

APPERTIZERS

- 1. PO PIA TORD (V)** £4.55
Deep fried vegetable spring rolls
- 2. GUNG HOM PHA** £4.95
Deep fried marinated tiger prawns in filo pastry
- 3. GAI SATAY *** £4.95
Strips of grilled marinated chicken
- 5. TORD MAN PLA *** £5.95
Thai spicy fish cake
- 6. SEE KRONG MOO OB** £6.25
Roasted spare ribs marinated with Thai herbs
- 7. KHA NOM PANG NA GAI** £4.95
Deep fried minced chicken and prawns on toast
- 8. TALAY TORD** £5.95
Deep fried mixed seafood
- 9. MIXED STARTER**
(£6.95 PER PERSON MINIMUM FOR 2 PERSONS)
PO PIA TORD, KHA NOM PANG NA GAI, GUNG HOM PHA, GAI SATAY
- SOUP
- 10. TOM YUM GUNG**   £5.50
Spicy prawn soup with lemongrass, chilies and lemon juice
- 11. TOM YUM TALAY**   £5.50
Spicy mixed seafood soup with lemongrass, chilies and lemon juice
- 12. PO TAK**   £5.50
Spicy seafood soup with lemongrass, chilies and lemon juice
- 13. TOM KHA GAI** £4.95
Chicken soup with coconut milk, mushroom, lemongrass and lemon juice
- THAI SALADS
- 14. PLA GOONG**   £7.95
Spicy prawn salad with lemongrass, onion and chilies
- 15. YUM NUEA**   £6.25
Spicy beef salad with chilies dressing and vegetables
- 16. SOM TAM**   £4.15
Spicy Thai style salad with carrots and cucumber
- 17. LARB MOO/KAI**   £7.25
Chopped pork or chicken seasoned with chili and herbs

CURRIES

- 18. PA NANG GAI/NUEA**  £8.95
Dry aromatic red curry paste with chicken or beef
- 19. GAENG KIEW WARN**  £8.95
Green curry with chicken, pork or beef, aubergines, chilies in coconut milk
- 20. GAENG DEANG**   £8.95
Red curry with chicken, pork or beef, bamboo shoot, chilies in coconut milk
- 21. GAENG PHED PED YANG**  £8.95
Roasted duck curry slowly cooked in coconut milk with tropical fruit
- 22. GAENG KUA SAPPAROD** £8.95
Mild red curry with prawns and pineapple
- 23. GAENG PA**   £8.95
Chicken, beef or pork in light red curry with vegetables and fresh Thai herb
- 24. GAENG GA-REE GAI** £8.95
A delicate yellow curry with chicken and potatoes
- 25. GAENG MASSAMAN NEUA *** £8.95
An authentic ground peanut curry with beef and potatoes
- PAN FRIED DISHES
- 26. PUD PRIEW WARN GAI/MOO** £8.95
Sweet and sour chicken or pork with pineapple, lynchies, tomatoes
- 27. GOONG PUD PHONG GAREE**   £15.00
Stir fried king prawns with mild yellow curry creamy sauce
- 28. KAI PUD MED MA MUANG**  £8.95
Crispy chicken with cashew nuts, peppers, onion and mushroom
- 29. PED PUD PHED** £8.95
Slices roasted duck with red curry sauce and Thai herbs
- 30. NUEA NAM MAN HOY** £8.95
Stir fried beef in oyster sauce
- 31. MOO/GAI/NEUA TOD KRA TIEM** £8.95
Stir fried pork, chicken or beef with garlic and pepper
- 32. GOONG TORD KRA TIEM PRIK TAI** £8.95
Stir fried tiger prawns with garlic and pepper
- 33. PED PUD SUB PA ROD** £7.95
Slices roasted duck with pineapple and spring onion
- 34. PLA RAD PRIK**  £12.95
Deep fried fish topped with sweet chili sauce



- 35. PUD PREW WARN PLA** £12.95
Stir fried sweet and sour fish with vegetables
- 36. PED PUD KHING** £8.95
Stir fried roasted duck with ginger, black mushroom, pepper and onion
- 37. PUD GRA PRAO**   £8.95
Stir-fried chicken, pork or beef with chilies and holy Basil leaves
- 38. PUD GRA PRAO GOONG**   £8.95
Stir fried tiger prawns with chili and holy basil leaves
- 39. PUD PRIK SOD**   £8.95
Stir fried pork, chicken or beef with fresh chili, onion and peppers
- 40. MOO/GAI/NUEA PRIK THAI DAM** £8.95
Stir fried pork, chicken or beef with black pepper sauce

VEGETARIAN DISHES





APPERTIZERS

- 41. PHAK TORD** £4.95
Deep fried crispy battered mixed vegetables
- 42. TORD MAN KAO POD** £4.95
Deep fried sweet corn cake



SOUP

- 43. TOM YUM HED**   £4.95
Spicy mushroom soup with lemongrass, chili and lemon juice
- 44. TOM KHA HED** £4.95
Mushroom soup with coconut milk and lemon juice

CURRIES

- 45. PA NANG TOFU**  £7.95
Dry aromatic red curry with bean curd
- 46. GAENG KIEW WARN PHAG**  £7.95
Green curry with bean curd and vegetables
- 47. GAENG DEANG PHAG**   £7.95
Red curry with bean curd and vegetables


PAN FRIED DISHES

- 48. PUD PRIEW WARN TAO HOO** £7.95
Stir fried sweet and sour bean curd
- 49. TAO HOO PUD KHING** £7.95
Stir fried bean curd with ginger and vegetable
- 50. TAO HOO PUD KEE MAO**   £7.95
Spicy bean curd with vegetable and Thai herbs

RICE AND NOODLES

51. KAO SUAY	£2.50
Steamed Thai fragrant rice	
52. KAO PUD KAI	£2.50
Egg fried rice	
53. KAO KA TI	£2.50
Steamed coconut rice	
54. KAO NIEW	£2.50
Thai sticky rice	
55. KAO PUD GAI/MOO/NUEA	£8.95
Fried rice with chicken beef or pork	
56. KAO PUD GOONG	£8.95
Fried rice with prawns	
57. KAO PUD RUAM MITR 	£8.95
Chef's special fried rice with prawns, chicken and squid with chill oil	
58. GUAY TIEW PUD THAI	£8.95
A traditional recipe of stir-fried rice noodle with prawns and bean sprouts	
59. GUAY TIEW PUD SEE IEW	£8.95
Stir fried rice noodles with chicken, beef or pork	
60. GUAY TIEW PUD KAI	£4.55
Stir fried rice noodles with eggs and bean sprouts in soy sauce	

* = Contain nut

 = Slightly hot

 = Medium hot

 = Very hot

All of our dishes can be less spicy or more spicy please inform our staffs
*** We used HALAL chicken

SET MENU AYUTTHAYA

(For 2 people or more) £21.50 PER PERSON

TOM YUM GUNG

Spicy prawn soup

THE PLATTER

SEE KRONG MOO OB, GAI BAI TUAY, PO PIA TORD(v)

PLA TORD LARD PRIK KEANG

Crispy boneless fish with special chilies sauce

GAENG PHED PED YANG

Roast duck curry with tropical fruit and coconut milk
PUD PAK SAM SA HAI

Stir fried mixed vegetable in oyster sauce

KAO SUAY OR KAO PUD KAI

Steamed Thai fragrant rice or Egg fried rice

SET MENU BANGKOK

(For 2 people or more) £20.50 PER PERSON

THE PLATTER

PO PIA TOD, , GAI SATAY*, KHA NOM PANG NA GAI

GOONG YAI PUD PRIK THAI DUM

Stir fried king prawn with black pepper sauce

GAENG KIEW WARN KAI/MOO/NUEA

Green curry with chicken, pork or beef

PUD PAK SAM SA HAI

Stir fried mixed vegetable in oyster sauce

KAO SUAY OR KAO PUD KAI

Steamed Thai fragrant rice or Egg fried rice

SET MENU ANDAMAN (V)

(For 2 people or more) £17.25 PER PERSON

TOM YUM HED

Spicy mushroom soup

TAO HOO OB MOR DIN

A tradition recipe bean curd with vegetable in brown sauce

HED PUD MED MA MUANG

Stir fried mushroom with cashew nuts, peppers, onion and mushroom

PUD PAK SAM SA HAI

Stir fried mixed vegetable in oyster sauce

KAO SUAY OR KAO PUD KAI

Steamed Thai fragrant rice or Egg fried rice



**217-219
LONDON ROAD
SHEFFIELD**

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OPENING HOURS

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MON-THUS DINNER	18.30-22.30
FRI-SAT DINNER	18.30-23.00

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