



91a Macclesfield Road, Hazel Grove,  
Stockport, Cheshire SK7 6DT

**OPENING TIMES**  
Monday to Saturday 5pm - 11.30pm  
Sunday 12.30pm - 10.30pm  
Open Bank Holiday Mondays

For reservations and  
telephone orders please call:

**01625 879 900 or**  
**01625 856 985**

## set banquets

When ordering Set Banquet meals for more than TWO persons, the dishes will be enlarged according to the number of persons.

### set banquet A. £21.50 per head. (Min. 2 persons)

#### Starters

- **Mixed Platter:** Deep fried spare ribs with honey sauce, Thai fish cakes and prawn spring rolls
- **Tom Yam Gai,** hot & chilli sour soup with chicken

#### Main Course

- **Medium red curry** with chicken/beef/pork
- **Stir-fried chicken/beef/pork** with hot basil leaves, chilli, ground pepper and garlic
- **Stir-fried mixed vegetables**

*Extra dish for 3 persons:*

- **Sweet & sour pork**

*Extra dish for 4 persons:*

- **Duck with tamarind sauce**

*Extra dishes for 5 persons or more:*

- **Stir-fried halibut with sweet & sour,** chilli sauce topped with basil
- **Jasmine rice**

#### Dessert

- **Fresh fruit platter**

### set banquet B. £24.50 per head. (Min. 2 persons)

#### Starter

- **Mixed Platter:** Deep fried prawn cakes, spring rolls and barbecued skewered beef
- **Tom Yam Goong,** hot & chilli sour soup with prawn
- **Laab Gai**

#### Main Course

- **Green curry** with chicken/beef/pork
- **Stir-fried king prawn** with cashew nuts
- **Stir-fried mixed vegetables**

*Extra dish for 3 persons:*

- **Stir-fried pork with ginger & mushroom** in oyster sauce

*Extra dish for 4 persons:*

- **Fillets of sirloin steak,** stir-fried with black pepper sauce served on a sizzling plate

*Extra dishes for 5 persons or more:*

- **Deep-fried fillets of salmon** with tamarind sauce
- **Jasmine rice**

#### Dessert

- **Fresh fruit platter**

### set banquet C. £27.50 per head. (Min. 2 persons)

#### Starter

- **Mixed Platter:** Deep fried garlic spare ribs, chicken wings with mince stuffing, prawn on toast, and prawn spring roll
- **Tom Yam Talay,** hot & chilli sour soup with seafood
- **Crispy aromatic duck** with pancakes

#### Main Course

- **Green curry** with mixed seafood/king prawns
- **Grill sirloin steak** with black pepper sauce served with crispy salad on a sizzling plate
- **Stir-fried mixed vegetables**

*Extra dish for 3 persons:*

- **Fillets of halibut** with ginger and mushrooms

*Extra dish for 4 persons:*

- **Deep-fried duck** with special home-made sweet and sour chilli sauce topped with crispy basil

*Extra dishes for 5 persons or more:*

- **Baked fresh lobster** with dry yellow curry powder
- **Jasmine rice**

#### Dessert

- **Fresh fruit platter**

### vegetarian banquet D.

£20.00 per head. (Min. 2 persons)

#### Starters

- **Mixed Platter:** Deep fried vegetables, vegetarian spring rolls and sweetcorn cakes
- **Tom Yam Hed,** hot & chilli sour soup with mushrooms and vegetables

#### Main Course

- **Mild Yellow Curry** with Potatoes
- **Stir-fried bean curd** with garlic, chilli pepper and basil leaves

OR

- **Stir-fried Chinese mushrooms** with ginger, garlic and Thai herbs
- **Fried noodles** with bean sprouts and chilli
- **Jasmine rice** or fried rice

#### Dessert

- **Fresh fruit platter**

## appetisers

1. **Mixed Hot Platter** per person £6.50  
A selection of chicken satay, Thai fish cakes, prawn spring rolls and spare ribs (Min. 2 persons)
2. **Mixed Chinese Dim Sum Platter** per person £6.50  
A selection of popular dim sum which includes har kau, shui mai, deep-fried prawn dumplings and deep-fried won ton (Min. 2 persons)
3. **Peking Aromatic Crispy Duck**  
Served with pancakes and hoi sin sauce  
**Whole £24.00, half £13.00, quarter £7.00**
4. **Khao-Griab-Goong-Thod** £2.50  
Thai prawn crackers
5. **Mee Grob** £4.00  
Crispy sweet noodles
6. **Tempura Goong** £6.50  
Deep fried king prawn served with our chef's special sauce
7. **Tod Man Goong** £6.50  
Deep fried minced prawn cakes served with plum sauce
8. **Charcoal Grilled Skewered Fresh Scallops and King Prawn** £6.50  
Served with chilli lemon sauce
9. **Kha Nom Pang Naam Goong** £5.00  
Deep fried minced prawn on garlic toast served with chilli dip
10. **Por Pia Goong** £5.00  
Crispy fried prawn spring rolls
11. **Poo Neam Tord** £6.50  
Baby soft shell Crabs marinated with Thai herbs, lightly deep-fried, and garnished with salt & chilli peppercorns. A House Speciality!
12. **Tod Man Pla** £6.50  
Deep fried spicy fish cake with lime leaves & served with pickled cucumber and crushed peanuts
13. **Tod Man Khow Pod** £6.50  
Deep fried corn cake with minced pork and prawn served with plum sauce
14. **Satay Gai/Nua/Moo** £5.90  
Charcoal grilled skewered chicken/beef/pork marinated with yellow curry powder, served with pickled cucumber & crushed peanuts
15. **Suan Rong Hai – "Crying Tiger"** £6.90  
Grilled sirloin steak serve with green salad and spicy sauce
16. **Gai Hor Bai Tuey** £6.50  
Fillets of Chicken marinated in garlic, pepper and honey, wrapped in an aromatic pandan leaf & served with a homemade sauce
17. **Peek Gai Yat Shait** £6.50  
Deep fried chicken wings with minced stuffing served with sweet chilli dip
18. **Por Pia Tod** £5.00  
Mini Thai spring rolls with minced chicken, glass noodles & vegetables
19. **Si Krong Moo Ob Naam Pung** £5.50  
Barbecued spare ribs of pork marinated with honey and a homemade sauce
20. **Si-Krong-Moo-Tod** £5.50  
Deep fried spare ribs in garlic, salt & pepper
21. **Moo Yang** £6.50  
Grilled neck-end of pork slices served with red chilli powder & garnished with a vegetable salad
22. **Hoy tod** £5.90  
Pan fried mussels with Thai dressing served on a sizzling hot plate

23. **Har Kau** £3.00  
Prawn dumplings (Chinese style)
24. **Shui Mai** £3.00  
Minced pork and prawn dumplings (Chinese style)
25. **Crispy Won Ton** £3.00  
Deep fried minced prawn dumplings (Chinese style)

## soup

26. **Spicy Hot & Chilli Sour Soup with Prawn (Tom Yam Goong)** £5.50  
Most popular Thai hot & chilli sour soup with prawn, enriched with Thai herbs & lemongrass
27. **Spicy Hot & Chilli Sour Soup with Chicken (Tom Yam Gai)** £5.00  
Spicy chicken soup with Thai herbs and lemongrass
- 28a. **Spicy King Prawn Soup with Coconut Milk & Galangal (Tom Ka Goong)** £5.50  
A milder, hot & chilli sour soup with king prawn, coconut milk and galangal
- 28b. **Spicy Chicken Soup with Coconut Milk & Galangal (Tom Ka Gai)** £5.00  
Fragrant king prawn soup with coconut milk, lemongrass and galangal
29. **Pho Taak (Tom Yam Talay)** £5.90  
Spicy seafood soup with lemongrass, lime leaves, lemon juice & Thai herbs
30. **Gang-Jud-Woon-Sen-Moo-Sub** £5.50  
Glass noodles clear soup with minced pork

## salad

Spicy Thai salads can be ordered as a starter or part of a main course:

31. **Spicy Mixed Seafood Salad (Yam Talay)** £7.90  
A spicy mixed seafood salad of scallops, mussels, squid, prawn, flavoured with onions, green chilli and garlic & lemon juice
32. **Thai Prawn Salad (Pla Goong)** £7.90  
King prawn marinated with herbs, tossed with chilli garlic, lemon juice dressing and flavoured with fresh mint
33. **Spicy Sirloin Steak Salad (Yam Nua Yang)** £6.90  
Grilled strips of Sirloin beef, red onions, lime leaves and served with a chilli dressing
34. **Yam Moo Yang** £6.50  
Grilled strips of pork with spring onion, water chestnut, and garlic and lemon juice
35. **Spicy Minced Chicken Salad (Laab Gai)** £5.50  
A spicy minced chicken salad garnished with red onions, lime leaves and served with a chilli dressing
36. **Spicy minced Pork salad (Laab-Moo)** £5.50  
A spicy minced pork salad garnished with red onions, lime leaves and served with a chilli dressing
37. **Fresh Papaya Salad with King Prawn (Som Tam Goong Sod)** £7.90  
A very popular Northern Thai salad with green papaya strips and long beans, fresh chilli, tomatoes, garlic, roasted peanuts, lime juice and garnished with king prawn
38. **Mango Salad (Yam Ma Mong Gong Sod)** £7.90  
A very popular Northern Thai salad with green mango strips, Thai shallots, spicy dressing topped with crushed peanuts and king prawn

## main course curries

39. **Thai Green Curry Chicken/Prawn** £7.50/£8.90  
**(Gaeng Kiew Waan Gai/Goong)**  
 The world-renowned Thai curry Dish! Spicy green curry with chicken/prawn with Thai herbs, aubergines and fresh chilli, served with coconut milk
40. **Medium Spicy Red Curry with Beef/Chicken** £7.50  
**(Gaeng Daeng Nua/Gai)**  
 Red curry with beef/chicken, cooked in coconut milk, with Thai aubergine and basil leaves
41. **Mild Yellow Curry with Chicken/Prawn** £7.50/£8.90  
**(Gaeng Daeng Gai/Goong)**  
 An aromatic creamy mild yellow curry with chicken/prawn, coconut milk and potatoes – sprinkled with deep-fried shallots
42. **Red Curry with Duck (Gaeng Daeng Ped Yang)** £8.50  
 Medium spicy red curry with roasted duck slices with coconut milk, pineapple, tomatoes and basil leaves
43. **Gaeng Pal Gai, Nua, Moo** £7.50  
 Jungle curry with chicken/beef/pork. Traditionally a Northern Thai curry made without coconut milk
44. **Mild Thai Muslim Curry Beef/Lamb/Prawn** £7.50/£8.90  
**(Gaeng Massaman Nua/ Keak/ Goong)**  
 A Typical Southern Thai Curry! Mild and slightly sweet curry, beef/prawn with potatoes and cashewnuts
45. **Panang-Curry (Gai/Goong)** £7.50/£8.90  
 Dry smooth curry in coconut milk and kaffir lime leaves with chicken/prawn. Quite spicy!

## stir-fried dishes: chicken & meat

46. **Pad Kra Pao (Chicken/Beef/Pork)** £7.50  
 One of the most popular Thai dishes. Stir-fried chicken/beef/pork with crushed chilli and garlic and holy basil
47. **Pad Med Mamuang Gai/Nua** £7.50  
**(Chicken/Beef with cashew nuts)**  
 Chicken/beef stir-fried with dried chilli, spring onions, red and green peppers with cashew nuts in oyster sauce
48. **Pad Preiw Wan Gai/Moo** £7.50  
**(Sweet and Sour Chicken/Pork Thai Style)**  
 The Thai style sweet & sour chicken/pork with pineapple, tomatoes and cucumber
49. **Prik Tai Dam Gai/Nua** £7.50  
 Stir-fried chicken/beef with Thai herbs and black pepper sauce
50. **Pad-Rad-Prik Gai/Nua/Moo** £7.50  
 Choice of beef/chicken, pork fried with sweet & sour chilli sauce with crispy basil
51. **Tod Kratiem Prik Tai Gai/Nua** £7.50  
 Choice of chicken/beef stir-fried with garlic and ground pepper, served with salad
52. **Pad Khing Sod Gai/Moo** £7.50  
 Choice of chicken/pork stir-fried with sliced ginger and mushrooms
53. **Pad Nam Prik Pow Gai/Moo** £7.50  
 Choice of chicken/pork stir-fried with peppers, sweet basil in a special chilli sauce
54. **Ped Makham** £8.50  
 Fillets of tender roast duck cooked in an aromatic tamarind sauce, topped with crispy shallots and dry chilli

55. **Ped Pad King Sap-Pa-Rot** £8.50  
 Slices of roasted duck stir-fried with Thai herbs, ginger and pineapple
56. **Ped Tod Krob Sam Rot** £8.50  
 Deep-fried duck with special home-made sweet and sour chilli sauce topped with crispy basil
57. **Gai Yang Nam Jim Wan** £8.90  
 Barbequed chicken with sweet and chilli sauce
58. **Lamb Yang Sauce Kati** £8.90  
 Lamb fillet in chilli and coconut milk
59. **Lamb Yang** £9.90  
 Grilled strips of lamb served on a sizzling plate with our home-made sauce
60. **Nua Yang** £9.90  
 Grilled sirloin steak with black pepper sauce served with crispy salad on a sizzling plate
61. **Nua Nam Mann Hoy** £9.90  
 Marinated slices of sirloin steak stir-fried with asparagus and broccoli in oyster sauce

## main course: fish & seafood

62. **Pla-kapong Nung-ma-Now** £18.00  
 Steamed whole boned Sea Bass with chilli, lemon juice and garlic sauce. A House Speciality!
63. **Chu Chi Sea-bass** £8.90  
 Deep fried cutlet sea-bass with special red curry sauce and lime leaves
64. **Pla-ka-pong Tod-rad-prik** £8.90  
 Fillets of sea bass/halibut/salmon deep-fried with sweet & chilli sour sauce
65. **Pla Yang Sauce Prik** £8.90  
 Grilled sea bass/halibut/salmon with chilli and coriander sauce
66. **Pla-ka-pong Yang** £8.90  
 Fillets of sea bass/halibut/salmon charcoal grilled with Thai herbs & served with chilli lemon sauce
67. **Pla Pad Khing Sod** £8.90  
 Fillets of halibut/salmon stir-fried with ginger and mushrooms
68. **Pla Tod Sam Rot** £8.90  
 Deep-fried fillets of salmon with sweet & chilli sour sauce topped with crispy basil
69. **Yam Pla Salmon** £8.90  
 Salmon cutlets with green apple salad
70. **Loobster Pad Nam Prik Pao** Seasonal Price  
 Fresh lobster stir-fried with the flavour of Thai chilli jam, fresh chilli and sweet basil
71. **Goong-Yai-Pad-Phong-Ga-Ree** Seasonal Price  
 Sauté fresh lobster with vegetables in a delicious yellow creamy curry sauce
72. **Thai King Prawn and Scallops** £10.90  
 Fresh scallops and king prawn stir-fried with asparagus and Chinese mushrooms in black pepper sauce
73. **Goong Pad Pong Garee** £8.90  
 King prawn stir-fried with capsicum, celery, onions and chilli in yellow curry sauce
74. **Goong Tod Sam Rot** £8.90  
 King prawn pan-fried with sweet & chilli sour sauce

## main course: fish & seafood (cont.)

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| <b>75. Goong Nam Pla Warn</b>  | <b>£8.90</b> |
| Deep-fried king prawn tossed in an aromatic tamarind sauce, topped with crispy garlic, dry chilli and red onions |              |
| <b>76. Goong Pad Peaw Wan</b>  | <b>£8.90</b> |
| Sweet and sour king prawn Thai style   |              |
| <b>77. Goong/Talay Pad Khing Sod</b>   | <b>£8.90</b> |
| Choice of king prawn/mixed seafood stir-fried with sliced ginger and mushrooms                                   |              |
| <b>78. Talay Pad Kratiam Prik Thai</b>   | <b>£8.90</b> |
| Stir-fried mixed seafood with garlic and chilli peppercorns  |              |
| <b>79. Talay Pad Prik Phaow</b>  | <b>£8.90</b> |
| Stir-fried mixed seafood with sweet basil, vegetables and special chilli sauce                                   |              |
| <b>80. Talay Pad Phong Ga Ree</b>  | <b>£8.90</b> |
| Stir-fried mixed seafood with vegetables in a delicious yellow creamy curry sauce                                |              |
| <b>81. Poo Neam Pad Pong Kale</b>  | <b>£8.90</b> |
| Baby soft shell crab, stir-fried with capsicum, celery, onions and chilli in a yellow curry sauce                |              |
| <b>82. Poo Pad Pong Gale</b>   | <b>£9.90</b> |
| English crab sauté with capsicum, celery, onions and chilli in a yellow curry sauce                              |              |

## vegetables

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| <b>83. Pad Pak Ruam Mit</b>   | <b>£6.50</b> |
| Stir-fried mixed vegetables in oyster sauce   |              |
| <b>84. Pad Fak Thong Gati</b>   | <b>£6.50</b> |
| Stir-fried pak choy with pumpkin, garnished with crispy fried garlic, dry shallots and coconut milk |              |
| <b>85. Pad Pak Boung</b>  | <b>£6.50</b> |
| A popular Thai dish. Morning glory stir-fried with chilli and Thai herbs                            |              |
| <b>86. Pak Choy with Garlic Sauce</b>   | <b>£6.50</b> |

## rice & noodles

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| <b>87. Kow Ob Sub Pa Rot</b>   | <b>£9.90</b> |
| Spicy fried rice with seafood & pineapple with curry powder served in a fresh pineapple          |              |
| <b>88. Kow Pad Goong</b>   | <b>£8.90</b> |
| Fried rice with king prawns  |              |
| <b>89. Guay-Teow Pad Thai Goong</b>  | <b>£8.90</b> |
| Fried noodles with king prawns Thai style  |              |
| <b>90. Kow Pad Pak Ruam Mit</b>  | <b>£7.00</b> |
| Mixed vegetables fried rice  |              |
| <b>91. Guey-Teow Pad Thai Gai/Moo/Nua</b>  | <b>£7.50</b> |
| Fried noodles with chicken/pork/beef Thai style  |              |
| <b>92. Guey Teow Pad Si-iew</b>  | <b>£7.50</b> |
| Rice noodles stir-fried with chicken and mixed vegetables, fresh chilli, garlic and basil leaves |              |
| <b>93. Guey-Teow Pad Ki Mow</b>  | <b>£7.50</b> |
| Stir-fried noodles with garlic pork  |              |
| <b>94. Egg Noodles</b>   | <b>£2.50</b> |
| Stir-fried noodles with bean sprouts, chilli and oyster sauce                                    |              |
| <b>95. Egg Fried Rice</b>  | <b>£2.50</b> |
| <b>96. Coconut rice</b>  | <b>£2.50</b> |
| <b>97. Jasmine rice</b>  | <b>£2.00</b> |
| <b>98. Chips</b>   | <b>£2.00</b> |

## vegetarian dishes

### vegetarian starters

- |   |              |
|---|--------------|
| <b>V1. Poh-Pia Tord</b>   | <b>£4.50</b> |
| Home made spring rolls stuffed vegetables and glass noodles. Served with plum sauce |              |
| <b>V2. Tofu Tord</b>  | <b>£4.50</b> |
| Crispy fried bean curd cubes, tossed with salt & chilli peppercorns                 |              |
| <b>V3. Tempura Paag</b>   | <b>£4.50</b> |
| A mixture of fresh vegetables deep-fried & served with plum sauce                   |              |
| <b>V4. Tord Mun Kao Pao</b>   | <b>£4.50</b> |
| Marinated sweet corn cakes, deep-fried and served with a sweet chilli sauce         |              |

### vegetarian soup

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|---|--------------|
| <b>V5. Tom Yum Hed</b>  | <b>£4.50</b> |
| A hot & spicy sour soup with mushrooms flavoured with chilli, lemon grass, and kaffir leaves            |              |
| <b>V6. Tom Kha Hed Kao Poad On</b>  | <b>£4.50</b> |
| Mushrooms and baby corn soup with coconut milk, flavoured with galangal, lemongrass and fresh coriander |              |
| <b>V7. Tom Ka Pak</b>   | <b>£4.50</b> |
| Fragrant vegetable soup with coconut milk   |              |
| <b>V8. Gaeng Jud Wan Sen</b>  | <b>£4.50</b> |
| Glass noodles in clear soup with beancurd and vegetables  |              |

### vegetarian salad

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| <b>V9. Som Tam</b>   | <b>£4.50</b> |
| Thai spicy salad with shredded papaya, carrots and tomatoes with chilli & served with a spicy dressing topped with crushed peanuts |              |
| <b>V10. Laab Tofu</b>  | <b>£4.50</b> |
| Crispy bean curd and mushroom salad with chilli powder, shallots, lime juice & mint leaves   |              |
| <b>V11. Yam Ma Mong</b>  | <b>£4.50</b> |
| Thai spicy salad with shredded green mango, Thai shallots, spicy dressing topped with crushed peanuts                              |              |
| <b>V12. Laab Het</b>   | <b>£4.50</b> |
| Chopped mushrooms salad with lemongrass and chilli   |              |

### vegetarian stir-fry

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| <b>V13. Hed Pak Med Ma Mooang</b>   | <b>£6.50</b> |
| Stir-fried vegetables with cashew nuts, onions and dry chilli   |              |
| <b>V14. Gaeng Kiew Waan Pak</b>   | <b>£6.50</b> |
| Green curry with mixed vegetables cooked in coconut milk and topped with fresh chilli                                       |              |
| <b>V15. Gang Dang Paag</b>  | <b>£6.50</b> |
| Red curry with mixed vegetables   |              |
| <b>V16. Pried Waan Pak</b>  | <b>£6.50</b> |
| Mixed vegetables with sweet and sour sauce Thai style   |              |
| <b>V17. Tofu Pad Khing</b>  | <b>£6.50</b> |
| Sit-fried bean curd with ginger, mushrooms and baby sweetcorn   |              |
| <b>V18. Tofu Pad Kra Pao</b>  | <b>£6.50</b> |
| Stir-fried bean curd with basil leaves, onions and chilli garlic  |              |
| <b>V19. Tofu Pad Pried Waan</b>   | <b>£6.50</b> |
| Sweet and sour bean curd Thai style   |              |
| <b>V20. Panaeng Tofu</b>  | <b>£6.50</b> |
| A medium red curry with tofu cooked in coconut milk and kaffir lime leaves  |              |
| <b>V21. Tofu Tord-Rad-Prik</b>  | <b>£6.50</b> |
| Deep-fried tofu and mushroom with sweet and sour chilli sauce, topped with crispy basil                                     |              |
| <b>V22. Gang Kalee Paag</b>   | <b>£6.50</b> |
| Mild Yellow Curry with mixed vegetables and potatoes cooked with coconut milk, fresh chilli and topped with crispy shallots |              |