

Sawasdee Kha

"My mum loves feeding people good food. She loves feeding everyone, not only her children and their friends. She thinks bad food is a crime and bad for humanity. I am both spoiled and inspired by her cooking. Bhan Thai means 'Thai Home', because we want to do just what my mum did, serve nothing but good, home-cooked Thai food. Come and be our guests, we will serve you the same food my mum made at home."

Our menu is arranged into six group dishes

Starters and Soups
Stir fried Dishes
Curries & Roasted Dishes
Grilled
Spicy Salads
Noodles and Rice

Please inform us of any food allergies or intolerances you may have before you order. Our kitchen will do our best to accommodate your requirements.

Denote
$$J = Mild$$
 $J = Medium$ $J = Hot$ $V = Vegetarian$ $GF = Gluten$ Free

Starters 0. Prawn Crackers 1. Poh Pia - Vegetable spring roll (V) Home-made spring rolls filled with stir fried mixed vegetable and vermicelli noodl deep fried till crispy and served with sweet chilli sauce. 2. Tao Hoo Tod - Deep fried bean curd (V) Deep fried bean-curd served with home-made sweet chilli sauce. Thai Samosa - Vegetarian Samosa (V) Deep fried rice pastry filled with sweet potato, potato and onions with blend of Thai spices. 4. Satay Hed - Mushroom Satay (V) (GF) 6.20 Marinated Shitake mushroom skewers grilled, and served with home-made peanut sauce 5. Satay Kai - Chicken Satay (GF) 6.20 Marinated chicken skewers, grilled then lightly coated with coconut cream, served with home-made peanut sauce. 6. Tod Man Pla - Fish Cakes 6.20 Spicy fish cakes, blended together with green beans, lime leaves, red curry paste, served with ground peanut in sweet chilli sauce 6.50 7. Kung Hom - King Prawn wrapped in rice pastry Marinated King Prawns wrapped in rice pastry, deep fried and served with sweet chilli sauce. 8. Kanom Pang - Prawn Toasts Minced prawns mixed with spices and sesame seeds on toast, deep fried and served with sweet chilli sauce. 9. Kanom Jeep - Dumplings 6.00 Steamed dumpling of minced pork, blended together with garlic, soy sauce, water chestnut and spices, served with ginger soy sauce. 10. Kung Pao - Grilled King Prawns (GF) 6.90 King Prawns marinated with soy sauce, garlic, grilled and served with spicy sauce. 11. Hoi Neung - Steamed Mussels 6.90 Steamed half shell mussels with chilli, lime leave, lemon and sweet basil, served with home-made spicy sauce. Superb King mussels always go well with a glass of red wine. Soups 12. Tom Yum - Hot and sour soup The most famous hot and sour soup flavoured with Thai herbs and spices. Kung - King Prawns and mushroom 6.90 - Chicken and mushroom 5.90 Hed - Mushroom 5.60 13. Tom Kha - Coconut flavoured soup Similar method of cooking and ingredient to Tom Yum but with addition of coconut cream

and a distinctive taste of galangal to mellow the flavour.

Kung - King Prawns and mushroom

Kai - Chicken and mushroom

Hed - Mushroom

6.90

5.90

5.60

MAIN COURSES

Please note: No.14 – No.21 can be gluten free dishes (GF) please inform us before placing your orders as the orders will be cooked differently from original ingredients.

Stir Fried Dishes

14.	Pad Med Mamuang - Stir fried with cashew nuts A full flavour and most popular stir fried dish with cashew nut, onions, peppers and mushroom, flavoured with various sauces. Chicken or Pork Beef King Prawns Mixed vegetables and bean curd	9.90 10.90 12.90 9.00
15.	Pad Pik Ka Prao - Chilli and hot basil A hot and spicy stir fried dish with fresh chillies, onions, peppers, flavoured with sauce and hot basil leaves. Chicken or Pork Beef King Prawns Mixed vegetables and bean curd	9.90 10.90 12.90 9.00
16.	Pad Khing - Ginger and onions Shredded fresh ginger stir fried with onions, mushrooms, peppers, flavored with oyste sauce and light soy sauce. Chicken or Pork Beef King Prawns Mixed vegetables and bean curd	9.90 10.90 12.90 9.00
17.	Kratiem Pik Tai - Garlic and pepper Stir fried garlic, peppers and carrot, flavoured with oyster sauce and light soy sauce. Chicken or Pork Beef King Prawns Mixed vegetables and bean curd	9.90 10.90 12.90 9.00
18.	Pla Muek Tod - Fried Squid Deep fried marinated squid with garlic and pepper on a platter.	9.90
19.	Pad Nam Man Hoi - Stir fried with oyster sauce. Mushroom, Broccoli stir fried with oyster sauce. A non spicy dish but full of flavour. Chicken or Pork Beef King Prawns Mixed vegetables and bean curd	9.90 10.90 12.90 9.00
20.	Pad Broccoli - Stir fried broccoli Stir fried with soy sauce, oyster sauce and garlic. Chicken or Pork Beef King Prawns	9.00 9.90 10.90 12.90

Pad Pak Pasom - Stir fried mixed vegetables

Mixed vegetables stir fried with sauces and garlic, an ideal dish to go with any main dishes

22. Pad Priew Wan - Sweet and sour

Sweet and sour sauce, stir fried with onions, peppers, cucumber, tomato and diced pineapole. Chicken or Pork

Beef

King Prawns

Mixed vegetables and bean curd

Curry dishes

All curry dishes can be cooked gluten free please inform us when placing your order.

23. Kaeng Kiew Wan - Green curry

The most famous Thai green curry with aubergines, bamboo shoots, peppers, green peas, coconut cream, lime leaves cooked in green curry paste.

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Chicken or Pork	10.90
Beef	11.90
King Prawns	12.90
Mixed vegetables and bean curd	9.90

24. Kaeng Daeng - Red curry

Similar cooking method and ingredients to green curry but red curry paste is used instead.

Chicken or Pork	10.90
Beef	11.90
King Prawns	12.90
Mixed vegetables and bean curd	9.90

25. Kaeng Panaeng - Mild and rich flavour curry

A mild, aromatic coconut cream-based curry cooked with lime leaves and curry paste, coloured with red and green peppers.

10.90
11.90
12.90
9.90

26. Kaeng Pah - Jungle curry

A very hot and tasty local curry cooked with chilli paste, spices, herbs, bamboo shoots and vegetables, a dish for those who like it hot and coconut cream free.

Chicken or Pork	10.90
Beef	11.90
King Prawns	12.90
Mixed vegetables and bean curd	9.90

27. Kaeng Ped Yang – Duck Curry

Roasted Duck in spicy red curry paste, infused with coconut milk, diced pineapple, grapes and tomato.

28. Kaeng Massaman- Rich Flavoured Curry

A popular rich curry with peanut based cooked coconut milk, potatoes and a special blend of herbs

and a special blend of herbs	
Chicken	10.90
Beef	11.90

12.90

Grilled and Roasted Dishes

Note: No.29, 32, 34 and 35 can be cooked gluten free please inform us when placing your order.

29. Pla Chu Chee - Crispy fish in rich curry sauce

14.90

De-boned red fish deep fried till crispy then topped with red curry sauce and sweet basil leaves.

30. Pla Rad Pik - Three flavoured fish

14.90

De-boned red fish deep fried till crispy then topped with Chef's special three flavoured sauce.

31. Ped Yang - Roasted duck

16.90

Duck breast marinated and roasted, served on top of stir fried vegetable and glazed with home-made ginger sauce.

32. Bhan Thai Crispy Duck

16.90

Roasted crispy fried duck served on bed of Chinese vegetable and glazed with home-made barbeque sauce.

33. Kai Yang - Grilled Chicken

10.90

Grilled de-boned chicken skewer served with chilli sauce.

34. Chicken Teriyaki

10.90

De-boned chicken leg, marinated with teriyaki sauce and spices, grilled and served in a hot plate seasoned with a dash of rice wine.

35. Weeping Tiger

13.90

Marinated sirloin steak, char-grilled and served in a hot plate with a dash of rice wine and chilli sauce.

Spicy Salads

The following dishes can also be ordered as a starter, as an accompaniment to drinks or as a main dish and most dishes are cooked in traditional E-Sarn style. (North-Eastern Thai) Note: No.36 - 39 can be cooked gluten free please inform us when placing your order.

36. Som Tam Carrot - Spicy carrot salad

8.90

A classic recipe from North-Eastern Thailand, shredded carrot flavoured with chilli, garlic, tomato, sugar, lemon and fish sauce.

37. Som Tam Thai - Green Papaya Salad

9.90

A traditional recipe from North-Eastern Thailand, shredded green papaya flavoured with chilli, garlic, tomato, sugar, lemon and fish sauce.

38. Nau Nam Tok - Beef Salad

11.90

An original recipe of beef salad, flavoured with onions, coriander, lemon grass, ground chilli, ground roasted rice, lemon juice, sugar and fish sauce.

39. Laab Kai - Chicken Salad

Minced Chicken breast cooked in the same method as beef salad.

40. Yum Won Sen - Vermicelli noodle salad

Clear glass noodle mixed together with red onions, spring onions, peanut flavoured with home-made spicy sauce.

home-made spicy sauce.

Minced pork or chicken

Mixed seafood

Mushroom and bean curd 9.90

Noodle & Rice

Note: No.42, 43, 44, 46 and 47 can be cooked gluten free please inform us when placing your order.

41. Pad Thai

The most popular Thai style stir fried noodle with egg, tomato-based sauce, ground peanut, spring onions and bean sprouts, an ideal side dish to share between two.

King Prawns	12.90
Chicken or Pork	10.90
Beef	11.90
Mixed vegetables and bean curd	9.90

42. Pad Kee Mao - Spicy noodle

A thick rice noodle stir fried with fresh chillies, garlic, bamboo shoots, vegetables flavoured with sauces and hot basil leaves.

King Prawns	12.90
Chicken or Pork	10.90
Beef	11.90
Mixed vegetables and bean curd	9.90

43. Pad See-Ew

A thick rice noodles stir fried with egg, garlic and vegetables flavored with sauces.

King Prawns	12.90
Chicken or Pork	10.90
Beef	11.90
Mixed vegetables and bean curd	9.90

44. Pad Mee - Vermicelli rice noodle

A thin rice noodle stir fried with egg, vegetables, spring onions and bean sprouts flavoured with sauces.

King Prawns	12.90
Chicken or Pork	10.90
Beef	11.90
Mixed vegetables and bean curd	9.90

45. Pad Mee Lueng - Stir fried egg noodle

A thin egg noodle stir fried with onions, spring onions, vegetables, and bean sprouts flavoured with sauces.

King Prawns	12.90
Chicken or Pork	10.90
Beef	11,90
Mixed vegetables and bean curd	9.90

46. Kway Tiew Naam - Noodle soup

A popular rice noodle soup with vegetables, bean sprouts topped with spring onions and coriander.

King Prawns	12.90
Chicken or Pork	10.90
Beef	11.90
Mixed vegetable & bean curd	9.90

47. Kao Pad - Fried Rice

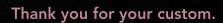
48. 49. 50. Thai style fried rice with egg, onions, spring onions and vegetables flavoured with

King Prawns Chicken or Pork	12.90 10.90
Beef	11.90
Mixed Vegetables & bean curd	9.90
Plain Noodle	6.90
Egg Fried Rice	3.20
Coconut Rice (GF)	3.20

51. Sticky Rice 3.20 52. Steamed Rice (GF) 2.90

Denote : GF = Gluten Free V = Vegetarian

))) = Hot





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