

MENU

Thai 1



Starters

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| 1. Satay
Thai style marinated chicken grilled served on skewer with specially prepared peanut sauce. | £4.95 |
| 2. Tod Mun Pla
Thai fish cake of fish and prawn kneaded with chilli paste and herbs, served with sweet and sour chilli sauce. | £4.95 |
| 3. Honey Chicken Wings
Chicken shoulders cooked in a red honey sauce. | £4.95 |
| 4. Po Pia
Thai spring rolls special recipe crispy fried served with plum sauce. | £4.95 |
| 5. King Prawn Tempaura
Deep fried prawn in tempaura batter served with Thai sweet chilli sauce. | £5.95 |
| 6. Gai Hoh Bai Teui
Chicken wrapped in green leaves served with honey and tamarin sauce. | £4.95 |
| 7. Naa Moo
Pork minced with egg and herbs sauted on a bread base served with plum sauce. | £4.95 |
| 8. Thai 1 Gung Pao (Our Speciality)
Giant king prawns, marinated in garlic, pepper and butter then char grilled, served with hot sour sauce. | £9.95
<i>Signature</i> |
| 9. Thai 1 Mixed Starter (Serves two)
A variety mixture selected by our chef. | £12.95 |
| 9a. Prawn Crackers | £2.00 |
| 9b. Gadook Moo Tod
Pork spare ribs (dry), marinated in honey, brandy and soya sauces. | £4.95 |
| 9c. Phed Sawang
Specially prepared crispy duck pancakes served with hoi sin dip. | £6.95
<i>Signature</i> |
| 9d. Kaborg Somkwai
Northern Thai spicy mini hamburgers | £4.95 |



Soups

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| 10. Tom Yum Gung
The most popular of all Thai soups, a combination of tender king prawn sharp with lemon grass, lime juice, citrus leaves, chilli and mushrooms. | £5.50
<i>Signature</i> |
| 11. Tom Kha Guy
Chicken soup dressed with coconut milk, lemon grass and galanga root. | £4.95 |
| 12. Poh Tak
Mixed seafood soup with chilli, lemon grass and lime leaf in Thai style. | £5.95 |
| 12a YumYum
Pork and noodle soup blended with provincial herbs and spices. | £4.95 |



Traditional Thai Salad

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| 13. Plaa Gung
Succulent king prawns seasoned with lime juice, garlic dressing and tossed with lemon grass, spring onions, coriander leaves and Thai chilli. | £7.95 |
| 14. Yum Neua
Grilled steak seasoned with chilli, galanga root, lemon grass, lime juice and herbs. | £6.95 |
| 15. Yum Talay
Mix seafood seasoned with chilli, galanga root, lemon grass, lime juices and herbs. | £7.95 |
| 15a. Laab Gai
A taste of north eastern Thai chicken dish flavoured with Thai spices tossed in lemon juice and chilli. | £6.95 |



Main Courses Chicken Dishes

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| 16. Gai Pat MedMamuang Himapan
Stir fried chicken with cashew nuts, herbs and vegetables. | £7.50 |
| 17. Gai Pat Gapau
Chicken slices fried with fresh chillies and sweet basil leaves. | £7.50 |
| 18. Gai Pat King
Stir fried chicken with young ginger and spring onions. | £7.50 |
| 19. Gai Kratiem
Stir fried chicken breast marinated in garlic and peppercorns. | £7.50 |
| 20. Gai Pat Prew Whan
Sweet and sour chicken with vegetables. | £7.50 |
| 21. Gai Ma-Now
Supreme of chicken ma-now with fresh lemon sauces. | £7.50 |

Pork Dishes

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| 22. Moo Pat King
Fried pork with ginger, mushrooms and spring onions. | £6.95 |
| 23. Moo Tod Kratiem
Stir fried pork marinated in garlic and peppercorn. | £6.95 |
| 24. Moo Gapau
Pork slices fried with fresh chillies and sweet basil leaves. | £6.95 |
| 25. Moo Pat Prew Whan
Sweet and sour pork with vegetables. | £6.95 |

Beef Dishes

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| 25a. Weeping Tiger
Marinated sirloin steak, flame grilled with a spicy sauce. | £11.95
<i>Signature</i> |
| 26. Nuea Mam Manhoi
Stir fried beef with oyster sauce, mushrooms and spring onions. | £7.95 |
| 27. Nuea Pat Gapau
Stir fried beef slices with fresh chillies and sweet basil leaves. | £7.95 |
| 28. Nuea Pat nam Prik Pow
Stir fried beef cooked in special Thai sweet chilli paste with onions and mushrooms. | £7.95 |
| 29. Nuea Lou Dang
Stir fried beef with red wine sauce and fresh vegetables. | £8.50 |
| 30. Nuea Pat King
Stir fried beef with ginger, spring onions and mushrooms. | £7.95 |
| 31. Nuea Pat Broccoli
Stir fried beef in oyster sauce and broccoli. | £7.95 |

Lamb Dishes

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| 31a. GaengMusaman Lamb
Muslim lamb curry in medium Thai spice. | £8.95
<i>Signature</i> |
| 31b. Lamb Kee Mow
Lamb stir fried in a spicy chilli sauce. | £7.95 |

Duck Dishes

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| 32. Phed Yang
Roast duck Thai style served with honey and tamarin sauce. | £9.95
<i>Signature</i> |
| 33. Pat Phed Ped Yang
Roast duck stir fried with chilli paste, herbs and spices. | £9.95 |
| 33a. Phed Lou Dang
Roast duck Thai style served in red wine sauce. | £9.95 |

Signature : These are our 'House Special' Dishes.

Seafood Dishes

- 34. Plaa Tod Laad Prik** £9.95
Deep fried fish garnished with fresh sweet chilli sauce.
- 35. Plaa Chu Chi** £9.95
Grilled Salmon with Thai herbs, chilli and coconut milk.
- 36. Pla Prew Whan** £8.95
Sweet and sour fish with vegetables.
- 37. Gung Pat Nam Prik Pow** £8.95
King prawns cooked in Thai sweet chilli paste with onions and basil leaves.
- 38. Thai 1 Gung Pao (Our Speciality)** £19.95
Giant king prawns, marinated in garlic, pepper and butter then char grilled, served with hot sour sauce. *Signature*
- 39. Gung Pat Med Mamuang** £8.95
Stir fried king prawn with cashew nuts, herbs and vegetables.
- 40. Gung Pat Prew Whan** £8.95
Sweet and sour king prawn with vegetables.
- 41. Gung Pat Gapau** £8.95
Stir fried king prawn with fresh chillies and sweet basil leaves.
- 42. Plaa Mook Pat Prik** £7.95
Fresh slices of fried squid with hot chilli and spring onions.
- 43. Hoi Maeng poo Pat Kee Mow** £8.50
Thai style mussels stir fried with hot chilli and basil leaves.
- 44. Pat Talay** £9.50
Spicy mixed seafood stir fried in sweet basil leaves and lemon grass.
- 44a. Plaa Mook Pat King** £7.95
Sliced fried squid and spring onion.



Thai Curries

- 45. Gaeng Normai** £7.50
Thai red curry with coconut milk and bamboo shoots. Beef, Chicken, Pork or Prawns.
- 46. Gaeng Khiew Whan** £7.50
Thai green curry with fresh basil leaves. Beef, Chicken, Pork or Prawns.
- 47. Gaeng Kharee** £7.50
Thai yellow curry with potatoes. Beef, Chicken, Pork or Prawns.
- 48. Panang** £7.95
A choice of Beef, Chicken, Pork, Prawn or Fish served in rich coconut milk, panang gravy and fresh lemon grass. *Signature*
- 49. Gaeng Phed Yang** £9.95
Roast duck in red curry sauce.
- 50. Gaeng Musaman Nuea** £8.95
A typical muslim curry from south of Thailand. Beef in medium Thai spice curry. *Signature*
- 50a. Gaeng Musaman Gai** £7.95
A typical muslim curry from south of Thailand. Chicken in a medium spicy curry sauce. *Signature*



Vegetable Dishes

- 51. Pat Pak Roam** £4.95
Mixed vegetables stir fried with oyster sauce.
- 52. Pat Pak Hed Normai** £3.95
Mushrooms and bamboo shoots stir fried with oyster sauce.
- 53. Pat Pak Kee Mow** £4.95
Stir fried mixed vegetables with hot chilli and basil leaves.
- 54. Pat Pak Bung Fai Daeng** £4.95
Thai morning glory leaves stir fried with garlic and oyster sauce.
- 54a. Bangkok Aloo** £3.95
Spicy potatoe dish - by popular demand

Rice Dishes

- 55. Khow Suay** £2.00
Boiled Thai fragrant rice.
- 56. Khow Pat Guy** £4.95
Thai chicken fried rice.
- 57. Khow Pat Kai** £2.75
Thai egg fried rice.
- 58. Thai 1 Special Fried Rice** £4.95
Mixed meats fried rice wrapped in lotus leaves.
- 58a. Khow Khati** £3.50
Thai style coconut rice.



Thai Noodle Dishes

- 59. Pat Thai** £6.50
Special provincial Thai noodles with egg, bean sprouts and crushed peanuts with your choice of chicken or pork.
- 60. Pat Si-ew** £6.50
Fried rice noodles with chicken in soya sauce with vegetables and egg.
- 61. Pat Lab Naa** £7.50
Fried rice noodle with prawns and mixed vegetables in a thick peppered sauce.
- 61a. Koh Si Mee** £5.95
Japanese golden egg noodles stir fried in soya sauces with vegetables and egg.

Vegetable Starters

- 62. Pak Chup Pang Tod** £3.50
A selection of vegetables coated in light tempura batter and deep fried served with plum sauce.
- 63. Po Pia** £4.95
Special recipe Thai crispy spring rolls served with plum sauce.
- 64. Thai 1 Vegetable Platter** £7.95
A selection of our vegetable starters. Serves two.
- 65. Satay Pak** £4.95
Marinated vegetables served on skewers with a specially peppered dip.

Vegetarian Main Courses

- 66. Prew Whan Pak** £6.25
Sweet and sour mixed vegetables Thai style.
- 67. Gaeng Phet Pak Room** £6.95
Mixed vegetables in a red curry sauce with coconut milk.
- 68. Pat Pak Room** £6.25
Mixed vegetables stir fried in oyster sauce.
- 69. Pat Thai Jay** £5.95
Special provincial Thai noodles with egg, bean sprouts and crushed peanuts.
- 70. Pat Pak Gapau** £5.95
Mixed vegetables stir fried with fresh chillies and hot basil leaves.
- 71. Koh Si Mee** £5.95
Japanese golden egg noodles stir fried in soya sauces with vegetables and egg.

SET MENUS

SET MENU 'A' - £16.95 Per person

Minimum 2 people

Starters

Honey wings. Spring rolls. Vegetable tempura.

Main Courses

Fried Chicken with cashew nuts.
Green curry with Beef.
Pat Thai noodle.
Mixed vegetables stir fried with oyster sauce.
Boiled Thai fragrant rice.

SET MENU 'B' - £19.95 Per person

Minimum 2 people

Starters

Chicken Satay. Naa Moo. Honey wings.

Main Courses

Beef stir fried in oyster sauce.
Pork red curry with coconut milk and bamboo shoots.
Sweet and sour chicken.
Japanese egg noodle with vegetables.
Boiled Thai fragrant rice.

SET MENU 'C' - £21.95 Per person

Minimum 4 people

Starters

Honey Wings. Spring rolls. Chicken in leaves. Vegetable tempura.

Main Courses

Roast Duck Thai style served with honey and tamarin sauce.
Thai green chicken curry.
Sweet and sour prawn.
Mixed vegetables stir fried with oyster sauce.
Thai 1 special fried rice.

SET MENU 'D' - £22.95 Per person

Minimum 4 people

Starters

Chicken in leaves. Tempura king prawns. Thai fish cakes. Spring rolls.

Main Courses

Roast Duck Thai style served with honey and tamarin sauce.
Thai red pork curry.
Stir fried Beef in special Thai sweet chilli paste.
Deep fried fish with fresh chillies and coconut milk.
Mixed vegetables stir fried with oyster sauce.
Thai 1 special fried rice.

SET MENU 'V' - £17.95 Per person

Minimum 2 people

Starters

Vegetable spring rolls. Vegetable tempura. Prawn crackers.

Main Courses

Mixed vegetables in Thai red curry with coconut milk.
Thai sweet and sour vegetables.
Mixed vegetables fried with fresh chillies and hot basil leaves.
Boiled Thai fragrant rice.

Signature : These are our 'House Special' Dishes.