

Dishes and their allergen content

Dishes	A = CONTAINS ALLERGEN														Dish can be altered For gluten free	Veg = is Vegetarian Can= Can be made vegetarian
	Celery	gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts [†]	Peanuts	Sesame seeds/Oil	Soya	Sulphur Dioxide		
Suan thai platter	See item 2 / 6 / 8 & 14															
2 sate															N	
3 dim sum		A	A	A				A					A		N	
5 Goong Hom Pah		A	A					A				A	A		N	
6 Sesame prawn toast		A	A	A				A				A	A		N	
7 Sweetcorn cakes		A													N	Veg
8 Spring rolls		A										A			N	Veg
9 Chicken cakes		A		A											N	
10 Chicken wings		A						A					A		N	
11 Duck spring rolls		A					A	A				A	A		N	
12 Crispy tofu													A		N	Veg
13 Isan Sausage															N	
14 Torpedo prawns		A	A												N	
Sate sauce		A	A								A				N	Veg
Dim sum sauce		A											A		N	Veg
Sweet Chilli sauce															N	Veg
Duck spring roll sauce		A						A					A		N	
15 tom yum soup													A		N	
16 tom kah soup													A		N	Veg
17 poh taek soup			A		A			A					A		N	

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Dishes	A = CONTAINS ALLERGEN														Dish can be altered For gluten free	V = Vegetarian C= Can be made vegetarian N=no	
	Celery	gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts [†]	Peanuts	Sesame seeds/Oil	Soya	Sulphur Dioxide			
18 Yam Nua	A				A												N
19 Seafood Salad	A				A												N
65 Tofu Salad					A					A							N
20 Red Curry		A	A										A		Y		C
21 Green Curry		A	A										A		Y		N
22 Yellow Curry		A											A		Y		V
23 Panang Curry		A	A										A		Y		N
24 Jungle Curry		A	A										A		Y		N
25 Masaman Curry		A	A										A		Y		N
26 Preaw Wan										A OPTIONAL							Y
27 Tod kra tiam prik		A							A				A		Y		C
28 Pad Prik		A							A				A		Y		C
29 Pad king		A							A				A		Y		C
30 Pad Pak		A							A				A		Y		C
31 Numan Hoi		A							A		A optional		A		Y		N
32 Pad kra pao		A							A				A		Y		N
33 Gai pad cashew nut		A							A		A optional		A		N		N

