



Thai Square *City Minorities*

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 trace of nuts.
Please inform us of any allergies before ordering"**

Set Platinum Menu

(Minimum 4 persons)

Starter

Thai Square Mixed Platter

Second Course

Lobster with garlic

Deep fried lobster topped with coriander paste and black peppercorns

Main Course

Please select one dish

Gang Kiew Wan Hoi Shell

Green curry with scallops cooked in coconut milk with pea aubergines, lime leaves, bamboo shoots and sweet basil leaves, medium hot

Goong Pao

King prawns marinated and grilled, served with our special chilli & lemon sauce

Weeping Tiger

Chargrilled marinated Sirloin of beef served with spicy chilli sauce

Panang Nong Kae

Tasty lamb shank cooked in a popular Thai dry curry, “Panang” sauce, nicely mixed with coconut cream and kaffir lime leaves

Pla Neung Si-Ew

Dover Sole steamed with fresh ginger, spring onion and dark soya

Accompaniments

Pak Choy Pad Nam Mun Hoi

Quick fried Pak Choy with garlic and oyster sauce

Pad Thai

A popular Thai noodle dish of Chanburi rice noodles, fried with prawns, peanuts, bean curd, bean sprouts and egg

Kao Pad Kai

Stir-fried rice with egg

Dessert

Seasonal fresh fruits

Filter Coffee or Tea

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Set Diamond Menu

(Minimum 2 persons)

Starter

Mixed Starters

A selection of our all time favourite starters

Second Course

Aromatic Duck

Duck marinated and stewed in herbs,
accompanied by steamed pancakes, cucumber, spring onions and Hoi Sin sauce

Main Course

Please select one dish

Talay Kratiem Priktaï Dum

Stir-fried medley mixed seafood with garlic and black peppers

Gang Kai Bussarakum

Chicken with yellow curry cooked in coconut milk onions and potatoes

Weeping Tiger

Chargrilled marinated sirloin of beef served with our special hot chilli sauce

Phed Ma Karm

Sliced duck breast topped with flavoured tamarind sauce
decorated with crispy seaweed

Accompaniments

Pak Choy Pad Nam Mun Hoi

Quick fried Pak Choy with garlic and oyster sauce

Pad Thai

A popular Thai noodle dish of Chanburi rice noodles, fried with prawns,
peanuts, bean curd, bean sprouts and egg

Kao Suay

Steamed Thai fragrant rice

Dessert

Seasonal fresh fruits

Filter Coffee or Tea

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Set Gold Menu

(Minimum 2 persons)

Starter

Mixed Starters

A selection of our all time favourite starters

Soup

Tom Yum Koong

A classic prawn soup with mushrooms and lemongrass

Main Course

Please select one dish

Gang Dang Kai

Red chicken curry cooked in coconut milk with bamboo shoots, lime leaves and basil leaves, medium hot

Weeping Tiger

Chargrilled marinated sirloin of beef served with our special hot chilli sauce

Drunken Duck

Roasted duck breast with chillies, long beans and basil leaves with a hint of Whisky

Salmon Steak

Chargrilled salmon steak topped with red curry paste and coconut milk garnished with shredded lime leaves

Salt and Pepper Squid

Deep-fried lightly battered squid with chillies and spring onion served with fresh lime wedge

Accompaniments

Pad Pak

Stir-fried mixed vegetables with oyster sauce

Kao Suay

Steamed Thai fragrant rice

Pad Tang Tak

Stir-fried noodles with bean sprouts and soya sauce

Dessert

Selections of sorbet

Filter Coffee or Tea

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Set Silver Menu

(Minimum 2 persons)

Starter

Mixed Starter

A selection of our all time favourite starters

Soup

Tom Kar Kai

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

Main Course

Please select one dish

Gang Panang Kai

Red chicken curry cooked in coconut cream, presented relatively dry and garnished with shredded lime leaves.

This curry has a rich taste and is quite spicy.

Neau Pad Bai Kraprow

Stir-fried beef with basil leaves and fresh chillies

Goong Kratiem Prik Thai

Pan-fried king prawns with garlic, peppers and coriander paste

Phed Pad Med Mamuang Himmapharn

Pan-fried duck breast with cashew nuts and Soya sauce

Accompaniments

Pad Pak

Stir- fried mixed vegetables with oyster sauce

Kao Suay

Steamed Thai fragrant rice

Pad Tang Tak

Stir- fried noodles with bean sprouts and Soya sauce

Filter Coffee or Tea

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Set Bronze Menu

Starter

Mixed Starters

A selection of our all time favourite starters

Main Course

Please select one dish

Neau Nam Mun Hoi

Stir-fried beef with oyster sauce, served with lightly cooked mushrooms, mange tout and carrots

Moo Pad Prik Khing

Pan- fried pork with red curry paste, lime leaves and long beans

Priew Wan Kai

Thai-style sweet & sour chicken

Accompaniments

Pad Pak

Stir fried mixed vegetables with oyster sauce

Kao Suay

Steamed Thai fragrant rice

Filter coffee or Tea

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Set Jade Menu

(Vegetarian Menu)

Starter

A selection of vegetable tempura, spring rolls, corn cakes and deep fried bean curd

Main Course

Please select one dish

Mussamun Pak

Mixed vegetables cooked in coconut curry sauce with onions, potatoes and peanuts, very mild

Hed Pad Prik Sod

Fresh oyster mushrooms, Shitake mushrooms, button mushrooms and Kai-lan vegetable, stir-fried with fresh chillies and garlic, and garnished with sweet basil leaves

Tao Hu Song Kreung Jay

Steamed white soft bean curd with medley of vegetables, ginger and yellow bean sauce

Accompaniments

Pad Pak

Stir-fried mixed vegetables with oyster sauce

Kao Suay

Steamed Thai fragrant rice

Filter Coffee or Tea

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Snacks and Starters

1. Mixed Starters – (price per person)

A selection to let you sample several of our starters. Excellent value!

***New* The Royal Platter (price per person)**

Grilled seafood platter consist of Sea bass, squids, scallops and mussels, marinated in traditional Thai herbs and served with chef's special spicy sauce (Please allow 20 minutes cooking).

2. Satay Kai

Marinated and char grilled chicken on skewers, served with peanut sauce.

3. Dimsum (Dumplings)

Minced chicken and prawns, water chestnuts, coriander roots, garlic and pepper wrapped in wonton leaves and steamed, served alongside our sweet soya sauce.

4. Kai Ho Bai Toey (Chicken in spinach leaves)

Chicken pieces marinated with our secret ingredients, individually wrapped in spinach leaves and deep fried, served with a sweet chilli sauce.

5. Toong Thong (Golden Sacks)

Minced prawns and chicken flavoured with garlic; wrapped in rice paper sacks and deep fried until crispy golden brown, served with a plum sauce.

6. Giant Duck Spring Rolls

Shredded duck with mixed vegetables, glass noodles and Chinese dried mushrooms in crispy roll ship, served with Hoi Sin sauce.

***New* 7. Soft shell Crab**

Deep fried soft shell crab with garlic, topped with pepper and salted chillies.

8. Steamed Scallop

Fresh scallop steamed with ginger and spring onions, served with Thai spicy chilli sauce.

each

9. Tod Mun Poo (Crab Cakes)

Thai crab cakes in breadcrumbs, deep fried until golden brown and served with sweet plum sauce.

10. Prawn on Toast

Mixed with garlic pepper and coriander root spread on bread triangles and deep fried.

11. Tord Mun Pla

Fish cake spiced with curry paste and mixed with chopped lime leaves and long beans, served with cucumber dressing.

12. Seaweed

Deep fried crispy seaweed.

13. Prawn Tempura

Deep-fried lightly battered prawns until golden brown served with Thai sweet chillies.

101. Aromatic Duck - minimum two people

A typical oriental snack or appetiser: Duck marinated and stewed in herbs, accompanied by steamed pancakes, cucumber, spring onions and Hoi Sin sauce.

***** Spicy prawn crackers serve with sweet chilli sauce**

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Soups

- 14. Tom Yum Kung**
Thailand's famous spicy lemongrass soup with prawns, mushrooms and fresh chillies.
- 15. Tom Kar Kai**
Coconut soup with chicken, spiced with galangal and lemongrass.
- 16. Gang Jerd (Clear Soup)**
Chicken broth with vermicelli noodles, spring onions, black fungus and soft bean curd.

Thai Salads

- 17. Yum Nua (Beef Salad)**
Chargrilled beef steak, thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing.
- 18. Yum Woonsen (Vermicelli Salad)**
Clear vermicelli noodles with prawns, minced chicken, onions, coriander and celery served with chilli and lemon dressing.
- New 19. Som Tum (Papaya salad)**
Thailand famous green papaya salad with chilli, lime juice, dried shrimp and peanuts.
- 20. Larb (Northern Style Salad)**
Freshly minced chicken, cooked with Thai herbs, ground rice, chilli powder, fish sauce and lime juice.
- 21. Yum Talay (Seafood Salad)**
Steamed squid, king prawns, mussels, scallops and fish balls with lemongrass and other herbs, mixed with hot & sour dressing.
- 22. Green Salad**
Fresh green salad served with chef's special lemongrass dressing.

Thai Grilled Dishes

- 23. Gai Yarng Som – Tum**
Marinated spring chicken, chargrilled, accompanied by Thai papaya salad mixed with dry shrimps and peanuts (Som-Tum). Served with sweet chilli sauce.
- 24. Moo Ping**
Marinated barbecued pork, served with sweet chilli sauce – especially good with sticky rice.
- 25. Sua Rong Hai (Weeping Tiger)**
Sirloin of beef marinated and grilled, served with our special chilli sauce.
- 26. Goong Pao (Grilled King Prawns)**
King prawns marinated and grilled, served with our special chilli & lemon sauce.
- 27. Pla Chu-Chee (Salmon Steak)**
Chargrilled salmon steak topped with chu-chee curry paste and coconut milk garnished with shredded lime leaves.

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Pan Fried Dishes

- 28. Pad Med Mamuang**
A choice of chicken, beef, duck or prawn*, stir-fried with cashew nuts cooked in dry sweet oyster sauce and garnished with roasted chillies
- 29. Pad Bai Kraprow**
A favourite traditional Thai dish, a choice of chicken, beef, squid* or prawn*, stir-fried with onions, fresh chilli, long beans and Thai sweet basil leaves, quite spicy
- 30. Prieu Wan (Sweet & Sour)**
A choice of chicken, beef, duck or prawn*, cooked with pineapple, cucumbers and Thai sweet & sour sauce, very mild
- 31. Pad Khing**
A choice of chicken, pork or prawn*: a light dish, stir-fried with shredded ginger, yellow beans, onions and black fungus mushrooms
- 32. Pad Kratiem**
A choice of chicken or prawn*, stir-fried with garlic, pepper and coriander paste
- 33. Pad Nam Mun Hoi**
A choice of beef or prawn*, stir-fried with oyster sauce and vegetables
- 34. Pad Ta Krai Prik Sod**
Stir-fried chicken or beef with fresh lemongrass, red chillies, soya sauce and topped with crispy holy basil leaves
- 35. Pad Poh – Tak**
Stir-fried medley of mixed seafood flavoured with red curry paste, lemongrass, chillies, garlic and basil leaves, quite spicy
- 36. Scallops with Vegetables**
Stir-fried fresh scallops with broccoli and mushrooms in a garlic and oyster sauce
- 37. Chilli Lamb**
Spicy stir-fried sliced lamb with garlic, chillies, aubergines, Thai spices and herbs
- 38. Salt and Pepper Squid**
Deep-fried lightly battered squid with chillies and spring onion served with fresh lime wedge
- 39. Drunken Duck**
Roasted duck breast with chillies, long beans and basil leaves with a hint of Whisky
- 40. Panang Nong Kae**
Tasty lamb shank cooked in a popular Thai dry curry, “Panang” sauce, nicely mixed with coconut cream and kaffir lime leaves

(* for prawn or seafood there will be a surcharge of £2.00)

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Thai Curries

41. Gang Kiew Wan (Green Curry)

Choice of beef, chicken, scallop* or prawn*: Green curry cooked in coconut milk with pea aubergines, lime leaves, bamboo shoots and sweet basil leaves, medium hot.

42. Gang Ped (Red Curry)

Choice of beef, chicken or prawn*: Red curry cooked in coconut milk with bamboo shoots, lime leaves and basil leaves, medium hot

43. Gang Pa (Jungle Curry)

Choice of beef or chicken: Jungle curry also uses fresh young green peppercorns, shredded Grachai (lesser galangal), aubergines, bamboo shoots and long beans cooked without coconut milk, very hot

44. Gang Panang Curry

Choice of chicken, beef or prawn*: cooked in coconut cream, presented relatively dry and garnished with shredded lime leaves. This curry has a rich taste and is quite spicy.

45. Massaman Curry

Choice of chicken or lamb: a mild Muslim curry from the south of Thailand, cooked in a rich coconut curry sauce with onions, potatoes and peanuts, very mild

Chicken

Lamb

46. Gang Phed (Roasted Duck Curry)

Roasted duck, cooked in coconut milk with lychees and pineapple, slightly sweet and quite mild

47. Gang Kai Bussarakum

Chicken with yellow curry, cooked in coconut milk, onions and potatoes

(* for prawn or seafood there will be a surcharge of £2.00)

Chef's Recommended Dishes

- 48. Kae – Yang (Grilled Lamb) 6 pieces**
Chargrilled marinated cutlets of lamb, served on a bed of salad and Thai-style mint sauce
- 49. Phed Ma Karm (Tamarind Duck)**
Sliced duck breast topped with flavoured tamarind sauce, decorated with crispy seaweed
- 50. Pla Neung Si-Ew**
Dover Sole steamed with fresh ginger, spring onion and dark soya
- 51. Pla Prieu Wan**
Deep fried fillet of Seabass topped with sweet & sour Thai-styled sauce and a variety of vegetables
- 52. Dover Sole Sarm Rod**
Deep fried of Dover Sole until crispy served with a three flavoured sauce. Highly recommended
- 53. Larb Pla**
Deep fried fillet of Seabass, cooked with exotic Thai herbs, ground rice, chillies powder, fish sauce and fresh lime juice

Noodles

- 54. Pad Thai**
A popular Thai noodle dish of Chanburi rice noodles, fried with prawns, peanuts, bean curd, bean sprouts and egg
- 55. Pad Si – Ew**
Flat noodles, fried with chicken, mixed vegetables, egg and thick soya sauce
- 56. Pad Tang Tak**
Rice noodles fried with bean sprouts, carrots and Soya sauce
- 57. Pad Kee Mao**
Flat noodles, fried with beef, green vegetables, fresh chillies, long beans, garlic and basil leaves, quite hot
- 58. Singapore Noodles**
Delicious thin rice noodles pan fried with chicken and beef in a light curry sauce

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Accompaniments

- 59. Steamed Rice**
Fragrant Thai jasmine rice
- 60. Coconut Rice**
- 61. Egg Fried Rice**
Stir-fried rice with egg
- 62. Sticky Rice**
- 63. Kao Subparod (Pineapple fried rice)**
Fried rice with pineapple, chicken, prawns, spring onions and red curry paste, served in fresh pineapple shell

- 64. Thai Square Special Fried Rice**
Jasmine rice stir-fried with king prawns, chicken and beef in green curry paste and Thai herbs. Relatively hot

- 65. Steamed Noodles**
- 66. Naan Bread**
- 67. Broccoli with Oyster Sauce and Garlic**
- 68. Mixed Vegetables with Oyster Sauce and Garlic**
- 69. Spinach with Ginger and Garlic**
- 70. Thai Baby Corns, Mushrooms and Mange Tout**
- 71. Stir-fried Bean Sprouts and Spring Onions with Soya Sauce**
- New* Quick fried Pak Choy with garlic and oyster sauce**

Exclusive Dishes

- 73. Lobster with garlic**
Deep fried lobster topped with coriander paste and black peppercorns

- 74. Lobster with fresh chilli**
Deep fried lobster with chilli, sweet basil, Thai aubergines, long beans and onions

- 75. Chu - Chee Lobster**
Deep fried lobster with “Chu-Chee” curry paste and coconut milk, garnished with shredded lime leaves

- 76. Pla Neung Manau (Steamed Seabass)**
Steamed seabass with lemon grass, fresh lime juice and crushed chillies

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Vegetarian Menu

Starters

- 77. Mixed Vegetarian – minimum two people (£6.50 per person)**
A selection of vegetable tempura, spring rolls, corn cakes and deep fried bean curd
- 78. Poh Pia Tod (Spring Rolls)**
Bean vermicelli, dried mushrooms, shredded cabbage and carrots rolled in rice paper, deep fried until crisp and served with plum sauce
- 79. Vegetable Tempura**
Deep fried mixed vegetables in batter served with chilli sauce
- 80. Tod Mun Kao Pod (Corn Cakes)**
Sweetcorn spiced with curry paste and mixed with chopped lime leaves, served with a sweet chilli sauce
- 81. Tao Hu Tod**
Deep-fried bean curd served with a sweet chilli sauce sprinkled with crushed roasted peanuts
- 82. Vegetarian Yum Woonsen (Vermicelli Salad)**
Rice vermicelli noodles with onions, coriander and celery mixed with chilli and lemon dressing

Soups

- 83. Tom Kha Hed**
Coconut soup with mushrooms spiced with galangal, lemongrass and lime leaves
- 84. Tom Yum Hed**
The classic spicy lemongrass soup with mushrooms and fresh chilli
- 85. Gang Jerd Tao Hu**
A clear soup with vermicelli noodles, spring onions, soft bean curd and carrots

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Main Courses

- 86. Tao Hu Pried Wan**
Sweet & sour bean curd with fresh pineapple, mushrooms, onions, tomatoes and cucumbers
- 87. Himmarn**
Mixed vegetables consisting of long beans, carrots and spinach, stir-fried with soya sauce and cashew nuts. Garnished with roasted chilli
- 88. Tao Hu Khing**
Fried bean curd with shredded ginger, mushrooms, spring onions, soya sauce and yellow beans
- 89. Tao Hu Bai Kraprow**
Stir-fried bean curd with basil leaves and fresh chillies
- 90. Gang Kiew Wan Pak (Green Vegetable Curry)**
Mixed vegetables cooked with fresh green chillies in coconut milk with lime leaves and sweet basil leaves, medium hot
- 91. Gang Ped Pak (Red Vegetable Curry)**
Mixed vegetables, red curry using dried long chillies cooked in coconut milk, lime leaves and basil leaves, garnished with shredded red chillies
- 92. Massaman Pak**
Mixed vegetables cooked in coconut curry sauce with onions, potatoes and peanuts, very mild
- 93. Panang Pak (Dry Curry)**
Mixed vegetables cooked in coconut cream. Presented relatively dry and garnished with shredded lime leaves

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Desserts

Sticky Toffee Pudding

Rich toffee sponge soaked in toffee sauce served with homemade vanilla ice cream

Framboisier

Raspberry sorbet, vanilla mousse, meringue heart topped with strawberry sauce

Mango Coco

Coconut mousse, mango sorbet heart, garnished with grated glazed coconuts

Oasis Lychee

Refreshing Lychee in syrup served with crushed ice

Thai Square Sundae

Exotic House Special, combinations of coconut ice cream with sweet sticky rice with mango, roasted almonds, cashew and berries serve in a glass bowl

Kao Naew Mamuang

Sweet Sticky Rice with Thai Fresh Mango

Fresh Fruits Selection

*Single portion
4 persons platter*

Banana Fritters

Banana fritters served with Coconut Ice Cream garnished with grated glazed coconut

Banana Chic Chic

Baked bananas with honey wrapped in a warm pancake served with vanilla ice cream topped with chocolate sauce and roasted almonds

Rambutan Special

Thailand famous fruit call “Ng-Ong” served with delicious fruits of forest sorbet

Sorbet or Ice Cream Selection

The Mix

Ice Cream (price per scoop)

Vanilla, Coconut and Chocolate flavour

Sorbet (price per scoop)

Lemon, Mango and Fruits of the forest flavour

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