



patara  
FINE THAI CUISINE





## Patara - Fine Thai Dining

The first Patara opened in 1990 at the corner of Sydney Street & Fulham Road ,  
as a new style of Thai restaurant in London with contemporary  
Thai - cuisine under the concept of “authentically Thai”

Whether in London, Bangkok or Patara’s other Asian and European branches  
we have always sought to offer the Thai culinary experience  
at its best: well-crafted, refined and delicious menu.

Whilst we have always placed great emphasis on recreating authentically  
Thai flavours and acquainting diners with the true roots of our cuisine,  
we have also tried to take full advantage of the exceptional seasonal  
produce and local ingredients available here in the UK.

We hope that this collection of Thai dishes which we have put together  
will satisfy and please your adventurous palate.

“ Cooking is an art that comes straight  
from the heart. To turn a simple dish  
into quelque delice, simply add love  
- from start to finish ”



*authentically Thai*

*Patara*  
Patara Sila-On  
Chairman & Founder



# SIAM TULIP

£ 50.- per person  
( Minimum order for two persons)

## STARTERS

ปอเปี๊ยะเปิด

### Duck spring rolls

Crispy spring rolls filled with shredded duck confit.

ชะพลูกุ้ง

### Prawn betel nuts

Char-grilled marinated prawn on skewers wrapped with betel nut leaves.

ยำมะม่วงปูนิ่มทอดกรอบ **N**

### Mango salad

Crisp julienned green mango with soft shell crab, tossed in lime and chilli dressing.

ทอดมันปลากราย **N**

### Spiced fish cakes

A classic recipe of red curry flavoured fish and spices cakes.

## SOUP

ต้มยำกุ้ง **}}**

### Tom Yum

Spicy prawn slowly simmered with lemongrass, chilli and kaffir lime leaves.

## MAINS

แกงเนื้อปูใบชะพลู **}}**

### Crab meat yellow curry

Turmeric crabmeat and betel nut leaves in yellow curry.

กะเพราเนื้อ **}}**

### Beef basil

British beef fillet slices stir-fried with chilli and Thai basil.

ปลากะพงทอดซอสตะไคร้

### Lemongrass seabass

Lightly battered seabass glazed.

ผักบอกล่อ

### Bok choy

Stir-fried with shitake mushroom in oyster sauce.

ข้าวหอมมะลิ

### Khao hom mali

Steamed fragrant jasmine rice.

## DESSERT

ไอศกรีมมะพร้าวน้ำหอม

### Coconut sundae

Coconut ice cream topped with coconut, dates, plum and roasted coconut flakes.

# CATTLEYA

£ 50.- per person  
( Minimum order for two persons)

## STARTERS

สะเต๊ะไก่ **N**

### Chicken satay

Char-grilled curried chicken on skewers.

ปลาหมึกทอดพริกเกลือ

### Chilli calamari

Crispy fried calamari tossed with garlic, chilli and sea salt.

กุ้งพันตะไคร้

### Lemongrass prawn

Deep-fried lemongrass prawn served with cucumber salsa.

พล้าหอยเชลล์ **}}**

### Seared scallops

Pan-seared scallops in spicy lime vinaigrette.

## SOUP

โป๊ะแตก **}}**

### Poh tak

Prawn, calamari, scallop and seabass poached in a spiced lime and basil soup.

## MAINS

ทะเลผัดผงกะหรี่

### Seafood in yellow curry

Seafood sautéed in yellow curry sauce.

ไก่ผัดเม็ดมะม่วงหิมพานต์กับเกาลัด

### Chicken cashew nuts

Stir-fried chicken with cashew nuts and mushroom.

เนื้อผัดฉ่า **}}**

### Wild ginger beef

Flavourfull beef fillet stir-fried with fresh chilli.

ผัดผักบุ้ง

### Water spinach

Wok-fried with fresh garlic, chilli and yellow bean sauce.

ข้าวหอมมะลิ

### Khao hom mali

Steamed fragrant jasmine rice.

## DESSERT

ชีสเค้กมะม่วง

### Mango cheesecake

Home-made Thai mango cheesecake served with Madagascar vanilla ice cream.

# JASMINE

£ 40.- per person  
( Minimum order for two persons)

## STARTERS

สะเต๊ะไก่ **N**

### Chicken satay

Char-grilled curried chicken on skewers.

ปอเปี๊ยะขนมเบื้อง **V**

### Mini Thai taco

Mushroom, tofu and bean sprouts taco.

ทอดมันปลากราย **N**

### Spiced fish cakes

A classic recipe of red curry flavoured fish and spices, gently kneaded and fried to perfection.

ซ่อม่วง **N**

### Chor Muang

Flower-like handcrafted caramelised chicken and peanut steamed dumplings.

## MAINS

แกงเขียวหวานไก่ **}}**

### Chicken green curry

Chicken, Thai green pea aubergine and bamboo shoots in a green curry paste.

ปลากะพงทอดซอสตะไคร้

### Lemongrass seabass

Lightly battered seabass glazed with lemongrass sauce.

เนื้อผัดฉ่า **}}**

### Wild ginger beef

Flavourfull beef fillet stir-fried with fresh chilli lemongrass and peppercorn.

ผัดโครเจทกับโหระพา

### Courgette with basil

Wok-fried with sweet basil and chilli.

ข้าวหอมมะลิ

### Khao hom mali

Steamed fragrant jasmine rice.

## DESSERT

ชีสเค้กคาราเมล

### Salted caramel cheesecake

served with Madagascar vanilla ice cream.

# LOTUS **V**

£ 40.- per person  
( Minimum order for two persons)

## STARTERS

ข้าวโพดทอด **}}**

### Corn fritters

Golden fried sweet corn spiced with kaffir lime and paprika

ยำมะม่วง **N**

### Mango salad

Crisp julienned green mango Thai salad.

ปอเปี๊ยะทอด

### Spring rolls

Crispy vegetable spring rolls filled with glass noodles and mushrooms.

เห็ดทอดลุยสวน **N**

### Spicy crispy mushrooms

Deep-fried assorted mushroom in fresh lime-chilli vinaigrette.

## MAINS

แกงเขียวหวานผัก **}}**

### Vegetable green curry

Tofu with Thai green pea aubergine in homemade curry paste of fresh green chilli and basil.

เห็ดผัดกะเพรา **}}**

### Mushroom basil

Assorted mushroom wok-fried with garlic, red chilli and holy basil.

เต้าหู้ทอดซอสตะไคร้

### Lemongrass tofu

Crisp tofu slides glazed with lemongrass and tamarind sauce.

ผัดโครเจทกับโหระพา

### Courgette with basil

Wok-fried with sweet basil and chilli.

ข้าวหอมมะลิ

### Khao hom mali

Steamed fragrant jasmine rice.

## DESSERT

มะม่วงซอร์เบท

### Mango sorbet

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ของว่างภัทรา <sup>N</sup>

27.60

### Patara platter

An assortment of seared scallops, chicken satay, duck spring rolls, spiced fish cakes and prawn & pork dumplings (sharing for two).



## STARTER

ช่อม่วง <sup>N</sup>

9.50

### Chor muang

Flower-like handcrafted caramelised chicken and peanut steamed dumplings.



กุ้งและไก่สะเต๊ะ <sup>N</sup>

9.95

### Prawn & chicken satay

Char-grilled curried prawn and chicken on skewers, served with warm peanut sauce and lightly pickled vegetables.



ชะพลูกุ้ง

9.95

### Prawn betel nut leaves

Grilled marinated prawn wrapped in betelnut leaves.



เมี่ยงก๋วยเตี๋ยวกุ้ง <sup>J</sup>

9.50

### Fresh rice rolls

Refreshing thin-strip veggies, prawns and mint, hand rolled with chilli and lime dressing.



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ปลาหมึกทอดพริกเกลือ 9.80  
**Chilli calamari**  
 Crispy fried calamari tossed with garlic, red chilli and sea salt.



ปอเปี๊ยะเป็ด 9.50  
**Duck spring rolls**  
 Hot delectable crispy five spiced shredded duck confit with cabbage and sweet corn, served with orange-plum sauce.



ปอเปี๊ยะผัก 8.50  
**Vegetable spring rolls**  
 Crisp vegetable spring rolls filled with glass noodles, cabbage and mushrooms.



ข้าวโพดทอด 9.25  
**Kaffir corn fritters**  
 Golden fried sweet corn cakes spiced with kaffir lime and paprika.



ขนมจีบ 9.50  
**Prawn & pork dumplings**  
 Steamed dumplings topped with tobiko caviar served with homemade soya sauce.



ทอดมันปลาทราย 9.80  
**Spiced fish cakes**  
 A classic recipe of red curry flavoured fish and spices, gently kneaded and fried to perfection, served with peanut and cucumber dipping sauce.



ปอเปี๊ยะขนมเบื้อง 8.20  
**Mini Thai taco**  
 Mushroom, tofu and bean sprouts taco with cucumber salsa.



กุ้งพันตะไคร้ 9.80  
**Lemongrass prawn**  
 Deep fried lemongrass prawn served with cucumber salsa.



ไส้จั่ว 9.50  
**Northern style herb pork sausage.**



ไส้กรอกอีสาน 9.50  
**North-east style garlic pork sausage.**

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1



4



6



2



3






5


# THAI SALAD

**1** **ทูน่าคาปาโลไซ**  **12.95**  
**Tuna carpaccio**  
 Sashimi grade thinly slices tuna drizzled with lemongrass, chilli, ground roasted rice, mint and lime dressing, topped with tobiko caviar.




**2** **สาบปลากรอบ**  **14.50**  
**Crispy seabass salad**  
 Thai style crispy seabass salad with lime & chilli dressing.


**3** **ส้มตำ**   **N**  
**Som tum**  
 Thai-famous salad of green papaya mortar pounded with fresh squeezed lime, dried shrimps, peanuts and cherry tomatoes with a chilli and palm sugar dressing.

- คลาสสิก classic **9.95**
- เจ  vegetarian **9.95**
- ทะเล seafood **11.95**

**4** **ยำเนื้อย่าง**  **17.50**  
**Beef salad (100 g.)**  
 Slices of flame charred beef fillet in a mixed salad leaves, cherry tomatoes and banana shallots with a light lime and chilli dressing.

**5** **พล่าหอยเชลล์**  **4.85 / piece**  
**Seared scallops**  
 Pan-seared scallops in spicy lime vinaigrette.  
 \* **minimum order 2 pcs.**

**6** **ยำมะม่วง**    **N**  
**Mango salad**  
 Crisp julienned mango, roasted coconut, cashew nuts and crispy shallot tossed in a lime-chilli dressing.  
 A choice of

- ปูนิ่มทอดกรอบ battered soft-shell crab **14.50**
- เห็ด  mushroom **11.50**

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# SOUP

ต้มข่าไก่มะพร้าวอ่อน 7.95  
**Tom kha gai**  
 Shimeji mushrooms and galangal soup with chicken in silken, herb-infused coconut cream and coconut meat.



ต้มยำ )),  
**Tom yum**  
 Spicy and sour soup slowly simmered with lemongrass, galangal and kaffir lime leaves. A choice of

- กุ้ง prawn 8.95
- เห็ด ๗ mushroom 7.95

โปะแตก )), 9.85  
**Poh tak**  
 Prawn, calamari, scallop and seabass poached in a spiced lime and basil soup.



แกงจืดเต้าหู้ไก่สับ 7.95  
**Tofu with minced chicken**  
 Tofu, minced chicken in clear soup.

# CURRY



♣️ มัสมันน่องแกะ (N) 22.95  
**Lamb shank massaman**  
 Coconut milk braised lamb and potatoes in a mild homemade curry of warm spices, garnished with almond and beetroot pickled onion.



แกงเผ็ดเป็ดข่าง )), 18.50  
**Duck red curry**  
 Honey roasted duck red curry with lychee and pineapple.



แกงเนื้อปูใบชะพลู )), 18.50  
**Crab yellow curry**  
 Turmeric crabmeat and betel nut leaves in yellow curry.



♣️ แกงเขียวหวาน )),  
**Green curry**  
 Green curry with Thai green pea aubergine and bamboo shoots in a homemade curry paste of fresh chilli and basil. A choice of

• ไก่ chicken 16.80	• กุ้ง prawn 17.50
• เนื้อ beef 19.80	• ผักและเต้าหู้ ๗ vegetable and tofu 15.80



แกงคั่วสับประรด )),  
**Pineapple curry**  
 Red curry with kaffir lime and fresh pineapple chunks. A choice of

• กุ้ง prawn 17.50
• ผักและเต้าหู้ ๗ vegetable and tofu 15.80

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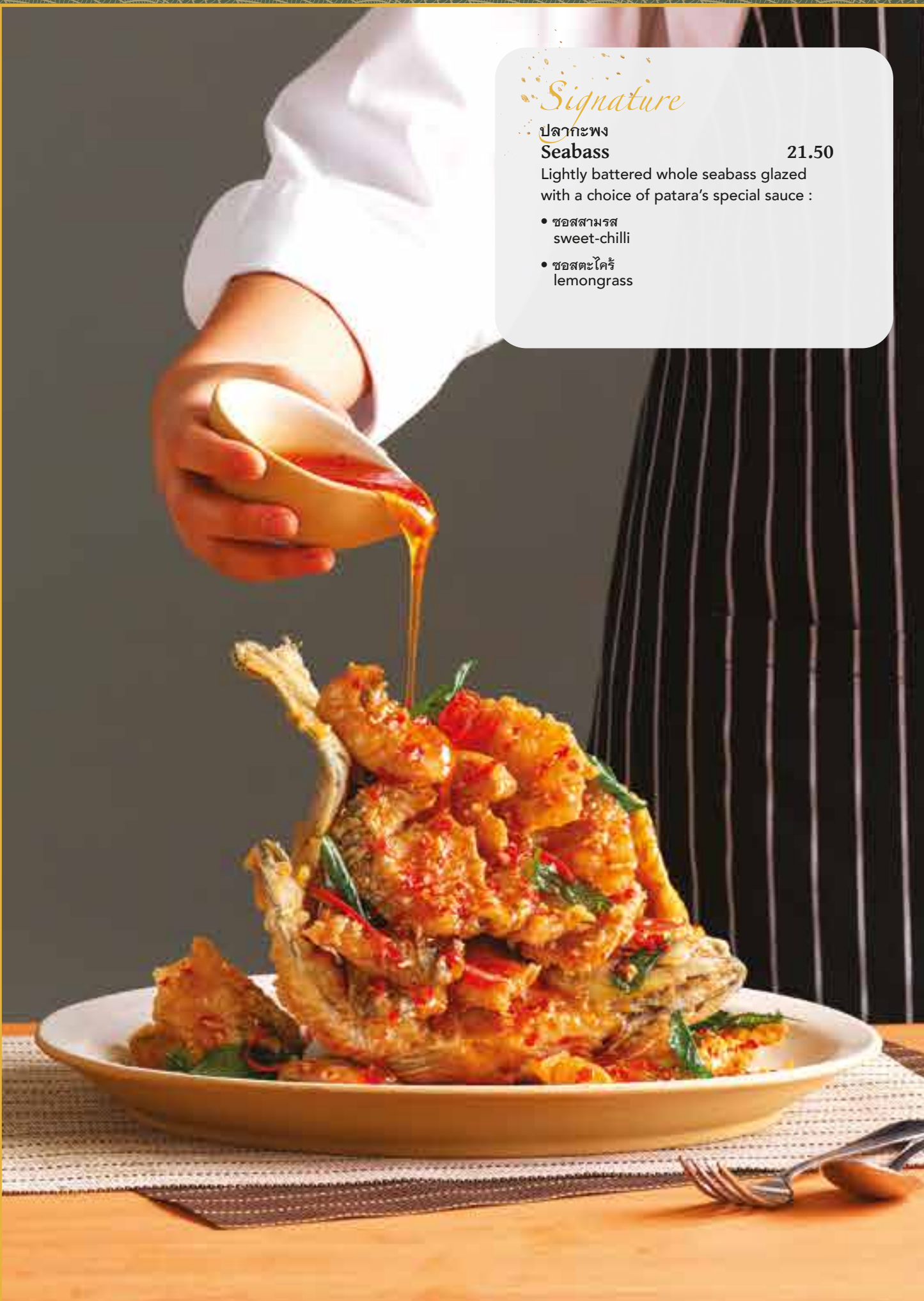


## Signature

ปลากะพง  
**Seabass** 21.50

Lightly battered whole seabass glazed  
with a choice of patara's special sauce :

- ซอสสามรส  
sweet-chilli
- ซอสตะไคร้  
lemongrass



## MAIN DISH

ปลาใบตอง  
**Seabass panang** 19.80  
Pan-seared seabass fillet  
with panang sauce on banana leaf.



ปลากะพงนึ่งมะนาว )  
**Lime & chilli sea bass** 19.50  
Steamed seabass in a light and  
piquant chili-garlic sauce  
infused with fresh herbs.

กุ้งทอดกระเทียมพริกไทย  
**Garlic & pepper king prawn** 19.95  
Stir-fried king prawns in fresh garlic  
and crushed black peppercorns.



ปลา กุ้ง )  
**Prawn roasted chilli** 18.80  
Flame-seared king prawns tossed in  
a piquant sweet roasted chilli,  
mint, lemongrass and lime dressing.

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ทะเลผัดผงกะหรี่ 18.50  
**Seafood yellow curry**  
 Seafood sautéed in yellow curry sauce.



ไก่ย่างขมิ้นน้ำจิ้มแจ่ว ) 16.85  
**Herb chicken**  
 Grilled chicken thigh with turmeric and spices, served with a famous Thai salad of mortar pounded green papaya salad.

เป็ดทอดซอสมะขาม 18.85  
**Tamarind duck**  
 Duck confit glazed with ginger-tamarind sauce, topped on seared pineapple.



ไก่ผัดเม็ดมะม่วงหิมพานต์กับเกาลัด N 16.85  
**Chicken cashew nuts**  
 Stir-fried chicken with cashew nuts, chestnut, mushroom and spring onion.

ผัดกะเพรา )  
**Chilli-basil**  
 Stir-fried with crushed garlic, fine bean, red chilli and Thai basil.  
 A choice of :  
 • เนื้อ 19.95  
 British beef fillet  
 • ไก่สับ 16.95  
 minced chicken  
 • เห็ด V 15.80  
 mushroom



เนื้อย่างจิ้มแจ่ว 19.95  
**Grilled beef (200 g.)**  
 British beef sirloin, flambée with Thai whisky, served with chilli sauce.

เนื้อผัดฉ่า ) 19.95  
**Wild ginger beef**  
 Flavourful beef fillet, ginger and bell pepper, stir-fried with chilli, lemongrass, kaffir lime and green peppercorns.



◆ เนื้อต้มกะทิทรงเครื่อง 16.85  
**Coconut braised beef**  
 Slow-braised beef in a coconut cream reduction, sprinkled with mint, lemongrass, lime, shallots and coriander.





ผัดไทยปูนิ่ม  
**Soft shell crab Pad Thai** 19.80  
 Rice noodles stir-fried with egg, tofu, bean sprouts, Chinese chives and sweet turnip topped with crisp soft shell crab served with lemon and crushed peanuts on the side.

# NOODLES



ผัดซีอิ้ว  
**Soya noodles**  
 A choice of :  
 • ไก่ chicken 13.50  
 • เนื้อ beef slices 15.85  
 • ผักและเต้าหู้ V vegetable and tofu 13.50

ผัดไทย N  
**Pad Thai**  
 Rice noodles stir fry with egg, tofu, bean sprouts, Chinese chives and sweet turnip served with lemon and crushed peanuts on the side.  
 A choice of :  
 • ไก่ chicken 13.50  
 • กุ้ง king prawn 19.80  
 • ปูนิ่ม Soft shell crab 19.80  
 • ผักและเต้าหู้ V vegetable and tofu 13.50




ราดหน้า  
**Rad-na**  
 Wok-fried noodles with gravy.  
 A choice of  
 • กุ้ง / เนื้อ prawn / beef slices 15.85  
 • ผักและเต้าหู้ V vegetable and tofu 13.50

เส้นใหญ่ผัดซีเม่า J  
**Chilli & basil noodles**  
 Stir-fried spicy noodles.  
 A choice of :  
 • ไก่ chicken 13.50  
 • กุ้ง / เนื้อ prawn / beef slices 15.85  
 • ผักและเต้าหู้ V vegetable and tofu 13.50





# RICE

 ข้าวผัดสับประรดทะเล **18.50**  
**Pineapple seafood fried rice**  
 Wok-fried turmeric jasmine rice with seafood and pineapple chunks served in a fresh pineapple shell.



ข้าวผัดปู **17.50**  
**Crab meat fried rice**  
 Wok-fried jasmine rice with crab meat served with fresh vegetable.



ข้าวผัดกุ้ง **17.50**  
**Prawn fried rice**  
 Wok-fried jasmine rice with prawn served with fresh vegetable.

## Selection of quality rice

ข้าวหอมมะลิ  
**Hom mali rice**  
 Steamed fragrant jasmine rice.  
**3.85**

ข้าวไรซ์เบอร์รี่  
**Riceberry rice**  
 Rich in many antioxidants that help immune system.  
**4.50**

ข้าวเหนียว  
**Sticky rice**  
 Sticky rice in bamboo basket.  
**4.50**

ข้าวผัดไข่  
**Egg fried rice**  
 Wok-tossed jasmine rice with egg and spring onion.  
**4.50**

ข้าวกะทิคีนัว  
**Coconut quinoa rice**  
 Jasmine rice steamed with quinoa and coconut cream.  
**4.50**



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# VEGETARIANS



เห็ดทอดลุยสวน **N** 9.95  
**Spicy crispy mushrooms**  
 Deep-fried assorted mushroom  
 in fresh lime-chilli vinaigrette.



ผักผัดรวม 7.50  
**Assorted local vegetables**  
 Stir-fried mixed local vegetables,  
 seasoned with oyster sauce.

ผักบอกลอย 8.50  
**Bok choy**  
 Stir-fried with shitake mushroom and oyster sauce.



ผักผัดน้ำจิ้ม 9.50  
**Water spinach**  
 Wok-fried with fresh garlic, chilli  
 and yellow bean sauce.



ผักบร็อกโคลี่ 9.50  
**Tenderstem broccoli**  
 Stir-fried with shitake mushroom and oyster sauce.

ผัดโครเจกกับโหระพา 8.50  
**Courgette with basil**  
 Wok-fried with sweet basil and chilli.







## STARTER

- |   |  |      |
|---|--|------|
| 1 | เต้าหู้พริกเกลือ<br>Crispy tofu with salt and chilli   | 8.20 |
| 2 | ชะเต้หั่นและเต้าหู้ <b>N</b><br>Shitake and Tofu satay | 9.25 |
| 3 | ปอเปี๊ยะผัก<br>Vegetable spring rolls                  | 8.50 |
| 5 | ปอเปี๊ยะขนมเบื้อง<br>Mini Thai taco : tofu & mushroom  | 8.20 |
| 8 | ทอดมันข้าวโพด <b>J</b><br>Corn fritters                | 9.25 |
|   | ก๋วยเตี๋ยวมันวอนโวกาโต<br>Avocado rice rolls           | 8.20 |
|   | เห็ดทอดลุยสวน <b>N</b><br>Spicy crispy mushrooms       | 9.95 |

## THAI SALAD

- |  |   |       |
|--|---|-------|
|  | ยำมะม่วงเห็ด <b>J</b> <b>N</b><br>Mango salad with mushroom | 11.50 |
|  | ส้มตำ <b>J</b> <b>N</b><br>Papaya salad                     | 9.95  |

## CURRY

- |   |  |       |
|---|--|-------|
| 6 | แกงแดงผักรวม <b>J</b><br>Vegetable red curry         | 15.80 |
|   | แกงเขียวหวานผักรวม <b>J</b><br>Vegetable green curry | 15.80 |
|   | แกงคั่วสับปะรด <b>J</b><br>Pineapple red curry       | 15.80 |

## SOUP

- |   |  |      |
|---|--|------|
| 4 | ต้มข่าเห็ด<br>Mushroom Tom Kha         | 7.95 |
| 7 | ต้มยำเห็ด <b>J</b><br>Mushroom Tom Yum | 7.95 |

## MAIN

- |  |  |       |
|--|--|-------|
|  | ผัดเม็ดมะม่วงเต้าหู้และเห็ด <b>N</b><br>Stir fried tofu and mushroom<br>with cashew nuts | 15.80 |
|  | กะเพราเห็ด <b>J</b><br>Stir-fried mushroom<br>with chilli and basil                      | 15.80 |
|  | เต้าหู้ซอสตะไคร้<br>Tofu with lemongrass sauce   | 15.80 |
|  | ไข่เจียวโรหระพา<br>Crunchy omelette with basil   | 12.50 |

## RICE & NOODLES

- |  |   |       |
|--|---|-------|
|  | ข้าวผัดผัก<br>Vegetable fried rice                | 13.50 |
|  | ผัดไทยผัก <b>N</b><br>Vegetable Phad Thai         | 13.50 |
|  | ผัดซีอิ๊วผัก<br>Stir-fried noodles with vegetable | 13.50 |
|  | ราดหน้าผัก<br>Wok-fried noodles in light gravy    | 13.50 |
|  | ก๋วยเตี๋ยวผัดซี๊เม้า<br>Spicy noodles vegetables  | 13.50 |

**S** = Signature dish **J** = Mildly hot **H** = Hot **N** = Contains nut **V** = Vegetarian

(Actual dishes may be different from pictures shown.)

Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free. Detailed allergen information is available upon request. Price are inclusive of VAT. A discretionary service charge of 12.5% is added to each bill.

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# DESSERT

ข้าวเหนียวมะม่วงน้ำดอกไม้ **10.95**  
**Khaoneow mamuang**  
 Fragrant Thai mango with sweet sticky rice.

บัวลอยมะพร้าวอ่อน **8.95**  
**Bua-loy**  
 Taro pearl with fresh coconut  
 in warm coconut cream.

กล้วยอบกับไอศกรีม **7.95**  
**Baked banana with ice cream**  
 Baked caramelized banana  
 with vanilla ice cream.



พุดดิ้งช็อคโกแลต **8.50**  
**Chocolate pudding**  
 Warm soft-center bitter chocolate pudding  
 served with Madagascar vanilla ice cream.



ชีสเค้กมะม่วง **8.50**  
**Mango cheesecake**  
 Home-made Thai mango cheesecake  
 served with Madagascar vanilla ice cream.

คาราเมลชีสเค้ก **8.50**  
**Millionaire's slice**  
 Salted caramel topping on a sweet biscuit base  
 served with Madagascar vanilla ice cream.

กะทิสดชั้นดี **7.50**  
**Coconut sundae**  
 Coconut ice cream topped with coconut,  
 dates, plum and roasted coconut flakes.



ภัทราไอศกรีมต่างๆ **2.95**  
**Exotic sorbet**  
 • Mango  
 • Raspberry

**Ice cream**  
 • Madagascar vanilla  
 • Chocolate  
 • Coconut

ชุดขนมหวาน **19.50**  
**Dessert platter**  
 Selection of dessert and ice cream.



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