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À LA CARTE MENU

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EST. 1983
MAI THAI

RAM QUARTER

*** A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL ***

APPETIZERS

PRAWN CRACKERS ๓ 3.5

Tapioca made spicy prawn crackers and plum sauce

CHICKEN SATEH (สะเต๊ะไก่) ๓ 7.5

Barbecued chicken skewers, sourdough and peanut sauce.

CHAW MUANG (ซอ่ม่วง) ๓ 8

Beautifully hand-crafted purple flower steamed dumplings with a chicken and nut filling.

KANOM JEEP (ขนมจีบ) ๓ 7.5

Pork and prawn steamed dumplings topped with soy sauce and garlic oil.

DELI SUMMER ROLLS (ปอเปี๊ยะสด)

Tofu ๓ 8 ✓ Prawns ๓ 10

Fresh spring rolls wrapped with vegetables served with a basil, mint coriander sauce.

SPRING ROLLS (ปอเปี๊ยะทอด) ๓ 7 ✓

Deep fried vegetarian and glass-noodle spring rolls served with plum sauce.

MEE GROAB (หมี่กรอบ) ๓ 8 ✓

Crispy noodles in tamarind sauce with cashew nuts.

GIEW GROAB (เกี้ยวกรอบ) ๓ 7

Crispy Wonton pastry filled with minced pork accompanied by our plum sauce.

🔥 LAAB TORD (ลาบทอด) ๓ 8

Deep fried spicy and sour beef balls; perfect for nights out.

SEE KRONG MOO (ซี่โครงหมูทอด) ๓ 7

Deep fried pork spare ribs marinated with garlic and pepper.

MONEY BAGS (ถุงเงินถุงทอง) ๓ 8

Seasoned prawn filling wrapped in thin pastry hand crafted into small "Money Bags".

🔥 TORD MUN PLA (ทอดมันปลา) ๓ 8

Our homemade Traditional Thai spicy fish cakes served with a sour cucumber and carrot relish.

LEMON GRASS CHICKEN (ไก่ทอดสมุนไพร) ๓ 7.5

Deep-fried chicken wings marinated in salt, lemon grass and lime leaves.



SOUPS & SALADS

 TOM YUM / TOM KHA GOONG ⇨ 8.5
(ต้มยำ / ต้มข่า กุ้ง)

The Traditional Thai favourite, a clear/creamy hot & sour soup seasoned with prawns, lemon grass, Galanga, Kaffir lime leaves, mushrooms and roasted chilli oil.

 SOM TUM GAI YARNG (ส้มตำไก่ย่าง) ⇨ 18

The unique Som Tum 'green papaya salad, served with Thai style grilled chicken and sticky rice. (Contains peanuts)

 YUM BEEF (ยำเนื้อ) ⇨ 16

Beef Sirloin hot & sour style salad made up of tomato, cucumber, coriander, red onions, chilli and lemon juice.

 LARB GAI (ลาบไก่) ⇨ 14

A Traditional Northern style salad containing roasted ground rice, minced chicken, lime leaves, coriander, spring onions, chilli and lemon juice.

MAIN COURSES



PAD GA PROW MOO SUB/SIRLOIN (ผัดกะเพรา)

Thailand's favourite stir-fry of basil, chilli-garlic, peppers, spring greens, fine beans, onions, topped with a fried egg and served with Organic Butterfly Pea flower infused Jasmine rice.

Minced Pork ↪ 15 *Beef Sirloin* ↪ 17

PAD KHING GAI (ผัดขิง) ↪ 14

Stir-fry in ginger, pepper, onions, mushrooms and brown bean sauce served with Organic Butterfly Pea flower infused Jasmine rice.

PAD MED MA-MUANG GOONG ↪ 17 (ผัดเม็ดมะม่วง)

King-size River Prawns Stir-fried in Cashew nuts, onions and roasted chilli served with Organic Butterfly Pea flower infused Jasmine rice.

TAMARIND DUCK/PRAWNS (ผัดซอสมะขาม)

Our home-made sweet Tamarind sauce topped on to grilled duck breast or deep fried king prawns, served with Organic Butterfly Pea flower infused Jasmine rice.

Duck Breast ↪ 16 *King-size River Prawns* ↪ 18

PAD PAK (ผัดผักรวม) ↪ 10

Quick stir-fry of seasonal vegetables in garlic and soya bean sauce.

PINEAPPLE FRIED RICE ↪ 14 / 17 (ข้าวผัดสับปะรด)

A refreshing rice stir-fry containing **chicken or prawn**, sultana's, peppers, onions, cashew nuts, pineapple and a touch of exotic turmeric powder, beautifully presented in a pineapple half.

KAO MUN GAI (ข้าวมันไก่) ↪ 14

Hainanese chicken and rice - garlic and ginger rice served with chicken and home-made soya bean sauce.

RICE

BUTTERFLY PEA JASMINE RICE ↪ 3

Our jasmine rice is naturally and organically coloured using butterfly pea flowers to create this blue/purple rice effect.

THAI STICKY RICE ↪ 4

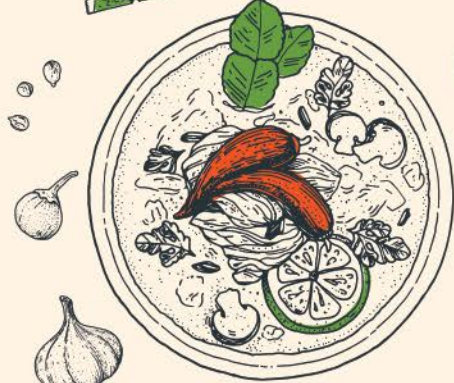
White Glutinous Rice.

EGG FRIED RICE ↪ 4


Butterfly Pea Jasmine Rice stir fried in egg and salt.

COCONUT RICE ↪ 4

Butterfly Pea Jasmine Rice stir fried in coconut milk.



THAI CURRIES

 **GAENG KIEW WARN GAI (แกงเขียวหวานไก่) 14**
Chicken Thai green curry; peppers, bamboo shoots, aubergine, courgettes & Organic Butterfly Pea flower infused Jasmine rice.

 **PANANG BEEF SIRLOIN (พะเนียงเนื้อ) 17**
sliced sirloin in a creamy panang curry; peppers & kaffir lime leaves & Organic Butterfly Pea flower infused Jasmine rice.

 **GAENG GAREE GOONG (แกงกะหรี่กุ้ง) 17**
King-size River prawn yellow curry; potatoes, onions, carrots, shallots & Organic Butterfly Pea flower infused Jasmine rice.

 **GAENG PED YARNG (แกงเป็ดย่าง) 15**
Duck red curry, lychees, pineapple, baby tomatoes, peppers & Organic Butterfly Pea flower infused Jasmine rice.

MASSAMUN BEEF / LAMBSHANK (แกงมัสมั่น) 16 / 21
Slowed cooked **brisket of beef or lambshank**, potato in Massamun curry & Organic Butterfly Pea flower infused Jasmine rice.



GAENG GA REE
(แกงกะหรี่)



NOODLES

PAD THAI GOONG (ผัดไทยกุ้ง) ~ 17

Special Thai-style stir-fried noodles synonymous with the Thai food culture. The dish contains River Prawns, bean sprouts, green Kow Choi leaves, peanuts and egg.

PHAD SIEYU GAI (ผัดซีอิ๊วไก่) ~ 14

Stir-fried noodles with chicken, egg, and mixed seasonal vegetables in a soy sauce.

PHAD KEE MAO TALAY (ก๋วยเตี๋ยวผัดซีอิ๊วทะเล) ~ 16

spicy seafood rice noodle stir fry with chill, garlic, basil, king prawns, mussels, scallops, squid & fish balls

KAO SOY (ข้าวซอย) ~ 14

Northern style curry noodle with chicken leg served with crispy noodle, pickled cabbage and red onion.

SEAFOOD TOM YUM NOODLE SOUP ~ 16 (หมี่ต้มยำทะเล)

A creamy, spicy & sour seafood noodle soup; one of Thailand's favourite street-food dishes with egg noodle. **(contains milk)**



VEGAN DISHES

STARTERS

DELI SUMMER ROLLS (ปอเปี๊ยะสด) ๓ 8

Fresh spring rolls wrapped with vegetables and tofu served with a basil, mint coriander sauce.

SPRING ROLLS (ปอเปี๊ยะทอด) ๓ 7

Deep fried vegetarian and glass-noodle spring rolls served with plum sauce.

MEE GROAB (หมี่กรอบ) ๓ 8

Crispy noodles in tamarind sauce with cashew nuts.

TOM YUM HED (ต้มยำเห็ด) ๓ 7

Hot and sour soup; mushrooms, galangal, lemon grass, red onion, home-made chill paste.

MAIN COURSES

PAD PAK (ผัดผักรวม) ๓ 14

Quick stir-fry of seasonal vegetables in garlic and soya bean sauce served with Organic Butterfly Pea flower infused Jasmine rice.

PREAW WAN PAK (เปรี้ยวหวานผัก) ๓ 14

Fruity sweet & sour vegetables and tofu served with Organic Butterfly Pea flower infused Jasmine rice.

SOMTUM PAPAYA SALAD (ส้มตำ) ๓ 14

Green Papaya salad with swede, baby tomato, carrot, long bean, lime, garlic, chilli, topped with crushed peanuts and glutinous sticky rice.

CURRY

GAENG KIEW WARN TOFU ๓ 14 (แกงเขียวหวานเต้าหู้)

Vegan Thai green curry; tofu peppers, bamboo shoots, aubergine, courgettes & Organic Butterfly Pea flower infused Jasmine rice.

PANANG JAY (พะเนียงเต้าหู้) ๓ 14

Tofu and mixed seasonal vegetables in a creamy panang curry; kaffir lime leaves & Organic Butterfly Pea flower infused Jasmine rice.

NOODLES

PAD KEE MOW JAY (ก๋วยเตี๋ยวมัดจี้เมาผัก) ๓ 14

Spicy vegan rice noodle stir fry with chill, garlic, basil, tofu, seasonal vegetables.

PAD THAI TOFU (ผัดไทยเต้าหู้) ๓ 14

Rice noodles, carrot shavings, tofu, Kow Choi chives, beansprouts, peanuts stir fried in our Pad Thai sauce.





MAU
SIAO

DELI LUNCH MENU
12 NOON - 3 PM

PRIME MINISTERS CHOICE 14

Rice noodle pad thai with king-size river prawns accompanied by chicken sateh and **peanut** sauce.

MONK CHAN-PAGNE 10

Thick rice noodles, **egg**, tofu, mixed vegetables stir fried in soy sauce and vegetarian spring rolls and plum sauce.

10

Thai green curry; tofu, seasonal vegetables, peppers, bamboo shoots, Organic Butterfly Pea flower infused Jasmine rice and vegetarian spring rolls and plum sauce.

12

Chicken in creamy panang curry; peppers & kaffir lime leaves and Organic Butterfly Pea flower infused Jasmine rice served with pork filled crispy wantons.

14

King-sized River prawns in yellow curry; potatoes, onions, carrots, shallots, Organic Butterfly Pea flower infused Jasmine rice and pork & prawn steamed dumplings.

13

Fried rice with chilli-garlic, minced pork, mixed vegetables topped with a fried egg and vegetarian spring rolls and plum sauce.

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