

## Tarn Thai: Lunch Menu

Set meal @ **£7.95** per person which includes a three course meal from the following menu.

For the express lunch @ **£5.50** you will get one main dish and a choice of steamed rice or egg fried rice (one course meal).

### Appetisers

#### 1. Satay Gai

Strip of grilled marinated chicken, served with a peanut sauce and cucumber relish.

#### 2. Goong Hom Pha

Deep-fried marinated prawn, wrapped in a spring roll pastry, and served with a plum sauce.

#### 3. Tord Man Pla

Deep-fried Thai style fish cakes, served with cucumber, ground peanut, sweet chili and shallot relish.

#### 4. Thoong Tong

Parcels of thin crispy pastry, filled with exotic stuffing (chicken & prawns) served with a sweet chilli sauce.

#### 5. See Kroong Moo Ob

Tender pork spare ribs, marinated in honey, a soy sauce and fresh Thai herbs.

#### 6. Gai Hor Bai Teuy

Chicken marinated with garlic, pepper and honey, wrapped in pandan leaves.

#### 7. Kha Nom Pang Nha Gai

Deep-fried minced chicken on toast, served with cucumber and sweet chili sauce.

#### 8. Moo Ping

Barbecued pork; marinated in a special sauce, coriander roots, and garlic.

#### 9. Poh Pia Tord (vegetarian)

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

### **10. Pak Tord**

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

### **11. Satay Pak (vegetarian)**

Grilled skewers of marinated vegetables, served with a peanut sauce and cucumber relish.

### **12. Tord Mun Kao Pod (vegetarian)**

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

## Main Dishes

### Gaeng (Curries)

#### **1. Gaeng Kiew Waaan Gai**

An authentic green curry with chicken and Thai aubergines, cooked in coconut milk with fresh chilli.

#### **2. Gaeng Phed Ped Yang**

Roasted duck in red curry paste, with coconut milk, pineapple, lychee, tomatoes and basil leaves.

#### **3. Gaeng Garee Gai**

A mild and creamy yellow curry, with chicken and potatoes

#### **4. Massaman Neua**

A rich beef curry, with peanuts and potatoes, flavoured with cinnamon, cloves, nutmeg and cumin.

#### **5. Panang Moo**

A rich and flavoursome red curry with pork tender loin, cooked in coconut milk with kaffir lime leaves.



## Stir Fried Dishes

### Gai (Chicken)

#### 6. Gai Pud Med Mamaung-Himmapan

Stir-fried chicken with cashew nuts, served in a potato basket.

#### 7. Gai Pud Bai Gra-poa

Stir-fried chicken with Thai holy basil leaves, chilli, onion, pepper and garlic.

#### 8. Gai Pud Prieu Waan

Thai style sweet and sour chicken, with crunchy vegetables.

#### 9. Gai Pud Khing

Stir fried chicken with ginger, onion, pepper and mushrooms.

#### 10. Gai Pud Nor Mai Kao Pod

Stir fried chicken with bamboo shoots and baby corn.

#### 11. Gai Pud Gra-tiem Prik Tai

Stir-fried chicken with garlic and ground pepper.

### Moo (Pork)

#### 12. Moo Pud Ped

Spicy pork with a red chilli sauce and Thai herbs.

#### 13. Moo Pud Prieu Waan

Thai style sweet and sour pork, with crunchy vegetables.

#### 14. Moo Pud Khing

Stir-fried pork with ginger, onion, pepper and mushrooms.

#### 15. Moo Pud Prik Pao

Stir-fried pork in a Thai chilli oil, with pepper and spring onion.

### Neau (Beef)

#### 16. Neau Pud Num Mun Hoy

Stir fried beef in an oyster sauce.

#### 17. Neau Pud Bai Horapa

Stir fried beef with Thai sweet basil leaves, chilli, onion, pepper and garlic.

**18. Neau Daed Deaw**

Sun-dried marinated beef in an authentic Thai spice recipe, served with crispy vegetables.

**19. Neau Lao Daeng**

Sliced beef and vegetables, in red wine sauce, served on a hot plate.

**20. Neau Pud Prik Khing**

Stir-fried beef with a red curry paste, served with fine beans, and chopped kaffir lime leaves.

## Vegetarian

**21. Son In Law's Eggs**

Deep-fried boiled eggs, topped with caramelised tamarind sauce.

**22. Tofu Pud Khing**

Stir-fried tofu with ginger, mushrooms and baby corn.

**23. Tofu Pud Ped**

Stir-fried tofu in a red curry paste, with coconut milk, fine beans and kaffir lime leaves.

**24. Tofu Pud Gra Pao**

Stir-fried tofu, with Thai holy basil leaves, chilli, onion, peppers and garlic.

**25. Tofu Pud Priew Waan**

Stir-fried tofu with crunchy vegetables, served with a Thai sweet and sour sauce.

**26. Hed Pud Ped Med Mammuang Himmaman**

Stir-fried mushrooms with cashew nuts in the chef's special sauce.

**27. Gaeng Kiew Waan Phak**

An authentic green curry, with vegetables including Thai aubergines, cooked in coconut milk with fresh chilli.

**28. Panaeng Tofu**

A rich and flavoursome red curry, with tofu cooked in coconut milk, along with kaffir lime leaves.

**29. Makau Sam Rod**

Deep-fried aubergines in a light batter, with the chef's special sauce.

## Rice & Noodles

### 30. Tarn Thai Special Fried Rice

Fried Thai fragrant rice with king prawns, chicken, pineapple, cashew nuts and spring onion.

### 31. Pud Thai (Chicken)

A traditional recipe of stir-fried noodles with chicken, bean sprouts and spring onions.

### 32. Pud Siew (Chicken)

Stir-fried rice noodles with chicken, egg and green vegetables, in a dark soy sauce.

Choice of steamed rice or egg fried rice with main course

#### Tea

- -jasmine Tea
- -English Tea

#### Coffee

- Filter Coffee

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



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