

# STARTERS

Prawn Crackers (per basket) £ 1.95

## 1. Satay (n)

Marinated chicken or king prawns on bamboo skewers, grilled and served with homemade peanut sauce and cucumber relish.

Chicken £ 4.75

King Prawns £ 5.20

## 2. Moo Ping

Strips of pork marinated in rich soy sauce, grilled and served with savoury chilli dip.

£ 4.75

## 3. Kanom Jeab (Dim Sum)

Steamed minced prawn and pork dumplings served with chilled soy sauce.

£ 4.95

## 4. Pang Na Gung (Sesame Prawn on Toast)

Marinated minced prawns blended with herbs on crispy toast served with chilli sauce.

£ 4.75

## 5. Sze Krong Moo (Spare Ribs)

Honey-roasted spare ribs marinated in Prædæ's special sauce.

£ 4.95

## 6. Butterfly Prawns

King prawns lightly battered, golden fried and served with chilli sauce.

£ 5.20

## 7. Gung Nhao (Winter Prawns)

Prawns enrobéd with crispy filo pastries and served with chilli sauce.

£ 4.95

## 8. Tod Mun Pla (n) (Fish Cakes)

Our homemade fish cakes, deep-fried and served with sweet chilli sauce topped with cucumber and peanuts.

£ 4.95

## 9. Tod Mun Kao Poad (V)

Sweetcorn fritters with a hint of curry taste served with sweet chilli sauce.

£ 4.50

## 10. Por Pia (V)

Thai style spring rolls stuffed with vegetables and jelly noodles. The dish is accompanied with sweet chilli dip.

£ 4.50

## 11. Prædæ Thung Tong (V)

Crispy golden bags filled with tasty curry flavoured vegetable mix, and served with chilli sauce.

£ 4.50

## 12. Hoi Ob Mor Din

Mussels cooked in our special home-made seafood sauce with Thai herbs, served in a traditional clay pot.

£ 5.95

## 13. Combination Platter (for two people or more) (n)

per person £ 5.50

A combination of Chicken Satay, Spring Rolls, Winter Prawns, Sesame Prawn on Toasts, and Fish Cakes.

# SOUPS

## 14. Tom Yum - The World's Renown!

Traditional Thai creamy hot and sour soup cooked with mushrooms, galangal, lemon grass, kaffir lime leaves and coriander.

Chicken	£ 4.95
King Prawns	£ 5.95
Mushrooms (V)	£ 4.50

## 15. Tom Kha

Traditional Thai coconut soup with mushrooms and a hint of galangal, lemon grass, kaffir lime leaves and coriander.

Chicken	£ 4.95
Mushrooms (V)	£ 4.50

## 16. Tom Klong Talay (for two people)

£ 11.95

A tasty clear hot and sour soup with mussels, king prawns, squids and scallop spiced up with roasted red shallots, chillies and mixed Thai herbs. The soup is served in a simmering hot pot to share.

# YUM

"Yum" in Thai means mixing together; used when making Thai salads, hence, the names of these dishes. The "Yum" dishes can be enjoyed on their own as starters or to spice up your main meal.

## 17. Yum Tofu (V,n) - Prædæ's Signature

£ 5.50

Thai-style crispy tofu salad blended with celery, onions, cashew nuts, chillies and lime juice.

## 18. Som Tum (n) - Thais' favourite!

£ 6.50

The traditional papaya salad with cherry tomatoes, green beans, peanuts, and lime.

## 19. Yum Nua

£ 6.95

Medium grilled beef sliced and "yum" with shallots, coriander and mint in our special hot and sour dressing.

## 20. Yum Sam Sahai

£ 7.75

Squids, king prawns, and mussels tossed in chilli and lime dressing with onions, spring onions, and lemon grass.

## 21. Laab - North Eastern style salad

A mixture of minced meat, ground roasted rice and aromatic herbs in spicy lime dressing.

Chicken	£ 6.95
Duck	£ 7.95

# MAIN DISHES

## Curries

### 22. Gang Kiaw Wahn

Traditional Thai curry cooked with green chilli paste, coconut milk, Thai aubergines, bamboo shoots, bell peppers, carrots, pea aubergines and garnished with sweet basil leaves.

Chicken or Beef	£ 6.95
King Prawns	£ 7.50

### 23. Red Curry

Traditional Thai curry cooked with red chilli paste, coconut milk, Thai aubergines, bamboo shoots, bell peppers, carrots, pea aubergines and garnished with sweet basil leaves.

Chicken or Beef	£ 6.95
King Prawns	£ 7.50

### 24. Massamun Nua (n)

£ 7.50

Tender beef stewed in coconut milk with mixed-spice curry paste, potatoes, carrots, peanuts and onions.

### 25. Panang Curry (n)

£ 7.25

Succulent chicken or beef stir-fried with "panang" curry paste, bell peppers, ground peanuts, topped with spoonfuls of coconut milk, and sprinkled with kaffir lime leaves and chillies.

### 26. Gang Ped

£ 7.95

Roast duck in red curry cooked with cherry tomatoes, pineapples, Thai aubergines, pea aubergines and bell peppers with the fragrance of kaffir lime leaves and sweet basil leaves.

### 27. Gang Pa (Jungle Curry)

£ 6.95

Curry without coconut milk!! Chicken or beef cooked in spicy red curry with "krachai" (rhizome), green peppercorns, bamboo shoots, aubergines, babycorn, bell peppers, kaffir lime leaves and topped with sweet basil leaves. A lighter way to enjoy Thai curry without losing the heat!

## Seafood

### 28. Pla Nung Manao

£ 13.95

Steamed whole sea bass in lime juice, topped with crushed fresh chillies, garlic, kaffir lime leaves, and coriander.

### 29. Pla Lard Prig


£ 13.95


Deep-fried whole sea bass topped with bell peppers in homemade sweet and spicy chilli sauce with a hint of tamarind juice.


### 30. Pla Prig Wahn

£ 13.95

Deep-fried whole sea bass topped with tomatoes, cucumbers, pineapples, mushrooms, onions and spring onions in sweet and sour sauce.

**31. Chu Chae**  £ 13.95  
Crispy whole sea bass topped with creamy “chu chae” curry sauce and sprinkled with kaffir lime leaves and chillies.

**32. Panang Gung**  £ 7.75  
King prawns stir-fried in “panang” curry paste, pineapple, bell peppers, ground peanuts, topped with spoonfuls of coconut milk and sprinkled with kaffir lime leaves and chillies.


**33. Gung Pad Nam Prig Pao**  £ 7.75  
Stir-fried king prawns in roasted chilli paste (Nam Prig Pao) with bell peppers, mushrooms and onions, garnished with coriander.

**34. Gung Pad Nam Makarm** £ 7.75  
King prawns stir-fried in tamarind juice, onions, bell peppers, carrots, and garnished with crispy shallots and coriander.

**35. Pad Gratiem Prig Thai** £ 7.75  
**King prawns** or **squids** stir-fried in garlic and black pepper sauce with onions, mushrooms, mange tout, and spring onions, garnished with crispy garlic and coriander.

**36. Gung Pad Mød Mamuang (n)** £ 7.75  
King prawns stir-fried with cashew nuts, broccoli, and mushroom in our special oyster sauce.

**37. Gung Som - Prædæ's Signature** £ 7.95  
Crispy king prawns on crispy salad leaves topped with Prædæ's tasty tangerine sauce, garnished with kaffir lime leaves.

**38. Sizzling Talay Pad Pæd**  £ 10.50  
Mixed seafood sautéed with chillies, “krachai” (rhizome), bell peppers, bamboo shoots, green beans, basil and kaffir lime leaves.


## Meat & Poultry

**39. Pad Prieu Wahn** £ 6.95  
**Chicken, Pork** or **Beef** stir-fried in Thai style sweet and sour sauce with tomatoes, pineapples, cucumbers, mushrooms, bell peppers, onions and spring onions.

**40. Pad Khing**  
**Chicken, Pork** or **Duck** stir-fried with ginger, bell peppers, soy bean paste, jelly mushrooms, onions and spring onions.

<b>Chicken or Pork</b>	<b>£ 6.95</b>
<b>Duck</b>	<b>£ 7.50</b>

**41. Nua Pad Nam Man Hoi** £ 6.95  
Succulent beef stir-fried in house special oyster sauce with mushrooms, onions, bell peppers and spring onions, sprinkled with sesame seeds.

**42. Nua Pad Prig Thai Orn**  £ 6.95  
Succulent beef stir-fried with aromatic herbs, young peppercorn, bell peppers, green beans, bamboo shoots, basil leaves and kaffir lime leaves.

### 43. Pad Məd Mamuang (n)

Stir-fried **chicken** or **duck** in oyster sauce with roasted cashew nuts, mushrooms, bell peppers, roasted chillies, onions and spring onions.

<b>Chicken</b>	£ 6.95
<b>Duck</b>	£ 7.50

### 44. Pad Gaprao

£ 6.95

Mineed **Chicken**, **pork** or **beef** sautéed in special oyster sauce with chillies, garlic, onions, Thai red chillies, green beans and holy basil leaves.

### 45. Pad Gratigəm Prig Thai

£ 6.95

**Chicken** or **pork** stir-fried in garlic and black pepper sauce, onions, mushrooms, mange tout, and spring onions, sprinkled with crispy garlic and coriander.

### 46. Pəzğ Gai Gratigəm

£ 6.50

Chicken wings tossed in light soy sauce and garlic, sprinkled with coriander.

### 47. Pəd Makarm

£ 8.50

Roasted duck topped with tasty tamarind sauce on a bed of crispy vegetables.

## Prəzdez's Specials

### 48. Pəd Som

£ 8.50

Sliced roasted duck cooked in home-made orange and brandy sauce served on a bed of crispy vegetables.

### 49. Gai Kua Takrai

£ 6.95

Sautéed chicken richly flavoured with lemon grass, roasted chillies, and soy sauce, sprinkled with spring onions.

### 50. Panang Moo Ping

£ 7.95

Succulent strips of pork grilled and topped with Prəzdez's special "panang" curry, sprinkled with kaffir lime leaves.

### 51. Talag Pad Pong Kari

£ 10.50

Mixed seafood tossed in mild yellow curry sauce with onions, spring onions, eggs, bell peppers and garnished with chillies and coriander.

### 52. Wəzping Tiger

£ 9.95

Succulent sirloin steak grilled to medium rare, sliced and served on a sizzling plate with Prəzdez's special spicy sauce.

## Vegetable Side Dishes

### 53. Pad Pak Ruam Mit (V)

£ 5.95

Stir-fried green vegetables, baby corns, mushrooms, mange tout and carrots.

### 54. Pad Tofu & Tua Ngorg (V)

£ 5.95


Deep-fried tofu stir fried with beansprouts, carrots and spring onions.

**55. Pad Broccoli (V)****£ 5.75**

Broccoli stir-fried with mushrooms.

**Vegetarian Dishes****56. Gang Pak** **£ 6.50**


Red or Green curry paste cooked in coconut milk with fried tofu, Thai aubergines, pea aubergines, carrots, bamboo shoots, bell peppers, and garnished with sweet basil leaves.

**57. Panang Tofu (n)** **£ 6.50**

Fried tofu topped with creamy "Panang" curry sauce and sprinkled with kaffir lime leaves and chillies.

**58. Prig Wahn Pak****£ 5.95**

Deep fried vegetables in light batter topped with tomatoes, cucumbers, pineapples and spring onions sautéed in Thai style sweet and sour sauce.

**59. Kao Poad Orn & Tofu Pad Prig** **£ 6.50**

A spicy stir-fried dish with baby corn, fried tofu, Thai red chillies, onions, spring onions and basil leaves.

**60. Tofu Pad Kaprao** **£ 6.50**


Fried tofu sautéed with spicy sauce, onions, bell peppers, green beans and holy basil leaves.

**61. Pad Pak Məd Mamuang (n)****£ 5.95**

Broccoli, carrots, mushrooms, mange tout, babycorns, cashew nuts and roasted chillies tossed in vegetarian oyster sauce.

**NOODLES & RICE****62. Pad Thai Gung/Gai (n) – King prawns/Chicken****£ 7.50/£ 6.95**Thin rice noodles stir-fried with **king prawns** or **chicken**, egg, carrots, beansprouts, peanuts and spring onions in home-made Pad Thai sauce.**63. Pad Thai Tofu (V,n)****£ 6.50**

Thin rice noodles stir-fried with fried tofu, egg, carrots, beansprouts, peanuts and spring onions in home-made Pad Thai sauce.

**64. Pad Kəzmow Talay** **£ 7.95**

Stir-fried egg noodles in spicy sauce with king prawns, squids, mussels, bell peppers, Thai red chillies, green beans, green peppercorns and holy basil leaves.

**65. Məz Pad****£ 4.50**

Egg noodles stir-fried with eggs, beansprouts, carrots and spring onions, flavoured with light soy sauce.

**66. Plain Noodles****£ 2.95**

Soft, plain, thin rice noodles. Accompany well with all curries.

67. **Kao Pad Prædzæ** £ 7.50  
Fried rice with king prawns, chicken, egg, pineapples, tomatoes, cashew nuts, garnished with peppers and coriander.
68. **Egg Fried Rice** £ 2.95
69. **Stæmæd Sticky Rice** £ 2.95
70. **Stæmæd Jasmine Rice** £ 1.95

# SET MEALS

Set Meal A (for two people or more)

per person £ 18.00

**Mixed Starters:**

Chicken Satay (No.1)  
Sesame Prawns on Toast (No.4)  
Spring Rolls (No.10)

**Main Courses:**

Green Chicken Curry (No.22)  
Stir-fried Beef with Oyster Sauce (No.41)  
Stir-fried Pork with Ginger (No.40)  
Steamed Jasmine Rice

Tea or Coffee

Set Meal B (for two people or more)

per person £ 21.00

**Mixed Starters:**

Pork on Skewers (No.2)  
Winter Prawns (No.7)  
Golden Buns (No.11)

**Main Courses:**

Stir-fried Chicken in Panang Curry (No.25)  
King Prawns Stir-fried in Garlic and Pepper Sauce (No.35)  
Sweet and Sour Pork (No.39)  
Mee Pad ~ Stir-fried Egg Noodles (No.65)  
Steamed Jasmine Rice

Tea or Coffee

Set Meal C (for four people or more)

per person £ 24.00

**Mixed Starters:**

Chicken Satay (No.1)  
Grilled Pork on Skewers (No.2)  
Dim Sum (No.3)  
Spring Rolls (No.10)  
Golden Bags (No.11)

**Soup:**

Tom Yum (No.14) or Tom Kha (No. 15) Chicken

**Main Courses:**

Red Curry with Beef (No.23)  
Deep-fried Whole Sea Bass with Sweet & Spicy Chilli Sauce (No.29)  
King Prawns with Tamarind Sauce (No.34)  
Chicken Stir-fried with Garlic and Black Pepper Sauce (No.45)  
Stir-fried Mixed Vegetables with Oyster Sauce (No.53)  
Steamed Jasmine Rice

Tea or Coffee

Set Meal V (for two people or more)

per person £ 17.00

**Mixed Starters:**

Spring Rolls (No.10)  
Sweet Corn Fritters (No.9)  
Golden Bags (No.11)

**Main Courses:**

Red or Green Curry with Vegetables and Tofu (No.56)  
Sweet and Sour Vegetables (No.58)  
Stir-fried Mixed Vegetables with Cashew Nuts (No.61)  
Steamed Jasmine Rice

Tea or Coffee