

T O R T H A I

All Day Menu



Starters

Prawn Crackers with sweet chilli dipping sauce	2.95
Spring Rolls v vegetable, glass noodle, sweet chilli dipping sauce	4.95
Chicken Gyoza cabbage, carrot, sweet soya dipping sauce	5.5
Corn Cakes n v sweetcorn, kaffir lime leaf, peanut in sweet chilli sauce	5.95
Satay n marinated chicken on skewer, coconut milk, peanut sauce	6.95
Dim Sum minced chicken and prawn, sweet soya dipping sauce	6.75
Duck Rolls duck, shiitake, onion, hoisin sauce	6.5
Prawns in Blanket marinated prawn wrapped in filo pastry, sweet chilli sauce	6.75
Chicken & Prawn on Toast n with peanut in sweet chilli sauce	6.5
Fish Cakes n gf with peanut in sweet chilli sauce	6.95
Calamari salt and pepper squid with chilli sauce	8.5
Aromatic Duck (1/4) shredded duck, sliced cucumber, spring onion, hoisin sauce • Half Duck: 20.95, Whole Duck: 36.95	10.95

Soups & Salads

Tom Kha Chicken v gf coconut soup with galangal lime juice, thai chilli oil	6.95
Tom Yum Prawns v gf* spicy & sour soup with lemongrass, mushroom, thai chilli oil	6.95
Somtam n v green papaya salad with carrot, tomato, chilli, peanut, tamarind	9.95
Beef Salad gf grilled beef, chilli, lime juice, cucumber, mint	10.95
Fish in the Garden n lightly battered fried fish fillet, chilli, lime juice, cashew nut, mint	12.95

Duck & Fish

GBP Squid lightly battered fried squid, black pepper, chilli sauce (on the side)	13.95
Basil Squid gf* long bean, onion, chilli, thai basil	12.95
Roast Duck with chinese style soya sauce	13.95
Duck Cashew n roast duck, thai roast chilli, mushroom, onion, cashew nut	14.95
Three Flavoured Fish lightly battered fried fish fillet with onion, tamarind and chilli	12.95
Steamed Fish gf* sea bass, ginger, shiitake mushroom, soya sauce	13.95

Sides

Chinese Cabbage v with garlic, pepper and oyster sauce	6.5
Broccoli v with garlic, pepper, and oyster sauce	6.95
Mixed Vegetables v gf* carrot, mushroom, broccoli, pepper, bean sprout	5.95
Jasmine Rice v gf	2.95
Sticky Rice v gf	3.5
Egg Fried Rice	3.95
Coconut Rice v	3.95
Egg Noodles v spring onion, bean sprout, soya sauce	4.95

Vegan

Vegetable Gyoza vg with sweet soya sauce	5.25
Tofu Pancakes vg fried tofu, sliced cucumber, spring onion, hoisin sauce	9.95
Salt & Pepper Tofu vg with chilli sauce	7.95
Fresh Rolls n vg gf fresh mixed veg & herb with chilli & peanut sauce	6.25
Tofu Salad vg n chilli, cucumber, mint, cashew nut, lime juice	9.5
Vegan Somtam vg n green papaya, carrot, tomato, long bean, chilli, peanut, tamarind	9.95
Vegan Pad Thai vg n gf rice noodle, tofu & vegetable, bean sprout, peanut, tamarind	9.95
Vegetables Tom Kha Soup vg gf with egg, chilli, basil and yellow bean	6.95
Vegan Panang Tofu vg gf vegan panang curry with tofu, kaffir lime leaf and thai basil	10.95

Currys

Green Chicken v aubergine, long bean, coconut milk, thai basil	9.95
Panang Beef v gf kaffir lime leaf, coconut creamy sauce	10.95
Red Chicken v courgette, bamboo shoot, coconut milk, thai basil	9.95
Lamb Curry gf slow-cooked lamb, potato, tomato, shallot	12.95
Massaman Chicken n slow-cooked chicken curry, potato, onion, cashew nut	10.95
Duck Curry v roast duck, pine apple, tomato, lychee	11.95

Stir-frys

GBP Chicken lightly battered fried chicken, black pepper, chilli sauce (on the side)	9.95
Chicken Basil v gf* long bean, onion, chilli, thai basil	9.5
Chicken Cashew n v lightly battered fried chicken, spring onion, mushroom	10.95
Ginger Chicken v gf* shredded fresh ginger, onion, mushroom, yellow bean	10.5
Roast Chilli Beef mushroom, onion, thai roast chilli	10.95
Sweet & Sour Chicken v lightly battered fried chicken, pineapple, tomato, onion	9.95
Spicy Aubergine v with egg, chilli, basil and yellow bean	7.95

Fried Noodles & Fried Rice

Pad Thai Chicken n v gf rice noodle, egg, spring onion, bean sprout, peanut, tamarind	9.95
PCU Beef v rice noodle, egg, green leaf, dark soya sauce	11.95
Beef Drunken Noodles v udon noodle, onion, bamboo shoot, chilli, thai basil	11.95
Fried Rice with Prawns egg, onion, pepper, cucumber	10.95
Basil Fried Rice with Chicken v chilli, long bean, onion, thai basil	11.95
Tom Yum Fried Rice v king prawn, mushroom, lemongrass, chilli, onion, lime	12.95

n Contains nuts | gf(*) Gluten free (upon request) | v Vegetarian friendly/adaptable | vg Vegan
Please inform us of any food allergies or dietary requirements

T O R T H A I

Drinks Menu



Wines (175ml | Bottle)

Champagne & Sparkling

Zonin Cuvée 1821 Prosecco, Italy	20 cl 75 cl	4.95 25.95
Lunetta Prosecco Rosé Extra Dry, Italy	20 cl	4.95
Fontessa Prosecco Rosé, Italy	75 cl	26.95
Champagne Bollinger Special Cuvée Brut, France		59.95
Moët & Chandon Rosé Champagne, France		59.95

White

Mirabello Pinot Grigio, Italy	5.25 22.5
Gracia de Chile Sauvignon Blanc, Chile	5.5 22.95
Mastri Vernacoli Trentino Sauvignon Blanc, Italy	25.95
Korrell Dry Riesling, Germany	26.95
Domaine de la Madone, Picpoul de Pinet, France	26.5
Alasia Gavi del Comune di Gavi, Italy	32.95
Monsoon Valley Colombard, Thailand	25.95

Rosé

Ancora Pinot Grigio Rosé, Italy	5.5 22.95
Monsoon Valley Shiraz Rosé, Thailand	25.95

Red

Borgia by Borsao Garnacha, Spain	4.95 19.95
Andes Peaks Merlot, Chile	5.5 21.95
La Grima Malbec, Argentina	23.95
Artesa Rioja Crianza, Spain	25.95
Uggiano Chianti Riserva 'Roccialta', Italy	29.95
Boutinot Les Six Côtes du Rhône Villages Cairanne, France	32.95
Monsoon Valley Shiraz, Thailand	25.95

Cocktails

Mojito fresh mint, lime and rum » non-alcohol: 6.95	7.95
Pina Colada coconut, pineapple, rum » non-alcohol: 6.95	7.95
Jäger Bomb Jägermeister & Red Bull	6.95
Whisky Sour scotch, lime juice, syrup	7.95
Espresso Martini vodka, kahlua, espresso	6.5

Spirits

25ml/50ml Whisky/Vodka/Gin/Brandy/Rum/Liquor please ask your waiter for more info	from 3.5/5.95
Mixers	from 1.95

Beers

Draught

Singha (Th)	pint* 5%	6.25
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Bottles

Leo (Th)	330ml 5%	3.95
BeerLao (La)	330ml 5%	4.95
Asahi (Jp)	330ml 5%	4.5

Gin & Tonic

Sipsmith 41.6% Chiswick's most favourite gin	7.95
Edinburgh Gin Navy Strength Cannonball 57.2% strong juniper and lemon flavours, lingering oriental spices	8.95
Roku Japanese Craft Gin 43% unparalleled soft, round and subtly sweet taste	8.5
Kyoya Shuzo Premium Yuzu Flavoured Gin 47% yuzu, sansho pepper, juniper berries	9.25
Gordon's Alcohol Free 0.0% the perfect alcohol-free alternative to the usual Gordon's & tonic	6.5
Ceder's Pink Rose Non Alcohol Gin 0% juniper, rose and hibiscus	6.5

Softs

Mineral Water 50cl/75cl Still/ Sparkling	2.95/3.95
Classic Coke	2.95
Diet Coke/Coke Zero	2.75
Fanta Orange	2.75
Sprite Zero	2.95
Sparkling Elderflower	3.5
Ginger Beer	3.5
Juices mango/pineapple/apple/orange	2.75
Lime Soda	3.25
Coconut Water	3.5
NOM YEN green/pink	3.5
Thai Iced Coffee with/without milk	3.5
Thai Iced Coffee with soya milk	3.95

Thai Iced Tea

With Milk	3.5
Without Milk	3.5
With Soya Milk	3.95

Hot

Tea green/jasmine/english/earl grey	2.5
Herbal Tea lemongrass/ginger/fresh mint/camomile	2.5
Espresso extra shot +50p	2.5
Americano	2.95
Cappucino	3.5
Latte	3.5
Hot Chocolate	3.5

Wines sold by the glass are also available in 125ml and 250ml
Half pints are also available