

# 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** £4.80  
King prawns marinated in spices and grilled, served with a peanut sauce
- 3. Tung Tong** £3.80  
Thai golden money bags, filled with marinated minced chicken, water chestnuts and spring onions. Served with Thai peanut sauce.
- 4. Khoong Noong Sarong** £4.70  
King prawns wrapped in pastry deep-fried and served with plum sauce.
- 5. Khoong Tempura** £4.50  
Deep fried king prawns in Thai butter. Served with plum sauce
- 6. Popia** £3.80  
Thai mini spring rolls with a mixture of pork, vermicelli and vegetables. Served with plum sauce.
- 7. Popia Pak** £3.80  
Vegetarian mini spring rolls with a mixture of vermicelli and vegetables. Served with plum sauce.
- 8. Tod Mun Pia** £4.80  
Thai fish cakes, kneaded with Thai herbs, red curry paste and served with sweet chilli sauce and cucumber relish.
- 9. Tod Man Khoong** £4.80  
Thai prawn cakes kneaded with Thai herb, red curry paste and served with sweet chilli sauce and cucumber relish.
- 10. See Klong Moo Yang** £4.60  
Roasted spare ribs covered in a special Thai honey sauce.
- 11. Kuanom Pang Naknoong** £4.70  
Savoury deep fried prawns on toast and sesame seeds. Served with sweet chilli sauce.
- 12. Khong-Ho Bai Tloy** £4.70  
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** N/A  
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)* £6.00  
Satay Gai (1)  
Khoong Noong Sarong (4)  
Popia (6)  
Tod Mun Pia (8)  
See Klong Moo Yang (10)

## Soups

- 17. Tom Yam Khoonh** £4.50  
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** £3.80  
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** £3.40  
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** £4.50  
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** £3.80  
Chicken soup with coconut milk, lemon grass, galangal and lime leaves

## MAIN COURSES

### Pork Dishes

- 22. Moo Pad Prik On** £5.70  
Stir-fried pork with spring onions, red and green peppers and red chillies.
- 23. Moo Pad Melmamuang** £5.70  
Stir-fried pork with cashew nuts, mushrooms, red and green peppers and garnished with roasted chilli.
- 24. Moo Nummum Hoy** £5.70  
Stir-fried pork with garlic mushrooms, broccoli and spring onions in Thai oyster sauce.
- 25. Moo Gratiem** £5.70  
Stir-fried pork with peppercorns, garlic and coriander
- 26. Moo Ga Proa** £5.70  
A Thai favourite. Stir-fried pork with onions, green beans, red pepper, fresh chilli and basil leaf.
- 27. Moo Pad Prik Pow** £5.70  
Stir-fried pork in Thai red chilli oil with onions, carrots, bamboo shoots and mushrooms.
- 28. Moo Pad Prik Kiew Wan** £5.70  
Stir-fried pork with green curry paste, green beans, baby corn, mange tout and red peppers.
- 29. Moo Pad Ped** £5.70  
Stir-fried por with red curry paste, green beans, peppers and bamboo shoots.
- 30. Moo Preow Wan** £5.70  
Sweet and sour pork with tomatoes, pineapple, cucumber and onions.
- 31. Moo Takrai** £5.70  
Stir-fried pork with fresh chilli, lemon grass, bamboo shoots, carrots, peppers and Thai sweet basil.
- 32. Moo Pad Horapa** £5.70  
Stir-fried pork with Thai sweet basil, fresh chilli, baby corn, green beans and peppers.

### Chicken Dishes

- 33. Gai Pad Prik On** £5.90  
Stir-fried chicken breast fillet with onions and red chilli.
- 34. Gai Pad Prik Thai Dum** £5.90  
Stir-fried chicken breast fillet with Thai black pepper sauce, onion, carrot, baby corn and pepper.
- 35. Gai Pad Metmamuang** £5.90  
Stir-fried chicken breast fillet with cashew nuts, mushrooms, red and green peppers and garnished with roasted chilli.
- 36. Gai Nummum Hoy** £5.90  
Stir-fried chicken breast fillet with garlic, mushrooms, broccoli and spring onions in a Thai oyster sauce.
- 37. Gai Gratiem** £5.90  
Stir-fried chicken breast fillet with peppercorns, garlic and coriander.
- 38. Gai Ga Prao** £5.90  
A Thai favourite. Stir-fried chicken breast fillet with onion, green beans, red pepper, fresh chilli and basil leaves.
- 39. Gai Pad Prik Pow** £5.90  
Stir-fried chicken breast fillet in Thai red chilli oil with onions, carrots, bamboo shoots and mushrooms.

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| <b>40. Gai Pad Prik Kiew Wan</b>   | £5.90 |
| Stir-fried chicken breast fillet with green curry paste, green beans, baby corn, mange tout and red peppers.           |       |
| <b>41. Gai Pad Ped</b>   | £5.90 |
| Stir-fried chicken breast fillet with red curry paste, bamboo shoots, red peppers and green beans.                     |       |
| <b>42. Gai Pad Kheing</b>  | £5.90 |
| Stir-fried chicken breast fillet with ginger, peppers and spring onions.   |       |
| <b>43. Gai Praew Wan</b>   | £5.90 |
| Sweet and sour chicken fillet with tomatoes, cucumber, pineapple and onions.   |       |
| <b>44. Gai Takrai</b>  | £5.90 |
| Stir-fried chicken breast fillet with fresh chilli, lemon grass, bamboo shoots, carrots, peppers and Thai sweet basil. |       |
| <b>45. Gai Ped Horupa</b>  | £5.90 |
| Stir-fried chicken breast fillet with Thai sweet basil, fresh chilli, baby corn, green beans and peppers.              |       |
| <b>Duck Dishes</b>   |       |
| <b>46. Ped Yang Pad Prik</b>   | £6.95 |
| Fried roast duck with celery, ginger and fresh chilli.   |       |
| <b>47. Ped Yang Pad Ped</b>  | £6.95 |
| Stir-fried roast duck in red curry paste with peppers, baby corn, onions and sweet basil.                              |       |
| <b>48. Ped Yang Ped Pak</b>  | £6.95 |
| Stir-fried roast duck with mixed vegetables in Thai oyster sauce.  |       |
| <b>Beef Dishes</b>   |       |
| <b>49. Neua Nemman Hoy</b>   | £6.10 |
| Stir-fried tender rump fillet with garlic, mushrooms, broccoli and spring onions in a Thai oyster sauce.               |       |
| <b>50. Neua Ga Prao</b>  | £6.10 |
| A Thai Favourite. Stir fried tender rump fillet with onion, green beans, red pepper, fresh chilli and basil leaf.      |       |
| <b>51. Neua Pad Prik Pow</b>   | £6.10 |
| Stir fried tender rump fillet in Thai red chilli oil with onions, carrots, bamboo shoots and mushrooms.                |       |
| <b>52. Neua Pad Prik Kiew Wan</b>  | £6.10 |
| Stir fried tender rump fillet with green curry paste, green beans, baby corn, mange tout and red peppers.              |       |
| <b>53. Neua Pad Ped</b>  | £6.10 |
| Stir fried tender rump fillet with red curry paste, green beans, peppers and bamboo shoots.                            |       |
| <b>54. Neua Pad Kheing</b>   | £6.10 |
| Stir fried tender rump fillet, ginger, spring onions and peppers.  |       |
| <b>55. Neua Takrai</b>   | £6.10 |
| Stir fried tender rump fillet with fresh chilli, lemon grass, bamboo shoots, carrots, peppers and Thai sweet basil.    |       |
| <b>56. Neua Pad Horapa</b>   | £6.10 |
| Stir fried tender rump fillet with Thai sweet basil, fresh chilli, baby corn, green beans and peppers.                 |       |
| <b>Vegetable Dishes</b>  |       |
| <b>57. Pad Pak Broccoli</b>  | £4.50 |
| Stir-fried broccoli and red peppers sauteed with garlic.   |       |
| <b>58. Kai Tod Hoo Pak</b>   | £5.90 |
| Thai style egg omelette with spicy mixed vegetables.   |       |
| <b>59. Pad Pak Ram</b>   | £5.35 |
| Stir-fried mixed vegetables in Thai oyster sauce.  |       |
| <b>60. Preow Wan Pak</b>   | £5.35 |
| Stir-fried mixed vegetables in Thai batter, fried with sweet and sour sauce.   |       |

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| <b>61. Pad Pet Pak</b>   | £5.35 |
| Stir-fried mixed vegetables in red curry paste.  |       |
| <b>62. Pad Pak Prik</b>  | £5.35 |
| Stir-fried courgettes with fresh chillies and sweet basil.   |       |
| <b>63. Pad Tua Ngok</b>  | £2.30 |
| Stir-fried bean sprouts with fresh chilli and spring onions.   |       |
| <b>64. Pad Pak Num Satay</b>   | £5.35 |
| Stir-fried mixed vegetables with satay sauce.  |       |
| <b>Seafood Dishes</b>  |       |
| <b>65. Preow Wan Khoong</b>  | £6.65 |
| King prawns in sweet and sour sauce with pineapple, cucumber and tomatoes.   |       |
| <b>66. Khoong Pad Ped</b>  | £6.65 |
| Stir-fried king prawns with cashew nuts, mushrooms, red and green peppers.   |       |
| <b>67. Khoong Pad Matmamuang</b>   | £6.65 |
| Stir-fried king prawns with cashew nuts, mushrooms, red and green peppers and garnished with roasted chillies.         |       |
| <b>68. Khoong Pad Kheing</b>   | £6.65 |
| Stir-fried king prawns with ginger, peppers and spring onions.   |       |
| <b>69. Khoong Pad Pak</b>  | £6.65 |
| Stir-fried king prawns with vegetables in Thai oyster sauce.   |       |
| <b>70. Khoong Kratiem</b>  | £6.65 |
| Stir-fried king prawns with garlic, white pepper and coriander.  |       |
| <b>71. Khoong Pad Prik Pow</b>   | £6.65 |
| Stir-fried king prawns in Thai red chilli oil with onions, carrots, bamboo shoots and mushrooms.                       |       |
| <b>72. Khoong Pad Prik Kiew Wan</b>  | £6.65 |
| Stir-fried king prawns with Thai green curry paste, green beans, baby corn, mange tout and red pepper.                 |       |
| <b>73. Khoonh Ga Prao</b>  | £6.65 |
| Thai favourite. Stir-fried king prawns with onions, green beans, red pepper, fresh chilli and basil leaves.            |       |
| <b>74. Khoong Pad Prik Thai Dum</b>  | £6.65 |
| Stir-fried king prawns in black pepper sauce with onions, carrots, baby corn and peppers.                              |       |
| <b>75. Khoong Pad Pong Ka Ree</b>  | £6.65 |
| Stir-fried king prawns in light curry powder with onion, ginger, celery, fresh chilli and spring onion.                |       |
| <b>76. Pou Pad Pong Ka Ree</b>   | N/A   |
| Stir-fried crab in light curry powder with onions, ginger, celery, fresh chilli and spring onions.                     |       |
| <b>77. Pad Talay</b>   | £6.65 |
| Mixed seafood with curry paste and sweet basil.  |       |
| <b>78. Pla Meuk Ga Prao</b>  | £6.65 |
| Stir-fried squid with onion, green beans, red peppers, fresh chilli and basil.   |       |
| <b>79. Pla Meuk Kratiem</b>  | £6.20 |
| Stir-fried squid with white pepper, garlic and coriander.  |       |
| <b>80. Pla Meuk Rad Prik</b>   | £6.20 |
| Stir-fried squid with Thai sweet and sour chilli sauce.  |       |
| <b>81. Pla Preow Wan</b>   | £7.40 |
| Fried cod fillet topped with Thai sweet and sour sauce.  |       |
| <b>82. Pla Tod Lad Pak</b>   | £7.20 |
| Deep fried cod in Thai batter, topped with fresh chilli, basil and tamarind sauce.                                     |       |
| <b>83. Pla Sam Rod</b>   | £9.50 |
| Sea bass fillet grilled with Thai herbs and served covered with sweet and sour chilli sauce. (subject to availability) |       |

**84. Choo Chee Pla** £7.70  
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** £6.10  
Famous Thai green curry with chicken, beef, pork or vegetable and aubergines, pepper, sweet basil and coconut milk.

**86. Geang Kiew Wan Khoog** £6.80  
Thai green curry with king prawns, aubergines and sweet basil in coconut milk.

**87. Geang Ped** £6.10  
A Thai red curry sauce with chicken, pork, beef or vegetables, with sweet basil in coconut milk.

**88. Geang Ped Khoong** £6.80  
A Thai red curry sauce with king prawns and sweet basil in coconut milk.

**89. Geang Ga-Ree** £6.10  
Yellow curry sauce with chicken, pork, beef or vegetables, with tomatoes and potatoes.

**90. Geang Ped Pet Yang** £6.80  
Roasted duck in red curry sauce with pineapple and tomatoes in coconut milk.

**91. Geang Panang** £6.10  
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** £6.80  
King prawns in panang curry paste, garnished with kaffie lime leaves and chilli in rich coconut sauce.

**93. Geang Pa** £6.10  
Jungle curry with chicken, beef, pork or vegetables in Thai fresh red chilli paste stock garnished with basil.

**94. Geang Massaman** £6.10  
Chicken, beef, pork or vegetables with massaman curry with coconut cream, potato and peanuts. Garnished with cherry tomatoes.

**95. Choo Chee** £6.10  
Chicken, beef or pork with choo-chee curry paste with onions, peppers, kaffie lime leaves in rich coconut milk.

**96. Choo-Chee Khoong** £6.80  
King prawns with choo-chee curry paste with onions, peppers and kaffie lime leaves in a rich coconut milk.

### Noodle Dishes

**97. Pad Thai** £5.95  
Fried rice noodles with prawns, ground peanuts, beansprouts and egg.

**98. Pad Si-Eny** £5.20  
Fried rice noodles with dark soy sauce, vegetables and egg.

**99. Pad Khee Mau** £5.40  
Stir-fried spicy thick rice noodles with chicken, beef, pork or vegetables with holy basil and chillies.

**100. Pad Bame** £5.40  
Stir-fried egg noodles with chicken, beef, pork or vegetables in dark soy sauce.

**101. Ba Mi Plao** £1.95  
Plain fried egg noodles with light soy sauce.

### Rice Dishes

**102. Kao Soi** £1.70  
Thai steamed fragrant rice.

**103. Kao Pad Khai** £1.80  
Thai egg fried rice.

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| <b>104. Kao Neaow</b><br>Thai sticky rice.   | £2.80 |
| <b>105. Kao Mun</b><br>Thai steamed fragrant rice with coconut milk.   | £2.60 |
| <b>106. Kao Pad for two</b><br>Special fried rice with chicken, beef, pork or vegetables in light soy sauce and egg. | £4.50 |
| <b>107. Kao Pad Subparod for two</b><br>Thai fried rice with king prawns, pineapple and onions.                      | £5.90 |

## **SIDE ORDERS**

### **Salad Side Dishes**

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| <b>108. Som Tum</b><br>Young green papaya salad with tomatoes, peanuts, lime and Thai sauce. (subject to availability)    | £5.10 |
| <b>109. Larb Gai</b><br>Spicy minced chicken salad with spring onions, mint leaves, fresh chillies and ground roast rice. | £5.40 |
| <b>110. Yam</b><br>King prawns with herbs in a Thai style lime dressing.  | £5.95 |
| <b>111. Yam Talay</b><br>Mixed seafood salad with a Thai lime and chilli sauce.   | £5.95 |
| <b>112. Yam Woon Sen</b><br>Glass noodles with minced pork, prawns, onions and spicy lime dressing.                       | £5.95 |
| <b>113. Yam Tok Moo</b><br>Thai style char-grilled pork with ground, roast rice, chilli and Thai long leaved coriander.   | £5.40 |

### **Side Dishes**

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| <b>114. Neua Yang</b><br>Thai style char-grilled rump fillet of beef with sesame seed. Served with a special Thai dipping sauce. | £5.50 |
| <b>115. Moo Yang</b><br>Thai style char-grilled pork with sesame seed. Served with special Thai dipping sauce.                   | £5.10 |
| <b>116. Pla Muek Yang</b><br>Thai style char-grilled squid with a special Thai dipping sauce.                                    | £5.95 |