

Nahmprik Thai Cuisine

Welcome to the exquisite fine Thai dining.

We are pleased to offer a relaxed atmosphere and delectable menu to suit all tastes and occasions, whether it'll be a romantic dinner or lunch, catching up with friends and family or for business entertainment.

We're aspired to offer the most authentic great tasting dishes with friendly service. We trust you will enjoy our extensive range of fine Thai cuisine.

Thank you for visiting us for the delightful meal and enjoy!

For party of 6 or more service charge is 10%

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.



Starters

	Cuisine	
	KOW GRIAP GUNG (Prawn Crackers) Thai prawn crackers served with sweet chilli sauce.	3.25
	PO PIA TOD (Vegetarian Spring Roll) Crispy spring rolls with vermicelli, seaweed, sesame and vegetable	
	KRATHONG TONG (Crispy Golden Basket)	7.45
	PEEK GAI TOD (Chicken Wing) Deep Fried Marinated Chicken Wing served with spicy sauce.	7.45
	SATAY GAI (Chicken Satay) Marinated skewers of chicken served with peanut sauce and cucumber ajad sauce.	7.45
	MOO PING Marinated skewers of pork served with sweet chilli sauce.	7.45
	KRA DOOK MOO TOD (Thai spare ribs) Marinated spare ribs with garlic, pepper, ginger and soy sauce.	7.45
	NUA DET DEOW Strips of marinated rump steak served with spicy sauce.	7.45
	KANOMPANG NAA GUNG (Prawn on Toast)	7.45
	Blend fish with red curry paste, green bean, lime leaves served with cucumber and peanut sauce.	7.95
	. GUNG POW Grilled king prawns on skewers served with spicy seafood sauce.	7.95
	Prawns spring rolls served with sweet chilli sauce.	7.95
	Deep fried prawns in crispy batter.	7.95
	Steamed Mussel Served with Spicy Seafood Sauce.	7.95
;	S. MIXED STARTERPer Person 8 Spring rolls, Thai fish cake, prawn spring roll, prawn and chicken on toasts, chicken satay.	8.95
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Soups & Salads

Cuisine				
16. TOM YAM (hot and sour soup))			
Hot and sour soup with lemon grass	, galang	gar, <mark>li</mark> me l	eaves,	
mushroom, tomato and spring onior	1.			
Chicken or Pork	7.25	Beef		7.45
Prawn				
17. TOM KA (Coconut Soup)				
Fragrant chicken soup with coconu	t milk, le	emon gras	ss, <mark>galanga,</mark>	
Tomato, mushroom and lime leaves				
Chicken or Pork	7.25	Beef		7.45
Prawn		/		
11000	7.50			
 18. POH TAAK (Seafood Spicy Son Hot and sour soup with mixed seaformushroom, galanga and lime leaves 19. LAAB GAI (Chicken Salad) Spicy minced chicken salad with mit grounded glutinous roasted rice 	od, <mark>lem</mark> e	ng onion a	and	
20. YUM NUA (Beef Salad)			••••••	8.25
Spicy beef salad with tomato, spring	g onion a	a <mark>n</mark> d celer	y	
21. YUM TALAY (seafood Salad) Spicy mix sea food salad with tomat			nd celery	9.45
22. PAPAYA SALAD (Som-Tum)		•••••		8.50
One of the most famous Thai salad	dish tha	t is tantal	izingly delici	ous.





Nahm Prik Special

23. PHED MAKAM (Duck with Tamarind sauce)	Cuisine
red green pepper and dried chilli. 24. GAI YANG NAHM PRIK (Grilled Chicken)	23. PHED MAKAM (Duck with Tamarind sauce) 15.45
24. GAI YANG NAHM PRIK (Grilled Chicken) Thai Style Grilled Chicken with special Nahm Prik Sauce served on a sizzling hot plate 25. SEUA RONG HAI (Weeping Tiger) Thai style grilled marinated Sirloin Steak, served with spicy tamarind sauce and cooling cucumber and salad. Fish & Seafood 26. HOY SHELL PAD NAM PRIK POW (Scallops in Thai-Chili-Paste) Stir fried scallops with chilli oil, onion and sweet basil served on sizzling hot plate. 27. KUNG CHU CHEE (Prawn) King Prawn topped with red curry sauce, coconut milk, red green pepper, kaffir lime leaves and sweet basil. 28. PLA CHU CHEE Crispy Sea Bass fillets topped with red curry sauce, coconut milk, red green pepper, kaffir lime leaves and sweet basil. 29. PLA RAD PRIK (Fried Fish with Chili Sauce) Crispy Sea Bass fillets on topped with red green pepper, chilli garlic sauce and sweet basil. 30. PLA NEUNG MANAO (Steamed Fish with Lime) Steamed Sea Bass fillets steamed with garlic, celery, chilli and lime juice 31. PLA NEUNG KHING Streamed Sea Bass fillets with soy sauce, ginger, garlic,	Stir fried duck with tamarind sauce, cashew nut, pineapple,
Thai Style Grilled Chicken with special Nahm Prik Sauce served on a sizzling hot plate 25. SEUA RONG HAI (Weeping Tiger)	red g <mark>reen pepper</mark> and dried chilli.
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31. PLA NEUNG KHING	Steamed Sea Bass fillets steamed with garlic, celery,
Streamed Sea Bass fillets with soy sauce, ginger, garlic,	chilli and lime juice
Streamed Sea Bass fillets with soy sauce, ginger, garlic,	24 PLANEUNG KUNG
blook fungue muchroom and tanned with enring enions	
black fungus mushroom and topped with spring onions.	black fullyus illusiil bolii aliu toppeu with spring officirs.





Stir Fry

32. PAD KRAPOW (Stir-fried with Holy Basil)

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

Chicken or Pork	11.95	Beef	12.45
Prawn or Squid	13.45	Mixed Seafood	14.95

33. PAD KIMOW (Drunken Stir Fried)

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

Chicken or Pork	11.95	Beef	12.45
Prawn or Squid	13.45	Mixed Seafood	14.95

34. TOD KRATIEM PRIK THAI

Stir fried with garlic, spring onion and black pepper.

Chicken or Pork	11.95	Beef	 12.45
Prawn or Squid	13.45		

35. GAI PAD MET MAMMUANG (Chicken Cashew Nut) 11.95 Chicken stir-fried with cashew nut, spring onion, red green pepper and dried chilli.

36. PAD PREOWAN (Sweet and Sour)

Stir fried sweet and sour with pineapple, tomatoes and vegetables.

Chicken or Pork	11.95	Beef	•••••	12.45
Prawn	13 45			

37. PAD NAMMAN HOY (Stir-fry In Oyster Sauce)

Stir fried with oyster sauce, mangetout, mushroom, spring onion and baby corn.

Chicken or Por	k	11.95	Beef	 12.45
Prawn	•••••	13.45		

38. PAD KHING (Stir-fry with Ginger)

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

Chicken or Pork	11.95	Beef	 12.45
Prawn	13.45		





Curry

39. GAENG KIEW WAN (Green Curry)

Green coconut curry with aubegine, bamboo shoot, red green pepper and sweet basil.

Chicken or Pork	12.45	Beef	 12.95
Prawn	13 05		

40. GAENG PHED (Red Curry)

Red coconut curry with aubegine, bamboo shoot, red green pepper and sweet basil.

Chicken or Por	k	12.45	Beef	•••••	12.95
Prawn		13.95			

41. GAENG PAH (Jungle Curry)

Spicy jungle curry with vegetables - no coconut milk.

Chicken or Pork	ς	12.45	Beef	 12.95
Prawn		13.95		

42. PENANG (Dry Curry)

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

Chicken or Pork	12.45	Beef	 12.95
Prawn	13.95		

43. MASSAMAN

Rich blend of herbs and dry spices with coconut milk, potato, peanuts, crispy shallots.

Chicken or Pork	ζ	13.45	Beef	 13.95
Prawn		14.95		

44. GAENG PHED PEDD YANG (Duck Curry) 15.45

Roasted duck with red curry, coconut milk, cherry tomatoes, pineapple, grapes and sweet basil.





Rice & Noodle Dishes

45. 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.

Chicken or Pork	 11.95	Beef	 12.95
Prawn	 13.95		

46. GUAY TIEW PAD SEE-EW

Stir fried rice noodle with egg, sweet cabbage, mangetout, carrot and dark soya sauce.

Chicken or Pork	11.95	Beef	••••	12.95
Prawn	. 13.95			

47. GUAY TIEW PAD KIMOW (Drunken Noodle)

Spicy stir fried rice noodle with chilli, red green pepper, lime leaves, egg, and mix vegetables.

Chicken or Pork	 11.95	Beef	••••	12.95
Prawn	 13.95			

48. KOW PAD (Thai Fried Rice)

Fried rice with egg, tomato, onion and spring onion.

Chicken or Pork	11.95	Beef	••••	12.95
Prawn	13.95			

49. KOW PAD SUPPAROD (Thai Pineapple Fried Rice)

Fried rice with egg, pineapple, cashew nuts, raisin, onion, pea, carrot and red green pepper.

Chicken or Pork	12.45	Beef	 13.45
Prawn	14.45		







Vegetarian Starters



Cursine	
50. PO PIA JAY	6.25
Crispy spring rolls stuffed with glass noodle, and vegetables	
51. KRATHONG TONG (Crispy Golden Basket)	6.25
Light crispy golden basket with savory filling of sweet corn,	
garden pea, carrot, and onions topped with cashew nut.	
52. PAK CHOOP PAENG TOD	. 6.45
Deep fried mixed vegetables in crispy batter	
53. SATAY HET (Mushroom Satay)	6.45
Marinated skewers of mushroom served with	
peanut and ajad sauce	
54. TOD MAN KOW PORD	6.45
Sweet corn cake served with sweet chilli sauce, cucumber,	
and crushed peanuts	
55. VEGETARIAN MIXED STARTER (per person)	7.95
Spring roll, Krathong Tong , Pak choop paeng tod,	
Satay het, and Tod man kow pord.	
Vegetarian Soups & Salads	
56. LAAB HET (Mushroom Salad)	. 6.95
Spicy mushroom salad with spring onion, chili and mint	
57. YAM PAK)	6.95
Spicy mixed vegetables salad	
58. TOM KA HET (Mushroom Coconut Soup)	6.95
Mushroom soup with coconut milk, lemon grass and galangal.	
59. TOM YAM HET 🤰	6.95
Hot and sour mushroom soup with herbs	





Vegetarian Stir Fry



	Nalumpilk Thai Cuisine
60.	TAO HOO PAD KRAPOW)
	Spicy stir fried tofu with chilli, onion, red green pepper,
	fine bean and holy basil.
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61.	TAO HOO PAD KHING
	Stir fried tofu with ginger, black fungus mushroom and spring onion.
	spring official.
62.	TAO HOO PAD PREOWAN (Sweet and Sour)
	Sweet and sour tofu with pineapple, tomatoes and vegetables
63.	PAD PAK RUAM 8.95
	Stir fried mixed vegetables
C 4	TOTAL DAD KINOW (December Stirr Fried Total)
64.	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.
	Ted green pepper, innereaves, baby corn, and cadimover.
	Vegetarian Curry
	S ,
65.	GAENG KEO WAN PAK (Green Curry)
	Green coconut curry with mixed vegetables: aubegine,
	bamboo shoot, tofu and sweet basil.
CC	CAENC BUED DAY (Bod Cours)
66.	Red coconut curry with mixed vegetables: aubegine,
	bamboo shoot, tofu and sweet basil.
	builded sheet, teld and evect sacin.
67.	PENANG TOFU (Dry Curry)
	Dry curry with tofu, fresh bean, lime leaves,
	coconut milk and sweet basil.
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Vegetarian Rice & Noodles



Cuisine	
68. KOW PAD PAK	9.95
Stir fried jasmine rice with eggs and ve	
69. PAD THAI JAY	9.95
Stir fried rice noodles with eggs, bean	sprouts, chive leaf,
bean curd and served with lemon, crus	shed peanut and chilli flakes
70. GUAY TIEW PAD SIEW JAY	9.95
Stir fried rice noodle with egg, tofu and	d
vegetables in dark soy sauce	
_	
71. GUAY TIEW PAD KIMOW JAY	
Spicy stir fried rice noodle with tofu, e	
lime leaves, holy basil and mixed vege	tables.
CLI D	
Side Di	sh
72. KOW (Steamed Fragrant Jasmin R	lice) 3.00
73. KOW KAI (Egg Fried Rice)	3.50
74. KOW KRA TI (Coconut Rice)	3.50
75. KOW NEOW (Sticky Rice)	3.50
76. GUAY TIEW (Yellow Egg Noodles	with Bean Sprouts) 3.50
77. CHIPS	3.50
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Set Menu A

Starters

Prawn on Toast, Prawn Spring Roll, Spring Roll, Chicken Satay and Fish Cake

Main Course

PAD KRAPOW MOO (Stir-fried Pork with Holy Basil)
GAENG KIEW WAN GAI (Chicken Green Curry)
PAD PREOWAN MOO (Thai Sweet and Sour Stir-Fry Pork)
GAI PAD MET MAMMUANG (Chicken Cashew Nut)
PENANG GAI (Dry Curry with Chicken)

£27.95 Per Person Minimum for 2 Persons

Set Menu B Starters

Prawn on Toast, Prawn Spring Roll, Spring Roll, Chicken Satay and Fish Cake

Second Course

TOM YAM GAI or TOM KAH GAI

Main Course

PAD KEE MAO BEEF (Drunken Stir Fry with Beef)

MASSAMAN GAI (Chicken)

TOD KRATIEM PRIK THAI GAI (Stir Fry Chicken Garlic with Black Pepper)

GAENG PHED NUA (Beef Red Curry)

GAI PAD MET MAMMUANG (Chicken Cashew Nut)

£29.95 Per Person Minimum for 2 Persons

Accompaniments

PAD PAK RUAM (Stir Fried Mixed Vegetables)

KOW (Steamed Rice)

TEA or COFFEE or ICE CREAM

All Set Menu includes accompaniments

All Set Menu, your choice of one main course per person

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.



Set Menu C

Starters

Prawn Tempura, Fish Cake, Barbequed King Prawn,

Prawn Spring Roll and Prawn on Toast

Main Course

PLA NEUNG MA NOW (Steamed Fish with Lime)

GUNG KRATIEM (Prawn with Garlic)

GAENG KIEW WAN GUNG (Green Curry Prawn)

PHED MAKAM (Duck with Tamarind sauce)

GAENG PAH GUNG (Jungle Curry Prawn)

£34.95 Per Person Minimum for 2 Persons

Set Menu D Vegetarian Starters

Spring roll, Krathong Tong, Vegetable Tempura, Mushroom Satay, Sweet Corn Cake

Main Course

TAOHOO PAD KRAPOW (Stir Fried Tofu with Holy Basil)

GREEN CURRY TOFU

TAO HOO PAD PREOWAN (Stir Fried Sweet and Sour Tofu)

TAO HOO PAD KHING (Stir Fried Tofu with Ginger)

£25.00 Per Person Minimum for 2 Persons

Accompaniments

PAD PAK RUAM (Stir Fried Mixed Vegetables)

KOW (Steamed Rice)

TEA or COFFEE or ICE CREAM

All Set Menu includes accompaniments
All Set Menu, your choice of one main course per person

FOOD ALLERGIES and INTOLERANCES
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