

SALATHAI RESTAURANT/DINNER MENU

STARTER

0.PRAWN CRACKER

Small 2 Large 3

1.SALA THAI MIXED STARTERS 7.95

A mouth-watering selection of authentic Thai starters served with Thai sweet chilli, satay sauce and Thai vegetable relish.

Small 2 Large 3

2.DUCK SPRING ROLL 6.75

Crunchy spring rolls filled with shredded duck, spring onion, cucumber and carrot served with hoisin sauce.

3.CRISPY SQUID 6.75

Thai style tender squid in batter deep fried till crispy and served with Siracha spicy mayo.

4.HONEY PRAWNS 6.75

Tiger prawn deep fried in Chef's special coconut batter, coated with honey

5.THAI FISH CAKE 6.75

Ground mixed seafood with Thai curry paste, fine bean, deep fried and served with nutty sweet chilli sauce.

6.DIM SUM 6.35

A combination of minced pork, chopped prawns and water chestnut wrapped in pastry freshly steamed and served with soya plum sauce.

7.SUN DRIED BEEF 6.45

6.3oz Beef strips marinated in Thai whisky deep fried and drizzle with honey and sesame seed.

8.HOI MANGPOO – Mussels sautéed with Thai herbs 7.45

Chef's special fresh mussels sautéed with fragrant Thai herbs, lemongrass, galangal, chilli and sweet basil leaves.

9.SATAY CHICKEN 6.55

Chicken marinated in coconut sauce with Thai spices grilled on skewers served with our homemade sweet and nutty Satay sauce.

10. PRAWN ON TOAST 6.45

Deep fried bread with our special marinated minced prawn spread served with sweet chilli sauce.

VEGETARIAN STARTER

11.MIX VEGETARIAN STARTER 6.75

A selection of authentic Thai vegetarian starters, served with a variety of sauces

12.VEGETABLE TEMPURA 6.45

Fresh mixed vegetables in a special batter, fried until crispy and served with sweet chilli sauce

13.VEGETABLE SPRING ROLLS 5.95

Mixed vegetables cooked with Thai spices and glass noodles, wrapped in spring roll pastry and served with sweet chilli sauce

14.SWEET CORN CAKE 5.95

Sweet corn cakes with Thai spices deep-fried and serve with sweet chilli sauce.

15.TAO HU TOD – Fried tofu sticks 6.45

Deep fried seasoned tofu served with nutty sweet chilli sauce.

16.YUM MA MUANG - Mango salad 7.95

Thai mango salad with our chef's secret tamarind sauce, red onion, and peanuts.

SPICY THAI SALAD

20.SALA THAI SOM TOM (Green Papaya salad) 7.95

One of the most popular Thai street dishes originated from the northeast region of Thailand. This refreshing salad combines shredded green papaya, cherry tomatoes, fine beans and toasted peanuts with the flavours of garlic and chilli lemon dressing.

21.MIX SEAFOOD SALAD 9.65

Spicy mixed seafood with salad, prawns, squid and mussel with lemon-grass, red onion, chilli and lemon dressing

22.PRAWN SALAD 9.65

Spicy prawns salad with chilli oil lemon-grass, red onion and lemon dressing

23.BEEF SALAD 10.65

Spicy prawns salad with chilli oil lemon-grass, red onion and lemon dressing

SOUPS

24.TOM YUM TALAY (Hot and sour) SOUP WITH MIXED SEAFOOD 8.65

Combination of prawns, squid and mussel in a spicy soup flavoured with tangy lemongrass, lime juice and citrus leaves

25.TOM YUM (Hot and sour) SOUP

Spicy hot and sour soup with lemongrass, lime leaves, galangal, chilli, coriander and mushroom meat

King prawn 8.65 *Chicken* 7.85 *Mushroom* 5.95

26.TOM KHA (Hot and sour) SOUP

Spicy hot and sour soup with coconut milk, lemongrass, lime leaves, galangal, chilli, coriander and mushroom

meat

King prawn 8.65 *Chicken* 7.85 *Mushroom* 5.95

THAI CURRIES

30.GREEN CURRY

Authentic Thai green curry. A creamy and aromatic delight created from Thai green chilli paste, coconut milk, bamboo shoot, Thai aubergines, Thai eggplant, sweet basil leaves, courgette and fresh chilli.

King prawn 10.35 *Chicken* 8.95
Beef 10.35 *Pork* 8.95 *Vegetable* 7.95

31.RED CURRY

Authentic Thai red curry made with Thai red hot chilli paste, creamy coconut milk, bamboo shoot, Thai pea aubergines, Thai eggplant, sweet basil leaves, courgette and fresh chilli.

King prawn 10.35 *Chicken* 8.95
Beef 10.35 *Pork* 8.95 *Vegetable* 7.95

32.MASSAMAN CURRY

Traditional curry from the southern region of Thailand, warm hearty curry cooked with Masaman curry paste, coconut milk, onion, potatoes and roasted peanut topped with deep fried shallot.

King prawn 10.35 *Chicken* 8.95
Beef 10.35 *Pork* 8.95 *Vegetable* 7.95

33.YELLOW

Mild creamy yellow curry cooked with Thai curry powder, turmeric, coconut milk, onion, potatoes and roasted peanut topped with deep fried shallot.

King prawn 10.35 *Chicken* 8.95
Beef 10.35 *Pork* 8.95 *Vegetable* 7.95

34.PANANG

A rich and spicy curry made with Thai Panang curry paste, red chilli, Kaffir lime leaves and coconut milk finished with sweet basil leaves.

meat

King prawn 10.35 *Chicken* 8.95
Beef 10.35 *Pork* 8.95 *Vegetable* 7.95

35.JUNGLE CURRY

Hot and spicy curry originated from the North of Thailand. Traditionally cooked with no coconut milk. It combines red chilli paste with bamboo shoot, baby corn, fine bean, Thai aubergines, Thai egg plant and holy basil leaves.

King prawn 10.35 *Chicken* 8.95
Beef 10.35 *Pork* 8.95 *Vegetable* 7.95

36.DUCK RED CURRY 10.35

Thai Roast duck red curry cooked with red curry paste, coconut milk, fresh pineapple, bamboo shoot, aubergines, Thai eggplant and cherry tomatoes.

37. TIGER PRAWNS WITH CHU CHEE SAUCE 9.75

A thick creamy Chu Chee curry sauce stir fried with tiger prawns, bell pepper, onion and coconut milk, finished with Kaffir lime leaves.

CHICKEN, PORK, BEEF, DUCK

PAD MED MAMUANG

___ Stir fried with cashew nuts, onion, sweet pepper, spring onion in oyster sauce.

Chicken 8.95 Beef 10.95 Pork 8.95

PAD GRA-PAO

___ stir fried with chilli, garlic and holy basil leaves.

Chicken 8.95 Beef 10.95 Pork 8.95

GAI PAD GRA TIEM

Lightly floured deep fried ___ stir fried with garlic and peppercorn sauce.

Chicken 8.95 Beef 10.95 Pork 8.95

GAI PRIEW WAN

8.95

Stir fried ___ with fresh pineapple, onion, sweet pepper, cucumber, spring onion and tomato in sweet and sour sauce.

*Chicken 8.95 Beef 10.95 Pork 8.95
Duck 10.35*

GAI PAD TA-KHRAI

8.95

Lightly floured deep fried ___ stir fried with lemongrass, garlic and peppercorn sauce.

Chicken 8.95 Beef 10.95 Pork 8.95

GAI PAD PIG

8.95

___ stir fried with ginger, spring onion, celery, sweet pepper and mushroom.

Beef 10.95

GATA

___ stir fried with pepper, onion, mushroom, spring onion in our special brandy sauce served on a hot sizzling dish.

Chicken 9.5 Beef

PAD KING

___ stir fried with ginger, spring onion, celery, sweet pepper and mushroom.

*Chicken 8.95 Beef 10.95 Pork 8.95
Duck 10.35*

PAD PIG POW

___ stir fried with chilli oil, red & green peppers, onion, mushroom and sweet basil.

Pork 8.95 Beef 10.95 Duck 10.35

SEAFOOD

71. PLA MEUK PAD GRA-PAO

10.75

stir-fried squid with chilli, garlic, holy basil leaves, onion, red and green pepper and fine beans.

72. SALA THAI PAD TALAY

12.5

Spicy mixed seafood stir fried with chilli, sweet pepper, onion, bamboo shoot, Thai eggplant, Thai aubergines, baby corn, fine beans and holy basil leaves.

73. GOONG PAD GRA-PAO

10.95

Tiger prawns stir fried with chilli, garlic and holy basil leaves.

74. GOONG PAD PIG POW

10.95

Stir fried tiger prawns with chilli oil, red and green pepper, onion, mushroom and sweet basil.

75.GOONG PAD PIEW WAN 10.95

Tiger prawns stir fried with fresh pineapple, onion, sweet pepper, cucumber, spring onion and tomato in sweet and sour sauce.

76.PLA CHU CHEE 13.45

Deep fried salmon in rich Chu Chee curry sauce with onion and sweet peppers.

77.HOR MOOK TALAY 12.5

Mixed seafood cooked in thick coconut milk with red Thai curry paste, egg, sweet basil onion, peppers and Thai herbs.

SPECIALITIES

82.GAI LAO DAENG 10.45

Marinated breast of chicken lightly floured, deep fried and coated with our special brandy sauce served on a hot sizzling dish.

83.NEUA PAD SEE-IEW 13.55

Marinated fillet steak strips stir fried with garlic and dark sweet soy sauce.

83.NUEA SALATHA 13.95

Marinated fillet steak strips stir fried with chilli, pepper, onion, bamboo shoot, Thai eggplant, fine bean, baby corn, Thai aubergines and holy basil leaves served on a hot sizzling dish.

84.GOONG PAD GRA TIEM PIG THAI 14.95

Deep fried large fresh water prawns with garlic and peppercorn sauce.

85.GOONG PAD PONG GRA-REE 11.95

Stir fried tiger prawns with curry paste, coconut milk, egg and sweet basil.

86.PLA RAD PIG

Deep fried whole sea bass with Thai three flavour sauce.

(preparation time 20minutes or more) 14.75

87.PLA TOD GRA TIEM PIG THAI

Deep fried whole sea bass with garlic and peppercorn sauce.

(preparation time 20minutes or more) 14.75

VEGETARIAN MAIN COURSE

90. PAD PAK PIEW WAN 7.25

Mixed vegetables stir fried with cashew nuts in sweet and sour sauce.

91.PAD BROCCOLI 6.95

Stir fried broccoli and carrots with garlic and soya sauce.

92.PAD PAK MED MA MUANG 7.25

Stir fried mixed vegetable with cashew nuts and fried tofu in light soya sauce.

93. GAENG PAA PAK (Jungle Curry)

Hot and spicy curry originated from the North of Thailand. Traditionally cooked with no coconut milk. It combines red chilli paste with mixed seasonal vegetable, bamboo shoot, baby corn, fine bean, Thai aubergines, Thai egg plant and holy basil leaves.

NOODLE AND RICE

100. PAD THAI

A Royal Pad Thai recipe made with flat rice noodles stir fried with tamarind sauce, egg, bean sprouts, spring onion, crushed peanuts and cropped pickle radish.

GOONG (King Prawn) 8 GAI (Chicken) 6.95
MOO (Pork) 6.95 PAK (Vegetable) 6.55

101. PAD MEE

Egg noodles stir fried with bean sprouts and light oyster sauce.

6

102. MEE KROB – Crispy rice vermicelli

Deep fried rice vermicelli until light and crispy with a sweet and savoury sauce.

GOONG (King Prawn) 7.95
GAI (Chicken) 6.75 PLAIN 5.95

103. PAD KEE MAO – Spicy rice noodles

Stir fried spicy rice noodle with chilli and holy basil, bamboo shoot, baby corn, fine bean,

Thai eggplant and Thai aubergines.

GOONG (King Prawn) 8 GAI (Chicken) 6.95
MOO (Pork) 6.95 PAK (Vegetable) 6.55

104. PAD PAK NAM MUN HOY

6.55

Stir fried seasonal mixed vegetables with garlic oyster sauce.

105. KHAO PAD

Thai style fried rice with egg and spring onion in light soya sauce.

GOONG (King Prawn) 8.95
GAI (Chicken) 6.95 MOO (Pork) 6.55

106. KHAO PAD SUPPAROS

8.95

Thai special pineapple fried rice with king prawns, fresh pineapple, pea and cashew nuts.

107. KHAO KA-NHA

3.5

Fried rice with egg, spring green, tomato and onion in light soya sauce.

108. KHAO GATI – coconut rice

3.25

Thai Jasmine rice cooked in creamy coconut milk.

109. KHAO PAD KAI

3.25

Thai egg fried rice with peas and carrot.

110. KHAO SUAY

Plain boiled Thai Jasmine rice.

Small 2.3 Large 3.95

111. KHAO NIEW

Thai steamed sticky rice (Glutinous rice) £3.50