

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.

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

The 14 ALLERGENS



Celery



Cereals containing
Gluten



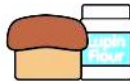
Crustaceans



Egg



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame



Soya



Sulphites

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

Set Menu (Minimum 2 Persons)

Golden Set - £26.50 per Person

Starter

Satay Chicken, Corn Cake, 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 - £24.50 per Person

Starter

Thai Style Toast, Fish Cake, 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*

Appetizers

1. **Satay Chicken 泰式沙嗲烧串鸡** (4pcs) £7.95
Grilled marinated Chicken skewers served with peanut sauce
2. **Thai Fish Cake 泰式鱼饼**  (6pcs) £7.95
Traditional Thai Spicy Fishcake with Thai sweet chilli sauce
3. **Calamari 泰式鱿鱼**  £7.95
Deep fried Calamari mixed with peppercorn and oyster sauce
4. **Thai Style Toast 泰式虾多士** (4pcs) £7.95
Deep fried minced Chicken and Prawn on toast
5. **Butterfly Prawn 泰式凤尾虾** (4pcs) £8.95
Deep fries Prawn in bread crumb
6. **Corn Cake 泰式玉米饼**  (6pcs) £7.95
Traditional Thai Corn Cake
7. **Thai Style Mussel 泰式青口**  £7.95
Mussel cooked with mixed Thai herb and lemon juice
8. **Thai Style Chicken Wing 泰式鸡翅** £7.95
Stir fried crispy chicken wings with dry garlic
9. **Sawadika's Mixed Platter 拼盘** (For two persons) £20.50
A selection of Satay Chicken, Spring Roll, Thai Style Toast, Corn Cake and Fish cake
10. **Aromatic Duck With Lettuce 香酥鸭配生菜**
Crispy Duck Wrap with Lettuce and come with hoi sin sauce, spring onion and cucumber

Quarter Portion	£9.95
Half Duck	£15.95
Whole Duck	£28.95
11. **Prawn Crackers 泰国虾片** £3.50
Prawn cracker with sweet chilli sauce
12. **Raw Prawn 泰式生虾**   **(Preparation time 20 minutes)** £14.95
Raw Prawn severed with lemon chilli dressing, mint and garlic

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

Specialty



13. **Tom Yum Pla 泰式明炉鱼**   **(Preparation time 20 minutes)** **£24.95**
Whole deboned Sea Bass with mixed Thai herb and lemongrass
14. **Thai Style Crispy SeaBass (Pla Lui Suan) 泰式香味红烧鱼**   **£26.95**
Deep fried whole deboned Sea Bass with spicy sauce made of chilli oil paste, red onion, coriander, lemon juice, lemon grass, spring onion and nut **(Preparation time 20 minutes)**
15. **Asian Style Steam Fish 清蒸鲈鱼** **(Preparation time 20 minutes)** **£22.00**
Steam whole deboned Sea Bass with Soy sauce, Spring Onion and Ginger
16. **Goong Makram 泰式铁板烧酸子酱大虾**  **£18.95**
Grilled Jumbo Prawn serve with tamarind sauce and Cashewnut on hot plate
17. **Prawn Pad Pong Karee 泰式咖喱炒虾**   **18.95**
Jumbo Prawns cooked with curry powder, egg, chilli oil paste and a dash of milk
18. **Soft Shell Crab Pad Pong Karee 泰式咖喱炒软壳蟹**  **£24.95**
Crispy Soft Shell Crab cooked with curry powder, egg and a dash of milk
19. **Soft Shell Crab Pad Cha 泰式辣酱炒软壳**  **£24.95**
Crispy Soft Shell Crab topped with spicy on-house sauce
20. **Red Curry with Duck in Pineapple 泰式菠萝红咖喱鸭**   **£20.95**
Red Curry cooked in coconut milk with duck, pineapple, Lychee, tomato, green pepper, red pepper and sweet basil
21. **Tamarind Duck 泰式酸子酱鸭**  **£18.95**
Roast Duck breast with Tamarind sauce
22. **Pad Hoi Lai 泰式炒蜆**  **£15.95**
Stir fried Clams with Thai herb, chilli paste and sweet basil
23. **Talay Sizzling Seafood 泰式铁板海鲜**   **£18.95**
Mixed seafood stir fried with Thai herb, krachai, fresh chillies, green peppercorn and a dash of coconut milk

Vegetable **V**

24. Stir fried Broccoli with garlic and oyster sauce 蒜蓉蚝油炒西兰花 £9.95
25. Stir fried mixed vegetables in oyster sauce 蚝油炒杂菜 £9.95
26. Stir fried Morning Glory with garlic, oyster sauce and yellow bean sauce 蒜蓉蚝油炒通菜 £12.95
27. Stir fried Chinese cabbage with Ginger 蒜蓉姜汁炒绍菜 £9.95
28. Stir fried Chinese Choi Sum in garlic sauce 蒜蓉炒菜心 £9.95




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

Thai Style Soup

29. Tom Yum 冬荫汤 
Traditional Thai spicy and sour soup fragrant with lemongrass, mushroom, lime leaves and fresh chillies
30. Tom Kha 椰奶冬荫汤 
A delightfully creamy soup fragrant with the exclusive flavour of galangal, mushroom and coconut milk
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| Chicken 鸡 | £6.20 | King Prawns 大虾 | £6.70 |
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Yang Grill

(Preparation time 20 minutes)

31. Kor Moo Yang 泰式烧猪颈肉 £17.95
Marinated and grilled caramelized Pork Neck served with dipping sauce
32. Kai Yang 泰式烧鸡  £17.95
Grilled marinated boneless Chicken thigh served with Thai sweet homemade sauce
33. Goong Pow 泰式烧大虾  (4pcs) £18.95
Grilled marinated King Prawn served with Sawadika's homemade sauce
34. Grilled Baby Lamb Rack 泰式烧羊架  (4pcs) £20.95
Grilled marinated Baby Lamb Rack with mixed Thai herb served with Sawadika's homemade sauce

Curry

(ALL Curries Contain: Coconut Milk, Shrimp Paste 5%)

35. Green Curry 泰式绿咖喱

Green curry paste cooked with coconut milk, bamboo, green pepper, red pepper, aubergine and sweet basil

Cod Filet 鳕鱼	£16.95	Mixed Seafood 海鲜	£12.95
Chicken/Beef 鸡/牛	£11.95	Tofu 豆腐	£9.95

36. 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	£16.95	Mixed Seafood 海鲜	£12.95
Chicken/Beef 鸡/牛	£11.95	Tofu 豆腐	£9.95

37. Massaman Lamb 泰式马沙拉咖喱原只羊腿 £20.95

Southern Thai curry slow cooked with whole lamb shank, potatoes and peanuts in coconut milk

38. Kaeng Karee (Yellow Curry) 泰式黄咖喱

Aromatic yellow curry cooked with potatoes

Cod Filet 鳕鱼	£16.95	Boneless Chicken Thigh 鸡腿肉	£12.95
Beef Flank 牛腩	£12.95	Tofu 豆腐	£9.95

39. 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	£16.95	Duck 鸭 	£15.95
Beef Flank 牛腩	£12.95	Tofu 豆腐	£9.95


40. Keang Par 泰式森林咖喱鸡 £13.95

Jungle curry chicken with bamboo, fresh chillies, fine beans, straw mushroom, Krachai and sweet basil

Stir-Fried

41. 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 

£14.95

Beef 牛

£11.95

Tofu 豆腐

£9.95

42. Cashew nuts Stir Fried 泰式菠萝腰果小炒

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

Crispy Chicken 鸡 


£11.95

Tofu 豆腐 


£9.95

43. Pad Num-mum Hoi 泰式蚝油草菇小炒

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

Beef 牛 

£11.95

Tofu 豆腐 

£9.95

44. Pad Gra Prow 泰式金不换辣炒肉


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

Prawn 大虾

£14.95

Minced Chicken 碎鸡肉

£12.95

Tofu 豆腐 

£9.95

45. 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

£14.95

Chicken 鸡

£11.95

Tofu 豆腐 

£9.95

46. 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

£15.95

47. Sweet and Sour Chicken 咕嚕鸡

Stir fried crispy chicken with sweet and sour sauce, onion, spring onion, pineapple, red pepper and green pepper

£11.95

48. Stir Fried Aubergine with Minced Chicken 炒茄子鸡

Stir fried with fresh chillies, onion, spring onion, oyster sauce, red pepper and green pepper

£11.95

49. Black Bean Sauce with Beef 豉椒牛肉

Stir fried black bean with beef, garlic, onion, spring onion, oyster sauce, soy sauce, red pepper and green pepper

£11.95

Noodle

- 50. Pad Thai Goong 正宗泰国大虾金边粉**  **£14.95**
Stir fried rice noodles with Prawns, egg, bean sprouts, tamarind sauce and ground nuts on side
- 51. Pad Mee Goong 泰国地道大虾炒蛋面** **£14.95**
Stir fried egg noodle with Prawns, carrot, Chinese cabbage bean sprout, spring onion and sesame oil
- 52. Drunken Noodles 泰国地道海鲜辣炒河粉**   **£15.95**
Stir fried Hofun noodles with fresh chillies, mixed Seafood, red pepper, green pepper, fragrant with sweet basil and krachai
- 53. Plain Noodle with Egg 炒河粉**
Stir fried rice noodle with spring onion and egg
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| Small | £5.50 | Large | £10.95 |
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Rice

- 54. Khao Pad Traditional Thai fried rice 泰国地道炒饭**
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| Prawn 大虾 | £14.95 | Chicken/beef 鸡/牛 | £12.95 | Tofu 豆腐  | £10.95 |
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- 55. Khao Pad Supparrod(Pineapple Fried Rice) 正宗泰国菠萝炒饭**  **£16.95**
Pineapple fried rice with Prawns, egg, curry powder and topped with roasted cashew nuts
- 56. Khao Pad Prik 泰国地道辣酱炒饭** 
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| Prawn 大虾 | £14.95 | Beef 牛 | £12.95 |
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- 57. Steam Jasmine Rice 泰国茉莉香米饭** **£3.75**
- 58. Egg Fried Rice 蛋炒饭** **£4.00**
- 59. Coconut Rice 椰子饭** **£4.25**
- 60. Sticky Rice 糯米饭** **£4.50**

Champagne/Sparkling Wine

- 1. Prosecco Spumante Extra Dry DOC, Cantina Colli Euganei SCA, Veneto, Italy** **£35.00**
Aromas are fresh and fruity with floral hints. Soft and lively on the palate without being aggressive. An excellent aperitif.
- 2. Grand Reserve Brut, Sophie Baron Champagne, France** **£45.00**
The Pinot Meunier dominant blend gives richness and red berry fruit to this crisp and lively Champagne.

White Wine

- 3. Sauvignon Blanc, Villa Montes, Chile**

Glass(175ml)	£ 7.50	Bottle	£28.00
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The Sauvignon Blanc is bright and lifted with a good balance of zesty citrus fruit with racy acidity.
- 4. 'P' Pinot Grigio, Alpha Zeta, Veneto, Italy** **£32.00**
Lively and fresh aromas of crisp pear. A juicy palate with fresh acidity and a citrus twist on the finish.
- 5. 'Laguna Secca' Chardonnay, Mandrarossa, Italy** **£35.00**
This Wine is pale straw yellow in colour, with delicate green hues. It has aromas of orange peel, oleander flower and prickly pear.
- 6. Chenin Blanc, Fairview, South Africa** **£37.00**
Fruity aromas of melon and pear are followed by a fresh, crisp palate with lime and a touch of honey.
- 7. Greywacke Marlborough Sauvignon Blanc, New Zealand** **£40.00**
A musky fusion of sweet scented fruits - nectarines, peaches and nashi pears with a dash of orange zest.

Rosé

- 8. Monastrell Rosado DO Yecla, Molino Loco, Spain**

Glass (175ml)	£7.50	Bottle	£28.00
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The Rosado shows soft and fresh and is balanced in structure with pleasant uplifting acidity and a fruit-filled finish.

Red Wine

- 9. Merlot/Corvina, Ponte Pietra, Veneto, Italy**

Glass(175ml)	£ 7.50	Bottle	£28.00
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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.
- 10. 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.
- 11. Rioja Crianza, El Coto, Spain** **£37.00**
Juicy and concentrated, with a strawberry fruit core and soft vanilla from its time in American oak.
- 12. McLaren Vale Grenache, Willunga 100, South Australia** **£40.00**
This wine reflects the Grenache characteristics of both the Blewitt Springs and McLaren Flat with bright lifted fruit in the blue and red spectrum alongside intense floral aromatics. The palate has generous pure fruit harnessed by fine sandy tannins and a richness on the mid-palate reflecting the influence of the oak.
- 13. Bordeaux Rouge, Chateau de Fontenille, Bordeaux, France** **£43.00**
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.

Beer

Tiger (330 ml)	Singapore	£4.70
Asahi	Japan	£4.70
Singha (330 ml)	Thailand	£4.70

Spirits and Liqueurs

25ml £4.80 50ml £7.80

Mixer Add £1.80

Aperitifs

Campari | Pernod | Pimm's

Martini

Extra Dry | Bianco | Rosso

Gin

Gordon's | Bombay Sapphire

Vodka

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

Cocktail £8.95

Passion Fruit and Cranberry Mojito

Bacardi, Fresh Mint and Fresh Lime, Cranberry and Passion Fruit Juice

Pomegranate Sling

Fresh Lime, Dark Rum, Grenadine and Pineapple Juice

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

Blue Lagoon

Vodka, Blue Curacao, Lemonade and Fresh Lemon Juice

Mojito

Bacardi, Fresh Lime, Fresh Mint and Soda Water

Mocktails £6.95

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, Lemonade


Orange-Lime Relaxer


Fresh Lime Juice, Orange Juice, Lemonade

Cinderella

Fresh Lemon, Fresh Lime, Orange Juice, Pineapple Juice

Soft Drinks (Bottle)

 (330ml) £3.40

 (330ml) £3.40

 (330ml) £3.40

 (330ml) £3.40

 Tonic Water/ Soda Water (200ml) £2.95

Juices £3.20(Glass)

Orange Juice

Mango Juice

Apple Juice

Pineapple Juice

Cranberry Juice

Passion Fruit Juice

Mineral Water

Still (330ml) £2.80

(750ml) £4.50

Sparkling (330ml) £2.80

(750 ml) £4.50

Tea

Jasmine Flowering Tea (Per Person) £3.25

Fresh Mint Tea (Per Person) £3.25

Fresh Lemongrass Tea (Per Person) £3.25

Rose Tea (Per Person) £3.40

Chrysanthemum Tea (Per Person) £3.40

Thai Special Drinks

Fresh Lime Soda £4.80

Traditional Thai Iced Milk Tea £4.80

Traditional Thai Iced Lemon Tea £4.80

Thai Lemonade £4.80

Thai Limeade £4.80

Thai Mint Pineapple £4.80
