

allergies

If you have a food allergy, please tell the waiter or waitress taking your food order, even if you believe the dishes you are ordering do not contain any products that may cause you a problem.

nuts

Cashew and peanuts are used in the kitchen so unfortunately we cannot guarantee there will be no traces of these ingredients in dishes.

starters

None of the starters contain peanuts. However, some starters come with a peanut sauce:

- 10 satay
- 13 tord mon pla
- 18 satay jay
- 21 & 22 maekong and vegetarian platter

These starters can be ordered with a sweet chilli sauce instead.

main courses

- 51 & 52 laou dang dishes (cashew)
- 63 massaman gai (peanut)
- 64 kang panang (peanut)
- 67 kung pad himmaparn (cashew)
- 76 hed pad himmaparn (cashew)
- 82 kang massaman tofu (peanut)
- 91 to 93 pad thai noodle dishes (peanut)

These dishes can be ordered without nuts.

sesame seeds/oil

Sesame seeds and sesame oil are used in the kitchen so unfortunately we cannot guarantee there will be no traces of these ingredients in dishes. A number of dishes that do not themselves contain sesame seeds or sesame oil are fried in oil that may have been used to fry items containing sesame seeds. If this may cause you a problem, please tell your waiter/waitress when you order.

starters

The following starter contains sesame seeds:

- 14 kanom phang na gai

Note: 21 maekong platter contains this starter. This item can be exchanged for an alternative dish of the same value.

main courses

The following main course contains sesame oil:

- 54 pla nam dang

This dish can be ordered without sesame oil.

gluten

Most of our dishes contain some gluten, primarily because soya sauce (which contains wheat flour) is used in most dishes.

For non-vegetarians, the stir-fry dishes can be made with fish sauce instead of soya sauce. A number of dishes also contain additional amounts of flour:

starters

- 11 toon toong (flour in the pastry)
- 14 kanon phang na gai (flour in the bread)
- 15 po kung (flour in the pastry)
- 16 pla mug tempura (flour in the batter)
- 17 po pia jay (flour in the pastry)
- 19 pak tod (flour in the batter)
- 20 tod mon khao-pod (flour in the batter)

Note: 21 maekong platter and 22 maekong vegetarian platter include a number of items containing gluten.

Unfortunately, none of these starters can be made without flour.

main courses

- 30, 31 & 32 preow warn dishes (flour in the batter)
- 55, 56 & 57 sam rod dishes (flour in the batter)
- 67 hed pad himmaparn (flour in the batter)
- 73 pla lad prik (flour in the batter)
- 95 pad mee jay (flour in the noodles)

All of these dishes except for 95 pad mee jay can be made without gluten (without batter).

The following vegetarian main courses contain mock duck which is made from gluten:

- 84 ped tiam pad khing
- 85 ped tiam pad prik pow

Unfortunately it is not possible to make these dishes without gluten.

continued over...

prawns and seafood

Prawns and seafood are used extensively in the kitchen so unfortunately we cannot guarantee there will be no traces of these ingredients in any of our dishes. As well as the dishes specifically mentioning prawns and/or seafood, the following dishes contain trace to small levels of prawns and/or seafood.

starters

- 13 tord mon pla (prawns)
- 21 maekong platter (prawns and seafood)

Unfortunately none of these starters can be made without prawns/seafood.

main courses

- 90 khaw pad pi-sed (prawns)

This dish can be made without prawns.

All of the Thai curries (with the exception of 81 kang keow jay) contain small amounts of shrimp paste:

- 58, 59 & 87 kang dang
- 60, 61 & 62 kang keow warn
- 63 & 68 massaman
- 64 kang panang
- 65 & 89 kang pha
- 66 kang ped yang
- 73 pla lad prik

Unfortunately none of these dishes can be made without shrimp paste.

monosodium glutamate (MSG)

We do not add MSG to any of our main courses. However, some base ingredients such as soya sauce contain small amounts of MSG. Small amounts of MSG are added to our soups. These dishes can be made without MSG, but 12 hours' notice must be given.

dairy

Thai food contains very little in the way of dairy products. There is no cheese in any of our dishes.

However, the following dishes do contain small amounts of cream:

starters

- 5 tom kha gai
- 10 satay
- 12 gai bai toey

Note: 21 maekong platter contains satay. This item can be exchanged for an alternative dish of the same value.

Unfortunately none of these starters can be made without dairy products.

main courses

- 68 gai yang

Unfortunately this dish cannot be made without dairy products.

egg

Eggs are not used in the soups or main dishes. However, they are used in some of the starters, and in some noodle and rice dishes:

starters

- 11 toon tong
- 13 tord mon pla
- 14 kanom phang na gai

Note: 21 maekong platter contains all of these starters.

Unfortunately none of these starters can be made without egg.

Note: 22 maekong vegetarian platter contains keow jay, which has egg in the pastry.

noodles and rice

- 90 khaw pad pi-sed
- 91 to 93 pad thai noodle dishes
- 94 pad si-eiw
- 95 pad mee jay
- 96 khaw pad

All of these dishes except for 95 pad mee jay (egg noodles) can be ordered without egg.