

ALL OF THESE TASTING MENUS CAN HAVE VEGETARIAN OR MEAT/PRAWN TOM YUM SOUP ADDED FOR £2.50 PER DINER

### VEGETARIAN MENU (VEGAN OPTION ALSO AVAILABLE)

#### (for 2 or more diners) 28.00 PER PERSON

**VEGETARIAN MIXED STARTERS** Selection of vegetable starters:- Veg Spring Roll, Veg Tempura, fried Bean Curd and Papaya salad. Served with sweet Chilli Plum sauce & Peanut sauce

FRIED BAMBOO SHOOTS Fried Bamboo Shoots with fresh Chilli, Egg and Spring Onion VEGETABLE GREEN OR RED CURRY Mixed vegetable green curry BROCCOLI WITH PEANUT SAUCE Broccoli, Baby Corn & Sugar Snap Peas topped with a tasty Peanut sauce TRADITIONAL STEAMED RICE FRIED RICE EXTRA £1

## THAI HOUSE ONE

(For 2 or more diners) £30 PER PERSON

**GRILLED CHICKEN WINGS** Sweet and Sour Chicken wings cooked in a Pineapple sauce or served with a Plum Sauce

THAI CHICKEN SPECIAL STIR FRY Chicken cooked with a hint of Thai Satay, Egg and Spring Onion BEEF GREEN CURRY Beef green curry with long green Beans, topped with fresh Basil leaves FRIED COD Cod fillet topped with a three spice sauce - sweet, hot and sour TRADITIONAL STEAMED RICE

FRIED RICE EXTRA £1

**Food Allergies and Intolerances** Before ordering please speak to our staff about your requirements. Some of our dishes may contain traces of nuts, gluten or other allergens. Many of the dishes you see on this menu are totally suitable for vegetarians and many others can be easily prepared for vegans if we know in advance of you placing your order. If in doubt, please ask!

# TASTING MENUS

# THAI HOUSE TWO

(For 2 or more diners) £33 PER PERSON

CHICKEN SATAY Skewered Chicken with Peanut sauce. Served with fresh Cucumber salad

FRIED SALMON Pan fried Salmon fillet topped with a three spice sauce hot and sour with fresh ginger and chilli GREEN CHICKEN CURRY Chicken green curry with green long Beans and fresh Basil

BEEF STIR FRIED with Basil, Garlic & Chilli Beef stir fried with Chilli, Garlic, sliced Bamboo shoots and Spring Onions TRADITIONAL STEAMED RICE FRIED RICE EXTRA £1

# THAI HOUSE THREE

#### (for 4 or more diners) £30 PER PERSON

#### THAI HOUSE MIXED STARTER

BEEF with BASIL LEAVES Beef cooked with Basil leaves, green long Beans, red Chilli and Garlic FRIED FILLETS OF SEA BASS Pan fried Sea Bass fillets with Ginger and Spring Onions SWEET & SOUR PRAWNS Prawns fried with a sweet and sour sauce Thai style RED CHICKEN CURRY Chicken red curry with Coconut milk, Bamboo shoots, Lime leaves, mixed Peppers, long green Beans and sweet (Thai or Holy) basil. TRADITIONAL STEAMED RICE FRIED RICE EXTRA £1

## THAI HOUSE FOUR

#### (for 4 or more diners) £35 PER PERSON

**SPICY PRAWN SOUP (Tom Yum)** Prawn soup cooked with Thai herbs, Chilli and Lime juice - spicy and hot

> SELECTION OF STARTERS (Kan Tok) see main menu for details

CHICKEN with BASIL LEAVES Chicken cooked with Basil leaves, green long Beans, red Chilli & Garlic SMOKED BEEF MASSAMAN CURRY

Massaman curry with low & slow smoked local Beef Brisket, Coconut milk, Potato & Onion. Topped with fried Onion & Cashew Nuts. FISH with RED CURRY PASTE Cooked and served with red curry paste, Mange Tout and Baby Corn SWEET & SOUR PRAWNS

> Prawns fried with a sweet and sour sauce Thai style TRADITIONAL STEAMED RICE FRIED RICE EXTRA £1

# RESTAURANT

**The Thai House** 63 Notte Street, Plymouth PL1 2AG Tel: 01752 661600



e Street, Plymouth PL1 2A Tel: 01752 661600 www.thethai.house info@thethai.house

## STARTERS

#### THAI PRAWN CRACKERS 3.95

#### THAI VEGETABLE CRACKERS 3.95

#### SPICY TOM YUM SOUP Traditional Thai spicy clear soup with Thai herbs, Chilli, Lime juice and Mushrooms Chicken 7.50/14.95 • King Prawn 7.95/16.95 Mixed seafood (Prawns, Squid, Scallops & Mussels) 8.95 Mixed veg (V) 6.50

#### THAI HOT & SOUR SOUP IN COCONUT MILK

Traditional Thai soup cooked with Coconut milk, Lime juice and Thai herbs Chicken 7.50 • King Prawn 7.95 Mixed seafood (Prawns, Squid, Scallops and Mussels) 8.95 Mixed veg (V) 6.50

> **CHICKEN SATAY** 7.75 Skewered lean Chicken strips in our own Peanut sauce Served with a fresh Cucumber salad

**FISH CAKES** 7.50 Traditionally aromatic fish cakes mixed with Thai herbs. Served with a fresh Cucumber salad

**SPRING ROLLS (V)** 7.50 Home made spring rolls served with a sweet & sour Plum sauce

GRILLED CHICKEN WINGS 7.95 With Garlic and Coriander or With a Sweet & Sour Glaze or with a Sweet Chilli & Plum Glaze Grilled chicken wings marinated with Thai herbs in traditional ways

**CRISPY FRIED CALAMARI** 7.95 Deep fried battered Squid rings served with sweet Chilli sauce

**CRISPY FRIED KING PRAWNS** 7.95 Deep fried battered King Prawns served with sweet Chilli sauce

**WOK SEARED SCALLOPS** 8.95 Delicious tender Scallops served with fresh Chilli and Lime dressing

LOCAL STEAMED MUSSELS 8.95 • 19.95 (Main) In a Green curry and white wine broth or With Thai herbs, Garlic, Chilli & Lime dip Local mussels steamed in lemon grass, basil and lime leaves.

**VEGETABLE TEMPURA (V)** 6.95 • 10.95 (Main) Mixed vegetables deep fried in batter and Tempura flour, served with sweet Chilli sauce.

**THAI HOUSE MIXED STARTER** 9.50pp One each of: Chicken satay, spring roll, grilled Chicken wings, Thai fish cake, corn cakes and crispy fried King Prawn

Thai fish cake, corn cakes and crispy fried King Prawn Served with sweet Chilli Plum sauce and fresh Cucumber salad

**VEGETARIAN MIXED STARTER (V)** 8.95pp Selection of vegetable starters:- veg spring roll, veg Tempura, deep fried bean curd and Papaya salad, vegetarian crackers and served with sweet Chilli Plum sauce and Peanut sauce

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# THAI SALADS & STEAMED VEGETABLES

PAPAYA SALAD (SOM TUM) (V) 9.50 Thailand's most popular salad. Green Papaya mixed with Chillies, Tomatoes, long beans, Lime juice, Garlic and nuts. Light and healthy

> THAI GLASS NOODLE SALAD with SPICY LIME DRESSING

Glass noodles with your choice of topping tossed in Spring Onion, Carrot, Tomatoes, white Onion and spicy Lime dressing

Mixed seafood (Prawns, Squid, Scallops and Mussels) 14.95 Grilled Chicken 10.95 • Poached Beef 12.50 Smoked Duck 16.95 • Crispy Tofu (V) 9.50

BROCOLLI in PEANUT (Satay) SAUCE (V) 10.95 Steamed Broccoli, Sugar Snap Peas and Baby Corn topped with our own tasty Peanut sauce

**GRILLED CHICKEN in PEANUT (Satay) SAUCE 12.95** With Sugar Snap Peas & Baby Corn topped with our tasty Peanut sauce

# THAI CURRY DISHES

#### **GREEN CURRY**

Traditional and famous Thai green curry with Coconut milk, Bamboo shoots, Aubergines, Lime leaves, mixed Peppers, long green Beans and sweet (Thai or Holy) Basil.

#### **RED CURRY**

Traditional Thai red curry with Coconut milk, Bamboo shoots, Lime leaves, mixed Peppers, long green Beans and sweet (Thai or Holy) basil.

PANAENG CURRY Smooth and creamy Panaeng curry with Coconut milk, Lime leaves, long green Beans and mixed Peppers.

MASSAMAN CURRY A typical Southern Thai curry with Coconut milk, Potato & Onion. Topped with fried Onion & Cashew Nuts.

#### JUNGLE CURRY

A traditional Northern Thailand hot & spicy curry with fresh Chilli, Basil leaves, Bamboo shoots, Mushrooms, Courgette, Aubergines and mixed Peppers. We do not use coconut milk in this recipe.

Chicken 13.50 • Beef 13.95 • Pork 13.95 King Prawn 15.95 • Scallop 16.95 Mixed seafood (Prawns, Squid, Scallops and Mussels) 18.95 Fish fillet (Seabass, Monkfish, Salmon) 18.95 Smoked Duck 18.95 • Smoked Beef Short Rib 17.95

Mixed Veg (V) 12.5 • Tofu (V) 12.95

**PINEAPPLE RED CURRY (V)** 12.50 Traditional Thai red curry with Coconut milk, fresh Pineapple, Onion, Lime leaves, mixed Peppers and sweet (Thai or Holy) Basil.

#### BAMBOO SHOOT RED CURRY (V) 12.50

Traditional Thai red curry with Coconut milk, Bamboo shoots, Lime leaves, mixed Peppers, long green beans and sweet (Thai or Holy) Basil.

We make every effort to only use the freshest day boat fish straight from Plymouth's historic fish quay. As such some species may not be available at all times. Please ask your server.

## THAI HOUSE CURRIES

#### THAI HOUSE SMOKED BEEF SHORT RIB MASSAMAN CURRY 17.95

Massaman curry with low & slow smoked local Beef Brisket, Coconut milk, Potato & Onion. Topped with fried Onion & Cashew Nuts.

> SMOKED DUCK CURRY 16.95 Smoked Duck red curry cooked with Coconut milk, Tomato, Longan, Lime leaf, Pineapple and mixed Peppers

**MONKFISH/SALMON in PANEANG SAUCE 18.95** 

Monkfish or Salmon fillet, pan friedin a rich & creamy Paneang red curry sauce with mixed vegetables, red chillies & Kaffir lime leaves

**OCEAN THAI RED CURRY** 18.95 Sea Bass, Scallops, Prawns, Mussels and Squid in red curry sauce with Bamboo, Peppers, long green Beans and Basil.

OCEAN THAI JUNGLE CURRY 18.95 Hot & spicy curry with mixed seafood (Sea Bass, Scallops, Prawns, Mussels and Squid), mixed Vegetables and Thai herbs. We do not use coconut milk in this recipe.

# STIR FRIED DISHES

**STIR FRIED BASIL, GARLIC & CHILLI** Thailand's most popular stir fried dish with fresh Chilli, Garlic, Onion, Basil and long green Beans

STIR FRY WITH CASHEW NUTS Stir fry with Cashew Nuts, Onions, Spring Onions, Oyster sauce and a hint of dried Chilli

STIR FRY WITH GINGER & SPRING ONION

Stir fry with Ginger, Garlic, Mushroom, Onion, Carrot, Spring Onion and Garlic in light Soy sauce.

**STIR FRY WITH OYSTER SAUCE** 

Stir fry with fresh Garlic, Onion, Broccoli, Mushroom, Carrot and topped with Thai House Oyster base sauce

**STIR FRY IN SWEET & SOUR SAUCE** 

Stir fry in home made Sweet & Sour sauce with Tomatoes, Pineapple, Onions, Cucumber, Carrot, Spring Onion and mixed Pepper.

> **STIR FRY WITH BAMBOO SHOOTS** *Stir fry with Bamboo Shoots and mixed vegetables*

**THAI STIR FRY SPECIAL** Stir fry with a hint of Thai Satay, Egg and Spring Onion

**STIR FRY WITH RED CURRY PASTE** Cooked and served with red curry paste, Mange Tout and Baby Corn

Chicken 13.50 • Beef 13.95 • Pork 13.95 Smoked Duck 16.95 King Prawn 15.95 • Squid 15.95 • Scallop 16.95 Mixed seafood (*Prawns, Squid, Scallops and Mussels*) 18.95 Mixed Veg (V) 12.50 • Tofu (V) 12.95

Most dishes on this menu can be served MILD MEDIUM or MEDIUM or HOT Just ask your server

# FISH& SEAFOOD DISHES

#### **SWEET & SOUR SAUCE**

Cooked and served with Sweet & Sour sauce with Pineapple and mixed Vegetables

#### **STEAMED WITH GINGER & SPRING ONION**

Cooked and served with fresh Ginger and Spring Onions

#### THREE FLAVOURED (Hot & Sour)

Cooked and served on a fresh raw salad and topped with Sweet and Sour Tamarind with complex savoury Fish Sauce flavours

#### STIR FRIED WITH RED CURRY PASTE

Cooked and served with red curry paste, Mange Tout and Baby Corn

#### Seabass • Monkfish • Salmon 18.95

#### MIXED SEAFOOD TOM YUM SOUP 18.95

Traditional Thai spicy clear soup with Thai herbs, Chilli, Lime juice and Mushrooms

# NOODLE & FRIED RICE DISHES

#### PAD THAI NOODLES

The most popular Thai Rice Noodle dish with Egg, fresh Bean Sprouts, Carrot, Spring Onions, in sweet Tamarind sauce and served with ground Peanuts on the side

#### DRUNKEN NOODLES (PAD KEE MAO)

Stir fried Thai Rice Noodles with Garlic, Chilli, Thai herbs, Bamboo Shoots, long green Beans and Red & Green pepper

THAI STIR FRIED NOODLES (PAD SEE EW) Stir fried Thai Rice Noodles with Egg, Broccoli, Carrots and Cabbage in a dark Soy sauce with white pepper

Chicken 10.95 • Beef 11.95 • Pork 11.95 King Prawn 13.95 • Scallops 13.95 Mixed seafood (Prawns, Squid and Scallops) 13.95 Vegetable (V) 10.50 • Tofu (V) 10.95

## SIDE DISHES

#### FRIED RICE 4.50

Chicken Fried Rice 6.50 • King Prawn Fried Rice 6.95 Crab meat Fried Rice 6.95 • Tofu Fried Rice (V) 5.95

> **PINEAPPLE FRIED RICE** 5.50 with Chicken 6.50 • with King Prawn 6.95 with Tofu (V) 5.95

TRADITIONAL STEAMED RICE 3.00 STICKY RICE 3.95 THAI COCONUT RICE 3.75 FRIED NOODLES 4.50

Fried sweet potato noodles with bean sprouts and spring onions

#### **STIR FRIED MIXED VEGETABLES 4.95**

Stir fried with fresh Garlic, Onion, Broccoli, Mushroom, Carrot and topped with Thai House Soy sauce base