

Baan Thai Restaurant

A Taste of an Authentic Thai Cuisine

May we take this opportunity to welcome you to the Baan Thai Restaurant on this your lunch time.

We are pleased to offer you the following special lunch menu options as follows:

Express Lunch £5.95

Include one of main dish of your choice from this menu served with steamed rice or egg fried rice.

Set Meal Lunch £9.95

Which includes your choice of one Appetiser, one Main dish served with steamed rice or egg fried rice
And also Tea or Coffee (Please note: The Special Rice and Noodle Dishes are does not include any rice)

Appetisers

1. Satay Gai

Strips of grilled marinated chicken, served with peanut sauce and cucumber relish

2. Goong Hom Pha

Deep-fried marinated prawns, wrapped with spring rolls pastry, and served with plum sauce

3. Tord Mun Pla

Deep-fried Thai style fish cakes, served with cucumber, ground peanuts, sweet chilli and shallot relish

4. Toong Tong

Parcel of thin crispy pastry, filled with exotic stuffing (Vegetable, chicken & prawns) served

5. See Krong Moo Ob

Tender pork spare ribs, marinated in honey a soy sauce and Thai herbs

6. Kha Nom Pung Na Gai

Deep-fried sesame seeds chicken and prawn on toast, served with sweet chilli sauce

7. Moo Ping

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

8. Poh Pia Tord (vegetarian)

Deep-fried spring rolls, stuffed with vegetables and vermicelli, served with sweet chilli sauce

9. Pak Tord (vegetarian)

A selection of mixed vegetables, deep-fried in alight batter, served with sweet chilli sauce

10. Tord Mun Kao Pod (vegetarian)

Deep-fried sweet corn cakes, served with cucumber, crushed peanuts, sweet chilli and shallot relish

11. Tofu Tord (vegetarian)

Crispy deep-fried bean curd, served with a sweet chilli sauce and crushed peanuts

12. Som Tam

Thai style spicy salad, consisting of julienne carrot, cucumber, crushed peanuts, tomato, chilli, garlic and lime juice

Soup

13. Tom Yum Gai

The famous Thai spicy, hot and sour soup, with chicken and mushrooms flavoured with lemongrass, galangal and kaffir lime leaves

14. Tom Kha Gai

Chicken and mushroom in light coconut milk soup, flavoured with lemongrass, galangal and kaffir lime leaves

15. Tom Yum Hed (vegetarian)

Spicy hot and sour soup with mushroom, flavoured with lemongrass, galangal and kaffir leaves

Note: Alternatively Chips, Plain Noodles, Prawns or Fish are available at £1.50 extra

16. Tom Kha Hed (vegetarian)

Mushrooms and baby corn in light coconut milk soup, flavoured with lemongrass, galangal and kaffir

Main Dishes

Gaeng (Curry)

1. Gaeng Kiew Waan Gai

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

2. Gaeng Phed Ped Yang

Red curry with roast duck, pineapple, lychee, tomatoes and basil leaves, cooked in coconut milk

3. Gaeng Garee Gai

A mild and creamy yellow curry, with chicken, onions and potatoes

4. Massaman Neau

A rich beef curry, with peanuts, onions and potatoes, flavoured with cinnamon, cloves, nutmeg and cumin

5. Panaeng Moo

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

6. Gaeng Pa Gai (Jungle curry)

A very hot and spicy non-coconut milk curry with chicken, fine bean, bamboo shoot and baby corn

Stir-Fried Dishes

Gai (Chicken)

7. Gai Pud Bai Gra-poa

Stir-fried chicken with basil leaves, chilli, onion, pepper and garlic with oyster sauce

8. Gai Pud Pried Waan

Thai style sweet & sour chicken in light batter with vegetables and sweet & sour sauce

9. Gai Pud Khing

Stir-fried chicken with fresh ginger, onion, pepper and mushrooms in oyster sauce

10. Gai Pud Nor Mai Kao Pod

Stir-fried chicken with bamboo shoot and baby corn and light soya sauce

11. Gai Ma Kham

Lightly battered chicken, topped with a three flavours caramelised tamarind sauce

12. Gai Pud Med Mamaung

Stir-fried lightly battered chicken with cashew nuts, pepper and onion in Thai chilli oil sauce

Moo (Pork)

13. Moo Pud Phed

Hot and spicy pork with red curry paste sauce and Thai herbs, chilli, pepper, kaffir lime leave and basil leave

14. Moo Pud Pried Waan

Thai style sweet & sour pork in light batter with vegetables and sweet & sour sauce

15. Moo Pud Khing

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

16. Moo Pud Prik Pao

Stir-fried pork in a Thai chilli oil sauce with pepper, onion and spring onion

17. Moo Pud Gra-tiem Prik Tai

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

Neau (Beef)

18. Neau Pud Nam Mun Hoi

Stir-fried beef with broccoli, mushroom and spring onion in oyster sauce

19. Neau Pud Bai Horapa

Stir-fried beef with basil leaves, chilli, onion, green beans, pepper and garlic in oyster sauce

20. Neau Dad Deaw

Sun-dried marinade beef in an authentic Thai spice recipe

21. Neau Lao Daeng

Stir-fried sliced beef and vegetables, in Thai red wine sauce

22. Neau Pud Prik Khing

Stir-fried beef and fine bean with red curry paste sauce and chopped kaffir lime leaves

Note: Alternatively Chips or Plain Noodles or Prawns or Fish are available at £1.50 extra

Vegetarian (Main Dishes)

23. Tofu Pud Khing

Stir-fried tofu with fresh ginger, onion, pepper and mushrooms

24. Tofu Pud Gra Pao

Stir-fried tofu with basil leaves, chilli, onion, green beans, pepper and garlic

25. Tofu Pud Pried Waan

Thai style sweet & sour sauce with tofu and vegetables

26. Panaeng Tofu

A rich and flavoursome red curry with tofu cooked in coconut milk, along with kaffir lime leaves

27. Gaeng Kiew Waan Pak

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

28. Hed Pud Med Mamaung

Stir-fried selection of mushrooms with cashew nut, pepper and onion with Thai chilli oil

29. Tofu Pud Prik Khing

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

30. Pud Pak Ruam Mit

Stir-fried mixed vegetables in an oyster sauce

31. Pud Thai Je

Thai style stir-fried rice noodles with tofu, bean sprouts and spring onion

Rice & Noodles Dishes

32. Baan Thai Special Fried Rice

Special fried rice with chicken & prawns, pineapple, cashew nuts and spring onion

33. Pud Thai Noodles

A classical recipe of Thai style stir-fried rice noodles with chicken, bean sprouts and spring onion

34. Pud Si-ew Gai

Stir-fried rice noodles with chicken, egg and vegetables with dark soya sauce

35. Pud Mee Gai

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

Baan Thai Dessert

Banana Fritters £ 4.20

Banana fritter coated with coconut, served with a scoop of Vanilla ice cream

Coconut Roll £4.20

A Thai pancake roll, stuffed with desiccated coconut, flavoured with palm sugar and pandan leaves, served with a scoop of Vanilla ice cream

A Selection of Ice Cream

2 scoops £3.20 or 3 scoops £4.20

Vanilla, Chocolate, Mango Sorbet, Strawberries & cream, Mint Chocolate

Hot Beverage

Espresso / Coffee / Tea £1.70

Cappuccino / Latte Coffee £3.15

Liqueurs Coffee £4.20

Baan Thai Irish Coffee £4.95

Baan Thai Royal Coffee £5.95

Thank you for your visiting and hope you have enjoyed with us and have a nice day.

Find us on Facebook at: **Baan Thai Burton**