nay Thai
THAI RESTAURANT

A LA CARTE MENU

STARTERS

NIBBLES

1. PRAWN CRACKERS £3.95
With a sweet chilli dipping sauce.
WHEAT, SHRIMP

SHARERS

for a minimum of two guests

2. MIXED STARTER *Perfect for sharing* £10.50 per person
A combination of our skewered chicken satay, khanom jeeb (steamed dumplings), prawn tempura, and vegetable spring rolls. Served with a selection of dipping sauces.
WHEAT, SHRIMP, EGG, PEANUT, SESAME, SOYA*

3. AROMATIC DUCK £11.50 per person
Crispy duck served with pancakes, and julienned cucumber, carrot, and spring onion. Served with homemade hoisin sauce.
WHEAT, SOYA

4. MIXED VEGETARIAN £9.50 per person
Combination of vegetable spring roll, vegetable pocket, vegetable tempura, and deep-fried tofu. Served with a selection of dipping sauces.
WHEAT

5. PHO PIA £8.95
Spring roll made with vegetables, vermicelli, and carrot, served with sweet chilli sauce.
WHEAT

6. VEGETABLE TEMPURA £8.95
Fried mixed vegetables coated in a crispy batter, served with sweet chilli sauce.
WHEAT

7. THAI VEGETABLE POCKET £8.95
A parcel of crispy pastry filled with vegetables, served with sweet chilli sauce.
WHEAT, SOYA

8. CHICKEN SATAY £9.95
Skewered chicken breast marinated with lemongrass, galangal, and turmeric, served with a crunchy peanut sauce.
*GF, PEANUT**

9. PRAWN ON TOAST £9.95
French bread topped with seasoned and minced prawn paste, coated in sesame seeds, and fried until crispy golden.
WHEAT, SHRIMP, EGG, SESAME, SOYA

10. PRAWN TEMPURA £9.95
King prawns coated and deep-fried until golden in a crispy batter, served with a sweet chilli dipping sauce.
WHEAT, SHRIMP

A discretionary 10% service charge will be added to your bill.

Starters continued...

11. SEE KRONG MOO OB £9.95
Tender, fall-off-the-bone pork spareribs coated in a rich barbecue sauce, topped with sesame seeds and spring onions.
WHEAT, SESAME, SOYA

12. KHANOM JEEB £9.95
Steamed Thai dumplings with pork, prawns, and water chestnut. Garnished with spring onions, crispy fried garlic, served with sweet soya sauce.
WHEAT, SHRIMP, EGG, SESAME, SOYA

13. PHO PIA PED £9.95
Crispy roasted duck inside a spring roll with vegetables, comes with our homemade hoisin sauce.
WHEAT, SOYA

14. TOD MUN PLA £9.95
Thai fish cakes seasoned with red curry paste, fragrant makrut lime leaves, and green beans, served with a crunchy sweet chilli dipping sauce.
*GF, EGG, FISH, NUT**

14a. GAI GRUB GROB £9.95
Crispy fried chicken breast bites, marinated in soy and garlic, and drizzled in sweet plum sauce and hot sriracha.
WHEAT, SOYA

14b. BPUU NIM £11.95
Battered soft-shell crab, fried until crispy. Garnished with slices of fresh chilli, spring onion, and coriander. Served with a hot sriracha sauce.
WHEAT, CRUSTACEAN

15. CHILLI SQUID *Nay's favourite* £10.25
Thai calamari. Squid coated in a light and crispy batter. Garnished with slices of fresh chilli, spring onion, and coriander. Served with a hot sriracha sauce.
WHEAT, MOLLUSCS

A message from Nay...

Growing up in Si Sa Ket, North-Eastern Thailand, I was surrounded by endless rice farms, with life always revolving around family. In this region of Thailand, food is what brings everyone together - our cooking is all about bold flavours, and no meal is complete without warm sticky rice.

Shortly after completing high school, I moved to the bustling capital of Bangkok to work in hotels and hospitality. Eventually I worked on cruise ships and was sailing around the world! I finally settled in Surbiton in 2007, where I raised my three children and opened Nay Thai on St James' Road in 2013.

We absolutely love Surbiton and its community, and we thank them for supporting us from the very beginning. Whether you're here for your favourite comfort food or catching up with friends, there is a space (and a plate) for everyone at Nay Thai.

Lots of Love,
Nay x

SOUPS

OPTIONS FOR *TOM YUM* AND *TOM KHA*:

VEGETABLE £8.95 | CHICKEN £9.95 | PRAWNS or MIXED SEAFOOD £10.95

16. TOM YUM
A traditional and popular spicy, sour, and clear soup, flavoured with lemongrass, galangal, and lime leaves, served with mushrooms and tomatoes in a fragrant Tom Yum paste.
*SHRIMP, FISH**

17. TOM KHA
A mild and creamy coconut soup, flavoured with various aromatics including lemongrass, galangal, mushroom, and lime leaves.
*SHRIMP, FISH**

18. PO TAK *(mixed seafood)* £10.95
A sour and spicy mixed seafood soup containing squid, mussels, and prawns in a broth infused with fresh chilli, lemongrass, galangal, and zesty lime leaves.
SHRIMP, FISH, MOLLUSCS

THAI SALAD

All Thai salads are made fresh to order, spice level may be adjusted…

19. SOM TAM *(papaya)* *Chef's recommendation* £13.50
Our signature shredded green papaya salad with carrots, green beans, tomatoes, chilli, crushed garlic, palm sugar, and ground peanuts. Hand pounded and made fresh in a mortar and pestle with a tangy lime and fish sauce dressing.
FISH, PEANUT**

20. YUM NEUA *(beef)* £16.95
Strips of grilled sirloin steak on top of a salad with our signature spicy dressing seasoned with lemongrass, shallots, cherry tomato, pepper, spring onions, mint, and celery.
CELERY, FISH

21. YUM TALAY £17.55
Our seafood salad comprising king prawns, mussels, and squid, with our house dressing infused with lemongrass, shallots, cherry tomato, pepper, mint, and celery.
CELERY, SHRIMP, MOLLUSCS

21a. SOM TAM PLA RA £14.50
Our spicy shredded green papaya salad made North-Eastern (Isaan) style with a spicy dressing and pla ra (fermented fish sauce). ***Note:*** *We do not recommend ordering this mild, as the spice is essential to balance the intense flavour of the fermented fish.*
FISH

21b. LAAB *(minced meat)*
An Isaan classic. Minced meat tossed with fresh mint, coriander, and red onions, tossed in a dressing of fresh lime juice, fish sauce, and dried chilli powder, topped with toasted rice powder. Served with lettuce.
FISH

Pork - £17.95 | Duck £18.95

A discretionary 10% service charge will be added to your bill.

CURRIES

GAENG

Accompanied by your choice of protein…

FROM THE LAND		**FROM THE SEA**	
VEGETABLE + TOFU...	£12.95	KING PRAWN.....	£17.95
CHICKEN.....	£14.25	MIXED SEAFOOD.....	£20.55
PORK.....	£14.25	JUMBO PRAWN.....	£22.95
BEEF.....	£14.25	SEA BASS.....	£22.95
DUCK.....	£19.25		

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22. GAENG KIEW WAAN *(green curry)* *Nay's choice*
A traditional medium curry with bamboo shoots and courgette, garnished with sweet basil. Made from curry paste infused with Thai aromatics, and green chilli, cooked in coconut milk until fragrant.
GF, CONTAINS SHRIMP PASTE

23. GAENG DAENG *(red curry)*
A medium curry with bamboo shoots, courgette, and dried red chilli. Made from curry paste flavoured with dried red chilli and Thai herbs, offering a sweet, earthy taste, cooked in coconut milk.
GF, CONTAINS SHRIMP PASTE

24. GAENG PANAENG
A medium, thick curry with green beans, topped with shredded makrut lime leaves. Made from a herby, aromatic paste cooked in thick coconut milk offering a creamy, mild flavour.
GF, CONTAINS SHRIMP PASTE

25. GAENG PA *(jungle curry)*
A spicy and herbaceous curry cooked *without coconut milk* in a clear and fiery red broth with bamboo shoots and baby corn, seasoned with lemongrass and galangal.
GF, CONTAINS SHRIMP PASTE

26. GAENG MASSAMAN *Chef's recommendation*
A sweeter and mild Southern Thai curry. It's cooked with coconut milk, potato, onion, toasted dry spices, and garnished with crispy shallots.
Note: The popular beef option is slow cooked for hours, and served very soft and tender.
GF, CONTAINS SHRIMP PASTE

STIR-FRIED DISHES

PAD

Accompanied by your choice of protein…
*Gluten-free and/or vegan options available**

FROM THE LAND		**FROM THE SEA**	
VEGETABLE + TOFU...	£12.95	KING PRAWN.....	£17.95
CHICKEN.....	£14.25	MIXED SEAFOOD.....	£20.55
PORK.....	£14.25	JUMBO PRAWN.....	£22.95
BEEF.....	£14.25	SEA BASS.....	£22.95
DUCK.....	£19.25		

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27. PAD KRA PAO *(chilli and basil)* 🌶🌶 A *Thai favourite!*
Fried chilli and garlic in a savoury sauce, made with the protein of your choice, and topped with aromatic holy basil. | *add a fried egg +£2* | *substitute minced pork +£2*
WHEAT, FISH*, MOLLUSCS*, SOYA*

28. PAD KHING *(ginger)*
A mild stir-fry with julienned fresh ginger, onion, shiitake mushroom, and sliced spring onion, in savoury sauce.
WHEAT, FISH*, MOLLUSCS*, SOYA*

29. PAD PRIEW WAAN *(sweet and sour)*
Our Thai-style thick sweet and sour sauce with courgette, onion, tomatoes, pineapple, and spring onion.
WHEAT, FISH*, MOLLUSCS*, SOYA*

30. PAD NUMMAN HOI *(oyster sauce)*
Stir-fry in oyster sauce with black pepper, baby corn, onion, mushroom, and spring onion.
WHEAT, FISH*, MOLLUSCS*, SOYA*

31. PAD MED MA-MUANG *(cashew nut)* 🌶
Stir-fried toasted cashew nuts with onion, carrot, and dried chilli, in a savoury and nutty sauce.
WHEAT, FISH*, MOLLUSCS*, SOYA, NUT*

A discretionary 10% service charge will be added to your bill.
*please see notice on next page

VEGETABLE DISHES

PAD PAK

Accompanied by your choice of protein…
*Gluten-free and/or vegan options available**

VEGETABLE ONLY £11.95 | CHICKEN / PORK / BEEF £14.25 | PRAWNS £17.95

ADD FRIED TOFU FOR £2

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32. PAD PAK RUAM MIT
Seasonal vegetables in garlic, including carrot, mushroom, mangetout, and baby corn.
WHEAT, MOLLUSCS*, SOYA*

33. PAD BROCCOLI
Stir-fried broccoli with soy sauce, oyster sauce, and garlic
WHEAT, MOLLUSCS*, SOYA*

34. PAD PAK KIEW
Seasonal green vegetables in garlic, including spring greens, broccoli, and mangetout.
WHEAT, MOLLUSCS*, SOYA*

A notice from us…

Allergens and Dietary Notice: Please be aware that allergens are present throughout our kitchen and ingredients. If you suffer from a severe allergy or intolerance to any of the 14 major allergens, including celeriac, celery, shellfish, fish, milk/dairy, sesame, gluten, soya, lupin, nuts, sulphur dioxide, molluscs, crustaceans, eggs, mustard, or peanuts, please inform a member of staff before ordering. Because all our dishes are prepared in a busy environment with shared cooking spaces, pots, pans, and fryers, there is a risk of cross-contamination, and we cannot guarantee any dish is 100% allergen-free. A full allergen menu is available inside or at naythai.co.uk. Allergens marked with (*) may be removed or substituted.

Gluten in our cooking: *We cannot guarantee that any food is 100% gluten-free.* In many of our dishes, soy sauce is the only ingredient that contains gluten, we can substitute this for a gluten-free alternative to make the dish gluten-free when requested. Dishes marked GF are gluten-free.

***Vegetarian and Vegan Guests:** Traditional Thai ingredients like fish or oyster sauce can usually be removed or substituted, and spice levels can be adjusted to your preference; however, due to these shared cooking areas and oils, total isolation from animal products cannot be guaranteed.

Our Cooking Philosophy: At Nay Thai, every single dish is cooked fresh to order and served immediately after preparation to ensure optimal quality – we never let food sit or dry out underneath a heat lamp. Because everything is made completely fresh, our kitchen team carefully coordinates cooking times to minimize waiting for each course while guaranteeing the highest standard of freshness for your meal.
Thank you for your understanding and cooperation.

CHEF'S RECOMMENDATIONS

CHEF NAE NAM

35. SUA RONG HAI *(weeping tiger steak)* *Nay's favourite!* £22.95
Our signature Thai-style grilled strips of sirloin steak served with onion and our house sauce on a sizzling hot plate.
WHEAT, MOLLUSCS*, SOYA*

36. PED MA KHAM £22.95
Roasted duck in a sweet tamarind sauce served on a bed of spring greens and topped with crispy shallots on a hot plate.
GF

37. GAENG PHED PED YANG *(duck curry)*  £21.95
Tender slices of roasted duck cooked in red curry with pineapple, tomatoes and sweet lychee.
GF, FISH, CONTAINS SHRIMP PASTE*

38. GOONG PAOW  £22.95
Our sizzling charcoal grilled king prawns, served with a chilli, garlic, and lime dipping sauce.
GF, SHRIMP

39. GOONG MAKHAM £22.95
Grilled king prawns served sizzling with a sweet tamarind sauce, and garnished with crispy shallots.
GF, SHRIMP

40. GOONG PAD PHONG KAREE £22.95
King prawns with curry powder, celery, eggs, onion, and tomatoes in a mild yellow curry sauce.
CELERY, SHRIMP, EGG, FISH, MOLLUSCS, SOYA

A discretionary 10% service charge will be added to your bill.

Continued...

41. PLA NUNG MANOW 🌶🌶 £22.95
Soft and flaky steamed seabass in our fresh garlic, lime, and chilli sauce.
GF, FISH

42. PLA NUNG SIEW £22.95
Steamed seabass in soya sauce, topped with fresh ginger, shiitake mushroom, julienned spring onion, and chopped coriander.
WHEAT, FISH, SOYA*

43. CHU CHEE PLA 🌶 £22.95
Crispy battered seabass topped with a thick and creamy red curry and coconut sauce, shredded lime leaves, and sweet basil.
WHEAT, SHRIMP, FISH

44. PLA MAKHAM £22.95
Battered seabass drizzled in a sweet tamarind sauce and garnished with crispy fried shallots.
WHEAT, SHRIMP, FISH

45. PLA SAM ROD 🌶🌶 £22.95
"Three-flavour fish" – our battered seabass in our signature sweet, sour, and mildly spicy sauce.
WHEAT, FISH

46. PAD CHAO LAY 🌶🌶 £21.95
Our spicy mixed seafood stir-fry with fresh Thai herbs, chillies, garlic, and peppercorns. *Enquire for current seafood availability.*
GF, SHRIMP, FISH, MOLLUSCS

About our kitchen...

At the heart of our kitchen are Jimmy and Na, a married duo who have spent decades perfecting their recipes. Na came to the UK from Northeastern Thailand in 1989 and has over 30 years of experience working in Thai kitchens, while Jimmy has a Bangkok upbringing and a background cooking in Hong Kong and Macau. They love what they do, and they cook for the restaurant exactly the way they cook at home. If you want to eat like the chefs, try Jimmy's favourites: the Green Curry and Weeping Tiger Steak, or go for Na's top picks: the traditional Isaan-style Som Tam or a popular Pad Thai.

NOODLES AND RICE MAINS

Accompanied by your choice of protein…

VEGETABLE £11.95 | CHICKEN/PORK/BEEF £14.50 | PRAWNS £15.25

ADD FRIED TOFU FOR £2

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47. PAD THAI *Surbiton's favourite!*
Our very popular and traditional stir-fried rice noodles with eggs, bean sprouts, spring onion, stir-fried in a sweet radish and tamarind sauce, and served with crushed peanut.
GF, EGG, FISH, PEANUT**

48. PAD KI-MAO *(drunken noodles)* 🌶🌶
Stir-fried wide rice noodle with chilli, green beans, bamboo shoots, pepper, onions, and basil leaves, in a savoury sauce.
WHEAT, FISH*, MOLLUSCS*, SOYA*

49. PAD BA-MI *(egg noodles)*
Stir-fried egg noodles with beansprouts, spring onions, eggs, and soy sauce.
WHEAT, EGG, SOYA

50. PAD SIEW
Stir-fried wide rice noodle with eggs and spring greens in a sweetened dark soy sauce.
WHEAT, EGG*, MOLLUSCS*, SOYA*

51. KHAO PAD ROD FAI *(special fried rice)*
"Train station fried rice" fried and browned in a wok, coated in dark soy sauce, with spring greens, onion, tomato, and egg.
WHEAT, EGG*, SOYA*

52. KHAO PAD SAPPAROD
Pineapple fried rice cooked with dried raisins, cashew nut, onion, pineapple, and curry powder.
WHEAT, NUT*, SOYA*

SIDE DISHES

53. KHAO GATI £4.95
Steamed jasmine rice cooked in coconut milk, topped with coconut flakes.

54. KHAO KAI £4.95
Egg fried rice.
EGG

55. KHAO NIEW £4.95
Steamed sticky rice.

56. KHAO SUAY £4.50
Steamed plain jasmine rice.

57. PLAIN NOODLE £4.50
Boiled thin rice noodles, topped with beansprouts and crispy garlic.

SET MENUS

Minimum of two people for each menu.

SET MENU A - £34.95 per person

STARTER

Nay Thai Mixed Starter

A combination of our skewered chicken satay, khanom jeeb (steamed dumplings), prawn tempura, and vegetable spring rolls. Served with a selection of dipping sauces.

WHEAT, SHRIMP, EGG, NUT, SESAME, SOYA*

MAIN COURSE

Chicken Green Curry

cooked in coconut milk with bamboo shoots and courgette, garnished with sweet basil.

GF, CONTAINS SHRIMP PASTE

Stir-fried Beef in Oyster Sauce

with black pepper, baby corn, onion, mushroom, and spring onion.

WHEAT, FISH*, MOLLUSCS*, SOYA*

Prawn Pad Thai

with thin rice noodles, eggs, bean sprouts, spring onion, stir-fried in a sweet radish and tamarind sauce, and served with crushed peanut.

GF, EGG, FISH, PEANUT**

Served with Steamed Jasmine Rice, and a Choice of Tea or Coffee

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SET MENU B - £39.95 per person

STARTER

Aromatic Duck

Crispy duck served with pancakes, and julienned cucumber, carrot, and spring onion. Comes with hoisin sauce.

WHEAT, SOYA

MAIN COURSE

Chicken Massaman Curry

A sweet, mild, Southern Thai curry. It's cooked with coconut milk, potato, onion, dry spices, and garnished with crispy shallots.

GF, CONTAINS SHRIMP PASTE

Pad Chao Lay

Our spicy mixed seafood stir-fry with fresh Thai herbs, chillies, garlic, and peppercorns.

GF, SHRIMP, FISH, MOLLUSCS

Prawn Pad Thai

with thin rice noodles, eggs, bean sprouts, spring onion, stir-fried in a sweet radish and tamarind sauce, and served with crushed peanut.

GF, EGG, FISH, PEANUT**

Served with Egg Fried Rice, and a Choice of Tea or Coffee

SET MENU C - £49.95 per person

STARTERS

Nay Thai Mixed Starter

A combination of our skewered chicken satay, khanom jeeb (steamed dumplings), prawn tempura, and vegetable spring rolls. Served with a selection of dipping sauces.

WHEAT, SHRIMP, EGG, NUT, SESAME, SOYA*

Tom Yum Soup with Prawns

A traditional and popular spicy, sour, and clear soup, flavoured with lemongrass, galangal, and lime leaves, served with mushrooms and tomatoes in a fragrant Tom Yum paste.

*SHRIMP, FISH**

MAIN COURSE

Chicken Green Curry

cooked in coconut milk with bamboo shoots and courgette, garnished with sweet basil.

GF, CONTAINS SHRIMP PASTE

Stir-fried Beef in Oyster Sauce

with black pepper, baby corn, onion, mushroom, and spring onion.

WHEAT, FISH*, MOLLUSCS*, SOYA*

Prawn Pad Thai

with thin rice noodles, eggs, bean sprouts, spring onion, stir-fried in a sweet radish and tamarind sauce, and served with crushed peanut.

GF, EGG, FISH, PEANUT**

Served with Steamed Jasmine Rice with Coconut, and a Choice of Tea or Coffee

12 St James’ Road, Surbiton, KT6 4QH

naythai.co.uk

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