

salads and soups

Raw papaya and peanut salad (Som Tum), served on a cabbage leaf (spicy)	5.95
Glass noodles salad with tomato, red onion, peppers, beans, mint and crushed peanuts(Yum Woon Sen Che)	5.95
Smoked sliced duck salad with slices of cucumber, red onion, celery and tomatoes with sriracha sauce	7.95
Tom Yum soup, flavoured with lemon grass, galangal and kaffir lime leaves (spicy)	
Vegetable (Tom Yum Phak)	4.95
Chicken (Tom Yum Kai)	5.95
Prawns (Tom Yum Goong)	6.95
Clear glass noodle soup with chicken dumplings, roasted garlic, cilantro and shallots	5.95
Coconut soup with chicken (Tom Kha Kai) A mild, tamer twist on Tom Yum, this soup infuses fiery chilies, thinly sliced young galangal, crushed shallots, stalks of lemongrass and tender strips of chicken, topped with fresh lime leaves (mild)	5.95

starters

Thai spring roll stuffed with silver noodle, black mushroom, carrots and cabbage, lemon leaf, soy and sweet chilli sauce (v)	4.95
Tempura style golden crisp assorted seasonal vegetables served with sriracha and sweet chilli sauce (v)	5.95
Tofu skewers marinated with spicy basil sauce, cooked on grill (v)	5.95
Starter platter - vegetarian, min 2 guest (spring rolls, veg tempura, papaya salad, tofu skewers) per person	6.95
Traditional chicken satay with peanut butter sauce	6.95
Spicy wok chicken, deep fried and tossed with cilantro and spices (spicy)	6.95
Slow cooked pork spare ribs marinated with fresh Thai herbs and homemade barbecue sauce	7.95
Mussels in shell, steamed in clay pot with Thai herbs, coconut and chilli broth	6.95
Chargrilled jumbo prawns with fried noodle drizzled with garlic and chilli dressing	10.95
Tempura style golden crisp prawns with sriracha and sweet chilli sauce	8.95
Starter platter - non-vegetarian, min 2 guests (Spicy wok chicken, mussels in sauce, smoked duck and prawn tempura) per person	8.95
Kings Platter, great for sharing as a starter for four <i>Consists of 5 of our favourites – Whole lobster, pork ribs, smoked duck, spicy wok chicken, grilled jumbo prawns</i>	59.95
Signature dish Zen heaven - Chicken tempura, green leaves, chef's sweet, but spicy sauce, topped with mango sorbet and fresh mango slices!	12.95

Please ask your server about the spice levels of dishes you are ordering. Please note we can alter spice levels of pretty much all dishes, if we know while ordering

10% service charge is added at your discretion, which is divided amongst staff. Please let us know if you are not happy about this, we will happily remove it from the bill.

main courses

Red Curry – a special hot curry thickened with coconut milk, bamboo shoots, green beans and fresh basil leaves with slices of beef	(spicy)	14.95
Green Curry – a unique Thai curry with coconut milk, bamboo shoots, green beans and fresh basil leaves with tender chicken breast slices	(spicy)	13.95
Slices of pork cooked with phanaeng sauce, bamboo shoot, pandan leaves and Thai ginger; served semi dry	(spicy)	14.95
Lamb massaman curry with baby potato, tomato, onion, coconut, peanuts and Thai basil	(mild)	15.95
Spicy wok chicken, deep fried and tossed with cilantro and spices	(spicy)	14.95
Stir fry beef		
chicken or prawns with seasonal vegetables and noodles		
Beef		14.95
King prawns		15.95
Chicken		13.95
Tiger prawns cooked in aromatic Thai yellow curry with potatoes, sweet basil and bamboo shoots		15.95
Squid with bell peppers, onion and cilantro, cooked in a coconut flavoured sauce	(spicy)	12.95
Steamed fillet of sea bass, mildly flavoured with soy and ginger and Thai herbs		15.95
Roasted fillet of salmon with stir-fry noodles in teriyaki sauce		15.95
Citrus and soy glazed black cod, ponzu broth, seasonal mushrooms		15.95
Sea treasure – scallop, sea bass, salmon, cod, prawns, mussels and langoustine cooked in a coconut flavoured sauce		21.95
Stir-fried whole lobster with ginger, mix mushrooms, crop aubergine, peppers, baby corn and crushed yellow beans		32.95
Massaman Curry – a distinctive curry in coconut milk with potatoes, onions, carrots, pineapples, zucchini, and peanuts		8.95
Jungle curry with baby corn, red onion, cherry tomato, winter melon, poku and straw mushrooms; it's spicy and runny	(spicy) (v)	9.95
Yellow curry with fine beans, mushroom, tofu, pea and crop aubergine	(v)	8.95
Wok-fried assorted mushrooms and peppers with seasonal vegetables cooked to perfection in a spicy tangy sauce	(spicy) (v)	8.95
Green curry - a unique Thai curry with coconut milk, bamboo shoots, green beans and fresh basil leaves with broccoli, cauliflower, carrot, baby corn, courgette and aubergine	(spicy) (v)	8.95

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n o o d l e s

Pad Thai stir-fried rice noodles with eggs, ground peanut, green onion, tofu and bean sprouts in light sweet and sour tamarind sauce	
Vegetables and tofu	8.95
Chicken	11.95
Beef	12.95
King prawns	14.95

s i d e s

Stir-fried flat(rice) noodles (v)	3.95
Stir-fried vegetable rice (v)	3.95
Steamed jasmine rice (v)	3.25
Mushroom rice (v)	3.95
Coconut rice (v)	3.95
Egg fried rice	3.95

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