



CHIANG MAI
ORIENTAL CUISINE

LUNCH

Monday to Sunday 12pm to 2pm

STARTERS

Mixed Satay Skewer “สะเต๊ะรวม” (N) - £5

Marinated Chicken, Pork & Beef Skewer with
Vegetable Salad & Peanut Dipping Sauce

Thai Fish Cake “ทอดมันปลา” - £5

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

Vegetable Spring Rolls “ปอเปี๊ยะผัก” (V) - £4

Butter Squash, Cabbage, Shitake Mushroom
& Glass Noodles

Vermicelli Salad with Prawns “ยวุ้นเส้นกุ้ง” - £5

Glass Noodle, Prawns Tossed in Garlic & Lime Dressing

MAIN COURSE

Thai Green Chicken Curry “แกงเขียวหวานไก่” - £12

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

King Prawn Phad Thai “ผัดไทยกุ้ง” - £12

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

Pork Pa-Naeng “แพนงหมู” (N) - £12

Pork in Panaeng Curry & Coconut Milk Served with
Steamed Jasmine Rice

Beef Kra - Praow “ผัดกระเพราเนื้อ” - £12

Spicy Beef with Chili & Garlic in Aromatic Sauce Served
with Steamed Jasmine Rice

Pad Thai Jay (V) - £10

Rice Sticks, Tofu, Lime, Tomato & Soy Sauce

DESSERTS

Sticky Glutinous Rice & Mango - £5

Pumpkin Custard & Fruit Coulis - £5

Fruit Pancake with Vanilla Ice Cream - £5