

Sawadika

FINE THAI RESTAURANT

To us, Thai food is synonymous with freshness, quality and fragrant. We are your quintessential local restaurant which preserves the Thailand's great traditions: the authentic taste of Thai food.

To be the most authentic Thai Restaurant in London, we only use authentic fresh Thai ingredients from Thailand. With our well known Thai head Chef's traditional cooking skills, we are confident that Sawadika could definitely bring you the local Thai taste to London.



Discretionary gratuity suggest to 12.5% will be added to your bill. SOME dishes in this menu contain fish sauce, soya sauce or nuts. Please INFORM us of any allergies and see the Allergy advice before ordering. ALL OUR FOODS DOES NOT CONTAIN MSG.

Thai Herbs

Thai Basil is a type of basil native to Southeast Asia that has been cultivated to provide distinctive traits. Thai basil has small, narrow leaves, purple stems, and pink-purple flowers.

Galangal is also known as Thai ginger. It's commonly found in Thai, Indonesian, and Malaysian cooking. The skin of galangal is smoother and paler than ginger and its flesh is much harder. The flavour of galangal is much stronger and earthy, sharp and extra citrusy.

Lemongrass also known as citronella grass is a perennial grass that grows in tropical climates. A stalk of lemongrass consists of a pink base, a few tough green husks, and a white core, which is used in cooking. The flavour of lemongrass is characterized by mild citrus notes.

Kaffir Lime Leaf is a key ingredient in Thai cooking as well as other Southeast-Asian cuisines. It is probably one of the most aromatic of all herbs and a wonderful addition to many Thai and Southeast-Asian soups, curries, and stir-fries. The thick leaves are dark green and shiny on one side, and pale on the back and porous on the other.

Krachai has finger-like rhizomes, shoots with up to four leaves, and a spike of white or pink flowers with a pink –spotted white lip. Yellow-fleshed rhizome flavours Thai food including soups, fish dishes, and curries. They are also used to reduce flatulence and to treat diarrheal, dysentery, and worms. The fleshy roots are cylindrical to spindle in shape, yellowish brown in colour and are arranged at right angle to the rhizome.

Food Allergens

**Please note that our food may contain these following ingredients. If you are allergy to any of these allergens, please inform us before ordering.
Thank You.**

The 14 ALLERGENS



Celery



Cereals containing
Gluten



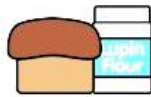
Crustaceans



Egg



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame



Soya



Sulphites

Gluten Free: Most of our dishes are with gluten but we can prepare some of our dish gluten free as request.

Set Menu

(Minimum 2 Persons)

Golden Set - £22.50 per Person

Starter

Satay Chicken

Golden Bags

Fish Cake

Thai Style Toast

Second Course

Red Curry-Mixed Seafood

OR

Pad Nam Prik Prow Prawn

OR

Pad Gra Pow Chicken

OR

Stir Fried Tofu with Cashew nut

Golden Set Menu comes with *Egg Fried Rice*

Silver Set - £20.50 per Person

Starter

Thai Style Toast

Spring Roll

Corn Cake

Second Course

Green Curry - Chicken

OR

Pad Num-mum Hoi-Beef

OR

Pad Khing Tofu

Silver Set Menu comes with *Steam Jasmine Rice*

Specialty

1. **Tom Yum Pla 泰式明炉鱼**   £19.95
Whole deboned Sea Bass with mixed Thai herb and lemongrass
2. **Thai Style Crispy SeaBass (Pla Lui Suan) 泰式香味红烧鱼**   £21.00
Deep fried whole deboned Sea Bass with spicy sauce made of chilli powder, red onion, coriander, lemon juice and nut
3. **Pla Rad Prik 泰式酸辣红烧鱼**   £18.00
Crispy Cod Fillet topped with spicy sweet and sour chilli sauce
4. **Asian Style Steam Fish 清蒸鲈鱼** £18.00
Steam whole deboned Sea Bass with Soy sauce, Spring Onion and Ginger
5. **Pla Pad Prik-Sod 泰式红烧鱼炒空心菜**   £18.95
Deep fried Cod Fillet stir fried with morning glory, minced garlic and fresh chill
6. **Goong Makram 泰式铁板烧酸子酱大虾**  £16.95
Grilled Jumbo Prawn serve with tamarind sauce and Cashewnut on hot plate
7. **Prawn Pad Pong Karee 泰式咖喱炒虾**   £15.95
Jumbo Prawns cooked with curry powder, egg and a dash of milk
8. **Soft Shell Crab Pad Pong Karee 泰式咖喱炒软壳蟹**  £15.95
Crispy Soft Shell Crab cooked with curry powder, egg and a dash of milk
9. **Soft Shell Crab Pad Cha 泰式辣酱炒软壳蟹**  £15.95
Crispy Soft Shell Crab topped with spicy on-house sauce
10. **Red Curry with Duck in Pineapple 泰式菠萝红咖喱鸭**   £15.95
Red Curry cooked in coconut milk with duck, pineapple, Lychee, cherry tomato, green pepper, red pepper and sweet basil
11. **Tamarind Duck 泰式酸子酱鸭**  £13.95
Roast Duck breast with Tamarind sauce
12. **Kor Moo Yang Pad Pong Karee 泰式咖喱猪颈肉**  £12.95
Grilled Pork Neck with Curry Powder, egg and a dash of milk
13. **Pad Hoi Lai 泰式炒蜆**  £12.95
Stir fried Clams with Thai herb, chilli paste and sweet basil
14. **Talay Sizzling Seafood 泰式铁板海鲜**   £11.95
Mixed seafood stir fried with Thai herb, krachai, fresh chillies, green peppercorn and a dash of coconut milk
15. **Kai Tod Rad Prik 泰式酸辣炸鸡扒**  £11.95
Deep fried Chicken Breast in batter topped with spicy chilli sauce
16. **Deep Fried Chicken with Yellow Curry 泰式黄咖喱鸡扒**  £11.95
Deep fried Chicken Breast in batter topped with yellow curry sauce

Appetizers



- 17. Satay Chicken 泰式沙嗲烧串鸡** (4pcs) £6.50
Grilled marinated Chicken skewers served with peanut sauce
- 18. Thai Fish Cake 泰式鱼饼** 🍷 (6pcs) £7.50
Traditional Thai Spicy Fishcake with Thai sweet chilli sauce
- 19. Calamari 泰式鱿鱼** 🍷 £7.50
Deep fried Calamari mixed with peppercorn and oyster sauce
- 20. Spring Roll 泰式素春卷** ✓ (5pcs) £6.50
Crispy fried spring rolls filled with julienned of Vegetable and glass noodles
- 21. Golden Bags 泰式黄金袋** 🍷 (4pcs) £6.50
Crispy Pastry filled with minced Prawns, Chicken, Carrot and Potatoes
- 22. Thai Style Toast 泰式虾多士** (4pcs) £5.50
Deep fried minced Chicken and Prawn on toast
- 23. Butterfly Prawn 泰式凤尾虾** (4pcs) £7.50
Deep fries Prawn in bread crumb
- 24. Corn Cake 泰式玉米饼** ✓ (6pcs) £6.50
Traditional Thai Corn Cake
- 25. Mushroom Ball 泰式蘑菇球** ✓ (6pcs) £6.50
Deep fried mixed with Mushroom, Potato and Onion in bread crumb
- 26. Prawn Ball 泰式虾球** 🍷 (6pcs) £7.50
Deep fried mixed with Prawn and Onion in bread crumb
- 27. Thai Style Mussel 泰式青口** 🍷 £7.50
Mussel cooked with mixed Thai herb and lemon juice
- 28. Thai Style Chicken Wing 泰式鸡翅** £6.50
Stir fried crispy chicken wings with dry garlic
- 29. Scallop Ob Neay 泰式烧扇贝** 🍷 (2pcs) £6.50
Grilled Scallops with Chilli Garlic Butter
- 30. Duck Spring Roll 泰式香鸭春卷** (5pcs) £7.50
Crispy fried spring rolls filled with julienned of Duck meat and sesame oil served with plum sauce
- 31. Sawadika's Mixed Platter 拼盘** (For two persons) £16.50
A selection of Satay Chicken, Spring Roll, Thai Style Toast, Corn Cake, Golden Bags and Fish cake
- 32. Prawn Crackers 泰国虾片** £2.50
Prawn cracker with sweet chilli sauce

Prik Nam Pal	£0.50
Fresh chopped Baby Chilli	£0.50
Satay Sauce	£0.50
Other extra dip	£0.20

Salad

- 33. Som Tum 泰式青木瓜沙拉**   **£8.95**
Thai famous green papaya salads with fine beans, carrot, tomatoes, roasted peanuts and dry shrimps in chilli and lime dressing *(Please inform our staffs with no dry shrimp)*
- 34. Larb Gai 泰式碎鸡肉沙拉**   **£8.95**
Minced Chicken salad with toasted ground sticky rice, fresh Thai herbs in lime and chilli powder dressing
- 35. Yum Taley Mix Seafood 泰式酸辣海鲜沙拉**  **£9.95**
Mixed Seafood with hot and sour dressing, red onion, spring onion, tomato, mint and coriander
- 36. Yum Woongsen Prawn Sod 泰式粉丝虾沙拉**  **£9.95**
Prawn tossed with glass noodles in fresh chilli, peanut, fish sauces and lemon dressing
- 37. Prawn Herb Salad 泰式香茅虾沙拉**  **£9.95**
Prawn salad with chilli, lemongrass, mint leaf, carrot, sweet chilli paste and lemon dressing
- 38. Raw Prawn 泰式生虾**   **£12.95**
Raw Prawn severed with lemon chilli dressing, mint and garlic
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Thai Style Soup

- 39. Tom Yum 冬荫汤**  **£6.00**
Traditional Thai spicy and sour soup fragrant with lemongrass, mushroom, lime leaves and fresh chillies
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|-----------|-------|----------------|-------|
| Chicken 鸡 | £6.00 | King Prawns 大虾 | £6.50 |
|-----------|-------|----------------|-------|
- 40. Tom Kha 椰奶冬荫汤**  **£6.00**
A delightfully creamy soup fragrant with the exclusive flavour of galangal, mushroom and coconut milk
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|-----------|-------|----------------|-------|
| Chicken 鸡 | £6.00 | King Prawns 大虾 | £6.50 |
|-----------|-------|----------------|-------|
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Vegetable

- 41. Stir fried Broccoli with garlic and oyster sauce 蒜蓉蚝油炒西兰花** **£8.95**
- 42. Stir fried mixed vegetables in oyster sauce 蚝油炒杂菜** **£7.95**
- 43. Stir fried Morning Glory with garlic, oyster sauce and yellow bean sauce 蒜蓉蚝油炒通菜** **£9.95**
- 44. Stir fried bean sprout with tofu in oyster sauce and yellow bean sauce 蚝油炒豆腐芽菜** **£7.95**
- 45. Stir fried Chinese cabbage with Ginger 蒜蓉姜汁炒绍菜** **£7.95**
- 46. Stir fried Chinese Choi Sum in garlic sauce 蒜蓉炒菜心** **£8.95**



(Vegetarian can change from oyster sauce to Salt/Soy Sauce)

Yang Grill

- 47. Kor Moo Yang 泰式烧猪颈肉** £11.95
Marinated and grilled caramelized Pork Neck served with dipping sauce
- 48. Pla Pow 泰式烧鱼**  £19.95
Grilled marinated whole deboned Sea Bass warped in banana leaf and served with chilli and lime dip
- 49. Kai Yang 泰式烧鸡**  £11.95
Grilled marinated boneless Chicken thigh served with Thai sweet homemade sauce
- 50. Goong Pow 泰式烧大虾**  (4pcs) £15.95
Grilled marinated King Prawn served with Sawadika's homemade sauce
- 51. Grilled Baby Lamb Rack 泰式烧羊架**  (4pcs) £14.95
Grilled marinated Baby Lamb Rack with mixed Thai herb served with Sawadika's homemade sauce
- 52. Lamb Shank on Grill 泰式烧原只羊腿** £15.95
Grilled whole Lamb Shank severed with mixed herb and tomato sauce

Curry


(ALL Curries Contain: Coconut Milk, Shrimp Paste5%)

- 53. Green Curry 泰式绿咖喱** 
Green curry paste cooked with coconut milk, bamboo, green pepper, red pepper, aubergine and sweet basil
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|--------------|--------|------------------|--------|------------------|-------|
| Cod Filet 鳕鱼 | £12.95 | Mixed Seafood 海鲜 | £10.95 | Chicken/Beef 鸡/牛 | £9.95 |
| Tofu 豆腐 | £8.95 | | | | |
- 54. Red Curry 泰式红咖喱** 
Red curry paste cooked with bamboo, aubergine, green pepper, red pepper, sweet basil and coconut milk
- | | | | | | |
|--------------|--------|------------------|--------|------------------|-------|
| Cod Filet 鳕鱼 | £12.95 | Mixed Seafood 海鲜 | £10.95 | Chicken/Beef 鸡/牛 | £9.95 |
| Tofu 豆腐 | £8.95 | | | | |
- 55. Massaman Lamb 泰式马沙拉咖喱原只羊腿**  £15.95
Southern Thai curry paste slow cooked with whole lamb shank, potatoes and peanuts in coconut milk
- 56. Kaeng Karee (Yellow Curry) 泰式黄咖喱** 
Aromatic yellow curry cooked with potatoes
- | | | | |
|---------------|--------|----------------------------|--------|
| Cod Filet 鳕鱼 | £12.95 | Boneless Chicken Thigh 鸡腿肉 | £10.95 |
| Beef Flank 牛腩 | £10.95 | Tofu 豆腐 | £8.95 |
- 57. Panang Curry 泰式香叶咖喱** 
Panang curry paste cooked with coconut milk, fresh chilli, sliced kaffir lime leaves and sweet basil
- | | | | | | |
|--------------|--------|--------|--------|---------------|--------|
| Cod Filet 鳕鱼 | £12.95 | Duck 鸭 | £12.95 | Beef Flank 牛腩 | £10.95 |
| Tofu 豆腐 | £8.95 | | | | |
- 58. Keang Par 泰式森林咖喱鸡**  £9.95
Jungle curry chicken with bamboo, fresh chillies, fine beans, straw mushroom, Krachai and sweet basil

Stir-Fried

59. Pad Nam Prik Pao 泰式辣酱小炒

Stir fried with chilli jam, fine beans, sweet basil, red pepper and green pepper.

Prawn 大虾  £10.95 Beef 牛 £9.95 Tofu 豆腐 **V** £8.95

60. Pad Kra Tiem Prik Thai 泰式蒜蓉香菜酱小炒

Stir fried with garlic, coriander paste, pepper, spring onions, straw mushroom, red pepper and green pepper

Prawn 大虾 £10.95 Chicken 鸡 £9.95 Tofu 豆腐 **V** £8.95

61. Cashew nuts Stir Fried 泰式菠萝腰果小炒

Stir fried with pineapple, cashew nuts and straw mushroom, red pepper and green pepper

Crispy Chicken 鸡  £9.95 Tofu 豆腐 **V** £8.95

62. Pad Num-mum Hoi 泰式蚝油草菇小炒

Stir fried oyster sauce with straw mushroom, spring onion, red pepper and green pepper

Beef 牛  £9.95 Tofu 豆腐 **V** £8.95

63. Pad Prik Khing 泰式红咖喱酱小炒

Stir fried red curry paste, green peppercorn, fine beans, sweet basil, red pepper and green pepper

Prawn 大虾 £10.95 Chicken 鸡 £9.95 Tofu 豆腐 **V** £8.95

64. Pad Gra Prow 泰式金不换辣炒肉鸡

Stir fried with fresh chillies, fine beans, sweet basil, red pepper and green pepper

Prawn 大虾  £10.95 Minced Chicken 碎鸡肉 £9.95 Tofu 豆腐 **V** £8.95

65. Pad Khing 泰式姜葱炒菠萝

Stir fried with pineapple, ginger, mushroom, spring onion, red pepper and green pepper

Prawn 大虾 £10.95 Chicken 鸡 £9.95 Tofu 豆腐 **V** £8.95

66. Drunken Duck 泰式青柠叶辣炒鸭


Stir fried Duck Breast with chilli, fine beans, sweet basil leaves, krachai, red pepper and green pepper

£12.95

Noodle

- 67. Pad Thai Goong 正宗泰国大虾金边粉**  **£11.95**
Stir fried rice noodles with Prawns, egg, bean sprouts, tamarind sauce and ground nuts on side
- 68. Pad Si-Ew Goong 泰国地道大虾炒河粉** **£11.95**
Stir fried Hofun noodles with Prawns and Vegetable in soy sauce and oyster sauce
- 69. Pad Mee Goong 泰国地道大虾炒蛋面** **£11.95**
Stir fried egg noodle with Prawns, carrot, Chinese cabbage bean sprout, spring onion and sesame oil
- 70. Drunken Noodles 泰国地道海鲜辣炒河粉**   **£12.95**
Stir fried Hofun noodles with fresh chillies, mixed Seafood, red pepper, green pepper, fragrant with sweet basil and krachai
- 71. Pad Suki 泰式南乳酱炒粉丝** 
Stir fried glass noodle with egg, Sawadika's homemade suki sauce, sesame oil and morning glory (contain bean curd)
- | | | | |
|------------|--------|-----------|--------|
| Seafood 海鲜 | £12.95 | Chicken 鸡 | £10.95 |
|------------|--------|-----------|--------|
- 72. Plain Noodle with Egg 炒河粉**
Stir fried rice noodle with spring onion and egg
- | | | | |
|-------|-------|-------|-------|
| Small | £4.00 | Large | £8.95 |
|-------|-------|-------|-------|
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Noodle Soup

- 73. Braised Beef Noodle Soup 泰式牛腩汤米** **£10.95**
Slow cooked Beef brisket with vermicelli, green vegetable and bean sprouts
- 74. Tom Yum Seafood Noodle Soup 泰式冬荫海鲜汤面**  **£12.95**
Mixed Seafood cooked with egg noodle in creamy tom yum soup
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Rice

- 75. Khao Pad Traditional Thai fried rice 泰国地道炒饭**
- | | | | | | |
|----------|--------|------------------|-------|---|-------|
| Prawn 大虾 | £10.95 | Chicken/beef 鸡/牛 | £9.95 | Tofu 豆腐  | £8.95 |
|----------|--------|------------------|-------|---|-------|
- 76. Khao Pad Supparrod(Pineapple Fried Rice) 正宗泰国菠萝炒饭**  **£12.95**
Pineapple fried rice with Prawns, egg, curry powder and topped with roasted cashew nuts
- 77. Khao Pad Prik 泰国地道辣酱炒饭** 
Fried rice cooked with fresh chillies, red pepper, green pepper, fine beans and oyster sauce
- | | | | |
|----------|--------|--------|-------|
| Prawn 大虾 | £10.95 | Beef 牛 | £9.95 |
|----------|--------|--------|-------|
- 78. Steam Jasmine Rice 泰国茉莉香米饭** **£3.25**
- 79. Egg Fried Rice 蛋炒饭** **£3.50**
- 80. Coconut Rice 椰子饭** **£3.75**
- 81. Sticky Rice 糯米饭** **£4.00**

Champagne/Sparkling Wine

- Prosecco Spumante Extra Dry DOC, Cantina Colli Euganei**
SCA, Veneto, Italy £28.00
Aromas are fresh and fruity with floral hints. Soft and lively on the palate without being aggressive. An excellent aperitif.
- Grand Reserve Brut, Sophie Baron Champagne,**
France £40.00
The Pinot Meunier dominant blend gives richness and red berry fruit to this crisp and lively Champagne.

White Wine

- Sauvignon Blanc, Villa Montes, Chile**
Glass (175ml) £6.00 Bottle £22.00
The Sauvignon Blanc is bright and lifted with a good balance of zesty citrus fruit with racy acidity.
- 'P' Pinot Grigio, Alpha Zeta, Veneto, Italy** £28.00
Lively and fresh aromas of crisp pear. A juicy palate with fresh acidity and a citrus twist on the finish.
- Chenin Blanc, Fairview, South Africa** £30.00
Fruity aromas of melon and pear are followed by a fresh, crisp palate with lime and a touch of honey.
- Eden Vally Chardonnay, Peter Lehmann Hill & Vally,**
South Australia, Australia £32.00
It shows hints of freshly cut white peach and smoky from toasted oak. The palate is tightly structured with a long, dry finish.
- Greywacke Marlborough Sauvignon Blanc,** £36.00
New Zealand
A musky fusion of sweet scented fruits - nectarines, peaches and nashi pears with a dash of orange zest.

Rosé

- Monastrell Rosado DO Yecla, Molino Loco, Spain**
Glass (175ml) £6.00 Bottle £22.00
The Rosado shows soft and fresh and is balanced in structure with pleasant uplifting acidity and a fruit-filled finish.

Red Wine

- Merlot/Corvina, Ponte Pietra, Veneto, Italy**
Glass (175ml) £6.00 Bottle £22.00
A delicious blend offering the soft, blackberry voluptuousness of the Merlot in harmony with the characteristic cherry blossom and ripe cherry pie character of Corvina.
- Rioja Crianza, El Coto, Spain** £28.00
Juicy and concentrated, with a strawberry fruit core and soft vanilla from its time in American oak.
- Malbec Clasico, Kaiken, Mendoza, Argentina** £35.00
Vibrant crimson purple in colour with excellent intensity of blackberries, plums and spice. The palate is rich with balanced acidity, smooth tannins and a fruity finish.
- Bordeaux Rouge, Chateau de Fontenille, Bordeaux,**
France £35.00
This wine has a youthful ruby colour. Elegant and round on the palate with lingering berry fruit, it is well-structured and full bodied. With the characteristic smoky, cigar-box typical of good red Bordeaux, this nevertheless has an approachable, modern style.
- Organic Chianti, Poggiotondo, Tuscany Italy** £36.00
Deep garnet red in colour. On the nose, dried oregano aromas mix with dark and red cherries. Ripe cherries on the palate are balanced with grainy tannins, typical of traditional Chianti, with vibrant, fresh acidity on the finish.

Beer

Tiger (330 ml)	Singapore	£4.30
Chang (320ml)	Thailand	£4.30
Singha (330 ml)	Thailand	£4.30

Spirits and Liqueurs

25ml £4.50 50ml £7.50

Mixer Add £1.50

<u>Aperitifs</u>	Campari Pernod Pimm's
<u>Martini</u>	Extra Dry Bianco Rosso
<u>Gin</u>	Gordon's Bombay Sapphire
<u>Vodka</u>	Smirnoff Absolut Vodka

Whisky & Cognac

Bells | Famous Grouse | Black Label | Chivas | Jack Daniels | Martell
Southern Comfort

Liqueurs

Baileys | Disaronno | Cointreau | Amaretto | Tia Maria | Tequila
Jagamaster | Sambuca | Kahlua

Rum

Bacardi | Captain Morgan | Mekhong (Thai Rum)

Cocktails

£8.50

Lychee and Cranberry Mojito

Bacardi, Fresh Mint and Fresh Lime, Cranberry and Lychee Juice

Pomegranate Sling

Fresh Lime, Thai Rum, Grenadine and Pineapple Juice

Green Gin

Fresh Lemongrass, Fresh Lime, Fresh Coriander, Gin, Tonic Water

Coconut Surprise

Malibu, Vodka, Coconut Cream and Pineapple Juice

Margarita

Tequila, Cointreau and Fresh Lime Juice

Cointreau Fizz

Cointreau, Fresh Lime Juice, Soda Water

Jamaica Sunrise

Vodka, Grenadine and Orange Juice

Sex on the Beach

Archer, Vodka, Grenadine, Cranberry Juice and Orange Juice

Martini

Gin, Dry Martini and Olive

Pimms Lemonade

Pimms, Fresh Mint and Lemonade

Blue Lagoon

Vodka, Blue Curacao, Lemonade and Fresh Lemon Juice

Mojito

Bacardi, Fresh Lime, Fresh Mint and Soda Water

Mocktails

£6.50

Virgin Mojito

Fresh Mint, Fresh Lime Juice, Lemonade, Passion Fruit Juice

Virgin Margarita

Fresh Lime Juice, Fresh Lemon Juice, Lemonade, Orange Juice

Fizz OC

Orange Juice, Cranberry Juice, Soda Water

Orange-Lime Relaxer

Fresh Lime Juice, Orange Juice, Lemonade

Cinderella

Fresh Lemon, Fresh Lime, Orange Juice, Pineapple Juice

Soft Drinks

£3.00 (Bottle)

 **Coca-Cola CLASSIC**



 **Diet Coke**

 **Schweppes**
Tonic Water

 **Coca-Cola zero SUGAR**

 **Schweppes**
Soda Water

Juices

£2.80

Orange Juice

Mango Juice

Apple Juice

Pineapple Juice

Lychee Juice

Cranberry Juice

Passion Fruit Juice

Mineral Water

Still

(1 L) £4.00

Sparkling

(1 L) £4.00

Tea

Jasmine Flowering Tea

(Per Person) £3.00

Green Flowering Tea

(Per Person) £3.00

Fresh Mint Tea

(Per Person) £3.00

Fresh Lemongrass Tea

(Per Person) £3.00

Rose Tea

(Per Person) £3.25

Chrysanthemum Tea

(Per Person) £3.25

Thai Special Drinks

Fresh Lime Soda

£4.00

Traditional Thai Iced Milk Tea

£4.50

Traditional Thai Iced Lemon Tea

£4.50

Thai Lemonade

£4.50

Thai Limeade

£4.50

Thai Mint Pineapple

£4.50

Young Coconut Juice

£4.95