



CHIANG MAI  
ORIENTAL CUISINE

## LUNCH

Monday to Sunday 12pm to 2pm

### STARTERS

#### Thai Fish Cake “ทอดมันปลา” - £5

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

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

Butter Squash, Cabbage, Shitake Mushroom & Glass Noodles

#### Duck Spring Rolls “ปอเปี๊ยะเป็ด” (GF) - £6

Duck Leg, Bamboo Shoots, Ginger, Chilli Flakes & Carrot

#### Chicken Satay Skewers “สะเต๊ะไก่” (GF) (N) - £5

Marinated Chicken Skewer, Vegetables Salad, Peanut Dipping Sauce & Crispy Toast

#### Pork & Apple Salad “ยำเนื้อ” (GF) - £6

Pork Tenderloin, Red Onion, Sesame Seed, Green & Red Apple 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

#### Red Pork Curry “แกงหมูสับปรด” - £12

Hot & Spicy Red Curry of Pork, Pineapple Served with Steamed Jasmine Rice

#### Beef Ginger “เนื้อผัดขิงสด” - £12

Beef, Garlic, Ginger, Onion & Spring Onion in Exotic Sauce Served with Steamed Jasmine Rice

#### Pad Thai Jay (V) - £10

Rice Sticks, Tofu, Lime, Tomato & Soy Sauce

### DESSERTS

Sticky Glutinous Rice & Mango - £5

Homemade Fruit Sorbet - £5

Ice Cream with Fruit Salad - £5