



MAIN MENU

The finest Thai

Authentic Thai food cooked in the traditional way.

Opening Hours

Evenings from 6pm *except Mondays*

Tuesday - Sunday **Lunchtimes** 12 - 2.30pm.

**“Fabulous and very authentic food... the
curries are better than you get in Thailand”**

Harden's Restaurant Guide 2010

EAT AT SANGTHAI The finest Thai

Classic dishes using the freshest ingredients including herbs, spices and exotic vegetables sent to us every week from growers in Thailand.

Thai food is served in the oriental way with each dish being part of the whole meal. **Please select dishes with different styles and share them.** Successful Thai meals will have the right balance of all flavours and finding that perfect mix is part of the joy of Thai food.

Our dishes are all individually prepared and so you can always ask for them to be milder (no need for chilli symbols here) but please remember that chillies also provide fragrance and taste and that spicier food is an important part of your meal if balanced with milder dishes. We are happy to give advice on the selection of your dishes and please let us know if you have any special requirements.

There's no substitute for fresh, top-quality ingredients. Our local suppliers are:

- **Ackroyds**, at Crockey Hill, for fresh chicken, pork and beef.
- **Heslington Fresh Foods**, at Escrick, for all of our non-Thai vegetables and fruit.
- **Fowler's**, at Burholme, for our fresh fish, live crabs and mussels.

Needless to say, good cooking doesn't need flavour enhancers.

For parties of 8 or more please refer to our set menus

A service charge of 10% is not added to your bill (except for party bookings) but if this amount is kindly offered it will be shared by our staff.



STARTERS

'Home-made' starters served with our own-recipe dipping sauces.



1 Popia Tod £5.50

Thai spring rolls. Light and crispy wrappers surrounding a tasty mix of stir-fried vegetables, oriental mushrooms and rice noodles with minced chicken. Served with a sweet and sour plum sauce.

2 Gai Satay £5.50

Marinated strips of the chicken fillet, barbecue grilled and served with our own special peanut sauce.

3 Tod Mun Pla £6.25

Thai fishcakes made from our recipe of fresh Coley blended with green beans, lime leaves, chillies and other spices. Served with spicy sweet and sour cucumber sauce.

4 Kanom Pung Nah Moo £5.50

Deep-fried marinated pork on pieces of toast, served with sweet dipping sauce.

5 Kradoog Moo Tod £5.50

Pork spare ribs coated with our own special marinade and cooked until the meat almost falls off the bone.

6 Tung Tong £5.50

Golden parcels – minced pork and vegetables wrapped in wonton wrappers and deep-fried until crispy. Served with a plum sauce.

7 Goong Shup Pang Tod £6.25

Tiger prawns in a light crispy batter. Served with a sweet chilli sauce.

8 Gai Bai Teuy £5.50

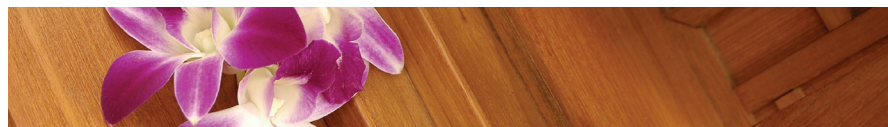
Chicken breast, marinated with spices, wrapped in pandan leaves and deep-fried. Served with sweet and sour plum sauce.

9 Si Oua £5.50

The north of Thailand is famous for its sausages and si oua is perhaps the best. A wonderfully rich pork sausage made with lime leaves and chilli. Served in the traditional way - sliced with fresh ginger, peanuts and spring onions.

10 Yum Goong £6.25

Tiger prawns, salad leaves and herbs combined with a spicy dressing of lime juice, chillies and fresh coriander.



11 Sangthai Starter Selection for 2 £12.50 (for 3 persons £18.75)

A selection of starters (fishcakes, satay, spring rolls, tung tong and pork toast) with home made dipping sauces.

S11 Special Starter Selection for 2 £16.95 (for 3 persons £25.45)

Tod Mun Goong (prawn cakes), Si Oua (Thai Pork Sausage), Chicken Satay and Moo Bai Teuy (marinated pork loin cooked with pandan leaves and coconut milk), comes with home made dipping sauces.

201 Khaw Krieb Tod £2.50

Thai Prawn Crackers with sweet chilli sauce.

THAI SOUPS

Soups have been included here because they complement the main courses and should be eaten with them. You may order soups as starters but please be aware that they are seasoned and spiced to accompany other food and not to be eaten on their own. Prices shown are for individual portions.

- 12 Tom Yum Goong** £5.25
 Prawns in a hot & sour soup flavoured with lemongrass, lime leaves and chilli. This is a traditional, spicy Thai soup. You may prefer number 15 if a milder soup is required.
- 13 Tom Yum Gai** £4.95
 As above but made with chicken.
- 14 Tom Kha Gai** £4.95
 A rich and aromatic soup made from fresh chicken breast cooked in coconut milk and flavoured with lemongrass, lime leaves and kha (galanga).
- 15 Tom Kha Goong** £5.25
 As Tom Kha Gai but using tiger prawns instead of chicken. Mushrooms and tomatoes are also included in this classic soup.
- 16 Tom Kha Talay** £5.25
 A mixed seafood version of tom kha: squid, mussels and prawns cooked in coconut milk, flavoured with herbs and garnished with fresh coriander.
- 17 Tom Yum Talay** £5.25
 The classic hot and sour soup made with mixed seafood.

Please note that some of the flavourings remain in these soups after serving, they are often tough and fibrous and so are not usually eaten.



GRILLED MEAT

- 20 Sua Rong Hai** £12.50
 Weeping Tiger, a classic Thai dish of barbeque-grilled sirloin steak served with a chilli and tamarind dipping sauce that should be spicy enough to make a tiger weep. We also include a milder pouring sauce flavoured with black pepper and sesame oil.

THAI SALADS

Salad leaves and fresh herbs are often served with spicier Thai foods but the salads listed below are intended to be main dishes rather than accompaniments. In Thai the name 'Yum' is given to a whole range of spicy salads that are flavoured with lime juice, chillies and fresh coriander. Yums are usually spicy hot (pet) – but we can serve milder versions (mai pet) if you prefer.

- 23 Yum Sahm Lot Gai** £8.50
 Crispy fried chicken in a special Thai salad with sweet, sour and chilli sauce.
- 24 Larb Gai/Moo** £8.25
 A specialty of Northern Thailand, larb is served warm and is best eaten with sticky rice. Made with minced chicken or pork, this dish sparkles with the flavours of fresh chillies, lemongrass, coriander and shredded lime leaves.
- 25 Larb Goong** £10.50
 An special version of larb made with chopped tiger prawns. A lovely Thai combination of spicy and aromatic flavours.
- 26 Som Tam** £8.25
 The traditional spicy salad of northern Thailand. Shredded vegetables, tomatoes, garlic and chillies are pounded in a stone mortar together with Thai preserves and spices. This delicious salad needs sticky rice.



THAI CURRIES

Made from spices, garlic and chillies blended to a paste and cooked with meat in a rich stew flavoured with fresh herbs. All, except 27, are made with coconut milk. Curries are spicy dishes in Thai cuisine and should be eaten with milder stir-fries and plenty of rice.

- 27 Gaeng Hang Lay** £9.75
 A mild and delicious pork curry derived from Burma and a speciality of Northern Thailand. Tamarind, fruit and spices are cooked with the meat to give a rich, sweet and sour flavour.
- 28 Gaeng Pet Gai/Nua** £9.75
 Thai red curry, rich and spicy and made with either chicken or beef.
- 29 Gaeng Penang Gai/Nua** £9.75
 A rich, aromatic curry flavoured with lime leaves and peanuts. Chicken or beef.
- 30 Gaeng Keowan Gai/Nua** £9.75
 Classic Thai green curry. Pieces of tender chicken breast and Thai aubergines cooked in coconut milk flavoured with basil and lime leaves. Now also available with beef.
- 31 Gaeng Massaman Gai/Nua** £9.75
 A rich coconut curry with peanuts, potatoes and chicken or beef.
- 32 Gaeng Karee Gai/Nua/Moo** £9.75
 Thai yellow curry. Chicken, Beef or Pork cooked in coconut milk flavoured with coriander, lemongrass and special aromatic spices.

STIR-FRY DISHES

Classic Thai stir-fries. Brief but intense heat with flames that impart a delicious barbecued flavour yet retain all the goodness, taste and texture of the vegetables.

- 33 Pat Prik Hang Gai/Moo** £9.75
Stir-fried chicken or pork with onions, large fresh chillies (not too hot) and roasted cashew nuts for extra crunch and flavour.
- 34 Pat Kratiam Gai/Nua/Moo** £9.75
A choice of stir-fried chicken, beef or pork with garlic and white pepper.
- 35 Pat Gaprao Gai/Nua/Moo** £9.75
Spicy and aromatic, minced chicken, beef or pork with fresh chillies, lime leaves and Thai basil.
- 36 Pat Khing Gai/Moo** £9.75
Chicken or Pork stir-fried with large fresh chillies, mushrooms and ginger.
- 37 Pat Num Mon Hoy Gai/Nua/Moo** £9.75
Chicken, Beef or pork stir fried with vegetables and flavoured with oyster sauce.
- 38 Pat Priew Wan Gai/Moo** £9.75
Stir-fried chicken or pork with onions and peppers in a Thai sweet and sour sauce.



SEAFOOD

No Thai menu would really be complete without a selection of seafood and these dishes are amongst the most popular in Thailand. Please note that whole fish dishes are cooked and served Thai-style - with bones intact!

- 39 Gaeng Keowan Goong** £10.95
Prawns cooked in green curry paste with coconut milk, Thai aubergines and sweet basil.
- 40 Panang Goong** £10.95
Prawns cooked in rich penang red curry paste with coconut milk and lime leaves.
- 41 Gaeng Karee Goong** £10.95
Tiger prawns in Thai yellow curry. Fairly mild but rich with the flavours of coconut milk coriander, lemongrass and special aromatic spices.
- 42 Pat Prik Hang Goong** £10.95
Tiger prawns stir-fried with onions, large fresh chillies (not too hot) and roasted cashew nuts.
- 43 Goong Pat Sapparot** £10.95
Tiger Prawns stir-fried with cashew nuts, pineapple and sweet peppers.
- 44 Pla Muek Pat Pet** £8.95
Squid stir-fried with chillies, garlic, peppers and basil.
- 45 Pat King Pla** £11.50
Salmon, stir-fried with ginger and large red chillies.
- 46 Poo Pat Pong Galee** £11.75
Crab with chives and celery in a rich and aromatic sauce. We use fresh crabs, stir-fried in their shell for that authentic taste (take care with any pieces of shell in the sauce).
- 47 Pla Shu Shi** £11.50
Fillet of haddock, fried and topped with a spicy sauce made from red curry and coconut cream flavoured with lime leaves.
- 48 Pla Priew Wan** £11.50
Fillet of haddock, deep-fried and topped with Thai sweet and sour sauce.
- 49 Pla Sahn Lot** £12.95
Three-flavoured fish – sea bass in a sweet, sour and spicy sauce flavoured with tamarind, pickled garlic, shallots and large fresh chillies.
- 50 Pla Jian Keowan** £12.95
Sea bass in green curry sauce made from coconut milk flavoured with basil and lime leaves.
- 51 Pla Nung** £12.95
Sea bass steamed with ginger, mushrooms and chillies, flavoured with oyster sauce.

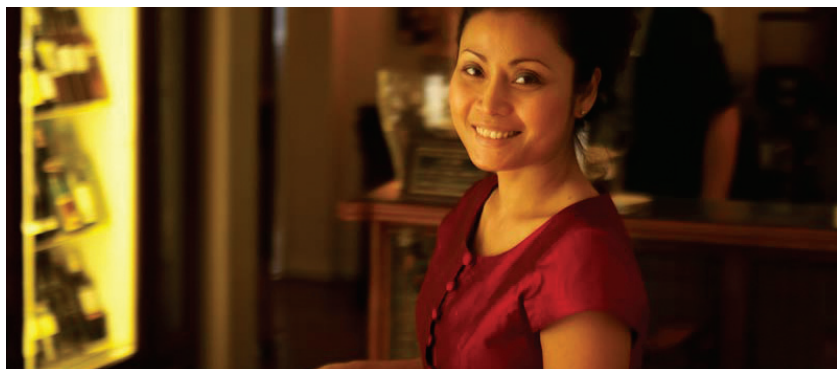


NOODLES & RICE

- 52 Pat Thai Gai/Moo** £7.95
One of the most famous Thai dishes. Stir-fried noodles with eggs, beansprouts, ground peanuts and chicken or pork.
- 53 Pat Thai Goong** £9.25
As above but with tiger prawns.
- 54 Bah Mee Pat Kai** £4.95
Egg noodles, stir-fried with egg.
- 55 Khao Suey** £2.40
Steamed Thai fragrant rice. We use the finest grade of Thai Jasmine rice because its taste and texture make it the best partner for spicier curries and stir-fries.



- 56 Khao Pat Kai** £3.20
Fried rice with egg.
- 57 Khao Pat Gai/Moo** £7.95
Fried rice with egg and a choice of chicken or pork. This is more of a main course dish.
- 58 Khao Pat Goong** £8.95
Fried rice with egg and prawns.
- 59 Khao Niew** £3.95
Thai sticky rice, use your fingers to dip it into drier dishes and salads. Not really suitable for wet curries and stir-fries. In the restaurant we serve it in a traditional bamboo basket.
- 99 Khao Maprao** £3.50
Coconut rice.



DISHES WITH DUCK

Dishes are arranged in this menu by cooking style but we have separated those containing duck and listed them here. Duck is very popular in Thailand where it is often incorporated into traditional recipes to give extra flavour and richness. We have recreated the authentic flavours of these classic dishes by using the finest duck breast fillets, together with fresh Thai herbs and spices.

- 60 Yum Phed** £10.75
Tender slices of duck breast in spicy Thai salad flavoured with lime juice, fresh chillies and coriander.
- 61 Larb Phed** £10.75
A northern speciality made from minced duck breasts combined with chillies, lemongrass, lime juice, coriander and shredded lime leaves. This dish and the yum phed are best with sticky rice.
- 62 Gaeng Pet Phed Yang** £10.75
Thai red duck curry, a rich and spicy dish made with coconut milk and red curry paste flavoured with pineapple and herbs.
- 63 Phed Pat Prik** £10.75
Stir-fried duck breast with onions and large fresh chillies.
- 64 Phed Pat Prik Hang** £10.75
As above but including dried red chillies and roasted cashew nuts for extra crunch and flavour.



- 65 Phed Pat Kratiam** £10.75
Stir-fried duck with garlic and white pepper.
- 66 Phed Pat Gaprao** £10.75
Spicy and aromatic, slices of duck breast with fresh chillies, lime leaves and Thai basil.
- 67 Phed Pat Khing** £10.75
Slices of duck breast stir-fried with large fresh chillies, mushrooms and ginger.
- 68 Phed Pat Num Mon Hoy** £10.75
Stir-fried duck with vegetables in oyster sauce.
- 69 Gaeng Karee Phed** £10.75
Thai yellow curry. Tender duck breasts cooked with potatoes in coconut milk flavoured with coriander, lemongrass and special aromatic spices.



VEGETARIAN MENU

STARTERS

70 Popia Tod Jay £5.50

Home-made Thai spring rolls. Light and crispy wrappers surrounding a tasty mix of stir-fried vegetables, oriental mushrooms and rice noodles. Served with a sweet and sour plum sauce.

71 Pak Rourm Tod £5.50

Mixed vegetables, battered and fried, served with a spicy sweet and sour sauce.

72 Tung Tong Pak £5.50

Golden parcels – stir-fried vegetables wrapped in wonton wrappers and deep-fried until crispy. Served with a plum sauce.

73 Yum Pak £5.50

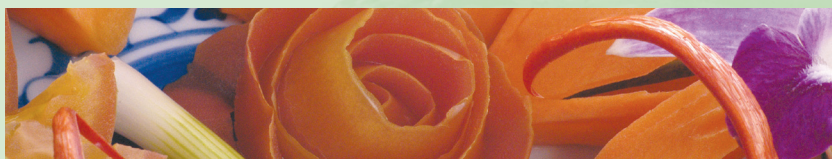
Thai spicy salad with mixed vegetables in a dressing of lime juice, chillies and fresh coriander.

74 Tofu Tod £5.50

Golden chunks of fried bean curd, served with a sweet and spicy sauce made from tamarind and soy garnished with sesame seeds, ground peanuts and fresh coriander.

77 Vegetarian Starter Selection for 2 persons £12.50 (for 3 persons £18.75)

Satay Pak (barbeque-grilled vegetables on skewers), Popia Tod Jay (spring rolls), Tung Tong (golden parcels) Pak Rourm Tod (vegetables in crispy tempura). Served with home made dipping sauces.



SOUPS

78 Tom Yum Hed £4.95

Mushrooms in hot & sour soup flavoured with lemongrass, lime leaves and chilli. Individual portion, can be a starter if required.

79 Tom Kha Hed £4.95

Mushrooms in a soup made with coconut milk and flavoured with lemongrass, lime leaves and galanga (kha, a type of ginger). Individual portion, can be a starter if required.



MAIN COURSES

80 Pat Pak Rourm £8.75

Stir-fried mixed vegetables in oyster sauce (or soy sauce if preferred).

81 Tofu Pat Khing £8.75

Stir-fried tofu with ginger, beansprouts and black bean sauce.

82 Priew Wan Pak £8.75

Mixed vegetables in a delicious 'home-made' sweet and sour sauce made from a reduction of tamarind, tomatoes and pineapples.

83 Pat No-My Farang £8.95

Asparagus and baby sweetcorn, stir-fried with brief but intense heat and finished with a dash of oyster sauce (or soy sauce if preferred).

84 Gaeng Penang Tofu £8.75

Tofu cooked in a rich Penang red curry flavoured with lime leaves.

85 Gaeng Keowan Pak Pasom £8.75

Thai green curry. Vegetables cooked in coconut milk with basil and lime leaves.

86 Gaeng Pet Pak Pasom £8.75

Vegetables in a rich and spicy red curry.



87 Gaeng Karee Jay £8.75

A vegetarian version of our classic Thai yellow curry. Vegetables (yes, the potatoes are authentic) cooked in coconut milk flavoured with coriander, lemongrass and aromatic spices.

88 Tofu Shu Shi £8.75

Tofu, deep-fried and topped with a spicy sauce made from red curry paste and coconut cream flavoured with lime leaves.

89 Gaeng Massaman £8.75

A rich coconut curry with peanuts and potatoes in an aromatic sauce.

90 Pat Thai Jay £7.50

The classic Thai noodle dish with stir-fried vegetables.

91 Pat Thai Tofu £7.50

Thai noodles with tofu and beansprouts.

92 Pat Tua Ngok £5.95

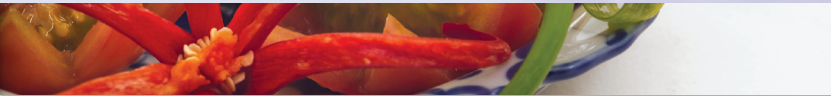
Stir-fried beansprouts in oyster sauce (or soy sauce if preferred). (See also Som Tam, dish number 26 in our salad section)

SANGTHAI SET MENUS

Each of the following meals has been selected to provide variety and balance. Choosing the right combination of dishes is very important in Thai cuisine and for someone new to Thai food selecting a set menu is a chance to experience a wide range of flavours. For more details about each dish, or if you wish to add more starters or main courses, please see the main menu. For a supplement of £3 you may add a dessert of your choice.



Menu A	
For 2 persons or more £20 per person	
STARTERS	MAIN COURSES
Deep-fried pork on toast	Chicken in Thai green curry
Chicken Satay	Pork with ginger & mushrooms
	Mixed vegetable stir-fry
	Thai Fragrant rice



Menu B	
For 2 persons or more £21 per person	
STARTERS	MAIN COURSES
Spring rolls	Stir-fried Chicken with bamboo
Golden parcels	Pork with vegetables in oyster sauce
Chicken & coconut soup	Beef in Penang red curry
	Thai Fragrant rice



Menu C	
For 2 persons or more £21 per person	
STARTERS	MAIN COURSES
Thai fishcakes	Beef with chilli & basil
Pork spare ribs	Stir-fried vegetables
Chicken Tom Yum soup	Chicken in Thai green curry
	Thai Fragrant rice



Menu D	
For 2 persons or more £22 per person	
STARTERS	MAIN COURSES
Seafood Tom Yum soup	Chicken in Thai green Curry
Si Ou Sausage	Stir-fried pork & ginger
Chicken satay	Prawns with cashew nuts & pineapple
	Thai fragrant rice



Menu E	
For 2 persons or more £22 per person	
STARTERS	MAIN COURSES
Seafood in coconut soup	Beef with garlic & white pepper
Thai fishcakes	Chicken & bamboo in red curry
Golden parcels	Pork with chillies & cashew nuts
Spring rolls	Stir-fried vegetables
	Thai fragrant rice



Menu F	
For 2 persons or more £24 per person	
STARTERS	MAIN COURSES
Prawns in coconut soup	Massaman curry with chicken
Chicken satay	Beef in Penang red curry
Pork spare ribs	Stir-fried prawns with cashew nuts & pineapple
Chicken in pandan leaves	Sweet & sour vegetables
	Thai fragrant rice



VEGETARIAN	
For 2 persons or more £20 per person	
STARTERS	MAIN COURSES
Thai spring rolls.	Stir-fried tofu with ginger, beansprouts & black bean sauce.
Thai spicy salad.	Mixed vegetables in sweet & sour sauce.
Mushrooms & coconut milk soup.	Thai green vegetable curry.
	Thai fragrant rice.



SEAFOOD	
For 4 persons or more £27 per person	
STARTERS	MAIN COURSES
Thai fishcakes.	Squid stir-fried with chillies, garlic, peppers & basil.
Tiger prawns in crispy batter with sweet chilli sauce.	Fillet of haddock, fried and topped with a red curry & coconut cream sauce.
Prawns in a hot & sour soup	Sea bass steamed with ginger, mushrooms & chillies.
	Thai fragrant rice

Groups of 8 or more should choose one or (at the most) two set menus so we may serve the meal as a Thai banquet. Party bookings are subject to an optional 10% service charge.



LUNCH

Sangthai is now open for lunch
Tuesday to Sunday 12 - 2:30pm



LUNCH MENU:

3 courses for £13.50 or

£16.50 with a choice of duck and seafood dishes

PRIVATE DINING

Our private dining room provides a more secluded spot for a party of up to 14 people to eat away from the bustle of the main dining rooms.



EAT AT HOME

Thai food travels well and everything we offer in the restaurant is also available for you to **eat at home**, with all dishes cooked to order.



ThaiRelaxation
Authentic Thai Treatments

MASSAGE & MEAL PACKAGE:

Available Tuesday to Sunday.

Pamper the outside with a relaxing aroma massage, then treat the inside with a Sangthai lunch (starter and main course, or main course with dessert). **£55** per person

Opening Times

9am - 6pm Tuesday to Sunday

(closed Mondays)

Call **01904 728 462**

or visit our website

spa.sangthai.co.uk

for more information.



Gluten-free Dishes



Most of our food is prepared without wheat products, however, Thai soy sauces do have wheat as a labelled ingredient and therefore we must be informed about a gluten intolerance to avoid adding them to some of our dishes. Also, we use wheat flour for the wrappers and batter for some of our starters.

As guidance: all dishes can be made gluten free except the following, which should be avoided:

STARTERS: 1, 4, 5, 6, 8, 11

CURRIES: 27

VEGETARIAN: 70, 71, 72 & 77

DESSERTS: 100, 107

A service charge of 10% is not added to your bill (except for party bookings) but if this amount is kindly offered it will be shared by our staff.

Website: **www.sangthai.co.uk**

Email: **food@sangthai.co.uk**



DRINKS MENU

WINE & DRINKS

Who says that Thai food and fine wines don't mix?

The good news is that wine and Thai food are compatible when they are paired with some thought. Our list of specially selected wines have been chosen to complement the flavours of authentic Thai food

Tasting is believing!

WINE BY THE GLASS



WHITE WINE

- 1 **Pinot Grigio/Garganega, Botter, Veneto, Italy**
175ml glass £4.95, 250ml glass £5.95
- 5 **Sauvignon Blanc, Santa Rita Gran Hacienda, Lontué Valley, Chile**
175ml glass £4.95, 250ml glass £6.25
- 10 **Chardonnay, The Accomplice, SE Australia**
175ml glass £4.95, 250ml glass £6.25
- 14 **Vina Vasta Blanco, La Tierra De Castilla, Spain**
175ml glass £4.50, 250ml glass £5.95
- 15 **Vent Du Sud, Grenache Blanc/Viognier, Languedoc-Roussillon, France**
175ml glass £4.95, 250ml glass £5.95
- 17 **Thai White Wine, Monsoon Valley, Slam Winery**
175ml glass £4.95, 250ml glass £5.95

SWEET WHITE WINE

- 18 **Late Harvest Semillon/Gewürztraminer, Casa Silva, Colchagua Valley, Chile**
125ml glass £5.75
- 19 **Classic Rutherglen Muscat NV, Victoria, Australia.**
35ml glass £4.75

ROSE WINE

- 21 **Syrah/Grenache Rosé, Mon Roc, Foncalieu, Languedoc-Roussillon, France**
175ml glass £4.95, 250ml glass £5.95

RED WINE

- 24 **Shiraz, The Accomplice, SE Australia**
175ml glass £4.95, 250ml glass £6.25
- 25 **Thai Red Wine, Monsoon Valley, Siam Winery**
175ml glass £4.95, 250ml glass £5.95
- 28 **Vina Vasta Tinto, La Tierra De Castilla, Spain**
175ml glass £4.50, 250ml glass £5.95
- 29 **Cabernet Sauvignon/Merlot, Siete Soles, Central Valley, Chile**
175ml glass £4.95, 250ml glass £5.95
- 30 **Merlot, Santa Rita Gran Hacienda, Lontué Valley, Chile**
175ml glass £4.95, 250ml glass £6.25

WHITE WINE



- 1 **Pinot Grigio/Garganega, Botter, Veneto, Italy**
Crisp apple and pear fruit aromas with some floral overtones lead to a soft, medium-bodied palate with a clean, dry finish.
£16.95
- 2 **Pinot Grigio, Castel Firmian, Mezzacorona, Trentino, Italy**
Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium-weight in the mouth, and a refreshing finish.
£21.75
- 3 **Leventhorpe, Yorkshire Regional Wine**
From one of England's most northerly commercial vineyards, a few miles away on the outskirts of Leeds. This wine is made from the Madeleine Angevine grape, which gives an aromatic wine reminiscent of dry whites from the Loire. Surprising richness on the palate and a touch of refreshing apple-like acidity that cuts through rich and spicy food. Delicious.
£19.50
- 4 **Sauvignon Blanc/Chenin Blanc, Buiten Blanc, Buitenverwachting, South Africa**
A crisp, medium-bodied wine with a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit.
£19.50
- 5 **Sauvignon Blanc, Santa Rita Gran Hacienda, Lontué Valley, Chile**
Crisp and refreshing, with aromas of grapefruit and lemon peel lending a fresh balance to the tropical fruit character, plus some herbal notes from a drop of Semillon in the blend. Vibrant and well-rounded.
£17.75
- 6 **Sauvignon Blanc, Taringi, Marlborough, NZ**
No apologies for having so many Sauvignons on our list, they are arguably the best wines for Thai food. This wine is very true to its varietal type: beautifully fresh and crisp with flavours of gooseberry and ripe guava. Delicious with or without food.
£23.50
- 7 **Cloudy Bay Sauvignon Blanc, Marlborough, NZ**
Benchmark New World Sauvignon Blanc that put New Zealand very firmly on the world wine-making map. Powerful aromas of blackcurrant and asparagus that reprise on the palate and an aftertaste that sings on and on.
£38.00

WHITE WINES cont'd

8 Chablis, Domaine Hamelin, France

Clean and pure on the nose, with notes of green apple, citrus and mineral. The palate is elegant and firm, almost steely, with a bone dry but still satisfyingly full structure.

£24.95

9 Chablis 1er Cru Vau Ligneau, Domaine Hamelin, France

Delicate, expressive nose with green apple, citrus and lily aromas. Round yet elegant on the palate, with classic minerality and a dry finish.

£29.95

10 Chardonnay, The Accomplice, SE Australia

A Chardonnay from selected vineyards in the Riverina, chosen for their intense varietal characters. This wine is full of peach and nectarine fruit with a gentle hint of toffee oak. Soft and creamy on the palate with a fresh acidity that cuts through richness and spice in Thai curries and stir-fries.

£18.50

11 Ardèche Chardonnay, Louis Latour, Coteaux de l'Ardèche, France

New World fruit salad gives way to a classic, Old World style. Louis Latour may be more famous for their Burgundies but they also produce this extremely well-made Chardonnay from the Ardèche. Clean and crisp fruit with no oak ageing, it's Burgundy by any other name! Try it with milder chicken and seafood dishes.

£23.50

12 Gewürztraminer, Joseph Cattin, Alsace, France

Impressive nose: complex, exotic, spicy, lychees, mango and a touch of rose petals. Not dry but with a fresh finish and spiciness that makes it such a good partner for Thai food.

£24.75

13 Torrontés, Lo Tengo Norton, Mendoza, Argentina

Ripe and mouth filling with rich floral fruits of peach, apricot and a hint of citrus. The distinctive aromatic flavours of this wine go particularly well with spicy food.

£21.25

14 Vina Vasta Blanco, La Tierra De Castilla, Spain

Classic Viura and Verdejo (Spain's answer to Sauvignon) gives aromas and flavours of apples, pears with a hint of gooseberry. This is a fresh and fruity wine that's clean and crisp yet not bone dry. A good partner for Thai food.

£15.75

15 Vent Du Sud, Grenache Blanc/Viognier, Languedoc-Roussillon, France

The spirit of the south of France is captured in this classic blend of Grenache Blanc and Viognier, which offers aromas of apricot and blossom, and marries roundness with delicacy on the palate. Good with starters and milder stir-fries, although holds its own well against spicier dishes.

£17.80

16 Angelo Catarratto/Chardonnay, Sicilia IGT, Italy

Crisp, lemony Catarratto (a Sicilian grape used in vermouth) balances beautifully with soft, tropical Chardonnay fruit. Fruity and rich in citrus flavours that marry well with Thai tastes

£16.75



17 Thai White Wine, Monsoon Valley, Slam Winery

Thai grapes and French expertise have now produced a Thai wine good enough to partner the finest Thai food. The local Malaga Blanc grapes are grown on the amazing 'floating vineyards' in the Cha Phraya Delta and they produce a wine with exotic aromas of lemongrass and watermelon.

£16.50

“Chilled white wine is the perfect aperitif, and a fine accompaniment to Thai food. Lychee-filled Gewürztraminer is far from being the only good companion; try a crisp, fresh Sauvignon Blanc to cut through the heat of our spiciest dishes.”

SWEET WHITE WINE



18 Late Harvest Semillon/Gewürztraminer, Casa Silva, Colchagua Valley, Chile.

A floral, lively dessert wine that hints of sweet grapefruit and orange peel. Rounded with good acidity, it is a lovely, fresh dessert wine with a long finish..

Half bottle £17.50

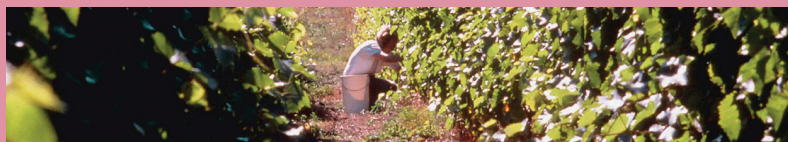
19 Classic Rutherglen Muscat NV, Victoria, Australia.

Incredibly rich, raisined old wine with very sweet, complex flavours of nuts, Christmas cake and barley sugar. Try it poured over ice cream

35ml glass £4.75

“Short but sweet; we list only two pudding wines but others are often available, by half bottle or glass, at the bar.”

ROSÉ WINE



20 Buitenverwachting Rosé (Cabernet Sauvignon Cabernet Franc/Merlot), Blanc de Noir, Constantia, South Africa

Attractive salmon pink with strawberry characters and aromatic peach-like flavours.

£18.50

21 Syrah/Grenache Rosé, Mon Roc, Foncalieu, Languedoc-Roussillon, France

Packed with intense colour and mouthwatering red fruit characters. An excellent wine with Thai food, or just to drink on its own.

£15.75

22 Pinot Grigio Rosé, Botter, Veneto, Italy

With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.

£16.50

“

Don't believe those who say red wines cannot partner Thai food. All of these reds (especially if served slightly cooler than normal) are delicious.

Try Pinotage and Shiraz with spicy, lime leaf salads and curries.

”

RED WINE



23 Syrah/Sangiovese, Mannara, Sicilia IGT, Italy

Ruby red with well-balanced spicy flavours, velvety notes of the Syrah and elegant fruit from the Sangiovese. Good pasta wines cut through rich sauces and go particularly well with spicy Thai dishes.

£17.00

24 Shiraz, The Accomplice, SE Australia

Vibrant, cherry-red Shiraz with ripe plum fruit and a touch of spiciness. A versatile accompaniment to both spicy and milder Thai food.

£18.50

25 Thai Red Wine, Monsoon Valley, Siam Winery

Made from a blend of the local Pok Dum, Shiraz and Black Muscat grapes, grown in the famous floating vineyards near Bangkok. A helping of French expertise has produced a medium bodied wine with a good helping of Shiraz peppery spice.

£16.50

26 Cotes du Rhone, Reserve de Fleur les Coumbarelles

Jane MacQuitty writing in The Times described this wine as a “Chunky 14 per cent, Syrah, Grenache and Carignan-based red Rhône, whose bold, inky, damson and raspberry fruit is just the ticket with stew or venison steak.” Add to that our grilled meat dishes and Thai curries.

£20.45



27 Tres Picos, Bodegas Borsao, Campo de Borja, Spain

Made in small quantities from a block of Garnacha vines over 100 years old. A rich, deep ruby-coloured wine offering a gorgeous bouquet of black fruits and kirsch with concentrated flavours of ripe fruit, liquorice and minerals.

£35.00

28 Vina Vasta Tinto, La Tierra De Castilla, Spain

A blend of Tempranillo, Merlot and Syrah produces a rich and tremendously fruity wine that goes so well with milder Thai dishes and then goes on to shine with our spiciest curries.

£15.75

29 Cabernet Sauvignon/Merlot, Siete Soles, Central Valley, Chile

Ripe red fruit aromas with notes of blackberries, blueberries and black pepper. Medium bodied and well balanced.

£16.75

30 Merlot, Santa Rita Gran Hacienda, Rapel Valley, Chile

This Merlot has a complex aroma combining ripe black fruits and sweet plums with vanilla and spice notes. Concentrated palate, with a very ripe, smooth structure.

£17.75

31 Malbec, Kaiken, Argentina

Rich and dark with hints of black cherry & liquorice. Elegant and smooth with a long finish. Excellent with Thai food.

£22.95

RED WINE cont'd



32 Carmenere, Secret de Viu Manent, Colchagua Valley, Chile

Plums, dark cherries and a touch of tobacco and dark chocolate, with some autumn fruits and subtle tannins. Goes beautifully with our curries.

£23.50

33 Pinotage, Franschhoek Cellars, South Africa

A vibrant ruby in colour with soft fruit aromas and hints of chocolate and spice. Lovely to drink with all of our food but goes particularly well with coconut milk curries flavoured with lime leaves.

£19.50



SPARKLING WINE & CHAMPAGNE



Sparkling Wine

35 Duc de Breux Blanc de Blanc, France.

Light and delicate with floral and fruity notes to the fore; fine bubbles and a rounded mouthfeel are complemented by a crisp, dry finish.

£21.00



36 Ca' del Console Prosecco Extra Dry, Botter, Veneto, Italy.

A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish.

£23.95

Champagne

Testulat is a small family-run Champagne house founded in 1862. The domaine consists of 17 hectares (42 acres) of choice vineyard sites in Grand Cru Chouilly and the best hillsides of the Cote d'Epernay above the town.

37 Champagne Testulat Carte d'Or, Blanc de Noirs

50% Pinot Noir, 50% Pinot Meunier
Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced.

£39.00

38 Champagne Testulat Rose

50% Pinot Noir, 50% Pinot Meunier
Attractive pink champagne with refreshing, soft red fruit flavours, a fine mousse and a dry finish.

£39.00

39 Veuve Clicquot Yellow Label Brut

Full-bodied, rich and fruity with great elegance.

£49.00

41 Laurent-Perrier Rose

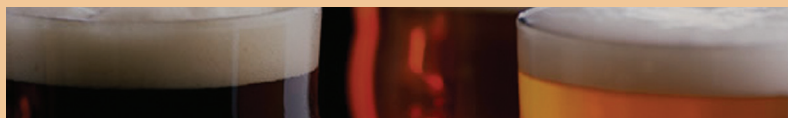
Complex, soft and full-flavoured with ripe flavours of soft red fruits.

£65.00

Usually, the latest vintage available to our suppliers is offered and if a particular wine is unavailable a suitable alternative will be offered.
All quality wines on this list have an alcohol content of between 8 and 15% by volume.
Where wines are available by the glass, a 125ml glass can be offered.



BEER



Singha 5% ABV 330ml **£3.30**
The best known Thai beer. Lager style, full and rich.

Chang 5% ABV 330ml **£3.30**
The alternative Thai beer, preferred by many for its clean and dryer style.

Tiger 4.8% ABV 330ml **£3.30**
A clean, dry and refreshing lager from Singapore.

Guest Beer approx 5% ABV 500ml **£3.30**
Speciality, bottled beers. Please ask for those available

Guinness Original 4.2% ABV 500ml **£3.50**

Clausthaler / Krombacher, Alcohol free 500ml **£3.50**
We have tried most of the low / no alcohol beers and find these two German beers to be, by far, the best.

SHERRY & PORT



S1 Amontillado, Fernando de Castilla 50ml **£3.25**
Complex raisined, nutty, tangy nose and a flavour, flatteringly sweet at first, easing into semi dry at the finish whilst displaying layer upon layer of deliciously plump sensations on the way.

S2 Pedro Ximenez, Fernando de Castilla 50ml **£3.95**
Unctuous sweetness marries well with the intense and complex flavours freshened by a slice of acidity. Served cold.

S3 Alegria Manzanilla, Williams & Humbert ½ bottle **£10.95**
Good dry sherry should be served fresh and so instead of serving by the glass we offer half bottles of this full-bodied Manzanilla, which combines a classic salty tang with flavours of yeast and almonds.

P1 Tawny Port, Tawny Dee, Niepoort 50ml **£2.95**
Brick red/tawny in colour, with delicate nutty aromas and a hint of dried fruits.

P2 Ruby Port, Ambassador, Krohn 50ml **£2.75**
Krohn are a small family-owned house producing excellent quality ports. This is a mature port with deep red colour and fair concentration of warm, plummy fruit; aromatic and fruity, quite rich and full with soft finish.

P3 Late Bottled Vintage, Quinta Do Portal 50ml **£3.95**
This is a traditional LBV with no filtration prior to bottling. Excellent aromas of ripe berries and wonderfully spicy on the palate.

APERITIVES



Campari	35ml £3.50
Cinzano	50ml £2.75
Dubonnet	50ml £2.75
Martini Bianco	50ml £2.75
Martini Extra Dry	50ml £2.75
Martini Rosso	50ml £2.75
Noilly Prat	50ml £2.75
Pernod	35ml £3.50
Pimm's No. 1	35ml £3.50



KIR



Kir **£4.95**
Crisp, dry white wine with a measure of the finest, fruit liqueur from the French artisan producer, Edmond Briottet.
Kir (blackcurrant), Kir Cerise (cherry), Mûre (blackberry) and Kir Pêche (peach)...check for new flavours

SANGTHAI SUNRISE



Sangthai Sunrise **£5.75**
The perfect start to a Thai dinner. An exotic blend of tequila and grenadine combined with pineapple juice. Refreshing and potent.

SPIRITS



Famous Grouse 40% 35ml **£3.25**

Bells 40% 35ml **£3.25**

MALT WHISKY

M1 Ardbeg Islay 10 Year Old, 46% 35ml **£5.95**
Very soft and mellow, then the spices and peat come through in a big way. Powerful, but with a balancing sweetness. Great length.

M2 Bruichladdich 35ml **£5.95**
Islay 10 Year Old/The Laddie Ten, 46%
A rich, mellow creaminess beneath a nautical tang - the whole impression is gorgeous and smooth.

M3 Bunnahabhain, Islay 12 Year Old, 46.3% 35ml **£5.95**
Plenty of sherry influence with a touch peat and vanilla notes, Very smooth and rich.

M4 Laphroaig Quarter Cask, Islay, 48% 35ml **£5.95**
Soft sweetness and a velvety feel when first tasted, then the intense peatiness comes bursting through.

M5 Highland Park, Orkney 12 Year Old, 35ml **£5.50**
Smooth and honeyed with citrus fruits, malt, and distinctive tones of wood smoke.

M6 Macallan Speyside 10 Year Old, Sherry Oak, 35ml **£5.50**
Smooth and well-rounded flavour with a slight sweetness and touch of sherry and wood.

M7 Talisker, Isle of Skye 10 Year Old, 45.8% 35ml **£5.50**
Sweet smokiness with flavours of dried fruit, barley malt and pepper leading to a long, warming finish.

BLENDED IRISH WHISKEY

Jameson's 35ml **£3.50**

AMERICAN WHISKEY

Jim Beam Kentucky Bourbon 35ml **£3.75**
Sour mash Kentucky straight bourbon whiskey

Jack Daniels 35ml **£3.75**
A premium smooth, sipping Tennessee whiskey



GIN

Gordon's London Dry Gin 37.5% **£2.95**

Plymouth English Gin 41.3% **£3.75**
Strong, well-rounded and balanced flavour. With a higher ABV, it goes well with mixers.

The Botanist Islay Gin 46% **£4.50**

Created at the Bruichladdich distillery, this superb Islay gin has the complexity of a single malt but is very floral, containing a long list of 31 botanicals, including 22 native to Islay. Delicious neat or for the ultimate G&T.

Sloe Gin, Gordon's 26% **£2.95**

BRANDY

Martell V.S. Cognac **£3.95**

Remy Martin VSOP Cognac **£4.95**

Hine Rare VSOP Cognac **£5.95**
A superior 'Fine Champagne Cognac' and one of the best VSOP's

Calvados Pays d'Auge, Adrien Camut **£6.50**

The Camut family has been producing calvados on their Pays d'Auge estate for almost 200 years. No pesticides are ever used and the cider is aged in oak barrels until the following September when distillation commences. Fresh, apple aromas with just a touch of oak. Full, slightly sweetish flavours of caramelised apple which are nicely enveloped in sweet spice.

VODKA

Smirnoff Red Label **£3.20**

Stolichnaya Red Label **£3.50**
Classic Russian vodka distilled from winter wheat and filtered through quartz and charcoal.

RUM

Bacardi Light Rum 37.5% **£3.20**

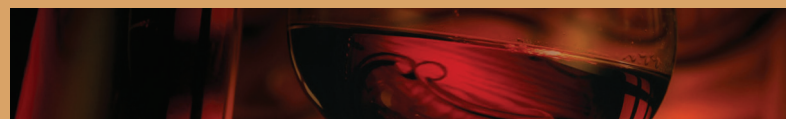
Lamb's Navy Dark Rum **£3.20**

Diplomatico Reserva Exclusiva Rum **£5.50**
A fabulous Venezuelan dark golden rum, distilled from molasses in a copper potstill before 12 years of ageing. Rich, sweet and fruity. An exceptional sipping rum.

TEQUILA

Tequila, Jose Cuervo Gold 38% **£3.20**

LIQUEURS

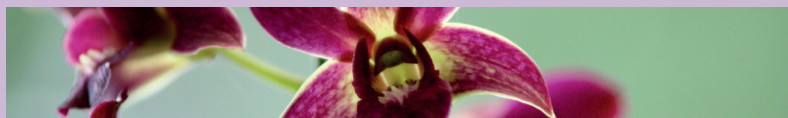


(35ml unless otherwise stated) **All £3.95**

Amaretto Di Saronno
Apricot Brandy
Archers Peach Schnapps
Bailey's (50ml)
Benedictine
Cherry Brandy
Crème de Menthe
Crème de Bananes
Cointreau

Drambuie
Galliano
Kahlua (coffee liqueur)
Malibu
Maraschino
Orange Curacao
Sambuca
Southern Comfort

FRUIT JUICES



James White Fruit Juices (250ml bottles)

Apple Juice, Cox	250ml £2.95
Apple Juice, Russet (slightly sweeter)	250ml £2.95
Apple & Summer Berries	250ml £2.95
Organic Apple & Cherry	250ml £2.95
Organic Apple & Crushed Ginger	250ml £2.95
Organic Carrot & Apple (Soil Association Best Soft Drink)	250ml £2.95
Organic Pear and Raspberry	250ml £2.95
Big Tom Rich & spicy tomato juice.	250ml £2.95

SOFT DRINKS



Schwepps Still Orange	200ml £1.75
Britvic 55 Sparkling Orange	275ml £2.25
Britvic 55 Sparking Apple	275ml £2.25
Schwepps Tonic	200ml £1.75
Schwepps Slimline Tonic	200ml £1.75
Schwepps Bitter Lemon	200ml £1.75
Schweppes Ginger Ale	200ml £1.75
Schweppes Lemonade	200ml £1.75
Schweppes Soda Water	200ml £1.75
Pineapple Juice	125ml £1.75
Coca Cola	200ml £1.75
Coca Cola Diet	200ml £1.75

ORANGE JUICE



Fresh Orange Juice

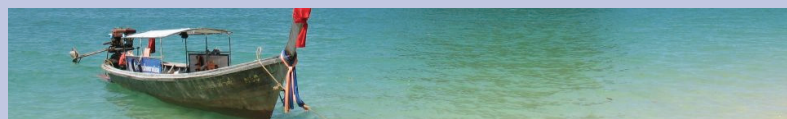
200ml **£2.85**

half-litre jug **£4.95**

Fresh, pressed orange juice from a patented squeezing system that ensures juice never comes into contact with the skin, eliminating the risk of contamination and giving a much better taste.



WATERS



Highland Spring Still

£1.75

Small (330ml glass)

Highland Spring Sparkling

£1.75

Small (330ml glass)

Harrogate, Still

£3.50

(750ml glass bottle)

Perrier

£3.50

(750ml glass bottle)



ICED COFFEE & TEA



Iced Coffee & Tea

£2.95

When ordering tea or coffee in Thailand it's usual to add the words, hot (ron) or cold (yen) because iced beverages are just as popular as hot ones. Our iced drinks are made to order (no cans or bottles).



DESSERTS & AFTER DINNER DRINKS

THAI Temptation!

Our dessert selection is short but sweet...
appealing desserts with a Thai flavour.



Desserts

All £4.50 (or £3 with set menus)

100 Crispy Banana in Syrup

Banana coated in sweet batter and deep-fried, served with either golden syrup or toffee sauce.

101 Coconut Banana

Sliced banana with warmed coconut cream

102 Thai Custard

Homemade egg custard, set with puréed mung beans and coconut milk.

103 Rambutan

Rambutans in sweet syrup, served with vanilla ice cream.

104 Lychees

Tropical lychees in syrup, served with vanilla ice cream.

105 Real Dairy Ice Creams

Traditional, Yorkshire-made ice creams with top quality, natural ingredients: Vanilla, Strawberry and Chocolate plus the tropical flavours of Coconut, Banana and Pineapple.

106 Sorbet Selection

Locally-made sorbets: Lemon, Mandarin, Mango and Passion Fruit.

107 Deep-Fried Ice Cream

Ice cream, wrapped in a homemade crispy coating of breadcrumbs, chopped nuts, coconut flakes and sesame seeds. Served with syrup.

108 Woon Gati

Coconut milk jelly, a Thai favourite.

109 Kao Niao Sung Khaya

Sticky rice with a topping of Thai custard.

Mango and sticky rice will be available in season.



The rambutan is a close relative of the lychee but is covered with soft hairs and derives its name from the Malaysian word for hair, "rambut."



SWEET WHITE WINES



18 Foundstone Raisined Semillon 2009, (Halves), Berton Vineyard, Australia 12%ABV

Aromas of dried apricots and candied oranges. The palate shows orange rind with luscious apple and apricot flavours which are beautifully balanced by the zingy acidity. A sweet wine to drink on its own or with most desserts.

Half bottle £14
125ml glass £4.95

19 Classic Rutherglen Muscat NV, Victoria, Australia. 17.5%ABV

Incredibly rich, raisined old wine with very sweet, complex flavours of nuts, Christmas cake and barley sugar. Try it poured over ice cream.

Half bottle £29
35ml glass £4.50



SHERRY & PORT (50ml)



Sherry Hidalgo Oloroso £2.25
(sweet, served chilled)

Taylor's First Estate NV Port £2.95

Taylor's Late Bottled Vintage Port £3.75

SPIRITS (35ml)



Famous Grouse Whisky £2.95

Bells Whisky £2.95

The Glenlivet, £4.75
12 year Speyside Malt Whisky

Highland Park, £4.75
12 year Orkney Malt Whisky

The Macallan, £4.75
12 year Speyside Malt Whisky

Martell V.S. Cognac £3.95

Remy Martin VSOP Cognac £4.95

Frapin VSOP Premier Grande Cru du Cognac, £5.50
AC Grande Champagne

Calvados Pays d'Auge, Adrien Camut £5.95

A 6-year old spirit from the oldest, and one of the best, farm producers. Great length with a fine, full flavour

LIQUEURS (35ml)



All £3.75

Amaretto Di Saronno

Galliano

Apricot Brandy

Kahlua

Archers Peach

Malibu

Schnapps

Maraschino

Baileys (50ml)

Sambuca

Benedictine

Southern Comfort

Cherry Brandy

Crème de Menthe

Crème de Bananes

Cointreau

Drambuie

Please ask to see
the drinks menu for a
complete list.



COFFEE



A perfect cup of coffee, surely the best way to finish a meal.

Espresso £1.60

For those who like their coffee..neat!

7 grams of freshly ground coffee, tamped to 30 pounds per square inch, brewed for 25 seconds under 9 Bar pressure, with filtered water at exactly 90°C!

Double Espresso £2.50

When it's this good a single espresso never seems enough.

Cappuccino £2.50

A double shot of espresso with equal parts of hot, steamed milk and milk foam, liberally dusted with chocolate powder. Steaming the milk imparts a delicious, sweet flavour.

Latté £2.50

The ultimate milky coffee. A single shot of espresso with lots of freshly steamed milk and a scoop of foam.

Mocha £2.75

Chocolate and coffee combined for a sweet sensation.

A double shot of espresso with fresh steamed milk and a large shot of Torani chocolate syrup – delicious!

Americano £2.50

A double shot of espresso with steaming hot water to make a filter-style coffee, but with more flavour. Cream and sugar can be added to taste

Liqueur Coffee £4.50

Espresso blended with liqueur and topped with a layer of cream.

Irish (whiskey),
Scotch (whisky),
Jamaican (Rum),
French (Cognac),
Italian (Amaretto)... and many others.



HOT CHOCOLATE



Hot Chocolate £2.50

Fresh, steamed milk whisked with a large shot of Torani chocolate syrup, for the best hot chocolate you've ever had!

ICED COFFEE & TEA



Iced Coffee & Tea £2.95

When ordering tea or coffee in Thai it's usual to add the words, hot (ron) or cold (yen) because iced beverages are just as popular as the hot ones. Our iced drinks are made to order (no cans or bottles).

TEA



Tea £1.50

English, Oolong and Green teas, also Jasmine, Ginger and Thai herbal teas.

BELGIUM CHOCOLATE TRUFFLES

Plate of 4 truffles £3.50

Try them with our with espresso coffees as a perfect way to finish a meal.

