



**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 skilled and experienced Head Chef's traditional cooking skills, we are confident that Sawadika could definitely bring you the local Thai taste to London.***



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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.**

# ThaiHerbs

**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



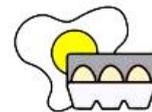
Celery



Cereals containing  
Gluten



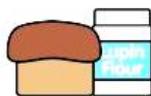
Crustaceans



Egg



Fish



Lupin



Milk



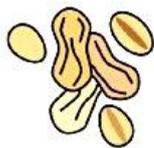
Molluscs



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 Order 2 Persons)

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### GoldenSet - £32.95 per Person

#### Starter

Aromatic Duck with Iceberg Lettuce

Satay Chicken

Butterfly Prawn

Thai Style Toast

Thai Prawn Cracker

#### Second Course

Red Curry Mixed Seafood 

Pad Nam Prik Prow Prawn 

Pad Lemongrass Chilli Chicken 

Stir fried Broccoli in Garlic Sauce

Golden Set Menu comes with *Egg Fried Rice*

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### Silver Set - £27.95 per Person

#### Starter

Thai Style Toast

Corn Cake

Fish Cake

Thai Prawn Cracker

#### Second Course

Green Curry Beef 

Sweet and Sour Chicken

Stir Fried Tofu with Cashewnut

Stir fried Chinese Choi Sum in Garlic sauce

Silver Set Menu comes with *Steam Jasmine Rice*

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## Appetizers

1. **Satay Chicken 泰式沙嗲烧串鸡** (4pcs) £8.50  
Grilled marinated Chicken skewers served with peanut sauce
2. **Thai Fish Cake 泰式鱼饼** 🍷 (6pcs) £9.50  
Traditional Thai Spicy Fishcake with Thai sweet chilli sauce
3. **Corn Cake 泰式玉米饼** ✓ (6pcs) £8.50  
Traditional Thai Corn Cake
4. **Salt and Pepper Calamari 椒盐鱿鱼** 🍷 £9.50  
Stir fries deep fried Calamari with onion, spring onion and red chilli
5. **Salt and Pepper Tofu 椒盐豆腐** ✓ 🍷 £8.50  
Stir fries deep fried Tofu with onion, spring onion and red chilli
6. **Salt and Pepper Jumbo Soft Shell Crab 椒盐大软壳蟹** 🍷 £8.50 Each  
Stir fries deep fried Jumbo Soft Shell Crab with onion, spring onion and red chilli
7. **Spring Roll 泰式素春卷** ✓ (5pcs) £8.50  
Crispy fried spring rolls filled with julienned of Vegetable and glass noodles
8. **Prawn Summer Roll 越式大虾米纸卷** £8.50  
Rice paper wrap with Vermicelli, coriander, mint, lettuce, King Prawn and radish
9. **Tofu Summer Roll 越式豆腐米纸卷** ✓ £8.50  
Rice paper wrap with Vermicelli, coriander, mint, lettuce, Tofu and radish
10. **Cha La Lot 越式槟榔叶猪肉烧卷** 🍷 (6pcs) £9.50  
Grilled Minced Pork wrapped in Betel Leaf
11. **Golden Bags 泰式黄金袋** 🍷 (4pcs) £8.50  
Crispy Pastry filled with minced Prawns, Chicken and Potatoes
12. **Thai Style Toast 泰式虾多士** (4pcs) £8.50  
Deep fried minced Chicken and Prawn on toast
13. **Butterfly Prawn 泰式凤尾虾** (4pcs) £9.50  
Deep fries Prawn in bread crumb
14. **Grilled Aubergine 泰式烧茄子** ✓ 🍷 🚫 £8.50  
Grilled half slice aubergine with Thai sweet and spicy sauce
15. **Salted Egg Yolk Chicken Wings 金沙鸡翅** 🍷 £8.50  
Stir fried crispy chicken wings with Salted Egg Yolk and topped dry shallot
16. **Honey Glazed Chicken Wings 香蜜鸡翅** £8.50  
Chicken Wings with Honey Glazed and Sweet Chill Sauce
17. **Viet Grill Scallop 越式烧鲜扇贝** 🍷 £8.00 Each  
Grilled Fresh Scallops with chilli, garlic, coriander, vinegar, fish sauce and topped with peanut
18. **Sawadika's Mixed Platter 萨瓦迪卡拼盘** (For two persons) £23.95  
A selection of Satay Chicken, Vegetable Spring Roll, Thai Style Toast, Corn Cake, Golden Bags and Fish cake

**19. Aromatic Duck With Iceberg Lettuce 香酥鸭配生菜**

Crispy Duck Wrap with Lettuce and come with hoi sin sauce, spring onion and cucumber

<b>Quarter Portion</b>	<b>£11.95</b>
<b>Half Duck</b>	<b>£20.95</b>
<b>Whole Duck</b>	<b>£35.95</b>

**20. Edamame 毛豆 V**

Boiled Green soya beans with a pinch of rock salt

**£4.00****21. Thai Prawn Crackers 泰国虾片****£3.95****Specialty**

**22. Tom Yum Pla 泰式明炉鱼**   **£26.95**  
Whole deboned Sea Bass with mixed Thai herb and lemongrass cook in Tom Yum Soup

**23. Thai Style Crispy SeaBass ( PlaLuiSuan) 泰式香味红烧鱼**   **£29.95**  
Deep fried whole deboned Sea Bass with spicy sauce made of chilli paste, red onion, mint, lemon juice and Cashew nut

**24. Asian Style Steam Fish 清蒸鲈鱼** **£24.00**  
Steam whole deboned Sea Bass with Spring Onion and Ginger topped with soy sauce

**25. Goong Makram 泰式铁板烧酸子酱大虾**  **£22.95**  
Grilled Jumbo Prawn serve with tamarind sauce, chopped red and green pepper, chilli paste and Cashewnut on hot plate

**26. Prawn Pad Pong Karee 泰式咖喱炒虾**   **£24.95**  
Jumbo Prawns cooked with curry powder, turmeric powder, egg and a dash of **Milk**

**27. Soft Shell Crab Pad Pong Karee 泰式咖喱炒软壳蟹**   **£27.95**  
Crispy Soft Shell Crab cooked with curry powder, turmeric powder, egg and a dash of **Milk**

**28. Soft Shell Crab Pad Cha 泰式辣酱炒软壳蟹**  **£27.95**  
Crispy Soft Shell Crab topped with spicy on-house sauce

**29. Red Curry with Duck in Pineapple 泰式菠萝红咖喱鸭**   **£24.95**  
Red Curry cooked in coconut milk with duck, pineapple, Lychee, tomato, green pepper, red pepper and sweet basil

**30. Tamarind Duck 泰式酸子酱鸭**  **£22.95**  
Roast Duck breast with Tamarind sauce

**31. Pad Hoi Lai 泰式炒蜆**   **£18.95**  
Stir fried Clams with Thai herb, chilli paste and sweet basil

**32. Talay Sizzling Seafood 泰式铁板海鲜**   **£22.95**  
Mixed seafood stir fried with Thai herb, krachai, fresh chillies, green peppercorn and a dash of coconut milk

**33. Goong Op Woonsen 泰式姜葱大虾粉丝煲**   **£22.95**  
Jumbo Prawns cooked with glass noodles, ginger, spring onion and sesame oil.

**34. Braised Pork Belly 五花肉煲** **£18.00**  
Slow Cook Pork Belly with five spice powder

**Prik Nam Pal**  
**Satay Sauce**

**£1.00**  
**£1.00**

**Fresh chopped Baby Chilli** **£1.00**  
**Other extra dip** **£0.50**

## Salad

35. **Som Tum 泰式青木瓜沙拉**   £12.95  
Thai famous green papaya salads with fine beans, carrot, tomatoes, roasted peanuts and lime dressing
36. **Larb Gai 泰式碎鸡肉沙拉**  £12.95  
Minced Chicken salad with toasted ground sticky rice, fresh Thai herbs in lime and chilli powder dressing
37. **Thai Style deboned Chicken Claws 泰式无骨凤爪**    £12.95  
Deboned Chicken Claws with sliced Mango, carrot, cucumber, sesame oil, coriander and mint in homemade sweet chilli sauce
38. **Yum Woongsen Prawn Sod 泰式粉丝虾沙拉**  £12.95  
Prawn tossed with glass noodles in fresh chilli, peanut, fish sauces and lemon dressing
39. **Mango and Papaya Salad 越式青木瓜芒果沙拉**  £13.95  
Vietnamese famous Mango and Papaya salad with mint, carrot, homemade fish sauce, coriander and peanut
40. **Raw Prawn 泰式生虾**   **(Preparation time around 15 minutes)** £16.95  
Raw Prawn severed with lemon chilli dressing, mint and garlic
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## Thai Style Soup

41. **Tom Yum 冬荫汤**  Traditional Thai spicy and sour soup fragrant with lemongrass, mushroom, garlic, red shallot, lime leaves, coriander and fresh chillies
- |           |       |                |       |
|-----------|-------|----------------|-------|
| Chicken 鸡 | £7.00 | King Prawns 大虾 | £7.50 |
|-----------|-------|----------------|-------|
42. **Tom Kha 椰奶冬荫汤**  A delightfully creamy soup fragrant with the exclusive flavour of galangal, mushroom and coconut milk
- |           |       |                |       |
|-----------|-------|----------------|-------|
| Chicken 鸡 | £7.00 | King Prawns 大虾 | £7.50 |
|-----------|-------|----------------|-------|
- 

## 刈包 Bao Bao Bao 刈包

43. **Soft steamed Bao with stewed Pork Belly , Toasted Fine Peanut, Fried Tuna Fibre** £8.50
44. **Soft steamed Bao with Grilled Marinated Boneless Chicken Thigh** £8.50
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## Vegetable

45. **Stir fried Broccoli with garlic and oyster sauce 蒜蓉蚝油炒西兰花** £13.95
46. **Stir fried mixed vegetables in oyster sauce 蚝油炒杂菜** £13.95
47. **Stir fried Morning Glory with garlic, oyster sauce and yellow bean sauce 蒜蓉蚝油炒通菜** £15.95
48. **Stir fried Morning Glory with Shrimp Paste 虾酱炒通菜** £17.95
49. **Stir fried Chinese Choi Sum in garlic sauce 蒜蓉炒菜心** £13.95

(Vegetarian can change from Oyster Sauce to Vegetarian Mushroom Sauce)

## Yang Grill

(Preparation time around 15 minutes Due to Grill from Raw)

50. **Kor Moo Yang 泰式烧猪颈肉**  £20.95  
Marinated and grilled caramelized Pork Neck served with dipping sauce
51. **Kai Yang 泰式烧鸡**  £20.95  
Grilled marinated boneless Chicken thigh served with Thai sweet homemade sauce
52. **Goong Pow 泰式烧大虾**  (4pcs) £20.95  
Grilled marinated King Prawn served with Sawadika's homemade sauce
53. **Grilled Baby Lamb Rack 泰式烧羊架**  £28.95  
Grilled marinated Baby Lamb Rack with mixed Thai herb served with Sawadika's homemade sauce

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## Curry

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

54. **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 | £17.95 | Mixed Seafood 海鲜 | £13.95 | Chicken/Beef 鸡/牛 | £12.95 |
| Tofu 豆腐      | £10.95 |                  |        |                  |        |
55. **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 | £17.95 | Mixed Seafood 海鲜 | £13.95 | Chicken/Beef 鸡/牛 | £12.95 |
| Tofu 豆腐      | £10.95 |                  |        |                  |        |
56. **Massaman Lamb 泰式马沙拉咖喱原只羊腿**   £23.95  
Southern Thai curry paste slow cooked with whole lamb shank, potatoes and peanuts in coconut milk
57. **Kaeng Karee (Yellow Curry) 泰式黄咖喱**   
Aromatic yellow curry cooked with potatoes
- |               |        |                            |        |
|---------------|--------|----------------------------|--------|
| Cod Filet 鳕鱼  | £17.95 | Boneless Chicken Thigh 鸡腿肉 | £13.95 |
| Beef Flank 牛腩 | £13.95 | Tofu 豆腐                    | £10.95 |
58. **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 | £17.95 | Duck 鸭  | £20.95 | Beef Flank 牛腩 | £13.95 |
| Tofu 豆腐      | £10.95 |  |        |               |        |
59. **Keang Par 泰式森林咖喱鸡**  £13.95  
Jungle curry chicken with bamboo, fresh chillies, fine beans, straw mushroom, red pepper, green pepper, aubergine, Krachai and sweet basil

## Stir-Fried

### 60. Pad Nam Prik Pao 泰式辣酱小炒

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

Prawn 大虾 

£15.95

Beef 牛

£12.95

Tofu 豆腐

£10.95

### 61. Cashew nuts Stir Fried 泰式菠萝腰果小炒

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

Prawn 大虾

£15.95

Crispy Chicken 鸡 

£12.95

Tofu 豆腐

£10.95

### 62. Pad Gra Prow 泰式金不换辣小炒

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

Prawn 大虾

£15.95

Minced Chicken 碎鸡肉

£12.95



Tofu 豆腐

£10.95

### 63. Pad Lemongrass Chill 香茅辣小炒

Stir fried with red onion, spring onion, onion, fish sauce and fresh chill

Prawn 大虾

£15.95

Chicken 鸡

£12.95

Tofu 豆腐

£10.95

### 64. 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 

£12.95

Tofu 豆腐

£10.95

### 65. Pad Khing 泰式姜葱菠萝小炒

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

Prawn 大虾

£15.95

Chicken 鸡

£12.95

Tofu 豆腐

£10.95

### 66. Drunken Duck 泰式青柠叶辣炒鸭

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

£18.95

### 67. Sweet and Sour Prawn 咕嚕虾

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

£15.95

### 68. 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

£13.95

### 69. Pad Aubergine with Tofu 茄子豆腐煲

Stir fried Aubergine and Tofu with spring onion, onion and Chilli bean sauce

£13.95

**(Please ask our member of staff for the Vegetarian option)**

## Noodle

70. **Pad Thai Goong 正宗泰国大虾金边粉**  £15.95  
Stir fried rice noodles with Prawns, egg, bean sprouts, tamarind sauce and ground **NUTS** on side
71. **Pad Si-Ew Goong 泰国地道大虾炒河粉** £15.95  
Stir fried Hofun noodles with Prawns and Vegetable in soy sauce and oyster sauce
72. **Pad Mee Goong 泰国地道大虾炒蛋面** £15.95  
Stir fried egg noodle with Prawns, carrot, Chinese cabbage, bean sprout, spring onion and sesame oil
73. **Drunken Noodles 泰国地道海鲜辣炒河粉**   £16.95  
Stir fried Hofun noodles with fresh chillies, peppercorn, mixed Seafood, red pepper, green pepper, fragrant with sweet basil and krachai
74. **Singapore Noodle with Chicken 星洲炒米**  £15.95  
Stir fried vermicelli with chicken, onion, spring onion, bean sprout, egg, *Turmeric powder*, red pepper and green pepper
75. **Pad Tom Yum Mama Noodle Goong 泰式冬荫大虾炒妈妈面**  £13.95  
Stir fried Mama Noodle with Red Onion, Onion, Lemongrass, Red Chilli and Lime Juice with Prawn
76. **Sawadika Pad Mama Noodle with Goong 萨瓦迪卡辣炒大虾妈妈面**  £13.95  
Stir fried Mama Noodle with Red Onion, Lemongrass, Peppercorn, Spring Onion and Red Chilli with Prawn

## Noodle Soup

77. **Tom Yum Seafood Noodle Soup 泰式冬荫海鲜汤面**  £16.95  
Mixed Seafood cooked with egg noodle in **creamy milk** tom yum soup
78. **Pho 越南河粉**  **Choice of : Beef 牛 OR Chicken 鸡** £15.95  
Vietnamese Pho with 10 Hours slow cooked Beef Broth, red onion, mint, coriander and spring onion
79. **Bun Bo Hue 越南辣牛米线**   £16.95  
Vietnamese Spicy round vermicelli with Beef, Pork Ball and 10 Hours slow cooked Beef Spicy Broth
80. **Vegetable Pho 越南素河粉**   £14.95  
Vietnamese Pho with 4 Hours slow cooked Vegetable Broth, red onion, mint, coriander, spring onion, mushroom, tofu, broccoli and Aubergine

## Rice

81. **Khao Pad Goong 泰国地道大虾炒饭** £15.95  
Traditional Thai fried rice with Prawn, egg, onion, tomato, broccoli and choy sum
82. **Khao Pad Supparrod(Pineapple Fried Rice)正宗泰国菠萝炒饭**  £19.95  
Pineapple fried rice with Prawns, egg, curry powder, sultana, roasted cashew nuts and topped with Fried Tuna Fibre
83. **Khao Pad Prik Goong 泰国地道辣酱大虾炒饭**  £16.95  
Fried rice cooked with Prawn, fresh chillies, onion, red pepper, green pepper, sweet basil fine beans and oyster sauce
84. **Khao Pad Tom Yum Goong 泰国冬荫大虾炒饭**    £16.95  
Fried rice with Egg, Red Onion, Onion, Lemongrass and Red Chilli with Prawn
85. **Jasmine Rice 茉莉香米饭** £3.75
86. **Egg Fried Rice 蛋炒饭** £4.00
87. **Coconut Rice 椰子饭** £4.25
88. **Sticky Rice 糯米饭** £4.50
89. **Crispy Roti 薄饼** £5.50  
Two pieces of Thai flatbread

## Champagne/Sparkling Wine

- Prosecco Spumante Extra Dry DOC, Cantina ColliEuganei**  
SCA, Veneto, Italy **£40.00**  
*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 **£55.00**  
*The Pinot Meunier dominant blend gives richness and red berry fruit to this crisp and lively Champagne.*

## White Wine

- FamiliaCastaño, Organic Macabeo, Spain**  
Glass (175ml) **£8.00** Bottle **£30.00**  
*This wine is pale lemon in colour with youthful highlights. On the nose, there are fragrant aromas of apple, pear and quince. The palate offers brilliant balance, with juicy stone fruit tempered by the wine's bright acidity.*
- '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.*
- Azevedo, Vinho Verde Loureiro/Alvarinho, Portugal** **£35.00**  
*Clear and bright with youthful hues. It has intense aromas of fresh citrus fruit, ripe nectarine, lime blossom and herbaceous hints. Wonderfully refreshing on the palate with aromatic citrus and stone fruit notes, a lively acidity and a crisp and clean finish.*
- Chenin Blanc, Fairview, South Africa** **£39.00**  
*Fruity aromas of melon and pear are followed by a fresh, crisp palate with lime and a touch of honey.*
- Greywacke Marlborough Sauvignon Blanc,** **£45.00**  
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) **£8.00** Bottle **£30.00**  
*The Rosado shows soft and fresh and is balanced in structure with pleasant uplifting acidity and a fruit-filled finish.*
- Luberon Rosé, Famille Perrin, Southern Rhône, France** **£35.00**  
*Soft-pink in colour, the nose has a lovely fragrance of redcurrants and cherry sorbet. On the palate, flavours of bright red berry fruits are excellently balanced by a zesty acidity, giving the wine an excellent freshness.*

## Red Wine

- Merlot/Corvina, Ponte Pietra, Veneto, Italy**  
Glass (175ml) **£8.00** Bottle **£30.00**  
*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.*
- Malbec Clasico, Kaiken, Mendoza, Argentina** **£36.00**  
*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.*
- Rioja Crianza, El Coto, Spain** **£39.00**  
*Juicy and concentrated, with a strawberry fruit core and soft vanilla from its time in American oak.*
- McLaren Vale Grenache, Willunga 100, South Australia** **£45.00**  
*This wine reflects the Grenache characteristics of both the BlewittSprings 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.*
- Bordeaux Rouge, Chateau de Fontenille, Bordeaux, France** **£50.00**  
*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	£5.00
Chang (320ml)	Thailand	£5.00
Singha (330 ml)	Thailand	£5.00
Asahi (330ml)	Japan	£5.00

## Spirits and Liqueurs

25ml £5.20 50ml £9.20

Mixer Add £2.00

<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
<u>Whisky &amp; Cognac</u>	Bells   Famous Grouse   Black Label   Chivas   Jack Daniels   Martell Southern Comfort
<u>Liqueurs</u>	Baileys   Disaronno   Cointreau   Amaretto   Tia Maria   Tequila Jagamaster   Sambuca   Kahlua
<u>Rum</u>	Bacardi   Captain Morgan   Mekhong

## Cocktails

£9.95

### Mango and Cranberry Mojito

Bacardi, Fresh Mint and Fresh Lime, Cranberry and Mango 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

### 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, Soda Water and Mango Juice

### Jagamaster Mojito

Fresh Thai Sweet Basil, Fresh Lime, Jagamaster and Soda Water

## Mocktails

£8.50

### Virgin Mojito

Fresh Mint, Fresh Lime Juice, Lemonade, Mango 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

(Bottle)

 **Coca-Cola zero** SUGAR

£4.00 (330ml)

 **Diet Coke**

£4.00 (330ml)

 **Coca-Cola CLASSIC**

£4.00 (330ml)



£4.00 (330ml)



Tonic Water  
£3.00 (200ml)



Soda Water  
£3.00 (200ml)

## Juices

£3.50 (Glass)

Orange Juice

Mango Juice

Apple Juice

Pineapple Juice

Cranberry Juice

## Mineral Water

Still (330ml) £3.50 (750ml) £4.80

Sparkling (330ml) £3.50 (750ml) £4.80

## 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 £4.95

Fresh Lime Juice £4.95

Traditional Thai Iced Milk Tea £5.75

Traditional Thai Iced Lemon Tea £5.75

Thai Lemonade £5.75

Thai Mint Pineapple £5.75