

# soup

**tom yum** ●● traditional thai hot and sour clear soup flavoured with lemongrass, fresh chillies, lime leaves and galangal

- 1 with chicken (gai) and mushroom £4.50
- 2 with mushroom (hed) v £3.95
- 3 with king prawn (kung) £4.95

**4 poa nam** ●● £4.95  
traditional thai hot and sour clear soup with mixed seafood (talay) flavoured with lemongrass, fresh chillies, lime leaves and galangal

**5 tom kha gai** ●● £4.50  
traditional thai hot and sour soup made with chicken (gai), similar to tom yum but with coconut milk and a more distinct taste of galangal

**6 kang jued pak** v £3.95  
traditional thai hot and sour clear soup made with vegetables

# starters

**10 satay** £4.50  
marinated grilled skewers of chicken (gai); served with peanut sauce

**11 toong tong** £4.50  
thai 'golden bags': thin pastry skins filled with minced chicken (gai) and prawn (kung) and deep-fried; served with sweet chilli sauce

**12 gai bai toey** £4.95  
chicken (gai) marinated with coriander root, cracked black pepper and oyster sauce, wrapped in pandan leaves and deep-fried; served with sweet chilli sauce

**13 tord mon pla** ●● £4.50  
the original and famous spicy thai fishcakes; served with sweet chilli sauce

**14 kanom phang na gai** £4.50  
chicken (gai) and prawn (kung) on toast, deep-fried; served with sweet chilli sauce

**15 po kung** £5.50  
prawn (kung) spring rolls; served with sweet chilli sauce

**16 pla mug tempura** £4.50  
deep-fried squid (pla mug) and onions; served with sweet chilli sauce

**17 po pia jay** v £3.95  
thai vegetable spring rolls; served with sweet chilli sauce

**18 satay jay** v £3.95  
skewers of thai vegetables and bean-curd (tofu); served with peanut sauce

**19 pak tod** v £3.95  
tempura of deep-fried crispy vegetables; served with sweet chilli sauce

**20 tod mun khao-pod** v £3.95  
sweetcorn cakes, blended with fragrant spices; served with sweet chilli sauce

**21 maekong platter** min two people per person £6.00  
a selection of thai starters and sauces

**22 maekong vegetarian platter** v min two people per person £5.00  
a selection of thai vegetarian starters and sauces

# salads

**25 yum talay** ●● £8.50  
glass noodles with mixed seafood (talay)

**26 larb gai** ●● £7.95  
spicy chicken (gai) with ground rice, chilli, onion, coriander and lime juice

# main courses

**preow-warn** stir-fried with thai-style sweet and sour sauce  
30 with chicken (gai) in batter £7.95  
31 with pork (moo) in batter £7.95  
32 with king prawns (kung) in batter £9.50

**pad gratiam prik-thai** slow-fried with garlic and black pepper  
33 with chicken (gai) £7.95  
34 with pork tenderloin (moo) £7.95  
35 with squid (pla mug) £7.95  
36 with king prawns (kung) £9.50

**pad khing** stir-fried with fresh ginger and mushroom  
37 with chicken (gai) £7.95  
38 with pork (moo) £7.95  
39 with beef (neau) £7.95  
40 with duck (ped) £9.50

**pad gra-prao** ●● stir-fried with thai herbs and basil leaves  
41 with chicken (gai) £7.95  
42 with pork (moo) £7.95  
43 with beef (neau) £7.95  
44 with squid (pla mug) £7.95  
45 with king prawns (kung) £9.50

**pad prik pow** ●● stir-fried with chef's special sauce  
46 with chicken (gai) £7.95  
47 with pork (moo) £7.95  
48 with beef (neau) £7.95  
49 with duck (ped) £9.50  
50 with king prawns (kung) £9.50

**laou dang** stir-fried with red wine sauce and cashew nuts  
51 with beef (neau) £7.95  
52 with chicken (gai) £7.95

**nam dang** with spring onion and mushrooms in a light soya sauce  
53 with roast duck (ped) £9.50  
54 with fillets of fish (pla) £9.50

**sam rod** ● topped with onions, chillies and tamarind  
55 with chicken (gai) in batter £7.95  
56 with fish (pla) in batter £9.50  
57 with king prawns (kung) in batter £9.50

**kang dang** ●● classic red thai curry with coconut milk  
58 with chicken (gai) £7.95  
59 with beef (neau) £7.95  
87 with bean-curd (tofu) £6.95

**kang keow warn** ●● classic green thai curry with coconut milk  
60 with chicken (gai) £7.95  
61 with beef (neau) £7.95  
62 with mixed seafood (talay) £9.50

**massaman** ● mild peanut curry with coconut milk and thai herbs  
63 with chicken (gai) £7.95  
88 with bean-curd (tofu) £6.95

**64 kang panang** ●● £7.95  
dry, aromatic curry with chicken (gai) in coconut milk and lime leaves

**kang pha** ●●● hot, spicy jungle curry with thai herbs  
65 with chicken (gai) £7.95  
89 with bean-curd (tofu) £6.95

**66 kang ped yang** ●● £9.95  
red thai curry with slices of roast duck (ped), coconut milk and pineapple

● mild ●● medium ●●● hot v vegetarian

**67 kung pad himmaparn** £9.95  
king prawns (kung) stir-fried with cashew nuts

**68 gai yang** £8.95  
chicken (gai) marinated in thai spices and chargrilled; served on a hot skillet

**69 neau pad nam man hoi** £7.95  
tender beef (neau) strips stir-fried in oyster sauce

# chef's special dishes

**72 ped yang** £10.95  
slices of duck (ped) marinated with traditional thai spices and chargrilled; served on a hot skillet.

**73 pla lad-prik** ●● £10.50  
fillets of crispy fried fish (pla) topped with spicy thai herbs and coconut milk

**74 talay ruam** ●● £10.50  
mixed seafood (talay) with fresh thai herbs and basil leaves

**75 pad pak ruam** v £5.00  
stir-fried seasonal mixed vegetables

**76 hed pad himmaparn** v £6.95  
stir-fried mushrooms with bean-curd (tofu) and cashew nuts

**77 hed pad gra-prao** ●● v £6.95  
stir-fried mushrooms and bean curd (tofu) with thai herbs and fresh basil leaves

**78 preow-warn tofu** v £6.95  
sweet and sour bean-curd (tofu) with vegetables

**79 pad ma-kua sam rod** ● v £6.95  
deep-fried battered aubergine topped with onions, chillies and tamarind

**81 kang keow jay** ●● v £6.95  
classic green thai curry with coconut milk, bean-curd (tofu) and vegetables

**84 ped tiam pad khing** ●● v £7.95  
mock duck (gluten) stir-fried with fresh ginger and mushroom

**85 ped tiam prik pow** ●● v £7.95  
mock duck (gluten) stir-fried with chef's special sauce

# rice and noodles

**90 khaw pad pi-sed** £5.95  
special fried rice with chicken (gai) and prawn (kung)

**pad thai** classic thai noodles topped with ground peanuts  
91 with chicken (gai) £5.95  
92 with bean-curd (tofu) v £5.50  
93 with king prawns (kung) £6.95

**94 pad si-eiw** v £5.50  
stir-fried thai noodles with vegetable and egg

**95 pad mee jay** v £4.50  
stir-fried egg noodles with vegetables and egg

**96 khaw pad** v egg-fried rice £2.50

**97 khaw suay** v steamed fragrant rice £1.95

**98 chips** v £1.75

# set meals

## maekong banquet set meals

**a** £16.95 per person minimum two people

**maekong thai platter** selection of thai starters and sauces

**moo preow-warn** pork in thai-style sweet and sour sauce

**neau pad khing** beef stir-fried with fresh ginger and mushroom

**kang panang** ●● curry with chicken, coconut milk and lime leaves

**pad pak ruam** ▼ stir-fried seasonal mixed vegetables

**khaw suay** ▼ steamed fragrant rice

**b** £21.95 per person minimum two people

**tom yum with chicken** ●● thai hot and sour clear soup

**maekong thai platter** selection of thai starters and sauces

**pad gratiam prik-thai** pork fried with garlic and ground black pepper

**neau pad prik pow** ●● beef stir-fried with chef's special sauce

**kang keow warn** ●● green thai curry with chicken and coconut milk

**kung preow-warn** king prawns in thai-style sweet and sour sauce

**pad pak ruam** ▼ stir-fried seasonal mixed vegetables

**khaw pad** ▼ egg-fried rice

**c** £16.95 per person minimum four people

**maekong thai platter** selection of thai starters and sauces

**gai preow-warn** chicken in thai-style sweet and sour sauce

**neau pad nam man hoi** tender beef strips stir-fried in oyster sauce

**moo kang dang** ●● red thai curry with pork and coconut milk

**pla lad-prik** ●● fillet of fried fish with spicy thai herbs and coconut milk

**pad pak ruam** ▼ stir-fried seasonal mixed vegetables

**khaw suay** ▼ steamed fragrant rice

**d** £21.95 per person minimum four people

**tom yum with prawns** ●● thai hot and sour clear soup

**maekong thai platter** selection of thai starters and sauces

**gai laou dang** chicken stir-fried with red wine sauce and cashew nuts

**ped nam dang** roast duck with spring onion and mushrooms in soya sauce

**pla sam rod** ● deep-fried fish topped with onions, chillies and tamarind

**talay ruam** ●● mixed seafood with fresh thai herbs and basil leaves

**massaman neau** ● beef with thai herbs and coconut milk in peanut curry

**pad mee jay** ▼ stir-fried egg noodles with vegetables and egg

**khaw pad** ▼ egg-fried rice

## vegetarian set meals

**e** £14.95 per person minimum two people

**maekong thai vegetarian platter** ▼ selection of starters and sauces

**pad pak ruam** ▼ stir-fried seasonal mixed vegetables

**tofu preow-warn** ▼ tofu and vegetables in thai-style sweet sour sauce

**kang keow jay** ●● ▼ thai green curry with seasonal vegetables

**khaw suay** ▼ steamed fragrant rice

**f** £18.95 per person minimum two people

**tom yum with mushrooms** ●● thai hot and sour clear soup

**maekong thai vegetarian platter** ▼ selection of starters and sauces

**hed pad himmaparn** ▼ stir-fried mushrooms with cashew nuts and tofu

**hed pad gra-prao** ●● ▼ stir-fried mushrooms and bean-curd (tofu)

**kang keow jay** ●● ▼ thai green curry with seasonal vegetables

**preow-warn** ▼ sweet and sour vegetables

**khaw suay** ▼ steamed fragrant rice

# desserts

**gluay tod** £3.50

banana fritter fried in batter and served with rich syrup and vanilla ice-cream

**coconut pancake roll** £3.50

with vanilla ice-cream

**lychees in syrup** £3.50

fragrant thai fruit

**rambutan in syrup** £3.50

sweet thai fruit

**coconut half** £3.50

half a coconut filled with coconut ice-cream

**cointreau bottle ice-cream** £3.50

a small bottle of cointreau-flavoured dairy ice-cream

**lemon sorbet** £3.50

tangy lemon sorbet crammed into a whole lemon

**orange sorbet** £3.50

tangy orange sorbet crammed into a whole orange

**chocolate trufito** £3.50

chocolate ice-cream bombe with liquid centre, covered in crispy nutty chocolate

**ice-cream** £3.50

strawberry, chocolate or vanilla

**sweet of the day** £3.50

please ask your waiter for today's sweet

# coffee, tea

## coffee and tea

**filter coffee** £1.25

**decaffeinated coffee** £1.25

**iced coffee** £1.95

**liqueur coffee** £3.75

please ask your waiter for the liqueur you prefer

**floating coffee** £1.95

**tea** £1.25

jasmine or english tea

Please note that we do not add a service charge.

Gratuities are shared equally amongst all the staff.

If you have a food allergy, please ask to see our allergy information sheet.



maekong thai  
menu