



May we take a moment to introduce you to the unique and evolving taste of Thai cuisine. Virtually unknown outside of Thailand until the middle of the Twentieth century, Thai food is now famous internationally and rightly so.

This is partly due to the influence of many styles of cooking which Thailand has adapted and made uniquely it's own.

Traditional Thai cookery, reflecting a Buddhist culture, consisted of shredded meals and seafood, laced with herbs and spices and was stewed, baked or grilled. This was later augmented with Chinese methods of frying, stir-frying and deep-frying.

A typical Thai meal will include dishes that are hot and fiery with intense flavours in combination with mild and delicate-lusting items. Their unique and complex flavours are achieved by the use of a wide variety of aromatic herbs, spices, roots, leaves and even flowers.

These include garlic, galanga, lemon grass, basil, ginger and kaffir lime leaves. Another distinctive ingredient is coconut oil and milk, imparting it's smooth and creamy texture to a range of dishes, both wholly vegetarian and also including meat and seafood.

The traditional way to eat Thai food is with a spoon and from a flat plate. Usually, each dish is eaten with rice and Thais prefer not to mix their foods in order to retain the subtleties of each dish's aroma and flavour.

The ideal Thai meal is an harmonious blend of the spicy, sweet and sour and should be equally satisfying to the eye, nose and palate.

We take great pleasure in preparing your Thai meal and hope you will enjoy our wide variety of starters, main courses and desserts, which reflect the harmonious blending of our care in cooking and a wide variety of exotic ingredients.

A star rating against each item indicates the intensity of the taste. However, for your eating pleasure, we will gladly adjust the spiciness of your dishes.

We use halal chicken and beef, and only use freshly bought chicken, never frozen.

If you have any allergies, please let a member of staff know.

 mild     medium     hot

 Vegetables And Vegetarian Dishes

All prices are inclusive of V.A.T  
Service Charge Not Included  
10% Service charge will be added to a party of 6 or more





## STARTERS

- 1 Poh Pia Tod (Crispy Spring Roll)** £ 5.50  
Deep-fried spring rolls filled with rice vermicelli and mixed vegetables, served with a sweet chilli sauce
- 2 Tord Mun Pla (Thai Fish Cake) 🌶️** £ 6.50  
Deep-fried Thai spicy fish cake, served with a delicate home-made sweet and sour peanut sauce
- 3 Satay Kai (Chicken Satay)** £ 6.50  
Skewered marinated chicken filled grilled Thai style barbecue, served with home-made peanut sauce
- 4 Kanom Jeep (Steamed Dumplings)** £ 6.50  
Thai dim sum steamed dumplings of minced pork and prawn, topped with garlic, sesame oil and light soy sauce
- 5 Kha Nom Pung Na Goong (Prawn on Toast)** £ 6.50  
Minced prawn on crispy toast, served with sweet chilli or plum sauce
- 6 Prawn Tempura (Prawn Tempura)** £ 6.95  
Deep-fried battered king prawns, served with sweet chilli sauce
- 7 Goong Hom Pa (Prawn in Blanket)** £ 6.95  
Crispy wrapped king prawns in blanket, served with sesame oil and sweet chilli sauce
- 8 Calamari (Squid)** £ 6.50  
Deep-fried squid in batter, served with sweet chilli sauce
- 9 My Thai Royal Platter (Mixed Starters) For Two** £ 14.00  
A selection of six starters: Chicken Satay, Spring Rolls, Fish Cakes, Prawn in Blanket, Steamed Dumplings and Prawn on Toast; served with a variety of dips

<b>Prawn Crackers</b>	£ 2.50
<b>Extra Curry Sauce</b>	£ 4.00
<b>Extra Sweet and Sour Sauce</b>	£ 3.00
<b>Extra Peanut Sauce</b>	£ 3.00



*Chicken Satay*

*Thai Fish Cake*










## SOUPS

### *Salmon with Mango Salad*

- 10 **Tom Yum Goong (Tom Yum Prawns)**  £ 6.95  
Rich hot and sour soup with king prawns and mushroom, flavoured with lemongrass, chilli, lime juice and lime leave
- 11 **Tom Yum Kai (Tom Yum Chicken)**  £ 5.95  
Rich hot and sour soup with chicken and mushroom, flavoured with lemongrass, chilli, lime juice and lime leave
- 12 **Tom Ka Goong (Prawns and Coconut Milk)**  £ 6.95  
Rich hot and sour soup with king prawns and coconut milk, flavoured with lemongrass, chilli, lime juice and lime leave
- 13 **Tom Ka Kai (Chicken and Coconut Milk)**  £ 5.95  
Rich and creamy soup with chicken and coconut milk, flavoured with lemongrass, chilli, lime juice and lime leave
- 14 **Po Tak (Tom Yum Mixed Seafood Soup) For Two**  £ 15.50  
Rich hot and sour soup with lemongrass, chilli, lime leave and hot basil

## SALADS

- 15 **Yum Neua (Beef Salad)**  £ 10.95  
Thin strips of barbecued beef steak with Thai herbs, chilli and lemon dressing
- 16 **Yum Talay (Seafood Salad)**  £ 15.95  
Steamed seafood mixed with lemongrass, kaffir lime leave and lemon dressing
- 17 **Yum Pla Meuk (Squid Salad)**  £ 12.50  
Steamed squid with lemongrass, onion, coriander and lime leave, mixed with a home-made spicy sour dressing
- 18 **Ped Ma Muang (Duck with Mango Salad)**  £ 12.50  
Sliced duck breast served in a home-made sauce with mango, cashew nut, spring onion, Thai herbs, and chilli
- 19 **Pla Ma Muang (Salmon with Mango Salad)**  £ 12.50  
Grilled salmon served in a home-made sauce, with mango, cashew nut, spring onion, Thai herbs, and chilli
- 20 **Som Tum (Papaya Salad)**  £ 12.50  
Thai style spicy salad with prawns, papaya, ground peanut, carrot and tomato, with a chilli and lemon dressing

*Papaya Salad*







## CHICKEN

- 21 Kai-Preow Warn (Sweet and Sour Chicken)** £ 10.95  
Sliced chicken breast, stir-fried with fresh tomato, pineapple, cucumber, onion, and red and green pepper, with a home-made sweet and sour sauce
- 22 Kai Pad Khing (Chicken with Ginger)** £ 10.95  
Sliced chicken breast, stir-fried with ginger, shitake mushroom, pineapple, red and green pepper, onion and spring onion
- 23 Kai Pad Ma Muang Himmarn (Chicken with Cashew Nut)** £ 10.95  
Sliced chicken breast, stir-fried with onion, red and green pepper, mushroom, cashew nut, pineapple and water chestnut
- 24 Kai Pad Nam Prik Pao (Chicken with Chilli Oil) 🌶️🌶️** £ 10.95  
Stir-fried chicken with chilli oil, onion, and red and green pepper
- 25 Kai Pad Ka-Prow (Chicken with Fresh Basil Leaves) 🌶️🌶️🌶️** £ 10.95  
Stir-fried sliced chicken with fresh basil leaves, red and green pepper, onion, and chopped chilli and garlic
- 26 Kai Pad Prik (Chicken with Chilli and Garlic) 🌶️🌶️🌶️** £ 10.95  
Stir-fried chicken with onion, red and green pepper, and chopped chilli and garlic
- 27 Kai Ma Kam (Chicken with Tmarind Sauce)** £ 10.95  
Deep-fried sliced chicken breast in batter, topped with a home-made tamarind sauce, fried shallots and garlic
- 28 Kai Prik Thai-on (Chicken with Pepper Corn Sauce) 🌶️🌶️🌶️** £ 10.95  
Very spicy stir-fried chicken with chilli paste, green pepper corn, lemongrass, green and red pepper, evaporated milk and kaffir lime leave
- 29 Kai Ka-Ta (Chicken with Oyster Sauce)** £ 10.95  
Stir-fried chicken with oyster sauce, onion, spring onion, straw mushrooms and sesame oil, served on a sizzling platter



*Chicken with Cashew Nut*



*Chicken with Chilli and Garlic*



## PORK

- 30 Moo Tord Kra Tiem (Pork with Garlic and Pepper)** £ 10.95  
Delicious stir-fried marinated pork with onion and babycorn, in a garlic and pepper sauce
- 31 Moo Preow Warn (Sweet and Sour Pork)** £ 10.95  
Stir-fried pork with pineapple, onion, cucumber, red and green pepper and tomato, in sweet and sour sauce
- 32 Moo Pad Ka-Prow (Pork with Basil Leaves)** 🌶️🌶️🌶️ £ 10.95  
Stir-fried pork with fresh basil, onion, red and green pepper and chilli
- 33 Moo Pad Khing (Pork with Ginger and Onion)** £ 10.95  
Stir-fried pork with julienne of ginger, pineapple, shitake mushroom, onion and red and green pepper
- 34 Moo Prik Thai-on (Pork with Pepper Corn Sauce)** 🌶️🌶️🌶️ £ 10.95  
Very spicy stir-fried pork with chilli paste, fresh green pepper corn, lemongrass, red and green pepper, evaporated milk and kaffir lime leave

## BEEF

- 35 Neua Pad Ka-Prow (Beef with Fresh Basil Leaves)** 🌶️🌶️🌶️ £ 11.95  
Stir-fried beef with hot basil leaves, red and green pepper, onion and chilli
- 36 Neua Pad Khing (Beef with Ginger)** £ 11.95  
Stir-fried beef with julienne of ginger, spring onion, red and green pepper, pineapple and shitake mushroom
- 37 Neua Ka-Ta (Beef with Oyster Sauce)** £ 11.95  
Strips of steak sauteed with oyster sauce, spring onion, straw mushroom and sesame oil, served on a sizzling platter
- 38 Neua Prik Thai-on (Beef with Pepper Corn Sauce)** 🌶️🌶️🌶️ £ 11.95  
Very spicy stir-fried beef with chilli paste, fresh green pepper corn, lemongrass, evaporated milk and kaffir lime leave

*Beef with Oyster Sauce*








## DUCK

### *Sweet and Sour Duck*

- 39 Ped Pad Khing (Duck with Ginger)** £ 12.95  
Sliced duck breast, stir-fried with ginger, shitake mushroom, red and green pepper, pineapple, onion and spring onion
- 40 Ped Pad Preow Warn (Sweet and Sour Duck)** £ 12.95  
Sliced duck breast with pineapple, cucumber, onion, red and green pepper and tomato, in a home-made sweet and sour sauce
- 41 Ped Pad Ka Prow (Duck with Hot Basil)**  £ 12.95  
Sliced duck breast, stir-fried with peppers, chopped fresh chilli, red and green pepper, garlic and hot basil leaves
- 42 Ped Ma Kam (Duck with Tamarind Sauce)** £ 12.95  
Deep-fried duck breast topped with a home-made tamarind sauce, fried shallot and spring onion
- 43 Ped Pad Ma Muang Himmarn (Duck with Cashew Nut)** £ 12.95  
Sliced duck breast stir-fried with onion, red and green pepper, mushroom, cashew nut, pineapple and water chestnut

## SEAFOOD

- 44 Goong Preaw Warn (Sweet and Sour Prawns)** £ 12.95  
Deep-fried prawns in batter topped with a home-made sweet and sour sauce, tomato, red and green pepper, onion, cucumber and pineapple
- 45 Goong Tod Kra-Tiem (Prawns with Garlic and Pepper)** £ 12.95  
King prawns sauteed in garlic and pepper sauce with babycorn, onion and spring onion
- 46 Goong Nom Prik Pao (Prawns with Chilli Oil)**  £ 12.95  
Stir-fried king prawns with chilli oil, onion, and red and green pepper
- 47 Goong Pad Khing (Prawns with Ginger)** £ 12.95  
Stir-fried king prawns with ginger, pineapple, shitake mushroom, red and green pepper, onion and spring onion
- 48 Goong Pad Broccoli (Prawns with Broccoli)** £ 12.95  
Stir-fried king prawns with broccoli in light oyster sauce
- 49 Choo-Chee Goong (Prawns with Curry Sauce)**  £ 12.95  
Deep-fried king prawns in batter topped with a home-made rich and creamy red curry sauce and kaffir lime leave
- 50 Goong Pad Ka-Prow (Prawns with Fresh Basil Leaves)**  £ 12.95  
Stir-fried king prawns with fresh basil leaves, red and green pepper, garlic, onion and chilli

*Prawn with Ginger*



*Prawn with Chilli Oil*





## SEAFOOD

- 51 Pla Preow Warn (Sweet and Sour Fish)** £ 14.95  
Deep-fried red snapper in batter, topped with home-made sweet and sour sauce, tomato, red and green pepper, onion, cucumber and pineapple
- 52 Pla Rard Prik (Fish in Batter with Chilli Sauce)** 🌶️🌶️ £ 14.95  
Deep-fried red snapper topped with home-made fresh chilli and garlic sauce, red and green pepper and basil leave
- 53 Pla Sarm Rod (Fish with Three-Flavoured Sauce)** 🌶️🌶️ £ 14.95  
Deep-fried red snapper in batter, topped with a home-made sweet and sour chilli sauce, red and green pepper and onion
- 54 Pla Choo-Chee (Fish with Curry Sauce)** 🌶️🌶️ £ 14.95  
Deep-fried red snapper in batter served with a home-made rich and creamy red curry sauce, kaffir lime leave and sweet basil
- 55 Salmon Choo-Chee (Salmon with Curry Sauce)** 🌶️🌶️ £ 13.95  
Salmon served with a home-made rich and creamy red curry sauce, kaffir lime leave and sweet basil
- 56 Pla Meuk Preaw Warn (Sweet and Sour Squid)** £ 12.95  
Deep-fried squid in batter, topped with home-made sweet and sour sauce, tomato, onion cucumber, red and green pepper and pineapple
- 57 Pla Meuk Pad Ka-Prow (Squid with Basil Leaves)** 🌶️🌶️🌶️ £ 12.95  
Stir-fried squid with chilli and garlic, red and green pepper, onion and basil leave
- 58 Pla Meuk Pad Nam Prik Pao (Squid with Chilli Oil)** 🌶️🌶️ £ 12.95  
Stir-fried squid with chilli oil, onion, red and green pepper and basil leave
- 59 Sizzling Seafood (Mixed Seafood with Scallop Sauce)** £ 15.95  
Stir-fried mixed seafood with red and green pepper, onion, pineapple, mushroom, carrot, sugar snap and water chestnut, served on a sizzling platter
- 60 Pad Peth Ta-Tay (Mixed Seafood with Chilli Sauce)** 🌶️🌶️🌶️ £ 15.95  
Stir-fried mixed seafood in red curry paste, with red and green pepper, onion, lemongrass, kaffir lime leave, evaporated milk and hot basil in spicy chilli sauce
- 61 Scallop Pad Ka Prow (Scallop with Hot Basil Chilli Sauce)** 🌶️🌶️🌶️ £ 15.95  
Stir-fried scallop with onion, red and green pepper and basil leave with chilli garlic sauce



*Fish with Curry Sauce*



*Fish in Chilli Sauce*



## CURRIES

- 62 Kang Peth Ped Yang (Roast Duck Curry)** 🌶️🌶️🌶️ **£ 12.95**  
Thai-style roast duck in red curry paste and coconut milk with pineapple, green and red pepper, tomato, courgette and sweet basil
- 63 Kang Peth Warn (Green Curry)** 🌶️🌶️🌶️  
Green curry paste with coconut milk, sliced bamboo, courgette, red and green pepper and sweet basil
- WITH PORK OR CHICKEN** **£ 10.95**  
**WITH BEEF** **£ 11.95**  
**WITH PRAWNS** **£ 12.95**
- 64 Kang Peth (Red Curry)** 🌶️🌶️🌶️  
Red curry paste with coconut milk, courgette, red and green pepper and sweet basil
- WITH PORK OR CHICKEN** **£ 10.95**  
**WITH BEEF** **£ 11.95**  
**WITH PRAWNS** **£ 12.95**  
**WITH SCALLOPS** **£ 15.95**
- 65 Kang Talay (Seafood Curry)** 🌶️🌶️🌶️ **£ 15.95**  
Mixed Seafood cooked with red curry paste, coconut milk, red and green pepper, courgette and basil
- 66 Kang-Pa (Jungle Curry)** 🌶️🌶️🌶️  
Curry paste with sliced bamboo, courgette, red and green pepper, mushroom, lemongrass, kaffir lime leaf and basil
- WITH PORK OR CHICKEN** **£ 10.95**  
**WITH BEEF** **£ 11.95**  
**WITH PRAWNS** **£ 12.95**  
**WITH SCALLOPS** **£ 15.95**  
**WITH VEGETABLES** **£ 8.95**
- 67 Matsaman Neua (Beef with Medium Hot Curry Sauce)** 🌶️🌶️ **£ 11.95**  
Mild Muslim-style beef ragout from the south of Thailand, cooked in rich coconut curry sauce with onion, baby potato and peanut
- 68 Panaeng Neua/Moo/Kai (Panaeng Curry Sauce)** 🌶️🌶️  
Strips of meat folded in panaeng curry paste and coconut milk and kaffir lime leaves
- WITH PORK OR CHICKEN** **£ 10.95**  
**WITH BEEF** **£ 11.95**  
**WITH PRAWNS** **£ 12.95**
- 69 Lamb Curry (Lamb Yellow Curry)** 🌶️🌶️ **£ 12.95**  
Mild Muslim-style lamb ragout from the south of Thailand, cooked in rich coconut milk yellow curry sauce with onion and baby potato

*Red Curry with Beef*



*Green Curry with Chicken*







## VEGETABLES AND VEGETARIAN DISHES

### STARTERS

-  **70 Poh Pia Tod (Crispy Spring Roll)** £ 5.50  
Deep-fried spring roll filled with rice vermicelli and mixed vegetables, served with a sweet chilli sauce
-  **71 Samosa (Crispy Samosa)** £ 5.50  
Deep-fried pastry filled with mixed vegetables, served with a sweet chilli sauce
-  **72 Tempura (Vegetables in Batter)** £ 5.50  
Deep-fried mixed vegetables in batter, served with a sweet chilli sauce
-  **73 Tom Yum Hed (Tom Yum Mushroom Soup)**   £ 4.50  
Rich hot and sour soup with mushroom flavoured with lemongrass, chilli, lime juice and lime leave
-  **74 Tom Ka Hed (Mushroom Soup in Coconut Milk)**   £ 5.50  
Mild and sour soup with mushroom and coconut milk, flavoured with lemongrass, chilli, lime juice and lime leave

### MAIN COURSES

-  **75 Kang Peth Pak (Vegetables Curry)**   £ 8.95  
Mixed vegetables cooked with green or red curry paste in coconut milk and sweet basil
-  **76 Pad Pak (Stir-Fried Mixed Vegetables)** £ 7.95  
Assorted seasonal fresh vegetables, quickly stir-fried with oyster sauce
-  **77 Pad Broccoli (Stir-Fried Broccoli with Oyster Sauce)** £ 7.95  
Stir-fried broccoli with assorted seasonal fresh vegetables in oyster sauce
-  **78 Prieu Wan Tao Hoo (Sweet and Sour Tofu)** £ 8.95  
Stir-fried bean curd with onion, tomato, red and green pepper, pineapple and cucumber
-  **79 Pad Ka-Prow Tao Hoo (Tofu with Hot Basil)**   £ 8.95  
Stir-fried bean curd in chilli and garlic sauce, with mixed vegetables and basil
-  **80 Tao Hoo Pad Ma Muang Himmarn (Tofu with Cashew Nut)** £ 8.95  
Stir-fried bean curd with onion, water chestnut, mushroom, pineapple, red and green pepper and cashew nut
-  **81 Tao Hoo Pad Khing (Tofu with Ginger)** £ 8.95  
Stir-fried bean curd with shitake mushroom, ginger, pineapple, onion, spring onion and red and green pepper
-  **82 Pad Pak Prieu Wan (Sweet and Sour Vegetables)** £ 7.95



*Pad Thai with Tofu*



*Tofu with Ginger*



# NOODLES

## 82 Pad Thai (Stir-Fried Noodles Thai-Style)

Highly popular Thai-style stir-fried rice noodles in a home-made pad thai sauce with egg, bean sprout, red onion and spring onion

**WITH PORK OR CHICKEN**

**WITH PRAWNS**

**WITH TOFU (VEGETARIAN)**

£ 8.95  
£ 9.95  
£ 7.95

## 83 Kuay Teow Rard Nah (Stir-Fried Noodles with Gravy)

Stir-fried noodles with your choice and vegetables in gravy sauce

**WITH PORK, CHICKEN OR BEEF**

**WITH KING PRAWNS**

**WITH MIXED SEAFOOD**

£ 8.95  
£ 9.95  
£ 10.95

## 84 Kuay Two Pad Si-eww (Stir-Fried Noodles with Soy Sauce)

Stir-fried rice noodles with your choice and vegetables in light soy sauce

**WITH PORK, CHICKEN OR BEEF**

**WITH KING PRAWNS**

**WITH MIXED SEAFOOD**

£ 8.95  
£ 9.95  
£ 10.95

## 85 Kuay Teow Pad Ke-Moa (Stir-Fried Noodles with Spicy Chilli)

Stir-fried rice noodles with your choice and vegetables, hot basil, red and green pepper, chilli and garlic

**WITH PORK, CHICKEN OR BEEF**

**WITH KING PRAWNS**

**WITH MIXED SEAFOOD**

£ 8.95  
£ 9.95  
£ 10.95

## 86 Plain Noodles

Stir-fried egg noodles with beansprout and spring onion, with sesame oil and light soy sauce

£ 5.50

*Pad Thai with Chicken*



*Fried Noodles in Soy Sauce with Mixed Seafood*







## RICE

- |  |        |
|--|--------|
| <b>87 Khao Suay (Steamed Jasmine Rice)</b>   | £ 3.95 |
| <b>88 Khao Ka-Ti (Steamed Jasmine Rice with Coconut Milk)</b>  | £ 4.50 |
| <b>89 Khao Pad Gai (Egg Fried Rice)</b><br>Stir-fried rice with egg and peas   | £ 4.50 |
| <b>90 Khao Pad (Fried Rice)</b><br>Stir-fried rice with your choice and egg, onion, tomato and peas  |        |
| <b>WITH PORK, CHICKEN OR BEEF</b>  | £ 8.95 |
| <b>WITH KING PRAWNS</b>  | £ 9.95 |
| <b>WITH CRAB</b>   | £ 9.95 |
| <b>91 Khao Pad Sup-Pa-Rod (Fried Rice with Pineapple)</b><br>Stir-fried rice with egg, prawn, chicken, pork, pineapple, onion, tomato, and peas                                | £ 9.95 |
| <b>92 My Thai Special Fried Rice (Spicy Fried Rice)</b> 🌶️<br>House special fried rice with egg, prawn, squid, chicken, pork with spicy sriracha sauce, tomato, onion and peas | £ 9.95 |

*Fried Rice with Crab*



*Fried Rice with Pineapple*



All prices are inclusive of V.A.T  
Service Charge Not Included  
10% Service charge will be added to a party of 6 or more





## SET MEAL MENU

### SET MEAL A

**£25.00pp**  
(MIN 2 PERSONS)

#### STARTERS

My Thai Royal Platter  
OR Tom Yum Seafood

#### MAIN COURSE

Sweet and Sour Prawns  
Chicken Green Curry  
Beef with Hot Basil Leaves  
Stir-Fried Mixed Vegetables  
Egg Fried Rice

### SET MEAL B

**£25.00pp**  
(MIN 2 PERSONS)

#### STARTERS

My Thai Royal Platter  
OR Tom Yum Seafood

#### MAIN COURSE

Roast Duck with Hot Basil  
Chicken with Cashew Nut  
Beef Red Curry  
Stir-Fried Mixed Vegetables  
Egg Fried Rice

### SET MEAL C

**£25.00pp**  
(MIN 3 PERSONS)

#### STARTERS

My Thai Royal Platter

#### MAIN COURSE

Chicken with Cashew Nut  
Beef Green Curry  
Sizzling Seafood  
Pork with Hot Basil Leaves  
Stir-Fried Mixed Vegetables  
Steamed Jasmine Rice

### SET MEAL D

**£25.00pp**  
(MIN 4 PERSONS)

#### STARTERS

My Thai Royal Platter

#### MAIN COURSE

Sweet and Sour Prawns  
Sizzling Stir-Fried Beef with Oyster Sauce  
Seafood in Red Curry  
Pork with Ginger  
Chicken Chilli with Hot Basil Leaves  
Chicken Pad Thai Noodles  
Steamed Jasmine Rice

### VEGETARIAN SET MEAL E

**£22.00pp**  
(MIN 2 PERSONS)

#### STARTERS

Vegetarian My Thai Royal Platter  
(Spring Rolls, Samosas, Vegetable Tempuras)  
OR Tom Yum Mushroom Soup  
OR Tom Yum Mushroom in Coconut Milk

#### MAIN COURSE

Vegetable Curry (Green or Red)  
Tofu with Cashew Nut  
Vegetable Pad Thai  
Tofu with Basil  
Steamed Jasmine Rice

*Mixed Starter for Two  
(My Thai Royal Platter)*

