

## Thailand Menu

### Starters

Tempura battered tofu with chilli mango salsa

Thai rice noodle salad With chilli and lime vinaigrette

Thai spring rolls stuffed with vegetables and glass noodles served with sweet chilli dip

Assorted Tempura vegetables with Nam Jim sauce

Tom Yum Plachon Bo-Larn

Savoury Thai Toast (Prawn on Toast) Deep fried small triangles of bread topped with mince prawns

Prawn Tempura Deep fried king prawns coated with tempura butter

Duck Samosa -Filo pastry stuffed with crispy duck & vegetables

Goong Talai - Steamed fresh king prawns

Salt & Pepper Squid -  
Deep fried, battered squid with salt & pepper

Crispy Crab Claws - Deep-fried crab claws coated in breadcrumbs

Neua Tord - Deep-fried crispy beef

Por Pia Tord - (Vegetarian Spring Rolls)

Tod Man Kao Pod (Corn Cake)  
Thai corn cakes, seasoned with aromatic thai herbs and lime leaves served with crushed peanuts

Vegetable Tempura  
Deep fried assorted florets of vegetables coated with a light crispy batter served with sweet chilli sauce.

Vegetarian Satay  
Marinated mushrooms on bamboo skewers, char grilled, served with peanut sauce and cucumber salsa

Private | Events | Hospitality

M: +44 (0) 7342 381 835 E: [Info@ChefAndyB.com](mailto:Info@ChefAndyB.com)  
Instagram: @Chef.Andy.B Website: [www.ChefAndyB.com](http://www.ChefAndyB.com)

## Thailand Menu

### Thai Salads

#### Yum Neua (Beef Salad)

Delicious Thai salad, sliced char grilled beef mixed with onions, tomatoes, cucumber, spring onions & coriander, tossed with hot & sour dressing.

#### Plar Kung (Prawn Salad)

Spicy King prawn salad seasoned with shredded lime leaves, lemongrass and hot & sour dressing.

#### Laab Kai (Chicken Salad)

Minced chicken flavoured with lemongrass, lime leaves, roasted ground rice, chilli powder, fish sauce & lime juice.

#### Yum Taley (Seafood Salad)

A combination of prawns, muscles, squid, scallops & crabs, mixed with onions, cucumber, tomatoes, spring onions & coriander, tossed with a hot & sour dressing.

#### Yum Ped (Duck Salad)

Crispy fried roasted duck mixed with onions, tomatoes, cucumber, spring onions & coriander, tossed with hot & sour dressing.

#### Papaya Salad

Thai style papaya salad served with hot & sour lime juice dressing. A real Thai delicacy.

### Thai Soups

#### Tom Yum Goong or Seafood

##### Tom Yum Gai

All time favourite Thai clear hot & sour chicken soup with mushrooms. Exciting flavours of generous Thai herbs & a touch of chilli oil.

##### Tom Kha Gai

A delightful Thai hot and sour chicken coconut soup with mushrooms. Exciting flavours of generous Thai herbs, mixed with coconut milk and a touch of chilli oil.

##### Tom Kha Goong or Seafood

As above but cooked with prawns or mixed seafood (prawns, muscles, squid).

Private | Events | Hospitality

M: +44 (0) 7342 381 835 E: [Info@ChefAndyB.com](mailto:Info@ChefAndyB.com)  
Instagram: [@Chef.Andy.B](https://www.instagram.com/Chef.Andy.B) Website: [www.ChefAndyB.com](http://www.ChefAndyB.com)

## Thailand Menu

### Main

#### Pad Chicken/ Prawn Thai

Popular favourite stir fried rice noodles with your choice of chicken, beef, veg or prawns. Including egg, beansprouts & tamarind sauce, topped with crushed peanuts & coriander.

#### Pad Si-Ew

Simply the best stir fried rice noodles in a dark soy sauce with your choice of chicken, beef, veg or prawns with egg and green vegetables.

#### Pad Kee Mao

Aromatic spicy stir fried rice noodles in a dark soy sauce with your choice of chicken, beef, veg or prawns, with fresh chilli, garlic, egg & mixed vegetable.

#### Pad Mee

Stir fried plain egg noodles with beansprouts and spring onions.

#### Goong Pad Kra-Tiam Prik Thai (Jumbo Prawns with Garlic Pepper)

Stir fried jumbo prawns with a generous amount of garlic, red peppers, onions, served on a bed of lettuce.

#### Chu-Chi Goong (Chu-Chi Jumbo Prawns)

Grilled jumbo prawns in aromatic Thai red curry sauce, shredded lime leaves & sweet basil leaves (slightly battered).

#### Goong Ma-Kham (Jumbo Prawns with Taramind Sauce)

Crispy jumbo prawns, tossed in authentic tamarind sauce on top of quick fried bean sprouts and carrots. Garnished with cashew nuts & coriander (slightly battered).

#### Ped Paradise (Duck with Tamarind Sauce)

Slice roasted duck breast on top of quick stir fried beansprouts & carrots, dressed with authentic tamarind sauce, cashew nuts & coriander.

#### Pla Ra Chi Nee

Deep fried whole seabass topped with a famous fragrant Thai Green Curry.

#### Lamb Shank Curry

Tender braised lamb shank with Thai massaman curry sauce, potatoes & onion. Topped with cashew nuts & crispy red shallot.

#### Gaeng Phed Ped Curry (Roasted Duck Red Curry)

Delicate slices of roast duck in a spicy red curry sauce, coconut milk, tomatoes, lychees, sweet basil & lime leaves.

Private | Events | Hospitality

## Thailand Menu

### Deserts

Thai tapioca pudding with mango

Thai Fruit Salad with coconut Ice cream  
(Including Mango, Dragon Fruit, Papaya, Durian)  
Mango sticky rice

Glouy Tod

Deep friend banana fritter served with honey & vanilla ice cream

Glouy Boad Chee

Steamed bananas served with coconut milk & roasted sesame seeds.

Phuket Paradise

Homemade thai pancakes served with ice cream