

STARTERS

- 1. MIXED STARTER (FOR 2 PEOPLE) £12.95**
Mixed Thai starters: Vegetable Spring Rolls, Chicken Satay, Thai Fish Cake, Thai Dim Sum, Chicken & Prawn on Toast & prawn crackers.
- 2. AROMATIC DUCK £8.95**
Crispy marinated duck served with pancakes, hoi-sin sauce, cucumber and spring onions.
- 3. KANOM JEEB £5.45**
Thai dim sum wrapped in fresh Wonton pastry.
- 4. POR PIA TOD (V) £4.95**
Deep fried spring rolls filled with vegetables & vermicelli. Served with sweet chilli sauce.
- 5. TOD MUN PLA £5.95**
Thai fish cake made of white fish mince with Thai herbs and seasoning.
- 6. SATAY GAI £4.95**
Grilled succulent chicken marinated with Thai herbs. Served with peanut sauce.
- 9. GOONG HOM PHA £5.95**
King prawn marinated and wrapped with rice pastry. Served with sweet chilli sauce.
- 10. TUNG THONG £5.45**
Golden and crispy pastry bags filled with minced chicken, sweet corn, carrot and green peas.
- 11. THAI CALAMARI £5.95**
Crispy squid marinated with red chilli, salt and black pepper. Served with sweet chilli sauce.
- 12. KANOM PANG NAR GAI AND GOONG £5.45**
Chicken and prawn on toast. Deep-fried sliced bread topped with minced prawn & chicken.
- 14. VEGETABLE TEMPURA (V) £4.95**
Deep-fried lightly battered mixed vegetables, served with sweet chilli sauce.
- 16. PRAWN CRACKERS £3.45**



SOUPS

- 21. TOM YUM**
Famous spicy soup, flavoured with lemongrass, lime juice, fish sauce, fresh chilli & garnished with coriander and mushrooms. Choice of:
- CHICKEN £5.45**
PRAWN £5.95
VEGETABLES £4.95
- 22. TOM KHA**
Perhaps Thailand's best loved soup, coconut flavoured with lemongrass, galangal, lime juice, coriander, chilli and lime leaves. Choice of:
- CHICKEN £5.45**
PRAWN £5.95
VEGETABLES £4.95



SALADS

- 31. YUM NUEA £8.95**
Spicy grilled beef salad mixed with tomato, cucumber, onion, Thai herbs & spicy dressing.
- 33. PLA GOONG £9.95**
Flamed seared King Prawns in piquent roasted chilli, mint leaves, ground rice, chilli powder, fish sauce and lime juice.



CURRY

- 41. GAENG KIEW WAN**
Thai green curry cooked in with aubergines, bamboo shoot and basil leaves in creamy coconut milk garnished with red chilli. Choice of:
- CHICKEN £8.45**
BEEF £8.95
PRAWN £9.95
VEGETABLES £7.45
- 42. GAENG DANG**
Thai red curry cooked with dried red chilli pasted, coconut milk, bamboo shoots, and basil leaves. Choice of:
- CHICKEN £8.45**
BEEF £8.95
PRAWN £9.95
VEGETABLES £7.45
- 43. GAENG PANANG**
Thai red thick curry. Spicy red curry paste with coconut milk, peppers, lime leaves & red chilli. Choice of:
- CHICKEN £8.95**
BEEF £8.95
PRAWN £9.95
VEGETABLES £7.95
- 44. PANANG GAE £12.95**
Tender lamb shank, on the bone, slowly cooked in rich and aromatic Panang curry sauce with red chilli, peppers, and lime leaves.
- 45. GAENG MASSAMUN**
Popular Thai slow cooked curry in coconut milk, massamun paste, tamarind juice, shallots, potatoes, onions and peanuts. Choice of:
- CHICKEN £8.95**
BEEF £8.95
VEGETABLES £7.95
- 46. MASSAMUN GAE £12.95**
Tender lamb shank, on the bone, slowly cooked in rich and aromatic Massamun curry sauce with potatoes, shallots, onions and peanuts.
- 47. GAENG GARI**
Mild yellow curry. Cooked in coconut milk with potatoes, onions and carrots. Choice of:
- CHICKEN £8.95**
PRAWN £9.95
VEGETABLES £7.95
- 48. Gaeng Phed Ped Yang £9.95**
Roasted duck with cherry tomatoes, pineapple, and peppers in a lively yet subtle red chilli curry

STIR-FRIED DISHES

- 55. PAD KRA PRAO**
Stir-fried with basil leaves, peppers, onions, fresh garlic and chillies. Choice of:
- CHICKEN £7.95**
BEEF £8.45
PRAWN £9.95
SQUID £8.95
MIXED SEAFOOD £10.95
VEGETABLES £6.95
- 56. PAD MED MA MUANG**
Stir-fried with cashew nuts, peppers, spring onion, carrot and onions. Choice of:
- CHICKEN £7.95**
DUCK BREAST £9.95
PRAWN £9.95
VEGETABLES £6.95
- 57. PAD PRIEW WAN**
Thai style home-made sweet and sour sauce with tomato, pineapple, cucumber and onions. Choice of:
- CHICKEN £7.95**
DUCK BREAST £9.95
PRAWN £9.95
VEGETABLES £6.95
- 58. PAD NAM PRIK PAO**
Stir-fried with chilli oil, onions, spring onions, basil leaves and red chilli. Choice of:
- CHICKEN £7.95**
BEEF £8.45
PRAWN £9.95
SQUID £8.95
VEGETABLES £6.95
- 59. PAD KHING**
Ginger and onions. Stir fried with spring onion, and mushroom. Choice of:
- CHICKEN £7.95**
BEEF £8.45
DUCK £8.95
PRAWN £9.95
VEGETABLES £6.95
- 60. PAD NAM MUN HOI**
Stir-fried in oyster sauce with onions, spring onions and mushroom. Choice of:
- CHICKEN £7.95**
BEEF £8.45
DUCK £8.95
PRAWN £9.95
VEGETABLES £6.95

STIR-FRIED DISHES

- 61. TORD KRATIEM PRIK THAI**
Crispy garlic marinated with fresh garlic, white pepper, corianders, and seasoning. Choice of:
- CHICKEN £7.95**
BEEF £8.45
PRAWN £9.95
SQUID £8.95
- 62. PAD TA-KRAI**
Stir-fried with lemongrass, fresh garlic and red chilli, onions, and lime leaves. Choice of:
- CHICKEN £7.95**
BEEF £8.45
DUCK £8.95
PRAWN £9.95
VEGETABLES £6.95
- 63. PED MA KHAM £9.95**
Sliced of roasted duck on bed of steamed Chinese cabbage in ginger-tamarind sauce topped with fried crispy shallot.
- 65. DRUNKEN BEEF £8.95**
Popular Thai stir-fried beef with fresh garlic, chilli, bamboo shoot, green peppercorn, and basil leaves.
- 66. DRUNKEN DUCK £8.95**
Popular Thai stir-fried duck with fresh garlic, chilli, bamboo shoot, green peppercorn, and basil leaves.
- 67. PAD CHA TALAY £10.95**
Stir-fried mixed seafood with garlic, chillies, basil leaves and green peppercorns.



Phed Ma Kham (no.63): A roasted duck breast in ginger-tamarind sauce



FISH & SEAFOOD

- 71. RAD PRIK**
Deep-fried batter seafood topped with basil leaves, peppers dice, garlic and honey in sweet chilli sauce. Choice of:
- SEA BASS £13.95**
SQUID £8.95
VEGETABLES £7.95
- 72. CHU CHEE**
Crispy seafood in creamy red thick curry sauce garnished with red chilli, corianders and lime leaves. Choice of:
- SEA BASS £13.95**
VEGETABLES £7.95
- 73. GOONG PAD PONG GARI £9.95**
King prawns with egg, spring onion, and Chinese celery in a mild yellow curry.
- 74. PLA NUENG MA-NOW £13.95**
Herb steamed sea bass in light and spicy chilli-garlic sauce infused with fresh chilli, corianders, celery and lime juice.
- 76. SEA BASS WITH LEMONGRASS £13.95**
Crispy caramelised sea bass in lemongrass and tamarind sauce topped with fried shallot and red chilli.



GRILLED DISHES

- 85. TIGER CRY £9.95**
Char-grilled tender beef on sizzling, which has been marinated in a variety of Thai herbs, served with tamarind and onion sauce.



SIDE DISHES

- 91. PAD PAK RUAM MITH (V)** £6.95
Stir-fried mixed vegetables with fresh ginger in garlic and oyster sauce.
- 92. PAD BROCCOLI (V)** £6.95
Stir-fried broccoli and mushroom in garlic and oyster sauce.

RICE

- 95. THAI VINTAGE SPECIAL FRIED RICE**
Stir-fried jasmine rice with egg, onions, tomato, spring onion and carrot. Choice of:
- | | |
|-------------------|--------------|
| CHICKEN | £7.95 |
| BEEF | £7.95 |
| PRAWN | £8.95 |
| VEGETABLES | £7.45 |
- 96. KAO PAD SUBPRAROD** £9.95
Fried rice with pineapple, chicken, prawns, onions, raisins and cashew nuts.
- 98. STEAMED JASMINE RICE** £2.95
- 99. EGG FRIED RICE** £3.45
Stir-fried jasmine rice with egg and spring onion.
- 100. COCONUT RICE** £3.45
Fragrant jasmine rice mixed with coconut milk.
- 101. STICKY RICE** £3.45

NOODLES

- 105. PAD THAI**
The famous stir-fried rice noodle dish with our homemade tamarind sauce, eggs, bean sprouts, spring onions, carrot and crushed peanuts. Choice of:
- | | |
|----------------------------|--------------|
| CHICKEN | £7.95 |
| BEEF | £7.95 |
| PRAWN | £8.95 |
| VEGETABLES AND TOFU | £7.45 |
- 106. PAD SE-EW**
Fresh thick-flat rice noodles fried with mixed vegetables, eggs and dark soya sauce.
- Choice of:
- | | |
|-------------------|--------------|
| CHICKEN | £7.95 |
| BEEF | £7.95 |
| PRAWN | £8.95 |
| VEGETABLES | £7.45 |
- 107. PAD KEE MAO**
Stir fried thick-flat rice noodles with fresh chilli, green vegetables, long beans, garlic and basil leaves. Spicy. Choice of:
- | | |
|-------------------|--------------|
| CHICKEN | £7.95 |
| BEEF | £7.95 |
| PRAWN | £8.95 |
| VEGETABLES | £7.45 |
- 108. PLAIN NOODLE** £3.45
Stir-fried plain egg noodle with oyster sauce.

Special Lunch Menu

- SET LUNCH A**
ONE STARTER + ONE MAIN COURSE
ONE RICE/NOODLE + ONE TEA/COFFEE
- SET LUNCH B**
ONE DRINK + ONE MAIN COURSE
ONE RICE/NOODLE + ONE TEA/COFFEE



DRINKS

- A BOTTLE OF SINGHA BEER
- A GLASS OF HOUSE WINE (RED OR WHITE)
- A GLASS OF SOFT DRINK

STARTERS

- 1. CHICKEN SATAY**
Chargrilled marinated chicken on skewers, served with peanut sauce.
- 2. KANAM PANG NA GAI AND GOONG**
Minced chicken and prawns mixed with garlic, ground pepper, spreaded on a sliced bread and deep fried. Served with sweet chilli sauce.
- 3. VEGETABLE SPRING ROLLS (V)**
Deep fried spring rolls filled with vegetables and vermicelli. Served with sweet chilli sauce.
- 4. VEGETABLE TEMPURA (V)**
Deep fried mixed vegetables in batter, served with sweet chilli sauce.
- 5. GOONG HOM PHA**
Golden deep fried marinated king prawn wrapped in pastry, served with sweet chilli sauce.
- 6. KA NOM JEEB**
Thai dim sum made with marinated minced chicken, prawns wrapped in wonton leaves, steamed and served with sweet soya sauce.
- 7. TOM KHA GAI SOUP**
Coconut soup with chicken, spiced with chilli, galangal, lemongrass, lime juice and coriander.

MAIN COURSES

- # GREEN CHICKEN CURRY***
Green curry paste, coconut milk, aubergine, and bamboo shoot.
- ฿ YELLOW CHICKEN CURRY***
Mildest, yellow curry cooked in coconut milk, potatoes, carrot and onions.
- % RED 699: 'CURRY***
Cooked with red curry paste, coconut milk, aubergines, bamboo shoots & basil leaves.
- & SPICY BEEF WITH BASIL***
Beef stir-fried with fresh chillies, garlic, onions, peppers and basil leaves.
- 5. PAD KHING CHICKEN***
Stir-fried chicken with shredded ginger, onions, mushrooms.
 - 6. PAD NAM PRIK PAO CHICKEN***
Stir-fried chicken with chilli oil, onions, spring onions, basil leaves and red chilli.
 - 7. SWEET AND SOUR WITH PRAWN***
Prawn cooked with Thai sweet & sour sauce, pineapple, tomato, onions and cucumbers.
 - 8. PAD NAM MUN HOY BEEF***
Beef stir-fried with onions, mushroom and spring onions in oyster sauce.
 - 9. PAD THAI PRAWN**
Rice noodle, stir fried with prawn, peanuts, tofu, bean sprouts, spring onions and egg.
 - 10. PAD SE-EW CHICKEN**
Fresh thick-flat rice noodle, stir fried with chicken, mixed vegetables and egg in dark soy sauce.
 - 11. TOM YUM NOODLE SOUP WITH CHICKEN**
Famous rice noodle in spicy tom yum soup with Thai herbs, bean sprout, spring onion & chicken.
 - 12. SPECIAL FRIED RICE WITH BEEF**
Stir fried jasmine rice with egg, onions, spring onions, tomato, carrot and beef.

*Main courses are served with a choice of steamed rice, egg fried rice or a plain noodle (Except noodle and rice dishes). Some dishes can be substituted to vegetarian dishes upon request.

EAT-IN ONLY, 12 PM - 2.30 PM.



FREE DELIVERY

Minimum order £20*

(£2 additional charge for orders below £20)

*within 3 miles radius only

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