

sun-up menu 12:00 - 17:00

kitchen open 12:00 - 22:00

@ting__thai

SMALL BOX

GOONG FRONG BEER

shallow fried “bubble prawns” king size w. grated coconut beer batter,mango salsa, sweet potato crisps

5.80

NAM TOK NUA

thai spicy beef salad w. roasted rice, red onion, mint, thai parsley, chilli, spring onion

5.60 g/f

GAI CHA PLU

marinated chicken, chilli, lemongrass, ginger, lime leaf, cha plu leaf, garlic, coriander & coconut milk

5.20

TOFU J

crunchy tofu pieces, toasted peanuts, chilli nut yam, coriander

4.60 g/f n

GAI YANG

grilled chicken breast marinated with chilli, coriander, nam pla, onion, garlic, tomato and tamarind

5.80

PENG GAI KAO PRIK

"bankok" spicy chicken wings

5.30

KHOA POD TOD

fried sweetcorn fritters with sweet chilli and crushed peanut dip

5.20 vg

KAI LOOK-KUEY SON-IN-LAW

deep fried egg w. crispy shallot, dry chilli & ting chilli jam

4.40

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SOUP BOWL

TOM KHA GAI

creamy chicken soup of coconut milk, kaffir lime leaves, lemongrass, tomato, angel mushroom, chilli, lime juice

6.80 g/f beef/king prawn 1.20

TOM JAEW HED

hot and sour soup w. mushroom, tomato, chilli, swede onion, basil, tamarind, lemongrass and soy

6.40 vg

NUA TOM TING THAI

marinated beef soup, thai parsley, chilli dong, lemongrass, lime leaf, chinese leaf, galangal, coriander

6.80 g/f

TOM YAM - *GAI / PAK*

hot and sour clear spicy soup w. chicken/ veg, galangal, kaffir lime leaves, coriander, mushroom, tomato, nam prik prow

6.80 g/f beef/king prawn 1.20

add noodles 1.50

RICE & NOODLE

KHAO MUN GAI TOD

shallow fried chicken w. ginger, garlic, grated coconut, cucumber & shallot ajard, two brothers sauce, jasmine rice

8.10

KUAY TIAW NAM TAK NUA

noodle soup w. beef, thai parsley, thai basil, morning glory, chilli, garlic oil, cap moo

8.70

KHAO MOO DAENG

slow cooked pork loin w. cucumber & shallot salsa, jasmine rice, smoky & sweet moo daeng sauce, chilli dong

8.10

KHAO SAWY

chicken/beef/pork/tofu w. crispy fried egg noodles massaman curry broth, ajard sauce

8.40

MEE GRATIAM

wok fried egg noodles w. pork/beef, pak choi, bean sprouts, garlic, kale, sping onion, soy sauce

8.10

YAM MOO YANG

grilled marinated pork w. nam yam, garlic, lemon, coriander, chilli, nam pla, cucumber, tomato, shallot, jasmine rice

8.10 g/f

PAD THAI - *GAI / NUA / PAK*

flat noodles w. chicken/ beef/ veg, peanut, egg, nam pla, palm sugar, tamarind, chilli, bean sprouts, spring onion

8.10 g/f n

PAD SEE-EW - *NUA / GAI / PAK / MOO*

wok fried flat noodles w. beef/ chicken/ veg/ pork, green leaves, kale, broccoli, pak choi, egg, chilli salsa, black soya sauce

8.10

PAD KA-PHRAO

wok fried pork/ vegetables, with chilli, garlic, basil, fine bean, oyster sauce with jasmine rice.

8.10

with beef/king prawn 1.20
with duck 1.50
with seafood 1.50

CURRY

MASSAMAN GAI/NUA/PAK

chicken/beef/veg w. coconut milk, massaman curry sauce, potato, onion, peanut, nam pla, lime, palm sugar

8.10 g/f n

MASSAMAN PORK BELLY

crispy fried pork belly w. coconut milk, massaman curry sauce, potato, onion, peanut, nam pla, palm sugar

9.80

PANANG NUA/GAI/PAK

creamy red curry w. beef/ chicken/veg, kaffir lime leaves, coconut milk, sweet thai basil, nam pla

8.80 g/f

GAENG KIEW WAN GAI

thai green curry w. chicken, pepper, basil, lime leaves, thai eggplant, chilli, nam pla, coconut milk

8.10 g/f

YELLOW VEGETABLE CURI

mixed vegetables, tofu, broccoli, onion, fresh chilli, ajard, fresh coriander, coconut milk

8.10 g/f

with beef/king prawn 1.20
with duck 1.50
with seafood 1.50

OTHER BOX

MOO YANG

caramelised sticky pork w. sesame, honey, coriander, palm sugar, nam pla, chilli pickle

7.80

SEABASS MAEKLONG

pan fried seabass fillet w. tomato, ginger, shallot, lemongrass, cashew nut, coconut, roasted chilli jam, lemon juice, nam pla

9.80 g/f n

DUCK CURRY

roasted duck curry with coconut milk, chilli, basil, jackfruit, tomato, pepper

8.80 g/f

NUA YAM TALAY

grilled rump steak sliced w. thai spicy talay, lime, coriander, chilli, nam pla, palm sugar, prawn king grilled

10.80 g/f

GAENG PHA TALAY

jungle broth w. prawn king size, mussels, squid, spicy red curry, green pepper corn, holy basil, kra chai, chilli, long bean, babycorn, lime leaves, nam pla

10.20 g/f

SIDES

THAI JASMINE RICE

2.80 g/f

COCONUT RICE

3.00 g/f

FRIED RICE

3.00 g/f

GARLIC NOODLES

garlic noodles with oyster sauce

3.00

MIXED SALAD AJARD

3.00

MUN TOD

sweet potato crispies

4.40

ROTI

w. chilli jam massaman

3.00

PAD PAK ROM MIT

wok fried vegetables

4.00

CAP MOO

crispy pork skins w. ting chilli jam

3.00

YAM PAK GAAD DONG

fresh chilli pickled veg

3.40 g/f

YAM SAM KROB

crispy prawn, cap moo & squid w. chilli and lime

4.40

THAI PRAWN CRACKERS

spiced prawn crackers w. sweet chilli sauce

3.30

DRINKS

SOFTS

coke, diet coke, ting grapefruit
2.40

fentimans ginger beer, san pellegrino aranciata, limonata, aranciata rossa
2.80

rapscallion ginga ninja, dry lime 3.50

strathmore sparkling h2o
2.00

THAI JUICE

cha thai ice tea, roasted young coconut, lemongrass & ginger ice tea, lychee juice
3.00

DRAUGHT BEER 2/3 / PINT

singha 5.00 / 6.80
drygate bearface lager 4.20 / 5.60
stewart brewing session IPA 4.60 / 6.20

BOTTLES / CANS

stewart brewing edinburgh gold 330ml bottle 5.40
stewart brewing scotch ale 330ml bottle 5.40
stewart hollyrood pale ale 330ml bottle 5.40
staropramen pilsner 330ml can 4.90
menabrea 0.0% 330ml bottle 3.70

CIDER

thistly cross cider 330ml bottle 5.40

WINE 175ml / 500ml / 750ml

cristatus airen/monastrell 5.70 / 15.50
pinot grigio 5.80 / 16.30 / 24.00
sangiovese 6.20 / 17.00 / 25.20
pinot grigio rose 5.80 / 16.30 / 24.00
and more

FIZZ 125ml / 500ml / 750ml

jules derose blanc de blancs 5.80 / 19.00 / 28.50

SPIRITS SELECTION 25ml

sangsom, mekhong, pickering's gin, east london vodka, jack daniels, havana club, balvenie doublewood single malt and more

infused vodkas - krachai, lemongrass, chilli
3.40

ask about our cocktail menu

sun-down menu 17:00 - 22:00

kitchen open 12:00 - 22:00

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5.60 g/f

GAI CHA PLU

marinated chicken, chilli, lemongrass, ginger, lime leaf, cha plu leaf, garlic, coriander & coconut milk

5.20

TOFU J

crunchy tofu pieces, toasted peanuts, chilli nut yam, coriander

4.60 g/f n

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"bankok" spicy chicken wings

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fried sweetcorn fritters with sweet chilli and crushed peanut dip

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deep fried egg w. crispy shallot, dry chilli & ting chilli jam

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marinated beef soup, thai parsley, chilli dong, lemongrass, lime leaf, chinese leaf, galangal, coriander

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add noodles 1.50

RICE & NOODLE

KHAO MUN GAI TOD

shallow fried chicken w. ginger, garlic, grated coconut, cucumber & shallot ajard, two brothers sauce, jasmine rice

11.10

KUAY TIAW NAM TAK NUA

noodle soup w. beef, thai parsley, thai basil, morning glory, chilli, garlic oil, cap moo

11.80

KHAO MOO DAENG

slow cooked pork loin w. cucumber & shallot salsa, jasmine rice, smoky & sweet moo daeng sauce, chilli dong

11.10

KHAO SAWY

chicken/beef/pork/tofu w. crispy fried egg noodles massaman curry broth, ajard sauce

11.40

MEE GRATIAM

wok fried noodles w. pork/beef, pak choi, bean sprouts, garlic, kale, sping onion, soy sauce

11.10

YAM MOO YANG

grilled marinated pork w. nam yam, garlic, lemon, coriander, chilli, nam pla, cucumber, tomato, shallot, jasmine rice

11.10 g/f

PAD THAI - *GAI / NUA / PAK*

flat noodles w. chicken/ beef/ veg, peanut, egg, nam pla, palm sugar, tamarind, chilli, bean sprouts, spring onion

11.50 g/f n

PAD SEE-EW - *NUA / GAI / PAK / MOO*

wok fried flat noodles w. beef/ chicken/ veg/ pork, green leaves, kale, broccoli, pak choi, egg, chilli salsa, black soya sauce

11.50

PAD KA-PHRAO

wok fried pork/vegetables, with chilli, garlic, basil, fine bean, oyster sauce with jasmine rice.

11.10

with beef/king prawn 1.20
with duck 1.50
with seafood 1.50

CURRY

MASSAMAN GAI/NUA/PAK

chicken/beef/veg w. coconut milk, massaman curry sauce, potato, onion, peanut, nam pla, lime, palm sugar

11.10 g/f n

MASSAMAN PORK BELLY

crispy fried pork belly w. coconut milk, massaman curry sauce, potato, onion, peanut, nam pla, palm sugar

11.40

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creamy red curry w. beef/ chicken/veg, kaffir lime leaves, coconut milk, sweet thai basil, nam pla

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thai green curry w. chicken, pepper, basil, lime leaves, thai eggplant, chilli, nam pla, coconut milk

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mixed vegetables, tofu, brocolli, onion, fresh chilli, ajard, fresh coriander, coconut milk

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11.10 g/f n

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fresh chilli pickled veg

3.40 g/f

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fentimans ginger beer, san pellegrino aranciata, limonata, aranciata rossa

2.80

rapscallion ginga ninja, dry lime

3.50

strathmore sparkling h2o

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east london vodka, jack daniels,

havana club, balvenie doublewood

single malt and more

infused vodkas - krachai,

lemongrass, chilli

3.40

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