



Exquisite THAI Restaurant

Learn Thai With Us!

Wai

In Thailand, when greeting others we 'wai' which is a hand gesture, we place our hands/palms together in front of our chest and dip heads.

For us it is a sign of acknowledgement, greeting and respect.

'Wai' is pronounced the same as the word 'Why' and is usually paired with a hello (Sawadee Ka/Krap). It can also be used with thanks or with apologies.



Ka and Krap

In a polite Thai setting we use Ka or Krap. Ladies should try to use 'Ka' and Men use 'Krap'. This is just seen as good manners and usually used in settings such as Immigration Offices, Police Stations, Shops, Restaurants and should always be used when speaking to someone older than you.

Basic Thai Phrases

Hello - Sawatdee (Sa-Wat-Dee) Ka/Krap

Goodbye - La Gon (La-Gorn) Ka/Krap

Thank You - Kawp Koon (Kop-Koon) Ka/Krap

How are you? - Sabai Dee Mai? (Sa-Bye-Dee-Mai)

I'm well - Sabai Dee (Sa-Bye-Dee)

Yes - Chai

No - Mai Chai

Delicious - Aroi (A-Roy)

Not Spicy - Mai Phet (May-Ped)

A Little Spicy - Phet Nit Nawy (Ped-Nit-Noy)

Really Spicy - Phet Mak Mak (Ped-Mag-Mag)

STARTER

- 1. CHICKEN SATAY (SATAY GAI)** £6.95
Marinated chicken with turmeric, coconut milk and spices on skewers, charcoal grilled and served with a peanut sauce and traditional Thai A-Jard vegetable salad
- 2. DUCK SPRING ROLLS** £8.95
Duck spring rolls with celery and carrots served with hoisin sauce.
- 3. THAI FISH CAKES (TOD MUN PHA) *** £6.95
Our special spicy fish cakes recipe blended with egg and Thai herbs. Served with sweet chilli sauce with crushed peanuts
- 4. PORK AND PRAWN ON TOAST (KHA NOM PANG NA MOO)** £6.95
Minced prawn and pork on toast and coated with sesame seeds served with sweet chilli sauce
- 5. PRAWN SPRING ROLLS (KUNG HOR PAH)** £6.95
Marinated prawn wrapped with filo pastry. Served with sweet chilli sauce
- 6. ROASTED PORK SPARE RIBS (SEE KONG MOO OBB)** £6.95
Slow-cooked pork spare ribs marinated in chef's special sauce
- 7. CHICKEN GOLDEN BAG** £6.95
Filled with seasoned chicken, sweetcorn, onions and peas wrapped in filo pastry and deep fried. Served with Thai sweet chilli sauce.
- 8. TIGER PRAWNS TEMPURA (KUNG CHUP PANG TORD)** £8.95
Tempura style deep fried crispy tiger prawns served with sweet chilli sauce
- 9. CHICKEN GOUJONS (GAI KAEW)** £6.95
Deep fried Home recipe marinated chicken strips, coated with breadcrumbs and sesame seeds, served with a sweet chilli sauce

* Medium spicy | ** Spicy | *** Very spicy

Please speak to a staff member
if you have any food allergies / intolerances

VEGETARIAN STARTER

If you are vegan, please speak to a member of staff

10. VEGETABLE SPRING ROLLS (PO PIA TORD) £5.95

Deep fried handmade spring rolls filled with mixed vegetables, vermicelli noodle and wrapped with a filo Pastry. Served with sweet chilli sauce

11. GOLDEN PARCELS (THUNG TONG) £5.95

Thai style 'golden bags' - deep fried thin pastry bags filled with mixed spiced seasonal vegetables and herbs. Served with sweet chilli sauce

12. VEGETABLE TEMPURA (PAK TORD) £5.95

Tempura style- deep fried crispy vegetables served with sweet chilli sauce

13. SWEETCORN CAKES (KHAO PHOD TORD) * £5.95

Our special spicy sweetcorn cakes recipe blended with egg, curry paste, flour and Thai herbs. Served with sweet chilli sauce

14. SPICY MUSHROOM SALAD (YUM HED) *** £7.95

Spicy Thai mushroom salad dressed with bird's eye chilles, lime juice, onion, seasonal vegetables and fresh coriander

MIXED STARTER

15. HEART OF SIAM MIXED STARTER (FOR 2 OR MORE)

£18.00

A beautiful selection of delicious Thai appetisers for two people (additional £9.00 per person), consisting of vegetable spring rolls, minced pork and prawn on toasts, chicken satay, fish cakes, roasted pork spare ribs, served with a selection of sweet chilli sauce, peanut sauce, Thai A-Jard vegetable salad and crispy rice noodle

16. HEART OF SIAM VEGETARIAN MIXED STARTER (TO SHARE FOR 2 OR MORE)

£16.00

A beautiful selection of delicious Thai appetisers for two people (additional £8.00 per person), consisting of vegetable spring rolls, golden parcels, Thai style sweetcorn cakes, crispy tofu, vegetable tempura served with a selection of sweet chilli sauce, peanut sauce and Thai A-Jard vegetable salad and crispy rice noodle

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SOUP

Your choice:
Mushroom £5.95 | Chicken £6.95
Mix Seafood or Prawns £8.95

17. SPICY TOM YUM SOUP (TOM YUM) ***

A famous Thai hot and sour soup with lemongrass, galangal and lime leaves. Dressed with roasted chilli paste, fresh coriander, fresh lime juice and fish sauce

18. TOM KHA (SOUP WITH COCONUT MILK)

An aromatic Thai soup infused with galangal, lemongrass, coconut milk, chillies and kaffir lime leaves. Dressed with fresh coriander

SALAD

19. BEEF SALAD (YUM NUA) ***

£15.95

Spicy char-grilled beef salad dressed with bird's eye chillies, fresh lime juice, onion, tomatoes, cucumber, celery and fresh coriander

20. SPICY CHIKEN SALAD (LARB GAI) ***

£14.95

Traditional hot and spicy minced chicken salad with onion, dried crushed bird's eye chilli, lime juice roasted rice and herbs, spring onion and coriander

(Chef recommendation: it goes perfectly with a portion of sticky rice) ALOY MAK MAK (delicious trust me!)

21. SPICY PORK SALAD (NUM TOK) ***

£15.95

Spicy char-grilled marinated pork, dressed with onion, dried crushed bird's eye chilli, lime juice roasted rice and herbs, spring onion and coriander (Chef recommendation: it goes perfectly with a portion of sticky rice) ALOY MAK MAK (delicious trust me!)

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THAI CURRY

Your choice of meat:

Chicken or Pork £11.95

Beef £12.95

Roast Duck £15.95

Squid or Mussels £15.95

Tiger Prawns or Mix Seafood £16.95

Boneless Sea bass £18.95

Jumbo Prawns £19.95

22. THAI GREEN CURRY (GANG KIEW WHAN) **

Our original recipe green curry paste, cooked in coconut milk with seasonal vegetables, bamboo shoots and garnished with Thai sweet basil and sliced chillies

23. THAI RED CURRY (GANG DANG) **

Our classic recipe Red curry paste, cooked in coconut milk with seasonal vegetables, bamboo shoots and garnished with Thai sweet basil and sliced chillies

24. PA-NANG RED CURRY (GANG PA-NANG) **

Famous Thai dry red curry, cooked in traditional Thai Panang paste in cream of coconut with butternut squash and garnished with kaffir lime leaves

25. MASSAMAN CURRY

An authentic Southern Thai curry, cooked in coconut milk, southern style curry paste with your choice of meat, roasted peanuts, potatoes and onion

26. JUNGLE CURRY (GANG PHA) ***

An exotically tasty, hot and spicy curry in Thai country style. Full of flavours without any coconut milk, packed with fresh Thai herbs and seasonal vegetables

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STIR-FRIED

Your choice of meat:

Chicken or Pork £11.95 Beef £12.95
Roast Duck £15.95 | Squid or Mussels £15.95
Tiger Prawns or Mix Seafood £16.95
Boneless Sea bass £18.95 | Jumbo Prawns £19.95

27. STIR-FRIED WITH HOLY BASIL * (PAD BAI GRA PRAO)**

A popular traditional stir-fried meat/fish of your choice with holy basil, garlic, fresh chillies, bamboo shoots, green beans, onion, green and red peppers

28. SWEET & SOUR (PAD PRIEW WANN)

Your choice of deep-fried crispy meat/fish cooked in Thai style sweet and sour sauce with grapes, pineapple, tomatoes, onion, green and red peppers

29. STIR-FRIED IN OYSTER SAUCE (PAD NUM MAN HOI)

Your choice of meat/fish stir-fried in oyster sauce with broccoli, mushrooms, spring greens and carrots

30. STIR-FRIED IN RED WINE SAUCE (PAD LAOW DANG)

Stir-fried meat/fish of your choice in Chef's special red wine sauce with pineapple, onion and green and red peppers

31. STIR-FRIED WITH CASHEW NUTS **

(PAD MED MA MAUNG)

Your choice of deep-fried crispy meat/fish cooked with cashew nuts and chilli paste

32. STIR-FRIED IN BLACK PEPPER SAUCE * (PAD PRIK TAI)

Your choice of meat/fish cooked with crushed black peppercorns, onion, carrots, green and red peppers

33. STIR-FRIED WITH GINGER (PAD KHING)

Stir fried meat/fish of your choice with ginger, black fungus mushroom, mixed vegetables, onion, green and red peppers and spring onion

34. PAD CHA ***

Your choice of stir-fried meat/fish cooked with thai herbs, chilli, courgette, green and red peppers and holy basil

35. STIR-FRIED SWEET CHILLI PASTE * (PAD PRIK PHOW)**

Stir fried meat/fish of your choice with sweet chilli paste, onion, green beans, green and red peppers and sweet basil

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SEA BASS

36. PLA NUNG MANAOW *** £18.95

Steamed sea bass fillets in Thai herbs, garlic, fresh chilli, lime juice and coriander dressing

37. PLA NUNG KHING £18.95

Steamed sea bass fillets in soy sauce, ginger and spring onion

38. PLA SAM ROD * £18.95

Sea bass fillets in crispy batter with Thai sweet chilli sauce, green and red peppers, onion and crispy sweet basil

39. GRILLED SEA BASS ***

(Spicy sauce served separately)

£18.95

Char-grilled fillets of sea bass wrapped in banana leaf served with steamed vegetables and Thai hot and spicy seafood sauce

DUCK

40. PED RAD SAUCE MA-KHAM £17.95

Crispy roasted duck in tangy tamarind sauce topped with fried shallots and roasted sesame seeds

41. PED SAM ROD * £17.95

Crispy roasted duck with Thai sweet chilli sauce, green and red peppers, onion, topped with crispy sweet basil

42. PED CHU CHE ** £17.95

Crispy roasted duck in smooth dry curry sauce, topped with kaffir lime leaves

JUMBO PRAWNS

43. KUNG KA-TIUM PRIK TAI * £19.95

Stir fried Jumbo king prawns in garlic, white ground pepper and soy sauce, black mushroom, green and red peppers, topped with crispy fried garlic

44. KUNG MA-KHAM £19.95

Jumbo King prawns cooked in a tangy tamarind sauce, topped with fried-shallots and roasted sesame seeds

45. KUNG HORAPHA *** £19.95

Stir fried jumbo king prawns with chillies and sweet basil, green and red peppers, onion in a spicy oyster sauce

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CHEF'S RECOMMENDATIONS

- 46. CRISPY PORK BELLY WITH THAI CHILLI AND BASIL (MOO KROB PAD GRA PRAO) ***** £16.95
Famous Thai street food. A crispy belly of pork stir-fried with fresh chillies, Thai holy basil, green beans, onion, bamboo shoots and green and red peppers (delicious- AROY MAK MAK)
- 47. JUMBO KING PRAWNS IN THAI-STYLE CURRY SAUCE (KUNG PAD PONG KA-REE) **** £20.95
This dish is very popular in Thai seafood restaurants, stir-fried jumbo king prawns cooked in Thai style curry sauce, milk, red chillies, egg, celery, Thai spices, turmeric and onion (Chef's favourite)
- 48. NEUA TUN PAD PRIK PHOW **** £16.95
Stewed beef with Thai chilli paste, sweet basil, onion, green beans, green and red peppers
- 49. CHICKEN IN HONEY AND SOY (GAI NUM PHUNG)(Half Chicken)** £15.95
Marinated chicken in special honey, soy sauce and garlic, served with steamed mixed vegetables
- 52. CRISPY CHICKEN IN HONEY SAUCE** £12.95
Deep fried chicken in honey sauce
- 53. PINEAPPLE FRIED RICE WITH TIGER PRAWNS** £14.95
Special fried rice with pineapple, mixed peppers, raisins, curry powder, cashew nuts and tiger prawns.

GRILLED

- 50. GRILLED SEA BASS (PLA PHOW) ***** £18.95
(Spicy sauce served separately)
Char-grilled sea bass fillets wrapped in banana leaf served with steamed mixed vegetables and Thai style hot seafood sauce
- 51. THAI STYLE SIRLOIN STEAK 8oz (SEU RONG HAI)** £24.95
Special chargrilled sirloin steak with sweet chilli dipping sauce. Served with chips.

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LAMB SHANKS

55. Lamb Shank Massaman Curry **£24.95**

Slow cooked Lamb Shank with curry paste and cooked in coconut milk, roasted peanuts, potatoes and onion.

56. Lamb Shank Pad Prik Phow **£24.95**

Slow cooked Lamb Shank with Thai chilli paste, sweet basil, onion, green beans, green peppers and red peppers.

*** Medium spicy | ** Spicy | *** Very spicy**

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VEGETARIAN

If you are vegan, please speak to a member of staff

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|--|---------------|
| V1. STIR-FRIED BROCCOLI | £6.95 |
| Stir-fried broccoli in soy sauce with garlic | |
| V2. STIR-FRIED MIXED VEGETABLES | £6.95 |
| Stir-fried mixed vegetables in soy sauce with garlic | |
| V3. STIR-FRIED BEANSPROUTS | £6.95 |
| Stir-fried bean sprouts in soy sauce with garlic | |
| V4. MUSHROOM WITH CASHEW NUTS * | £10.95 |
| Stir-fried mushroom with cashew nuts, black fungus mushroom, onion, peppers in Thai sweet chilli sauce | |
| V5. SWEET AND SOUR TOFU | £10.95 |
| Stir-fried tofu in Thai sweet and sour sauce with pineapple, tomatoes, peppers, onion and spring onion | |
| V6. CRISPY AUBERGINE WITH SWEET CHILLI SAUCE * | £10.95 |
| Deep fried aubergine topped with Thai sweet chilli sauce | |
| V7. MASSAMAN TOFU | £10.95 |
| An authentic Southern Thai curry, Tofu cooked in coconut milk, southern style curry paste with mixed vegetables, roasted peanuts, potatoes and onion | |
| V8. VEGETARIAN RED CURRY ** | £10.95 |
| Our classic recipe Red curry paste, mixed vegetables cooked in coconut milk with bamboo shoots and garnished with Thai sweet basil and sliced chillies | |
| V9. VEGETARIAN GREEN CURRY ** | £10.95 |
| Our original recipe green curry paste, mixed vegetables cooked in coconut milk with bamboo shoots and garnished with Thai sweet basil and sliced chillies | |
| V10. JUNGLE CURRY TOFU *** | £10.95 |
| An exotically tasty, hot and spicy Tofu curry in Thai country style. Full of flavours without any coconut milk, packed with fresh Thai herbs and seasonal vegetables | |

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NOODLE AND RICE

N1. PAD THAI CHICKEN

£10.95

Stir-fried rice noodle with chicken, beansprouts in Pad Thai tamarind sauce topped with crushed peanuts

N2. PAD THAI PRAWN

£14.95

Stir-fried rice noodle with Tiger prawns, beansprouts in Pad Thai tamarind sauce topped with crushed peanuts

N3. PAD SEE EEW PORK

£10.95

Stir-fried rice noodle with pork and vegetables in soy sauce

N4. PAD KEE MAOW BEEF ***

£11.95

Stir-fried egg noodle with beef, holy basil, garlic, fresh chillies, bamboo shoots, green beans and peppers

N5. VEGETARIAN PAD THAI

£9.95

Stir-fried rice noodle with tofu, beansprouts in Pad Thai tamarind sauce topped with crushed peanuts

N6. PINEAPPLE FRIED RICE

£10.95

Special fried rice with pineapple, mixed peppers, raisins, curry powder and cashew nuts.

SIDE DISHES

K1. KHAO SAUY - Steamed jasmine rice

£3.00

K2. KHAO KHAI - Egg fried rice

£3.50

K3. KHAO MA PRAOW - Coconut rice

£3.50

K4. KHAO NEAW - Thai sticky rice

£4.00

K5. PLAIN NOODLE - Stir-fried egg noodle with egg

£4.50

K6. CHIPS

£2.50

K7. SALT AND PEPPER CHIPS

£4.00

SUN DRIED ITEMS

PRIK PON - Crushed sun dried Thai chillies

£2.00

NUM PRIK PHAOW - Thai chilli paste oil

£2.00

PRIK NUM PLA - Fresh Thai chillies in fish sauce

£2.00

PRIK SEE EEW - Fresh Thai chillies in soy sauce

£2.00

PRAWN CRACKERS - Spicy Thai prawn crackers accompanied with peanut sauce and Thai A-Jard vegetable salad

£3.95

CRISPY RICE NOODLE

£3.95

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SET MENU A

£23.95 PER PERSON (MINIMUM OF 2 PEOPLE OR MORE)

STARTER

HEART OF SIAM MIXED STARTER

A beautiful selection of delicious Thai appetisers for two people, consisting of vegetable spring rolls, minced pork and prawn on toasts, chicken satay, fish cakes, roasted pork spare ribs, served with a selection of sweet chilli sauce, peanut sauce and Thai A-Jard vegetable salad and crispy rice noodle

MAIN COURSE

THAI GREEN CURRY CHICKEN **

Our original recipe green curry paste, chicken cooked in coconut milk with seasonal vegetables, bamboo shoots and garnished with Thai sweet basil and sliced chillies

SWEET AND SOUR PORK

Thai style sweet and sour pork with grapes, pineapple, tomatoes, green and red peppers and onion

STIR-FRIED MIXED VEGETABLES

Stir-fried mixed vegetables in soy sauce and garlic

STEAMED THAI RICE

HOT DRINKS

GREEN TEA OR COFFEE

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SET MENU B

£25.95 PER PERSON (MINIMUM OF 2 PEOPLE OR MORE)

STARTER

HEART OF SIAM MIXED STARTER

A beautiful selection of delicious Thai appetisers for two people, consisting of vegetable spring rolls, minced pork and prawn on toasts, chicken satay, fish cakes, roasted pork spare ribs, served with a selection of sweet chilli sauce, peanut sauce and Thai A-Jard vegetable salad and crispy rice noodle

MAIN COURSE

THAI RED CURRY ROASTED DUCK **

Our classic recipe Red curry paste, roasted duck cooked in coconut milk with pineapple, grapes, cherry tomatoes, aubergines garnished with Thai sweet basil and sliced chillies

STIR-FRIED CHICKEN WITH CASHEW NUTS *

Stir-fried chicken with cashew nuts, onion, mushroom, peppers in Thai tangy sweet chilli sauce

STIR-FRIED MIXED VEGETABLES

Stir-fried mixed seasonal vegetables in soy sauce and garlic

STEAMED THAI RICE

HOT DRINKS

GREEN TEA OR COFFEE

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SET MENU C

£27.95 PER PERSON (MINIMUM OF 2 PEOPLE OR MORE)

STARTER

HEART OF SIAM MIXED STARTER

A beautiful selection of delicious Thai appetisers for two people, consisting of vegetable spring rolls, minced pork and prawn on toasts, chicken satay, fish cakes, roasted pork spare ribs, served with a selection of sweet chilli sauce, peanut sauce and Thai A-Jard vegetable salad and crispy rice noodle

MAIN COURSE

MASSAMAN BEEF

An authentic Southern Thai curry, beef cooked in coconut milk, southern style curry paste with your choice of meat, roasted peanuts, potatoes and onion

SEA BASS IN THAI SWEET CHILLI SAUCE *

Sea bass fillets in crispy batter with Thai sweet chilli sauce, green and red peppers, onion and crispy sweet basil

VEGETARIAN PAD THAI

Stir-fried rice noodle with tofu, beansprouts in Pad Thai tamarind sauce topped with crushed peanuts

STEAMED THAI RICE

HOT DRINKS

GREEN TEA OR COFFEE

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SET MENU D

£32.95 PERSON (MINIMUM OF 4 PEOPLE OR MORE)

STARTER

HEART OF SIAM MIXED STARTER

A beautiful selection of delicious Thai appetisers for two people, consisting of vegetable spring rolls, minced pork and prawn on toasts, chicken satay, fish cakes, roasted pork spare ribs, served with a selection of sweet chilli sauce, peanut sauce and Thai A-Jard vegetable salad and crispy rice noodle

SOUP

SPICY SOUP (TOM YUM) WITH KING PRAWNS ***

A famous Thai hot and sour soup with lemon grass, galangal and lime leaves. Dressed with roasted chilli paste, fresh coriander, fresh lime juice and fish sauce

OR

TOM KHA (SOUP WITH COCONUT MILK) WITH KING PRAWNS *

An aromatic Thai soup infused with galangal, lemon grass, coconut milk, chillies and kaffir lime leaves. Dressed with fresh coriander

MAIN COURSE

RED CURRY WITH PRAWNS **

Our classic recipe Red curry paste, king prawns cooked in coconut milk with pineapple, grapes, cherry tomatoes, aubergines garnished with Thai sweet basil and sliced chillies

PAD CHA SEA BASS ***

Stir-fried Sea bass cooked with Thai herbs, chilli, courgette, green and red peppers and holy basil

PED RAD SAUCE MA-KHAM

Crispy roasted duck in tangy tamarind sauce topped with fried shallots and roasted sesame seeds

NEUA TUN PAD PRIK PHOW ***

Stewed beef with Thai chilli paste, sweet basil, onions, green beans, green and red peppers

STIR-FRIED MIXED VEGETABLES

Stir-fried mixed seasonal vegetables in soy sauce and garlic

STEAMED THAI RICE

HOT DRINKS

GREEN TEA OR COFFEE

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SET MENU VEGETARIAN

£20.95 PER PERSON (MINIMUM OF 2 PEOPLE OR MORE)

STARTER

HEART OF SIAM VEGETARIAN MIXED STARTER

A beautiful selection of delicious Thai appetisers for two people, consisting of vegetable spring rolls, golden parcels, Thai style sweet corn cakes, crispy tofu, vegetable tempura served with a selection of sweet chilli sauce, peanut sauce and Thai A-Jard vegetable salad and crispy rice noodle

MAIN COURSE

VEGETARIAN GREEN CURRY **

Our original recipe green curry paste, mixed vegetables cooked in coconut milk with bamboo shoots and garnished with Thai sweet basil and sliced chillies

SWEET AND SOUR TOFU

Stir-fried tofu in Thai sweet and sour sauce with pineapple, tomatoes, peppers, onion and spring onion

STIR-FRIED MIXED VEGETABLES

Stir-fried mixed vegetables in soy sauce and garlic

STEAMED THAI RICE

HOT DRINKS

GREEN TEA OR COFFEE

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