



CHIANG MAI
ORIENTAL CUISINE

DINNER

Served Wednesday to Sunday 6pm to 8pm

STARTERS

Tom Kha Chicken Or Prawns “ต้มข่าไก่หรือกุ้ง” - £4

Thai Coconut Cream Soup of Prawn or Chicken with Galangal ,
Lemon Grass , Mushroom, Red Onion & Cherry Tomato

Thai Fish Cake “ทอดมันปลา” - £6

Cod Fish, Red Curry Paste, Fine Bean & Kaffir Lime Leaves

Laab Gai “ลาบไก่” - £6

Minced Chicken Salad with Lime & Lemon Grass Dressing,
Red Onion, Mint Leaves, Spring Onion Roasted Ground Rice

Vegetable Spring Rolls “ปอเปี๊ยะผัก” (V) - £5

Butter Squash, Cabbage, Shitake Mushroom & Glass Noodle

MAIN COURSE

Thai Green Chicken Curry “แกงเขียวหวานไก่” - £14

Classic Curry of Thailand, Fine Bean, Aubergine, Bamboo Shoot &
Sweet Basil Served with Steamed Jasmine Rice

King Prawn Phad Thai “ผัดไทยกุ้ง” - £14

King Prawns, Rice Stick, Peanuts, Tofu, Turnip in Tamarind Sauce

Duck Curry with Pineapple & Grape “แกงเผ็ดเปิดอย่าง” - £14

Red Curry of Duck, Grapes, Pineapple & Cherry Tomato in Coconut
Milk Served with Steamed Jasmine Rice

Beef Oyster Sauce “เนื้อน้ำมันหอย” - £14

Strip of Beef with Onion , Bamboo Shoot , Mushroom , Spring Onion
in Exotic Soy Sauce Served with Steamed Jasmine Rice

Pad Thai Jay (v) - £11

Rice Sticks, Tofu, Lime, Tomato & Soy Sauce