



# Baan Thai

RESTAURANT  
A step up in Thai cuisine

*A visit to a Baan Thai for dinner begins with warm welcome that is the hallmark of Thai hospitality*

*To help you enjoy your meal, and choose your dishes according to your own taste, we have used chilli symbols to indicate the strength of "spicy hotness" for each dish as follows:*

*follows:*  *Very hot*

 *Medium*

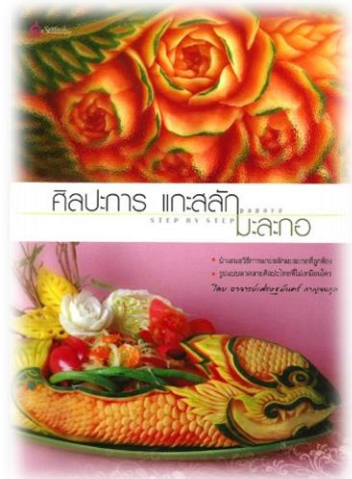
 *Slightly hot*



*If you require your meal spicier or milder please inform a member of staff*

*Please note: the meal in this menu is not "Gluten Free" if you have any food intolerance please inform a member of staff before you making your order*

*Hopefully you have enjoyed your time with us and thank you for your visit please call again.*



## Appetisers

1. **Satay Gai** 🍷 5.25  
Strips of grilled **marinated chicken**, served with a peanut sauce and cucumber relish
2. **Goong Hom Pha** 5.15  
Deep-fried **marinated prawns**, wrapped with spring roll pastry, and served with plum sauce
3. **Tord Mun Pla** 5.25  
Deep-fried Thai style **fish cakes**, served with cucumber, ground peanuts, sweet chilli and shallot relish
4. **Toong Tong** 5.25  
Parcel of thin **crispy pastry**, filled with exotic stuffing (diced chicken, prawns and veg.) served with a sweet chilli sauce
5. **See Krong Moo Ob** 🍷 5.25  
Tender **pork spare ribs**, marinated in honey and Thai herbs, on top with red wine sauce
6. **Gratong Thong Sai Gai** 5.25  
Mini crispy golden **pastry baskets** filled with delicious diced chicken & vegetables perfumed with a hint of herbs & sweet spices.
7. **Khanom Pang Nha Gai** 5.15  
Deep-fried sesame seeds **chicken and prawns on toast**, served with sweet chilli sauce.
8. **Moo Ping** 5.25  
**Barbecued pork**, marinated in special sauce, coriander roots, garlic and tammarine sauce.
9. **Fruit of The Sea (9pieces)** 7.50  
A selection of **mixed seafood**, deep-fried in a light batter, served with sweet chilli sauce
10. **Goong Yang** 🍷 8.15  
Grilled fresh **king prawns**, served with a original Thai hot & spicy chilli sauce.
  
13. **Baan Thai Mixed Starter** 14.90  
(6.25 per person /minimum for 2 people) 🍷  
A delicious selection of mixed starters which includes: **chicken satay, wrapped prawns, chicken on toast, Thai fish cakes, spring rolls** and **Thai spicy salad, served with 3 sauces**
  
14. **Pho Pia Tord (vegetarian)** 🍷 5.00  
Deep-fried **spring rolls**, stuffed with vegetables vermicelli, served with a sweet chilli sauce.
15. **Tofu Tord (vegetarian)** 5.00  
Crispy fried **bean curd**, served with a peanut and a sweet chilli sauce.

16. **Pak Tord (vegetarian)** 5.15

A selection of **mixed vegetables**, deep-fried in a light batter, served with a sweet chilli sauce.

17. **Toong Tong Je (vegetarian)** 🍷 5.15

Parcel of thin **crispy pastry**, filled with exotic veg. stuffing served with a sweet chilli sauce

18. **Tord Mun Kao Pod (veg.)** 5.00

Deep fried **sweet corn cakes**, served with ground peanuts, sweet chilli and shallot relish

19. **Vegetarian Mixed Starter** 🍷 13.90

(5.80 per person / minimum for 2 people)

A delicious selection of mixed starters which includes **Parcel** of thin crispy pastry, **Crispy corn cakes, Spring rolls, Deep fried Tofu, Deep-fried vegetables** in a light batter and **Thai spicy salad**

## Thai Spicy Soup

20. **Tom Yum Goong** 🍷 🍷 🍷 6.25

The famous Thai spicy, hot and sour soup, with prawns and mushrooms flavoured with lemon grass, kaffir lime leaves, chillies and galangal

21. **Tom Kha Gai** 🍷 5.95

A traditional Thai soup with chicken and mushroom in light coconut milk, flavoured with lemon grass, kaffir lime leaves and galangal

22. **Poh Tak** 🍷 🍷 🍷 6.95

Hot & spicy mixed seafood soup with mushroom, flavoured with lemon grass, kaffir lime leaves, chillies and lemon juice

23. **Tom Yum Hed (vegetarian)** 🍷 🍷 5.50

Spicy, hot and sour soup with mushroom, flavoured with lemon grass, kaffir lime leaves, chillies and galangal

24. **Tom Kha Hed (vegetarian)** 🍷 5.50

Mushrooms and baby corn soup in light coconut milk, flavoured with galangal, lemon grass, chillies and fresh corianders

## Thai Spicy Salad

31. **Som Tam** 🍷 🍷 🍷 5.50

A traditional Thai style **spicy salad**, consisting of julienne carrot, cucumber, crushed peanut, tomato, chilli, garlic, and lime juice.

### 32. Som Tam Goong Pao 🌶️🌶️🌶️👍 10.95

Thai style **spicy salad** with grilled **king prawns**, consisting of julienne carrot, cucumber, crushed peanuts, tomato, chilli, garlic with lime juice.

### 33. Yum Talay 🌶️🌶️🌶️ 10.50

Mixed **seafood** seasoned with lemon grass, sliced kaffir leaves, onion, shallots, tomatoes, lemon juice and fresh chillies.

### 34. Yum Neau Yang 🌶️🌶️🌶️👍 9.95

Grilled **beef** seasoned with lemon grass, sliced kaffir lime leaves, cucumber, onion, shallots, tomatoes, lemon juice and fresh chillies.

### 35. Laab Moo Yang 🌶️🌶️🌶️ 9.95

Grilled **pork salad** flavoured with mints and coriander tossed in a lime and chilli dressing.

## Main dishes

### Gaeng(Curry)

#### 41. Gaeng Kiew Waan Gai 🌶️🌶️ 9.50

An authentic Thai **chicken green curry**, with Thai aubergines, bamboo shoot, peppers, cooked in coconut milk with fresh chilli

#### 42. Gaeng Phed Ped Yang 🌶️🌶️👍 10.95

A **roast duck red curry** with pineapple, tomato, aubergine and peppers, cooked in coconut milk

#### 43. Gaeng Garee Gai 🌶️ 9.50

A mild and creamy **chicken yellow curry**, with onion and potatoes, cooked in coconut milk

#### 44. Massaman Neau 🌶️👍 10.50

A rich tender **beef curry** with peanuts, potatoes, onion flavoured with cinnamon, nutmeg and cumin, cooked in coconut milk

#### 45. Panaeng Moo 🌶️🌶️ 9.50

A rich and flavoursome **pork tender loin red dry curry**, cooked in coconut milk, peppers, chilli and sprinkled with kaffir lime leaves

#### 46. Gaeng Pa Gai (Jungle curry) 🌶️🌶️🌶️ 9.50

Thai northern style non-coconut milk curry, a very hot and spicy curry with **chicken**, fine bean, bamboo shoot, krachai and baby corn

#### 47. Choo Chee Goong 🌶️🌶️👍 12.50

A rich **king prawns (shell on) in red dry curry sauce**, cooked in coconut milk with kaffir lime leaves and chilli, served on a bed of ice berg.

#### 48. Choo Chee Pla 🌶️ (seabass 14.95) 10.95

A rich **red curry** sauce with boneless **crispy fish**, cooked in coconut milk and kaffir lime leaves

#### 49. Gaeng Kiew Waan Goong 🌶️🌶️👍 12.50

An authentic Thai **green curry** with **king prawn** and Thai aubergines, cooked in coconut milk with fresh chilli and sweet basil leaves

### Gai (Chicken)

#### 51. Gai Pud Med Mamaung 🌶️👍 9.95

Stir-fried lightly battered chicken with cashew nuts, pepper, onion, spring onion and Thai chilli oil served in a potato basket

#### 52. Gai Pud Bai Gra-poa 🌶️🌶️👍 9.15

Stir-fried chicken with Thai basil leaves, chilli, onion, pepper, garlic and Thai spicy sauce.

#### 53. Gai Pud Prieu Waan 8.95

Thai style sweet and sour chicken, with tomato, cucumber, onion, pineapple and vegetables.

#### 54. Gai Pud Khing 8.95

Stir-fried chicken with fresh ginger, onion, pepper, mushroom and light oyster sauce

#### 55. Gai Pud Nor Mai Kao Pod 8.95

Stir-fried chicken with bamboo shoot, baby corn and mushroom in light soya sauce.

#### 56. Gai Pud Gra-tiem Prik Tai 8.95

Stir-fried chicken with mushroom, crispy garlic and ground pepper sauce

### Moo (Pork)

#### 61. Moo Pud Ped 🌶️🌶️🌶️ 9.15

Hot and spicy pork with red chilli paste, pepper, krachai, kaffir lime leave and basil leave

#### 62. Moo Pud Prieu Waan 8.95

Thai style sweet and sour pork, with tomato, cucumber, onion, pineapple and vegetables.

#### 63. Moo Pud Khing 8.95

Stir-fried pork with fresh ginger, onion, pepper, mushrooms and light oyster sauce

#### 64. Moo Pud Prik Pao 🌶️🌶️👍 9.15

Stir-fried pork in Thai chilli oil sauce, with pepper, spring onion and sweet basil leave

#### 65. Moo Pud Gra-tiem Prik Tai 8.95

Stir-fried pork with mushroom, crispy garlic and ground pepper sauce

### Neau (Beef)

#### 71. Neau Pud Num Mun Hoy 9.85

Stir-fried beef with broccoli, mushroom, baby corn and carrot in an oyster sauce

## 72. Neau Pud Bai Horapa 🌶️🌶️👍 10.95

Stir-fried beef with Thai sweet basil leaves, chilli, onion, pepper and garlic, served in a sizzling dish.

## 73. Neau Lao Daeng 10.95

Sliced beef and vegetables, in red wine sauce served in a sizzling dish.

## 74. Neau Pud Prik Khing 🌶️🌶️ 9.95

Stir-fried beef and fine beans with a red curry paste, pepper and kaffir lime leaves.

## 75. Pra Ram Long Song 👍 9.85

Sliced beef in aromatic peanut and coconut sauce on a bed of Chinese lettuce.

### Ped (Duck)

## 81. Ped Pud Sub Pa Rot 10.50

Stir-fried roast duck, with pineapple, baby corn, mushroom in sweet & sour sauce.

## 82. Ped Pud Prik Pao 🌶️🌶️👍 10.85

Stir-fried roast duck with pepper and onion, with a light Thai chilli oil sauce.

## 83. Ped Pud Khing 10.50

Stir-fried roast duck with fresh ginger, pepper mushroom and onion with a light oyster sauce

## 85. Ped Ma Kham 👍 11.25

Sliced roast duck, topped with a three flavour caramelised tamarind sauce served on a bed of green vegetables and crispy noodles

## 86. Ped Ob Yod Pak 10.50

Sliced roast duck with mushrooms, baby corn and green vegetables - flavoured with chef's special sauce.

### Goong (Prawn)

## 91. Goong Pud Bai Horapa 🌶️🌶️👍 12.85

Stir-fried king prawns, with Thai sweet basil leaves, chilli, onion, pepper and garlic, served in a sizzling dish

## 92. Goong Pud Pried Waan 9.95

Thai style sweet and sour prawns with tomato, cucumber, onion and pineapple.

## 93. Goong Pud Gra-tiem Prik Tai 12.25

Stir-fried king prawns and mushroom with garlic and ground pepper sauce

## 94. Goong Pud Nor Mai Kao Pod 9.95

Stir-fried prawns with asparagus, bamboo shoots & baby corns

## 95. Goong Ma Kham 👍 12.25

Deep-fried king prawns in a light batter, topped with a three flavour caramelised tamarind sauce, fried shallot and chilli.

### Plaa (Fish)/(seabass 14.95)

## 100. Plaa Pried Waan 10.95

Lightly battered fish, topped with a Thai sweet and sour sauce and vegetables.

## 101. Plaa Yum Mamuang 🌶️👍 14.95

Crispy deep-fried Sea Bass, topped with young mango, cashew nuts, shallot and chilli dressing.

## 102. Plaa Sam Rot 🌶️👍 10.95

Lightly battered fish, topped with a succulent 'three flavour' sweet, sour and spicy sauce

## 103 Plaa Grapao 🌶️🌶️ 10.95

Lightly battered fish seasoned with garlic, chilli and onions with holy basil leaves

### Taley (Seafood)

## 104. Plaa-muek Pud Gra Pao 🌶️🌶️ 10.50

Stir-fried squid with Thai basil leaves, chilli, onion, pepper and garlic.

## 105. Hoy Pud Horapa 🌶️🌶️👍 12.95

Stir-fried mussels and scallops with Thai sweet basil leaves, chilli, onion, peppers and garlic, served in a sizzling dish.

## 106. Nor Mai Pud Hoy Shell 11.95

Stir-fried mixed seafood with green asparagus, baby corn and mushroom in an oyster sauce.

## 107. Pud Ped Talay 🌶️🌶️👍 11.95

Stir-fried selection of mixed seafood in red curry paste with coconut milk, fine beans and aubergines

## 108. Kata Ron Talay Raum 12.95

A sizzling dish of mixed seafood with rice wine sauce and vegetables

### Vegetarian Dishes

## 111. Tofu Pud Khing 8.75

Stir-fried tofu, with fresh ginger, mushroom, onion and baby corn

## 112. Tofu Pud Prik Khing 🌶️🌶️ 8.95

Stir-fried tofu and fine bean in red curry paste and sprinkled with chopped kaffir lime leaves

## 113. Tofu Pud Gra-proa 🌶️🌶️👍 8.95

Stir-fried tofu with Thai holy basil leaves, chilli, onion, pepper and garlic.

**114. Tofu Pried Wann 8.75**

Stir-fried tofu and seasonal vegetables in a Thai style sweet and sour sauce.

**115. Makau Sam Rot 8.75**

Lightly battered aubergines with a succulent 'three flavour' sweet, sour and salted sauce

**116. Hed Pud Med Mamuang 9.85**

Stir-fried selection of mushrooms with cashew nuts in the chef's special sauce, served in a potato basket

**117. Gaeng Kiew Waan Pak 8.95**

An authentic Thai green curry with vegetables, Thai aubergines, cooked in coconut milk with fresh chilli

**118. Panaeng Tofu 8.95**

A rich and flavoursome red curry with tofu cooked in coconut milk and sprinkled with chopped kaffir lime leaves

### Grilled Dishes

**121. Gai Yang 10.95**

Oven barbecued chicken, marinated in a special sauce with garlic and coriander

**122. Moo Yang 9.95**

Barbecued pork, marinated in a special sauce with garlic and coriander

**123. Plaa Pao 14.65**

Grilled Sea Bass marinated with Thai herbs served with hot chilli sauce

**124. Plaa-Muek Yang 9.95**

Grilled squid tube marinated with Thai herbs served with hot chilli sauce

### Steamed Dishes

**131. Plaa Nung Manow 14.85**

A Thai famous steamed Sea Bass with fresh chilli, garlic and lime sauce

**132. Plaa Pae Sa 10.25**

Steamed crispy boneless fish in a tasty tamarind sauce with ginger and spring onion

### Pak (Vegetables side dish)

**151. Pud Pak Raum Mit 5.95**

Stir-fried seasonal mixed vegetables in an oyster sauce

**152. Pud Pak Fai Daeng 5.95**

Stir-fried seasonal green vegetables with fermented soy beans, chilli and garlic

/// very hot // medium / slightly hot

**153. Pud Sam Sahay 5.95**

Stir-fried three delicious vegetable, asparagus, mushroom and baby corn in an oyster sauce

**154. Pud Tau Ngok 5.50**

Stir-fried bean sprouts with spring onion and carrot in a soy sauce

### Rice and Noodles (side dish)

**161. Kaow Sauy 2.40**

Steamed Thai Jasmine rice

**162. Kaow Pud Kai 2.65**

Egg fried rice

**163. Kaow Ma Praw 2.75**

Coconut rice

**164. Kaow Neaw 2.85**

Sticky rice

**165. Baan Thai special fried rice 7.95**

Fried rice with prawn, chicken, pineapple, cashew nut and spring onion.

**166. Prawns Pud Thai 8.25**

A traditional Thai style stir-fried noodles with egg, bean sprouts and spring onion with prawns

**167. Chicken Pud Si-ew 7.95**

Stir-fried rice noodles with chicken, egg and green vegetables in a dark soy sauce

**168. Pud Mee 6.25**

Stir-fried egg noodles with egg, bean sprouts, carrot and spring onion.

### Set Menu A

(minimum for 2 people) 20.95 per person

**Starter:** Baan Thai Mixed Starter

**Main Course:**

- Stir-fried chicken with fresh ginger, onion, peppers, mushroom
- A rich beef curry cooked in coconut milk with peanuts and potatoes flavoured with cinnamon, nutmeg and cumin. /
- Stir-fried mixed vegetables.
- Choice of steamed rice or egg fried rice
- Tea or Coffee

## Set Menu B

(minimum for 2 people) 21.95 per person

**Starter:** Baan Thai Mixed Starter

**Main Course:**

- An authentic **Thai green curry with chicken** and Thai aubergines, cooked in coconut milk with fresh chilli. //
- Stir-fried **king prawns with Thai basil leaves**, onion, peppers, chilli and garlic. //
- Stir-fried **mixed vegetables** in oyster sauce
- Choice of **steamed rice** or **egg fried rice**
- **Tea or Coffee**

## Set Menu C

(minimum for 2 people) 22.95 per person

**Starter:** Baan Thai Mixed Starter

**Main Course:**

- Lightly **sea bass**, topped with a succulent 'three flavour' sweet, sour and salted sauce. /
- Stir-fried **chicken with cashew nuts**, pepper and onions served in a potato basket. /
- Stir-fried **three delicious vegetables** – fresh asparagus, mushrooms and baby corns.
- Choice of **steamed rice** or **egg fried rice**.
- **Tea or Coffee**

## Set Menu D

(minimum for 4 people) 21.95 per person

**Starter:** Baan Thai Mixed Starter

**Main Course:**

- A mild and creamy **yellow curry** with **chicken**, potatoes and onion. /
- A rich and flavoursome **red curry with pork tender loin**, cooked in coconut milk //
- Stir-fried **beef with Thai basil leaves**, peppers, onion, chilli and garlic. //
- **Grilled chicken**, marinated with soy sauce, garlic and coriander.
- Stir-fried **mixed vegetables**.
- Stir-fried **egg noodles** with vegetable and egg
- Choice of **steamed rice** or **egg fried rice**
- **Tea or Coffee**

## Set Menu E

(minimum for 4 people) 22.95 per person

**Starter:** Baan Thai Mixed Starter

**Main Course:**

- Lightly **sea bass** topped with red curry sauce cooked in coconut milk. /
- **King prawns** in a light batter topped with a three flavour caramelised tamarind sauce
- **Barbecued pork** marinated in a special sauce, coriander and garlic,
- Stir-fried **roast duck** with a light Thai chilli oil.
- Stir-fried three **delicious vegetables**, asparagus, mushroom and baby corns.
- A traditional recipe of **stir-fried noodles with chicken**, bean sprout and spring onion.
- Choice of **steamed rice** or **egg fried rice**
- **Tea or Coffee**

## Set Menu F (Vegetarian)

(minimum for 2 people) 20.50 per person

**Starter:** Baan Thai vegetarian mixed starter

**Main Course:**

- A Thai **green curry** with vegetables. //
- Stir-fried **tofu with cashew nuts**, pepper and onion served in a potato basket. /
- Stir-fried **mixed vegetables in soy sauce**
- Choice of **steamed rice** or **egg fried rice**
- **Tea or Coffee**

## Set Menu G (Royal Banquet)

(minimum for 4 people) 27.95 per person

**Starter:** Baan Thai Mixed Starter

**Second Course:** A traditional hot and sour prawn soup "Tom Yum Goong"

**Main Course:**

- Lightly **sea bass**, topped with a succulent 'three flavour' sauce. /
- **Sliced beef** in aromatic peanut sauce.
- An authentic **Thai green curry with prawns** //
- **Roast duck** topped with a three flavour caramelised tamarind sauce
- **Grilled chicken** marinated in a special sauce.
- Stir-fried seasonal **mixed vegetables**.
- A traditional recipe of **stir-fried noodles with pork**, bean sprout and spring onion.
- Choice of **steamed rice** or **egg fried rice**
- **Tea or Coffee**

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