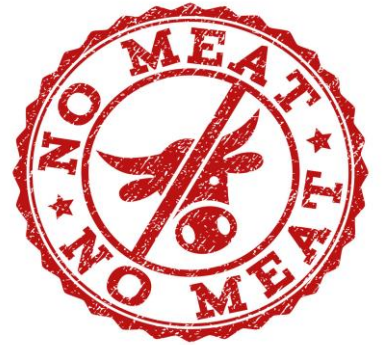


# simply thai

© The Muay Thai Kitchen



## STARTERS

STARTERS £5.75

### 4. POR PIA TORD- VEGETABLE SPRING ROLLS (V)

Homemade Thai spring rolls stuffed with carrots, cabbage and glass noodles. Deep fried and served with sweet chilli dip.

### 13. HED SATAY-MUCHROOM SATAY (N)(V)(G)

Marinated mushrooms and bell peppers, chargrilled and brushed with coconut milk and served with peanut satay sauce.

### 15. TORD MUN KAO PHOD- SWEET CORN CAKES(V)

Deep fried sweetcorn cakes mixed with red curry paste, egg, fine beans and carrots, served with sweet and sour sauce.

## SOUPS

SOUPS £5.25

### 16. TOM YUM (G) \*\* MIX VEG

An all time classic traditional hot and sour soup with coconut milk, mushroom, lemongrass, galangal, kaffir, lime leaves, tomatoes topped with fresh chillies, chilli oil and coriander.

### 17. TOM KHA (G) \* MIX VEG

Similar in taste of tom yum however this soup is less spicy, made with coconut milk, mushrooms, lemongrass, tomatoes, topped with chilli and coriander.

## THAI CURRY

ALL CURRY DISHES ARE £9.25

### 51. GAENG DANG- MIX VEG RED CURRY(G) \*\*

A traditional Thai red curry cooked in coconut milk with bamboo shoots, courgettes and bell peppers.

### 52. GAENG KIEW WAN- MIX VEG GREEN CURRY (G) \*\*

Famous Thai green curry, cooked in coconut milk with mixed vegetables (courgettes, bell peppers, sweet basil and bamboo shoots)

### 53. GAENG PA- MIX VEG JUNGLE CURRY\*\*\*

A traditional north-eastern spicy curry with fresh chillies, bamboo shoot, garlics, courgettes and fine beans.

### 54. MASSAMEN CURRY - MIX VEG (N)(G)

A popular non-spicy curry from the south of Thailand, slightly sweet with peanut, cooked in coconut milk with potatoes, onions and flavoured with cinnamon, cloves, nutmeg and cumin, topped cashew nuts and sprinkle fried shallots.

### 55. GAENG PANANG\*\* - MIX VEG

A rich and aromatic thick red curry, slowly cooked with coconut milk and garnished with finely sliced kaffir lime leaves.

## STIR FRY AND NOODLES

ALL STIR FRY AND NOODLES DISHES ARE £9.25

### 61. PAD MED MA MUANG-STIR FRIED WITH CASHEW NUTS (N)

Mixed Vegetables of the day, stir fried with cashew nuts, onions, mushroom, carrots and bell peppers in chilli oil, served in pastry basket.

### 62. PED PAD KHING- STIR FRIED WITH GINGER

Thai style stir fried of fresh ginger, Mixed Vegetables of the day, mushrooms, bell peppers and spring onion in in vegan / vegetarian oyster sauce.

### 63. PAD KA PRAOW- SPICY STIR-FRIED MEAT WITH BASIL LEAVES\*\*

A classical Thai favourite stir fried Mixed Vegetables of the day with fine beans, onion, fresh chillies, bell peppers and Thai basil leaves.

### 64. PAD NUM PRIK PAO- STIR FRIED WITH CHILLI OIL

Stir fried Mixed Vegetables of the day with chilli oil, fine beans, bell peppers, carrots and onions.

### 65. PAD NAM MUN HOI- STIR FRIED WITH OYSTER SAUCE

Stir fried Mixed Vegetables of the day with garlic, mushrooms, spring onions and broccoli in vegan / vegetarian oyster sauce.

### 67. PAD PRIEW WAN- STIR FRIED SWEET AND SOUR

Mixed Vegetables of the day, stir fried with pineapples, onions, bell peppers, cucumbers and tomatoes in sweet and sour sauce.

### 68. PAD GRA TIEM- STIR FRIED WITH GARLIC

Stir fried Mixed Vegetables of the day in garlic sauce with ground pepper and mushrooms, sprinkled with chopped dried garlic.

### 71. PAD THAI (N)

Stir fried Mixed Vegetables of the day famous rice noodles cooked with eggs, bean sprouts, carrot and spring onions, garnished with ground peanuts and a wedge of lemon.

### 72. PAD CHOW MEIN

Stir fried Mixed Vegetables of the day with egg noodles, eggs, bean sprouts, carrots, broccoli and cauliflower, in vegan / vegetarian oyster sauce.

### 74. PAD KEE MAO- SPICY DRUNKEN NOODLES\*\*\*

Stir fried rice noodles with fresh chillies, fine beans, bamboo shoots, bell peppers garlic and Thai basil leaves.

Some dishes may contain nuts, gluten, wheat or other ingredients that may cause allergic reactions.  
Please notify a member of staff before you order so we can ensure your dish is safe for you to eat.