Fish Dishes

- 39 Sweet & sour crispy Sea Bass or Salmon Fillet...... £15.95 Prepared with tomatoes, cucumber, onion, red and green peppers, spring onions and pineapple chunks covered with sweet and sour sauce Thai style.
- **41** Garlic crispy Sea Bass or Salmon Fillet...... £15.95 Sitting on garlic sauce with coriander and spring onions.

Squid Dishes

- **42** Hot & Spicy Squid **1**.....**£15.95** Fresh squid fried in a special Thai chilli paste in oil garnished with spring onions and fresh sweet basil leaves (hot and spicy with a slightly sweet taste - well balanced).
- **43** Garlic Squid.....£15.95 Fresh squid stir-fried with fresh crushed garlic, onion and spring onions to finish.

Vegetable Dishes

44 Thailand Selection.....**£6.95** Creating the balance needed for the positive taste of Thai. Fresh assorted vegetables with oyster sauce, generously spread and served hot.

Rice Dishes

- **46 Kow Pat Khai**.....£5.95 Egg fried rice prepared with onion and tomatoes.
- **47** Stir-fried Noodles......£5.95 Thai rice sticks fried with light soy sauce.
- **48** Perfumed Steamed Rice......£4.95 A fragrant white fluffy rice imported from Thailand for the distinctive taste of 'Thai'.

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Vegetarian

- V1 Satay Bean Curd N.......£5.95 Deep fried bean curd on sticks, served with peanut sauce, accompanied by cucumbers, red and green peppers, onion in Thai sweet vinegar dressing. This dish contains peanuts.
- V5 Mixed Vegetables Spring Rolls...... £5.95 Prepared by Onuma, her special recipe. Fried mixed vegetables in portions of beansprouts, clear noodles and served with plum sauce and sweet/sour chilli sauce.
- V11 Pad Thai (highly recommended for vegetarians) N. £11.95 Soft and tender Thai rice stick noodles fried with light soy sauce, egg, crushed peanuts and bean sprouts, spring onion, sprinkled with herbs and spices. This dish contains peanuts.
- V15 Corny Bean Curd N...... £11.95 Deep-fried bean curds stir-fried with fresh baby corns, onion, mushrooms, green and red peppers, spring onions and cashew nuts. This dish contains cashew nuts.
- V18 Sweet and Sour Vegetables......£11.95 Generous portions of fresh mixed vegetables fried with tomatoes, cucumber, onion, green and red peppers, pineapple chunks covered with sweet and sour sauce, Thai-style.
- V33 Mock Duck Curry ℓ......£12.95 Mock duck cooked in Thai curry paste, bamboo shoots, string beans, green and red peppers, lime leaf, pineapple chunks, tomatoes and sweet basil leaves.
- V48 Perfumed Steamed Rice.....£4.95 A fragrant white fluffy rice imported from Thailand for the distinctive taste of 'Thai'.
- **S9** Coconut Rice £6.95 A distinctive fragrant white fluffy rice with Coconut taste. Best with Curry dishes.

N: Contains nuts | / Mild | // Hot | /// Very Hot

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New Dishes

A Black Pepper Sauce Crispy Sea Bass.....£15.95 Black Pepper Sauce Crispy Chicken......£12.95 B Black Pepper Sauce King Prawn.....£19.95 C Black Pepper Sauce Crispy Squid.....£15.95 D Black Pepper Sauce Crispy Bean Curd.....£11.95 Black Pepper Sauce Stir fried fresh crushed garlic, onion, green and red peppers with crushed black peppercorn and sprinkled with coriander and spring onions. F Crispy Duck..... £15.95 Laying on a bed of crispy, delicate noodles, laced with Tamarind sauce. S1 Roast Duck..... .. £16.95 Absolutely succulent roasted duck, bedded with fried (Choi Sum) seasonal vegetables and Thailand home made duck sauce. **S2** BBQ Chicken..... .. £12.95 Slices of Chicken breast lightly coated with flour, stir-fried with onion, green & red peppers in Thailand BBQ sauce. Surprise yourself! This dish contains sesame seeds. S3 Chilli Kick Beef Prime cut rump stir-fried with fresh chillies, onion, green & red peppers, spring onions and Thai herbs. One or two kicks are welcome. (Full flavour) 54 Holy Duck //..... £15.95 Roasted duck stir-fried with fresh chillies, onions, spring onions, mushrooms, green & red peppers, lime leaf and holy basil leaves. 55 Krapao Gai Krob Slices of Chicken breast lightly coated with flour, stir-fried with fresh garlic, chilli, green & red peppers and holy basil leaves. 56 Triple Fish // £15.95 Hot, sweet & sour all in one. Slices of Cod prepared with Thailand home made aromatic triple taste sauce. **\$7** Panang Bean Curd Cooked with Thai red curry paste in fresh coconut milk with french beans, green and red peppers, lime leaf and sweet basil leaves. **\$8** Choi Sum Young ChoiSum quick stir-fry with light soy sauce, added garlic & chilli to infuse the dish. **59** Coconut Rice £6.95 A distinctive fragrant white fluffy rice with Coconut taste. S12 Pork Ribs Heaven£12.95 Slow cooked pork ribs, graced with home made heaven sauce and sprinkled with fresh chopped coriander and spring onion. S16 Sweet pork£12.95 Loin of pork marinated in soy sauce and fried with fresh crushed garlic, chilli and sprinkled with chopped coriander.

Thailand Restaurant reserve the right to refuse service. All dishes subject to availability. Prices may change without notice. Menu published February 2023. Some dishes may contain traces of nuts or bones.

Allergies - Please make us aware if you suffer from any allergies, it is your responsibility to inform us. Gluten free food is not available.



Take Home Restaurant Menu

9 Ring Road Thorpe St. Andrew Norwich NR7 0XJ **Tel: 01603 700444**

Open 7 days a week

Collection available from 5-9pm. Delivery only available Fri-Sat, 5-8pm



Starters

- **Chicken Satay.....£6.95** Chicken morsels on a bamboo stick marinated in Thai herbs, chargrilled on sticks then served with Peanut Sauce and salad with Thai sweet vinegar dressing. This dish contains peanuts. **N**
- 2 Gung Chup Pang Tod...... £6.95 King Prawns and vegetables deep-fried in tempura batter until golden crisp and served with Plum and Thai sweet Chilli sauce.
- 3 Namoo......£6.95 Segments of minced pork contained within a bread base, deep fried to a crisp finish. Flavoured with homemade Plum & Chilli Sauce. (This is a Thailand special).

Thailand Soups



N: Contains nuts | Mild | Hot | Mery Hot

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Pork Dishes

- 9 Chilli Pork Strips of prime-cut Pork fried with fresh chillies, onions, spring onions, mushrooms, green & red peppers, lime leaf and holy basil leaves.
- 10 Ginger Pork......£12.95 Fresh ginger strips stir-fried with prime-cut pork, onions, green and red peppers, black mushrooms and spring onions.
- 11 Pad Thai (Most popular snack in Thailand) N......£12.95 Lean strips of prime cut Pork fried with Thai rice sticks, dried shrimp, egg, crushed peanuts and bean sprouts, spring onions, sprinkled with herbs and spices. This is an everyday dish for Thai people. This dish contains peanuts.
- 12A Sweet and Sour Pork...... £12.95 Crispy brown slices of pork prepared with tomatoes, cucumber, onion, spring onions, green and red peppers, pineapple chunks, covered in sweet and sour sauce Thai style.

Chicken Dishes

- 13 Panang Gai Lean strips of chicken breast, fried with Panaeng curry paste, cooked in coconut milk, French beans, green and red peppers, garnished with sliced lime leaf and sweet basil leaves.
- 14 Ginger Chicken.....£12.95 Lean strips of chicken breast stir-fried with fresh-cut Siamese ginger, onion, green & red peppers, Thai black mushrooms and spring onions.
- 15 Corny Chicken N.....£12.95 Cuts of chicken breast stir-fried with fresh baby corns, onion, mushrooms, green & red peppers, spring onions and cashew nuts. This dish contains cashew nuts.
- 16 Garlic Chicken.....£12.95 Strips of chicken breast marinated in Thai oyster sauce and fried with fresh crushed garlic and sprinkled with chopped coriander.
- 17 Gang Keow Wan (Green Chicken Curry) *ff*£12.95 Slices of chicken breast and Thai green curry paste cooked in fresh coconut milk with bamboo shoots, string beans, green & red peppers, lime leaf and sweet basil leaves. A traditional dish and very popular.
- 18 Sweet and Sour Chicken.....£12.95 Crispy brown slices of chicken breast prepared with tomatoes, cucumber, onion, spring onions, green & red peppers, pineapple chunks, covered in sweet and sour sauce Thai style.
- 19 Hot & Spicy Chicken *for a special That chilli paste in oil with onion, green and red pepper, spring onions and sweet basil leaves (hot and spicy with a slightly sweet taste, well balanced).*

Beef Dishes

- **22** Gang Pa Neur *fff.* £13.95 Beef Curry Village Style. A typical village dish. Thai curry using prime cut rump steak cooked with red curry paste in chicken stock, vegetables, lime leaf, holy basil leaves and flavoured with Krachai.
- 23 Garlic Beef......£13.95 Strips of prime cut rump steak marinated in oyster sauce and fried with fresh crushed garlic and sprinkled with chopped coriander.
- 24 Panang Neur Lean strips of prime cut rump steak, fried with Panaeng Curry paste, cooked in coconut milk, French beans, green and red peppers, and garnished with sliced lime and sweet basil leaves.

King Prawns

- 26 Sweet & Sour King Prawns......£17.95 Generous portions of fresh King Prawns prepared with tomatoes, cucumber, onion, red and green peppers and pineapple chunks, covered in a sweet and sour sauce Thai style. One of our Chef's classic Thai style dishes.
- 27 Hot & Spicy Prawns Fresh King Prawns fried in a special Thai chilli paste in oil with onion, green and red peppers, spring onions and fresh sweet basil leaves (hot and spicy with a slightly sweet taste).
- 28 Garlic King Prawns......£17.95 Fresh King Prawns stir-fried with fresh crushed garlic in oyster sauce and finished off with fresh chopped coriander.
- 29 Chilli King Prawns Fresh King Prawns stir-fried with fresh chillies, garlic, onion, green anti red peppers, mushrooms, lime leaf, holy basil leaves and chopped spring onions. One of the famous seaside dishes in Kho Phuket Island.
- 30 King Prawn Curry Fresh King Prawns and Thai red curry paste cooked in fresh coconut milk with green and red peppers, lime leaf and sweet basil leaves to enhance the flavour of this dish.
- **31 King Prawn Barbeque**.....£19.95 Grilled King Prawns in garlic butter, laying on a bed of crispy, delicate noodles, laced with Tamarind sauce.

Duck Dishes

- 32 Pineapple Duck N......£16.95 Generous portions of duck breast marinated, roasted and stir-fried with Thai sauce and pineapple chunks. An array of colour displays the onions, red and green peppers, spring onions and cashew nuts mingling within this very moreish sauce. This is certainly a duck surprise. This dish contains cashew nuts.
- 33 Duck Curry Ei6.95 Roasted duck cooked with red curry paste in fresh coconut milk with bamboo shoots, string beans, red and green peppers, lime leaf, pineapple chunks, tomatoes and sweet basil leaves. This duck curry was one of the King and I's most favourite dishes.

Seafood Dishes

- **36** Mixed Seafood Curry **1**.....£17.95 Mixed seafood and Thai red curry paste cooked in fresh coconut milk with green and red peppers, lime leaf and sweet basil leaves.
- **37** Curry Mussels **16.95** Mussels cooked with Thai red curry paste and fresh coconut milk, green and red peppers, lime leaf and sweet basil leaves.
- **38** Hot & Spicy Mussels **4**......£16.95 Mussels stir-fried in a special Thai chilli paste in oil with onions, green and red peppers, spring onions and fresh sweet basil leaves.



31 King Prawn BBQ

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