

# 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	£4.95
2	with mushroom (hed) v	£4.50
3	with king prawn (kung)	£5.95

4 **poa nam** ●● £5.95  
traditional thai hot and sour clear soup with mixed seafood (talay) flavoured with lemongrass, fresh chillies, lime leaves and galangal

5 **tom kha gai** ●● £5.50  
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 £4.50  
traditional thai clear soup made with vegetables

# starters

10 **satay** £5.50  
marinated grilled skewers of chicken (gai) served with peanut sauce

11 **toong tong** £5.50  
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** £5.95  
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** ●● £5.95  
the original and famous spicy thai fishcakes; served with sweet chilli sauce

14 **kanom phang na gai** £5.50  
minced chicken (gai) and prawn (kung) on toast, deep-fried; served with sweet chilli sauce

15 **po kung** £5.95  
prawn (kung) spring rolls; served with sweet chilli sauce

16 **pla mug tempura** £4.95  
deep-fried squid (pla mug) and onions; served with sweet chilli sauce

17 **po pia jay** v £4.95  
thai vegetable spring rolls; served with sweet chilli sauce

18 **satay jay** v £4.95  
skewers of thai vegetables and bean-curd (tofu); served with peanut sauce

19 **pak tod** v £4.50  
tempura of deep-fried crispy vegetables; served with sweet chilli sauce

20 **tod mun khao-pod** £4.95  
sweetcorn cakes, blended together with fragrant spices; served with sweet chilli sauce

21 **maekong platter** min two people per person £6.95  
a selection of thai starters and sauces

22 **maekong vegetarian platter** min two people per person £5.95  
a selection of thai vegetarian starters and sauces

23 **prawn crackers** £1.95

# salads

25 **yum talay** ●● £9.95  
glass noodles with mixed seafood (talay) and lime juice

26 **larb gai** ●● £9.95  
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	£8.95
31	with pork (moo) in batter	£8.95
32	with king prawns (kung) in batter	£10.95

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

33	with chicken (gai)	£8.95
34	with pork (moo)	£8.95
35	with squid (pla mug)	£8.95
36	with king prawns (kung)	£10.95

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

37	with chicken (gai)	£8.95
38	with pork (moo)	£8.95
39	with beef (neau)	£9.95
40	with duck (ped)	£10.95

**pad gra-prao** ●● stir-fried with thai herbs and basil leaves

41	with chicken (gai)	£8.95
42	with pork (moo)	£8.95
43	with beef (neau)	£9.95
44	with squid (pla mug)	£8.95
45	with king prawns (kung)	£10.95

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

46	with chicken (gai)	£8.95
47	with pork (moo)	£8.95
48	with beef (neau)	£9.95
49	with duck (ped)	£10.95
50	with king prawns (kung)	£10.95

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

51	with beef (neau)	£9.95
52	with chicken (gai)	£8.95

**nam dang** with spring onions and mushrooms in a light soya sauce

53	with roast duck (ped)	£10.95
54	with fillets of fish (pla) in batter	£11.50

**sam rod** ● topped with onions, chillies and tamarind

55	with chicken (gai) in batter	£8.95
56	with fish (pla) in batter	£11.50
57	with king prawns (kung) in batter	£10.95

**kang dang** ●● classic red thai curry with coconut milk

58	with chicken (gai)	£8.95
59	with beef (neau)	£9.95
87	with bean-curd (tofu)	£7.95

**kang keow warn** ●● classic green thai curry with coconut milk

60	with chicken (gai)	£8.95
61	with beef (neau)	£9.95
62	with mixed seafood (talay)	£10.95

**massaman** ● mild peanut curry with coconut milk and thai herbs

63	with chicken (gai)	£8.95
88	with bean-curd (tofu)	£7.95

64 **kang panang** ●● £8.95  
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)	£8.95
89	with bean-curd (tofu)	£7.95

66 **kang ped yang** ●● £10.95  
red thai curry with slices of roast duck (ped), coconut milk and pineapple

● mild ●● medium ●●● hot v vegetarian

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67 **kung pad himmaparn** £10.95  
king prawns (kung) stir-fried with cashew nuts

68 **gai yang** £10.50  
chicken (gai) marinated in thai spices and chargrilled; served on a hot skillet

69 **neau pad nam man hoi** £9.95  
tender beef (neau) strips stir-fried in oyster sauce

# chef's special dishes

72 **ped yang** £12.95  
slices of duck (ped) marinated with traditional thai spices and chargrilled; served on a hot skillet

73 **pla lad-prik** ●● £11.95  
fillets of crispy fried fish (pla) topped with spicy thai herbs and coconut milk

74 **talay ruam** ●● £11.95  
mixed seafood (talay) with fresh thai herbs and basil leaves

# vegetarian dishes

75 **pad pak ruam** v £6.50  
stir-fried seasonal mixed vegetables

76 **hed pad himmaparn** v £7.95  
stir-fried mushrooms with bean-curd (tofu) and cashew nuts

77 **hed pad gra-prao** ●● v £7.95  
stir-fried mushrooms and bean-curd (tofu) with thai herbs and fresh basil leaves

78 **preow-warn tofu** v £7.95  
sweet and sour bean-curd (tofu) with vegetables

79 **pad ma-kua sam rod** ● v £7.95  
deep-fried battered aubergine topped with onions, chillies and tamarind

81 **kang keow jay** ●● v £7.95  
classic green thai curry with coconut milk, bean-curd (tofu) and vegetables

84 **ped tiam pad khing** v £8.50  
mock duck (gluten) stir-fried with fresh ginger and mushroom

85 **ped tiam prik pow** ●● v £8.50  
mock duck (gluten) stir-fried with chef's special sauce

# rice and noodles

90 **khaw pad pi-sed** £6.50  
special fried rice with chicken (gai) and prawn (kung)

**pad thai** classic thai noodles topped with ground peanuts

91	with chicken (gai)	£6.50
92	with bean-curd (tofu) v	£5.95
93	with king prawns (kung)	£7.95

94 **pad si-eiw** v £5.95  
stir-fried thai noodles with vegetable and egg

95 **pad mee jay** v £5.50  
stir-fried egg noodles with vegetables and egg

96 **khaw pad** v egg fried rice £2.75

97 **khaw suay** v steamed fragrant rice £2.25

98 **chips** v £2.95

99 **khaw ma pow** v coconut rice £3.25

# set meals

## maekong banquet set meals

**a** £18.50 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** £22.95 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** £18.95 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** ●● 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** £22.95 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** £15.95 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** £19.95 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** £4.50  
banana fritter fried in batter and served with rich syrup and vanilla ice-cream

**coconut pancake roll** £4.50  
with vanilla ice-cream

**lychees in syrup** £4.50  
fragrant thai fruit

**rambutan in syrup** £4.50  
sweet thai fruit

**coconut half** £4.95  
half a coconut filled with coconut ice-cream

**lemon sorbet** £4.50  
tangy lemon sorbet crammed into a whole lemon

**orange sorbet** £4.50  
tangy orange sorbet crammed into a whole orange

**chocolate trufito** £4.50  
chocolate ice-cream bombe covered in crispy nutty chocolate

**ice-cream** £3.95  
strawberry, chocolate or vanilla

**sweet of the day** £4.50  
please ask your waiter for today's sweet

# coffee and tea

**filtered coffee** £1.50

**decaffeinated coffee** £1.50

**iced coffee** £2.50

**liqueur coffee** £4.50  
please ask your waiter for the liqueur you prefer

**floating coffee** £2.50

**tea** £1.50  
jasmine or english tea

**pure tea** £2.00  
choose from the selection of high quality organic teas

Please note:  
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