

Thai House

SPECIAL LUNCH MENU

Two Courses for £14.95

**Beef, Chicken, Pork, Quorn, Tofu or Vegetables
Duck, Prawns or Mixed Seafood - extra £1**
Choose from...

STARTER

Tom Yam V GF

A classic Thai fragrant soup with lemon grass, lime leaves, fresh chilli and galangal.

Tom Kah V GF

Hot and Spicy soup with coconut milk, lemon grass, lime leaves and galangal.

Tort Man Plah V

Thai Fishcakes with green beans, lemon grass and lime leaves, served with our special home made sauce.

Popia Tort V

Handmade vegetable spring rolls served with a sweet chilli sauce.

MAIN MENU

Gaeng Khieow Waan V GF

A medium hot curry cooked with green chillies, Asian basil and coconut milk with green beans, mixed peppers and bamboo shoots.

Gaeng Pet Daeng V GF

A medium hot curry cooked with red chillies, Asian basil and coconut milk with green beans, mixed peppers and bamboo shoots.

Gaeng Panaeng V GF

A rich, thick medium hot curry with coconut milk, mixed peppers and lime leaves.

Gaeng Massaman V GF

A spicy, medium hot Malay style curry with sweet potato, carrot, onion and thickened with crushed peanuts.

Pat Met Mamuang Himapar V GF

Mushrooms, Onions and mixed peppers tossed with cashew nuts in a light sauce (spicy option available).

Pat Krapao V GF

Garlic, Chillies onions and mixed peppers in a spicy sauce flavoured with Asian Basil.

Kuytieow Pat V GF

Wide Rice noodles stir-fried with egg, bean sprouts, carrots, Chinese leaves, spring onion and flavoured with soy sauce (hot chillies optional).

Kuytieow Pad Thai V GF

Rice noodles stir-fried with bean sprouts, carrots, Chinese leaves and spring onion in a special sauce and served with crushed peanuts.

Ba Mee Pat

Yellow Noodles stir-fried with egg, bean sprouts, carrots and spring onion. Flavoured with soy sauce (hot chillies optional).

**All curry and stir-fry dishes are served with steamed rice,
egg fried or coconut 75p more**