

## Starters

| 0.      | Baan Thai Platter  |  |  |
|---------|--|--|--|
| 1.      | Chicken satay£8.20 Charcoal grilled skewers of tender marinated chicken with a peanut dip  |  |  |
| 2.      | Popía (Spring rolls) (v) £6.40 Dried vegetables, mushrooms with vermicelli wrapped in pastry served with sweet chilli sauce                    |  |  |
| 3.      | Pla salmon nam jin samrod £8.55 Steamed salmon served with salad and spicy hot and sour chilli dip   |  |  |
| 4./     | Sai-oua (Chiang Mai sausage) £8.50 Minced pork with lemongrass, garlic, lime leaves, shallots & dry chillies in sausage skin served with salad |  |  |
| 5.      | Goong tempura£8.55  Deep fried prawns in a Thai tempura batter   |  |  |
| 6.      | Popía Tom Yum goong£8.55 Prawns, beansprouts, lime and lemongrass wrapped in pastry  |  |  |
| 7.()    | Yam Khai dao (v) £8.20 Spicy fried egg salad with tomato and chilli  |  |  |
| 8.      | Pla meuk shob bang tod £8.55 Squid in tempura batter   |  |  |
| 9.      | Tung thong (v) £6.50 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   |  |  |
|         | Chicken spicy sour soup with lemon grass & lime leaves   |  |  |
| 11.     | Tom yum hed (v)  Mushroom spicy soup with lemon grass & lime leaves  £7.95   |  |  |
| 12.     | Tom ka gai £8.20  Traditional coconut chicken soup made with galangal & lime leaves  |  |  |
| Allergi | es & Intolerances  |  |  |



# Baar Thai Thai Restaurant

|     | Neau (Beef)   |
|-----|---|
| 13. | Neau pad prik graprao £12.95<br>Sir fried beef with hot basil                                     |
| 14. | Neau nammun hoi £12.95 Beef & oyster sauce  |
| 15. | Neau kratíam prík Thai £12.95 Beef stir fried with soy sauce, garlic & pepper                     |
| 16. | Neau pad prik  Beef stir fried with oyster sauce, large fresh chillies & spring onions  £12.95    |
|     | Gai (Chicken)   |
| 17. | Gai graprao £11.95 Stir fried chicken with basil, garlic, spring onions & chillies                |
| 18. | Gaí ma muang hímmapan£12.95 Chicken stír fried with roasted cashew nuts & fresh chillies          |
| 19. | Gai king£11.95 Chicken & ginger, stir fried with mushrooms, onions, garlic & soy sauce            |
| 20. | Gaí príew wan£11.95 Stir fried chicken with cucumber & pineapple in a sweet & sour sauce          |
| 21. | Gai pad prik  Chicken stir fried with oyster sauce & large fresh chillies & spring onions  £11.95 |
|     | Phed (Duck)   |
| 23. | Phed Baan Thai £14.50 Roast duck stir fried with chilli oil, pineapple & cashew nuts              |
| 24. | Kaeng dang phed sapporod£14.50 Duck red curry & pineapple   |



## Baan Thai Thai Restaurant

|     | Moo (Pork)  |       |
|-----|---|-------|
| 25. | Moo king£  Pork & ginger stir fried with mushrooms, onions, garlic & soy sauce          | 11.95 |
|     | Pork & ginger stir fried with mushrooms, onions, garlic & soy sauce                     |       |
| 26. | Moo pad prik graprao £ Stir fried pork with hot basil                                   | 11.95 |
|     | Stir fried pork with hot basil  |       |
| 27. | Moo priew wan£  | 11.95 |
|     | Moo priew wan£  Stir fried pork with cucumber & pineapple in a sweet & sour sauce       |       |
| 28. | Moo pad prik  | 11.95 |
|     | Moo pad prik.  Pork stir fried with oyster sauce & large fresh chillies & spring onions |       |

Talay (Seafood)

| 29. | Goong graprao £14.50 Stir fried tiger prawn with hot basil  |
|-----|---|
| 30. | Kratíam prík Thaí goong or pla meuk £14.50<br>Tíger prawns stír fried in soy sauce, garlic & pepper<br>Squid stír fried in soy sauce, garlic & pepper |
|     | Goong priew wan   |
|     | Goong nammun hoi £14.50 Tiger prawns in oyster sauce  |
| 33. | Pla meuk pad prik pao   |
|     | Pla muck graprao. £14.50<br>Stir fried squid with hot basil   |
|     | Pla meuk pad kuen chay £14.50<br>Squid stir fried with fresh chillies and celery  |
| 36. | Pla meuk pad prik Thai dam £14.50<br>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)  | £11.95 |
|      | Goong (Tiger prawns)                                 | £14.50 |
|      | Pak (Vegetables)                                     | £10.95 |
|      | Neau (Beef)  | £12.95 |
|      | Pla Meuk (Squid)                                     | £14.50 |
| 38.  | Kaeng dang (Thai red curry)                          |        |
|      | Gai (Chicken)  | £11.95 |
|      | Goong (Tiger prawns)                                 |        |
|      | Pak (Vegetables)                                     |        |
|      | Neau (Beef)  |        |
|      | Pla Meuk (Squid)                                     | £14.50 |
| 39.  | Kaeng massaman (mild Muslim curry, contains peanuts) |        |
|      | Gai (Chicken)  | £11.95 |
|      | Pak (Vegetables)                                     | £10.95 |
|      | Neau (Beef)  |        |
|      | Pla Meuk (Squid)                                     |        |
| 39a. | Kaeng panang (red curry with peanut sauce)           |        |
|      | Moo (Pork)   | £11.95 |
|      | Gai (Chicken)  | £11.95 |
|      | Phed (Duck)  |        |
|      | Pla Meuk (Squid)                                     |        |
|      |  |        |





House Specials

| 80.   | Kaeng garee (Thai yellow curry)   |        |
|-------|---|--------|
|       | Gai (Chicken)   | £11.95 |
|       | Goong (Tiger Prawns)  | £14.50 |
|       | Pak (Vegetables)  | £10.95 |
|       | Neau (Beef)   | £12.95 |
|       | Pla Muek (Squid)  | £14.50 |
| 81.   | Laab (spicy northeast Thai salad)   |        |
|       | Neau (Beef)   | £12.95 |
|       | Pla Muek (Squid)  | £14.50 |
|       | Moo (Pork)  |        |
| 82.   | Chu chí pla salmon Salmon with coconut milk and red curry paste           | £14.50 |
|       | Salmon with coconut milk and red curry paste                              |        |
| 83.   | Pla Salmon rad prik. Salmon with sweet chilli sauce                       | £14.50 |
|       |   |        |
| 07.   | Som tam (one day's notice required)  Very spicy Thai papaya salad         | £14.05 |
|       | With tiger prawns   |        |
| 85.   |   |        |
| - , , | Poe taak Squid, Prawn or mixed spicy soy soup with basil and dried chilli |        |



House Specials

| 1 louse opecials |  |        |
|------------------|--|--------|
| 87.              |  |        |
|                  | Gaí (Chícken)  | £13.25 |
|                  | Goong (Tiger Prawns)   |        |
|                  | Pak (Vegetables)   |        |
|                  | Neau (Beef)  | E14.25 |
|                  | Pla Muek (Squid)   | £15.95 |
|                  | *With fried egg on top   | +£1.85 |
| 88.              | Pad ped Stir fried in red curry paste with green beans & lime leaves   |        |
|                  | Gai (Chicken)  | £11.95 |
|                  | Goong (Tiger Prawns)   |        |
|                  | Pak (Vegetables) £   |        |
|                  | Neau (Beef)  | E12.95 |
|                  | Pla Muek (Squid)£  | 14.50  |
| 89.              | Kaeng hung ley moo  Northern Thai pork belly curry (no coconut milk) with curry powder, ginger, tamarind and peanuts | E12.95 |

# Baar Thai Thai Restaurant

|     | Kwaitiew (Noodles)  |        |
|-----|---|--------|
| 40. |   | £10.25 |
| 41. | Kaiaw teaw pad kea mao Stir fried noodles with hot basil and chilli |        |
|     | Gai (Chicken) or Moo (Pork)   | £11.95 |
|     | Goong (Tiger prawns), Pla Meuk (Squid) or Phed (Duck)               | £14.50 |
| 42. | Pad see eaw Stir fried noodles with dark soya sauce and egg         | £10.25 |
|     | Gaí (Chicken) or Moo (Pork)   |        |
|     | Goong (Tiger prawns), Pla Meuk (Squid) or Phed (Duck)               | £14.50 |
|     | Kao (Rice)  |        |
| 43. | Kao suey  | £3.50  |
| 44. | Kao mapreo  | £4     |
|     | Steamed jasmine rice with coconut                                   |        |
| 45. | Steamed jasmine rice with coconut  Kao pad khai  Egg fried rice     | £4     |
|     | Side Dishes   |        |
| 46. | Pad pak nammun hoi Stir fried mixed vegetables with oyster sauce    | £7.95  |
|     | Vegetables in tempura batter  |        |



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 £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) ()

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

Allergies & Intolerances



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..... £28.95 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

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

Allergies & Intolerances



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 ......£30,25 per person (minimum 2 people)

### Mixed Starter

Chicken satay

Charcoal grilled skewers of tender marinated chicken with a peanut dip

Popia (Spring rolls) ()

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

Allergies & Intolerances