

**THAI PRAWN  
CRACKERS (G F)  
WHILE YOU'RE  
WAITING**

## STARTER

**Daytime Special**  
**2 COURSES FOR 11.95**  
**3 COURSES FOR 14.95**

### **Chicken Spring Rolls [G,S]**

Thai chicken spring rolls stuffed with mixed vegetable and glass noodle served with Thai sweet chilli sauce.

### **Palm Sugar Pork [S,Se,G]**

Pork neck strip marinated with soy sauce and ground pepper, fried and served with Sriracha sauce.

### **Prawn and Chicken Toasts [C,E,G,Se]**

Deep-fried minced chicken and prawn and sesame seeds over toasts served with sweet chilli sauce.

### **Thai Chicken Tacos [C,F,G,Mo]**

Red curried chicken finished with coconut milk and served over a lightly pan-seared rice flour taco.

### **BBQ prawn ( C , G , M O )**

skewers of prawn, onion, pineapple, courgettes, peppers and cherry tomato served with homemade barbecue sauce

### **Vegetarian Spring Rolls [G,S,V]**

Thai vegetarian spring rolls stuffed with mixed vegetables and glass noodle served with Thai sweet chili sauce.

### **Sweetcorn Cakes [G,V]**

Deep-fried sweetcorn mixed with red curry paste and kaffir lime leaf served with sweet chilli sauce

### **BBQ Mushroom ( C , G , M O )**

skewers of prawn, Onion, pineapple, courgettes, peppers and cherry tomato served with homemade barbecue sauce

## MAIN COURSE

### **Red Curry [C]**

#### **Vegetable[V]//Chicken**

An aromatic blend of coconut milk, bamboo shoots, aubergine, courgettes and Thai sweet basil leaves in a delicious red curry sauce served with jasmine rice.

### **Green Curry[C]**

#### **Vegetable[V]//Chicken**

An aromatic blend of coconut milk, aubergine, green beans, courgettes and Thai sweet basil leaves in a delicious green curry sauce served with jasmine rice.

### **Massamun curry( C,F,G,P)**

#### **Vegetable[V]//Chicken**

Traditional curry from the southern part of Thailand.the curry consists of mixed of spice,peanut,tamarind sauce,and coconut milk which cooked together with potatoes,carrots and onion and topped with fried shallots.

### **Spicy duck salad (CE,F)**

Roasted crispy duck strips mixed in chillies and lime dressing topped with pomegranates, spring onion, red onion, tomatoes and celery.

### **Beef Black Pepper Sauce [C, G, Mo, S]**

Traditional stir-fried of selection with black pepper sauce, garlic, onion, and pepper served with jasmine rice

### **Pad Thai [E,G,P,S] Tofu // Chicken**

The national dish of Thailand, recipe of Thai rice noodle stir-fried with egg, spring onion, bean sprouts, carrot, and tamarind sauce

### **BBQ Crispy Pork on Rice [E]**

Crispy pork belly topped with BBQ sauce served with jasmine rice and boiled egg

### **Tamarind Chicken [F,G]**

Crispy chicken in sweet tangy, tamarind sauce topped with fried onion served with jasmine rice.

## DESSERT

### **Banana Fritters**

An old-style recipe that never fails to prove how simple yet perfectly balanced sweetness can consistently please the palette served with coconut ice cream and sly drizzle of golden syrup.

### **Chocolate Fudge**

Cake Rich chocolate fudge cake served with vanilla ice cream

### **Deep fried Ice cream**

Deep fried Ice cream Coated in vanilla Crispy batter and friend until golden served with strawberry coucil.

### **Ice Cream**

Vanilla Pod // Chocolate

### **Sorbet**

Mango // Raspberry // Lemon

### **Homemade Ice Cream**

Coconut // Thai Tea // Thai Green Tea



# THAI STREET CAFE

## LUNCH MENU

0152 683 3160



[www.thaistreetcaferuskington.co.uk](http://www.thaistreetcaferuskington.co.uk)