

Thai Gallery Restaurant Menu

Starters

- 1. Satay Gai** £4.70
Thin strips of chicken marinated in spices and grilled, served with a peanut sauce.
- 2. Satay Khoong** £4.95
King prawns marinated in spices and grilled, served with a peanut sauce
- 3. Tung Tong** £4.60
Thai golden money bags, filled with marinated minced chicken, water chestnuts and spring onions. Served with Thai peanut sauce.
- 4. Khoong Noong Sarong** £4.95
King prawns wrapped in pastry deep-fried and served with plum sauce.
- 5. Khoong Tempura** £4.80
Deep fried king prawns in Thai butter. Served with plum sauce
- 6. Popia** £3.95
Thai mini spring rolls with a mixture of pork, vermicelli and vegetables. Served with plum sauce.
- 7. Popia Pak** £3.95
Vegetarian mini spring rolls with a mixture of vermicelli and vegetables. Served with plum sauce.
- 8. Tod Mun Pia** £4.95
Thai fish cakes, kneaded with Thai herbs, red curry paste and served with sweet chilli sauce and cucumber relish.
- 9. Tod Man Khoong** £4.95
Thai prawn cakes kneaded with Thai herb, red curry paste and served with sweet chilli sauce and cucumber relish.
- 10. See Klong Moo Yang** £4.70
Roasted spare ribs covered in a special Thai honey sauce.
- 11. Kuanom Pang Naknoong** £4.95
Savoury deep fried prawns on toast and sesame seeds. Served with sweet chilli sauce.
- 12. Khong-Ho Bai Tloy** £4.95
King prawns and Thai herbs roasted in Thai pandanus, served with Thai chilli sauce.
- 13. Tempura Pak** £3.50
Deep fried vegetables in a Thai batter served with sweet chilli sauce.
- 14. Tod Man Khao Phot Wan** £3.60
Spicy Thai sweetcorn cakes, served with Thai cucumber relish sauce.
- 15. Poo Jaa** £5.50
Crab croquette, minced pork and crabmeat kneaded with coriander, garlic and Thai herbs.
- 16. Thai Gallery Platter** *Minimum of two people (price is per person)* £6.95
Satay Gai (1)
Khoong Noong Sarong (4)
Popia (6)
Tod Mun Pia (8)
See Klong Moo Yang (10)

Soups

- 17. Tom Yam Khoonh** £4.95
Hot and sour king prawn soup with tomatoes and mushrooms floating in a rich Thai broth, spiced with chillies, lemon grass galangal, lime juice and lime leaves.
- 18. Tom Yam Gai** £4.60
Hot and sour chicken soup with tomatoes and mushrooms floating in a rich Thai broth spiced with chillies, lemon grass, galangal, lime juice and lime leaves.

- 19. Tom Yam Pak** £4.10
Hot and sour vegetable soup with tomatoes and mushrooms in a rich Thai broth spiced with chilli, lemon grass, galangal, lime juice and lime leaves.
- 20. Tom Yam Poe Taek** £4.95
Hot and sour mixed seafood soup with tomatoes and mushrooms in a rich Thai broth spiced with chilli, lemon grass, galangal, lime juice and lime leaves.
- 21. Tom Ka Gai** £4.85
Chicken soup with coconut milk, lemon grass, galangal and lime leaves

MAIN COURSES

Pork Dishes

- 22. Moo Pad Prik On** £7.50
Stir-fried pork with spring onions, red and green peppers and red chillies.
- 23. Moo Pad Melmamuang** £7.50
Stir-fried pork with cashew nuts, mushrooms, red and green peppers and garnished with roasted chilli.
- 24. Moo Nummum Hoy** £7.50
Stir-fried pork with garlic mushrooms, broccoli and spring onions in Thai oyster sauce.
- 25. Moo Gratiem** £7.50
Stir-fried pork with peppercorns, garlic and coriander
- 26. Moo Ga Proa** £7.50
A Thai favourite. Stir-fried pork with onions, green beans, red pepper, fresh chilli and basil leaf.
- 27. Moo Pad Prik Pow** £7.50
Stir-fried pork in Thai red chilli oil with onions, carrots, bamboo shoots and mushrooms.
- 28. Moo Pad Prik Kiew Wan** £7.50
Stir-fried pork with green curry paste, green beans, baby corn, mange tout and red peppers.
- 29. Moo Pad Ped** £7.50
Stir-fried por with red curry paste, green beans, peppers and bamboo shoots.
- 30. Moo Preow Wan** £7.50
Sweet and sour pork with tomatoes, pineapple, cucumber and onions.
- 31. Moo Takrai** £7.50
Stir-fried pork with fresh chilli, lemon grass, bamboo shoots, carrots, peppers and Thai sweet basil.
- 32. Moo Pad Horapa** £7.50
Stir-fried pork with Thai sweet basil, fresh chilli, baby corn, green beans and peppers.

Chicken Dishes

- 33. Gai Pad Prik On** £7.80
Stir-fried chicken breast fillet with onions and red chilli.
- 34. Gai Pad Prik Thai Dum** £7.80
Stir-fried chicken breast fillet with Thai black pepper sauce, onion, carrot, baby corn and pepper.
- 35. Gai Pad Metmamuang** £7.80
Stir-fried chicken breast fillet with cashew nuts, mushrooms, red and green peppers and garnished with roasted chilli.
- 36. Gai Nummum Hoy** £7.80
Stir-fried chicken breast fillet with garlic, mushrooms, broccoli and spring onions in a Thai oyster sauce.
- 37. Gai Gratiem** £7.80
Stir-fried chicken breast fillet with peppercorns, garlic and coriander.
- 38. Gai Ga Prao** £7.80
A Thai favourite. Stir-fried chicken breast fillet with onion, green beans, red pepper, fresh chilli and basil leaves.
- 39. Gai Pad Prik Pow** £7.80
Stir-fried chicken breast fillet in Thai red chilli oil with onions, carrots, bamboo shoots and mushrooms.

40. Gai Pad Prik Kiew Wan	£7.80
Stir-fried chicken breast fillet with green curry paste, green beans, baby corn, mange tout and red peppers.	
41. Gai Pad Ped	£7.80
Stir-fried chicken breast fillet with red curry paste, bamboo shoots, red peppers and green beans.	
42. Gai Pad Kheing	£7.80
Stir-fried chicken breast fillet with ginger, peppers and spring onions.	
43. Gai Praew Wan	£7.80
Sweet and sour chicken fillet with tomatoes, cucumber, pineapple and onions.	
44. Gai Takrai	£7.80
Stir-fried chicken breast fillet with fresh chilli, lemon grass, bamboo shoots, carrots, peppers and Thai sweet basil.	
45. Gai Ped Horupa	£7.80
Stir-fried chicken breast fillet with Thai sweet basil, fresh chilli, baby corn, green beans and peppers.	
Duck Dishes	
46. Ped Yang Pad Prik	£9.50
Fried roast duck with celery, ginger and fresh chilli.	
47. Ped Yang Pad Ped	£9.50
Stir-fried roast duck in red curry paste with peppers, baby corn, onions and sweet basil.	
48. Ped Yang Ped Pak	£9.50
Stir-fried roast duck with mixed vegetables in Thai oyster sauce.	
Beef Dishes	
49. Neua Nemman Hoy	£7.95
Stir-fried tender rump fillet with garlic, mushrooms, broccoli and spring onions in a Thai oyster sauce.	
50. Neua Ga Prao	£7.95
A Thai Favourite. Stir fried tender rump fillet with onion, green beans, red pepper, fresh chilli and basil leaf.	
51. Neua Pad Prik Pow	£7.95
Stir fried tender rump fillet in Thai red chilli oil with onions, carrots, bamboo shoots and mushrooms.	
52. Neua Pad Prik Kiew Wan	£7.95
Stir fried tender rump fillet with green curry paste, green beans, baby corn, mange tout and red peppers.	
53. Neua Pad Ped	£7.95
Stir fried tender rump fillet with red curry paste, green beans, peppers and bamboo shoots.	
54. Neua Pad Kheing	£7.95
Stir fried tender rump fillet, ginger, spring onions and peppers.	
55. Neua Takrai	£7.95
Stir fried tender rump fillet with fresh chilli, lemon grass, bamboo shoots, carrots, peppers and Thai sweet basil.	
56. Neua Pad Horapa	£7.95
Stir fried tender rump fillet with Thai sweet basil, fresh chilli, baby corn, green beans and peppers.	
Vegetable Dishes	
57. Pad Pak Broccoli	£5.90
Stir-fried broccoli and red peppers sauteed with garlic.	
58. Kai Tod Hoo Pak	£7.90
Thai style egg omelette with spicy mixed vegetables.	
59. Pad Pak Ram	£6.95
Stir-fried mixed vegetables in Thai oyster sauce.	
60. Preow Wan Pak	£6.95
Stir-fried mixed vegetables in Thai batter, fried with sweet and sour sauce.	

61. Pad Pet Pak	£6.95
Stir-fried mixed vegetables in red curry paste.	
62. Pad Pak Prik	£6.95
Stir-fried courgettes with fresh chillies and sweet basil.	
63. Pad Tua Ngok	£3.50
Stir-fried bean sprouts with fresh chilli and spring onions.	
64. Pad Pak Num Satay	£6.95
Stir-fried mixed vegetables with satay sauce.	
Seafood Dishes	
65. Preow Wan Khoong	£8.70
King prawns in sweet and sour sauce with pineapple, cucumber and tomatoes.	
66. Khoong Pad Ped	£8.70
Stir-fried king prawns with cashew nuts, mushrooms, red and green peppers.	
67. Khoong Pad Matmamuang	£8.70
Stir-fried king prawns with cashew nuts, mushrooms, red and green peppers and garnished with roasted chillies.	
68. Khoong Pad Kheing	£8.70
Stir-fried king prawns with ginger, peppers and spring onions.	
69. Khoong Pad Pak	£8.70
Stir-fried king prawns with vegetables in Thai oyster sauce.	
70. Khoong Phat	£8.70
Stir-fried king prawns with Thai tamarind sauce garnished with coriander	
71. Khoong Pad Prik Pow	£8.70
Stir-fried king prawns in Thai red chilli oil with onions, carrots, bamboo shoots and mushrooms.	
72. Khoong Pad Prik Kiew Wan	£8.70
Stir-fried king prawns with Thai green curry paste, green beans, baby corn, mange tout and red pepper.	
73. Khoonh Ga Prao	£8.70
Thai favourite. Stir-fried king prawns with onions, green beans, red pepper, fresh chilli and basil leaves.	
74. Khoong Pad Prik Thai Dum	£8.70
Stir-fried king prawns in black pepper sauce with onions, carrots, baby corn and peppers.	
75. Khoong Pad Pong Ka Ree	£8.70
Stir-fried king prawns in light curry powder with onion, ginger, celery, fresh chilli and spring onion.	
76. Pou Pad Pong Ka Ree	£10.50
Stir-fried crab in light curry powder with onions, ginger, celery, fresh chilli and spring onions.	
77. Pad Talay	£8.70
Mixed seafood with curry paste and sweet basil.	
78. Pla Meuk Ga Prao	£7.95
Stir-fried squid with onion, green beans, red peppers, fresh chilli and basil.	
79. Pla Meuk Kratiem	£7.95
Stir-fried squid with white pepper, garlic and coriander.	
80. Pla Meuk Rad Prik	£8.50
Stir-fried squid with Thai sweet and sour chilli sauce.	
81. Pla Preow Wan	£10.50
Fried cod fillet topped with Thai sweet and sour sauce.	
82. Pla Tod Lad Pak	£10.50
Deep fried cod in Thai batter, topped with fresh chilli, basil and tamarind sauce.	
83. Pla Sam Rod	£12.95
Sea bass fillet grilled with Thai herbs and served covered with sweet and sour chilli sauce. (subject to availability)	

84. Choo Chee Pla £11.95
Stir-fried salmon fillet with choo chee curry paste and coconut milk, garnished with kaffie lime leaves and red chilli.

Curry Dishes

85. Geang Kiew Wan £7.95
Famous Thai green curry with chicken, beef, pork or vegetable and aubergines, pepper, sweet basil and coconut milk.

86. Geang Kiew Wan Khoog £8.50
Thai green curry with king prawns, aubergines and sweet basil in coconut milk.

87. Geang Ped £7.95
A Thai red curry sauce with chicken, pork, beef or vegetables, with sweet basil in coconut milk.

88. Geang Ped Khoong £8.50
A Thai red curry sauce with king prawns and sweet basil in coconut milk.

89. Geang Ga-Ree £7.95
Yellow curry sauce with chicken, pork, beef or vegetables, with tomatoes and potatoes.

90. Geang Ped Pet Yang £9.20
Roasted duck in red curry sauce with pineapple and tomatoes in coconut milk.

91. Geang Panang £7.95
Chicken, beef, pork or vegetables in panang curry paste, garnished with kaffir lime leaves and chilli in a rich coconut sauce.

92. Geang Panang Khoong £8.50
King prawns in panang curry paste, garnished with kaffie lime leaves and chilli in rich coconut sauce.

93. Geang Pa £7.95
Jungle curry with chicken, beef, pork or vegetables in Thai fresh red chilli paste stock garnished with basil.

94. Geang Massaman £7.95
Chicken, beef, pork or vegetables with massaman curry with coconut cream, potato and peanuts. Garnished with cherry tomatoes.

95. Choo Chee £7.95
Chicken, beef or pork with choo-chee curry paste with onions, peppers, kaffie lime leaves in rich coconut milk.

96. Choo-Chee Khoong £8.50
King prawns with choo-chee curry paste with onions, peppers and kaffie lime leaves in a rich coconut milk.

Noodle Dishes

97. Pad Thai £7.50
Fried rice noodles with prawns, ground peanuts, beansprouts and egg.

98. Pad Si-Eny £6.50
Fried rice noodles with dark soy sauce, vegetables and egg.

99. Pad Khee Mau £6.95
Stir-fried spicy thick rice noodles with chicken, beef, pork or vegetables with holy basil and chillies.

100. Pad Bame £6.95
Stir-fried egg noodles with chicken, beef, pork or vegetables in dark soy sauce.

101. Ba Mi Plao £3.50
Plain fried egg noodles with light soy sauce.

Rice Dishes

102. Kao Soi £2.50
Thai steamed fragrant rice.

103. Kao Pad Khai £2.85
Thai egg fried rice.

104. Kao Neaow Thai sticky rice.	£3.50
105. Kao Mun Thai steamed fragrant rice with coconut milk.	£2.95
106. Kao Pad for two Special fried rice with chicken, beef, pork or vegetables in light soy sauce and egg.	£6.50
107. Kao Pad Subparod for two Thai fried rice with king prawns, pineapple and onions.	£6.50

SIDE ORDERS

Salad Side Dishes

108. Som Tum Young green papaya salad with tomatoes, peanuts, lime and Thai sauce. (subject to availability)	£6.50
109. Larb Gai Spicy minced chicken salad with spring onions, mint leaves, fresh chillies and ground roast rice.	£6.95
110. Yam King prawns with herbs in a Thai style lime dressing.	£7.95
111. Yam Talay Mixed seafood salad with a Thai lime and chilli sauce.	£7.95
112. Yam Woon Sen Glass noodles with minced pork, prawns, onions and spicy lime dressing.	£7.95
113. Yam Tok Moo Thai style char-grilled pork with ground, roast rice, chilli and Thai long leaved coriander. Side Dishes	£6.95
114. Neua Yang Thai style char-grilled rump fillet of beef with sesame seed. Served with a special Thai dipping sauce.	£7.50
115. Moo Yang Thai style char-grilled pork with sesame seed. Served with special Thai dipping sauce.	£7.50
116. Pla Muek Yang Thai style char-grilled squid with a special Thai dipping sauce.	£7.95

SET MENU A

£17.95 per person (minimum 2 people)
starters
(1)Chicken Satay, (6)Popia (Spring rolls)
main course
(85)Geang Kiew Wan (Chicken green curry)
(70)Khoong Kratiem (Garlic prawns)
(59)Pad Pak Raum (Mixed vegetables)
(102)Kao Soi (Steamed rice)
(103)Kao Pad Khi (Egg fried rice)

SET MENU B

£17.95 per person (minimum 2 people)
starters
(6)Popia (Spring rolls), (8)Tod Mun Pla (Fish cakes)
main course
(35)Gai Pad Metmamuang (Chicken with cashew nuts)
(87)Geang Ped (Red curry with chicken)
(73)Khoong Pad Ped (Stir-fried king prawns with red chilli paste)
(102)Kao Soi (Steamed rice)
(103)Kao Pad Khi (Egg fried rice)

SET MENU C

£17.50 per person (minimum 3 people)

starters

(1)Chicken Satay, (8)Tod Mun Pla (Fish cakes), (6)Popia (Spring rolls)

main course

(35)Gai Pad Metmamuang (Chicken with cashew nuts)

(55)Neua Takrai (Stir-fried beef with chilli)

(91)Geang Panang (Pork in panang curry paste)

(71)Khoong Pad Prik Pow (Stir-fried king prawns with red chilli oil)

(102)Kao Soi (Steamed rice)

(103)Kao Pad Khi (Egg fried rice)

SET MENU D

£17.20 per person (minimum 3 people)

starters

(1)Chicken Satay, (7)Popia Pak (Spring rolls), (12)Khong-Ho Bai Tloy (King prawns with Thai herbs)

main course

(36)Gai Nammun Hoo (Stir-fried chicken with Thai oyster sauce)

(30)Moo Preow Wan (Stir-fried pork with sweet and sour sauce)

(87)Geang Ped (Beef with red curry sauce)

(62)Pad Pak Prik (Stir-fried courgettes)

(102)Kao Soi (Steamed rice)

(103)Kao Pad Khi (Egg fried rice)

SET MENU E

£16.95 per person (minimum 4 people)

starters

(1)Chicken Satay, (6)Popia (Spring rolls), (8)Tod Mun Pla (Fish cakes), (12)Khong-Ho Bai Tloy (King prawns with Thai herbs)

main course

(31)Moo Takrai (Stir-fried pork with chilli)

(30)Moo Preow Wan (Stir-fried pork with sweet and sour sauce)

(87)Geang Ped (Beef with red curry sauce)

(74)Khoong Pad Prik Thai Dum (King prawns in black pepper sauce)

(64)Pad Pak Num Satay (Stir-fried mixed vegetables)

(102)Kao Soi (Steamed rice)

(103)Kao Pad Khi (Egg fried rice)

SET MENU F

£17.20 per person (minimum 4 people)

starters

(1)Chicken Satay, (11)Kuanom Pang Khoong (fried prawns on toast), (6)Popia (Spring rolls), (9) Tod Man Khoong (Thai prawn cakes)

main course

(47)Ped Yang Pad Ped (Duck in red curry paste)

(85)Geang Kiew Wan (Green curry with chicken)

(91)Geang Panang (Beef in panang curry paste)

(75)Khoong Pad Pong Ka Ree (King prawns in light curry powder)

(61)Pad Pet Pak (Mixed vegetable in red curry paste)

(102)Kao Soi (Steamed rice)

(103)Kao Pad Khi (Egg fried rice)

SET MENU G

VEGETARIAN SET MENU

£17.40 per person (minimum 2 people)

starters

(7)Popia Pak (Vegetarian spring rolls), (13)Tempura Pak (deep fried vegetables in Thai batter)

main course

(85)Geang Kiew Wan (Thai green curry with vegetables)

(60)Preow Wan Pak (vegetables in Thai batter)

(64)Pad Pak Num Satay (Vegetables in satay sauce)

(102)Kao Soi (Steamed rice)

(103)Kao Pad Khi (Egg fried rice)

SET MENU H

VEGETARIAN SET MENU

£17.40 per person (minimum 2 people)

starters

(14)Tao Hoo Tord (Deep fried bean curd), (7)Popia Pak (Vegetarian spring rolls)

main course

(91)Geang Panang (Vegetables in panang curry paste)

(85)Geang Kiew Wan (Thai green curry with vegetables)

(60)Preow Wan Pak (vegetables in Thai batter)

(102)Kao Soi (Steamed rice)

(103)Kao Pad Khi (Egg fried rice)

Lunch Menu

£4.95

All served with Thai steamed fragrant rice

38. Gai Ga Prao

Stir-fried Chicken with onions, green beans, red peppers, fresh chilli and basil leaves.

35.Gai Pad Metmamuang

Stir-fried Chicken with cashew nut, mushroom, red and green peppers and roasted chilli.

43. Gai Praew Wan

Stir-fried Chicken in sweet & sour sauce with tomatoes, cucumber, pineapple and onions.

49. Neua Nummum Hoy

Stir-fried beef in Thai oyster sauce with garlic, mushrooms, broccoli and spring onions.

50. Neua Prao

Stir-fried beef with onions, green beans, red peppers, fresh chilli and basil leaves.

59. Pad Pak Ram

Stir-fried mixed vegetables in Thai oyster sauce

85. Geang Kiew Wan

Thai green curry with chicken, beef or pork and vegetables and basil.

87. Geang Ped

Thai red curry with chicken, beef or pork vegetables and basil.

£5.95

66. Khoong Pad Ped

Stir-fried king prawns with red curry paste, bamboo shoots, green beans and peppers.

75. Khoong Pad Pong Ka Ree

Stir-fried king prawns in light curry powder with onion, ginger, celery, fresh chilli and Spring onions.

97. Pad Thai

Fried rice noodles with king prawns, ground peanut, bean sprouts and fried egg.