



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. Service is discretionary, but an optional gratuity 12.5% will be added to your bill.

 = mild |   = medium |    = hot

- **Some dishes in this menu may contain fish sauce, soya sauce or nuts.**

Please inform us of any allergies before ordering –

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SET JADE

Vegetarian Set Menu
£19.95 per person
(Minimum 2 persons)

Starters

A selection of vegetable tempura, spring rolls, sweet potato sesame, corn cake and crispy seaweeds.

Main Course

Choice of one dish per person from the following:

Green Vegetable Curry 🌶️ 🌶️

Mixed vegetables cooked with coconut milk and sweet basil leaves.

Priew wan Pak

Thai style sweet and sour mixed vegetables.

Pad Khing Tao Hoo

Stir fried bean curds with shredded ginger, dried mushrooms and spring onions in light soy sauce.

Pad Makhur monung 🌶️

Stir fried aubergine with fresh chillies, garlic and Thai sweet basil leaves in yellow bean sauce.

Accompaniments

Pad Pak

Stir fried mixed vegetables with garlic and soya sauce.

Pad Tang Tak

Stir fried plain noodles with spring onions and light soy sauce.

Steamed Rice

Steamed Thai Jasmine rice.

SET SILVER MENU

£ 21.95 per person
(Minimum 2 persons)

Starters

Mixed Starters

A selection of our all time favourite starters

Main Course

Choice of one dish per person from the following:

Gai Pad Med Mamuang

Stir fried chicken with cashew nuts and garnished with roasted chillies.

Moo Prieu Wan

Thai style sweet and sour pork with vegetables, tomatoes and pineapple.

Gang Dang Nua (Beef Red Curry) 🌶️ 🌶️

Beef red curry with bamboo shoots and basil leaves, garnished with shredded red chillies.

Goong Nam Prik Pao 🌶️

Stir fried prawns with Thai chilli paste, long beans, onions and spinach leaves.

Accompaniments

Pad Pak

Stir fried mixed vegetables with oyster sauce.

Pad Tang Tak

Stir fried plain noodles with bean sprouts, spring onions and light soy sauce.

Steamed Rice

Steamed Thai jasmine rice.

SET GOLD MENU

(Minimum 2 persons)

£ 32.95 per person For 3 Courses meal

£ 27.95 per person For 2 Courses meal

Starters

Aromatic Duck

A typical oriental snack or appetiser. A duck marinated and stewed in herb and hoi sin sauce, accompanied with steamed pancakes, cucumber and spring onions.

Second Course

Tom Kha Gai 🌶️

A classic coconut soup with chicken, spiced with galangal, lemongrass, lime leaves and mushrooms.

Main Course

Choice of one dish per person from the following:

Goong Saam Rod 🌶️

Stir fried prawns with Thai chilli paste, pineapples, cashew nuts, chestnut garnished with roasted chillies and Thai herbs

Sua Rong Hai (Weeping Tiger) 🌶️

Grilled marinated sirloin beef, accompanied with special Thai chillies sauce.

Gang Kiaw Wan Gai 🌶️ 🌶️

The most famous Thai green curry with chicken cooked in coconut milk with pea aubergines and sweet basil leaves.

Phed Makham

Char grilled duck breast, thinly sliced, then topped with exotic tamarind sauce and crispy seaweeds.

Accompaniments

Pad Pak

Stir fried mixed vegetables with oyster sauce.

Pad Tang Tak

Stir fried plain noodles with bean sprouts, spring onions and light soy sauce.

Steamed Rice

Steamed Thai fragrant rice

Dessert

Sweet of the day

SET PLATINUM MENU

£ 42.95 per person (Minimum 2 persons)

Starters

Thai square Platinum Mixed Starters.

A selection of mixed seafood satay, deep fried dumplings, Thai fish cake, Thai Square sweet potato sesame and steamed scallops.

Second Course

Grilled Lobster

Grilled lobster with garlic, young pepper seeds and lemongrass, served with our chef's special recipe chillies sauce.

Main Course

Choice of one dish per person from the following:

Homok Talay Phoa 🌶️ 🌶️

Traditional Thai stir fried-a mixture of prawns, mussels, squids and scallops with red curry paste and coconut milk served with steamed vegetables, garnished with pepper fresh chillies and corianders.

Neu Yang Krapaw Grob 🌶️

Char grilled sirloin of beef topped with chillies, garlic sauce and garnished with crispy holy basil leaves.

Pla Nung Manau 🌶️ 🌶️

Steamed sea bass with lemongrass and lime leaves in lime juice, garlic and spicy chillies sauce, freshly served on top of Chinese leaves.

Ped Palo (Stewed duck with special gravy)

Tender stewed duck breast slow cook with herbs and special sauce which melted in your mouth; served on top with chef's special sauce and steamed vegetables.

Accompaniments

Pad Pak

Stir fried mixed vegetables with oyster sauce.

Pad Thai

The most popular fried Thai rice noodles with prawns, bean curds, egg, fresh bean sprouts and crushed peanuts.

Steamed Rice

Steamed Thai fragrant rice

Dessert

Sweet of the day

Starters

- P1 Thai Square's mixed starter** £6.95
A selection of our all time favourite starters.
- P2 Aromatic Duck (minimum 2 people)** £13.50
A typical oriental snack or appetiser. Marinated duck stewed in herb and hoi-sin sauce,
accompanied with steamed pancakes, cucumbers and spring onions.
- Thai Prawn crackers** £2.00
- 1 Thai Square Royal Satay (New)** £10.95
An exotic Thai style grilled seafood satay (Thai river king prawn, squids and scallops)
marinated in traditional Thai herbs, served with peanut sauce and cucumber dressing.
(Minimum 15 minutes cooking)
- 2 Chicken Satay** £6.75
Marinated chicken breast with tamaric and mixed herbs, char grilled and served with
peanut sauce.
- 3 Tod Mun Pla (Thai fish Cake)** £7.50
Crisp golden fish cakes spiced with Thai red curry paste, sliced lime leaves, served with
sweet chillies sauce and cucumber dressing.
- 4 Poh Pia Goong (New)** £6.95
Marinated prawns wrapped in rice paper, then deep fried, served with wasabi mayonnaise.
- 5 Kanom Jeep (Thai Dumpling)** £6.75
Steamed parcels of minced chicken and prawns, water chestnuts, coriander root, garlic
and pepper, served with special homemade soya sauce.
- 6 Toong Tong (Gold Bags)** £6.25
Minced prawns, chicken, garlic and coriander root, neatly wrapped in rice paper sack,
then deep fried, served with sweet chillies sauce.
- 7 Pu Nim Tod Samuin Pai (New)** £7.95
Deep fried Pacific soft-shell crabs topped with crispy leaves, dry chillies, roast cashew nut,
almond, crispy garlic and mix Thai herbs.
- 8 Cee Krong Moo (Spare Ribs)** £6.50
Thai style char grilled marinated spare ribs with our chef's special ingredient sauce.
- 9 Hoi-Shell Song Sa Hai (New)** £5.95
Fresh scallops steamed with 2 Exotic chef's special sauce (ginger with homemade seiyu sauce/

fresh lime, chillies and mint dressing sauce

- 101 Thai Square's Vegetarian Mixed Starters (V)** £5.95
A selection of our all time favourite starter
- 102 Poh Pia Tod (Vegetarian Spring Roll) (V)** £5.50
Deep fried vermicelli and vegetables wrapped in rice paper served with sweet chilli sauce.
- 103 Tod Mun Kow Pod (Corn Cake) (V)** £5.50
Deep fried corn, spiced with curry paste and mixed with chopped lime served with sweet chillies sauce.
- 104 Vegetable Tempura (V)** £5.50
Deep fried mixed vegetables in batter, served with sweet chillies sauce.
- 105 Thai Square sweet potato sesame (V) (New)** £5.50
Deep fried sweet potatoes chip with sesame in batter, served with home made wasabi mayonnaise.

Soup

- 11 Tom Yum Goong 🌶️ 🌶️** £6.95
The most popular hot and spicy prawns soup with mushrooms, lemongrass and Thai fresh chillies.
- 12 Tom Kha Gai 🌶️** £5.95
A classic coconut soup with chicken, spiced with galangal, lemongrass, lime leaves and mushrooms.
- 14 Poh Tak Soup 🌶️ 🌶️** £7.50
Traditional hot and sour mixed seafood soup with lemongrass, lime leaves, holy basil leaves and fresh chillies.
- 15 Gang Jerd** £5.95
Chicken broth with spring onions and green vegetables.
- 110 Tom Yum Hed 🌶️ (V)** £5.25
Popular spicy lemongrass soup with mushrooms and fresh chillies.
- 111 Tom Kha Hed 🌶️ (V)** £5.25
Coconut soup with mushrooms, spiced with galangal, lemongrass and roasted chillies
- 112 Gang Jerd Pak (V)** £5.25
Non spicy clear soup with vegetables.

Pan Fried Dishes

£2.00 surcharge if prawns are substituted in any dish.

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| 20 Gai Pad Med Mamuang | £8.50 |
| Stir fried chicken sautéed with cashew nuts and garnished with roasted chillies. | |
| 21 Gai Pad Hed | £8.50 |
| Stir fried chicken with mushrooms, Thai baby corns and spring onions. | |
| 22 Gai Krapraw 🌶️ 🌶️ | £8.50 |
| Stir fried chicken with Thai holy basil leaves, onions, garlic and fresh chillies. | |
| 24 Moo Prieu Wan | £8.50 |
| Thai style sweet and sour pork with vegetables, tomatoes and pineapple. | |
| 26 Nua Pad Nam Mun Hoi | £8.95 |
| Stir fried beef with mushrooms and carrots, lightly cooked in sesame oyster sauce. | |
| 27 Nua Pad Prik 🌶️ 🌶️ | £8.95 |
| Stir fried beef with sweet basil leaves, onions, garlic and fresh chillies. | |
| 28 Chilli Lamb 🌶️ 🌶️ | £9.50 |
| Very spicy stir fried sliced lamb with chillies, aubergines, long bean, Thai spices and herbs. | |
| 29 Phed Kee Moa (Drunken Duck) 🌶️ 🌶️ | £9.50 |
| Stir fried roasted duck with chillies, aubergines, long bean and basil leaves with hints of whisky. | |

Seafood Dishes

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| 30 Plamuk Pad Num Prik Pao 🌶️ (New) | £10.25 |
| Stir fried squid with Thai chilli paste, long beans, onions and spinach leaves. | |
| 31 Salt and Pepper Squid | £10.25 |
| Deep-fried lightly battered squid with chillies and spring onion served with fresh lime | |
| 32 Goong Sam Rod 🌶️ (New) | £10.50 |
| Stir fried prawns with Thai chilli paste, pineapple, cashew nuts, chestnut garnished with roasted chillies and Thai herbs | |

- 33 Pad Poh Tak** 🌶️ 🌶️ £11.50
 Stir fried mixed seafood flavoured with young peppercorns, lemongrass, chillies and holy basil leaves.
- 34 Duo Nor Mai Farang** £12.95
 Lightly cooked prawns and scallops with fresh asparagus and garnished with roasted garlic.
- 35 Goong Ob Mor Din** £12.95
 Steamed king prawns in our traditional Thai pot with glass noodles, dried mushrooms, ginger, garlic and coriander root in a light soya sauce.
- 36 Pla Nung Manau** (steamed sea bass with lemongrass) 🌶️ 🌶️ £13.50
 Steamed fillet of sea bass with lemongrass and lime leaves in lime juice, garlic and spicy chillies sauce, freshly served with Chinese vegetables.
- 37 Pla Pad Kheun Chai** (New) £13.50
 Deep fried fillet of Sea bass top with stir fried Thai celery and homemade seiyu sauce, salted bean, fresh ginger and spring onions.
- 38 Pla Tod Pad Rard Prik** 🌶️ 🌶️ (New) £11.95
 Deep fried fillet Tilapia until crispy and top with homemade sweet chillies and garlic sauce garnished with Thai herbs.

Thai Curries

£2.00 surcharge if prawns are substituted in any dish.

- 40 Gang Kiaw Wan Gai** (Chicken Green Curry) 🌶️ 🌶️ £8.50
 The most famous Thai green curry with chicken, cooked in coconut milk with green curry paste, Thai baby aubergines and sweet basil leaves.
- 41 Gang Dang Nua** (Beef Red Curry) 🌶️ 🌶️ £8.50
 Beef red curry uses dried long red chilli, cooked in coconut milk with bamboo shoots and basil leaves, garnished with shredded red chillies.

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| 42 | Gang Pa Nua (Beef Jungle Curry) 🌶️ 🌶️ 🌶️ | £8.50 |
| | Beef cooked with red curry paste, fresh young peppercorn, shredded krachai, Thai aubergines, bamboo shoots and long beans. Hot! | |
| 43 | Panang Goong (Dry Curry) 🌶️ 🌶️ | £10.95 |
| 44 | Mussaman Curry 🌶️ | £8.95 |
| | Your choice of chicken or lamb: a mild curry dish, cooked in rich coconut milk, chillies, potato and peanuts | |
| 45 | Gang Phed (Roasted Duck Curry) 🌶️ 🌶️ | £8.95 |
| | Roasted duck cooked in red curry paste with lychee fruits and lime leaves. A rich taste. | |
| 46 | Chu-Chee Seafood 🌶️ 🌶️ | £11.95 |
| | A superior dry curry with mixed seafood, medium hot. The master of Thai tastes! | |
| 47 | Gang Ga-Ree Gai 🌶️ | £8.75 |
| | Chicken with yellow curry cooked with coconut milk and potatoes. | |

House Special Dishes

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| 50 | Gai Yang Som Tum | £11.95 |
| | Grilled marinated spring chicken with Thai herb served with papaya salad. | |
| 51 | Phed Makham | £12.50 |
| | Char grilled duck breast, thinly sliced and topped with exotic tamarind sauce and
crispy seaweeds. | |
| 52 | Sua Rong Hai (Weeping Tiger) 🌶️ 🌶️ | £12.95 |
| | Grilled marinated sirloin of beef, accompanied with special Thai chillies sauce on the side,
recommended with sticky rice. | |
| 54 | Goong Pow 🌶️ | £12.95 |
| | Char grilled marinated jumbo prawns, served with our chef's special recipe chillies
sauce and garnished with Thai fresh salad. | |
| 55 | Moo Ping 🌶️ | £12.50 |
| | Special marinated pork lightly cooked on flaming char grilled served with a traditional | |

- Thai spicy sauce on the side, recommended with Thai sticky rice.
- 56 Bangkok Lamb 🌶️** **£13.95**
 Special marinated lamb lightly char grilled served with a traditional Thai spicy sauce on the side.
- 57 Soft shell Crab with Golden Powder (New)** **£14.25**
 Deep fried soft shell crabs, flavoured with tamaric powder, spring onions, Thai celery and eggs.
- 58 Thai Square Pork stewed** **£11.95**
 Traditional Thai style pork marinated with Thai exotic herbs served on top of steamed vegetables
- 59. Ped Palo (Duck with Special Gravy)** **£12.95**
 Tender stewed duck breast which melts in your mouth; served on top of steamed seasonal vegetables

Exclusive Dishes

- 61 Lobster with Fresh Chilli 🌶️🌶️** **£20.95**
 Deep fried lobster with chillies, sweet basils, Thai aubergines and young pepper seeds.
- 62 Chu-Chee Lobster 🌶️🌶️** **£20.95**
 Deep fried lobster with "Chu-Chee" curry paste and coconut milk garnished with shredded lime leaves.
- 63 Homok Talay Phao 🌶️🌶️ (New)** **£19.95**
 Traditional Thai stir fried-a mixture of prawns, mussels, squids and scallops with red curry paste and coconut milk served with steamed vegetables, garnished with pepper fresh chillies and corianders. (minimum 20 minutes cooking) Available Dinner only
- 64 Goong Ob Nung Manau Kati Sod 🌶️ (New)** **£14.95**
 Streamed king prawns in our traditional Thai Pot with lemongrass, lime leaves, coconut milk, lime juice and spicy chillies sauce freshly served with pineapples.
- 65 Gea Yang Gang Panang 🌶️🌶️** **£16.95**
 Our classic slowly stewed lamb chunk in panang curry sauce flavoured with Thai herbs.

Thai Salads

- 70 **Yum Woon Sen** 🌶️ £8.95
Vermicelli noodles with prawns, minced chicken, dry mushrooms, red onions, coriander
with fresh chillies and lemon dressing.
- 71 **Yum Nua (Beef Salad)** 🌶️ 🌶️ £8.95
Thai style beef salad with tomatoes, cucumbers, onions, Thai herbs and spicy dressing.
- 72 **Larb Gai (Chicken Salad)** 🌶️ £7.95
Minced chicken flavoured with lemongrass and lime leaves, tossed in spicy lemon dressing, served with oriental vegetables and green beans.
- 73 **Yum Talay (Seafood Salad)** 🌶️ 🌶️ £10.95
Steamed squids, prawns, mussels and scallops with lemongrass, tomatoes, onions and herbs, topped with £7.95
- 75 **Som Tum (Papaya Salad) (V)** 🌶️ £7.95
Popular Thai traditional raw papaya salad with our chef's spicy special dressing.

Thai Noodles

- 80 **Pad Thai** £8.95
The most popular Thai fried rice noodles with prawns, bean curd, egg, fresh bean sprouts
and crushed peanuts.
- 81 **Pad Seiyu** £7.95
Stir fried thick flat rice noodles with chicken, green vegetables, egg and dark soy sauce.
- 82 **Pad Kuay Teaw Kee Mao** 🌶️ 🌶️ £8.75
Stir fried spicy flat rice noodles with beef and vegetables.
- 83 **Pad Tang Tak** £6.95
Stir fried plain noodles with bean sprouts, spring onions and light soy sauce.

Vegetables

- 84 **Mixed vegetables with oyster sauce** £5.75
- 85 **Broccoli with oyster sauce** £5.75
- 86 **Spinach with ginger and garlic** £5.75
- 87 **Quick fried asparagus with garlic sauce** £7.25

Rice

- 89 **Coconut rice** £2.95

90	Steamed rice	£2.50
91	Egg fried rice	£2.75
92	Sticky rice	£2.95
93	Steamed noodle	£2.50
94	Pineapple fried rice	£9.95

An exotic royal Thai dish, Fried jasmines rice with chicken, prawns, pineapple flavoured
with our chef's special sauce and curry powder.

VEGETARIAN MAIN COURSES

Additional charge of £1.00 for bean curd

120	Pad Khing Tao Hoo	£6.95
	Stir fried bean curds with shredded ginger, dried mushrooms and spring onions in light soy sauce.	
121	Tao Hoo Pad Med Mamuang	£6.95
	Stir fried bean curds with cashew nuts and garnished with roasted chillies.	
122	Pad Makhur Moun ^g	£7.95
	Stir fried aubergine with fresh chillies, garlic and Thai sweet basil leaves in yellow bean sauce.	
123	Pak Tod Sam Rod <i>(New)</i>	£7.95
	Deep fried mixed vegetables in batter topped with homemade sweet chillies and garlic sauce, garnished with Thai herbs.	
124	Priew wan Pak	£6.95
	Thai style sweet and sour mixed vegetables.	
125	Gang Kiew Wan Jay (Green Vegetarian Curry) ^g ^g	£6.95
	Thai green curry with mixed vegetables, cooked in coconut milk with Thai baby aubergines and sweet basil leaves	
126	Massaman Pak ^g <i>(New)</i>	£8.95
	The most popular Thai curry with mixed vegetables, cooked in rich coconut milk, Pineapples, onions, potatoes, peanuts and bean curds.	
127	Gang Pa Jay (Hot Vegetarian Jungle Curry) ^g ^g ^g	£6.95
	Mixed vegetables cooked with fresh young peppercorn, shredded krachai, Thai aubergines, bamboo shoots and long beans.	

128 Vegetarian Pad Thai Noodles

£7.50

Stir fried rice noodles with Pad Thai sauce, egg, bean sprouts, spring onions and crushed

peanuts.

129 Pad Kraprow Pak 🌶️ 🌶️

£6.95

Stir fried mixed vegetables with fresh chillies, garlic and Thai holy basil leaves in soy sauce.

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