- 1 Pad Med Mamuang Stir fried with cashew nuts and vegetables
- 2 Pad Pik Kra Prad Stir fried with hot basil, fresh chilli and vegetables
- 3 Pad Khing Stir fried with ginger, onions and vegetables
- 4 Kratiem Pik Tai Stir fried with garlic and peppers
- 5 Pad Nam Man Hoi Stir fried with oyster sauce and vegetables
- 6 Pad Broccoli Stir fried with broccoli
- 7 Pad Priew Wan Stir fried with sweet and sour sauce and vegetables
- 8 Kaeng Kiew Wan⁹- Green Curry
- 9 Kaeng Daeng⁹ Red Curry
- 10 Kaeng Panaeng Mild and rich flavoured curry
- 11 Kai Yang Griled de-boned chicken leg served with sweet chilli sauce
- 12 Chicken Terriyaki Grilled de-boned chicken leg served with teriyaki sauce
- 13 Pad Thai Noodle The most popular Thai style fried noodle
- 14 Pad Kee Mao"- Stir fried thick rice noodle with fresh chilli and spices
- 15 Pad Se-Ew Stir fried thick rice noodle with vegetable (non-spicy)
- 16 Pad Mee Stir fried vermicelli rice noodle
- 17 Pad Mee Lueng Stir fried egg noodle
- 18 Kway Tiew Naam Traditional Thai style noodle soup
- 19 Special Fried Rice Traditional Thai style fried rice



Denote) = Mild

1ild

)) = Medium

))) = spicy

All main dishes served with jasmine rice except noodle dishes (£1.50 extra for egg fried rice, coconut rice or plain noodle)



Bhan Thai Set Lunch

Starters + Main Course for £12.00

(Extra £1.50 for prawn dishes)

Starters

Hot and Sour Soup : Chicken or Mushroom
Vegetable Spring Rolls
Thai Vegetable Samosa
Prawn Toast
Thai Fish Cakes
Chicken Wings

Main Course

Choices of chicken, pork, beef, prawn or vegetables (Main course only for £8.50,Extra £1.50 for prawn dishes)