



Thailand is a very geographically diverse country and is generally divided into four distinct regions:

- The Central region
- The North
- North East
- The South

The Central region is largely delta country with rich soils, dominated by the Chao Phraya River.

The North is cool and mountainous.

The North East has a vast plateau, flanked by the Mekong River.

Southern Thailand is peninsula country with the Andaman Sea on one side and the Gulf of Thailand on the other.

Each region has its own distinct ethnic people, speaking their own unique dialects and practicing their own individual customs, therefore when we sit down to a Thai meal, we experience a collection of the many different styles and flavours that the country has to offer. The curries and seafood of the South, the courtly dishes of the North, the earthy recipes of the North East and the inventiveness of the Central region. Combined with the profound influence of our neighbour, China, as well as important contributions from other ethnic influences surrounding Thailand, a fabulous melting pot of taste and aromas is created.

*Spirit
of Thai*



PORT ON THE MEKONG RIVER

THAI BANQUET MENU A

For 2-3 people • £23.75 per head

Mixed Starter

- Chicken Satay, Fish Cakes,
Prawn Cakes & Vegetables Spring Rolls





Salad

-  • Grilled Chicken Breast with Green
Mango Salad & Chilli Paste Dressing



Main Courses

(any one of the following for each diner)

-  • Stir fried Duck with Crispy Basil Leaves,
Mushrooms, Peppers and Red Chilli
-  • Pan Fried Monkfish in Dried Red Curry and Coconut Milk
-  • Sautéed King Prawns in Dry Curry
with Coconut Cream & Lime Leaves
-  • Grilled Sirloin Steak with Roasted Rice &
Chilli Sauce Served with Mixed Salad
-  • Stir Fried Chicken and Dry Chilli with Cashew Nuts
 - Stir Fried King Prawns & Scallops with
Asparagus & Mushrooms in Oyster Sauce



Steamed Thai Fragrant Rice

THAI BANQUET MENU B

For 4-8 people • **£24.95 per head**

Mixed Starter

- Fish Cakes, Prawn Cakes, Chicken Satay,
Pork Ribs with Honey Sauce & Vegetables Spring Rolls



Salad

-  • Spicy Grilled Sirloin Salad
with Lemongrass, Chilli Paste, Shallots & Thai Herbs



Main Courses

(any one of the following for each diner)

- Chicken Mussaman
-  • Crispy Monkfish in Dry Red Curry Cooked with Coconut Cream
 - Green Curry of Chicken
- Thai Style Stir Fried Rice Noodles with King Prawns & Dry Shrimps
- Fried Roast Duck with Shitake Mushrooms & Black Pepper Sauce
-  • Grilled Sirloin Steak with Roasted Rice and
Chilli Sauce Served with Mixed Salad
- Stir Fried King Prawns & Scallops with Asparagus in Oyster Sauce
-  • Sautéed King Prawns in Dry Curry Cooked with
Coconut Cream & Lime Leaves



Steamed Thai Fragrant Rice

A discretionary 10% service charge will be added to the bill of parties of 8 and above.
Further information regarding food allergens is available upon request; please ask your server.

APPETISERS

- A1 Satay Gai** £5.95
Marinated chicken pieces, skewered on bamboo sticks, served with peanut sauce and cucumber dip
-  **A2 Thod Maan Pla** £5.95
Traditional Thai fishcakes served with chilli and cucumber sauce
- A3 Poh Pia Phra Jan** £6.75
Deep fried prawn cakes with cashew nuts and shitake mushrooms
-  **A4 Goong Manao** £9.95
Steamed jumbo king prawn served with fresh coriander, lime and chilli sauce
- A5 Poh Pia Thod** £5.75
Homemade vegetable spring rolls served with plum sauce
- A6 See Klong Moo Thod Nam Pheuge** £6.75
Deep fried marinated pork ribs topped with honey sauce
- A7 Moo Thod Prick Thai Dam** £6.95
Deep fried pork neck with herbs and black pepper
- A8 Tempura** £7.95
Deep fried king prawns and mixed vegetables tempura served with Japanese sauce
-  **A9 Phar Hoy Shell** £9.50
Spicy grilled scallops salad with lemongrass, chilli paste, shallots and Thai herbs
-  **A10 Goong Hom Phar** £6.95
Deep fried marinated prawns wrapped in spring roll pastry
- MSI Thai Sampler (Minimum for Two)** £8.50pp
Chicken satay, prawn cakes, vegetable spring rolls & Thai fishcakes

S O U P S

- 
- SP1 Tom Yam Goong** £6.95
Classic Thai king prawns hot & sour soup with mushrooms, lemongrass and kaffir lime leaves
- 
- SP2 Tom Yam Gai** £5.95
Classic Thai chicken hot & sour soup with mushrooms, lemongrass and kaffir lime leaves
- 
- SP3 Tom Kha Gai** £5.95
Chicken and mushroom soup in a rich coconut milk flavoured with mushrooms, lemongrass and kaffir lime leaves
- SP4 Gaeng Jued Spirit** £5.75
Clear chicken soup with black mushrooms and glass noodles

S A L A D S

- 
- SL1 Nuer Nam Tok** £10.75
Grilled sirloin in traditional Thai dressing with dried chilli & roasted galanga rice and mint
- 
- SL2 Yam Nuer Yang** £10.75
Spicy grilled sirloin salad with lemongrass, celery, shallots, tomatoes, spring onion, cucumber & spicy Thai dressing
- 
- SL3 Yam Talay** £11.50
Spicy mixed seafood (prawns, squids & scallops) salad
- 
- SL4 Som Tum Carrot Goong Sod** £10.95
Spicy prawns salad with carrots, cucumber, fresh chilli, garlic, dry shrimps, tomatoes and Thai dressing

CHEF'S RECOMMENDATIONS

-  **CR1 Goong Phad Prick Khing** £16.95
Deep fried jumbo king prawns in dried red curry
- CR2 Ped Rad Prick Thai Dam** £12.95
Roast duck with shitake mushrooms topped with black pepper sauce
-  **CR3 Choo Chee Aok Gai Yang** £12.50
Sautéed grilled roast chicken breast in a dry curry cooked with coconut cream and lime leaves
- CR4 Mussaman Nuer** £14.50
Grilled sirloin steak topped with mussaman curry
-  **CR5 Pla Kra Pong Song Ka Sad** £16.95
Deep fried whole seabass served in two different dressings:
- Chilli sauce, coriander & tamarind juice
- Lemongrass, red chilli & fresh coriander
-  **CR6 Talay Sam Rod** £14.95
Stir fried seafood with red onion, coriander roots, red chilli, sweet basil leaves in spicy, sweet and sour sauces
- CR7 Pla Monk Phad Prik Khing** £14.95
Sautéed crispy sliced monkfish in dried red curry sauce

SEAFOOD

-  **SF1 Pla Kra Pong Neung Manao** £16.50
Steamed whole seabass with lime sauce
- SF2 Goong Sang Jan** £16.50
Deep fried jumbo king prawns topped with tamarind sauce with bak choy
-  **SF3 Pla Krapong Spirit** £16.50
Deep fried whole seabass with black mushrooms, bell pepper, peppercorn, lemongrass, lime leaves and holy basil
-  **SF4 Goong Phad Sa Mon Pai** £13.95
Fried spicy king prawns with Thai herbs
-  **SF5 Panaeng Pla Salmon** £11.95
Pan fried salmon in Panaeng curry and coconut milk
-  **SF6 Choo Chee Goong** £13.50
Sautéed king prawns in a dry curry cooked with coconut cream and lime leaves






FROM THE WOK

- 
-  **WK1 Phad Prick Thai Orn Gai Rue Nuer** £10.95
Stir fried beef or chicken with young peppercorn
- WK2 Gai Phad Medmamuang Himmarn** £10.95
Stir fried chicken with black fungus, mushrooms,
dry chilli and cashew nuts
-  **WK3 Hoy Shell Phad Cha** £13.95
Stir fried scallops with chilli and rhizome & peppercorn,
fine beans
-  **WK4 Phad Keemao Gai Rue Nuer** £10.95
Stir fried chicken or beef with fresh chilli, baby corn,
fine beans, cherry tomatoes and hot basil leaves
- WK5 Nuer Phad Nam Mann Hoi** £10.95
Stir fried beef with spring onions in oyster sauce
-  **WK6 Phad Krapao Gai Rue Nuer** £10.95
Stir fried chicken or beef with basil leaves, fresh
chilli and peppers
- WK7 Goong & Hoy Phad Nor Mai Farang** £15.50
Stir fried king prawns & scallops with asparagus and
mushrooms in oyster sauce
-  **WK8 Phad Krapao Tha-lay** £14.95
Stir fried seafood (prawns, squids & scallops) with basil
leaves, fresh chilli & peppers
- WK9 Gai Phad Khing Sod** £10.95
Stir fried chicken with black fungus, spring onion & gingers
- WK10 Goong Thod Kra-tiem** £13.95
Deep fried prawns with garlic
- WK11 Hoy Shell Phad Broccoli** £13.95
Stir fried scallops with broccoli in oyster sauce
-  **WK12 Phed Phad Krapro** £12.95
Stir fried duck with crispy basil leaves, mushrooms,
peppers and red chilli

FROM THE GRILL

-  **G1 Moo Yang Kam Warn** £12.95
Grilled pork neck served with seafood sauce and mixed salad
-  **G2 Nuer Yang Seai Rung Hai** £14.50
Grilled sirloin steak with roasted rice and chilli sauce served with mixed salad
- G3 Pla Salmon Yang Siew** £12.95
Grilled salmon steak with soya sauce served with mixed salad

CURRY

- C1 Gaeng Mussaman Gai** £11.50
Succulent chicken pieces in a mild, coconut-flavoured curry with potatoes, cashew nuts and red onions
-  **C2 Gaeng Phed Ped Yang** £11.95
Red curry of roast duck with pineapples, grapes in coconut and Thai herbs
-  **C3 Gaeng Kiew Waan Gai Rue Nuer** £11.50
Authentic Thai green curry of chicken or beef
-  **C4 Gaeng Dang Gai Rue Nuer** £11.50
Red curry of chicken or beef with lime leaves and holy basil
-  **C5 Choo Chee Plamonk** £14.95
Crispy monkfish in dried red curry
-  **C6 Panaeng Gai** £11.95
Roast chicken breast in dried red curry and coconut milk
-  **C7 Gaeng Kiew Waan Goong Rue Talay** £13.95
Authentic Thai green curry of prawns or mixed seafood (prawns, squids & scallops)
-  **C8 Gaeng Dang Goong Rue Talay** £13.95
Red curry of prawns or mixed seafood (prawns, squids & scallops) with lime leaves and holy basil

NOODLES & RICE

All fried rice dishes contain diced tomatoes, onion, carrot, green peas and sweetcorn



- R1 Phad Thai Goong Sod Kai Hor** £13.50
Thai style stir fried rice noodles with king prawns, dry shrimps, shallots and beansprouts wrapped in omelette
-  **R2 Guay Tiew Keemao Gai Rue Nuer** £11.95
Fried rice noodles with chicken or beef, hot basil leaves and chilli
- R3 Khao Phad Goong** £12.75
Thai fried rice with prawns
- R4 Khao Ob Subparod** £13.95
Fried yellow curry rice with prawns & chicken, fresh pineapples topped with egg, cashew nuts and crispy pork
-  **R5 Guay Tiew Ruea Moo** £11.50
Favourite boat noodle soup with rice stick noodles, pork, bak choi and bean sprouts

SIDE DISHES

- SD1 Khao Sauy** £2.90
Steamed Thai fragrant rice
- SD2 Khao Phad Kai** £3.20
Egg fried rice
-  **SD3 Khao Man Gati** £3.25
Coconut rice
- SD4 Sen Jaan Phad** £3.75
Plain rice noodles
- SD5 Man Fa-Rang Thod** £2.90
French fries
- SD6 Khao Krieb** £2.50
Thai prawn crackers

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VEGETARIAN STARTERS

- V1 Poh Pia Thod** £5.75
Homemade vegetable spring rolls served with plum sauce
-  **V2 Tom Kha Hed** £5.50
Mixed mushroom soup in a rich coconut milk
-  **V3 Tom Yam Pak Ruam** £5.25
Classical Thai hot and sour mixed vegetables soup
- V4 Tempura** £6.25
Deep fried mixed vegetables tempura served with Japanese sauce

VEGETARIAN MAINS

-  **V5 Gaeng Kiew Waan Taohoo Jay** £9.95
Authentic Thai green curry of tofu and vegetables
-  **V6 Gaeng Dang Pak Ruam** £9.50
Red curry of mixed vegetables with lime leaves and holy basil
-  **V7 Tao Hoo Phad Medmamuang Himmarn** £9.95
Stir fried tofu with dry chilli and cashew nuts
-  **V8 Phad Krapao Taohoo Kab Hed** £9.50
Stir fried beancurd with chilli, holy basil leaves and mushrooms
- V9 Phad Thai Jay** £11.50
Thai style stir fried rice noodles with vegetables, shallots and beansprouts
- V10 Phad Pak Ruam** £8.95
Stir fried mixed vegetables in oyster or soya sauce

DESSERTS

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|-----------|--|--------------|
| D1 | Kluay Thod
Banana fritters served with vanilla ice cream | £4.80 |
| D2 | Khaoneaw Mamuang
Fresh mango served with sticky rice | £5.95 |
| D3 | Ice Cream
Vanilla or coconut | £3.80 |

HOT BEVERAGES

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|------------------------|--------------|
| Coffee | £2.40 |
| English Tea | £2.40 |
| Cappuccino | £2.60 |
| Latte | £2.60 |
| Espresso | £2.60 |
| Double Espresso | £3.50 |
| Jasmine Tea | £2.40 |
| Green Tea | £2.40 |

Menu updated on May 2015.

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