

Welcome to the Suan Thai restaurant

Our food is authentic, classical Thai cuisine, but the "chilli level" has been reduced considerably to suit the European palate. Those familiar with the very hot food of Thailand need only ask a waitress to make the food a little hotter if they prefer. Not all Thai foods are hot. There are a number of dishes which are mild or spicy rather than hot. We have identified the spicy dishes by using an icon, 3 chilli's being spicy 1 being mild.

mild  medium  spicy 

The basic seasoning of Thai food is fresh coriander, garlic, coconut milk, lemon grass, lime leaves, soya sauce, curry pastes and other spices. There are also several basic sauces that appear at every dinner, the most essential being num pla or fish sauce.

Thai food is centrally served at the table, enabling a wide selection of food to be chosen that all may share.

Normally five or six dishes, accompanied by rice, is adequate for four. Chopsticks are not used at a Thai dinner (except with noodle dishes). A large spoon and fork are usually the only utensils provided, but chopsticks are available if you prefer.

All our dishes are freshly prepared and cooked, so during busy periods a slight delay may occur with service.

Towards the end of the menu is a choice of set meals, consisting of a balanced selection of our food, that you may like to choose from. We recommend that tables over eight people choose from the set menus.

A number of dishes in the menu have been marked with a (v) as being suitable for vegetarians.

For tables of over 8 people there is a 10% service charged applied to the final bill.

Dishes may contain nuts so please speak to a member of staff to exclude these if you have an allergy.

We trust that you enjoy your meal at the Suan Thai restaurant and will return to join us again in the future.

Starters

- 1 **Saté** £5.80
Fillets of chicken breast threaded on sticks, barbecued, then served with a peanut sauce & slices of cucumber vinaigrette dip.
- 2 **Khanom Cheeb (Dim Sim)** £5.50
Minced pork with water chestnuts & prawns, steamed in a wonton skin & topped with fried garlic.
- 3 **Roast Rib of Pork** £5.45
Tender pork spare ribs marinated in honey, soya sauce & special spices, then roasted until golden brown.
- 4 **Gung Hom Pah** £5.90
Dressed king prawns wrapped in a spring roll skin, deep fried & served with a sweet chilli sauce.
- 5 **Khanom Pang Na Mu** £5.55
Slices of bread, topped with minced pork, prawn, egg & spices, then deep fried until golden brown & served with cucumber vinaigrette.
- 6 **Sai Krog Pu** £5.90
Pork & crab meat sausage with a special blend of herbs, deep fried until golden brown, served with a honey sauce.
- 7 **Spring Rolls (v)** £5.40
Jelly noodles & vegetables wrapped in a pastry skin, fried & served with a sweet & sour sauce.
- 8 **Thod Man Pla** £5.90
Traditional style Thai fish cakes blended with Thai curry pastes and seasonings then deep fried until golden.
- 9 **Peak Gai Tod** £5.55
Deep fried chicken wings with garlic & pepper sauce.
- 10 **Keow Grob** £5.45
Minced pork, prawn, egg & spices wrapped in a wonton skin, deep fried & served with a sweet & sour sauce.
- 11 **Taw Hu Tod** £5.40
Deep fried Tofu served with traditional sweet chilli sauce.



Thai Hot & Sour Soups

-  12 Tom Yam Gai £5.45
Chicken soup with mushrooms & sliced spring onions, flavoured with coriander, lemon grass, lime leaves & a final squeeze of fresh lemon before serving.
-  13 Tom Yam Kha (Gai/Gung/Hed) chicken £5.95 | prawn £6.35 | mushroom (v) £4.95
Choice of either chicken, prawn or mushroom soup, made with coconut milk, onions, mushrooms, lemon grass & lime leaves.
-  14 Tom Yam Gung £5.95
Prawn soup with mushrooms & sliced spring onions, flavoured with coriander, lemon grass, lime leaves & a final squeeze of fresh lemon before serving.
-  15 Poh-Taek for 2 £14.95 | for 4 £29.15
A fishermans soup served with a variety of seafoods, including squid, prawns, crab claws & mussels, along with mushrooms, flavoured with coriander & lemon grass, then served in a fired pot at the table.

"Yam" Spicy Thai salads

-  16 Yam Nua £6.75
Slices of grilled beef, cooked to medium, blended with green vegetables & onion, then soaked in a hot & sour dressing.
-  17 Yam Pla Meuk £6.75
Cooked squid mixed with green vegetables & onion, then soaked in a hot & sour dressing.
-  18 Plah Gung £7.45
Whole king prawns, mixed with green vegetables & onion, then soaked in a hot & sour dressing.
- 19 Salad Kaek (v) £4.45
A Malaysian salad with slices of boiled egg & green vegetables, blended with a peanut sauce.
-  20 Som Tam (v) £5.60
Traditional salad dish of carrots, tomatoes & beans chopped and mixed with chilli's and peanuts.
-  21 Seafood Salad £7.65
Mixed seafood with green vegetables & onion, then soaked in a hot & sour dressing.
-  22 Yum Kai Dao £6.85
Fried crispy eggs cut into pieces then soaked in a hot & sour dressing.

Sweet and Sour

- 23 Preaw Wan Mu / Gai £7.95
Pork or chicken blended with cashew nuts, pineapple & vegetables in a sweet & sour sauce.
- 24 Preaw Wan Gung / Pla prawn £9.20 | trout £10.25
King prawns or a Whole trout served with cashew nuts, pineapple & vegetables in a sweet & sour sauce.
- 25 Preaw Wan Pak (v) £6.95
Fresh seasonal green vegetables, pineapple & Cashew nuts cooked together in a sweet & sour sauce.

Thai Curries

-  26 Gaeng Pet Gai £8.15
Slices of Chicken breast cooked with a special red curry paste & coconut milk, medium hot.
-  27 Gaeng Keaw Gai / Nua / Gung / Hed chicken £8.15 | beef £8.35 | prawn £8.95 | mushroom £6.65
Chicken, Beef, Prawn or Mushroom curry cooked with a special green curry paste.
-  28 Gaeng Garee Gai £8.15
Chicken breast sliced and cooked with vegetables in a coconut sauce with our special yellow curry paste.
-  29 Panang Gai / Mu / Gung / Nua chicken £8.15 | beef £8.35 | pork £7.95 | prawns £8.95
Chicken, beef, pork or prawns cooked with a Panang curry paste & coconut milk, hot.
-  30 Gaeng Pet Nua £7.95
Slices of Beef cooked with a special red curry paste & coconut milk, medium hot.
- 31 Gaeng Masaman Nua £8.15
An ancient Thai recipe of beef cooked until tender in a traditional style with Thai curry paste, coconut milk, potato & peanuts.
-  32 Gaeng Bet Yang £9.15
Roasted duck breast sliced and served in a special red curry paste with pineapple, tomato, chillies & coconut milk, medium hot.
-  33 Gaeng Pet Pak (v) £6.75
Fresh seasonal vegetables cooked in a special red curry paste & coconut milk, medium hot.

Suan Thai Fried Dishes (pork)

- 34 Mu Tod £7.95
Slices of Pork shallow fried with a special blend of garlic & pepper sauce.
-  35 Mu Pad Prik £7.95
Pork sliced and stir fried with hot chillies, green peppers & bamboo shoots.
- 36 Mu Pad King £7.95
Slices of pork fried with ginger & jelly mushrooms.



- 37 Mu Pad Pak £7.65
Pork stir fried with fresh vegetables in season.

Suan Thai Fried Dishes (chicken)

-  38 Gai Tod £7.95
Chicken shallow fried with a special blend of garlic & pepper sauce.
- 39 Gai Pad Prik £7.95
Slices of Chicken breast stir fried with hot chillies, green peppers & bamboo shoots.
- 40 Gai Pad King £7.85
Slices of chicken breast stir fried with ginger & jelly mushrooms.
- 41 Gai Pad Kaopote Oan £7.85
Chicken breast sliced and stir fried with baby corns.
- 42 Gai Yang £8.95
Chicken marinated in a garlic & pepper sauce, grilled & served with a sweet chilli sauce.
- 43 Gai Numman Hoi £7.95
Slices of Chicken breast, mushrooms and spring onions fried together with oyster sauce and garnished with cashew nuts.

Suan Thai Fried Dishes (beef)

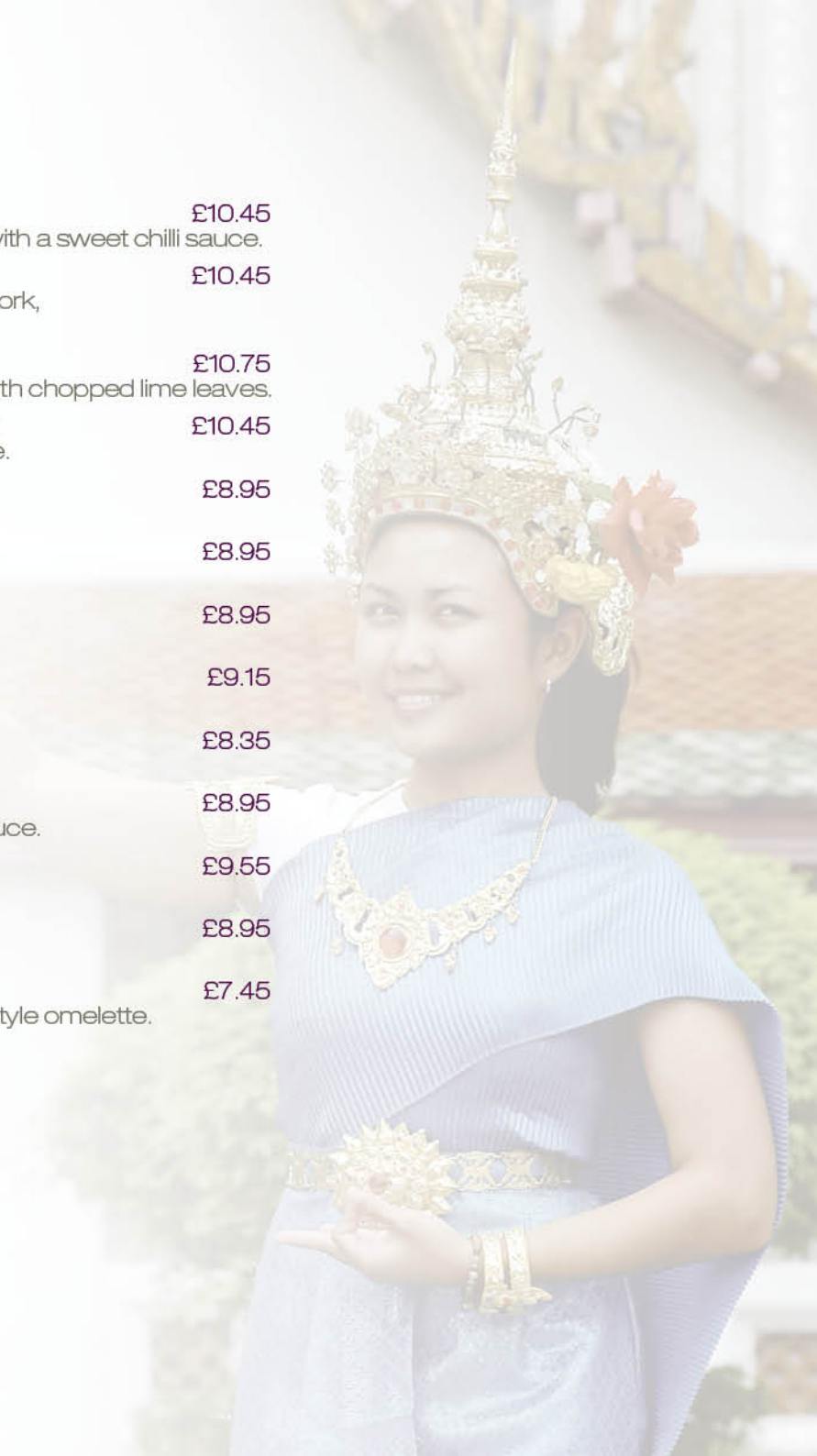
-  44 Nua Tod £8.55
Slices of Beef shallow fried with a special blend of garlic & pepper sauce.
- 45 Nua Pad Prik £8.55
Beef slices shallow fried with hot chillies, green peppers & bamboo shoots.
- 46 Nua Pad Pak £8.25
Beef sliced and stir fried with fresh seasonal mixed vegetables.
- 47 Nua Pad Numman Hoi £8.55
Beef, mushrooms & spring onions fried together with oyster sauce & garnished with cashew nuts.

Suan Thai Fried Dishes (duck)

- 48 Bet Yang £9.95
Sliced duck breast roasted with honey & spices, then served with vegetables & a special sauce.
- 49 Bet Yang Pad King £9.15
Slices of duck breast stir fried together with fresh ginger & jelly mushrooms.
- 50 Bet Ma Kham £9.95
Sliced duck breast with honey & spices served with vegetables and a sweet and sour Tamarind sauce.

Suan Thai Fried Dishes (fish)




-  51 **Pla Rad Prik** £10.45
A whole trout deep fried until golden brown & crisp on the outside, served with a sweet chilli sauce.
- 52 **Pla Jeant** £10.45
A whole trout topped with a special sauce of mushrooms, ginger, minced pork, black bean sauce & spring onions.
-  53 **Chu Chi Pla** £10.75
Trout cooked with chillies, red curry paste and coconut milk, then topped with chopped lime leaves.
- 54 **Pla Nung King** £10.45
A whole trout steamed with spring onions & ginger in our special Thai sauce.
- 55 **Gung Tod** £8.95
King Prawns stir fried with a special blend of garlic & pepper sauce.
- 56 **Gung Pad Prik** £8.95
King Prawns stir fried with hot chillies, green peppers & bamboo shoots.
- 57 **Gung Pad Kaopote Oan** £8.95
King Prawns fried with baby sweet corn, spring onions & mushrooms.
- 58 **Gung Pad Asparagus** £9.15
King Prawns stir fried with fresh asparagus, spring onions & mushrooms.
- 59 **Pla Meuk Chub Bank Tod** £8.35
Squid deep fried in a special batter and served with a sweet chilli sauce.
- 60 **Gung Chub Bank Tod** £8.95
Six king prawns deep fried in a special batter & served with a sweet chilli sauce.
-  61 **Ta-Le Tong** £9.55
Various seafood cooked in our red curry paste with peppers and beans.
- 62 **Gung Pad Wun Sen** £8.95
Prawns stir fried with eggs, vegetables and jelly noodles.
- 63 **Kai Jeaw Yad Sai** £7.45
A traditional dish of Stir fried mince pork and vegetables wrapped in a Thai style omelette.



Suan Thai Fried Dishes (Vegetables)

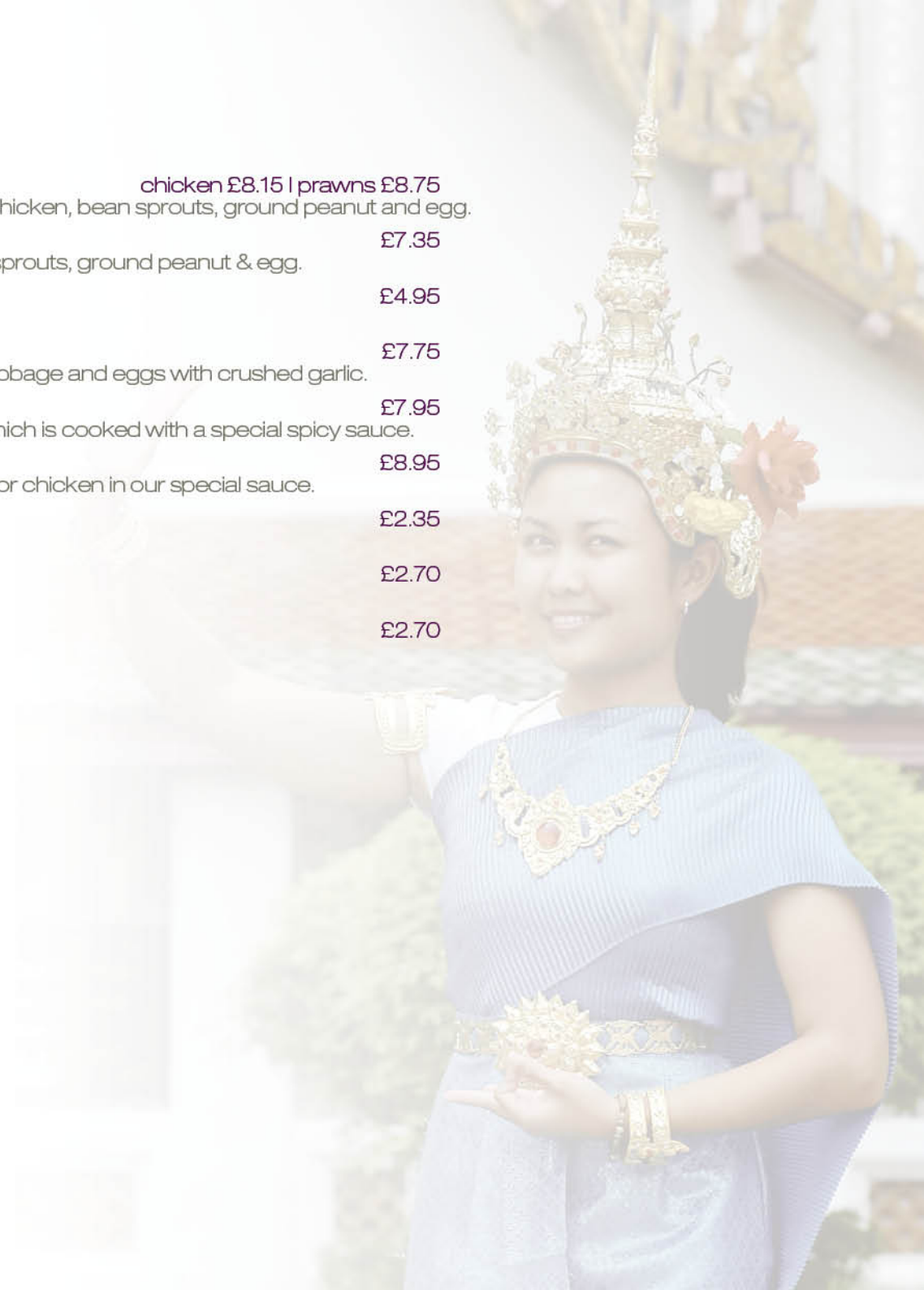
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| 64 | Pad Pak (v) | Assorted fresh seasonal vegetables shallow fried. | £5.50 |
| 65 | Pak Chub Bank Tod (v) | Fresh Green vegetables deep fried in a special batter. | £6.35 |
|  | 66 Gaeng Ped Kai Tom (v) | Deep fried boiled eggs sliced and then served in our red curry sauce. | £6.10 |
| 67 | Tao Hu Phad Pak (v) | Assorted vegetables in season shallow fried with tofu. | £6.80 |

Suan Thai Specials

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|  | 68 Pad Kra Pao | Minced pork, onion and basil leaves fried in a special home-made garlic & chilli sauce. | £8.15 |
| 69 | Me Seu (v) | Yellow egg noodles stir fried with beansprouts, mushrooms and spring onions. | £5.15 |
|  | 70 Gai Pad Cashew Nuts | Sliced Chicken breast stir fried with cashew nuts, onions & peppers in a hot sweet & sour sauce. | £8.15 |
|  | 71 Seafood Pad Prik Pau | Prawns, squid, mussels & crab claws fried with a red curry paste. | £9.55 |
| 72 | Kao Pad Suan Thai | Our special fried rice with pork, chicken, beef, prawn, egg & onion, garnished with tomato & spring onions. | £9.25 |

Noodles & Rice

- 73 Pad Thai chicken £8.15 | prawns £8.75
A delicious blend Stir fried rice noodles with prawns or chicken, bean sprouts, ground peanut and egg.
- 74 Pad Thai Jeh (v) £7.35
Stir fried rice noodles with tofu, fresh vegetables, bean sprouts, ground peanut & egg.
- 75 Sen Mee Tang Taek (v) £4.95
Plain noodles stir fried with bean sprouts.
- 76 Pad See-ew £7.75
Stir fried rice noodles with minced pork, mange tout, cabbage and eggs with crushed garlic.
-  77 Kuay Teaw Pad Kee Mao £7.95
Fried rice noodles stir fried with pork and vegetables, which is cooked with a special spicy sauce.
- 78 Lad Nah £8.95
Stir fried rice noodles topped with vegetables and pork or chicken in our special sauce.
- 79 Kao Suey (v) £2.35
Plain steamed rice.
- 80 Kao Kai (v) £2.70
Fried rice with soya sauce, egg & peas.
- 81 Kao Krati (v) £2.70
Fried rice cooked in coconut milk.



Set Menu A

for 2 @ £24.50 per person.

Starter

Saté

Fillets of chicken breast threaded on sticks, barbecued then served with a peanut sauce & slices of cucumber vinaigrette.

Spring Rolls (v)

Jelly noodles & vegetables, then wrapped in a pastry skin, fried & served with a sweet & sour sauce.

Main Course

Preaw Wan Gung

King prawns blended with cashew nuts, pineapple & vegetables in a sweet & sour sauce.

Gaeng Phet Gai

Slices of chicken breast cooked with a special red curry paste & coconut milk - medium hot.

Mu Tod

Pork fried with fresh vegetables in season.

Nua Pad Prik

Slices of beef stir fried with hot chillies, green peppers & bamboo shoots.

Kao Suey

Plain Steamed rice.

Coffee with fresh cream & mints.

Set Menu B

for 2 @ £25.25 per person.

Starter

Thod Man Pla

Traditional style Thai fish cakes blended with Thai curry pastes and seasonings then deep fried until golden.

Khanom Pang Na Mu

Slices of bread, topped with minced pork, prawn, egg & spices, then deep fried until golden brown & served with cucumber vinaigrette.

Tom Yam Gai

Chicken soup with mushrooms & sliced spring onions, flavoured with coriander, lemon grass, lime leaves & a final squeeze of fresh lemon before serving.

Main Course

Mu Pad Prik

Pork fried with hot chillies, green peppers & bamboo shoots.

Nua Pad Numman Hoi

Beef, mushrooms & spring onions, fried together with oyster sauce & garnished with cashew nuts.

Gung Tod

Prawns fried with a special blend of garlic & pepper sauce.

Kao Kai

Fried rice with soya sauce, egg & peas.

Coffee with fresh cream & mints.

Set Menu C

for 3 or more @ £21.00 per person.

Mixed starter

A selection of starters from the main menu.

Main Course

Mu Pad Prik

Pork fried with hot chillies, green peppers & bamboo shoots.

Gai Tod

Chicken shallow fried with a special blend of garlic & pepper sauce.

Nua Pad Numman Hoi

Beef, mushrooms & spring onions, fried together with oyster sauce & garnished with cashew nuts.

Gung Pad Kaopote Oan

Prawns fried with baby corns, spring onions & mushrooms.

Kao Kai

Fried rice with soya sauce, egg & peas.

Coffee with fresh cream & mints.

Set Menu D

for 4 @ £23.25 per person.

Mixed starter

A selection of starters from the main menu.

Main Course

Preaw Wan Gai

Chicken blended with cashew nuts, pineapple & vegetables in a sweet & sour sauce.

Panang Gai

Chicken cooked with a Panang curry paste & coconut milk.

Mu Pad Prik

Pork fried with hot chillies, green peppers & bamboo shoots.

Nua Pad Numman Hoi

Beef, mushrooms & spring onions, fried together with oyster sauce & garnished with cashew nuts.

Gung Pad Asparagus

Prawns fried with fresh asparagus, spring onions & mushrooms.

Pad Thai

Fried rice noodles with prawns or chicken, bean sprouts, ground peanut and egg.

Kao Suey

Plain steamed rice.

Coffee with fresh cream & mints.



Set Menu E

for 4 or more @ £26.95 per person.

Mixed starter

A selection of starters from the main menu.

Soup

Poh - Taek

A fisherman's soup served with a variety of seafoods, including squid, prawns, crab claws & mussels, along with mushrooms, flavoured with coriander & lemon grass, then served in a fired pot at the table.

Main Course

Preaw Wan Gai

Chicken blended with cashew nuts, pineapple & vegetables in a sweet & sour sauce.

Gaeng Pet Gai

Chicken cooked with a special red curry paste & coconut milk - medium hot.

Mu Tod

Pork shallow fried with a special blend of garlic & pepper sauce.

Nua Pad Numman Hoi

Beef, mushrooms & spring onions fried together with oyster sauce & garnished with cashew nuts.

Gung Pad Asparagus

Prawns fried with fresh asparagus, spring onions & mushrooms.

Kao Kai

Fried rice with soya sauce, egg & peas.

Coffee with fresh cream & mints.

Set Menu F

(vegetarian) for 1 or more @ £18.95 per person

Starter

Spring Rolls

Jelly noodles & vegetables wrapped in a pastry skin, fried & served with a sweet & sour sauce.

Thod Man Pla

Traditional style Thai fish cakes blended with Thai curry pastes and seasonings then deep fried until golden.

Main Course

Gaeng Pet Pak

Green vegetables cooked in a special red curry paste & coconut milk, medium hot.

Tau Hu Pad Pak

Tofu fried with fresh vegetables in season.

Preaw Wan Pak

Cashew nuts, pineapple & green vegetables in a sweet & sour sauce.

Kao Suey

Plain steamed rice.

Coffee with fresh cream & mints