

set meals

maekong banquet set meals

a £24.50 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 v stir-fried seasonal mixed vegetables
 khaw suay v steamed fragrant rice

b £27.50 per person minimum two people

tom yum gai ●● thai hot and sour clear soup with chicken
 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 v stir-fried seasonal mixed vegetables
 khaw pad v egg-fried rice

c £25.50 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 ●● fried fish with spicy thai herbs and coconut milk
 pad pak ruam v stir-fried seasonal mixed vegetables
 khaw suay v steamed fragrant rice

d £27.95 per person minimum four people

tom yum kung ●● thai hot and sour clear soup with prawns
 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 ●● 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 v stir-fried egg noodles with vegetables and egg
 khaw pad v egg-fried rice

vegetarian set meals

e £21.50 per person minimum two people

maekong thai vegetarian platter v selection of starters and sauces
 pad pak ruam v stir-fried seasonal mixed vegetables
 tofu preow-warn v tofu and vegetables in thai-style sweet sour and sauce
 kang keow jay ●● v thai green curry with seasonal vegetables
 khaw suay v steamed fragrant rice

f £24.50 per person minimum two people

tom yum hed ●● v thai hot and sour clear soup with mushrooms
 maekong thai vegetarian platter v selection of starters and sauces
 hed pad himmaparn v stir-fried mushrooms with cashew nuts and tofu
 hed pad gra-prao ●● v stir-fried mushrooms and tofu with basil leaves
 kang keow jay ●● v thai green curry with seasonal vegetables
 preow-warn v sweet and sour vegetables
 khaw suay v steamed fragrant rice

desserts

gluay tod £6.95
 banana fritter fried in batter and served with rich syrup and vanilla ice-cream

coconut pancake roll £6.95
 with vanilla ice-cream

kanom mor gaeng £6.95
 "Thai custard" a blend of mung bean, lotus seed and coconut milk with vanilla ice cream

lychees in syrup £6.95
 fragrant thai fruit

coconut half £6.95
 half a coconut filled with coconut ice-cream

lemon sorbet £6.95
 tangy lemon sorbet crammed into a whole lemon

orange sorbet £6.95
 tangy orange sorbet crammed into a whole orange

ice-cream £5.95
 strawberry, chocolate or vanilla

coffee and tea

filtered coffee £2.25

decaffeinated coffee £2.25

iced coffee £3.95

liqueur coffee £6.25
 please ask your waiter for the liqueur you prefer

floating coffee £3.95

tea £2.95
 jasmine or english tea



Please note:

Optional 10% service charge will be added.

Gratuities are shared equally amongst all the staff.

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



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		£6.75
2 with mushroom (hed) v		£5.95
3 with king prawn (kung)		£7.95
4 poa nam	●● traditional thai hot and sour clear soup with mixed seafood (talay) flavoured with lemongrass, fresh chillies, lime leaves and galangal	£7.50
5 tom kha gai	●● 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	£6.95
6 kang juep pak v	traditional thai clear soup made with vegetables	£5.95

starters

10 satay	marinated grilled skewers of chicken (gai) served with peanut sauce	£7.25
11 toong tong	thai 'golden bags': thin pastry skins filled with minced chicken (gai) and prawn (kung) and deep-fried; served with sweet chilli sauce	£6.95
12 gai bai toey	chicken (gai) marinated with coriander root, cracked black pepper and oyster sauce, wrapped in pandan leaves and deep-fried; served with sweet chilli sauce	£7.95
13 tord mon pla	●● the original and famous spicy thai fishcakes; served with sweet chilli sauce	£7.95
14 kanom phang na gai	minced chicken (gai) and prawn (kung) on toast, deep-fried; served with sweet chilli sauce	£6.95
15 po kung	prawn (kung) spring rolls; served with sweet chilli sauce	£7.95
16 pla mug tempura	deep-fried squid (pla mug) and onions; served with sweet chilli sauce	£6.95
17 po pia jay v	thai vegetable spring rolls; served with sweet chilli sauce	£6.95
18 satay jay v	skewers of thai vegetables and bean-curd (tofu); served with peanut sauce	£6.95
19 pak tod v	tempura of deep-fried crispy vegetables; served with sweet chilli sauce	£6.50
20 tod mun khao-pod v	sweetcorn cakes, blended together with fragrant spices; served with sweet chilli sauce	£6.95

21 maekong platter	min two people a selection of thai starters and sauces	per person £9.50
22 maekong vegetarian platter	min two people a selection of thai vegetarian starters and sauces	per person £8.50
23 prawn crackers		£4.50

salads

25 yum talay	●● glass noodles with mixed seafood (talay) and lime juice	£14.95
26 larb gai	●● spicy chicken (gai) with ground rice, chilli, onion, coriander and lime juice	£14.95

main courses

preow-warn	stir-fried with thai-style sweet and sour sauce	
30 with chicken (gai) in batter		£12.50
31 with pork (moo) in batter		£12.50
32 with king prawns (kung) in batter		£14.95
pad gratiam prik-thai	slow-fried with garlic and black pepper	
33 with chicken (gai)		£12.50
34 with pork (moo)		£12.50
35 with squid (pla mug)		£12.95
36 with king prawns (kung)		£14.95
pad khing	stir-fried with fresh ginger and mushroom	
37 with chicken (gai)		£12.50
38 with pork (moo)		£12.50
39 with beef (neau)		£13.50
40 with duck (ped)		£14.95
pad gra-prao	●● stir-fried with thai herbs and basil leaves	
41 with chicken (gai)		£12.50
42 with pork (moo)		£12.50
43 with beef (neau)		£13.50
44 with squid (pla mug)		£12.95
45 with king prawns (kung)		£14.95
pad prik pow	●● stir-fried with chef's special sauce	
46 with chicken (gai)		£12.50
47 with pork (moo)		£12.50
48 with beef (neau)		£13.50
49 with duck (ped)		£14.50
50 with king prawns (kung)		£14.95
laou dang	stir-fried with red wine sauce and cashew nuts	
51 with beef (neau)		£13.50
52 with chicken (gai)		£12.50
nam dang	with spring onions and mushrooms in a light soya sauce	
53 with roast duck (ped)		£14.95
54 with fillets of fish (pla) in batter		£14.95
sam rod	● topped with onions, chillies and tamarind	
55 with chicken (gai) in batter		£12.50
56 with fish (pla) in batter		£14.95
57 with king prawns (kung) in batter		£14.95
kang dang	●● classic red thai curry with coconut milk	
58 with chicken (gai)		£12.95
59 with beef (neau)		£13.95
87 with bean-curd (tofu)		£11.95
kang keow warn	●● classic green thai curry with coconut milk	
60 with chicken (gai)		£12.95
61 with beef (neau)		£13.95
62 with mixed seafood (talay)		£14.95
massaman	● mild peanut curry with coconut milk and thai herbs	
63 with chicken (gai)		£12.95
70 with beef (neau)		£13.95
88 with bean-curd (tofu)		£11.95
64 kang panang	●● dry, aromatic curry with chicken (gai) in coconut milk and lime leaves	
		£12.95

● mild ●● medium ●●● hot v vegetarian
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kang pha ●●● hot, spicy jungle curry with thai herbs

65 with chicken (gai)	£12.50
89 with bean-curd (tofu)	£11.95

66 kang ped yang

£14.95

red thai curry with slices of roast duck (ped), coconut milk and pineapple

67 kung pad himmaparn

£14.95

king prawns (kung) stir-fried with cashew nuts

68 gai yang

£13.95

chicken (gai) marinated in thai spices and chargrilled; served on a hot skillet

69 neau pad nam man hoi

£13.50

tender beef (neau) strips stir-fried in oyster sauce

chef's special dishes

72 ped yang

£16.95

slices of duck (ped) marinated with traditional thai spices and chargrilled; served on a hot skillet

73 pla lad-prik

£14.95

fillets of crispy fried fish (pla) in batter topped with spicy thai herbs and coconut milk

74 talay ruam

£14.95

mixed seafood (talay) with fresh thai herbs and basil leaves

vegetarian dishes

75 pad pak ruam v

£8.95

stir-fried seasonal mixed vegetables

76 hed pad himmaparn v

£10.95

stir-fried mushrooms with bean-curd (tofu) and cashew nuts

77 hed pad gra-prao

£10.95

stir-fried mushrooms and bean-curd (tofu) with thai herbs and fresh basil leaves

78 preow-warn tofu v

£10.95

sweet and sour bean-curd (tofu) in batter with vegetables

79 pad ma-kua sam rod v

£10.95

deep-fried battered aubergine topped with onions, chillies and tamarind

81 kang keow jay

£11.95

classic green thai curry with coconut milk, bean-curd (tofu) and vegetables

84 ped tiam pad khing v

£11.95

mock duck (gluten) stir-fried with fresh ginger and mushroom

85 ped tiam prik pow

£11.95

mock duck (gluten) stir-fried with chef's special sauce

rice and noodles

90 khaw pad pi-sed

£9.95

special fried rice with chicken (gai) and prawn (kung)

pad thai

classic thai noodles stir fried with vegetables and egg

topped with ground peanuts

91 with chicken (gai)

£11.95

92 with bean-curd (tofu) v

£10.95

93 with king prawns (kung)

£12.95

94 pad si-ewi v

£8.95

stir-fried thai noodles with vegetable and egg

95 pad mee jay v

£7.95

stir-fried egg noodles with vegetables and egg

96 khaw pad v

egg fried rice

97 khaw suay v

steamed fragrant rice

98 chips v

£4.50

99 khaw ma pow v

coconut rice