

Sawasdee Kha

"My mum loves feeding people good food. She loves feeding everyone, not only her children and their friends. She thinks bad food is a crime and bad for humanity. I am both spoiled and inspired by her cooking. Bhan Thai means 'Thai Home', because we want to do just what my mum did, serve nothing but good, home-cooked Thai food. Come and be our guests, we will serve you the same food my mum made at home."

Our menu is arranged into six group dishes

Starters and Soups Stirfried Dishes Curries Grilled Spicy Salads Noodles and Rice

Please inform us of any food allergies or intolerances you may have before you order. Our kitchen will do our best to accommodate your requirements.

Denote
$$J = Mild$$
 $J = Medium$ $V = Vegetarian$ $F = Gluten$

Service Charge is not included

Starters

	31	arters	
	0. 1.	Prawn Crackers Poh Pia - Vegetable spring roll (V) Home-made spring rolls filled with stir fried mixed vegetable and vermicelli noodle, deep fried till crispy and served with sweet chilli sauce.	2.90 5.40
	2.	Tao Hoo Tod - Deep fried bean curd (V) Deep fried bean-curd served with home-made sweet chilli sauce.	5.40
	3.	Thai Samosa - Vegetarian Samosa (V) Deep fried rice pastry filled with sweet potato, potato and onions with blend of Thai spi	5.60 ces.
	4.	Satay Hed - Mushroom Satay (V) (GF) Marinated Shitake mushroom skewers grilled, and served with home-made peanut sauc	6.20 e
	5.	Satay Kai - Chicken Satay (GF) Marinated chicken skewers, grilled then lightly coated with coconut cream, served with home-made peanut sauce.	6.20
	6.	Tod Man Pla - Fish Cakes Spicy fish cakes, blended together with green beans, lime leaves, red curry paste, served with ground peanut in sweet chilli sauce	5.80 d
	7.	Kung Hom - King Prawn wrapped in rice pastry Marinated King Prawns wrapped in rice pastry, deep fried and served with sweet chilli sa	6.50 auce.
	8.	Kanom Pang - Prawn Toasts Minced prawns mixed with spices and sesame seeds on toast, deep fried and served wis sweet chilli sauce.	6.20 th
	9.	Kanom Jeep - Dumplings Steamed dumpling of minced pork, blended together with garlic, soy sauce, water ches and spices, served with ginger soy sauce.	6.00 tnut
	10.	Kung Pao - Grilled King Prawns (GF) King Prawns marinated with soy sauce, garlic, grilled and served with spicy sauce.	6.90
	11.	Hoi Neung - Steamed Mussels Steamed half shell mussels with chilli, lime leave, lemon and sweet basil, served with home-made spicy sauce. Superb King mussels always go well with a glass of red wine.	6.90
Soups			
	12.	Tom Yum - Hot and sour soup The most famous hot and sour soup flavoured with Thai herbs and spices. Kung - King Prawns and mushroom Kai - Chicken and mushroom Hed - Mushroom	6.50 5.60 5.40
	13.	Tom Kha - Coconut flavoured soup Similar method of cooking and ingredient to Tom Yum but with addition of coconut creatand a distinctive taste of galangal to mellow the flavour. Kung - King Prawns and mushroom Kai - Chicken and mushroom Hed - Mushroom	6.50 5.60 5.40

MAIN COURSES

Please note: No.14 – No.21 can be gluten free dishes (GF) please inform us before placing your orders as the orders will be cooked differently from original ingredients.

Stir Fried Dishes

14.	Pad Med Mamuang - Stir fried with cashew nuts A full flavour and most popular stir fried dish with cashew nut, onions, peppers and mushroom, flavoured with various sauces. Chicken or Pork Beef King Prawns Mixed vegetables and bean curd	9.50 10.50 11.50 8.50
15.	Pad Pik Ka Prao - Chilli and hot basil A hot and spicy stir fried dish with fresh chillies, onions, peppers, flavoured with sauce and hot basil leaves. Chicken or Pork Beef King Prawns Mixed vegetables and bean curd	9.50 10.50 11.50 8.50
16.	Pad Khing - Ginger and onions Shredded fresh ginger stir fried with onions, mushrooms, peppers, flavored with oyste sauce and light soy sauce. Chicken or Pork Beef King Prawns Mixed vegetables and bean curd	9.50 10.50 11.50 8.50
17.	Kratiem Pik Tai - Garlic and pepper Stir fried garlic, peppers and carrot, flavoured with oyster sauce and light soy sauce. Chicken or Pork Beef King Prawns Mixed vegetables and bean curd	9.50 10.50 11.50 8.50
18.	Pla Muek Tod - Fried Squid Deep fried marinated squid with garlic and pepper on a platter.	9.50
19.	Pad Nam Man Hoi - Stir fried with oyster sauce. Mushroom, Broccoli stir fried with oyster sauce. A non spicy dish but full of flavour. Chicken or Pork Beef King Prawns Mixed vegetables and bean curd	9.50 10.50 11.50 8.50
20.	Pad Broccoli - Stir fried broccoli Stir fried with soy sauce, oyster sauce and garlic. Chicken or Pork Beef King Prawns	9.50 10.50 11.50

21. Pad Pak Pasom - Stir fried mixed vegetables

Mixed vegetables stir fried with sauces and garlic, an ideal dish to go with any main dishes

22. Pad Priew Wan - Sweet and sour

Sweet and sour sauce, stir fried with onions, peppers, cucumber, tomato and diced pineapple.

Beef

King Prawns

Mixed vegetables and bean curd 8.50

Curry dishes

All curry dishes can be cooked gluten free please inform us when placing your order.

23. Kaeng Kiew Wan - Green curry

The most famous Thai green curry with aubergines, bamboo shoots, peppers, green peas, coconut cream, lime leaves cooked in green curry paste.

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Chicken or Pork	9.90
Beef	10.90
King Prawns	11.90
Mixed vegetables and bean curd	8.90

24. Kaeng Daeng - Red curry

Similar cooking method and ingredients to green curry but red curry paste is used instead.

Chicken or Pork	9.90
Beef	10.90
King Prawns	11.90
Mixed vegetables and bean curd	8.90

25. Kaeng Panaeng - Mild and rich flavour curry

A mild, aromatic coconut cream-based curry cooked with lime leaves and curry paste, coloured with red and green peppers.

Chicken or Pork	9.90
Beef	10.90
King Prawns	11.90
Mixed vegetables and bean curd	8.90

26. Kaeng Pah - Jungle curry

A very hot and tasty local curry cooked with chilli paste, spices, herbs, bamboo shoots and vegetables, a dish for those who like it hot and coconut cream free.

Chicken or Pork	9.90
Beef	10.90
King Prawns	11.90
Mixed vegetables and bean curd	8.90
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27. Kaeng Ped Yang – Duck Curry

Roasted Duck in spicy red curry paste, infused with coconut milk, diced pineapple, grapes and tomato.

12.90

Grilled Dishes

Note: No. 28, 29, 32, 33 and 34 can be cooked gluten free please inform us when placing your order. 28. Pla Chu Chee - Crispy fish in rich curry sauce 14.90 De-boned red fish deep fried till crispy then topped with red curry sauce and sweet basil leaves. 29. Pla Rad Pik - Three flavoured fish 14.90 De-boned red fish deep fried till crispy then topped with Chef's special three flavoured sauce. 16.90 30. Ped Yang - Roasted duck Duck breast marinated and roasted, served on top of stir fried vegetable and glazed with home-made ginger sauce. 16.90 31. Bhan Thai Crispy Duck Roasted crispy fried duck served on bed of Chinese vegetable and glazed with home-made barbeque sauce. 9.90 32. Kai Yang - Grilled Chicken De-boned chicken leg, marinated in sauces, spice and honey, grilled and served with sweet chilli sauce. 9.90 33. Chicken Teriyaki De-boned chicken leg, marinated with teriyaki sauce and spices, grilled and served in a hot plate seasoned with a dash of rice wine. 34. Weeping Tiger 13.90 Marinated sirloin steak, char-grilled and served in a hot plate with a dash of rice wine and chilli sauce. **Spicy Salads** The following dishes can also be ordered as a starter, as an accompaniment to drinks or as a main dish and most dishes are cooked in traditional E-Sarn style. (North-Eastern Thai) Note: No.35 and 36 can be cooked gluten free please inform us when placing your order. 35. Som Tam Carrot - Spicy carrot salad 8.50 A classic recipe from North-Eastern Thailand, shredded carrot flavoured with chilli, garlic, tomato, sugar, lemon and fish sauce.

A traditional recipe from North-Eastern Thailand, shredded green papaya flavoured

An original recipe of beef salad, flavoured with onions, coriander, lemon grass, ground

9.90

9.90

37. Nau Nam Tok - Beef Salad

36. Som Tam Thai - Green Papaya Salad

with chilli, garlic, tomato, sugar, lemon and fish sauce.

chilli, ground roasted rice, lemon juice, sugar and fish sauce.

38. Laab Kai - Chicken Salad

Minced Chicken breast cooked in the same method as beef salad.

39. Yum Won Sen - Vermicelli noodle salad

Clear glass noodle mixed together with red onions, spring onions, peanut flavoured with home-made spicy sauce.

Minced pork or chicken

Mixed seafood

Mushroom and bean curd

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Noodle & Rice

Note: No.41, 42, 43, 46 and 48 can be cooked gluten free please inform us when placing your order.

40. Pad Thai

The most popular Thai style stir fried noodle with egg, tomato-based sauce, ground peanut, spring onions and bean sprouts, an ideal side dish to share between two.

King Prawns	11.90
Chicken or Pork	9.90
Beef	10.90
Mixed vegetables and bean curd	8.90

41. Pad Kee Mao - Spicy noodle

A thick rice noodle stir fried with fresh chillies, garlic, bamboo shoots, vegetables flavoured with sauces and hot basil leaves.

King Prawns	11.90
Chicken or Pork	9.90
Beef	10.90
Mixed vegetables and bean curd	8.90

42. Pad See-Ew

A thick rice noodles stir fried with egg, garlic and vegetables flavored with sauces.

King Prawns	11.90
Chicken or Pork	9.90
Beef	10.90
Mixed vegetables and bean curd	8.90

43. Pad Mee - Vermicelli rice noodle

A thin rice noodle stir fried with egg, vegetables, spring onions and bean sprouts flavoured with sauces.

King Prawns	11.90
Chicken or Pork	9.90
Beef	10.90
Mixed vegetables and bean curd	8.90

44. Pad Mee Lueng - Stir fried egg noodle

A thin egg noodle stir fried with onions, spring onions, vegetables, and bean sprouts flavoured with sauces.

King Prawns

Chicken or Pork

Beef

Mixed vegetables and bean curd

45. Kway Tiew Naam - Noodle soup

A popular rice noodle soup with vegetables, bean sprouts topped with spring onions, coriander and ground peanut.

King Prawns

Chicken or Pork

Beef

Mixed vegetable & bean curd

46. Kao Pad - Fried Rice

Thai style fried rice with egg, onions, spring onions and vegetables flavoured with sauces.

King Prawns

Chicken or Pork

Beef

Mixed Vegetables & bean curd

- 47. Plain Noodle
- 48. Egg Fried Rice
- 49. Coconut Rice (GF)
- 50. Sticky Rice
- 51. Steamed Rice (GF)

