


MENU

Nibbles

- 1 Spicy Prawn Crackers £3.50

Starters

- 2 Prawns on Toast  £7.50
Deep-fried minced prawns on toast covered in sesame seeds and served with plum sauce

- 3 Sweetcorn Cake   £7.50
Deep-fried sweetcorn cake served with sweet chilli sauce



- 4 Tempura Mixed Vegetables  £7.50
Deep-fried crispy battered vegetables served with sweet chilli sauce

- 5 Thai Vegetarian Spring Rolls  £7.50
Spring rolls stuffed with mixed vegetables and glass noodles served with sweet chilli sauce

- 6 Chicken Satay   £7.50
Skewers of tender barbecue chicken served with peanut sauce and cucumber salsa

- 7 Dim-Sum £8.00
Steamed minced prawn dumplings with water chestnuts served with sweet and sour sauce

- 8 Pork Spare Ribs £8.00
Thai pork spare ribs cooked with garlic and pepper, served with barbecue sauce



- 9 Thai Fish Cake   £8.00
Our fish cakes are made with minced prawns and fish with Thai spices for a traditional, firm texture and 'bounce'. Served with sweet chilli sauce

- 10 King Prawns Tempura £8.50
Deep-fried crispy battered king prawns served with plum sauce

- 11 Goong Talai (Medium or Hot) £8.50
Steamed tiger prawns served with special homemade spicy sauce



- 12 Deep-Fried Squid £8.50
Served with garlic, pepper, chilli and Sriracha sauce

- 13 Vegetarian Mixed Starter   £15.50
(for two people) Spring rolls stuffed with mixed vegetables and glass noodles; sweetcorn cake ; mushrooms on toast; skewers of tofu, onion, mushrooms. Served with sweet chilli sauce and Thai dip

- 14 Mixed Starter (for two people)  £18.50
A selection of spring rolls, barbecued chicken wings, chicken satay, prawn toasts and Thai fish cakes . Served with peanut sauce, sweet chilli sauce and cucumber salsa

- 15 Aromatic Duck (for two people) £19.00
Crispy aromatic duck served with pancakes, cucumber juliennes, spring onions, lettuce and Hoi Sin sauce served in Thai style


Soups

Vegetable  £7.50 | Mushroom  £7.50
Chicken £8.00 | Tiger Prawn £8.50

- 16 Tom Kha (Medium)  £7.50
Spicy soup with coconut milk, galangal, mushrooms, lemongrass, lime juice and kaffir lime leaves

- 17 Tom Yam (Medium or Hot) £7.50
Traditional spicy soup with mushrooms, lemongrass, chillies and lime juice

Salads


- 18 Papaya Salad  £17.00
Papaya with peanuts, lime juice, palm sugar, fish sauce, chillies, green beans and tomatoes


- 19 Grilled Beef Salad (Medium) £17.00
Chopped sirloin beef steak with mixed vegetables and chilli dressing


- 20 Mixed Seafood Salad (Medium) £17.00
Seafood salad with special Thai dressing

Curries

Chicken £15.00 | Beef £16.00 | Tiger Prawn £16.00
Tofu & Vegetables (Vegan option available)  £13.00

- 21 Tien Green Curry (Mild)  £13.00
With bamboo shoots, aubergines and green beans flavoured with chillies, sweet basil and coconut milk

- 22 Green Curry (Medium or Hot)  £13.00
With bamboo shoots, aubergines and green beans flavoured with chillies, sweet basil and coconut milk

- 23 Red Curry (Medium or Hot)  £13.00
With bamboo shoots, aubergines and green beans flavoured with chillies, sweet basil and coconut milk

- 24 Massaman Curry £13.00
Authentic mixed pepper curry with potatoes and onions flavoured with tamarind juice and coconut milk

- 25 Yellow Curry  £13.00
With onions, potatoes and mixed peppers, flavoured with crispy shallots and coconut milk

- 26 Panang Curry (Medium or Hot)  £13.00
Flavoured with coconut milk and kaffir lime leaves

Stir-Fried

Chicken £15.00 | Beef £16.00 | Tiger Prawn £16.00
Tofu & Vegetables (Vegan option available)  £13.00

- 27 Stir-Fried Sweet and Sour £13.00
Stir-fried pineapple, tomatoes, cucumber, mushrooms and mixed peppers in sweet and sour sauce

- 28 Stir-Fried Holy Thai Basil and Chillies (Medium or Hot) £13.00
Stir-fried garlic, pepper, green beans and chillies flavoured with holy basil leaves

- 29 Stir-Fried Cashew Nuts and Chillies  £13.00
(Medium or Hot) Stir-fried chilli oil with cashew nuts, onions, mushrooms, mixed peppers and water chestnuts flavoured with roasted chillies

- 30 Stir-Fried Garlic and Peppers £13.00
Served with cucumber, tomatoes, ground white pepper and coriander

- 31 Stir-Fried Ginger and Mushrooms £13.00
Stir-fried mixed vegetables, fresh ginger, black fungus mushrooms, chillies and spring onions flavoured with soy bean paste

- 32 Stir-Fried Vegetables with Oyster Sauce £13.00
Stir-fried onions, peppers, mushrooms and spring onions in oyster sauce

Fish

- 33 Fish Choo Chee (Medium or Hot) £23.00
Sea bass fillet deep-fried with spicy coconut milk, kaffir lime leaves, tamarind juice and chillies

- 34 Sea Bass with Chilli Garlic Sauce £23.00
(Medium or Hot) Sea bass fillet deep-fried with sweet chilli garlic sauce

- 35 Sea Bass with Sweet and Sour Sauce £23.00
Sea bass fillet deep-fried with pineapple, tomatoes, cucumber, mixed peppers, and spring onions in sweet and sour sauce

- 36 Sea Bass with Chilli Lemon Sauce £23.00
(Medium or Hot) Sea bass fillet steamed with fresh garlic and coriander in chilli lemon sauce

- 37 Sea Bass with Ginger Sauce £23.00
Sea bass fillet steamed with fresh ginger and onions in soy sauce

Chef's Specials


- 38 Chilli Beef (Medium or Hot) £18.00
Stir-fried beef with a curry paste, krachai, fresh chillies and basil leaves

- 39 Duck with Tamarind Sauce £22.00
Melt-in-the-mouth duck served with a tamarind sauce

- 40 Weeping Tiger Sirloin Steak (Hot Dip) £22.00
Chargrilled sirloin steak on a hot platter. Served with Thai chilli sauce

Noodles

Chicken £16.00 | Beef £17.00 | Tiger Prawn £17.00
Tofu & Vegetables (Vegan option available)  £14.00

- 41 Phad Thai  £14.00
Stir-fried rice noodles with bean sprouts served with spring onions and sweet turnips

- 42 Phad See-Eew  £14.00
Stir-fried flat rice noodles with vegetables in dark soy sauce

- 43 Phad Kee Mao (Medium) £14.00
Stir-fried rice noodles with chillies, tomatoes, onions and basil leaves


- 44 Singapore Noodles  £14.00
Stir-fried thin rice noodles with vegetables and soy sauce

- 45 Plain Noodles £9.00
Stir-fried rice noodles with bean sprouts and onions



Rice

- 46 Steamed Rice   £4.50

VARIATIONS

- 47 Egg Fried Rice with Vegetables   add £1.50

- 48 Steamed Coconut Rice   add £1.50

- 49 Sticky Rice   add £1.50

- 50 Special Rice with Chicken  £17.00
Special fried rice with egg and vegetables

- 51 Special Rice with Tiger Prawn  £18.00
Special fried rice with egg and vegetables

- 52 Tien Special Rice    £18.00
Fried rice with tiger prawns, chicken, cashew nuts and pineapple

Vegetable Side Dishes

- 53 Stir-Fried Mushrooms with Garlic £8.00
Stir-fried seasonal mushrooms with spring onions in garlic sauce

- 54 Stir-Fried Mixed Vegetables £8.00
Stir-fried assorted vegetables in oyster sauce

- 55 Stir-Fried Broccoli £8.00
Stir-fried broccoli and carrots in oyster sauce

Extras

- 56 Satay Sauce  £1.00

- 57 Plum Sauce £1.00

- 58 Sweet Chilli Sauce £1.00

- 59 Chilli Oil £1.00

- 60 Pancakes £1.00

SET MENUS

Please choose ONE MAIN COURSE PER PERSON from your menu. All side dishes are served to share.

Thai Set Menu A

Minimum of two people – £28.00 per head

Starter

Mixed Starter (for two people) **N**

A selection of spring rolls, barbecued chicken wings, chicken satay, prawn toasts and Thai fish cakes **G**. Served with peanut sauce, sweet chilli sauce and cucumber salsa

Main Courses

Green Chicken Curry (Medium or Hot) **G**

With bamboo shoots, aubergines and green beans flavoured with chillies, sweet basil and coconut milk

Massaman Beef Curry

Authentic mixed pepper curry with potatoes and onions flavoured with tamarind juice and coconut milk

Side Dishes

Stir-Fried Mixed Vegetables

Stir-fried assorted vegetables in oyster sauce

Plain Noodles

Stir-fried rice noodles with bean sprouts and onions

Steamed Rice **V** **G**

Thai Vegetarian Set Menu

Minimum of two people – £27.00 per head

Starter

Vegetarian Mixed Starter (for two people) **V** **N**

Spring rolls stuffed with mixed vegetables and glass noodles; sweetcorn cake **G**; mushrooms on toast; skewers of tofu, onion, mushrooms. Served with sweet chilli sauce and Thai dip

Main Courses

Vegetarian Yellow Curry **V** **G**

With onions, potatoes and mixed peppers flavoured, with crispy shallots and coconut milk

Stir-Fried Sweet and Sour Mixed Vegetables **V**

Stir-fried pineapple, tomatoes, cucumber, mushrooms and mixed peppers in sweet and sour sauce

Side Dishes

Stir-Fried Mushrooms with Holy Basil **V**

Mushrooms with garlic, chillies and holy basil

Steamed Rice **V** **G**

SPECIAL DIETS

Anyone with special dietary requirements should check before ordering.

All our food is freshly prepared and free from dairy and flavour enhancers (including MSG).

Most vegetable dishes are suitable for vegan diets – please ask our waiting staff.

- N** Contains nuts
- G** Contains eggs
- V** Suitable for vegetarians
- G** Gluten free

Thai Set Menu B

Minimum of two people – £31.00 per head

Starter

Aromatic Duck (for two people)

Crispy aromatic duck served with pancakes, cucumber juliennes, spring onions, lettuce and Hoi Sin sauce served in Thai style

Main Courses

Massaman Chicken Curry

Authentic mixed pepper curry with potatoes and onions flavoured with tamarind juice and coconut milk

Fish Choo Chee (Medium or Hot)

Sea bass fillet deep-fried with spicy coconut milk, kaffir lime leaves, tamarind juice and chillies

Side Dishes

Stir-Fried Mixed Vegetables

Stir-fried assorted vegetables in oyster sauce

Chicken Phad Thai **G**

Stir-fried rice noodles with bean sprouts served with spring onions and sweet turnips

Steamed Rice **V** **G**

Thai Sharing Menu

Minimum of four people – £34.00 per head

Starter

Mixed Starter (for four people) **N**

A selection of spring rolls, barbecued chicken wings, chicken satay, prawn toasts and Thai fish cakes **G**. Served with peanut sauce, sweet chilli sauce and cucumber salsa

Soup

Tom Yam (Medium or Hot)

Traditional spicy soup with mushrooms, lemongrass, chillies and lime juice

Main Courses

Duck with Tamarind Sauce

Melt-in-the-mouth duck served with a tamarind sauce

Fish Choo Chee (Medium or Hot)

Sea bass fillet deep-fried with spicy coconut milk, kaffir lime leaves, tamarind juice and chillies

Green Chicken Curry (Mild, Medium or Hot) **G**

With bamboo shoots, aubergines and green beans flavoured with chillies, sweet basil and coconut milk

Stir-Fried Prawns with Cashew Nuts and Chillies (Medium or Hot) **N**

Stir-fried chilli oil with cashew nuts, onions, mushrooms, mixed peppers and water chestnuts flavoured with roasted chillies

Side Dishes

Stir-Fried Mixed Vegetables

Stir-fried assorted vegetables in oyster sauce

Chicken Phad Thai **G**

Stir-fried rice noodles with bean sprouts served with spring onions and sweet turnips

Steamed Rice **V** **G**

Steamed Coconut Rice **V** **G**

Dessert

Ice Cream

Dishes can be made more spicy to suit individual palates.

Management reserve the right to apply a service charge for tables of 5 or more.