



Thailand is a very geographically diverse country and is generally divided into four distinct regions:

- The Central region
- The North
- North East
- The South

The Central region is largely delta country with rich soils, dominated by the Chao Phraya River.

The North is cool and mountainous.

The North East has a vast plateau, flanked by the Mekong River.

Southern Thailand is peninsula country with the Andaman Sea on one side and the Gulf of Thailand on the other.

Each region has its own distinct ethnic people, speaking their own unique dialects and practicing their own individual customs, therefore when we sit down to a Thai meal, we experience a collection of the many different styles and flavours that the country has to offer. The curries and seafood of the South, the courtly dishes of the North, the earthy recipes of the North East and the inventiveness of the Central region. Combined with the profound influence of our neighbour, China, as well as important contributions from other ethnic influences surrounding Thailand, a fabulous melting pot of taste and aromas is created.

*Spirit  
of Thai*




**PORT ON THE MEKONG RIVER**

# THAI BANQUET MENU A

For 2-3 people • £25.80 per head

## Mixed Starter

- Chicken Satay , Fish Cakes ,  
Vegetables Spring Rolls  



## Salad













### Phar Gai Yang

-  • Grilled Chicken Breast with Green  
Mango Salad & Chilli Paste Dressing



## Main Courses




(any one of the following for each diner)

-  • Stir fried Duck with Crispy Basil Leaves,  
Mushrooms, Peppers and Red Chilli  
-  • Pan Fried Monkfish in Dried Red Curry and Coconut Milk  
-  • Thai Green Curry of King Prawns Cooked with  
Coconut Milk and Sweet Basil Leaves
- Stir Fried Beef with Oysters Sauce, Onion,  
Bell Peppers and Spring Onions  
-  • Stir Fried Chicken and Dry Chilli with Cashew Nuts   



## Steamed Thai Jasmine Rice

*some of our dishes may contain traces of nuts.*

 Contains Gluten  Contains Wheat Flour  Contains Nuts  
 Vegetarian  Contains Dairy Products  Contains Eggs

A discretionary 10% service charge will be added to the bill of parties of 8 and above.  
Further information regarding food allergens is available upon request; please ask your server.

# THAI BANQUET MENU B

For 4-8 people • £27.95 per head

## Mixed Starter

- Fish Cakes , Prawn Cakes   ,  
Chicken Satay , Pork Spare Ribs with Honey Sauce  













## Salad

-  • Spicy Grilled Sirloin Salad with roasted rice galangal,  
ground dried chilli, shallots & Thai Herbs



## Main Courses







(any one of the following for each diner)

- Stir Fried King Prawns & Scallops with Asparagus in Oyster Sauce  
- Chicken Mussaman Curry Cooked with Potato, Topped  
with Fried Shallot and Cashew Nuts 
-  • Crispy Monkfish in Dried Red Curry Cooked with Coconut Cream  
- Roasted Duck with Shitake Mushrooms, Black Pepper & Tamarind Sauce
-  • Sautéed Whole King Prawns in Dried Red Curry Cooked with  
Coconut Cream and Kaffir Lime Leaves  
-  • Green curry of chicken with vegetables and sweet basil leaves



## Steamed Thai Jasmine Rice

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## APPETISERS





- A1 Satay Gai**  **£6.95**  
Marinated chicken pieces skewered on bamboo stick served with peanut sauce and cucumber dip
- A2 Thod Maan Pla**  **£6.95**  
Traditional Thai fish cakes served with chili and cumber sauce
- A3 Poh Pia Phra Jaan**      **£7.50**  
Deep fried prawn cakes with cashew nuts and shitake mushrooms
- A4 Poh Pia Thod**    **£6.75**  
Homemade vegetable spring rolls served with plum sauce
- A5 See Klong Moo Thod Num Pheuge**   **£7.50**  
Deep-fried marinated pork spare ribs topped with honey sauce
- A6 Tempura Prawns**     **£9.95**  
Deep fried king prawns and vegetable tempura served with Japanese sauce. **Vegetable only £7.50**    
- A7 Phar Hoy Shell**  **£10.95**  
Spicy grilled whole scallops salad with lemongrass, shallots and Thai herb flavoured with fresh lime juice
- A8 Goong Hom Phar**   **£7.95**  
Deep fried marinated prawns wrapped in spring roll pastry
- MSI Thai Sampler (Minimum for Two)**      **£10.50pp**  
Chicken satay, Prawn cake, Vegetable spring rolls, Thai fish cake, Pork Spare ribs

 Chef Recommendation




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## SOUPS

- SP1 Tom Yum**   
Classic Thai hot and sour soup with mushrooms, lemongrass and kaffir lime leaves
- Whole King Prawn** **£7.95**  
**Chicken** **£6.95**  
**Vegetable**  **£6.50**
- SP2 Tom Kha**   
A rich of coconut milk soup with mushrooms flavored with lemongrass, galangal and kaffir lime leaves
- Chicken** **£6.95**  
**Mushroom**  **£6.50**

## SALADS

- SL1 Nuer Nam Tok**  **£12.95**  
Grilled sirloin in traditional Thai dressing with dried chilli, roasted galangal rice & mint leaves
- SL2 Yum Talay**   **£12.95**  
Spicy mixed seafood salad (Prawns, Squid & Scallops) with spicy Thai dressing

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## SEAFOOD

-  **SF1 Pla Gra Pong Neung Manao**  **£18.50**  
Steamed whole sea bass with spicy lime sauce
-  **SF2 Talay Sam Rod**    **£15.80**  
Stir fried seafood with red onion, coriander roots, red chilli, sweet basil leaves in spicy sweet and sour sauce
-  **SF3 Pla Gra Pong song Ka Sad**     **£18.50**  
Deep fried whole sea bass served in two different dressing  
- Chilli sauce, coriander & tamarind juice  
- Lemongrass, red chilli & coriander
-  **SF4 Pla Gra Pong Spirit**    **£18.50**  
Deep fried whole sea bass stir fried with mushrooms, bell peppers, lemongrass, peppercorns, kaffir lime leaves and holy basil leaves
- Whole King Prawns**   **£15.80**
-  **SF5 Panaeng Pla Salmon**   **£13.95**  
Pan fried salmon in Panaeng curry and coconut cream
- SF6 Goong Raad Sauce Makham**    **£15.80**  
Deep fried whole king prawns in tamarind sauce topped with fried shallots & garlic

## FROM THE GRILL

-  **G1 Nuer Yang Suer Rong Hai** **£16.95**  
Grilled sirloin steak with roasted rice and chilli sauce served with mixed salad
- G2 Massaman Nuer**  **£16.95**  
Grilled sirloin steak topped with massaman curry sauce, fried shallots, cashew nut and potatoes
-  **G3 Choo Chee Ok Gai Yang**  **£14.80**  
Grilled chicken breast in dried red curry cooked with coconut milk cream and kaffir lime leaves

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## FROM THE WOK

-  **WK1 Phad Graprow**    **£12.95**  
Thai favourite spicy stir fried dish with fresh garlic, chilli, mushrooms, bell peppers and holy basil leaves
- Now choose your following**
- |                |               |   |               |
|----------------|---------------|---|---------------|
| <b>Chicken</b> | <b>£12.95</b> | <b>Roasted Duck</b>   | <b>£14.65</b> |
| <b>Beef</b>    | <b>£13.95</b> | <b>Tofu &amp; mushrooms</b>  | <b>£11.65</b> |
| <b>Seafood</b> | <b>£15.95</b> |   |               |
-  **WK2 Phad Medmamuang Himmarn**    **£12.95**  
Stir fried dish with cashew nuts, mushrooms, bell peppers, dried chilli & spring onions
- Chicken** **£12.95**  
**Tofu** **£11.65**
-  **WK3 Hoy Shell Phad Cha**    **£15.95**  
Stir fried scallops with chilli, garlic, rhizome, peppercorns, fine beans and holy basil leaves
-  **WK4 Phad Keemao**    **£10.95**  
Stir fried drunken style dish with garlic, chilli, baby corn, fine beans, cherry tomatoes and holy basil leaves
- Chicken** **£12.95**  
**Beef** **£13.95**
- WK5 Nuer Phad Num Mann Hoi**   **£13.95**  
Stir fried beef with oyster sauce, onions, bell peppers and spring onions
- WK6 Goong & Hoy Phad Nor Mai Farang**    **£15.95**  
Stir fried king prawns and scallops with asparagus, mushrooms in oyster sauce
- WK7 Gai Phad Khing Sod**   **£12.95**  
Stir fried chicken with shredded ginger, black fungus, onion, bell peppers & spring onions
- WK8 Goong Thod Gra-Tiam**   **£14.95**  
Deep fried prawn sautéed with garlic and ground white pepper sauce
- WK9 Ped Raad Prick Thai Dum** **£14.65**  
Roasted Duck with shiitake mushrooms topped with black pepper and tamarind sauce

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## CURRY

All curry dishes contain aubergine, courgettes and butternut squash

### Choose your favourite curry

**C1 Gaeng Kiew Warn**  
Authentic Thai green curry with vegetables and sweet basil leaves

**C2 Gaeng Dang**  
Thai red curry with vegetables and sweet basil leaves

### Now choose your following

<b>Chicken</b>	<b>£12.95</b>
<b>Beef</b>	<b>£13.95</b>
<b>King prawns</b>	<b>£14.50</b>
<b>Seafood</b> (king prawns, squids, scallops) 🍤	<b>£15.80</b>
<b>Vegetables &amp; Tofu</b>	<b>£11.95</b>

## SPECIAL CURRY

**C3 Gaeng Massaman** 🍷 🍴 **£12.95**  
Succulent chicken pieces in a mild coconut flavour curry with potatoes cashew nuts and fried red onion

**C4 Gaeng Phed Ped Yang** **£13.50**  
Red curry of roasted Duck with pineapple, grapes in coconut and Thai herbs

**C5 Choo Chee** 🍤  
Rich of dried red curry flavor, lime leaves and vegetables with:

**Crispy Monkfish** 🍷 🍴 **£16.50**

**Sautéed Whole King Prawns** 🍷 🍴 **£15.80**

**C6 Panaeng Gai** **£14.80**  
Roasted chicken breast in panaeng curry and coconut milk

**C7 Gaeng Pah**  
Thai hot "Jungle" curry with vegetables, rhizome, peppercorns and holy basil leaves

**Chicken** **£12.95**

**Beef** **£13.95**

**C8 Phad Prick Khing** 🍤  
Sautéed dish with red curry sauce and lime leaves

**Crispy Monkfish** 🍷 🍴 🍴 **£16.50**

**Crispy Seafood** 🍷 🍴 🍴 **£15.80**

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## NOODLES & RICE

All fried rice dishes contain diced tomatoes, onion, carrot, green peas and sweetcorn

**R1 Phad Thai Goong Sod Kai Hor** 🍴 **£14.80**  
Thai style stir fried rice noodles with king prawns, dry shrimps, shallots and beansprouts wrapped in omelette

**R2 Guay Tiew Keemao Gai Rue Nuer** 🍷 🍴 **£11.95**  
Fried rice noodles with chicken or beef, hot basil leaves and chilli

**R3 Khao Phad Goong** 🍷 🍴 🍴 **£14.55**  
Thai fried rice with prawns, diced vegetables and egg

**R4 Khao Ob Subparod** 🍷 🍴 🍴 🍴 **£14.95**  
Fried yellow curry rice with prawns & chicken, fresh pineapples topped with egg, cashew nuts and crispy pork

**R5 Guay Tiew Ruea Moo** 🍷 🍴 🍴 **£12.95**  
Favourite boat noodle soup with rice stick noodles, pork, bak choi and bean sprouts

## SIDE DISHES

**SD1 Khao Sauy** **£3.20**  
Steamed Thai fragrant rice

**SD2 Khao Phad Kai** **£3.50**  
Egg fried rice

**SD3 Khao Man Gati** **£3.65**  
Coconut rice

**SD4 Sen Jaan Phad** **£3.75**  
Plain rice noodles

**SD5 Man Fa-Rang Thod** **£3.50**  
French fries

**SD6 Khao Krieb** **£3.20**  
Thai prawn crackers




🍤 Chef Recommendation

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🍴 Vegetarian 🍴 Contains Dairy Products 🍴 Contains Eggs

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## DESSERTS

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- D1 Kluay Thod**    **£5.80**  
Banana fritters served with vanilla ice cream
- D2 Khaoneaw Mamuang** **£6.95**  
Fresh mango served with sweet sticky rice  
and coconut cream
- D3 Ice Cream** **£3.95**  
Vanilla or coconut

## HOT BEVERAGES

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- Coffee** **£2.70**
- English Tea** **£2.70**
- Cappuccino** **£2.90**
- Latte** **£2.90**
- Espresso** **£2.90**
- Double Espresso** **£3.90**
- Jasmine Tea** **£2.70**
- Green Tea** **£2.70**

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