

# Thai Square: Putney

With panoramic views over the River Thames, Thai Square Putney is situated in one of the most uniquely styled and award winning buildings in London.

Thai Square is the leading group of Thai restaurants in the UK and our highly trained chefs are constantly devising new menus representing the many cultural and regional specialities of the country.

Thai food has gained an international reputation as one of the world's great cuisines. Diners have been won over by the style and elegance with which dishes are presented as well as the freshness and flavour of the food.

Because we care for our customers and their health our new menu is not only highly appetising but also very nutritious. A more subtle use of spices will also ensure a milder but still deliciously authentic taste.

Because we love food everyday, we look forward to welcoming you with true Thai hospitality.

## **CHIANGMAI SET MENU**

(Vegetarian Menu)

£25.00 per person (Minimum 2 people)

#### Starter

#### **Mixed Vegetarian starters**

A selection of vegetable tempura, spring rolls, corn cakes and satay-tao hu

### Soup

#### Tom Yum Mushroom 🥓 🧭

Hot and Sour soup with lemon grass

### Main Course

Choice of one dish per person from the following:

### Green Vegetable Curry ///

Mixed vegetables and tofu cooked with coconut milk, lime leaves and sweet basil leaves

Or

### Tao Hu Himmapan 🖾

Stir fried bean curd with cashew nuts, Soya sauce and garnished with roasted chilies

Or

### **Priew Wan Pak**

Mixed vegetables, stir fried with sweet and sauce, pineapples, mushrooms, onions, tomatoes and cucumbers.

#### Or

#### Pad Kra Prow Pak 🥒

Stir-fried mixed vegetables with hot basil leaves, onions, and fresh chillies.

### Accompaniments

#### Pad Thai Jay

Stir fried noodle with mix vegetable, spring onion and special chef's sauce

### Pad Pak

fried mixed vegetables with oyster sauce

#### Rice

Steamed Thai Fragrant rice

### Dessert

Lychee in syrup

### **BANGKOK SET MENU**

£ 25.00 per person (Minimum 2 people)

#### Starter

### **Mixed Starter**

A selection of starter dish (chicken satays, spring rolls (v.), Golden sack and dim sums)

#### Main Course

Choice of one dish per person from the following:

### Green Chicken Curry ///

Chicken with green curry cooked with coconut milk, vegetables.

Or

### **Nua Pad Khing**

Stir-fried beef with shredded ginger, dried mushrooms and onions

Or

### Drunken Duck (Ped-Kee-Moa) 🥒

Sliced, and sautéed with herbs, peppercorns and whisky

Or

### Fillet of Beef in Black Bean Sauce

Or

Sliced, sautéed long beans and peppers

### Chilli Lamb 🥖

Very spicy stir fried sliced lamb with fresh chilli, basil, lemongrass, garlic, onions and peppercorns

### **Accompaniments**

#### Pad Pak

Stir fried mixed vegetables with oyster sauce

Pad Thai

Stir fried noodle with Prawns, bean sprout, spring onion and special chef's sauce

### Steamed Rice

Steamed Thai Fragrant rice

#### Dessert

### Lychee in syrup

### PHUKET SET MENU

£ 35.00 per person (Minimum 2 people)

#### **Starters**

#### **Mixed Seafood Starter**

With the likes of and fish cake, Yum Hoi Shell, Prawn Ta-Krai, Butterfry King Prawns

### Soup

Tom Yum Prawns

Thai classic spicy lemon grass soup with prawns, mushroom, and fresh Thai chilli.

### **Main Course**

Choice of one dish per person from the following:

### Green Prawn Curry 🥒

Prawns green curry cooked with coconut milk and vegetable

Or

### Sua Rong Hai (Weeping Tiger)

Marinated Sirloin accompany with special Thai chilli sauce.

Or

#### Prawn Love Scallop 🧹

Stir- fried king prawns and scallops with spinach

in our special Thai chilli paste sauce.

Or

### Soft Shell crab basil ///

Deep fried soft shell crab with fresh chilli and mushrooms garnished with fried crispy basil leaves.

Or

### Steamed Sea Bass Fillet with Lemon Sauce

Classic Thai Steamed Sea Bass fillet with lemongrass ginger, garlic and spicy chilli sauce freshly served on top of Chinese leaves.

### Accompaniments

Pad Pak

Stir fried mixed vegetables with oyster sauce

### Pad Thai

Stir fried noodle with Prawns, bean sprout, spring onion and special chef's sauce

### **Steamed Rice**

Steamed Thai Fragrant rice

### Dessert

### Lychee in syrup

## **APPETISERS**

P1. Mixed Seafood (minimum 2 people) With the likes of and fish cake, Yum Hoi Shell, Prawn Ta-Krai, Butterfly King Prawns	£15.50
<b>P2. Mixed Starter (minimum 2 people) =</b> A selection of starter dishes (chicken satays, spring rolls (v.), Golden sack and dim sun	<b>£12.50</b>
<b>P3. Aromatic Duck</b> Crispy duck with pancake and Hoi-Sin sauce	£12.50
<b>1. Chicken Satays A</b> Marinated and char-grilled chicken breast on wooden skewer, accompanied with peanut sauce.	£5.95
<b>2. Fish Cake C</b> Spiced with curry paste, with "Ar-Jad"dipping sauce (cucumber salsa)	£6.50
<b>3. Giant Duck Spring Rolls</b> Stuffed with fried vermicelli, dried mushroom and cabbage	£6.95
<b>4. Thai Dumpling</b> Minced chicken and prawn, water chestnut, coriander root, garlic and pepper, wrapped with wonton skin, steamed and accompanied with dark soya sauce.	£5.95
<b>5. Toong Tong (Golden Sacks)</b> Minced prawns, chicken, garlic and coriander root neatly wrapped in rice paper sack, then deep fried, served with sweet chilli sauce	£5.95
6. Butterfly King Prawns Marinated and battered, served with sweet chilli sauce	£6.50
7. Yum hoi shell (Steam scallop)       £         Steamed scallops topped with spicy lemongrass and mint vinaigrette	2.50/Each
8. Squid S&P Stir fried crispy squids with salt, pepper and touch of fresh chilli	£5.95
9. Spare Ribs Marinated in our chef's special sauce	£5.95
10. Prawn Crackers	£2.50
<b>102. Spring Rolls</b> Crispy rolls with vermicelli noodles (V)	£5.95

## SOUPS

<b>11. Tom Yum Prawns</b>	£5.95
<b>12. Tom Kha Gai</b> Coconut soup with chicken and mushroom, spiced with galangal, lemon grass and lime leaves.	£5.50
<b>13. Poh Tak Soup</b> <i>I</i> and sour mixed seafood soup with lemongrass, lime leaves, Thai basil leaves and fresh chillies	£5.95
<b>14. Gang Jerd Chicken</b> Non-spicy clear vermicelli soup with chicken and mixed vegetables.	£5.50
SALADS	
<b>21. Pah Goong Wasabi</b> Flavoured with herbs, hot and sour wasabi herb dressing.	£8.95
<b>22. Sexy Tuna</b> Tuna Carpaccio with spicy lemon dressing.	£8.95
<b>23. Soft Shell Crab with Apple Salad 📼 🥒</b> Perfect salad for all seasons' dinner.	£12.50
<b>24. Beef Salad</b> Spicy Beef with Thai Style vinigrette, gems lettuce and tomatoes.	£10.95
<b>25. Yum Woon Sen</b> ✓ A salad of clear bean noodles with prawns, minced chicken, onion, Thai coriander, mixed with chilli and lemon dressing	£8.95
<b>26. Som Tum Thai /</b> Popular Thai traditional green papaya salad with our chef's special dressing served with dried shrimp and peanut.	£8.95

## **CHEF'S RECOMMENDED DISHES**

31. The Seafood Platter (Minimum 2 people)	£49.99
EXCELLENT SELECTION OF SEAFOOD DISHES COMPRISING OF GRILLED LOBSTER W GARLIC AND PEPPER, CHAR-GRILLED KING PRAWNS, DEEP- FRIED SOFT SHELL CRAE GRILLED SQUIDS AND SCALLOPS IN SKEWERS, SERVED WITH OUR SPECIAL DELICION LEMON AND CHILLI SAUCE.	BS, CHAR-
<b>32. Duck in Tamarind sauce</b> Finest char grilled aromatic duck breast, thinly sliced, topped with exotic tamarind sauce. Served with crispy seaweed.	£14.95
<b>33. Prawn Love Scallop</b> Stir- fried king prawns and scallops with spinach in our special Thai chilli paste sauce.	£14.95
34. Steamed Sea Bass with Ginger and Spring Onions With soy sauce and pickled plum	£12.95
<b>35. Goong Pao</b> Grilled prawns with Nam-Yum Chilli sauce	£12.95
<b>36. Bangkok Dangerous</b> Grilled rack of lamb, Som-Tum and chilli dipping sauce	£14.95
<b>37. Weeping Tiger</b> Marinated Sirloin of beef accompany with steamed vegetable and special Thai chilli sauce. Recommended with sticky rice.	£14.95
38. Grilled BBQ Chicken (Kai-Yang-Som-Tum) - Image Ample	£12.95
<b>39. Ostrich Black Peppercorn (Nok-Kra-Jok)</b> Sautéed with fresh chillies and black peppercorns	£15.00

## **ENTREES-CURRIES**

(Choice of beef, chicken, prawns\*)

<b>41. Green Curry (Gang-Kiew)</b> Choice of chicken, beef, or prawns*: cooked with fresh green chillies, coconut milk, courgettes, lime leaves, and sweet basil leaves. Rich taste with creamy, hot and light sweet.	£9.50
<b>42. Red Curry (Gang-Dang) I</b> Choice of chicken, beef, or prawns*: cooked with dried long red chillies, coconut milk, courgettes, bamboo shoots, lime leaves, and basil leaves, garnished with shredded of fresh red chillies. Rich taste with creamy and hot chillies.	£9.50
<b>43. Jungle Curry (Gang-Pa) (No coconut cream added)</b> Choice of chicken, beef, or prawns*: cooked in chicken broth with dried long red chillies, young green peppercorns, shredded, lesser galangal, bamboo shoots, and long beans. Rich taste of Thai herbs.	£9.50
<b>44. Mussaman Curry (Gang Mus-Sa-Mun)</b> Choice of Chicken or Lamb: mild curry from the south of Thailand, cooked in curry sauce, coconut milk, onions, peanuts and potatoes.	£9.50
<b>45. Roasted Duck Curry (Gang-Ped) 4</b> Roasted duck breast in red curry: cooked with fresh lychee, pineapples, and lime leaves. Rich taste of duck with light creamy.	£9.95
* For choice of prawns, there will be surcharge of £2.00	
PAN-FRIED	
PAN-FRIED 51. Chicken Cashew Nuts (Phad-Med–Ma-Moung)	£8.95
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<ul> <li>51. Chicken Cashew Nuts (Phad-Med–Ma-Moung) </li> <li>Sautéed with pineapples, water chestnuts and roasted chillies</li> <li>52. Nua Pad Khing</li> </ul>	
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<ul> <li>51. Chicken Cashew Nuts (Phad-Med–Ma-Moung) Sautéed with pineapples, water chestnuts and roasted chillies</li> <li>52. Nua Pad Khing</li> <li>Stir-fried beef with shredded ginger, dried mushrooms and onions</li> <li>53. Gai Pad Preaw wan</li> <li>Chicken with pineapple, cucumber, onions, in Thai style sweet and sour sauce</li> <li>54. Drunken Duck (Ped-Kee-Mao) </li> </ul>	£8.95 £8.95
<ul> <li>51. Chicken Cashew Nuts (Phad-Med–Ma-Moung) Sufficient State of the provided with pineapples, water chestnuts and roasted chillies</li> <li>52. Nua Pad Khing</li> <li>Stir-fried beef with shredded ginger, dried mushrooms and onions</li> <li>53. Gai Pad Preaw wan</li> <li>Chicken with pineapple, cucumber, onions, in Thai style sweet and sour sauce</li> <li>54. Drunken Duck (Ped-Kee-Mao) </li> <li>Sliced, and sautéed with herbs, peppercorns and whisky</li> <li>55. Fillet of Beef in Black Bean Sauce</li> </ul>	£8.95 £8.95 £9.50

\*For choice of prawns, there will be surcharge of £2.00

## SEAFOOD EXCLUSIVE

<b>61. Steamed Sea Bass Fillet with Lemon Sauce</b> <i>I</i> Classic Thai Steamed Sea Bass fillet with lemongrass ginger, garlic and spicy chilli sauce freshly served on top of Chinese leaves. .Signature TSQ Putney's dish.	£12.95
<b>62. Pla Raad Prik</b> Deep fried Sea Bass fillet topped with Thai exotic spicy chilli sauce . A beautiful taste and texture of Thai dish	£12.95
<b>63. Lemon Grass Halibut (Pla-Tod-Sa-Moon-Plai)</b> A nice and velvety crispy texture has battered halibut's fillet with Sprinkled fried garlic, crispy lemon grass and saffron	£14.95
<b>64</b> . <b>Prawns in Tamarind sauce</b> Marinated and grilled, topped with tamarind sauce. A delicacy	£12.95
<b>65. Chu Chee King Prawns</b> Stir fried king prawns with "Chu-Chee" curry paste and coconut milk, Garnished with lime leaves.	£13.95
<b>66. Lobster Lui Fai</b> <li>Sautéed "Poh-Tak" (different types of seafood) with crushed herbs and spices</li>	£29.00

## THAI NOODLES

<b>81. Phad Thai a</b> Chan- Ta-Buri noodles pan fried with shrimp, bean sprouts in Phad Thai sauce	£8.95
<b>82. Pad Seiyu</b> Stir fried thick flat rice noodle with chicken, green vegetables, egg and dark soy sauce	£7.95
<b>83. Tung Tak</b> Plain noodles with bean sprouts and spring onions.	£5.95

## **ACCOMPANIMENT-VEGETABLES**

85. Stir Fried Spinach with Ginger and Garlic	£5.50
86. Stir Fried Broccoli in Oyster Sauce	£5.50
87. Stir Fried Bean Sprouts and Spring Onion	£5.50

### ACCOMPANIMENT- RICE

90. Steamed Rice	£2.50
91. Coconut Rice	£2.95
92. Sticky Rice	£2.95
94. Egg Fried Rice	£2.95

## VEGETARIAN

## **APPETISERS (V.)**

<b>101. Mixed Vegetarian Starter</b>	£10.50
<b>102. Spring Rolls</b> Crispy rolls with vermicelli noodles	£5.95
<b>103. Vegetable Tempura</b> Marinated and battered, mushrooms, courgettes, broccolis, carrots served with sweet chilli s	<b>£4.95</b> auce
<b>104. Tod Mun Kow Pod (Corn Cake)</b> Deep fried corn spiced with curry paste and mixed with chopped lime leaves. Served with sweet chili sauce.	£4.95
<b>105. Satay Tao Hoo</b> Char-grilled marinated bean curd served with peanut sauce	£4.95
106. Crispy Seaweed	£3.50
<b>107. Steamed Chives Buns</b> Circular dumplings with Chinese chives filling.	£4.95
SOUPS (V.)	
<b>111. Tom Yum Mushroom</b>	£4.95
<b>112. Tom Kha Mushroom</b>  Coconut soup flavoured with kaffir lime leaves and galangal (wild ginger)	£4.95
<b>113. Gang Jerd Tofu</b> Clear soup with tofu and fresh corianders and spring onions	£4.95

## SALADS (V.)

<b>121. Papaya Jay (Som-Tum Jay) 📼 🧭</b> Light Authentic Thai dish with long beans, tomatoes and Thai papaya.	£7.50
<b>122. Vermicelli J (Yum-Woon-Sen Jay)</b> Glass noodles tossed with celeries and onions in "Nam-Yum" dressing (blended chillies vinaigrette with coriander)	£7.50
<b>123. Plah Tao Hoo</b> In the set of tofu. Ideal for a healthy diet	£7.50
CURRYS (V.)	
131. Vegetarian Green Curry (Gang-Kiew Jay) 🥓	£7.95
Mixed vegetables cooked with fresh green chillies, coconut milk, courgettes lime leaves, and sweet basil leaves. Rich taste with creamy, hot and light sweet.	
<b>132. Vegetarian Red Curry (Gang-Dang Jay)</b> Mixed vegetables cooked with dried long red chillies, coconut milk, courgettes Bamboo shoots, lime leaves, and basil leaves, garnished with shredded of fresh red chillies. Rich taste with creamy and hot chillies.	£7.95
133. Jungle Curry (Gang-Pa) 🥓 🥖 🥖	£7.95
Mixed vegetables cooked with dried long red chillies, young green peppercorns, Shredded Krachai, courgettes, bamboo shoots, and long beans. Rich taste of Thai herbs. (No coconut cream added)	
PAN FRIED	
<b>141. Tao Hoo Pad Med Mamuang</b> Solution <b>141. Tao Hoo Pad Med Mamuang</b> Stir fried bean curd with cashew nuts and garnished with roasted chilli	£8.95
<b>142. Phad Khing Tao Hoo</b> Stir-fried bean curd with shredded ginger, dried mushroom, and spring onion seasoned with light soya sauce	£8.95
<b>143. Pad Kra Prow Pak</b>	£7.95
<b>144. Priew Wan Pak</b> Mixed vegetables in home-made sweet and sour sauce.	£7.95
<b>144. Phad Thai Jay</b> The most popular Thai rice noodles with sliced tofu, chopped peanut, bean curd, bean sprouts and peanut sauce	£7.50



## Thai Square: Putney 2-4 Lower Richmond Road, Embankment,

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