



Soho Thai

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Thai food has become one of the most popular dishes in the UK and indeed, is recognised as one of the world's great cuisines.

Thai Square is the leading group of Thai restaurants in the UK and our chefs are constantly developing new recipes, incorporating authentic ingredients to produce both traditional and contemporary dishes. We have compiled more than a thousand exotic dishes and Thai Square now offers a selection of these in all its restaurants.

Thai food is not only highly appetizing, but also very nutritious. Our chosen dishes are low in fat and nutritionally well balanced. Our carefully selected recipes are deliciously tasty and meet a variety of dietary needs as indicated on our menus

We look forward to welcoming you with true Thai hospitality.

Prices are inclusive of VAT.

**Some dishes in this menu may contain fish sauce, soya sauce or nuts.
Please inform us of any allergies before ordering.**

STARTERS

- 99. Mixed Starters (for 2 people)**
A selection of our all time favourite starters.
- 1. Chicken Satay**
Marinated and char-grilled chicken served with our special peanut sauce
- 2. Tod Mun Pla (Fish Cake)**
Fish spiced with curry paste, mixed with lime leaves and long beans
- 3. Gai Hor Bai Teoy (Chicken in Spinach Leaves)**
Marinated chicken and wrapped in spinach leaves.
- 4. Kanom Jeeb**
Minced chicken, prawn, water chestnut, coriander wrapped in wonton rice paper
- 5. Toong Tong (Golden Sacks)**
Minced chicken, prawn wrapped in rice paper served with sweet chilli sauce.
- 6. Poh Pia Tod (Spring Rolls)**
A dried mushroom, shredded cabbage, carrots, served with plum sauce.
- 7. Poh Pia Goong (Prawn Spring Rolls)**
Deep fried prawn spring roll, served with sweet plum sauce.
- 8. Cee Krong Moo (Spare Ribs)**
Char-grilled marinated spare ribs in our chef's special sweet thick sauce.
- 9. Prawn Tempura**
Tiger prawns deep fried in a light batter served with sweet-chilli sauce.
- 10. Kanom Pang Na Goong (Prawn on toast)**
Mince prawn mixed with garlic on French bread.

SOUPS

- 11. Tom Yum Goong**
The classic spicy prawn soup with mushroom, lemon grass and fresh Thai chillies.
- 12. Tom Hha Gai**
Chicken with coconut soup, spiced with galangal.
- 13. Gang Jerd**
A non-spicy clear vegetable soup with chicken & spring onion.
- 14. Poh Tak Soup (for 2 people)**
The traditional spicy mixed seafood with lemon grass, lime leaves

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SALADS

15. **Yum Woon Sen**
Vermicelli noodles salad with prawn, minced chicken, served with Thai dressing.
16. **Yum Nua (Beef Salad)**
A sliced grill beef tossed with Thai spicy dressing.
17. **Ped Nam Tok (Duck Salad)**
Char-grilled duck breast sliced, mixed with Thai herbs and spicy dressing.
18. **Yum Talay (Seafood Salad)**
A mixed seafood salad cooked and tossed with typical hot dressing.
19. **Som Taam(Papaya Salad)**
A Thai traditional salad dish, a salad of shredded green papaya with Thai spicy lemon dressing.

PAN FRIED DISHES

20. **Gai Pad Med Mamaung**
Stir fried chicken with cashew nuts, garnished with roasted chillies.
21. **Gai Pad Khing**
Stir fired chicken with ginger, dry mushrooms and spring onions.
22. **Pad Kha-prow**
A traditional dish, fried chicken with chillies and basil leaves.
23. **Gai Nam Prik Pao**
Stir fired chicken with roasted chilli paste and spinach.
24. **Nua Nam Mon Hoy**
Stir fried beef with oyster sauce, served with lightly cooked mushroom and carrots.
25. **Nua Pad Prik**
Stir fried beef with chillies and onions.
26. **Moo Prew Wan**
Thai style sweet and sour pork.
27. **Ped Kee Mao**
Stir fried roasted duck with fresh chillies, aubergines, fine beans and basil leaves.
28. **Goong Kratiam**
A quick stir fried prawn with garlic and pepper sauce.
29. **Goong Nor Mai Farang**
Stir fried king prawn with fresh asparagus in oyster sauce.
30. **Goong Nam Prik Pao**
Stir fried prawn in roasted chilli paste and spinach, served in hot sizzling plate.
31. **Pad Poh Tak**
Fried mixed seafood with lemongrass, garlic, chillies and sweet basil leaves

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- 32. Pla Rad Prik**
A crispy rainbow trout topped chillies and garlic.
 - 33. Pla Pried Wan**
A deep-fried rainbow trout topped with sweet and sour sauce.
 - 34. Spicy Lamb**
A very spicy stir fried sliced lamb with fresh chillies, aubergines and long beans.
 - 35. Moo Kratiam**
A quick stir fried pork with garlic and pepper sauce.
 - 36. Nua Kratiam**
A quick stir fried beef with garlic and pepper sauce.
 - 37. Pad Hoy Shell**
Stir fried king scallops with fresh asparagus in oyster sauce.
 - 38. Pla Meug Nam Prik Pao**
Stir fried squids in roasted chilli paste and spinach.
 - 39. Larb Pla**
Deep fried sea bass cooked with Thai herbs, chilli powder with hot and sour dressing.

THAI CURRY

(Choice of chicken, beef or prawn*)

For prawns there will be a surcharge of £2.00

- 40. Gang Kiew Wan**
Green curry in coconut milk, fresh chillies and basil leaves with bamboo shoots
- 41. Gang Dang (Red Curry)**
Red curry in coconut milk, lime leaves and basil leaves with bamboo shoots.
- 42. Gang Pa**
Cooked in chicken broth with young peppercorn shredded grachai and long beans.
Rather hot!
- 43. Gang Panang (Dry Curry)**
Dry curry cooked in coconut milk, garnished with lime leaves.
- 44. Gang Mussaman** *Choice of chicken or lamb
A mild Thai - Muslim curry with onion, potato and peanuts.
- 45. Gang Ped**
A red curry with roasted duck cooked in coconut milk with lychee. Rich taste!

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HOUSE SPECIAL DISHES

- 50. Phed Makham**
Duck leg char-grilled topped with tamarind sauce.
- 51. Sau Rong Hai**
Sirloin of beef marinated and char-grilled served with our special hot chilli sauce.
- 52. Goong Pao**
Char-grilled King prawns served with our chef's special recipe sauce.
Excellent dish!
- 53. Pla Chu Chee**
Deep fried salmon topped with Chu-Chee curry paste and coconut milk.
- 54. Gai Yang (Grilled Chicken)**
Grilled marinated spring chicken, served with sweet chilli sauce.
- 55. Moo Ping**
Char-grilled marinated sirloin pork served with hot chilli sauce.
- 56. Gae Yang (Grilled Lamb)**
Char-grilled cutlet lambs, marinated with coriander, Thai pepper and garlic.
- 57. Goong Nang Chu-Chee**
Char-grilled King prawns topped with tasty Chu-Chee curry sauce.
- 58. Talay Pad Pong Gary**
A mixture of mussels, prawns, squid and scallop, stir fried with tamaric powder.
- 59. Pla Neung Manow**
Streamed sea bass with lemon grass, crushed chillies and sliced lemon

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ACCOMPANIMENTS

- 60. **Mixed vegetables with oyster sauce**
- 61. **Baby corn with mushroom and mange tout**
- 62. **Spinach with ginger and garlic**
- 63. **Broccoli with oyster sauce**
- 64. **Plain steamed noodles**
- 65. **Egg fried rice**
- 66. **Sticky rice**
- 67. **Steamed rice**
- 68. **Coconut rice**

NOODLES

- 70. **Pad Thai**
The most popular fried noodles with prawn, peanuts, soya bean curd, egg, bean sprouts.
- 71. **Pad Sieyu**
Flat noodles fried with chicken, green vegetables and egg in thick soya sauce.
- 72. **Pad Tang Tak**
Plain rice noodles fried with bean sprouts, egg, spring onion and soya sauce.
- 73. **Pad Kee Mao**
Flat noodles fried with beef, green vegetables, bamboo shoots, fine bean and chillies.
- 74. **Rhad naa**
Flat noodles fried covered with a choice of beef, pork or chicken with vegetables in thick gravy sauce.
- 75. **Phad Mee Soho**
Egg noodles fried with carrots, bean sprouts, spring onions, and egg, in soya and oyster sauce.

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Vegetarian Menu

STARTERS

- 101. Mixed Vegetarian Starters: (For 2 people)**
A selection of our all time favourite starters.
- 102. Poh Pia Tod (Spring Rolls)**
A dried mushroom, shredded cabbage, carrots, served with plum sauce
- 103. Tod Mun Kow Pod (Corn Cakes)**
Corn spiced with curry paste and mixed chopped lime leaves.
- 104. Tao Hoo Tod (Crispy Bean Curd)**
Deep fried bean curd, served with sweet chilli sauce.
- 105. Vegetable Tempura**
Deep fried mixed vegetables in butter, served with sweet chilli sauce.

SOUPS

- 106. Tom Yam Hed**
The classic spicy soup with mushroom, lemon grass and fresh Thai chillies.
- 107. Tom Kha Hed**
Mushroom with coconut soup, spiced with galangal, lemon grass and lime leaves.
- 108. Gang Jerd Pak**
A clear fresh vegetable soup. This is non-spicy soup.

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MAIN COURSES

- 111. Pad Khing Tao Hoo**
Pan fried bean curd with shredded ginger, dried mushroom in soya sauce.
- 112. Tao Hoo Pad Med Mamuang**
Pan fried bean curd with cashew nuts and red, green capsicums.
- 113. Pad Kra-praw Pak**
Stir fried vegetables with basil leaves, onions, and fresh chillies
- 114. Pak Tod Rard Prik**
Deep fried vegetables topped with special sweet chillies and garlic sauce.
- 115. Pried Wan Pak**
A Thai style sweet and sour mixed vegetables.
- 116. Panang Pak**
Mixed vegetables cooked with curry paste and coconut milk.
- 117. Gang Kiew Wan Pak**
A green curry cooked in coconut milk, lime leaves and sweet basil leaves.

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