

# naythai

## THAI RESTAURANT

### Express Lunch Menu

**Express Lunch (main dish only) - £11.50**

**Set Lunch (starter and main) - £15.50**

This lunch deal is only available from Tuesday to Friday

\*seafood dishes incur an additional charge

#### Lunch time special!

**BEEF NOODLE SOUP ---- £13.95**

A classic Thai street-food dish with a fragrant beef broth. Made with slow-cooked beef, beef tendons, beef tripe, and rice noodles. Topped with beansprouts, spring onions, coriander, and fried garlic. Served with a selection of seasonings.

*\*this dish is not included in the lunch deal*

## Starters

**PRAWN CRACKERS £3.50** (wheat, shrimp)

1 **VEGETABLE  
SPRING ROLL**  
(wheat)

made with vegetables, vermicelli, and carrot, with a sweet chilli sauce

4 **PRAWNS  
ON TOAST**  
(wheat, shrimp, egg, sesame, soya)

fried French bread, brushed with eggs, coated with seasoned minced shrimp, and topped with sesame seeds

2 **THAI  
VEGETABLE  
POCKET** (wheat)

crispy pastry filled with vegetables, with a sweet chilli sauce

5 **PRAWN  
TEMPURA**  
(wheat, shrimp)

fried prawns coated in a crispy batter, with sweet chilli sauce

3 **KHANOM  
JEEB** (wheat, shrimp, egg, sesame, soya)


steamed dumplings with pork and prawn, topped with garlic and served with sweet soy sauce

6 **CHICKEN  
SATAY** (GF, nut\*)

skewered chicken breast marinated with lemongrass and Thai herbs, served with peanut sauce\*

## Soup Starters

Choose from chicken or vegetables, (or \*prawns\* - additional £3)

7 **TOM YUM**  
 (GF, shrimp, fish\*)




hot and sour clear soup, infused with lemongrass and galangal

8 **TOM KHA**   
(GF, shrimp, fish\*)


mild and creamy coconut soup with various Thai aromatics

# Mains choose from chicken, beef, pork, or vegetables, (or \*prawns\*-additional £3)

Curries and Stir-fried dishes, served with rice – upgrade to egg fried rice (+£1) | GF sauce made on request

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|----|--|--|----|--|--|
| 9  | <b>GREEN CURRY</b> <br>(GF, shrimp paste)               | with bamboo shoots, courgette, sweet basil, fresh green chillies, coconut milk   | 11 | <b>RED CURRY</b> <br>(GF, shrimp paste) | with bamboo shoots, courgette, dried red chilli, coconut milk                        |
| 10 | <b>JUNGLE CURRY</b> <br>(GF, shrimp paste)              | a herby, spicy curry cooked in a clear broth with bamboo shoots and baby corn  | 12 | <b>MASSAMAN CURRY</b><br>(GF, shrimp paste)  | a sweet mild Southern Thai curry cooked with coconut milk, potato, onion, dry spices |
| 13 | <b>PAD KRA PAO</b> <br>(wheat*, fish*, molluscs*, soya) | a popular Thai lunchtime dish: stir-fry with chilli, garlic, holy basil, and green beans in a savoury sauce<br><i>*add fried egg: £2</i> | 16 | <b>PAD NUMMAN HOI</b><br>(wheat*, fish*, molluscs*, soya)  | stir-fry with oyster sauce, baby corn, onion, mushroom, spring onion                 |
| 14 | <b>SWEET AND SOUR</b> (wheat*, fish*, molluscs*, soya)   | Thai-style stir-fry with courgette, onion, tomatoes, pineapple, and spring onion   | 17 | <b>KAO PAD NAY THAI</b><br>(wheat*, egg, soya)   | special fried rice with dark soy sauce, spring greens, onion, tomato, and egg        |
| 15 | <b>PAD KHING</b><br>(wheat*, fish*, molluscs*, soya)   | stir-fry with sliced fresh ginger, onion, mushroom, and spring onion   |    |  |  |

## Noodle dishes

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|----|---|--|----|---------------------------------------|--|
| 18 | <b>PAD THAI</b><br>(GF, peanuts*)   | Stir-fried rice noodles with eggs, beansprouts, spring onion, tamarind sauce         | 20 | <b>PAD BAMI</b><br>(wheat, egg, soya) | Stir-fried egg noodles with beansprout, spring onions, eggs, soy sauce |
| 19 | <b>PAD KI-MAO</b> <br>(wheat*, fish*, molluscs*, soya) | Stir-fried wide noodle with chilli, green beans, bamboo shoots, pepper, onion, basil |    |                                       |  |

## Chef's seafood specials, served with rice

\*Seafood dishes incur an additional charge: *seafood dish only £15.25, with starter £19.25*

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|----|---|--|----|---|---|
| 21 | <b>PAD CHAO LAY</b> <br>(GF, shrimp, fish, molluscs) | Spicy mixed seafood stir-fry with Thai herbs, chilli, garlic, and peppercorn           | 23 | <b>GOONG PAD PHONG KAREE</b><br>(celery, shrimp, egg, fish, molluscs*, soya)  | King prawns with curry powder, celery, eggs, onion, and tomatoes in mild yellow curry sauce |
| 22 | <b>CHU CHEE PLA</b> <br>(wheat*, shrimp, fish)       | Deep fried seabass cooked in a thick red curry paste with coconut milk and lime leaves | 24 | <b>PLA SAM ROD</b> <br>(wheat*, fish) | "Three-flavour fish" – deep fried seabass with a sweet, sour, and spicy sauce               |

An optional 10% service charge will be added to your bill