

Tarn Thai: A La Carte Menu

Appetisers

- | | |
|---|--------------|
| 1. Satay Ruam | £6.50 |
| Strip of grilled marinated chicken, pork and beef (on separate skewers) served with a peanut sauce and cucumber relish. | |
| 2. Goong Tung Na Tung | £6.50 |
| Thai style crispy prawn cracker, served with a chicken and shallot dip flavoured with a hint of coconut milk. | |
| 3. Goong Hom Pha | £6.20 |
| Deep-fried marinated prawn, wrapped in a spring roll pastry, and served with a plum sauce. | |
| 4. Tord Man Pla | £6.95 |
| Deep-fried Thai style fish cakes, served with cucumber, ground peanut, sweet chilli and shallot relish. | |
| 5. Thoong Tong | £6.95 |
| Parcels of thin crispy pastry, filled with exotic stuffing (chicken & prawns) served with a sweet chilli sauce. | |
| 6. See Kroong Moo Ob | £6.95 |
| Tender pork spare ribs, marinated in honey, a soy sauce and fresh Thai herbs. | |
| 7. Gai Hor Bai Teuy | £6.95 |
| Chicken marinated with garlic, pepper and honey, wrapped in pandan leaves. | |
| 8. Kha Nom Pang Nha Gai | £6.50 |
| Deep-fried minced chicken on toast, served with cucumber and sweet chilli sauce. | |
| 9. Moo Ping | £6.95 |
| Barbecued pork; marinated in a special sauce, coriander roots, and garlic. | |
| 10. Fruit Of The Sea | £7.25 |
| A selection of mixed seafood, deep fried in a light batter, served with a sweet chilli sauce. | |
| 11. Goong Yang | £9.50 |
| Grilled fresh water king prawns (4 or 5 dependant on size), served with a hot and sour chilli sauce. | |

12. Gratong Thong Sai Gai **£6.50**

Mini crispy golden pastry baskets filled with delicious diced chicken and vegetables, perfumed with a hint of herb and sweet spices.

13. Pla Pun Ooy **£6.95**

Deep-fried ground fish mixed with Thai spices and red curry paste, wrapped around a sugar cane stick.

14. Tarn Thai Mixed Starter **£16.00**

A selection of mixed starter which includes, strips of grilled marinated, pork and beef satay, deep-fried ground fish mixed with Thai herb wrapped around sugar cane stick, spring rolls, marinated tender chicken in pandan leaves, deep-fried wrapped prawn and Thai spicy salad (minimum for two).

15. Poh Pia Tord **£6.00**

Deep fried spring rolls, stuffed with vegetables and vermicelli, and served with a sweet chilli sauce.

16. Tofu Tord **£6.00**

Crispy fried bean curd, served with a sweet and sour peanut sauce.

17. Pak Tord **£5.75**

A selection of mixed vegetables, deep-fried in a light batter, served with a sweet chilli sauce.

18. Tord Mun Kao Pod **£6.25**

Deep-fried sweet corn cake, served with cucumber, ground peanuts, sweet chilli and shallot relish.

19. Tarn Thai Vegetarian Mixed Starter **£15.00**

A selection of vegetarian mixed starter which includes, Satay Pak, Tord Mun Kao Pod, Thong Ngern, Pak Tord, Poh Pia Tord, and Thai spicy salad (minimum for two).

Soup

20. Tom Yum Goong 🌶️🌶️ **£7.00**

The famous spicy, hot and sour soup, with prawns and mushrooms, flavoured with lemon grass, Kaffir lime leaves and a final squeeze of fresh lime juice before serving.

21. Tom Kha Gai 🌶️ **£6.95**

Chicken and mushrooms in light coconut milk soup, flavoured with galangal, lemon grass and fresh coriander.

22. Poh Tak 🌶️🌶️🌶️ **£7.50**
Spicy mixed seafood soup, flavoured with lemon grass, kaffir lime leaves, lemon juice and mushroom.

23. Tom Kha Hed Kao pod On 🌶️ **£6.50**
Mushroom and baby corn in light coconut milk soup, flavoured with galangal, lemon grass and fresh coriander.

24. Tom Yum Hed 🌶️ **£6.50**
Spicy hot and sour, with a selection of mushrooms, flavoured with lemon grass.

Salad

31. Som Tam 🌶️🌶️🌶️ **£6.95**
Thai style spicy salad, consisting of julienne carrot, cucumber, crushed peanuts, tomato, chilli and garlic with lime juice.

32. Som Tam Goong Pao 🌶️🌶️🌶️ **£10.95**
Thai style spicy salad with grilled king prawns, consisting of julienne carrot, cucumber, crushed peanuts, tomato, chilli and garlic with lime juice.

33. Yum Talay 🌶️🌶️🌶️ **£10.00**
Mixed seafood seasoned with lemon grass, sliced kaffir leaves, onion, shallot, tomatoes, lemon juice and fresh chillies

34. Yum Neau Yang 🌶️🌶️🌶️ **£9.20**
Grilled beef seasoned with lemon grass, sliced kaffir lime leaves, cucumber, onion, shallot, tomatoes, lemon juice and fresh chillies.

35. Larb Tao Hoo 🌶️🌶️🌶️ **£8.50**
Bean curd and mushroom salad, blended with Thai herbs, chilli powder, ground roasted rice, shallots and lime juice dressing

36. Larb Moo Yang 🌶️🌶️🌶️ **£9.95**
Minced pork salad flavoured with mint and coriander, tossed in a lime and chilli dressing.

37. Pla Goong Pao 🌶️🌶️🌶️ **£10.95**
Grilled king prawns with sliced lemon grass, kaffir lime leaves, chilli and lemon juice.

38. Ped Num Tok 🌶️🌶️🌶️ **£10.00**
Sliced duck salad flavoured with mint and coriander, tossed in a lime and chilli dressing.

Main Dishes

Gaeng (Curries)

- 41. Gaeng Kiew Waaan Gai** 🌶️🌶️ **£9.50**
An authentic green curry with chicken and Thai aubergines, cooked in coconut milk with fresh chilli.
- 42. Gaeng Phed Ped Yang** 🌶️🌶️ **£10.00**
Roasted duck in red curry paste, with coconut milk, pineapple, lychee, tomatoes and basil leaves.
- 43. Gaeng Garee Gai** 🌶️ **£9.95**
A mild and creamy yellow curry, with chicken and potatoes
- 44. Massaman Neua** 🌶️ **£9.80**
A rich beef curry, with peanuts and potatoes, flavoured with cinnamon, cloves, nutmeg and cumin.
- 45. Panang Moo** 🌶️🌶️ **£10.00**
A rich and flavoursome red curry with pork tender loin, cooked in coconut milk with kaffir lime leaves.
- 46. Gaeng Pa Gai** 🌶️🌶️🌶️ **£9.10**
(Jungle curry) Thai northern style non-coconut milk curry, a very hot and spicy curry with chicken.
- 47. Choo Chee Goong** 🌶️ **£10.00**
Dried red curry sauce with king prawns, cooked in coconut milk, with kaffir lime leaves.
- 48. Choo Chee Pla** 🌶️ **£11.00**
Dried red curry sauce, with boneless crispy fish cooked in coconut milk, with kaffir lime leaves.
- 49. Gaeng Kua Sub-Pa-Rod** 🌶️ **£10.00**
Traditional style Thai curry with prawns and pineapple, slowly cooked in coconut milk and a balanced mixture of Thai spices added to create an aromatic flavour.

Stir Fried Dishes

Gai (Chicken)

- 51. Gai Pud Med Mamaung-Himmapan** £9.95
Stir-fried chicken with cashew nuts, served in a potato basket.
- 52. Gai Pud Bai Gra-pao** 🌶️🌶️ £9.10
Stir-fried chicken with Thai holy basil leaves, chilli, onion, pepper and garlic.
- 53. Gai Pud Priew Waan** £9.10
Thai style sweet and sour chicken, with crunchy vegetables.
- 54. Gai Pud Khing** £9.10
Stir fried chicken with ginger, onion, pepper and mushrooms.
- 55. Gai Pud Nor Mai Kao Pod** £9.10
Stir fried chicken with bamboo shoots and baby corn.
- 56. Gai Pud Gra-tiem Prik Tai** £9.10
Stir-fried chicken with garlic, mushrooms and ground pepper.

Moo (Pork)

- 61. Moo Gra-tiem Prik Tai** £9.10
Stir-fried pork with garlic, mushrooms and ground pepper.
- 62. Moo Pud Ped** 🌶️🌶️🌶️ £9.10
Spicy pork with a red chilli sauce and Thai herbs.
- 63. Moo Pud Priew Waan** £9.10
Thai style sweet and sour pork, with crunchy vegetables.
- 64. Moo Pud Khing** £9.10
Stir-fried pork with ginger, onion, pepper and mushrooms.
- 65. Moo Pud Prik Pao** 🌶️🌶️🌶️ £9.10
Stir-fried pork in a Thai chilli oil, with pepper, mushrooms and spring onion.

Neau (Beef)

- 71. Neau Pud Num Mun Hoy** £9.10
Stir fried beef in an oyster sauce and mushrooms.
- 72. Neau Pud Bai Horapa** 🌶️🌶️ £9.10
Stir fried beef with Thai sweet basil leaves, chilli, onion, pepper and garlic.

73. Crying Tiger 🌶️ **£9.50**
Grill Marinated beef fillet with Thai spices, garlic and pepper serve on the hot sizzling plate.

74. Neau Lao Daeng **£9.10**
Sliced beef and vegetables, in red wine sauce, served on a hot plate.

75. Neau Pud Prik Khing 🌶️🌶️ **£9.10**
Stir-fried beef with a red curry paste, served with fine beans, and chopped kaffir lime leaves.

Ped (Duck)

81. Ped Pud Sub Pa Rot **£10.00**
Stir-fried roasted duck, with pineapple, mushrooms & baby corn.

82. Ped Pud Prik Pao 🌶️🌶️ **£10.00**
Stir-fried roasted duck with light Thai chilli oil.

83. Ped Pud Khing **£10.00**
Stir-fried roasted duck with ginger, mushrooms and pepper.

84. Ped Ma Kham **£10.00**
Sliced roasted duck, topped with a three flavour caramelised tamarind sauce, served on a bed of green vegetables.

85. Ped Ob Yod Pak **£10.00**
Roasted duck and mixed vegetables –mushrooms, baby corns, and Chinese leaves –flavoured with chef's special sauce.

Talay (Seafood)

91. Goong Pud Bai Horapa 🌶️🌶️ **£11.00**
Sizzling stir fried king prawns (shells on) with Thai sweet basil leaves, chilli, onion, peppers and garlic.

92. Goong Pud Prew Waan **£10.50**
Thai style sweet and sour king prawns, with crunchy vegetables.

93. Goong Pud Gra-tiem Prik Tai **£10.50**
Stir-fried king prawn, with garlic and ground pepper.

94. Goong Pud Normai Kaopod **£10.00**
Stir-fried king prawns, with bamboo shoots, baby corn and asparagus in chef's special sauce.

- 95. Goong Ma Kham** **£10.50**
Deep fried king prawns in a light batter, topped with a three flavour caramelised tamarind sauce, fried shallot and chilli.
- 96. Pla-muk Pud Gra-tiem Prik Tai** **£10.00**
Stir-fried squid, with a garlic, mushrooms and ground pepper dressing.
- 97. Pla-muk Pud Gra Pao** 🌶️🌶️ **£10.00**
Stir-fried squid with Thai holy basil leaves, chilli, onion, pepper and garlic.
- 98. Hoy Pud Horapa** 🌶️🌶️ **£11.50**
Stir-fried mussels and scallops, with Thai sweet basil leaves, chilli, onion, pepper and garlic.
- 99. Nor Mai Farang Pud Hoy Shell** **£11.50**
Stir-fried scallop, with green asparagus in an oyster sauce and mushrooms.
- 100. Pla Prieu Waan** **£11.00**
Crispy deep-fried fish, topped with a Thai sweet and sour sauce, served with crunchy vegetables.
- 101. Pla Yum Mamuang** 🌶️ **£13.95**
Crispy deep-fried Sea Bass, topped with young mango, peanuts, chilli and lemon juice dressing.
- 102. Pla Sum Rot** **£11.00**
Crispy deep-fried fish, topped with a succulent “three flavour” sweet, sour and salty sauce.
- 103. Pla Grapao** 🌶️🌶️ **£11.00**
Deep-fried lightly battered fish seasoned with garlic, chilli and onions and sprinkled with holy basil leaves.
- 104. Pud Ped Talay** 🌶️🌶️ **£11.50**
Stir-fried selection of seafood in curry paste, with coconut milk, fine beans, courgettes and baby aubergines.
- 105. Pud Garee Talay** 🌶️ **£11.50**
Stir-fried yellow curry, with seafood and vermicelli, thickened with eggs and flavoured with celery.
- 106. Kata Ron Talay Raum** **£11.00**
A sizzling dish of mixed seafood with rice wine sauce and vegetables.
- 107. Fishing Baskets** **£27.00**
A selection of grilled seafood –prawns, mussels, squid and boneless Sea Bass served with tasty chilli dip and salad.

Kai (Egg)

108. Son In Law's Eggs £8.25
Deep-fried boiled eggs, topped with caramelised tamarind sauce.

109. Kai Yud Sai £8.25
A Thai style omelette stuffed with minced chicken, tomatoes, onion and sweet corn.

Vegetarian

111. Tofu Pud Khing £8.25
Stir-fried tofu with ginger, mushrooms and baby corn.

112. Tofu Pud Prik Khing 🌶️🌶️ £8.25
Stir-fried tofu in a red curry paste, with coconut milk, fine beans and chopped kaffir lime leaves.

113. Tofu Pud Gra Pao 🌶️🌶️ £8.25
Stir-fried tofu, with Thai holy basil leaves, chilli, onion, peppers and garlic.

114. Tofu Pud Pried Waan £8.25
Stir-fried tofu with crunchy vegetables, served with a Thai sweet and sour sauce.

115. Tofu Talay Pud Ped £8.25
Stir-fried spicy tofu wrapped in sea weed, with red curry paste and Thai herbs.

116. Pud Ped Med Mammuang Himmaphan £8.50
Stir-fried selection of mushrooms with cashew nuts in the chef's special sauce.

117. Gaeng Kiew Waan Phak 🌶️🌶️ £8.25
An authentic green curry, with vegetables including Thai aubergines, cooked in coconut milk with fresh chilli.

118. Panaeng Tofu 🌶️🌶️ £8.25
A rich and flavoursome red curry, with tofu cooked in coconut milk, along with kaffir lime leaves.

119. Makua Sam Rod £8.25
Deep-fried aubergines in a light batter, with the chef's special sauce.

Grilled

121. Gai Yang £11.00
Barbecued chicken, marinated in a special sauce, with garlic and coriander.

122. Moo Yang £9.50
Barbecued pork, marinated in a special sauce, with garlic and coriander.

123. Pla Pao £16.00
Grilled fish of the day, marinated with Thai herbs in banana leaves.

Steamed Dishes

131. Pla Nung Manow 🌶️🌶️🌶️ £16.00
Steamed Sea Bass with fresh chilli and lime sauce.

133. Hoy Ob Mor Din £10.00
Steamed mussels, with lemon grass and basil leaves. Served with a Thai chilli sauce.

134. Goong Ob Woon Sen £10.95
Baked king prawns, with vermicelli and ground pepper.

135. Pla Pae Sa £11.00
Crispy boneless fish in a tasty tamarind sauce.

136. Goong Ob Gleau £10.50
Steamed king prawns, onion and mushrooms, flavoured with ground peppers and butter.

Vegetable Side Dishes

151. Pud Pak Ruam Mit £5.80
Stir-fried mixed vegetables, in an oyster sauce.

152. Pud Pak Sopon £5.80
Stir-fried pak choi, in an oyster sauce.

153. Pud Pak Fai Daeng 🌶️ £5.80
Stir fried green vegetable with chilli, fermented soya beans and garlic.

154. Pud Tau Ngok £4.80
Stir-fried bean sprouts with spring onion and celery in a soy sauce.

155. Pud Sam Sahay £5.95

Three stir-fried delicious vegetables –asparagus. Mushrooms and baby corn in an oyster sauce.

Rice & Noodles

161. Koaw Sauy	£3.10
Steamed Thai jasmine rice.	
162. Koaw Pud Kai	£3.40
Egg fried rice.	
163. Koaw Ma Proaw	£3.40
Coconut rice.	
164. Koaw Neaw	£3.50
Sticky rice.	
165. Tarn Thai Special Fried Rice	£7.50
Fried Thai fragrant rice with king prawns, chicken, pineapple, cashew nuts and spring onion.	
166. Pud Thai (Goong)	£7.00
A traditional recipe of stir-fried noodles with king prawns, bean sprouts and spring onions.	
167. Pud Siew (Chicken)	£6.50
Stir-fried rice noodles with chicken, egg and green vegetables, in a dark soy sauce.	
168. Pud Mee	£4.95
Stir fried egg noodles, with egg, bean sprout and carrot.	

A mandatory 10% service charger will be added for party of 10 peoples or more