

Baan Thai

Thai Restaurant

Starters

0. Baan Thai Platter £8.95 per person (minimum 2 people)
A selection of starters to share: Chicken satay, Popia (Spring rolls), Sai-oua (Chiang Mai sausage),
Goong tempura, Tung thong
1. Chicken satay £7.10
Charcoal grilled skewers of tender marinated chicken with a peanut dip
2. Popia (Spring rolls) (v) £6.10
Dried vegetables, mushrooms with vermicelli wrapped in pastry served with sweet chilli sauce
3. Pla salmon nam jin samrod £7.95
Steamed salmon served with salad and spicy hot and sour chilli dip
4. Sai-oua (Chiang Mai sausage) £7.10
Minced pork with lemongrass, garlic, lime leaves, shallots & dry chillies in sausage skin served with salad
5. Goong tempura £7.95
Deep fried prawns in a Thai tempura batter
6. Popia Tom Yum goong £7.95
Prawns, beansprouts, lime and lemongrass wrapped in pastry
7. Yam Khai dao (v) £7.95
Spicy fried egg salad with tomato and chilli
8. Pla meuk tod £7.95
Squid in tempura batter
9. Tung thong (v) £6.10
Potatoes & butternut squash wrapped in filo pastry & served with sweet chilli sauce

Soups

10. Tom yum goong / gai
Prawn spicy sour soup with lemon grass & lime leaves £7.95
Chicken spicy sour soup with lemon grass & lime leaves £7.10
11. Tom yum hed (v) £6.10
Mushroom spicy soup with lemon grass & lime leaves
12. Tom ka gai £7.10
Traditional coconut chicken soup made with galangal & lime leaves

Allergies & Intolerances

If you have an allergy or an intolerance please let your server know and we will suggest the best dishes for you. Our dishes are prepared in areas where allergenic ingredients are present and as such we cannot guarantee our dishes are 100% free of these ingredients.

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Neau (Beef)

13. Neau pad prik graprao £9.95
Stir fried beef with hot basil
14. Neau nammun hoi £9.95
Beef & oyster sauce
15. Neau kratiam prik Thai £9.95
Beef stir fried with soy sauce, garlic & pepper
16. Neau pad prik £9.95
Beef stir fried with oyster sauce, large fresh chillies & spring onions

Gai (Chicken)

17. Gai graprao £9.75
Stir fried chicken with basil, garlic, spring onions & chillies
18. Gai ma muang himmapan £9.95
Chicken stir fried with roasted cashew nuts & fresh chillies
19. Gai king £9.75
Chicken & ginger, stir fried with mushrooms, onions, garlic & soy sauce
20. Gai priew wan £9.75
Stir fried chicken with cucumber & pineapple in a sweet & sour sauce
21. Gai pad prik £9.75
Chicken stir fried with oyster sauce & large fresh chillies & spring onions

Phed (Duck)

23. Phed Baan Thai £10.95
Roast duck stir fried with chilli oil, pineapple & cashew nuts
24. Kaeng dang phed sapporod £10.95
Duck red curry & pineapple

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Moo (Pork)

25. Moo king..... £9.75
Pork & ginger stir fried with mushrooms, onions, garlic & soy sauce
26. Moo pad prik graprao £9.75
Stir fried pork with hot basil
27. Moo priew wan..... £9.75
Stir fried pork with cucumber & pineapple in a sweet & sour sauce
28. Moo pad prik..... £9.75
Pork stir fried with oyster sauce & large fresh chillies & spring onions

Talay (Seafood)

29. Goong graprao £10.95
Stir fried tiger prawn with hot basil
30. kratiam prik Thai goong & pla meuk..... £10.95
Tiger prawns stir fried in soy sauce, garlic & pepper
Squid stir fried in soy sauce, garlic & pepper
31. Goong priew wan £10.95
Stir fried tiger prawns with cucumber & pineapple in a sweet & sour sauce
32. Goong nammun hoi £10.95
Tiger prawns in oyster sauce
33. Pla meuk pad prik pao £10.95
Stir fried squid with chilli oil
34. Pla muek graprao..... £9.95
Stir fried squid with hot basil
35. Pla meuk pad kuen chay £10.95
Squid stir fried with fresh chillies and celery
36. Pla meuk pad prik Thai dam £10.95
Squid stir fried with black pepper and chilli

Kaeng (Curry)

Thai curries vary in strength and can be adjusted to your taste.
All curries are cooked in coconut milk & curry pastes.

37. Kaeng kiew wan (Thai green curry)

Gai (Chicken)	£9.75
Goong (Tiger prawns)	£10.95
Pak (Vegetables)	£8.95
Neau (Beef)	£9.95
Pla Meuk (Squid)	£10.95

38. Kaeng dang (Thai red curry)

Gai (Chicken)	£9.75
Goong (Tiger prawns)	£10.95
Pak (Vegetables)	£8.95
Neau (Beef)	£9.95
Pla Meuk (Squid)	£10.95

39. Kaeng massaman (mild Muslim curry)

Gai (Chicken)	£9.75
Pak (Vegetables)	£8.95
Neau (Beef)	£9.75
Pla Meuk (Squid)	£10.95

39a. Kaeng panang (red curry with peanut sauce)

Moo (Pork)	£9.75
Gai (Chicken)	£9.75
Phed (Duck)	£10.95
Pla Meuk (Squid)	£10.95

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Kwaitiew (Noodles)

40. Pad Thai £8.95
Stir fried rice noodles with egg, spring onions, & beansprouts in a sweet tamarind sauce,
ground peanuts served separately
41. Kaiaw teaw pad kea mao Stir fried noodles with hot basil and chilli
Gai (Chicken) or Moo (Pork) £9.95
Goong (Tiger prawns), Pla Meuk (Squid) or Phed (Duck) £10.95
42. Pad see eaw Stir fried noodles with dark soya sauce and egg £9.95
Gai (Chicken) or Moo (Pork) £9.95
Goong (Tiger prawns), Pla Meuk (Squid) or Phed (Duck) £10.95

Kao (Rice)

43. Kao suey £3.30
Steamed jasmine rice
44. Kao mapreo £3.75
Steamed jasmine rice with coconut
45. Kao pad khai £3.75
Egg fried rice

Side Dishes

46. Pad prik nammun hoi £6.80
Stir fried mixed vegetables with oyster sauce
47. Vegetables in tempura batter £6.80

Desserts

48. Kloy tod deep fried banana and ice cream £4.50
49. Banana split £4.50
50. Lychees in syrup with ice-cream £4.50
51. Rambutan in syrup with ice-cream £4.50
52. Banana in coconut milk £4.50

House Specials

80. Kaeng garee (Thai yellow curry)
- | | |
|----------------------------|--------|
| Gai (Chicken) | £9.75 |
| Goong (Tiger Prawns) | £10.95 |
| Pak (Vegetables) | £8.75 |
| Neau (Beef) | £9.95 |
| Pla Muek (Squid) | £10.95 |
81. Laab (spicy northeast Thai salad)
- | | |
|------------------------|--------|
| Neau (Beef) | £9.95 |
| Pla Muek (Squid) | £10.95 |
| Moo (Pork) | £9.75 |
82. Chu chi pla salmon
- Salmon with coconut milk and red curry paste £10.95
83. Pla Salmon rad prik
- Salmon with sweet chilli sauce £10.95
84. Som tam (one day's notice required)
- | | |
|------------------------------------|--------|
| Very spicy Thai papaya salad | £9.95 |
| With tiger prawns | £10.95 |
85. Poe Tak
- Squid, Prawn or mixed spicy soy soup with basil and dried chilli £10.95
86. Khai jaew moo saab
- Thai omelette with minced pork £9.75

House Specials

87. **Khao pad prik gaeng**
Fried rice in red curry paste with green beans & lime leaves
- | | |
|------------------------------|--------|
| Gai (Chicken) | £10.95 |
| Goong (Tiger Prawns) | £11.95 |
| Pak (Vegetables) | £9.95 |
| Neau (Beef) | £11.75 |
| Pla Muek (Squid) | £11.95 |
| *With fried egg on top | +£1.00 |
88. **Pad ped**
Stir fried in red curry paste with green beans & lime leaves
- | | |
|----------------------------|--------|
| Gai (Chicken) | £9.75 |
| Goong (Tiger Prawns) | £10.95 |
| Pak (Vegetables) | £8.75 |
| Neau (Beef) | £9.95 |
| Pla Muek (Squid) | £10.95 |
89. **Kaeng hung ley moo** £8.75
Northern Thai pork belly curry (no coconut milk) with curry powder, ginger and tamarind

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Party Menus

Thai food lovers, let us take care of your choice for you with our Party Menus. If you need more of any dish just let the kitchen know and we'll rustle up more.

Set Tayne £25.50 per person (minimum 2 people)

Mixed Starter

Chicken satay

Charcoal grilled skewers of tender marinated chicken with a peanut dip

Popia (Spring rolls) (v)

Dried vegetables, mushrooms with vermicelli wrapped in pastry served with sweet chilli sauce

Goong tempura

Deep fried prawns in a Thai tempura batter

Sai - oua Chang Mai sausage

Mince pork with lemongrass, garlic, lime leaves and dry chillies in sausage skin

Tung thong (v)

Potatoes & butternut squash wrapped in filo pastry & served with sweet chilli sauce

Mains

Kaeng kiew wan gai

Thai spicy green chicken curry

Neau pad prik graprao

Sir fried beef with hot basil

Goong kratiam prik Thai

Tiger prawns stir fried in soy sauce, garlic & pepper

Pad see eaw

Dark soya sauce and egg

Kao suey

Steamed jasmine rice

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Party Menus

Thai food lovers, let us take care of your choice for you with our Party Menus. If you need more of any dish just let the kitchen know and we'll rustle up more.

Set Tai £23.95 per person (minimum 2 people)

Mixed Starter

Chicken satay

Charcoal grilled skewers of tender marinated chicken with a peanut dip

Popia (Spring rolls) (v)

Dried vegetables, mushrooms with vermicelli wrapped in pastry served with sweet chilli sauce

Sai-oua (Chiang Mai sausage)

Minced pork with lemon grass, garlic, lime leaves, shallots & dry chillies in sausage skin served with salad

Goong tempura

Deep fried prawns in a Thai tempura batter

Tung thong (v)

Potatoes & butternut squash wrapped in filo pastry & served with sweet chilli sauce

Mains

Kaeng garee gai

Thai mild yellow chicken curry

Neau nammun hoi

Beef & oyster sauce

Gai graprao

Stir fried chicken with basil, garlic, spring onions & chillies

Pad Thai noodles (v)

Stir fried rice noodles with egg, spring onions & beansprouts in a sweet tamarind sauce with ground peanuts

Kao suey

Steamed jasmine rice

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Party Menus

Thai food lovers, let us take care of your choice for you with our Party Menus. If you need more of any dish just let the kitchen know and we'll rustle up more.

Set Tawan £26.95 per person (minimum 2 people)

Mixed Starter

Chicken satay

Charcoal grilled skewers of tender marinated chicken with a peanut dip

Popia (Spring rolls) (v)

Dried vegetables, mushrooms with vermicelli wrapped in pastry served with sweet chilli sauce

Sai-oua (Chiang Mai sausage)

Minced pork with lemon grass, garlic, lime leaves, shallots & dry chillies in sausage skin served with salad

Choo chi khoong siep

Curry prawns on bamboo stick served in coconut milk, lime leaves & chilli paste

Tung thong (v)

Potatoes & butternut squash wrapped in filo pastry & served with sweet chilli sauce

Mains

Phed Baan Thai

Roast duck stir fried with chilli oil, pineapple & cashew nuts

Kaeng dang neau

Thai red curry beef

Goong kratiam prik Thai

Tiger prawns stir fried in soy sauce, garlic & pepper

Pad Thai noodles (v)

Stir fried rice noodles with egg, spring onions & beansprouts in a sweet tamarind sauce with ground peanuts

Kao suey or kao pad khai

Steamed jasmine rice or egg fried rice