



**Nahmprik  
Thai  
Cuisine**

# SUNDAY FAMILY MEAL DEAL

**3 Courses £16.95  
(Vegetarian £14.95)**

**Starters, Main  
& Desert or Tea/Coffee**

**Prawn Option Add £2**

## Starters

### 1. PO PIA TOD (Spring Roll)

Crispy spring rolls with vermicelli, seaweed, sesame and vegetables

### 2. KRATHONG TONG

(Crispy Golden Basket)

Light crispy golden basket with savory filling of stir-fried minced chicken in sweet corn, garden pea, carrot, and onions topped with cashew nut.

### 3. MOO PING

Marinated skewers of pork served with sweet chilli sauce.

### 4. TOD MUN PLA (Thai Fish Cake)

Blend fish with red curry paste, green bean, lime leaves served with cucumber and peanut sauce

### 5. KANOMPANG NAA GUNG

(Prawn on Toast)

Minced prawn and chicken with herbs on toasts sprinkled with sesame seeds

### 6. KRA DOOK MOO TOD (Thai spare ribs)

Marinated spare ribs with garlic, pepper, ginger and soy sauce

### 7. SATAY GAI (Chicken Satay)

Marinated skewers of chicken served with peanut sauce and cucumber ajad sauce

### 8. GUNG HOM PA (Prawn spring rolls)

Prawns spring rolls served with sweet chilli sauce

### 9. GUNG CHOOP PAENG TOD

(Prawn Tempura)

Deep fried prawns in crispy batter

### 10. HOY SHELL NAM PRIK POW

(Scallop Stir-fried)

Fresh single scallop stir-fried with roasted chilli oil, onion and sweet basil leaves

### 11. MEE KROB

Crispy noodle with king prawns, spring onions, tamarind sauce

### 12. PEEK GAI TOD (Chicken Wing)

Deep Fried Marinated Chicken Wing served with spicy sauce

## Soups & Salads

### 13. TOM YAM (hot and sour soup)

Hot and sour soup with lemon grass, galangar, lime leaves, tomato and spring onion. Choice of Chicken, Pork or Beef.

### 14. TOM KA GAI (Chicken Coconut Soup)

Fragrant chicken soup with coconut milk, lemon grass, galangar, tomato and lime leaves

## Stir Fry

### 15. PAD KRAPOW

(Stir-fried with Holy Basil)

Spicy stir fried with chilli, onion, red green pepper, fine bean and holy basil. Choice of Chicken, Pork or Beef.

### 16. PAD KIMOW (Drunken Stir Fried)

Hot and spicy stir fried with bamboo shoot, red green pepper, lime leaves, baby corn and cauliflower. Choice of Chicken, Pork or Beef.

### 17. GAI PAD MET MAMMUANG

(Chicken Cashew Nut)

Chicken stir-fried with cashew nut, spring onion, red green pepper and dried chilli.

### 18. PAD PREOWAN (Sweet and Sour)

Stir fried sweet and sour with pineapple, tomatoes and vegetables. Choice of Chicken, Pork or Beef.

### 19. PAD NAMMAN HOY

(Stir-fry In Oyster Sauce)

Stir fried with oyster sauce, mangetout, mushroom, spring onion and baby corn. Choice of Chicken, Pork or Beef.

### 20. PAD KHING (Stir-fry with Ginger)

Stir fried with ginger, black fungus mushroom and spring onion. Choice of Chicken, Pork or Beef.

## Curry

### 21. GAENG KIEW WAN (Green Curry)

Green coconut curry with aubergine, bamboo shoot, red green pepper and sweet basil. Choice of Chicken, Pork or Beef.

### 22. GAENG PHED (Red Curry)

Red coconut curry with aubergine, bamboo shoot, red green pepper and sweet basil. Choice of Chicken, Pork or Beef.

### 23. GAENG PAH (Jungle Curry)

Spicy jungle curry with vegetables - no coconut milk. Choice of Chicken, Pork or Beef.

### 24. PENANG (Dry Curry)

Dry curry with fresh bean, lime leaves, coconut milk and sweet basil.  
Choice of Chicken, Pork or Beef.

### 25. MASSAMAN

Rich blend of herbs and dry spices with coconut milk, potato, peanuts, crispy shallots. Choice of Chicken, Pork or Beef.



## Rice & Noodle

## Vegetarian Stir Fry

### 26. PAD THAI

Stir fried rice noodle with crushed peanut, egg, bean sprouts, chive leaf, bean curd and served with lemon, crushed peanut and chilli flakes. Choice of Chicken, Pork or Beef.

### 27. GUAY TIEW PAD SEE-EW

Stir fried rice noodle with egg, sweet cabbage, mangetout, carrot and dark soya sauce. Choice of Chicken, Pork or Beef.

### 28. GUAY TIEW PAD KIMOW

(Drunken Noodle)

Spicy stir fried rice noodle with chilli, red green pepper, lime leaves, egg, and mix vegetables. Choice of Chicken, Pork or Beef.

### 29. KOW PAD (Thai Fried Rice)

Fried rice with egg, tomato, onion and spring onion. Choice of Chicken, Pork or Beef.

### 30. KOW PAD SUPPAROD

(Thai Pineapple Fried Rice)

Fried rice with egg, pineapple, cashew nuts, raisin, onion, pea, carrot and red green pepper. Choice of Chicken, Pork or Beef.

## Vegetarian Starters

### 31. PO PIA JAY

Crispy spring rolls stuffed with glass noodle, and vegetables

### 32. KRATHONG TONG

(Crispy Golden Basket)

Light crispy golden basket with savory filling of sweet corn, garden pea, carrot, and onions topped with cashew nut.

### 33. PAK CHOOP PAENG TOD

Deep fried mixed vegetables in crispy batter

### 34. SATAY HET (Mushroom Satay)

Marinated skewers of mushroom served with peanut and ajad sauce

### 35. TOD MAN KOW PORD

Sweet corn cake served with sweet chilli sauce, cucumber, and crushed peanuts

## Vegetarian Soups & salads

### 36. YAM PAK

Spicy mixed vegetables salad

### 37. TOM KA HET

(Mushroom Coconut Soup)

Mushroom soup with coconut milk, lemon grass and galangal.

### 38. TOM YAM HET

Hot and sour mushroom soup with herbs

### 39. TAO HOO PAD KRAPOW

Spicy stir fried tofu with chilli, onion, red green pepper, fine bean and holy basil.

### 40. TAO HOO PAD KHING

Stir fried tofu with ginger, black fungus mushroom and spring onion.

### 41. TAO HOO PAD PREOWAN

(Sweet and Sour)

Sweet and sour tofu with pineapple, tomatoes and vegetables

### 42. PAD PAK RUAM

Stir fried mixed vegetables

### 43. TOFU PAD KIMOW

(Drunken Stir Fried Tofu)

Hot and spicy stir fried with tofu, bamboo shoot, red green pepper, lime leaves, baby corn, and cauliflower.

## Vegetarian Curry

### 44. GAENG KEO WAN PAK (Green Curry)

Green coconut curry with mixed vegetables: aubergine, bamboo shoot, tofu and sweet basil.

### 45. GAENG PHED PAK (Red Curry)

Red coconut curry with mixed vegetables: aubergine, bamboo shoot, tofu and sweet basil.

### 46. PENANG TOFU (Dry Curry)

Dry curry with tofu, fresh bean, lime leaves, coconut milk and sweet basil.

## Vegetarian Rice & Noodle

### 47. KOW PAD PAK

Stir fried jasmine rice with eggs and vegetables

### 48. PAD THAI JAY

Stir fried rice noodles with eggs, bean sprouts, chive leaf, bean curd and served with lemon, crushed peanut and chilli flakes

### 49. GUAY TIEW PAD SIEW JAY

Stir fried rice noodle with egg, tofu and vegetables in dark soy sauce

### 50. GUAY TIEW PAD KIMOW JAY

Spicy stir fried rice noodle with tofu, egg, chilli, red green pepper, lime leaves, holy basil and mixed vegetables.

## Side Dish

### 51. KOW (Steamed Fragrant Jasmin Rice)

### 52. KOW KAI (Egg Fried Rice)

### 53. GUAY TIEW

(Yellow Egg Noodles with Bean Sprouts)

### 54. CHIPS

#### FOOD ALLERGIES and INTOLERANCES

If you have a food allergy or a special dietary requirement please inform a member of the hospitality team. Thank you.

