and accompanied with a peanut and cucumber sauce.*
3. **GAI YANG** £4.95  
*Marinated skewered chicken, grilled and accompanied with peanut and cucumber.*
4. **TOD MANN PLA** £4.50  
*Freshly ground fish with herbs, red curry and Thai spices accompanied with cucumber sauce.*
5. **POA PIA TOD** £3.95  
*Our special recipe of chicken and freshly cut vegetables Filled in a pastry roll, accompanied with chilli Plum sauce.*
6. **GEAN TOD** £3.95  
*Minced pork herbs and peppers wrapped in a crispy golden pastry, served with chilli plum sauce.*
7. **GRADOOK MOO TOD** £4.95  
*Deep fried pork, spare ribs marinated in garlic, pepper and a traditional Thai sauce.*
8. **GRADOOK MOO NAM DENG** £4.95  
*Succulent steamed spare ribs topped with a nam ploy Special sauce.*
9. **NONG GAI OB NAM DENG** £4.50  
*Deep fried chicken topped with nam ploy special sauce.*

## AUTHENTIC APPETIZERS

10. **PLAMUK CHOOB PENG TOD** £4.50  
*Deep fried battered squid accompanied with a sweet chilli sauce.*
11. **GOONG CHOOB PENG TOD** £5.50  
*Deep fried battered king prawn accompanied with a Thai sauce.*
12. **PEEK GAI YAT SAI** £4.50  
*Deep fried chicken wings, filled with minced pork and Peppers, accompanied with Thai chilli sauce.*
13. **HOYOB** £5.50  
*Mussels garnished with lime leaves, lemon grass and sweet basal steamed and accompanied with a hot chilli sauce.*
14. **SI GROK** £4.50  
*Our specially grilled Thai sausages accompanied with a sweet chilli sauce.*
15. **KNOM PANG NAH MOO** £3.95  
*Marinated minced pork deep fried, with sesame on a bread base.*
16. **GOONG HOM PAH** £4.95  
*Deep fried marinated fresh king prawns with grounded peppers, wrapped in a golden pastry and accompanied with a sweet chilli sauce.*



## SOUP

17. **TOM YAM GOONG** £4.95  
*A famous Thai spicy soup with fresh king prawns, galangal, Lime leaves, lemon grass and chilli.*
18. **TOM KHA GAI** £4.50  
*Thai spicy chicken soup cooked in coconut milk with galangal, lime leaves, lemon grass and chilli*
19. **GEAW NAM** £3.95  
*minced pork, herbs and peppers wrapped in pastry  
Cooked in a clear soup*
20. **POE TEK** (minimum 2 persons) £5.50  
*A seafood soup, flavoured with lemongrass makrude Leaves With glass noodles and pork, chicken or shrimps.*

## SIDE ORDERS

21. **YAM GAI** £3.95  
*Spicy chicken, accompanied with fresh salad.*
22. **YAM TALAY** £4.95  
*Spicy seafood, accompanied with fresh salad.*

## THAI CURRIED DISHES

23. **GENG KAEW WAN GAI** £7.95  
*Fresh Chicken, cooked in coconut milk in green curry, with aubergine and sweet basil.*
24. **GENG DENG NUA** £7.95  
*Beef, cooked in coconut milk with red curry, red, green peppers and bamboo shoots.*
25. **MASSAMAN GAI** £7.95  
*Fresh chicken cooked in coconut milk with potato, grounded peanuts, onions and curry*

## SPECIAL THAI CURRY

26. **GENG PET BET YANG** £9.95  
*Roast duck cooked in coconut milk in red curry with lime leaves, tomatoes, grapes and pineapple*
27. **PANENG GOONG** £9.95  
*Stir fried king prawn, in red chilli paste and coconut Cream, with French beans, red and green peppers, Garnished with fresh kaffir leaves*
28. **PANENG PLA** £8.50  
*Deep fried fish topped with a hot creamy curry sauce And garnished with fresh kaffir leaves.*



## CHICKEN DISHES

29. **GAI PAD MED MAMUENG** £7.95  
*Stir fried chicken, with spring onion, onion, and cashew  
Nuts, red and green peppers*
30. **GAI PAD GRAPPOW** £7.95  
*Stir fried chicken with holly basil, red and green peppers,  
string beans, garlic and chilli*
31. **GAI PAD KING** £7.95  
*Stir fried chicken with onion, spring onion,  
Mushrooms and ginger*
32. **GAI PAD PAK RUIM** £7.95  
*Stir fried chicken, with garlic and vegetables, garnished  
In a traditional Thai sauce.*

## BEEF DISHES

33. **NUER GRAPPOW GROB** £7.95  
*Stir fried beef, with garlic, black pepper and topped  
With crispy holly basil.*
34. **NUER PAD PRIG** £7.95  
*Stir fried beef, with red and green peppers, onion, and garlic  
and chilli.*
35. **NUER PAD NAM MAN HOY** £7.95  
*Stir fried beef, with onions, mushrooms and spring onion  
in oyster sauce.*

## PORK DISHES

36. **MOO TOD GRATIEM PRIG THAI** £7.95  
*Stir fried pork, with, garlic and pepper, garnished in spring onion and coriander*
37. **MOO PAD BAI HOARAPA** £7.95  
*Stir fried pork with onions, red, green peppers, sweet basil and chilli.*
38. **MOO PRIEW WAN** £7.95  
*Stir fried pork with tomato, onions, cucumber, and pineapple in a sweet and sour sauce.*

## DUCK DISHES

39. **PET RAD PRIG** £9.95  
*Roasted duck breast sliced and garnished with spicy tamarind sauce and coriander.*
40. **PET CEE-EW** £9.95  
*Marinated duck breast, roasted and served with sweet soy sauce and pickled ginger.*

## SEAFOOD

41. **PLA RAD PRIG** £8.95  
*Deep fried fish topped with spicy Thai style tamarind sauce, garnished with coriander.*
42. **PLA NUNG CEE-EW** £8.95  
*Steamed fish, with Chinese cabbage, spring onions, celery, red peppers, Garnished in a sesame oil and soy sauce.*
43. **GOONG TOD GRATIEM PRIG THAI** £9.95  
*Stir fried king prawn, with garlic and black pepper then Set on a salad base, garnished in spring onions and coriander.*
44. **GOONG PAD BAI GRAPROW** £9.95  
*Stir fried king prawn, with holly basil, chilli, garlic, string beans, red and green peppers.*
45. **PLA MUEK PAD NAM PRIG PAO** £8.95  
*Stir fried squid, with onion, red and green pepper, and spring onion, sweet basil and Thai chilli oil.*
46. **PAD TALAY** £11.95  
*Stir fried seafood, with onion, red and green pepper, string beans, holly basil, garlic and chilli.*
47. **PAD RUIMIT PONG KARI** £11.95  
*Stir fried seafood, with spring onion, celery and curry powder*





## NOODLE AND RICE DISHES

48. **PAD THAI KUNG** £9.95  
*Stir fried king prawn, with egg noodles, spring onion, bean sprout, chilli powder accompanied with ground peanut.*
49. **KOW PAD GAI** £8.50  
*Stir fried chicken with rice, spring onion, egg, tomato and traditional Thai sauce.*
50. **KOW SUAY** £1.85  
*Steamed rice*
51. **GEOW TIEW PLAO** £2.50  
*Stir fried, plain noodles*

## VEGETARIAN STARTER

52. **PAK YANG** £4.50  
*Red and green peppers, sweet corn, mushrooms, pineapple, onion grilled on a skewer coated in garlic butter sauce served with peanut sauce.*
53. **POA PIET PAK** £3.95  
*Glass noodle and freshly cut vegetables filled in a pastry roll, served accompanied with a chilli plum sauce.*
54. **PAK CHUP BENG TAVT** £3.50  
*Deep fried battered red and green peppers, baby corn, green beans and onions served with sweet chilli sauce.*
55. **YAM PAK** £3.50  
*Cucumber, lettuce, tomato, spring onions and fresh chilli with traditional Thai sauce.*
56. **TOM YUM HET** £3.95  
*Thai style mushroom soup cooked with herbs, galangal, lime leaves, lemon grass and chilli.*
57. **TOM KAH HET** £3.95  
*Thai style mushroom soup, cooked in coconut milk, with herbs, galangal, lime leaves, lemon grass and chilli*
58. **KNOM PHAN NAH PAK** £3.95  
*Deep fried seasoned vegetables and peppers on a Bread base*
59. **SAMOSA PA** £3.95  
*Curried vegetables in a pastry envelope.*

## VEGETARIAN MAIN

60. **PAD MET MAMUANG HIN MA PAN** £6.50  
*Stir fried vegetables with cashew nuts*
61. **HET PAD KATHIAM PRIG THAI** £6.50  
*Stir fried mushrooms with garlic and peppers*
62. **MAKHUA GRAPOW** £6.50  
*Stir fried aborigine with chilli and holly basil.*
63. **PAD PEOW WAN PAK** £6.50  
*Cucumber, pineapple, onion and tomato cooked in a sweet and sour sauce.*
64. **GEANG DENG PAK** £6.50  
*Freshly cut Vegetables cooked in our popular creamy red curry.*
65. **GEANG KEOW WAN PAK** £6.50  
*Freshly cut Vegetables cooked in our popular creamy green curry.*
66. **PAD THAI PAK** £7.95  
*Stir fried noodles with egg, spring onions, been sprouts and chilli powder.*





# NAM PLOY (Beverages)

## Draught beers

	<u>1/2 Pint</u>	<u>Pint</u>
HOLSTEN Export lager	£1.20	£2.40
CARLSBERG Lager	£1.20	£2.20
JW LEES Golden lager	£1.00	£1.80
TETLEY Smooth flow bitter	£1.00	£1.80
JW LEES Smooth Bitter	£0.80	£1.40
GUINNESS Draught	£1.20	£2.20
JW LEES Light Mild	£1.00	£1.40

## Bottled beverages

HOLSTEN pils	£2.50
BUDWEISSER ice	£2.50
SINGHA	£2.75
TIGER BEER	£2.75
BECKS	£2.50
BACARDI BREEZER	£2.50

### Low Alcohol

Kaliber	£2.00
---------	-------

## Spirits

BAILEYS	£2.00 (50ml)
MALIBU	£2.00 (35ml)
PERNOD	£2.00 (35ml)
GORDONS gin	£2.00 (35ml)
SMIRNOFF vodka	£2.00 (35ml)
MARTELL brandy	£2.00 (35ml)
COINTREAU	£2.00 (35ml)
CINZANO	£2.00 (35ml)

TIA MARIA	£2.00 (35ml)
ARCHERS	£2.00 (35ml)
SOUTHERN COMFORT	£2.00 (35ml)
BACARDI	£2.00 (35ml)
BELLS whiskey	£2.00 (35ml)
JACK DANIELS whiskey	£2.00 (35ml)
MARTINI	£2.00 (35ml)
LAMBS navy rum	£2.00 (35ml)

## House wine

Vin de pays de L' Herault rouge	£1.80 (125ml)
Vin de pays de L' Herault Blanc	£1.80 (125ml)

## Deluxe Spirits

DELUXE WHISKEY	£2.50 (35ml)
MALT WHISKEY	£3.00 (35ml)
COGNAC	from £5.00 (35ml)

(Please ask for selection list)

## Minerals

### Bottled

COKE	£1.20 (200ml)
DIET COKE	£1.20 (200ml)
TONIC	£1.00 (125ml)
ORANGE (Juice)	£1.00 (1.25ml)
TOMATOE JUICE	£1.00 (125ml)
CANADA DRY	£1.00 (125ml)
PINEAPPLE (Juice)	£1.00 (125ml)
J20	£1.40 (275ml)

### Draught

	<u>1/2 pint</u>	<u>pint</u>
PEPSI	£0.80	£1.60
DIET PEPSI	£0.80	£1.60
LEMONADE	£0.80	£1.60