
THAI SQUARE

*Covent
Garden*



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Thai Square: *"The doorway to the taste of Thailand"*

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.

*All prices are inclusive of VAT.
12.5% suggested gratuity will be added to your bill.*

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

Thai Square *Covent Garden*

Pre Theatre Special £15.50 per person (minimum 2 people)

Available until 19:30

Starter

Mixed Starters

A perfect combination of
Chicken Satay♥, Crab Cake, Duck Spring Rolls,
Prawn Tempura and Thai Dim Sum. **V**

Main Course

Chicken Green Curry 🌶️🌶️

Green curry with chicken; using fresh green chillies and cooked in coconut milk with aubergines, fresh lime leaves and sweet basil leaves (relatively hot!) **V**

Chicken Cashew nut ♥ 🌶️

Chicken sautéed with roasted cashew nuts, onion, fresh green & red pepper **V**

Pad Thai Jay

Vegetarian Pad Thai noodle, with fresh bean sprouts and chive.

Steamed Rice

Steamed Thai fragrant rice

Dessert

Mango sorbet with Mango Pureé

V : Vegetarian option available

SET GOLD

£25.95 per person

Minimum 2 people

STARTER

Mixed Starters

A perfect combination of Chicken Satay, Crab Cake, Duck Spring Rolls, Prawn Tempura and Thai Dim Sum.

SOUP

Choose **one** of the following soups

Tom Yum Goong

The classic spicy fresh lemongrass soup with tiger prawns, mushroom and fresh chillies

Tom Kha Gai

Coconut soup with chicken and mushroom, spiced with galangal, lemongrass and lime leaves

MAIN COURSE

Choose **one** of the following main courses

Garlic Prawns

Stir fried river king prawns with crushed garlic and pepper sauce.

Weeping Tiger

Grilled marinated sirloin with ranges of Thai herbs, served with chef's special sauce

Munk Fish Green Curry

House special curry stir-fried with mixed seafood, sweet basil and fresh Thai herbs

Chu Chi Sea Bass

Steamed fillet of Sea Bass and mixed vegetables, then gently cooked in rich Thai red curry

ACCOMPANIMENTS

Pad Thai Prawn Steamed Rice

DESSERT

Choose **one** of the following desserts

Mango sorbet or Raspberry sorbet

SET SILVER

£21.95 per person

Minimum 2 people

STARTER

Mixed Starters

A perfect combination of Chicken Satay, Crab Cake, Duck Spring Rolls, Prawn Tempura and Thai Dim Sum.

MAIN COURSE

Choose **one** of the following main courses

Pla Rard Prik

Crispy fried Cod topped with home-made sweet chillies and garlic

Panang Beef

Sirloin topped with coconut cream, nicely presented with shredded fresh lime leaves.
(Relatively hot)

Sweet and Sour Pork

Battered pork stir-fried with sweet and sour sauce, green and red peppers, onion and fresh pineapple

Drunken Duck

Battered marinated Duck topped with homemade special Whiskey sauce

ACCOMPANIMENTS

Pad Thai Chicken Steamed Rice

DESSERT

Choose **one** of the following desserts

Mango or Raspberry sorbet

SET JADE

£19.95 per person

Minimum 2 people

STARTER

Vegetarian Mixed Starters

A selection to let your sample starters;
Spring rolls, Taro Dumpling, Sweet Potato, Corn cake

MAIN COURSE

Choose **one** of the following main courses

Vegetarian Green Curry

Thai green vegetarian curry, with mixed
vegetable and Tofu

Pad Khing Tao Hoo

Fried bean curd with shredded ginger, black fungus, spring onions and seasoned with
soya sauce

Cashew Nut Jay

Fried bean curd sautéed with cashew nuts, onions and green and red pepper

Asparagus in garlic sauce

Finest asparagus sautéed with thai herbs and garlic gravy sauce

ACCOMPANIMENTS

Pad Thai Vegetables
Steamed Rice

DESSERT

Choose **one** of the following desserts

Mango or Raspberry sorbet

CHEF'S RECOMMENDATION

Starters

◇ **Tod Mun Koaw Pod (Corn Cake)**

£5.95

Corn spiced with curry paste and mixed with chopped lime leaves: served with sweet chillie sauce.

◇ **Crispy Aromatic Duck (For two persons)**

£13.50

A special oriental snack or appetizer, marinate duck stewed in herbs, accompanied by hoi-sin sauce, steamed pancakes, cucumber and spring onions.

◇ **Yum woonsen (Vermicelli Salad)  **

£9.95

Rice vermicelli noodles with prawns, minced chicken, onion, coriander and celery served with a chilli and lemon dressing.

Main Dishes

◇ **Gaeng Kiew Waan Pla (Monkfish Green Curry)  **

£12.95

Monkfish fillet cooked in green curry paste and coconut milk, with bamboo shoot, Thai aubergines, lime leaves and sweet basil leaves.

◇ **Goong Fai Dang (Prawns with Whisky)  **

£15.95

Stir-fried giant King prawns with garlic, red onion, coriander roots, and spring onion.

Whisky and prawn paste are added to this dish to give its rich flavour.

◇ **Talay Ta Krai (Seafood with Lemongrass) **

£13.00

Battered mixed seafood (King prawns, scallops, mussels and squid) sautéed with Thai herbs and lemongrass, which lend this dish an exotic fragrance.

◇ **Talay Ob Mor Din (Prawns and Scallops in Pot)**

£14.95

Giant King prawns and scallops baked with glass noodles, black fungus, ginger, garlic and coriander root in a light soya sauce. Served in a ceramic pot.

◇ **Pla Rard Prik** 🌶️🌶️🌶️
£14.95

Crispy fried cod topped with home-made sweet chillies and garlic sauce.

◇ **Ped Palo (Duck with Special Gravy)**
£14.00

Tender stewed duck which melts in your mouth; served on top of a bed of steamed seasonal vegetables. (Where meat is sourced from distinguished poultry and selected by our head chef.)

BLACK COD

- **Steamed Black Cod** **£22.50**
Poached Black Cod fillet with fresh ginger, shitake mushroom and topped with chef's special sauce.
- **Chu Chi Black Cod** 🌶️ **£22.50**
Grilled Black Cod fillet, based with grilled aubergine and topped with Thai chu chi curry sauce.
- **Chillies Black Cod** 🌶️🌶️ **£22.50**
Pan fried Black Cod topped with Thai style chillies sauce and garnished with basil leaves.

SALMON

- **Black Pepper Salmon** 🌶️ **£17.95**
Pan fried Deep water Salmon fillet with black pepper, onion, red/green pepper and spring onion.
- **Phad Gang Keaw Waan Salmon** 🌶️🌶️ **£17.95**
Pan fried fillet of Deep water Salmon with our traditional green curry, bamboo sliced, Thai aubergines, kragai and lime leaves.

LOBSTER

- **Lobster Noodle** **£25.95**
 Stir fried Lobster with homemade fresh egg noodle, ginger, spring onions, onions, green & red peeper
- **Lobster with Whisky** 🌶️🌶️ **£22.95**
 Stir-fried Lobster with chef special ingredients, whisky, pepper, onion and spring onion
- **Steamed Lobster** **£22.95**
 Steamed Lobster with soya sauce, ginger, spring onion and garnished with red chillies and coriander
- **Lobster Panang** 🌶️ **£22.95**
 Grilled Lobster topped with traditional Thai panang curry sauce, garnished with kaffir lime leaves and coconut milk

*please ask your waitress for availability

SEAFOOD

- **Seafood Nam Prik Pao** 🌶️🌶️ **£15.95**
 Stir-fried seafood with thai chilli oil, onion, pepper and sweet basil
- **Seafood Samoon Prai** 🌶️🌶️ **£15.95**
 Stir-fried seafood with full flavor of mixed thai herb (lemongrass, galangal and kaffir lime leaves)
- **Seafood Phrik Thai Dum** 🌶️ **£15.95**
 Stir-fried mixed seafood, king prawn scallop, fish, and squid with black pepper sauce

Starters

28	Prawn Cracker 🍷	£2.00
1	Mixed Starters (min for 2 people) ♥ A perfect combination of Thai Square's recommended starters; Chicken satay, Thai Fish Cake, Duck Spring Roll, Prawn Tempura and Thai Dim Sum.	£13.95
8	Tod Mun Pla 🍷 Fish spiced with curry paste and mixed with chopped lime leaves and long beans; served with cucumber vinaigrette dressing.	£6.25
10	Duck Spring Rolls Marinated duck spring roll parcel; served with homemade hoy-sin sauce.	£6.25
2	Royal Satay ♥ Marinated and char-grilled chicken, pork and beef satay, accompanied with our delicious roasted warmed peanut sauce and toast. <i>(Satays can also be served at your preference choice.)</i>	£6.45
35	Prawn Tempura Tiger King Prawns Tempura served with house's special plum sauce.	£6.45
3	Kanom Jeeb Marinated minced chicken and prawn wrapped and steamed in wonton, served with sweet dark soya sauce.	£6.50
5	Spare Ribs Char-grilled marinated spare ribs with chef's special sauce.	£6.00
16	Soft Shell Crab Delicious Pacific soft shell crab infused with herbs and sweet mild roasted chilli dressing	£7.95
17	Crab Cake Deep fried crab meat with breadcrumbs, chopped coriander root and pepper.	£5.25

Soups		
62	Tom Kha Kai 🌶️	£5.95
	Coconut soup with chicken and mushrooms, spiced with galangal, lemongrass, and lime leaves.	
68	Tom Yum Kai 🌶️🌶️	£5.95
	The classic spicy fresh lemongrass soup with chicken, mushrooms and fresh chillies.	
61	Tom Yum Goong 🌶️🌶️	£7.50
	The classic spicy fresh lemongrass soup with tiger prawns, mushrooms and fresh chillies.	
66	Poh Tak 🌶️	£8.50
	Spicy mixed seafood soup with galangal, lime juice and holy basil.	

Thai Salads		
81	Som Tum 🌶️🌶️❤️	£7.50
	The most popular salad from the North East of Thailand! Papaya with ground cashew nuts, fresh lime juice, palm sugar, fish sauce, dry shrimps, and chillies.	
82	Beef Salad (Neau Nam Tok) 🌶️🌶️	£8.95
	Char-grilled sirloin, thinly sliced and served on top of fresh salad, flavoured with Thai herbs and spicy dressing. (recommend to have with sticky rice)	
86	Duck Salad 🌶️🌶️ (Ped Nam Tok)	£8.95
	Grilled marinated Duck breast salad, with fresh mints and Thai herbs, roasted ground rice, chillies, fish sauce and fresh squeezed lime juice. (recommend to have with sticky rice)	
85	Seafood Salad 🌶️🌶️	£9.45
	Thai mixed seafood salad, with fresh Thai herbs, shallot, chillies and fresh lime dressing.	
89	Goong Chae Nam Pla 🌶️🌶️🌶️ (served cold) £9.00	
	Prawns sashimi served with fresh garlic, fresh mints, fresh chillies. (please ask for the level of cooking from rare(raw) medium, well done)	

Thai Noodles		
380	Plain Noodles	£5.95
	Stir-fried plain egg noodles with soya sauce, bean sprouts, carrots and spring onion.	
332	Chicken Pad Thai ♥	£8.95
	Our popular Thai noodles dish of Chanburi rice noodles stir fried with chicken, tofu, chives, fresh bean sprouts, and egg, served with a slice of lime and peanuts.	
322	Pad Seiyu	£8.95
	Fresh flat noodles fried with Chicken, mixed vegetables, egg and thick soya sauce.	
323	Pad Kee Mao 🌶️🌶️	£8.95
	Thai spicy noodle with a choice of chicken, beef or tiger prawn*.	
321	Prawn Pad Thai ♥	£11.50
	Our popular Thai noodles dish of Chanburi rice noodles stir fried with tiger prawn, tofu, chives, fresh bean sprouts, dry shrimps and egg, served with a slice of lime and peanuts.	
Accompaniments		
351	Mixed Vegetables	£6.45
	Mixed seasonal vegetables stir fried with soya sauce and garlic.	
352	Broccoli with Oyster Sauce	£6.45
	Broccoli with oyster sauce.	
353	Spinach with Ginger	£6.45
	Stir fried spinach with fresh chopped ginger.	
354	Pak Choi 🌶️	£6.45
	With Chillies and fresh garlic	

Rice		
376	Steamed Rice	£2.50
377	Egg Fried Rice	£2.95
378	Sticky Rice	£2.95
379	Coconut Rice	£2.95
384	Garlic Rice	£2.95
Vegetarian Menu		
Starters		
402	Vegetarian Spring Rolls	£4.95
	Vermicelli and cabbage, stuffed in rice pastry, with sweet chilli sauce.	
404	Vegetable Tempura	£4.95
	Deep fried vegetables in batter, served with plum sauce.	
414	Sweet Potato Tempura	£4.95
	Our house special; sweet potato chip with sesame.	
415	Taro Dumpling	£5.95
	Thai style vegetarian starter with Thai Sho-Yu sauce	
401	Mixed Vegetarian Starters (min for 2 people)	£11.95
	A selection to let you sample several starters: Spring Rolls, Taro Dumpling, Sweet Potato, Corn Cake.	

Soups		
431	Tom Yum Hed 🌶️🌶️	£4.25
	The classic spicy lemon grass soup with mushrooms and fresh chillies.	
432	Tom Kha Hed 🌶️	£4.25
	Coconut soup with mushrooms, spiced with galangal, fresh lemongrass and lime leaves.	
434	Vegetable Clear Soup	£4.25
	Mixed vegetables in clear broth.	
Main Courses		
474	Stir Fried Mixed Vegetables	£5.45
	Stir fried seasonal Vegetables with garlic and soya sauce.	
451	Pad Khing Tao Hoo 🌶️	£6.95
	Fried bean curd with shredded ginger, black fungus, spring onions, and seasoned with soya sauce.	
452	Tao Hoo Pad Med Mamuang 🌶️❤️	£6.95
	Fried Bean curd sautéed with cashew nuts, onions and green and red pepper.	
455	Pad Pak Kra Praw 🌶️🌶️	£6.95
	Stir fried seasonal vegetables with Tofu, fresh crushed chillies and basil.	
456	Vegetarian Green Curry 🌶️🌶️	£7.25
	Vegetarian Thai green curry with mixed vegetables and tofu.	
462	Asparagus in garlic sauce	£6.95
463	Pad Thai Jay ❤️	£7.25
	Our popular Thai noodles dish of Chanburi rice noodles stir fried with tofu, chive, fresh bean sprouts, and egg, served with a slice of lime and peanut.	