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Whether in London, Bangkok, or Patara's other Asian and European branches, we have always sought to offer the Thai culinary experience at its best: well-crafted, refined, delicious, and Authentically Different. The menu which we have created for our restaurants here in the UK affords diners the opportunity to enjoy Thai cuisine in all its diversity – of flavours, cooking styles, and influences as well as celebrating the richly distinctive character of Thai regional dishes.

Whilst we have always placed great emphasis on recreating authentically Thai flavours and acquainting diners with the true roots of our cuisine, we have also tried to take full advantage of the exceptional seasonal produce and local ingredients available to us here in the UK. Our Authentically Different food philosophy has also at times inspired more innovative and playful interpretations of our culinary legacy.

We hope that this collection of Thai dishes which we have put together will help pique and indulge your adventurous palate.

“Cooking is an art that comes straight from the heart to turn a simple dish into quelque delice simply add ‘Love’ from start to finish“

A stylized, handwritten signature in gold ink that reads "Patara". The signature is fluid and elegant, with a long, sweeping tail that extends to the right.

Patara Sila-On

PATARA BANQUET

FOR A MINIMUM OF TWO

Our signature banquet meal of six shared starters and four mains served with rice and vegetable accompaniments. Also includes an individual portion of dessert.

Amuse bouche



Spiced fish cakes with cucumber salsa **

Flower shape dumplings with caramelized chicken, peanut and sweet turnip *

Duck spring rolls with herbed prune sauce

Char grilled chicken satay with peanut sauce *

Prawn and crispy beignet tossed with cashews, lemongrass and roasted chilli dressing **

*Spicy King scallops with mint, lime and lemongrass + £3.50 each ***



Prawn and shimeji mushrooms in a spicy lemongrass tom yum soup **



King prawns tossed in sweet roasted chilli and basil sauce *

Crisp sea bass and seared pineapple with piquant tamarind sauce

Free range chicken tenderloin in sweet basil green curry **

Coconut braised beef with lime, mint and lemongrass *

Wok tossed seasonal vegetables

Steamed jasmine rice (Khao Hom Mali)

*Lobster Pad Thai +£20 per portion **



Dark Chocolate pudding with raspberry sauce and vanilla ice cream

Enjoy our signature Pataralini with your meal +£8 per glass

£40 PER PERSON WITHOUT SOUP

£45 PER PERSON WITH SOUP

PATARA VEGETARIAN

FOR A MINIMUM OF TWO

Our shared banquet of three starters and four mains served with vegetable and rice accompaniments. Includes an individual dessert.

Amuse bouche



Vegetable spring rolls served with sweet chilli sauce

Kaffir sweet corn fritters with paprika and crisp basil leaves *

Mushroom and tofu satay with peanut sauce *



Mushroom tom yum **



Spicy herb tossed tofu with holy basil **

Vegetable kieaw wan green curry *

Tofu with panang sauce **

Wok tossed seasonal vegetables

Steamed riceberry rice

Steamed jasmine rice (Khao Hom Mali)



Homemade sorbet


Enjoy our signature Pataralini with your meal +£8 per glass

£40 PER PERSON



VEGETARIAN

ทอดมันข้าวโพด	101	KAFFIR CORN FRITTERS * Sweet corn cakes spiced with kaffir and paprika. Served with sweet chilli sauce.	9.25
๔ สะเต๊ะมังสวิรัต	102	TOFU & MUSHROOM SATAY * An assortment of tofu and mushroom brochettes marinated in curried coconut cream. Served with peanut sauce and cucumber salsa.	9.25
ยำมะม่วงหั่นเต๋อย่าง	103	MANGO & MUSHROOM SALAD ** A salad of oyster mushrooms, crisp julienned mango, roasted coconut, cashews and crispy shallot.	11.00
ปอเปี๊ยะทอด	104	VEGETABLE SPRING ROLLS * Crisp vegetable spring rolls served with sweet chilli sauce.	8.40
ต้มข่าเห็ด	105	MUSHROOM TOM KHA * Mushrooms in rich, herb-infused coconut cream soup.	7.50
ต้มยำเห็ด	106	MUSHROOM TOM YUM ** Mushrooms in a spicy soup with roasted chilli fumet freshly simmered, lemongrass, galangal and kaffir lime leaves.	7.80
๔ เต้าหู้ย่างซอสแพนง	107	PANANG TOFU ** Pan seared tofu steaks served with a mild red curry sauce with kaffir lime leaf.	15.80
แกงเขียวหวานผัก	108	VEGETABLE KIEAW WAN CURRY ** Baby aubergine, tofu and bamboo shoot in a vigorous central Thai curry paste of fresh green chillies and basil.	15.80
เห็ดกระเพรากรอบ	109	MUSHROOMS WITH CHILLI & BASIL * Oyster, shiitake and button mushrooms stir-fried with crushed garlic and red chili. Finished with crispy basil.	15.80
เต้าหู้ซอสตะไคร้	110	LEMONGRASS TOFU Crisp tofu slices glazed with a piquant sauce of tamarind, fresh lemongrass and chili. Topped with crispy shallot.	15.80

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SOME DISHES MAY CONTAIN TRACES OF NUT, GLUTEN, DAIRY, OR OTHER ALLERGENS.
PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO EACH BILL.

PATARA OCEAN SET MENU

FOR A MINIMUM OF TWO

Patara ocean set menu includes an individual portion of soup, four starters to share and four main courses with rice. Also includes an individual portion of dessert.

Amuse bouche

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Coconut Tom Kha soup with prawn, shimeji mushroom, galangal and lemongrass

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Prawn satay with peanut sauce *

Steamed king scallops tossed in a piquant roasted chilli dressing and mint **

Fresh mango salad with crispy Thai soft shell crab **

Spiced fish cakes with cucumber salsa **

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Rock lobster tail, sautéed in an exquisite green curry and basil sauce **

Grilled giant king prawn in chilli and lime sauce with a side of fresh rocket salad *

Pan seared black cod and shiitake mushrooms in a shredded ginger, pickled soya, and yellow bean sauce *

Wok fried seafood with wild ginger and green peppercorn *

Steamed jasmine rice (Khao Hom Mali)


*Lobster Pad Thai +£20 per portion **

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Homemade mango cheesecake with mango sorbet

Enjoy our signature Pataralini with your meal +£8 per glass

£48 PER PERSON


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STARTERS

สะเต๊ะไก่และกุ้ง	1	CHICKEN AND PRAWN SATAY * Marinated in curried coconut milk. Served with peanut sauce and lightly pickled vegetables.	9.80
ช่อม่วง	2	CHOR MUANG * Handcrafted lilac dumplings with caramelised chicken and peanut. Finished with coconut cream.	8.50
ขนมจีบ	3	KANOM JEEB Prawn-pork dumplings with salmon roe and caviar. Served with a sharp soya and sesame vinaigrette.	8.50
ปลาหมึกทอดพริกเกลือ	4	CHILLI & SEA SALT CALAMARI * Crisp calamari finished with garlic, fresh red chilli and cracked black pepper.	9.80
เสิร์ฟว่าหอยเชลล์	5	LIME & CHILLI SCALLOPS ** Steamed king scallops tossed in a piquant roasted chilli dressing with lemongrass and mint	10.50
เมี่ยงกุ้งเดี่ยว	6	CRAB & PRAWN RICE ROLLS ** Battered soft shell crab and prawn with basil, mint and a roasted peanut. Served with chilli and lime dressing.	10.50
ปอเปี๊ยะเปิด	7	DUCK SPRING ROLLS Shredded duck confit with cabbage, sweet corn and five spice. Served with herbed prune sauce.	9.50
ทอดมันปลาทราย	8	SPICED FISH CAKES ** Red curry and kaffir fish cakes with sweet chilli sauce, crushed roasted peanut and coriander.	9.80
กุ้งโลรง	9	GOONG SARONG Spice marinated prawns in crisp filo pastry. Served with avocado, tomato and pickled cucumber.	10.50
ของว่างรวมมิตร	19	PATARA PLATTER (MINIUMUM OF TWO) ** An assortment of chicken satay, crispy duck rolls, spiced fish cakes, chor muang and prawn beignet salad.	13.80 per person

SIDES, RICE & NOODLES

ผักบุ้งไฟแดง	71	WATER SPINACH* with chilli, ginger, and mushroom sauce.	9.50
หน่อไม้ฝรั่งผัดน้ำมันหอย	72	ASPARAGUS with shiitake and mushroom sauce.	9.50
บอกกอยเห็ดหอม	73	BOK CHOY with shiitake mushroom.	9.50
บร็อคคอลลีเห็ดหอม	74	TENDERSTEM BROCCOLI with shiitake mushroom.	9.50
ถั่วแขกผัดกระเทียมกับพริก	75	STRING BEANS* with garlic & chilli	9.50
ข้าวไรซ์เบอร์รี่	81	RICEBERRY RICE steamed riceberry rice. Riceberry rice is rich in many antioxidants that help our immune system stay healthy.	4.50
ข้าวผัดไข่	82	EGG FRIED RICE wok tossed jasmine rice with egg and spring onion.	4.50
ข้าวเหนียว	83	GLUTINOUS RICE steamed in bamboo basket	4.20
ข้าวหอมมะลิ	84	KAO HOM MALI fragrant long grain jasmine rice.	3.85
ข้าวผัดลึบประดทะเล	85	PINEAPPLE FRIED RICE with seafood.	15.85
ข้าวมัน	86	COCONUT RICE roasted with coconut milk	4.50
ผัดซีอิ๊วไก่ หรือ ผัก	91	SOYA NOODLES with chicken or vegetables.	13.50
ผัดซีเมาทะเล หรือ ผัก	92	CHILI & BASIL NOODLES with seafood or vegetables.*	16.50 13.50
ผัดไทย	93	PAD THAI* with egg, tofu, bean sprouts, Chinese chives, and sweet turnip.	
ผัดไทยไก่		CHICKEN	13.50
ผัดไทยกุ้งใหญ่		KING PRAWN	19.80
กุ้งมังกร		LOBSTER	26.50

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MEAT & POULTRY


SALADS


อกเปิดผัดกะเพรากรอบ	61	DUCK WITH CHILLI & BASIL ** Gressingham duck breast aiguillettes stir-fried with crushed garlic, red chilli and Thai basil.	16.85
ไก่ผัดเกล็ด	62	CHESTNUT CHICKEN * Chicken sautéed with chestnut, cashews, bell pepper, and goji berries.	16.85
เนื้อผัดฉ่ำ	63	WILD GINGER BEEF FILLET ** Beef fillet and bell pepper stir-fried with chilli, lemongrass, kaffir and green peppercorns.	19.95
เป็ดทอดซอสมะขาม	64	TAMARIND DUCK Duck confit in a ginger-tamarind sauce. Served with onion and bell pepper.	18.85
เนื้อย่างผัดเขียวหวาน	65	KIEAW WAN BEEF ** Fillet slices sautéed in green curry sauce with sweet basil and red chilli.	19.95
ไก่บ้านย่างขมิ้น	66	CHICKEN WITH PAPAYA SALAD ** Turmeric and coriander marinated free-range chicken served with piquant green papaya salad.	16.75
เนื้อต้มกะทิทรงเครื่อง	67	COCONUT BRAISED BEEF * Slow-braised beef in a lime-coconut cream reduction. Finished with mint, lemongrass and coriander.	16.85
ซี่โครงแกะย่างตะไคร้	68	LAMB CHOPS WITH GREEN SALAD * Lemongrass marinated lamb chops served with sticky rice rolls and green salad.	19.95

ปลาทูน่า	21	TUNA CARPACCIO * Thinly sliced tuna drizzled with a fresh lemongrass and mint dressing. Finished with caviar and roasted rice.	10.50
ยำปลาทองไก่กรอบกุ้งสด	22	PRAWN & CRISPY BEIGNET ** Tossed with cashews, mint, lemongrass and shallot. Accompanied by a piquant roasted chilli dressing.	10.50
ยำมะม่วง-ปูนิ่มทอด	23	SOFT-SHELL CRAB SALAD ** Lightly battered crab with a salad of crisp julienned mango, roasted coconut, cashews and crispy shallot.	13.50
ยำเนื้อย่าง	24	BEEF FILLET & RUCOLA SALAD * Slices of flame charred beef fillet in a salad of rocket leaves, cherry tomatoes and banana shallot with a light lime and chilli dressing.	16.50
ปลาส้มแซลมอน	25	GRILLED SALMON & AVOCADO * Flaked salmon in a lime and smoked chilli jam dressing. Garnished with salmon caviar and Thai crackers.	12.50

SOUPS

ต้มข่าไก่	31	CHICKEN TOM KHA * Chicken and galangal in silken, herb-infused coconut cream and coconut meat.	7.85
ต้มยำกุ้ง	32	PRAWN TOM YUM ** Prawns and shimeji mushrooms freshly simmered with lemongrass, galangal and kaffir.	8.85
โปะแตกทะเล	33	SEAFOOD POH TAK ** Prawn, calamari, scallop and sea bass poached in a spiced lime and basil soup.	9.85

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CURRIES

แกงคั่วกุ้งสับปรด	41	PRAWN PINEAPPLE CURRY * Kaffir lime scented pineapple prawn yellow curry.	17.50
แกงเขียวหวานไก่บ้าน	42	CHICKEN KIEAW WAN * Free range chicken, baby aubergine and bamboo shoot in a vigorous homemade curry paste of fresh green chilli and basil.	16.80
แพนงแก้มวัว	43	BEEF CHEEK PANANG ** Slow-cooked cheek in a robust curry of red chilli and peanut. Finished with roasted chilli.	19.80
มีสมันน่องแกะ	44	LAMB SHANK MASSAMAN ** Coconut milk braised lamb in a mild homemade curry of warm spices. Garnished with almond and pickled onion.	22.00
แกงเผ็ดเป็ดย่าง	45	HONEY DUCK KAENG PED ** Honey roasted duck with cherry tomatoes, pineapple and lychee in a lively yet subtle red chilli curry.	18.80

FISH & SHELLFISH

ปลากุ้งใหญ่	51	PRAWNS IN ROASTED CHILLI * Flame seared tiger prawns tossed in a piquant sweet roasted chilli, mint, lemongrass and lime dressing.	18.80
ปลากะพงย่างใบตอง	52	CURRIED SEA BASS *** Sea bass grilled in banana leaves with red curry reduction and kaffir.	19.80
ปลาหิมะซอสเต้าเจี้ยว	53	BLACK COD WITH GINGER Pan seared black cod and shiitake mushrooms in a shredded ginger, pickled soya and yellow bean sauce.	22.00
ปลากะพงนึ่งพริกมะนาว	54	LIME & CHILLI SEA BASS * Herb steamed sea bass in a light and piquant chilli-garlic sauce infused with fresh herbs	18.80
ล็อบสเตอร์ผัดเขียวหวาน	55	KIEAW WAN LOBSTER ** Rock lobster medallions sautéed with green curry sauce, fresh peppercorns and sweet basil sauce. .	28.00
ปลากะพงราดซอสตะไคร้	56	LEMONGRASS SEA BASS Lightly battered sea bass glazed with a tangy lemongrass and tamarind sauce. Finished with crispy shallot and roasted red chilli.	20.50
ถั่วแขกผัดกุ้ง	57	SOYA PRAWNS & STRING BEANS Stir-fried in Patara's signature soy and smoked chilli sauce.	15.80
ทะเลผัดผงกะหรี่	58	SEAFOOD IN CURRIED SAUCE * Seared scallops, calamari and prawns with egg, spring onion and Chinese celery in a mild yellow curry.	20.50