

ไหมไทย

EST. 1985

MAI THAI

WIMBLEDON

APPETIZERS

PRAWN CRACKERS ↗ 4.5
Tapioca made spicy prawn crackers and plum sauce

MAI THAI PLATTER FOR 2 ↗ 17
Mix starter for 2 includes Chicken Sateh, Spring Rolls, Crispy Wonton, Pork Spare Ribs and Thai Fish Cakes.

CHICKEN SATEH (สะเต๊ะไก่) ↗ 9
Barbecued chicken skewers, sourdough and peanut sauce.

KANOM JEEP (ขนมจีบ) ↗ 8.5
Pork and prawn steamed dumplings topped with soy sauce and garlic oil.

SPRING ROLLS (ปอเปี๊ยะทอด) ↗ 8 ✓
Deep fried prawn or vegetarian and glass-noodle spring rolls served with plum sauce.

GOONG CHUB (กุ้งชุบแป้งทอด) ↗ 9 ✓
Prawns or seasonal vegetables coated in batter, deep fried and served with plum sauce.

GIEW GROAB (เกี้ยวกรอบ) ↗ 8 ✓
Crispy Wonton pastry filled with minced pork or vegetables accompanied by our plum sauce.

THAI PANCAKE (ขนมเบื้อง) ↗ 12 ✓
*** PLEASE ALLOW 15-20MINS ***
Traditional Thai Pancake stuffed with coconut and beansprouts served with a sour cucumber and carrot relish.

SEE KONG MOO (ซี่โครงหมูทอด) ↗ 8
Deep fried pork spare ribs marinated with garlic and pepper.

MONEY BAGS (ถุงเงินถุงทอง) ↗ 9
Seasoned prawn filling wrapped in thin pastry hand crafted into small "Money Bags".

TORD MUN PLA (ทอดมันปลา) ↗ 9
Our homemade Traditional Thai spicy fish cakes served with a sour cucumber and carrot relish.

LEMON GRASS CHICKEN (ไก่ทอดสมุนไพร) ↗ 8.5
Deep-fried chicken wings marinated in salt, lemon grass and lime leaves.

SOUPS & SALADS

TOM YUM / TOM KHA (ต้มยำ / ต้มข่า)
The Traditional Thai favourite, a clear/creamy hot & sour soup seasoned with lemon grass, Galanga, Kaffir lime leaves, mushrooms and roasted chilli oil.

Mushrooms ↗ 8 ✓ Chicken ↗ 8.5
Prawns ↗ 9 Seafood ↗ 10

YUM BEEF (ยำเนื้อ) ↗ 15
Grilled Sirloin hot & sour style salad made up of tomato, cucumber, coriander, onions, chilli and lemon juice.

YUM WOON SEN TALAY (ยำวุ้นเส้นทะเล) ↗ 16
Mixed seafood & glass noodle in a hot & sour style salad made up of celery, coriander, onions, chilli and lemon juice.

PLAH GOONG (ปล่ากุ้ง) ↗ 14
A spicy prawn salad with lemon grass, lime leaves, chilli, onions and lemon juice.

SOM TUM (ส้มตำ) ↗ 12 ✓
One of the most popular dishes, Som Tum is an Eastern Thailand spicy speciality that is unique in its use of 'green papaya'.
(Contains peanuts)

LARB GAI (ลาบไก่) ↗ 13
A Traditional Northern style salad containing roasted ground rice, minced chicken, lime leaves, coriander, spring onions, chilli and lemon juice.

THAI CURRIES

GAENG GA REE (แกงกะหรี่) ✓
Mild yellow curry made with dry spices originating from countries like Burma, India, Persia and the Middle East cooked with coconut milk, onion, potatoes then topped with roasted shallots.

Tofu ↗ 11.95 Chicken ↗ 12.95 Prawns ↗ 13.95

GAENG MASSAMUN (แกงมัสมั่น)
Traditional Thai mild curry with **chicken leg/ slowed cooked beef brisket / lambshank**, potatoes and coconut milk.

Chicken Leg ↗ 13.50 Beef Brisket ↗ 13.95
Lambshank ↗ 18.95

GAENG DAENG (แกงแดง) ✓
Thai Red curry made from dried red chillies, coconut milk and fresh Thai herbs and spices.

Tofu ↗ 11.95 Chicken ↗ 12.95
Prawns ↗ 13.95 Beef Sirloin ↗ 14.95

GAENG KIEW WAN (แกงเขียวหวาน) ✓
Famous Thai Green curry made from Thai green chillies, coconut milk and fresh Thai herbs and spices.

Tofu ↗ 11.95 Chicken ↗ 12.95
Prawns ↗ 13.95 Beef Sirloin ↗ 14.95

GRILLED DUCK CURRY (แกงเป็ดย่าง) ↗ 15
A creamy Red curry with grilled duck breast, coconut milk, pineapple, lychees and tomato.

PAD PED (แกงเผ็ด) ✓
Stir-fried Red Curry paste with vegetables, bamboo shoots, green beans and peppers.

Tofu ↗ 11.95 Chicken ↗ 12.95 Prawns ↗ 13.95 Beef Sirloin ↗ 14.95
Seafood (Mussels, Prawns, Scallops, Squid) ↗ 14.95


PANEANG (พะเนียง) ✓
Traditional thick red curry drizzled with Kaffir lime leaves, coconut milk and chilli stir-fried in a Red Curry paste

Tofu ↗ 11.95 Chicken ↗ 12.95 Prawns ↗ 13.95 Beef Sirloin ↗ 14.95

JUNGLE CURRY (แกงป่า) ✓
A water based Red Curry flavoured with vegetables, black peppercorns and Thai herbs.

Tofu ↗ 11.95 Chicken ↗ 12.95 Prawns ↗ 13.95 Beef Sirloin ↗ 14.95

STIR FRY & GRILL

-  **PAD GA PROW (ผัดกะเพรา) ✓**
Thailand's favourite stir-fry of basil, chilli-garlic, peppers, spring greens, fine beans and onions.

Tofu → 11.95 Chicken or Minced Pork → 12.95
Prawns → 13.95 Beef Sirloin → 14.95

- PAD KHING (ผัดขิง) ✓**
Stir-fry with ginger, pepper, onions and brown bean sauce.

Tofu → 11.95 Chicken → 12.95 Prawns → 13.95 Beef Sirloin → 14.95

- PAD MED MA-MUANG (ผัดเม็ดมะม่วง) ✓**
Stir-fry with Cashew nuts, onions and roasted chilli.

Tofu → 11.95 Chicken → 12.95 Prawns → 13.95

- PAD NAM MUN HOY (ผัดน้ำมันหอย) → 14.95**
Beef sirloin stir-fried in oyster sauce, peppers, onions and mushrooms.

FISH DISHES

- SCALLOP PAD PRIG THAI DUM (หอยเชลล์ผัดพริกไทยดำ) → 16.95**
Deep-fried cod loin or scallops stir fried in peppercorns, black pepper, peppers, sweetcorn and onions.

-  **PLA SAAM ROS (ปลาสามรส) → 17.95**
Sweet chilli garlic sauce draped over deep-fried whole seabass.

NOODLES

- PAD THAI (ผัดไทย) ✓**
Special Thai-style stir-fried noodles a signature dish in Thai food culture. The dish contains bean sprouts, green Kow Choi leaves, peanuts and egg.

Vegan/Tofu → 12.95 Prawns → 14.95
Chicken → 13.95 King-sized River Prawns → 16.95

- PHAD SIEYU (ผัดซีอิ้ว) ✓**
Stir-fried noodles with egg, soya sauce and green vegetables.


Vegan/Tofu → 12.95 Prawns → 14.95
Chicken/Pork → 13.95 Beef → 15.95

-  **PHAD KEE MAO (ก๋วยเตี๋ยวผัดซีอิ้ว) ✓**
Spicy stir-fried noodles flavoured by basil, chilli garlic and peppers.

Vegan/Tofu → 12.95 Prawns → 14.95
Chicken/Pork → 13.95 Beef → 15.95
Seafood (Prawns, Scallops, Mussels, Squid & Fish Balls) → 15.95


- NAM TOK NOODLE SOUP → 14.95**
(ก๋วยเตี๋ยวน้ำตกหมู)
Central region "Boat Noodle Soup" style served with pork, pork balls and crispy pork scratchings.


- KAO SOY (ข้าวซอย) → 14.95**
Northern style curry noodle with chicken leg served with crispy noodle, pickled cabbage and red onion.

-  **SEAFOOD TOM YUM NOODLE SOUP → 15.95**
(ต้มยำน้ำตกทะเล)
A creamy, spicy & sour seafood noodle soup; one of Thailand's favourite street-food dishes with egg noodle. **(contains milk)**

- TAMARIND PRAWNS/DUCK (ผัดซอสมะขาม)**
Our home-made sweet Tamarind sauce topped on to grilled duck breast or deep fried king prawns.


Grilled Duck Breast → 15.50 King-sized River Prawns → 16.95

-  **GOONG PAO (กุ้งเผา) → 16.95**
Grilled King sized river prawn served with our spicy seafood sauce.

-  **WEeping TIGER (เสีจ้องไห้) → 17.95**
Aged for 28 days, our *sirloin steak* (grilled medium-rare) served with the spicy "Nam Jim Jaew" dipping sauce is sure to satisfy all you tigers out there!

- PAD PAK (ผัดผัก) ✓**
Quick stir-fried seasonal vegetables with garlic and the choice of brown bean sauce or oyster sauce.

Broccoli → 9.95 Choi Sum → 9.95 Mixed Seasonal Vegetables → 9.95

-  **PLA TORD (ปลาทอด) → 17.95**
Deep-fried whole seabass or cod loin served with a spicy sauce made up of fresh chilli, garlic, lime, coriander and fish sauce.

- PLA OBB (ปลาอบ) → 17.95**
*** PLEASE ALLOW 25-30MINS ***
A whole seabass in light soya sauce steamed with ginger, spring onions and fresh lemon grass.

RICE

- PINEAPPLE FRIED RICE ✓**
(ข้าวผัดสับปะรด) → 15.95 / 17.95
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 (ข้าวผัด) → 15**
Hainanese chicken and rice - garlic and ginger rice served with chicken and home-made soya bean sauce.

- KAO PAD (ข้าวผัด) ✓**
Fried rice with egg and vegetables.
Vegan/Tofu → 12.95 Prawns → 14.95
Chicken/Pork → 13.95 Beef → 15.95
Seafood (Prawns, Scallops, Mussels, Squid & Fish Balls) → 15.95

-  **KAO PAD GA PROW (ข้าวผัดกะเพรา) ✓**
Fried rice with chilli garlic and peppers.
Vegan/Tofu → 12.95 Prawns → 14.95
Chicken/Pork → 13.95 Beef → 15.95
Seafood (Prawns, Scallops, Mussels, Squid & Fish Balls) → 15.95

- STEAMED THAI FRAGRANT RICE → 4**
TRADITIONAL THAI STICKY RICE → 4.5
EGG FRIED RICE / COCONUT RICE → 4.5

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OPENING HOURS

MON-THURS 12 NOON - 3 PM & 5 PM - 10 PM
FRIDAY 12 NOON - 3 PM & 5 PM - 10.30 PM
SATURDAY 12 NOON - 10.30 PM
SUNDAY 12 NOON - 10 PM

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