

**MENU** 

# GLUTEN FREE AND VEGAN OPTIONS ARE AVAILABLE. PLEASE INFORM OUR STAFF.

GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION AVAILABLE
V = VEGETARIAN
VE = VEGAN
VEO = VEGAN OPTION AVAILABLE

**HOT & SPICE LEVELS** 

\* = MILD \*\* = MEDIUM HOT \*\*\* = VERY HOT

Please notify our staff if you have any food allergies or special dietary needs. Please be advised that our food may have come into contact with some of the below allergens. Our menu is marked with the following allergens below:

(Ce) = Celery

(C) = Crustaceans (e.g. prawns, etc.)

(E) = Eggs

(F) = Fish

(G) = Gluten (e.g. wheat, etc.)

(L) = Lupin

(M) = Milk

(Mo) = Molluscs (e.g. oyster, mussels, etc.)

(Mu) = Mustard

(N) = Tree Nuts (e.g. cashew nuts, etc.)

(P) = Peanuts

(Se) = Sesame

(S) = Soya

(Su) = Sulphur Dioxide and Sulphites

## **STARTERS**

1.

### Prawn Crackers (C)(Su) - 3.00

A basket of crunchy prawn crackers served with sweet chilli sauce.

#### Pimlico Thai Platter - 16.95

Spring Rolls, Sesame Chicken & Prawn Toast, Chicken Satay,
Fish Cakes and Fried Dumplings.
(C)(F)(G)(Mo)(P)(Se)(S)

## **Veggie Mixed Platter V - 15.95**

Spring Rolls, Fried Tofu, Corn Cakes, Mixed Vegetable Tempura. (E)(G)(P)(S)

Both platters served with sweet chilli dip & peanut sauce (suitable for 2 to share)

### 2. Tod Mun Pla GF (C)(E)(F)(P) - 7.95

Our Thai fish cakes are a blend of Grey Featherback fish, prawns, curry paste, served with a sweet chilli dip and crushed peanuts.

## 3. Tod Mun Kao Pod V (E)(G)(P) - 6.95

Deep-fried spicy corn cakes. A blend of sweetcorn, lime leaves and red curry paste. Served with a sweet chilli dip and crunched peanuts.

### 4. Poh Pia Tod VE (G)(S) - 6.95

Crispy Spring Rolls filled with stir-fried cabbage, carrots, black fungus and bean vermicelli noodles. Served with a sweet chilli dip.

### 5. Satay Gai GF (P) - 7.95

Grilled skewers of chicken strips marinated in a blend of fresh herbs, spices and coconut milk. Served with the classic peanut sauce.

## 6. Kanom Jeeb (C)(E)(G)(Mo)(Se)(S) - **7.95**

Steamed dumplings with minced chicken, prawns and water chestnuts, drizzled with fried garlic oil, sweet soya sauce and spring onions.

## 7. Kanom Pang Na Gai (C)(E)(G)(Mo)(Se)(S) - 7.50

Crispy seasoned minced chicken & prawn spread on sliced baguettes, topped with sesame seeds. Served with a sweet chilli dip.

## 8. Tempura Goong (C)(G)(S) - 8.50

Deep-fried prawns, lightly battered and tossed in breadcrumbs. Served with a sweet chilli sauce.

## 9. Tempura Pak VE (G) - 6.95

Assortment of crispy battered vegetables. Served with sweet chilli sauce.

10.

# Crispy Aromatic Duck Quarter - 16.90 Half - 25.95 Whole - 44.95

Stewed duck in mixed spices for deep aromas and tenderness then fried until crispy.

Served with strips of vegetables, pancakes and Hoi Sin sauce.

(G)(Se)(S)

Extra Pancakes - 2.00 Extra Vegetables - 2.00

### **SOUPS**

## **11.** Tom Yum \*\* GF (C)(F)

Tangy traditional Thai spicy soup with Thai chilli paste, lemongrass, galangal, lime leaves and fresh lemon juice with mushrooms.

Chicken - 7.50 Prawns - 8.50 Mushrooms - 6.95

## **12.** Tom Kha \* GF VEO (C)(F)

A milder coconut milk soup with fresh galangal, lemongrass, lime leaves and mushrooms.

Chicken - 7.50 Prawns - 8.50 Mushrooms - 6.95

### 13. Giew Nam (C)(E)(G)(Mo)(Se)(S) - 7.95

Our home-made minced chicken and prawn wonton soup with Chinese cabbage leaves, beansprouts, topped with spring onions and garlic oil.

#### **SEAFOOD**

## **14.** Chu Chi \*\* (F)(C)

A thick red curry sauce with sliced lime leaves and large red chillies.

**Jumbo Prawns GFO - 15.95** Fish (G) - **14.95** 

## **15.** Pad Nam Ma Kharm \* (C)(F)(G)(Mo)(S)

A tangy tamarind sauce stir-fry with red onions and peppers on a bed of spinach, topped with dried chillies and fried shallots.

**Jumbo Prawns GFO - 15.95** Fish (G) - **14.95** 

## **16.** Pla Rad Prig \*\* (F)(G) - **14.95**

Lightly battered cod fillets topped with peppers, onions, spring onions and spicy sweet chilli sauce.

## 17. Goong Obb Mor Din GFO (Ce)(C)(G)(Mo)(Se)(S) - 15.95

Baked jumbo prawns with glass noodles, celery, carrots, shitake mushrooms and ginger.

### STIR FRIES

Chicken/Pork/Beef - 11.95 Prawns - 12.50 Veg & Tofu - 11.50

## 18. Pad Kra Prow \*\*\* GFO VEO (G)(Mo)(S)

Spicy stir-fry with chillies, garlic, holy basil, peppers, onions and long beans.

### 19. Pad Med Mamuang \* GFO VEO (G)(Mo)(N)(S)

Stir-fry with cashew nuts, dry chillies, onions, peppers and spring onions.

### 20. Pad Khing GFO VEO (G)(Mo)(S)

Stir-fry with ginger, black fungus, onions and peppers.

### 21. Pad Priew Wan VEO (G)

Sweet and sour stir-fry with pineapples, cucumber, tomatoes, onions and peppers.

#### 22. Pad Nam Mun Hoi GFO VEO (G)(Mo)(S)

Oyster sauce stir-fry with mushrooms, carrots, peppers and spring onions.

## 23. Pad Gratiem Prig Tai GFO (G)(Mo)(S)

Stir-fry with fresh garlic and blended herbs on a bed of spinach.

Chicken/Pork/Beef - 11.95 Jumbo Prawns - 15.95

### **CURRIES**

Chicken/Pork/Beef - 11.95 Prawns - 12.50 Veg & Tofu - 11.50

## 24. Kang Kiew Wan \*\* GF VEO (C)(F)

Traditional Thai Green curry with peppers, courgettes, bamboo shoots and sweet basil.

## **25.** Kang Dang \*\* GF VEO (C)(F)

Thai red curry with peppers, courgettes, bamboo shoots & sweet basil.

## **26.** Penang \*\* **GF VEO** (C)(F)

Intense flavours of the penang curry paste served with peppers and sliced kaffir lime leaves.

## **27.** Kang Masamun \* GF (C)(F)(P)

A tangy mild curry with potatoes, chick peas, peanuts and onions.

Chicken - 12.50 Slow cooked Beef/Lamb - 12.95 Veg & Tofu - 11.95

### 28. Kang Pehd Ped Yang \*\* GF (C)(F) - 13.95

Tangy duck red curry with pineapples, lychee, courgettes, peppers and sweet basil.

### 29. Penang Pehd \*\* GF (C)(F) - 12.95

Sliced duck breast with more intense flavours of Penang curry paste, peppers and kaffir lime leaves.

## **NOODLES**

Chicken/Pork/Beef - 12.95 Prawns - 13.95 Veg & Tofu - 12.50

## **30. Pad Thai GFO VEO** (E)(F)(G)(P)(S)

Classic Pad Thai noodles with tamarind, eggs, carrots, beansprouts and spring onions. Served with crunched peanuts and a wedge of lime.

## **31.** Pad Kee Mao \*\* GFO VEO (F)(G)(Mo)(S)

Spicy rice noodles stir-fried with fresh chillies, onions, peppers, long beans, bamboo, holy basil and a dash of cooking wine.

## 32. Pad Sieyu GFO VEO (E)(F)(G)(Mo)(Se)(S)

Rice noodles seasoned with soya sauce, egg, pak choi, carrots and broccoli.

## **33.** Laksa \*\* GF VEO (C)(E)(F)

Malaysian style curry noodle soup with Chinese leaves, beansprouts and a boiled egg. Topped with fried shallots and spring onions.

Chicken & Prawns - 13.95 Veg & Tofu - 12.50

## **34.** Plain Noodles V (E)(G) - **4.00**

Egg noodles drizzled in garlic oil & spring onions.

#### **SALADS**

## 35. Som Tum Goong \*\*\* GF VEO (C)(F)(P) - 14.95

Thailand's famous spicy green Papaya Salad with prawns, carrots, long beans, tomatoes and peanuts with fresh chilli, garlic and lemon dressing.

## **36.** Nua Nam Tok \*\* **GF** (F) - **14.95**

Slices of grilled sirloin steak tossed in a spicy lemon dressing with mixed herbs and spices served on a bed of salad leaves.

## **37.** Yum Woonsen \*\*\* GF (C)(F)(P) - 13.95

Warm glass noodles tossed in a chilli lime dressing with minced chicken, prawns, peppers and onions, topped with peanuts.

## 38. Larp Gai \*\* GF (F) - 13.95

Spicy minced chicken salad with a mixture of fresh Thai herbs and spices.

#### VEGETABLES

- 39. Steamed Mixed Vegetables GF VE 5.95
- 40. Pad Pak Ruam GFO VEO (G)(Mo)(Se)(S) 7.95

Stir-fried mixed vegetables with soya and oyster sauce, topped with crispy fried garlic flakes.

41. Pad Broccoli GFO VEO (G)(Mo)(Se)(S) - 7.95

Broccoli with carrots and shitake mushrooms stir-fried with soya and oyster sauce, topped with crispy fried garlic flakes.

42. Pad Pak Choi GFO VEO (G)(Mo)(Se)(S) - 7.95

Stir-fried pak choi with soya and oyster sauce, topped with crispy fried garlic flakes.

43. Aubergine Black Magic \*\* GFO VEO (G)(Mo)(S) - 8.95

Stir-fried aubergines in soya bean paste and oyster sauce, onions, fresh chillies, garlic and tofu.

#### RICE

44. Kao Suay GF VE - 3.25

Steamed Jasmine Rice

45. Kao Neaw GF VE - 3.50

Steamed Sticky Rice

46. Kao Kra Ti GF VE - 3.75

Steamed Jasmine rice with coconut milk

47. Kao Kai GF (E) - 3.75

Egg fried Rice

### SPECIAL FRIED RICE

48. Kao Pad Pimlico Thai GFO VEO (E)(G)(Mo)(S)

Special fried rice with egg, onions, carrots, peppers, seasoned with soya sauce.

Chicken/Pork/Beef - 12.95 Prawns - 13.95 Veg & Tofu - 12.50

# Set Menu A

£24.95 per person (min. 2 persons)

## **STARTERS**

### Pimlico Thai Platter

A mix of our most popular starters

Or

## Tom Yum Chicken

Thai hot & sour soup with chicken and mushrooms

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# MAINS (choose one per person)

# Kang Kiew Wan Chicken

Traditional green chicken curry

### **Priew Wan Pork**

Sweet and sour stir-fry with pork

# **Pad Med Mamuang Himapan Chicken**

Stir-fried chicken with cashew nuts

### Pad Nam Mun Hoi Beef

Stir-fried beef with oyster sauce

accompanied with:

Pad Thai Noodles and Steamed Jasmine Rice

# Set Menu B

£22.95 per person (min. 2 persons)

## **STARTERS**

## **Veggie Mixed Platter**

A mix of our vegetarian starters

Or

## **Tom Kha Mushroom**

Thai coconut milk soup with mushrooms

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# MAINS (choose one per person)

## Kang Kiew Wan Veg & Tofu

Traditional green curry with vegetables and tofu

## Pad Khing Veg & Tofu

Vegetables and tofu stir-fried with ginger

## Priew Wan Veg & Tofu

Sweet and sour stir-fry with vegetables and tofu

## **Aubergine Black Magic**

Stir-fried aubergines with chilli and tofu

accompanied with:

Pad Thai Noodles

and

**Steamed Jasmine Rice** 

# Set Menu C

£27.95 per person (min. 2 persons)

## **STARTERS**

## **Pimlico Thai Platter**

A mix of our most popular starters

Or

## **Tom Yum Prawns**

Thai hot & sour soup with prawns and mushrooms

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# MAINS (choose one per person)

## Pla Rad Prig

Crispy cod fish with a sweet chill sauce

# **Penang Ped**

**Duck Penang Curry** 

## **Pad Kra Pow Prawns**

Stir-fried prawns with chilli and basil

## **Kang Masamun Lamb**

Mild curry with lamb, potatoes, chick peas, peanuts and onions.

accompanied with:

Pad Thai Noodles and

**Steamed Jasmine Rice**