

LUNCH

ME

NU

2 Course £12.95

3 Course £15.95

Appetizer

Prawn & chicken Toasts (C)(G)(SE)

Deep fried mince chicken and prawn and sesame seeds over baguettes served with Thai sweet chili sauce

Spring roll (V)(G)(MO)(S)

Thai vegetable spring roll stuffed with mixed vegetable, Black fungus mushroom and glass noodle served with Thai sweet chilli sauce

Thai spicy duck rice balls (G)(C)

Flavoursome red curry spiced rice balls with a duck, fine bean, sweet corn and lime leave. Served with a ginger and seasonal salad and sweet chilli sauce.

Palm sugar Pork (G)(S)

ried pork neck strip marinated with palm sugar, soy sauce and ground pepper served with sriracha sauce

Spicy wing (G)

Deep fried crunchy juicy chicken wing coat with homemade chilli sauce

Sweet corn cake (G)(C)(V)

Deep fried sweet corn mixed with red curry paste and kaffir lime leaf served with Thai sweet chilli sauce

Thai Tacos (G)(F)(C)

chicken / vegetable

Red curried Chicken/vegetable finished with coconut milk and served over a lightly pan seared rice flour taco and topped with crispy onions

Main course

Thai Green curry (C)

Chicken/Tofu

an aromatic blend of coconut milk, abugine, green beans, courgettes and sweet basil leaves in a delicious green curry sauce served with Jasmine rice

Massaman Curry (G)(F)(N)(C)

Chicken/Tofu

traditional curry from southern part of Thailand, the curry consists of mixed of spices, peanut tamarind juice and coconut milk which cooked together with potatoes, carrots and onion and topped with fried onion served with Jasmine rice

Tofu Pineapple curry (C)(V)

Tofu, pineapple spinach, courgettes and basil leave in red curry sauce served with Jasmine rice

Beef in Black pepper sauce (G)(C)(MO)(S)

traditional stir-fried of selection with Black pepper sauce, onion, spring onion, carrots and pepper served with Jasmine rice

Pad Thai (E)(G)(S)

Chicken/Tofu

the national dish of Thailand, recipe of Thai rice noodle stir-fried with egg, spring onion, Bean spouts, carrot and tamarind sauce **served with Ground peanut (P)**

BBQ Crispy pork on rice (E)

slice of crispy pork belly topped with homemade BBQ sauceserved with Boil egg and Jasmine rice

Mince Chicken with chilli and basil (E)(MO) (G)(S)

Thai food known as Pad Kra Pao. Mince of chicken wok fried with onion, fine bean, chilli basil leaves. Severed with jasmine rice and fried egg

Tamarind Chicken (G)(S)

Crispy Chicken in sweet tangy tamarind sauce topped with fried onion served with Jasmine rice

special fried rice (E)

Chicken/Tofu

stir-fired rice in turmeric with egg, peppers and onion

Spicy Duck salad (F)(CE)

Roasted crispy duck strips mixed in sriracha chilli sauce and lime dressing topped with pomegranates, spring onion red onion tomatoes and celery

Dessert.

Banana Fritters

an old style recipe deep fried banana in battered drizzle of golden syrup and served with coconut ice cream

Deep fried Ice cream

Deep fried ice cream coated in vanilla crispy batter and fried until golden served with strawberry coucil

Chocolate Fudge Cake

Cake rich Chocolate fudge cake served with Vanilla ice cream

Sticky Toffee Pudding

a moist sponge cake covered in a toffee sauce served with Vanilla ice cream

Sundae Waffle

Belgian waffles with Vanilla ice cream, fresh berry and chocolate sauce.

THAI STREET CAFÉ



LUNCH MENU