



We do not use monosodium glutamate in our dishes.

All of our dishes are freshly prepared and individually cooked, this may cause some slight delay

| APPETISERS | Euro |
|--|-------------|
| 1. PO PIA TOD | 5.90 |
| Deep fried Thai spring rolls, filled with chicken, vegetable and beansprout and served with Thai plum sauce. | |
| 2. PO PIA TOD (Vegetarian) | 5.90 |
| Deep fried Thai spring rolls, filled with vegetable and beansprout and served with Thai plum sauce. | |
| 3. TOONG TONG | 5.90 |
| Golden fried wonton bags filled with a mixture of chicken, crab sticks and Thai herbs. Served with Thai chillies sauce. | |
| 4. NANG AY | 6.90 |
| Black Tiger prawns wrapped in filo pastry and deep fried until golden. Served with sweet chilli sauce. | |
| 5. SEE KRONG MOO DANG | 6.50 |
| Spare ribs marinated in Thai spices, herbs and a red wine sauce. | |
| 6. SATAY | 6.50 |
| Skewered chicken breast, deep fried and served with a rich peanut sauce. | |
| 7. THOD MAN GOONG | 6.30 |
| Deep fried minced pork and prawn patty (cake) with herbs and seasoning served with cucumber sauce | |
| 8. SONG SIENG | 5.90 |
| Deep fried spicy chicken and pork wrapped in won ton pastry with red curry paste, sweet basil, lime leaves, thai spices served with Sweet Chili Sauce. | |
| 9. NANG PA YA LUB | 5.9 |
| Mussels steamed in white wine topped by spicy lemon dressing, peppers, garlic and chillies. | |

COMBINATION APPETISERS

| | |
|--|-------------|
| 10. RUAMCHOI THAI GARDEN <i>per person</i> | 6.90 |
| Satay, Po Pia Gai, Nang Ay, Toong Tong, See Krong Moo Dang served with sweet chilli sauce. | |

Separate Bills can only be provided for groups of 4 or less and must be requested before ordering Meal

*Please Specify if you like your dish – Mild *, Medium **, or Hot****

Rice not included in main course prices



A 10% cover charge will apply to all groups of 6 or more persons.

SOUPS

Euro

TOM YAM

A spicy and sour clear soup, flavoured with lemon grass, lime-juice, lime leaves, coriander and galanga. (Thailand's traditional spicy soup dish.)

Options Available

| | | |
|----------------------|----------------------|-------------|
| 12. Chicken | <i>Tom Yam Gai</i> | 6.00 |
| 13. Prawns | <i>Tom Yam Goong</i> | 6.80 |
| 14. Vegetable | <i>Tom Yam Pak</i> | 6.00 |

TOM KA

A mild spicy and sour soup, flavoured with coconut milk, coriander and lime juice.

Options Available

| | | |
|--------------------|---------------------|-------------|
| 15. Chicken | <i>Tom Ka Gai</i> | 6.20 |
| 16. Prawns | <i>Tom Ka Goong</i> | 6.80 |

17. TOM YAM TA LAY (Serves two) 11.90

Tiger prawns, fish and crabsticks in spicy and sour soup with a combination of lemon grass, galanga, chillies and coriander. (This is a Thai fisherman's traditional spicy soup, a combination of all his catches)

18. KAO TOM GAI 6.00

Chicken breast slices in clear soup with rice, garlic oil, coriander and spring onion. (One of Thailand's favourite savoury light dishes).

19. KAO TOM GOONG 6.50

Tiger prawns in clear soup with rice, garlic oil, coriander and spring onion.

SALAD DISHES

20. LAAB GAI 8.00

A salad of breast of chicken, coriander, chilli, ground roasted rice, blended together with lime juice, mint leaves and Thai spices, served on a bed of crisp lettuce leaves. (A popular dish originating in North Eastern Thailand).

21. NAM TOK NEUR 8.00

A salad of sliced beef mixed with chillies, mint leaves, onions, tomatoes, cucumber, spring onion and tossed with tangy lime juice dressing.

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CURRY DISHES

Euro

GANG KEW WAN

Green Curry

A spicy green curry made from a blend of green chillies, herbs and spices, combined with coconut milk, chillies, bamboo shoots and green peppers and basil leaves. (Probably Thailand's most famous curry).

Options available:

| | | |
|----------------------------------|--------------------|--------------|
| 22. Green Chicken Curry | Gang Kew Wan Gai | 13.90 |
| 23. Green Beef Curry | Gang Kew Wan Neur | 13.90 |
| 24. Green Prawn Curry | Gang Kew Wan Goong | 15.90 |
| 25. Green Vegetable Curry | Gang Kew Wan Pak | 13.20 |

GANG PA-NANG

Pa-Nang Curry

A spicy thick Pa-Nang Curry sauce cooked with coconut milk, lime leaves and sweet basil. (A delicately curried dish).

Options available:

| | | |
|------------------------------------|--------------------|--------------|
| 26. Pa-Nang Chicken Curry | Gang Pa-Nang Gai | 13.90 |
| 27. Pa-Nang Beef Curry | Gang Pa-Nang Neur | 13.90 |
| 28. Pa-Nang Prawn Curry | Gang Pa-Nang Goong | 15.90 |
| 29. Pa-Nang Vegetable Curry | Gang Pa-Nang Pak | 13.20 |

GANG DANG

Red Curry

A spicy red curry made from a blend of red chillies, herbs and spices, combined with coconut milk, bamboo shoots, green peppers and basil leaves. (Another very popular curry from Thailand).

Options available:

| | | |
|--------------------------------|-----------------|--------------|
| 30. Red Chicken Curry | Gang Dang Gai | 13.90 |
| 31. Red Beef Curry | Gang Dang Neur | 13.90 |
| 32. Red Prawn Curry | Gang Dang Goong | 15.90 |
| 33. Red Vegetable Curry | Gang Dang Pak | 13.20 |

CHOO CHE

Red Curry Dressing

Seasoned with a combination of red curry paste, lemon grass, lime leaves and coconut milk and finally topped with red chillies.

Options Available

| | | |
|--------------------------------------|----------------|--------------|
| 34. Fish Red Curry Dressing | Choo Che Pla | 19.90 |
| 35. Prawns Red Curry Dressing | Choo Che Goong | 17.90 |
| 36. Duck Red Curry Dressing | Choo Che Ped | 17.90 |

37. GANG KUA SUP-PA-ROD GOONG

15.90

Prawn and pineapple cooked in a spicy red creamed curry made from a blend of red chillies, spices and herbs and thickened with coconut milk.

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Rice not included in main course prices



FLAMBÉ DISHES

Euro

FAI DANG

Flambé with Pa-nang Curry

Flambéed with brandy, in a spicy thick pa-nang curry sauce, with coconut milk and garnished with lime leaves and sweet basil.

Options Available

| | | |
|-----------------------------------|---------------------|--------------|
| 39. Chicken Pa-Nang Flambé | Gai Fai Dang | 17.90 |
| 40. Prawns Pa-Nang Flambé | Goong Fai Dang | 18.90 |
| 41. Duck Pa-Nang Flambé | Ped Yarnng Fai Dang | 18.90 |

LAO DANG

Flambé Red Wine Sauce

Prepared and marinated in Thai spices, herbs and red wine sauce and flambéed with brandy.

Options Available

| | | |
|---|----------------|--------------|
| 42. Chicken with Red wine Sauce Flambé | Gai Lao Dang | 17.90 |
| 43. Prawns with Red wine Sauce Flambé | Goong Lao Dang | 18.90 |
| 44. Duck with Red wine Sauce Flambé | Ped Lao Dang | 18.90 |
| 45. Vegetable with Red wine Sauce Flambé | Lao Dang Pak | 14.50 |
| 46. Tofu with Red Wine Sauce Flambé | Tofu Lao Dang | 15.50 |

STIR FRY DISHES

PAD PREAW WAN

Sweet & Sour Stir Fry

Stir-fry in sweet and sour sauce with pineapple, spring onions, peppers and various vegetables.

Options Available

| | | |
|-----------------------------------|--------------------|--------------|
| 49. Chicken Sweet & Sour | Pad Prew Wan Gai | 13.90 |
| 50. Prawns Sweet & Sour | Pad Prew Wan Goong | 15.90 |
| 51. Duck Sweet & Sour | Pad Prew Wan Ped | 17.90 |
| 52. Vegetable Sweet & Sour | Pad Prew Wan Pak | 13.20 |
| 53. Pork Sweet & Sour | Pad Prew Wan Moo | 14.80 |

PAD KHING

Ginger Stir Fry

A stir-fry prepared with ginger, black mushrooms, peppers, onions and spring onions.

Options Available

| | | |
|------------------------------------|-----------------|--------------|
| 54. Chicken Ginger Stir Fry | Pad Khing Gai | 13.90 |
| 55. Beef Ginger Stir Fry | Pad Khing Neur | 13.90 |
| 56. Prawns Ginger Stir Fry | Pad Khing Goong | 17.00 |
| 57. Duck Ginger Stir Fry | Pad Khing Ped | 17.90 |
| 58. Pork Ginger Stir Fry | Pad Khing Moo | 14.80 |

PAD GRA PROW

Stir Fry with Hot Basil.

Stir-fried with hot basil, garlic, spring onion, onion and pepper. (A typical Thai stir-fry dish)

Options Available

| | | |
|---|--------------------|--------------|
| 59. Chicken Stir Fry with Hot Basil. | Pad Gra Prow Gai | 13.90 |
| 60. Beef Stir Fry with Hot Basil | Pad Gra Prow Neur | 13.90 |
| 61. Prawn Stir Fry with Hot Basil. | Pad Gra Prow Goong | 16.90 |
| 62. Pork Stir Fry with Hot Basil | Pad Gra Prow Moo | 14.80 |
| 63. Squid Stir Fry with Hot Basil | Pad Gra Prow Muek | 16.90 |

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Rice not included in main course prices



GRA TIEM PRIK TAI

Garlic Stir Fry

Euro

A stir fry with freshly crushed garlic, onion, peppers and black pepper. (This is one for all garlic lovers)

Options Available

| | | |
|---|--------------------------------|--------------|
| 64. Chicken with Garlic Stir Fry | Gai Gra Tiem Prik Tai | 13.90 |
| 65. Beef with Garlic Stir Fry | Neur Gra Tiem Prik Tai | 13.90 |
| 66. Prawns with Garlic Stir Fry | Goong Gra Tiem Prik Tai | 17.00 |
| 67. Mussels with Garlic Stir Fry | Hoi Mang Poo Gra-Tiem Prik Tai | 17.90 |
| 68. Squid with Garlic Stir Fry | Pla Muek Gra Tiem Prik Tai | 16.90 |

PAD NAM MAN HOI

Stir Fry with Oyster Sauce

Stir fried with onions, spring onions, peppers, vegetables and oyster sauce.

Options Available

| | | |
|---|-----------------------|--------------|
| 69. Chicken with Oyster Sauce Stir Fry | Pad Nam Man Hoi Gai | 13.90 |
| 70. Beef with Oyster Sauce Stir Fry | Pad Nam Man Hoi Neur | 13.90 |
| 71. Prawns with Oyster Sauce Stir Fry | Pad Nam Man Hoi Goong | 17.90 |
| 72. Vegetable with Oyster Sauce Stir Fry | Pad Nam Man Hoi Pak | 13.20 |

73. GAI PAD MED MA-MUANG

13.90

Chicken breast, sliced and stir fried with cashew nuts, sliced onions, peppers, spring onions and vegetables.

74. GAI SATAY (Main Course)

13.90

Skewered marinated chicken breast, deep fried and served with a rich peanut sauce.

SIZZLING DISHES

Euro

CHANRON

Sizzling Platter

Cooked with brandy sauce, mushrooms, spring onion, peppers, onions and served on a sizzling hot platter.

Options available

| | | |
|-------------------------------------|---------------|--------------|
| 76. Sizzling Chicken Platter | Gai Chanron | 13.90 |
| 77. Sizzling Beef Platter | Neur Chanron | 13.90 |
| 78. Sizzling Prawns Platter | Goong Chanron | 17.90 |
| 79. Sizzling Duck Platter | Ped Chanron | 17.90 |

SEAFOOD DISHES

CHOO CHE

Red Curry Dressing

Seasoned with a combination of red curry paste, lemon grass, lime leaves and coconut milk and finally topped with red chillies.

Options Available

| | | |
|--------------------------------------|----------------|--------------|
| 34. Fish Red Curry Dressing | Choo Che Pla | 19.90 |
| 35. Prawns Red Curry Dressing | Choo Che Goong | 17.90 |

40. GOONG FAI DANG

18.90

Tiger prawns flambeed in brandy with a thick Pa-nang curry sauce, with coconut milk and garnished with lime leaves and sweet basil.

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56. GOONG PAD KHING *Ginger Stir Fry* **17.00**
Tiger Prawns stir-fry prepared with ginger, black mushrooms, peppers, onions and spring onions.

68. PLA MUEK GRA TIEM PRIK TAI **16.90**
Deep fried Squid with garlic and black pepper. (This is one for garlic lovers).

MANAU *With Spicy Lemon Dressing*

Steamed topped with spicy lemon dressing, peppers, garlic, coriander, Thai herbs, and chillies.

Options Available

82. Sea Bass With Spicy Lemon Dressing Pla Manau **19.90**

83. Prawn With Spicy Lemon Dressing Goong Manau **18.90**

84. Squid With Spicy Lemon Dressing Pla-Muek-Manau **16.90**

SARM ROD *Seafood Three Flavour Sauce*

Deep fried and topped with a combination of three flavoured sauces of Thailand, garlic and chillies.

Options Available

85. Sea Bass with Three Flavour Sauce Pla Sarm Rod **19.90**

86. Prawn with Three Flavour Sauce Goong Sarm Rod **17.90**

87. PAD PET TA-LAY **17.90**

Seafood combination cooked with a spicy red curry and fresh herbs, fresh chillies, a sprinkle of finely chopped lime leaves and sweet basil.

88. PLA NUENG BUAY **19.90**

Steamed Seabass fillet in Thai style plum sauce with ginger and spring onions and celery.

89. TOM YAM TA-LAY (Main course) **17.90**

Seafood combination in spicy and sour soup with a combination of lemon grass, galanga, chillies and coriander. (This is a traditional Thai fisherman's spicy soup, a combination of all his catches).

90. PAD TA-LAY PRIK ORN **17.90**

Seafood combination stir fried with garlic, spring onion, peppers, fresh chillies and onion.

DUCK DISHES

Euro

36. CHOO CHEE PED **17.90**

Slices of boneless duck, cooked with red curry paste, lemon grass, lime leaves, garlic, galanga and topped with coconut milk.

51. PED PREAW WAN **17.90**

Stir fried duck breast slices in sweet and sour sauce with pineapple, spring onion, onion, peppers and various vegetables. (This dish is unique to Thailand).

41. PED YARNG FAI DANG **18.90**

Boneless duck flambéed with brandy, in a spicy thick pa-nang curry sauce, with coconut milk and garnished with lime leaves and sweet basil.

*Please Specify if you like your dish – Mild *, Medium **, or Hot****

Rice not included in main course prices



| | | |
|---|---|--------------|
| 44. PED LAO DANG | | 18.90 |
| Sliced boneless duck breast, marinated in Thai spices, herbs and a red wine sauce and flambéed in brandy. | | |
| 91. PED MA-KAM | | 17.90 |
| Roasted boneless duck breast Thai style, sliced and served with tamarind sauce on a bed of crispy noodles. | | |
| 92. PED SARM ROD | | 17.90 |
| Boneless duck deep fried until golden brown, topped with a combination of three Flavoured sauces of Thailand, garlic and chillies on a bed of crispy noodles. | | |
| 93. PED OB NAM PEUNG | | 17.90 |
| Roasted boneless duck Thai style, sliced and served on a bed of pineapple and Thai sauce and garnished with marinated ginger. | | |
| 94. GANG KUA SUP-PA-ROD PED | | 15.90 |
| Duck and pineapple cooked in a spicy red creamed curry made from a blend of red chillies, spices and herbs and thickened with coconut milk. | | |
| 95. PED PAD PRIK SOD | | 17.90 |
| Stir fried boneless duck with garlic, fresh chillies, shredded onion, peppers and spring onions. | | |
| VEGETARIAN DISHES | | Euro |
| 25. GANG KEW WAN PAK | Vegetable Green Curry | 13.20 |
| Mixed Vegetables cooked in a spicy green curry made from a blend of green chillies, herbs and spices, combined with coconut milk, chillies, bamboo shoots and green peppers and basil leaves. | | |
| 29. GANG PA-NANG PAK | Vegetable Pa-Nang Curry | 13.20 |
| Mixed Vegetables Cooked in a spicy thick Pa-Nang Curry sauce cooked with coconut milk, lime leaves and sweet basil. (A delicately curried dish) | | |
| 33. GANG DANG PAK | Vegetable Red Curry | 13.20 |
| Mixed Vegetables Cooked in a spicy red curry made from a blend of red chillies, herbs and spices, combined with coconut milk, bamboo shoots, green peppers and basil leaves. | | |
| 45. LAO DANG PAK | Vegetable Flambé Red Wine Sauce | 13.50 |
| Vegetable Selection Prepared and marinated and cooked in Thai spices, herbs and red wine sauce and flambéed with brandy. | | |
| 46. TOFU LAO DANG | Tofu Flambé Red Wine Sauce | 14.50 |
| Tofu Prepared and marinated and cooked in Thai spices, herbs and red wine sauce and flambéed with brandy. | | |
| 52. PAD PREAW WAN PAK | Sweet & Sour Stir Fry Vegetables | 13.20 |
| Stir fried vegetable selection with sweet and sour sauce. | | |
| 72. PAD NAM MAN HOI PAK | | 13.20 |
| Stir fried vegetable selection with oyster sauce. | | |

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100 PAD THAI PAK **Vegetable Pad Thai** **13.20**

Rice noodles stir fried with vegetables, ground peanut, egg, spring onions, salted turnip and bean sprouts.

NOODLE DISHES **Euro**

PAD THAI

Rice noodles stir fried with ground peanut, egg, spring onions, salted turnip, and beansprouts. (This is the most famous of all Thai noodle dishes)

Options Available

| | | |
|--------------------------------|----------------|--------------|
| 97. Chicken Pad Thai | Pad Thai Gai | 13.90 |
| 98. Beef Pad Thai | Pad Thai Neur | 13.90 |
| 99. Prawn Pad Thai | Pad Thai Goong | 15.90 |
| 100. Vegetable Pad Thai | Pad Thai Pak | 13.20 |

PAD SE-EW

Fried Thai rice noodles with broccoli in Soya bean sauce.

Options Available

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|--|-----------------|--------------|
| 101. Chicken With Fried Noodle. | Pad Se-Ew Gai | 13.90 |
| 102. Beef With Fried Noodle | Pad Se-Ew Neur | 13.90 |
| 103. Prawn With Fried Noodle | Pad Se-Ew Goong | 15.90 |

RICE NOODLES & SIDE DISHES

| | |
|---|--------------|
| 104. KAO PAD KHAI. | 2.50 |
| Fried rice with egg and onion. | |
| 105. KAO SUAY | 2.20 |
| Steamed aromatic Thai jasmine rice. | |
| 106. KAO PAD RUAM MIT | 14.90 |
| Special fried rice Thai style, with chicken, prawns, beef and onions. | |
| 107. SEN MEE | 2.60 |
| Fried Noodles with egg. | |
| 108. CHIPS | 3.00 |
| 109. VEGETABLES Stir-fried Or Steamed | 5.75 |

EXTRAS

| | |
|-----------------------------|-------------|
| TOFU (extra in dish) | 1.25 |
| SAUCE (Additional) | 2.50 |

KIDS MENU

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|---|-------------|
| Chicken Wing, Sweet Chili sauce & Chips | 6.90 |
| Chicken Satay, Chips and Peanut Sauce | 6.90 |
| Barbecue Pork Ribs And Chips | 6.90 |
| Mixed Spring Rolls and Chips | 6.90 |

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Rice not included in main course prices



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Rice not included in main course prices



Welcome to TG. We hope your experience with us is pleasing and we hope to see you again in the near future

Our goal is to offer high quality authentic Thai cuisine at reasonable cost in a warm comfortable and pleasant ambience and to also give a sample of genuine Thai hospitality. We support this with a range of quality wines desserts coffee and teas.

In conjunction with with our Head Chef Thawatchai the style of our food is now central Thailand which we feel appeals to all tastes and recently added some speciality dishes in the Chef Special Menu etc.

Our Menu

We have re-structured our menu for ease of selection, removed some dishes that did not appear to appeal, added some new ones and upgraded some existing dishes.

Some dishes may be repeated in the menu where dishes are grouped under a particular heading eg. Seafood , duck etc.

Many of our foods are suitable for Ceoliac and vegetarians. We have hi-lited some but in many cases if chef not too busy he can prepare specially.

Allergies

Nuts, shellfish and fish are widely used in our kitchen so there is always a risk that any dish may contain trace amounts.

Healthy Options

Many of our dishes are steamed with no added oils or fats. Thai stir frying is done with a minimum of oil, only what is required for cooking, no added fats or butter and lean meats. For the really *** conscious low fat coconut milk.

Much of thickening of sauses is done by reducing rather than by adding flour, cornflour, etc. or alternatively serving the sauces in their natural form.

*Please Specify if you like your dish – Mild *, Medium **, or Hot****

Rice not included in main course prices