Fish Dishes

- 39 Sweet & sour crispy Sea Bass or Salmon Fillet...... £15.95 Prepared with tomatoes, cucumber, onion, red and green peppers, spring onions and pineapple chunks covered with sweet and sour sauce Thai style.
- **41** Garlic crispy Sea Bass or Salmon Fillet...... £15.95 Sitting on garlic sauce with coriander and spring onions.

Squid Dishes

Vegetable Dishes

- **45 Bean Sprouts**...... **£5.95** Quick stir-fried beansprouts with onion and oyster sauce.

Rice Dishes

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Vegetarian

- **V5** Mixed Vegetables Spring Rolls...... £5.95 Prepared by Onuma, her special recipe. Fried mixed vegetables in portions of beansprouts, clear noodles and served with plum sauce and sweet/sour chilli sauce.
- V11 Pad Thai (highly recommended for vegetarians) N. £11.95 Soft and tender Thai rice stick noodles fried with light soy sauce, egg, crushed peanuts and bean sprouts, spring onion, sprinkled with herbs and spices. This dish contains peanuts.
- V15 Corny Bean Curd N...... £11.95 Deep-fried bean curds stir-fried with fresh baby corns, onion, mushrooms, green and red peppers, spring onions and cashew nuts. This dish contains cashew nuts.
- V17 Bean Curd Curry (Kang Keow Wan) Deep-fried bean curds and Thai green curry paste cooked in fresh coconut milk with bamboo shoots, string beans, green and red peppers, lime leaf and sweet basil leaves.
- V33 Mock Duck Curry Mock duck cooked in Thai curry paste, bamboo shoots, string beans, green and red peppers, lime leaf, pineapple chunks, tomatoes and sweet basil leaves.

N: Contains nuts | / Mild | // Hot | /// Very Hot

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New Dishes

A	
B	11
C	· · · · · · · · · · · · · · · · · · ·
D	11
E	
	Black Pepper Sauce Stir fried fresh crushed garlic, onion, green and red peppers with crushed black peppercorn and sprinkled with
	coriander and spring onions.
-	
T.	Crispy Duck
-	
51	Roast Duck
	Absolutely succulent roasted duck, bedded with fried (Choi Sum)
	seasonal vegetables and Thailand home made duck sauce.
52	BBQ Chicken £11.9
	Slices of Chicken breast lightly coated with flour, stir-fried with
	onion, green & red peppers in Thailand BBQ sauce. Surprise yourself! This dish contains sesame seeds.
<i>c</i> .	
53	Chilli Kick Beef ///
	Prime cut rump stir-fried with fresh chillies, onion, green & red peppers, spring onions and Thai herbs. One or two kicks are
	welcome. (Full flavour)
S/A	
54	Holy Duck //
	mushrooms, green & red peppers, lime leaf and holy basil leaves.
Sr	Krapao Gai Krob 🥂 \$11.95
35	Slices of Chicken breast lightly coated with flour, stir-fried with
	fresh garlic, chilli, green & red peppers and holy basil leaves.
56	Triple Fish //
50	Hot, sweet & sour all in one. Slices of Cod prepared with
	Thailand home made aromatic triple taste sauce.
57	Panang Bean Curd // \$11.95
31	Cooked with Thai red curry paste in fresh coconut milk with
	french beans, green and red peppers, lime leaf and sweet basil
	leaves.
S 8	Choi Sum /
	Young ChoiSum quick stir-fry with light soy sauce, added garlic
	& chilli to infuse the dish.
S 9	Coconut Rice
	A distinctive fragrant white fluffy rice with Coconut taste.
S12	Pork Ribs Heaven /
	Slow cooked pork ribs, graced with home made heaven sauce
	and sprinkled with fresh chopped coriander and spring onion.
S16	Sweet pork //
010	Loin of pork marinated in soy sauce and fried with fresh
	crushed garlic, chilli and sprinkled with chopped coriander.
	land Restaurant reserve the right to refuse service. All dishes subject to availability.
Price	es may change without notice. Menu published January 2020.



Prices may change without notice. Menu published January 2020. Some dishes may contain traces of nuts or bones. Allergies - Please make us aware if you suffer from any allergies, it is your responsibility.

Allergies - Please make us aware if you suffer from any allergies, it is your responsibility to inform us. Gluten free food is not available.



Take Home Restaurant Menu

9 Ring Road Thorpe St. Andrew Norwich NR7 0XJ **Tel: 01603 700444**





Starters

- Chicken morsels on a bamboo stick marinated in Thai herbs, chargrilled on sticks then served with Peanut Sauce and salad with Thai sweet vinegar dressing. This dish contains peanuts. N
- 2 Gung Chup Pang Tod...... £6.95 King Prawns and vegetables deep-fried in tempura batter until golden crisp and served with Plum and Thai sweet Chilli sauce.
- Segments of minced pork contained within a bread base, deep fried to a crisp finish. Flavoured with homemade Plum & Chilli Sauce. (This is a Thailand special).
- A mixture of chicken, prawn & sweet corn lightly sautéed and served in edible baskets made from Thai batter. This dish contains sesame seeds
- Prepared by Onuma, her special recipe. Fried chicken and pork in portions of beansprouts, clear noodles and served with Plum Sauce and Thai sweet Chilli Sauce.
- 6 Tiger Prawn Spring Rolls...... £6.95 Tiger prawns wrapped in marinated minced pork and pastry. Deep fried and flavoured with home made plum and chilli sauce on the side.

Thailand Soups

- Boned breast of Chicken pieces, boiled in fresh coconut milk, lemongrass, Siamese galangal (a type of ginger) lime leaf, fresh chilli, mushrooms, lime juice and sprinkled with chopped coriander.
- **8** Tom Yum Gung (Hot and Sour Soup) The most popular of all Thai soups. A combination of tender King Prawns, lemongrass, Siamese galangal, lime leaf and mushrooms, sharp with lime juice and aromatic Thai herbs.

1 Chicken Satay

S2 BBQ Chicken



N: Contains nuts | / Mild | // Hot | /// Very Hot

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Pork Dishes

- Chilli Pork // £11.95 Strips of prime-cut Pork fried with fresh chillies, onions, spring onions, mushrooms, green & red peppers, lime leaf and holy basil leaves.
- Fresh ginger strips stir-fried with prime-cut pork, onions, green and red peppers, black mushrooms and spring onions.
- 11 Pad Thai (Most popular snack in Thailand) N..... £11.95 Lean strips of prime cut Pork fried with Thai rice sticks, dried shrimp, egg, crushed peanuts and bean sprouts, spring onions, sprinkled with herbs and spices. This is an everyday dish for Thai people. This dish contains peanuts.
- 12 Spare Ribs Northern Thai Style Pork ribs marinated in an original northern style curry paste. Lovely flavour coriander. Small ribs with the meat falling off the bone with ease.
- Crispy brown slices of pork prepared with tomatoes, cucumber, onion, spring onions, green and red peppers, pineapple chunks, covered in sweet and sour sauce Thai style.

Chicken Dishes

- 13 Panang Gai Lean strips of chicken breast, fried with Panaeng curry paste, cooked in coconut milk, French beans, green and red peppers, garnished with sliced lime leaf and sweet basil leaves.
- 14 Ginger Chicken..... £11.95 Lean strips of chicken breast stir-fried with fresh-cut Siamese ginger, onion, green & red peppers, Thai black mushrooms and spring onions.
- 15 Corny Chicken N......£11.95 Cuts of chicken breast stir-fried with fresh baby corns, onion, mushrooms, green & red peppers, spring onions and cashew nuts. This dish contains cashew nuts.
- Strips of chicken breast marinated in Thai oyster sauce and fried with fresh crushed garlic and sprinkled with chopped coriander.
- 17 Gang Keow Wan (Green Chicken Curry) Slices of chicken breast and Thai green curry paste cooked in fresh coconut milk with bamboo shoots, string beans, green & red peppers, lime leaf and sweet basil leaves. A traditional dish and very popular.
- 18 Sweet and Sour Chicken £11.95 Crispy brown slices of chicken breast prepared with tomatoes, cucumber, onion, spring onions, green & red peppers, pineapple chunks, covered in sweet and sour sauce Thai style.
- Slices of chicken breast stir-fried in a special Thai chilli paste in oil with onion, green and red pepper, spring onions and sweet basil leaves (hot and spicy with a slightly sweet taste, well balanced).

Beef Dishes

- Thinly sliced prime cut rump steak stir-fried in oyster sauce, strips of ginger, black mushrooms and spring onions.
- 21 Chilli Beef f Lean strips of prime cut rump steak stir-fried with fresh chillies, onion, red and green peppers, spring onions, mushrooms, lime leaf and holy basil leaves.
- Beef Curry Village Style. A typical village dish. Thai curry using prime cut rump steak cooked with red curry paste in chicken stock, vegetables, lime leaf, holy basil leaves and flavoured with Krachai.
- Strips of prime cut rump steak marinated in oyster sauce and fried with fresh crushed garlic and sprinkled with chopped coriander.
- Lean strips of prime cut rump steak, fried with Panaeng Curry paste, cooked in coconut milk, French beans, green and red peppers, and garnished with sliced lime and sweet basil leaves.
- 25 Beef Musaman N. £12.95 Stew chunks of braised steak with Thai red curry paste, whole roasted peanuts and new potatoes. This dish contains peanuts.

King Prawns

- 26 Sweet & Sour King Prawns...... £16.95 Generous portions of fresh King Prawns prepared with tomatoes, cucumber, onion, red and green peppers and pineapple chunks, covered in a sweet and sour sauce Thai style. One of our Chef's classic Thai style dishes.
- Fresh King Prawns fried in a special Thai chilli paste in oil with onion, green and red peppers, spring onions and fresh sweet basil leaves (hot and spicy with a slightly sweet taste).
- Fresh King Prawns stir-fried with fresh crushed garlic in oyster sauce and finished off with fresh chopped coriander.
- 29 Chilli King Prawns # Fresh King Prawns stir-fried with fresh chillies, garlic, onion, green anti red peppers, mushrooms, lime leaf, holy basil leaves and chopped spring onions. One of the famous seaside dishes in Kho Phuket Island.
- 30 King Prawn Curry // £16.95 Fresh King Prawns and Thai red curry paste cooked in fresh coconut milk with green and red peppers, lime leaf and sweet basil leaves to enhance the flavour of this dish.
- Grilled King Prawns in garlic butter, laying on a bed of crispy, delicate noodles, laced with Tamarind sauce.

Duck Dishes

surprise. This dish contains cashew nuts.

Seafood Dishes

spring onions.

basil leaves.

Generous portions of duck breast marinated, roasted and stir-fried

with Thai sauce and pineapple chunks. An array of colour displays

the onions, red and green peppers, spring onions and cashew nuts

mingling within this very moreish sauce. This is certainly a duck

33 Duck Curry £15.95

bamboo shoots, string beans, red and green peppers, lime leaf,

was one of the King and I's most favourite dishes.

Roasted duck cooked with red curry paste in fresh coconut milk with

pineapple chunks, tomatoes and sweet basil leaves. This duck curry

34 Chilli Mixed Seafood #

Mixed seafood stir-fried with fresh chillies, garlic, onion, green and

red peppers, mushrooms, lime leaf, holy basil leaves and chopped

35 Hot & Spicy Mixed Seafood //..... £16.95

Mixed seafood stir-fried in a special Thai chilli paste in oil with

36 Mixed Seafood Curry // £16.95

Mixed seafood and Thai red curry paste cooked in fresh coconut

milk with green and red peppers, lime leaf and sweet basil leaves.

Mussels stir-fried in a special Thai chilli paste in oil with onions,

green and red peppers, spring onions and fresh sweet basil leaves.

green and red peppers, lime leaf and sweet basil leaves.

Mussels cooked with Thai red curry paste and fresh coconut milk,

onions, green and red peppers, spring onions and fresh sweet

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31 King Prawn BBQ



S1 Roast Duck