



A LA CARTE MENU

STARTERS

1. **PRAWN CRACKERS** with sweet chilli sauce (wheat, shrimp) £3.50
2. **MIXED STARTER (minimum 2 people)** (wheat, shrimp, egg, nut*, sesame, soya) £9.50 per person
Combination of chicken satay, khanom jeeb dumplings, prawn tempura, and vegetable spring roll
3. **AROMATIC DUCK (minimum 2 people)** (wheat) £10.50 per person
Crispy duck breast served with pancake, cucumber, carrot, spring onion, and hoisin sauce
4. **MIXED VEGETARIAN (minimum 2 people)** (wheat) £9.00 per person
Combination of vegetable spring roll, vegetable pocket, vegetable tempura, and deep-fried tofu
5. **PHO PIA (vegetable spring roll)** (wheat) £8.25
Spring roll made with vegetables, vermicelli, and carrot, served with sweet chilli sauce
6. **VEGETABLE TEMPURA** (wheat) £8.25
Fried mixed vegetables coated in a crispy batter, served with sweet chilli sauce
7. **THAI VEGETABLE POCKET (money bags)** (wheat, soya) £8.50
A parcel of crispy pastry filled with vegetables, served with sweet chilli sauce
8. **CHICKEN SATAY** (gluten-free, peanut*) £9.50
Skewered chicken breast marinated with lemongrass and other fragrant Thai herbs, served with a rich, crunchy peanut sauce*
9. **PRAWN ON TOAST** (wheat, shrimp, egg, sesame, soya) £9.50
Fried French bread, brushed with eggs, and coated with seasoned minced shrimp, topped with toasted sesame seeds
10. **PRAWN TEMPURA** (wheat, shrimp) £9.50
Prawns coated and deep-fried in a crispy batter, served with a sweet chilli sauce
11. **SEE KONG MOO OB** (wheat, sesame, soya) £9.50
Pork spareribs coated in a rich barbeque sauce, topped with sesame seeds
12. **KHANOM JEEB** (wheat, shrimp, egg, sesame, soya) £9.50
Steamed Thai dumplings filled with pork, prawns, and water chestnut.
Garnished with spring onions, crispy garlic, and served with sweet soya sauce
13. **PHO PIA PED (duck spring roll)** (wheat, soya) £9.50
Crispy roasted duck inside a spring roll with vegetables, comes with hoisin sauce
14. **TOD MAN PLA** (gluten-free, egg, nut) £9.50
Thai fish cakes, fried until crispy, served with a crunchy, sweet dipping sauce*
15. **CHILLI SQUID** 🌶️ (wheat, molluscs) £9.95
Our Thai calamari – squid coated in a light, crispy batter. Garnished with slices of fresh chilli, spring onion, and coriander. Served with a hot sriracha sauce

SOUPS

Choose from a selection of chicken, seafood, or vegetable

CHICKEN	£9.95
PRAWNS	£10.95
VEGETABLES	£8.95
MIXED SEAFOOD	£10.95

16. **TOM YUM** 🌶️🌶️ (gluten-free, shrimp, fish*)
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
17. **TOM KHA** 🌶️ (gluten-free, shrimp, fish*)
A mild and creamy coconut soup, flavoured with various aromatics including lemongrass, galangal, mushroom, and lime leaves
18. **PO TAK (mixed seafood)** 🌶️🌶️ (gluten-free, shrimp, fish*, molluscs) £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

THAI SALAD

19. **SOM TAM** 🌶️🌶️ (gluten-free, fish*, peanut*) £12.50
A shredded green papaya salad with carrots, green beans, tomatoes, chilli*, crushed garlic, and ground peanuts. Made in a mortar and pestle with a tangy dressing
20. **YUM NEUA** 🌶️🌶️ (celery, gluten-free, fish) £16.95
Strips of grilled sirloin steak on top of a salad with our dressing seasoned with lemongrass, shallots, cherry tomato, pepper, spring onions, mint, and celery
21. **YUM TALAY** 🌶️🌶️ (celery, gluten-free, shrimp, molluscs) £17.55
Our mixed seafood salad includes king prawns, mussels, squid, with our special dressing infused with lemongrass, shallots, cherry tomato, pepper, mint, and celery

Allergens are present in our menu and ingredients to our dishes. If you suffer from an allergy to celeriac, celery, shellfish, fish, milk and dairy products, sesame seeds, gluten, soya, lupin, nuts, sulphur dioxide, molluscs or crustaceans, eggs, mustard or peanuts. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you to make an alternative choice. An allergen menu is also available on the Nay Thai Website – naythai.co.uk.

Dishes can also be requested with more, or less spice.

Vegetarian advice: many of our dishes contain traditional Thai ingredients such as fish sauce and oyster sauce, in most cases these may be removed from a dish or substituted to make the dish vegetarian

At Nay Thai, every dish is cooked to order and served immediately after preparation – we never let food dry out underneath a heat lamp. Our kitchen carefully coordinates timings to ensure minimal waiting for each course, and optimal freshness and quality for your meal. Thank you for your understanding.

An optional 10% service charge will be added to your bill, please ask if you wish to remove it.

CURRIES AND STIR-FRIED DISHES

CHICKEN	£13.95	JUMBO PRAWN	£20.55
PORK	£13.95	KING PRAWN	£16.95
BEEF	£13.95	MIXED SEAFOOD	£19.95
DUCK	£19.25	SEA BASS	£20.95
VEGETABLE + TOFU	£12.95		

CURRIES

Choose from a selection of meat, poultry, seafood, or vegetable as above

22. **GAENG KIEW WAAN (green curry)** 🌿 (gluten-free, contains shrimp paste)
A traditional medium curry with bamboo shoots and courgette, garnished with sweet basil. Made from curry paste infused with Thai aromatics, and fresh green chilli, cooked in coconut milk
23. **GAENG DAENG (red curry)** 🌶️ (gluten-free, contains shrimp paste)
A medium curry with bamboo shoots, courgette, and fresh chilli. Made from curry paste flavoured with dried red chilli and Thai herbs, offering a sweet, earthy taste, cooked in coconut milk
24. **GAENG PANAENG** 🌶️ (gluten-free, contains shrimp paste)
A medium, thick curry with green beans, topped with shredded makrut lime leaves. Made from a herby, aromatic paste cooked in coconut milk offering a creamy, mild flavour
25. **GAENG PA (jungle curry)** 🌶️🌶️ (gluten-free, contains shrimp paste)
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
26. **GAENG MASSAMAN** (gluten-free, contains shrimp paste)
A sweet, mild, Southern Thai curry. It's cooked with coconut milk, potato, onion, dry spices, and garnished with crispy shallots. ***The popular beef option is served tender and slow cooked

STIR-FRIED DISHES

Choose from a selection of meat, poultry, seafood, or vegetable as above

*sauce can be made gluten-free and/or vegetarian on request

27. **PAD KRA POW** 🌶️🌶️ (wheat*, fish*, molluscs*, soya)
A Thai favourite: fried chilli and garlic in savoury sauce with green beans, topped with aromatic holy basil
28. **PAD KHING** (wheat*, fish*, molluscs*, soya)
A mild stir-fry with julienned fresh ginger, onion, mushroom, and spring onion
29. **PAD PRIEW WAAN** (wheat*, fish*, molluscs*, soya)
A Thai-style sweet and sour sauce with courgette, onion, tomatoes, pineapple, and spring onion
30. **PAD NUMMAN HOI** (wheat*, fish*, molluscs*, soya)
Stir-fry in oyster sauce with black pepper, baby corn, onion, mushroom, and spring onion
31. **PAD MED MA-MAUNG** 🌶️ (wheat*, fish*, molluscs*, nut, soya)
Stir-fried cashew nuts with onion, carrot, and dried chilli, offering a rich, savoury, and nutty flavour

VEGETABLE DISHES

vegetable only: £10.95

chicken/pork/beef: £13.95

prawns: £16.95

*sauce can be made gluten-free and/or vegetarian on request | add tofu: £1.50

32. **PAD PAK RUAM MIT** (wheat*, mollusc*, soya)
Seasonal vegetables in garlic, including carrot, mushroom, mangetout, and baby corn
33. **PAD BROCCOLI** (wheat*, mollusc*, soya)
Stir-fried broccoli with soy sauce, oyster sauce, and garlic
34. **PAD PAK KEAW** (wheat*, mollusc*, soya)
Seasonal green vegetables in garlic, including spring greens, broccoli, and mangetout

CHEF'S RECOMMENDATIONS

35. **WEeping TIGER (SUA RONG HAI)** (wheat*, mollusc*, soya) £20.95
Thai-style grilled sirloin steak served with onion on a sizzling hot plate
36. **PED MA KHAM** (gluten-free) £20.95
Roasted duck in a sweet tamarind sauce served with spring greens on a hot plate
37. **GANG PHED PED YANG (DUCK CURRY)** 🌶️🌶️ (gluten-free, fish*) £20.95
Tender roasted duck slices cooked in red curry with pineapple, tomatoes, and lychee
38. **GOONG PAOW** (gluten-free, shrimp) £21.55
Grilled king prawns served on a sizzling plate with a chilli, garlic, and lime dip
39. **GOONG MAKHAM** (gluten-free, shrimp) £21.55
Grilled king prawns served on a hot plate with a sweet tamarind sauce, and garnished with crispy shallots
40. **GOONG PAD PHONG KAREE** (celery, shrimp, egg, fish, molluscs*, soya) £21.55
King prawns with curry powder, celery, eggs, onion, and tomatoes in a mild yellow curry sauce
41. **PLA NUNG MANOW** 🌶️🌶️ (gluten-free, fish) £21.55
Steamed seabass in a zesty and fresh garlic, lime juice, and chilli sauce
42. **PLA NUNG SIEW** (wheat*, fish, soya) £21.55
Steamed seabass in soya sauce, shiitake mushroom, ginger, spring onion, and coriander
43. **CHU CHEE PLA** 🌶️🌶️ (wheat*, shrimp, fish) £21.55
Battered seabass cooked in a thickened red curry paste with coconut milk and shredded lime leaves
44. **PLA MAKHAM** (wheat*, shrimp, fish) £21.55
Battered seabass topped with a sweet tamarind sauce and crispy shallots
45. **PLA SAM ROD** 🌶️🌶️ (wheat*, fish) £21.55
"Three-flavour fish" – battered seabass with a sweet, sour, and spicy sauce
46. **PAD CHOW LAY** 🌶️🌶️ (gluten-free, shrimp, fish, molluscs*) £20.95
A spicy mixed seafood stir fry with fresh Thai herbs, chilli, garlic, and peppercorn

NOODLES AND RICE

Choose from a selection of meat, poultry, seafood, or vegetable below

VEGETABLES	£10.55	PORK	£13.95
CHICKEN	£13.95	KING PRAWN	£14.95
BEEF	£13.95	+add tofu	£1.50

47. **PAD THAI** (gluten-free, egg, fish*, peanut*)
Popular and traditional stir-fried rice noodles with eggs, bean sprouts, spring onion, stir-fried in a sweet tamarind sauce, served with ground peanut*
48. **PAD KI-MAO (drunken noodles)** 🌶️🌶️ (wheat*, fish, molluscs*, soya)
Stir-fried wide Hofun rice noodle with chilli, green beans, bamboo shoots, pepper, onions, and basil leaves, in a savoury sauce
49. **EGG NOODLES** (wheat, egg, soya)
Stir-fried egg noodles with beansprout, spring onions, eggs, and soy sauce
50. **PAD SIEW** (wheat*, egg, molluscs*, soya)
Stir-fried wide Hofun rice noodle with eggs and spring greens in sweet dark soy sauce
51. **KAO PAD ROD FAI** (wheat*, egg, soya)
Special wok fried rice with dark soy sauce, spring greens, onion, tomato, and egg
52. **KAO PAD SAPPAROD** (wheat*, nuts*, soya)
Pineapple fried rice cooked with dried raisins, onion, pineapple, and curry powder

NOODLES AND RICE SIDE DISHES

53. **KHAO GATI** £4.95
Jasmine rice cooked with coconut milk
54. **KHAO KHAI** £4.95
Egg fried rice
55. **KHAO NEAW** £4.95
Steamed sticky rice
56. **KHAO SUAY** £4.25
Steamed jasmine rice
57. **PLAIN NOODLE** £4.25
Boiled rice noodle with beansprouts topped with crispy garlic

An optional 10% service charge will be added to your bill, please ask if you wish to remove it.

Extra sauces - £1.00, Fresh Chillies - £1.00

SET MENU A

£33.95 – price per person (minimum 2 people)

STARTER

NAY THAI MIXED STARTER

(wheat, shrimp, egg, nut*, sesame, soya)

Combination of: Chicken Satay, Khanom Jeeb dumplings, Prawn Tempura, and Vegetable Spring Roll

MAIN COURSE

GREEN CURRY WITH CHICKEN (gluten-free, contains shrimp paste)

A green curry with bamboo shoots, courgette, cooked with coconut milk and basil

STIR FRIED BEEF WITH OYSTER SAUCE

(wheat*, fish*, molluscs*, soya)

Stir fried baby corn with oyster sauce, onion, mushroom, and spring onion

PAD THAI WITH PRAWNS (egg, peanut*)

Traditional stir-fried rice noodles with egg, beansprout, tamarind sauce and served with ground peanut*

STEAMED THAI JASMINE RICE

AND CHOICE OF COFFEE OR TEA

SET MENU B

£37.95 – price per person (minimum 2 people)

STARTER

CRISPY AROMATIC DUCK

(wheat)

Crispy duck breast served with pancake, cucumber, carrot, spring onion, and hoisin sauce

MAIN COURSE

MASSAMAN CURRY WITH CHICKEN

(gluten-free, contains shrimp paste)

A mild curry cooked with coconut milk, potato, onion and garnished with dry shallot

PAD CHOW LAY MIXED SEAFOOD

(gluten-free, shrimp, fish, molluscs*)

A spicy mixed seafood stir fry with fresh Thai herbs, chilli, garlic, and young peppercorn

PAD THAI WITH PRAWNS (egg, peanut*)

Traditional stir-fried rice noodles with egg, beansprout, tamarind sauce and served with ground peanut*

EGG FRIED RICE

AND CHOICE OF COFFEE OR TEA

SET MENU C

£44.95 – price per person (minimum 2 people)

STARTER

NAY THAI MIXED STARTER (wheat, shrimp, egg, nut*, sesame, soya)

Combination of: Chicken Satay, Khanom Jeeb dumplings, Prawn Tempura, and Vegetable Spring Roll

TOM YUM SOUP WITH PRAWNS (gluten-free, shrimp, fish*)

Spicy hot and sour clear soup with lemongrass, galangal, lime leaves in Tom Yum chilli paste

MAIN COURSE

PLA SAM ROD (CRISPY FRIED SEABASS) (wheat*, fish)

topped with Chef's special sweet, sour, and spicy sauce

PAD KI MAO WITH CHICKEN (wheat)

Stir-fried rice noodle with green chilli, green beans, bamboo shoots, pepper, onions, and basil leaves

PANAENG CURRY WITH BEEF (gluten-free, contains shrimp paste)

Thick curry made with coconut milk, green beans and topped with shredded makrut lime leaves

STEAMED JASMINE RICE WITH COCONUT MILK

AND CHOICE OF COFFEE OR TEA

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naythai.co.uk

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