

Allergy Information for Maekong Thai

The following information provides allergy information for the meals listed in our menus.

Please Note:

Whilst we do our utmost to prevent cross contamination of allergens there is always the possibility cross contamination may occur. If you have a severe allergy to any allergen please ensure you inform your waiter/ress when ordering your meal so we can take extra precautions to reduce the chance of any cross contamination whilst preparing your food.

Peanut & Nut Allergy: Peanuts and nuts are used extensively in Thai cooking, therefore, there is a high risk of cross contamination.

Sesame Allergy: The fryers will have been used to fry items containing sesame seed, therefore any items that require frying will become contaminated.

Certain dishes contain allergens as standard but may be made without specific allergens if required. Dishes which can be made without certain allergens have a note number. Please see the appropriate notes at the end of the allergy information for details of which allergens can be removed from a dish and how that can be achieved.

Dinner Menu - Salads & Mains

No.	Dish	Notes	Celery	Gluten	Fish	Crustacea	Molluscs	Egg	Milk	Nuts	Peanuts	Sesame	Soya	Lupin	Mustard	Sulphur Dioxide
25	Yum Talay		✓		✓	✓	✓									
26	Larb Gai				✓											
30	Preow-Warn Chicken	3		✓									✓			
31	Preow-Warn Pork	3		✓									✓			
32	Preow-Warn King Prawns	3		✓		✓							✓			
33	Pad Gratiam Prik-Thai Chicken	2	✓	✓			✓						✓			
34	Pad Gratiam Prik-Thai Pork	2	✓	✓			✓						✓			
35	Pad Gratiam Prik-Thai Squid	2	✓	✓			✓						✓			
36	Pad Gratiam Prik-Thai King Prawns	2	✓	✓		✓	✓						✓			
37	Pad Khing Chicken		✓	✓			✓						✓			
38	Pad Khing Pork		✓	✓			✓						✓			
39	Pad Khing Beef		✓	✓			✓						✓			
40	Pad Khing Duck		✓	✓			✓						✓			
41	Pad Gra-Prao Chicken	2	✓	✓			✓						✓			
42	Pad Gra-Prao Pork	2	✓	✓			✓						✓			
43	Pad Gra-Prao Beef	2	✓	✓			✓						✓			
44	Pad Gra-Prao Squid	2	✓	✓			✓						✓			
45	Pad Gra-Prao King Prawns	2	✓	✓		✓	✓						✓			
46	Pad Prik Pow Chicken		✓	✓			✓						✓			
47	Pad Prik Pow Pork		✓	✓			✓						✓			
48	Pad Prik Pow Beef		✓	✓			✓						✓			
49	Pad Prik Pow Duck		✓	✓			✓						✓			
50	Pad Prik Pow King Prawns		✓	✓		✓	✓						✓			
51	Laou Dang Beef	4		✓			✓			✓		✓	✓			✓
52	Laou Dang Chicken	4		✓			✓			✓		✓	✓			✓
53	Nam Dang Roast Duck		✓	✓			✓					✓	✓			
54	Nam Dang Fillets Of Fish		✓	✓	✓		✓					✓	✓			
55	Sam Rod Chicken	3		✓									✓			
56	Sam Rod Fish	3		✓	✓								✓			
57	Sam Rod King Prawns	3		✓		✓							✓			
58	Kang Dang Chicken		✓	✓		✓							✓			
59	Kang Dang Beef		✓	✓		✓							✓			
87	Kang Dang Bean-Curd		✓	✓		✓							✓			
60	Kang Keow Warn Chicken		✓	✓		✓							✓			
61	Kang Keow Warn Beef		✓	✓		✓							✓			
62	Kang Keow Warn Mixed Seafood		✓	✓		✓	✓						✓			
63	Massaman Chicken		✓	✓		✓					✓		✓		✓	
88	Massaman Bean-Curd		✓	✓		✓					✓		✓		✓	
64	Kang Panang		✓	✓		✓					✓		✓		✓	
65	Kang Pha Chicken	2		✓		✓							✓			
89	Kang Pha Bean-Curd	2		✓		✓							✓			
66	Kang Ped Yang		✓	✓		✓							✓			
67	Kung Pad Himmapharn	4		✓		✓				✓		✓	✓			✓
68	Gai Yang			✓			✓	✓	✓				✓		✓	
69	Neau Pad Nam Man Hoi		✓	✓			✓						✓			
72	Ped Yang		✓	✓			✓		✓				✓			
73	Pla Lad-Prik		✓	✓	✓	✓							✓			
74	Talay Ruam		✓	✓		✓	✓						✓			

Dinner Menu - Vegetarian

No.	Dish	Notes	Celery	Gluten	Fish	Crustacea	Molluscs	Egg	Milk	Nuts	Peanuts	Sesame	Soya	Lupin	Mustard	Sulphur Dioxide
75	Pad Pak Ruam		✓	✓									✓			
76	Hed Pad Himmapharn	4		✓						✓		✓	✓			✓
77	Hed Pad Gra-Prao		✓	✓									✓			
78	Preow-Warn Tofu			✓									✓			
79	Pad Ma-Kua Sam Rod			✓									✓			
81	Kang Keow Jay			✓									✓			
84	Ped Tiam Pad Khing		✓	✓									✓			
85	Ped Tiam Prik Pow		✓	✓									✓			

Dinner Menu - Rice and Noodles

No.	Dish	Notes	Celery	Gluten	Fish	Crustacea	Molluscs	Egg	Milk	Nuts	Peanuts	Sesame	Soya	Lupin	Mustard	Sulphur Dioxide
90	Khaw Pad Pi-Sed	6		✓		✓	✓	✓				✓	✓			✓
91	Pad Thai Chicken	5 & 6		✓				✓			✓		✓			
92	Pad Thai Tofu	5 & 6		✓				✓			✓		✓			
93	Pad Thai King Prawn	5 & 6		✓		✓		✓			✓		✓			
94	Pad Si-Eiw	6	✓	✓				✓					✓			
95	Pad Mee Jay	6	✓	✓				✓					✓			
96	Khaw Pad	6		✓				✓					✓			
97	Khaw Suay															
98	Chips															
99	Khaw Ma Pow	7										✓				

Lunch Menu

No.	Dish	Notes	Celery	Gluten	Fish	Crustacea	Molluscs	Egg	Milk	Nuts	Peanuts	Sesame	Soya	Lupin	Mustard	Sulpher Dioxide
1	Tom Yum Chicken															
2	Tom Yum Mushroom															
3	Kanom Phang Na Gai			✓		✓	✓	✓				✓	✓			
	Sauce: Sweet Chilli	1		✓												
4	Po Pia Jay			✓								✓	✓			
	Sauce: Sweet Chilli	1		✓												
5	Pak Tod			✓									✓			
	Sauce: Sweet Chilli	1		✓												
6	Pek Gai Laou Dang			✓			✓					✓	✓			✓
7	Tod Mun Khao-Pod		✓	✓									✓			
	Sauce: Sweet Chilli	1		✓												
8	Pad Gra-Prao Pork	2	✓	✓			✓						✓			
9	Pad Gra-Prao Chicken	2	✓	✓			✓						✓			
10	Pad Gra-Prao Beef	2	✓	✓			✓						✓			
11	Preow-Warn Chicken	3		✓									✓			
12	Pad Gratiam Prik-Thai Pork	2	✓	✓			✓						✓			
13	Neau Pad Nam Man Hoi		✓	✓			✓						✓			
14	Kang Keow Warn Moo		✓	✓		✓							✓			
15	Kang Keow Jay			✓									✓			
16	Kang Dang Chicken		✓	✓		✓							✓			
17	Pad Pak Tofu		✓	✓									✓			
18	Pad Thai Tofu	5 & 6		✓				✓			✓		✓			
19	Pad Thai Chicken	5 & 6		✓				✓			✓		✓			
20	Pad Mee Tofu	6	✓	✓				✓					✓			
21	Pad Mee Gai	6	✓	✓			✓	✓					✓			
	Khaw Suay															
	Khaw Pad	6		✓				✓					✓			

Special Lunch Menu

No.	Dish	Notes	Celery	Gluten	Fish	Crustacea	Molluscs	Egg	Milk	Nuts	Peanuts	Sesame	Soya	Lupin	Mustard	Sulpher Dioxide
S1	Tom Yum King Prawn					✓										
S2	Toong Tong			✓		✓	✓	✓				✓	✓			
	Sauce: Sweet Chilli	1		✓												
S3	Satay			✓			✓	✓	✓				✓		✓	
	Sauce: Peanut	1									✓				✓	
S4	Po Pia Jay			✓								✓	✓			
	Sauce: Sweet Chilli	1		✓												
S5	Kanom Phang Na Gai			✓		✓	✓	✓	✓			✓	✓			
	Sauce: Sweet Chilli	1		✓												
S6	Pla Mug Tempura			✓			✓						✓			
	Sauce: Sweet Chilli	1		✓												
S7	Tod Mun Khao-Pod		✓	✓									✓			
	Sauce: Sweet Chilli	1		✓												
S10	Preow-Warn King Prawns	3		✓		✓							✓			
S11	Pad Prik Pow Duck		✓	✓			✓						✓			
S12	Pla Lad-Prik		✓	✓	✓	✓							✓			
S13	Pad Khing Beef		✓	✓			✓						✓			
S14	Massaman Neau		✓	✓		✓					✓		✓		✓	
S15	Kang Keow Warn Kung		✓	✓	✓	✓							✓			
S16	Ped Tiam Prik Pow		✓	✓									✓			
S17	Pad Mee Kung	6	✓	✓		✓	✓	✓					✓			
S18	Pad Thai Kung	5 & 6		✓		✓		✓			✓		✓			
	Khaw Suay															
	Khaw Pad	6		✓				✓					✓			

Xmas Dinner Menu

No.	Dish	Notes	Celery	Gluten	Fish	Crustacea	Molluscs	Egg	Milk	Nuts	Peanuts	Sesame	Soya	Lupin	Mustard	Sulpher Dioxide
X1	Set Meal X1															
	Maekong Platter															
	Contains Items:10, 11, 14, 15 & 17			✓	✓	✓	✓	✓	✓			✓	✓			
	Sauce: Sweet Chilli	1		✓												
	Sauce: Peanut	1									✓				✓	
	Sauce: Sweet Vinegar	1		✓												
	Kung Pad Pong Garee		✓	✓	✓	✓	✓	✓	✓				✓		✓	
	Sam Rod Chicken	3		✓									✓			
	Neau Pad Nam Man Hoi		✓	✓			✓						✓			
	Kang Keow Warn Chicken		✓	✓		✓							✓			
	Khaw Pad	6		✓				✓					✓			
X2	Set Meal X2															
	Tom Kha Kung					✓										
	Maekong Platter															
	Contains Items:10, 11, 14, 15 & 17			✓	✓	✓	✓	✓	✓			✓	✓			
	Sauce: Sweet Chilli	1		✓												
	Sauce: Peanut	1									✓				✓	
	Sauce: Sweet Vinegar	1		✓												
	Massaman Lamb		✓	✓		✓					✓		✓		✓	
	Pla Sa-Moon Pri			✓	✓											
	Pad Gratiam Prik-Thai King Prawns	2	✓	✓		✓	✓						✓			
	Pad Prik Pow Beef		✓	✓			✓						✓			
	Pad Mee Jay	6	✓	✓				✓					✓			
	Khaw Suay															
X3	Set Meal X3															
	Maekong Vegetarian Platter															
	Contains Items:17, 18, 19 & 20		✓	✓								✓	✓			
	Sauce: Sweet Chilli	1		✓												
	Sauce: Peanut	1									✓				✓	
	Sauce: Sweet Vinegar	1		✓												
	Ped Tiam Prik Pow		✓	✓									✓			
	Kang Keow Jay			✓									✓			
	Hed Pad Himmarn	4		✓						✓		✓	✓			✓
	Hed Pad Khing		✓	✓									✓			
	Pad Mee Jay	6	✓	✓				✓					✓			
	Khaw Suay															
X4	Massaman Lamb		✓	✓		✓					✓		✓		✓	
X5	Pla Sa-Moon Pri			✓	✓											
X6	Kung Pad Pong Garee		✓	✓	✓	✓	✓	✓	✓				✓		✓	
X7	Chu Chi Kung		✓	✓		✓							✓			
X8	Kung Ma Karm	4				✓				✓						

Notes

No.	Allergens	Options
1	Various	The sauces are served in a separate dish to the starter therefore allergens in the sauce will not contaminate the starter. Any starter sauce can be swapped for any other starter sauce.
2	Gluten in Soya Sauce, Soya in Soya Sauce	To remove Gluten and Soya the dish can be made with fish sauce instead of soya sauce. Note: using fish sauce will add the allergen 'Fish' to the dishes list of allergens.
3	Gluten in flour used in the batter	For those customers with a gluten intolerance who can tolerate low levels of gluten ie as found in soya sauce, vinegar etc the dish can be made without batter. Please note the dish will still contain some gluten.
4	Cashew Nuts	This dish can be made without cashew nuts.
5	Peanuts	This dish can be made without peanuts.
6	Eggs	This dish can be made without eggs.
7	Sesame Seeds	This dish can be made without sesame seeds.
8	Cream	Deserts and Liqueur coffee can be made without a cream topping. Note: Some deserts will still contain milk products.