STARTERS

THAI PRAWN CRACKERS
THAI VEGETABLE CRACKERS
SPICY TOM YUM SOUP Thai soup with Thai herbs, Chilli, Lime & Mushrooms
Mixed seafood (Prawns, Squid, Scallops & Mussels) 8.95
THAI HOT & SOUR SOUP IN COCONUT MILK
Traditional Thai soup cooked with Coconut milk, Lime juice and Thai herbs
Mixed seafood (Prawns, Squid, Scallops and Mussels) 8.95
CHICKEN SATAY7.75
Skewered lean Chicken strips in our own Peanut sauce with a Cucumber salad
FISH CAKES
Traditionally aromatic fish cakes mixed with Thai herbs with a Cucumber salad
SPRING ROLLS (V)
Home made spring rolls served with a sweet & sour Plum sauce
GRILLED CHICKEN WINGS7.95
With Garlic & Coriander or Sweet & Sour or Sweet Chilli & Plum Glaze
Grilled chicken wings marinated with Thai herbs in traditional ways
CRISPY FRIED CALAMARI7.95
Deep fried battered Squid rings served with sweet Chilli sauce
CRISPY FRIED KING PRAWNS7.95
Deep fried battered King Prawns served with sweet Chilli sauce
WOK SEARED SCALLOPS
Delicious tender Scallops served with fresh Chilli and Lime dressing
Fig. C. Milk
VEGETABLE TEMPURA (V)
Mixed vegetables deep fried in batter and Tempura flour with sweet Chilli sauce.
THAI HOUSE MIXED STARTER9.50pp
One each of: Chicken satay, spring roll, grilled Chicken wings, Thai fish cake, a
nd crispy fried King Prawn with sweet Chilli Plum sauce and Cucumber salad
VEGETARIAN MIXED STARTER (V)

SALADS & STEAMED VEGETABLES

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 & Peanut sauce

PAPAYA SALAD (SOM TUM) (V)	9.50
Green Papaya with Chillies, Tomatoes, long beans, Lime juice, Garlic and nuts.	

THAI GLASS NOODLE SALAD with SPICY LIME DRESSING

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

	mar opio) Zame un coonig
	Grilled Chicken 10.95 • Poached Beef 12.50
]	BROCOLLI in PEANUT (Satay) SAUCE (V)10.95
5	Steamed Broccoli, Sugar Snap Peas & Baby Corn topped with our own tasty Peanut sauce
•	GRILLED CHICKEN in PEANUT (Satay) SAUCE12.95
1	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

Panaeng curry with Coconut milk, Lime leaves, long green Beans and mixed Peppers.

MASSAMAN CURRY

South Thai curry with Coconut milk, Potato & Onion. Topped with Onion & Cashew Nuts

JUNGLE CURRY

North Thai 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.

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 16.95 • Smoked Beef Short Rib 17.95
PINEAPPLE RED CURRY (V)
With Coconut milk, fresh Pineapple, Onion, Lime leaves, mixed Peppers and sweet Basil.

THAI HOUSE CURRIES

Coconut milk, Potato & Onion. Topped with fried Onion & Cashew Nuts.

Coconai mino, I otato e emon. Toppea with frea emon e cushen I vais.		
SMOKED DUCK CURRY	16.95	
Duck red curry with Coconut milk, Tomato, Longan, Lime leaf, Pineapple & mixed Peppe		
MONKFISH in PANAENG SAUCE	18.95	
Monkfish pan fried in a rich & creamy Paneeng red curry sauce		

Sea Bass, Scallops, Prawns, Mussels and Squid in red curry sauce with Bamboo, Peppers, long green Beans and Basil.

OCEAN THAI JUNGLE CURRY18.95

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.**

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!

STIR FRIED DISHES

STIR FRIED BASIL, GARLIC & CHILLI

Popular Thai 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, 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 & Thai House Oyster sauce

STIR FRY IN SWEET & SOUR SAUCE

Stir fry in 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

Smoked Duck 16.95	
Mixed seafood (Prawns, Squid, Scallops and Mussels) 18.95	
	••••

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 SOUP18.9

Traditional Thai spicy clear soup with mixed seafood (Prawns, Squid, Scallops & Mussels) cooked with Thai herbs, Chilli, Lime juice and Mushrooms

Most dishes on this menu can be served

MILD
MEDIUM or
HOT

Just ask your server

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.

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 I n a dark Soy sauce with white pepper

95
95
95
95

SIDE DISHES

FRIED RICE	4.50
Chicken Fried Rice 6.50 • King Prawn Fried Rice	6.95
	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	

DESSERTS

Mango and Sticky Rice

Sliced fresh Mango served with sweetened sticky rice	6.95
topped with Palm Sugar and Coconut Cream sauce	
Pandan Cake with Ice Cream	
Home made gluten free Pandan Cake	6.95
topped with Cornish clotted cream Ice Cream and Coconut Caramel	,eu



THAI HOUSE TASTING MENUS

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

THREE FLAVOUR COD

Cod fillet topped with a three spice sauce - sweet, hot and sour

TRADITIONAL STEAMED RICE

FRIED RICE EXTRA £1

THE ULTIMATE 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

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

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

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

DRINKS

WHITE WINE

Chenin Blanc, Cape Marlin	Bottle (750ml) £22.00
Sauvignon Blanc, Rio Roca	Bottle (750ml) £22.00
Pinot Grigio, Arcano	Bottle (750ml) £22.00
Torrontes, Mesa Trinas	Bottle (750ml) £26.00
Sauvignon Blanc, Ngaru	Bottle (750ml) £30.00
Riesling, Funkstille	

SPARKLING WINES & CHAMPAGNES

Prosecco DOC, Cortestrada	200ml Bottle £7.50	
	750ml Bottle £27.00	
Louis Regnier, Grande Réserve Champagne Bottle (750ml) £55.00		
Special Cuvée Champagne, Bollinger	Bottle (750ml) £85.00	

RED WINES

Shiraz Reserve, Mountbridge	Bottle (750ml) £22.00
Merlot, Rio Roca	Bottle (750ml) £22.00
Rioja Tempranillo, Señorial, Bodegas Ugalde	Bottle (750ml) £24.00
Malbec, Toro Fuerte	Bottle (750ml) £25.00
Douro Tinto, Castelo do Vinteiro	Bottle (750ml) £29.00
Beaujolais, Albert Bichot	Bottle (750ml) £33.00

ROSE WINES

Pinot Grigio Rosé, Arcano	Bottle (750ml) £22.00
Zinfandel Rosé, Portraits of America	Bottle (750ml) £22.00
Cabernet Franc Rosé, Parlez-Vous?	Bottle (750ml) £27.00

BEERS & CIDERS

CHANG Thai Lager	620ml Bottle £7.95
TIGER Beer	330ml Bottle £4.50
THATCHERS Gold Cider	Bottle £5.95
TRIBUTE Cornish Beer	Bottle £5.95
PROPER JOB Cornish Beer	Bottle £5.95
HEINEKEN 0.0 Alcohol Free Lager	Bottle £3.50

SOFT DRINKS

PEPSI / PEPSI MAX / LEM	MONADE	1.51 Bottle £3.25
FRUIT JUICES (Various)		. Small Bottle £3.25
WATER (Sparkling or Still)		750ml Bottle £4.25

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TAKEAWAY

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