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Scotland's Finest Thai Cuisine

Starters

1. Mixed Starters or Vegetarian Mixed Starters

The mixed starter is a combination of chicken satay, chicken spring rolls, battered prawn, pandan chicken and fish cake.

£17.00 (for 2 people)

The vegetarian mixed starter consists of battered vegetables, vegetable spring rolls, deep-fried bean curd, corn cake and vegetables golden triangle. ✓

£15.00 (for 2 people)

2. Satay

£7.40

A choice of chicken or prawn marinated and char-grilled and served with a special peanut sauce.

3a. Golden Triangle

£6.50

Consists of minced chicken with vegetables mixed with curry powder wrapped in rice paper in triangle shape and deep fried until crisp, served with sweet chilli sauce.

3b. Vegetable Golden Triangle ✓

£6.00

The vegetables golden triangle has the same ingredients without chicken meat.

4a. Chicken Spring Rolls (Poh Pia Gai)

£6.50

Consists of minced chicken with bamboo shoot and special chilli paste rolled in rice paper and deep-fried until crisp served with sweet chilli sauce.

4b. Vegetables Spring Rolls (Poh Pia Pak) ✓

£6.00

The vegetables spring rolls have mixed vegetable instead of chicken meat and bamboo shoot.

5. Golden Parcel (Toong Tong)

£6.50

Minced chicken with vegetables wrapped in crispy rice skin, served with sweet chilli sauce.

6. Pandan Chicken (Gai Hor Bai-Toey)

£6.50

Marinated chicken breast wrapped in pandan leaves accompanied with sweet tamarind sauce.

7. Fish Cakes (Tord-Mun Plah) 🍲

£7.40

Fish fillet blended with long beans, chopped lime leaves, Thai spices and red curry paste, deep-fried and served with ground peanuts in sweet chilli sauce.

8a. Thai Battered Prawn (Goong)

£7.40

Tiger prawn in special batter; deep fried until crisp and served with sweet chilli sauce.

8b. Thai Battered Veg (Pak Tod) ✓

£6.00

Similar to the battered prawn but uses vegetables instead of prawn.

9. Pork Spare Ribs (Gra-Doog Moo Tord)

£6.50

Pork spare ribs marinated in special sauce, deep-fried and served with sweet chilli sauce.

10. Prawn Crackers 🍲

£2.20

Spicy Thai prawn crackers.

11. Sun Dried Pork (Moo Dad-Diaw) or

Sun Dried Beef (Neur Dad-Diaw)

£6.50

A choice of specially marinated pork or beef with Thai spices deep-fried and served with spicy chilli sauce.

12. Crispy Aromatic Duck

Quarter £10.90 Half £18.50 Whole £34.90

Crispy aromatic duck served with steamed pancakes, fresh spring onions, cucumbers and Hoi Sin sauce.

13. Deep-Fried Bean Curd (Tao-Hoo Tord) ✓🍲

£6.00

Fresh bean curd deep-fried until crisp, served with ground peanuts in sweet chilli sauce.

14. Corn Cake (Tod-Mun Kao-Pord) ✓🍲

£6.00

Corn spiced with curry paste, deep-fried and served with ground peanut in sweet chilli sauce.

Soups

Vegetables £6.00 Chicken £6.50 Tiger Prawns £7.40

15. Hot and Sour Soup (Tom Yum) 🌶️🌶️

Thailand's arguably most famous hot and sour soup flavoured with lime leaves, galangal and fresh lime juice.

16. Galanga Soup with Coconut Milk (Tom Kha) 🌶️

Traditional Thai soup cooked with coconut milk and fresh Thai herbs and spices.

Salads

17. Minced Chicken Salad (Larb Gai) 🌶️ £6.50

Traditional Thai salad with minced chicken, Thai herbs, coriander and mixed with fresh lime juice, fish sauce, ground roasted rice and chilli dressing.

18. Vermicelli Salad (Yum Woon-Sen) 🌶️🌶️ £7.40

Vermicelli noodles with tiger prawns and minced chicken mixed with coriander, shallot, fresh herbs and served with a chilli and lemon dressing.

19. Thai Style Salad (Yum) 🌶️🌶️

Chicken £6.50 Beef £7.40 Tiger Prawns £7.40

Thai salad with shallot, red peppers, coriander and mixed with fresh lime juice, fish sauce and chilli.

20. Plah Goong 🌶️ £7.40

Tiger prawns with green apple, cashew nuts and mixed with chilli oil, fish sauce, lime juice and Thai herbs.

21. Thai Vegetables Salad (Som Tum Thai) 🌶️🌶️🌿🌿 £6.00

A famous raw salad with carrots, white cabbage, long green beans, tomatoes and ground peanuts, seasoned with fresh lime juice and spicy chilli sauce.

22. Green salad (Salad Kag) 🌿 £6.00

Thai style salad topped with egg and deep-fried bean curd served with peanut sauce.

Main Courses

23. Thai Steak - Ribeye or Sirloin £16.90

a. **Neur Yang:** Char-rilled marinated steak served with chef's specially prepared chilli sauce. 🌶️

b. **Steak Jim Jaew:** Char-grilled marinated steak topped with specially prepared baby peppercorn sauce.

c. **Char-grilled steak:** served with chips and salad.

24. Satay on Skewer **N** Chicken £12.90 Prawn £13.90

A choice of chicken or prawn satay in main course size served in sizzling plate with onions, red and green peppers and peanut sauce.

25. Honey Duck £13.90

Crispy duck breast marinated in seasoning, combined with honey sauce.

Sizzling

26. Ped Thai Siam 🌶️ £14.90

Roasted duck breast cooked with vegetables, bamboo shoots served on a sizzling platter with exotic chilli oil sauce.

27. Ped Pad Sub-Pa-Rod £14.90

Roasted duck breast stir-fried with mixed vegetables and pineapple served on a sizzling platter with exotic sweet and sour sauce.

28. Neur Kra-Ta £14.90

Slice of deep-fried marinated beef cooked with fresh asparagus in aromatic sesame seed oil and rice wine.

Curries

Vegetables / Bean Curd £9.90

Chicken / Pork / Beef £10.90

Tiger Prawns / Duck £13.90

Salmon / Sea Bass / Chargrilled Lamb Chop £17.90

29. Green Curry (Gang Keo-Wan) 🌶️

Traditional green curry with a choice of meat or vegetables cooked with coconut milk, green curry paste, lime leaves, aubergines, bamboo shoots, red and green peppers and sweet basil.

30. Red Curry (Gang Phed Nor-Mai) 🌶️

Traditional red curry with a choice of meat or vegetables cooked with coconut milk, red curry paste, lime leaves, bamboo shoots, red and green peppers, sweet basil.

31. Red Curry with Pineapple (Gang Sub-Pa-Rod) 🌶️

Similar to red curry with pineapple instead of bamboo shoots.

32. Creamy Curry (Gang Panang) 🌶️

Mild creamy curry with a choice of meat, vegetables or bean curd cooked with coconut milk and simmered until concentrated, garnished with shredded lime leaves and sweet basil.

33. Massamun Curry (Gang Massamun) 🌶️ **N**

Mild curry with a choice of meat or vegetables cooked in rich coconut milk, peanuts, carrots, potatoes and onions.

34. Roasted Duck Curry (Gang Phed Ped Yang) 🌶️

Roasted breast of duck cooked in red curry paste, coconut milk with lime leaves, sweet basil, red and green peppers, pineapple, grapes and baby tomatoes.

35. Jungle Curry (Gang Paa) 🌶️🌶️

A choice of meat or vegetables cooked in chicken broth with vegetables, red and green peppers, fresh peppercorns and shredded grachai (Thai herb).

Main Courses

Stir Fried

Vegetables / Bean Curd	£9.90
Chicken / Pork / Beef	£10.90
Tiger Prawns / Duck	£13.90
Salmon / Sea Bass / Chargrilled Lamb Chop	£17.90

36. Stir-fry with Cashew Nut (Pad Med-Manuang) 🌶️

A choice of meat or vegetables sautéed with cashew nuts, onion and garnished with roasted chillies.

37. Stir-fry with Oyster Sauce (Pad Nam-Mun-Hoy)

A choice of meat or vegetables stir-fried with oyster sauce and lightly cooked vegetables.

38. Stir-fry with Fresh Garlic and Black Pepper (Pad Gra-Tiam Prig-Tai)

A choice of meat or vegetables stir-fried with fresh garlic and black pepper.

39. Stir-fry with Sweet and Sour Sauce (Pad Preo-Wan)

A choice of meat or vegetables cooked with Thai style sweet and sour sauce, mixed vegetables and pineapple.

40. Stir-fry with Holy Basil (Pad Ga-Pras) 🌶️🌶️

A choice of meat, vegetables or bean curd stir-fried with holy basil leaves, garlic, hot chillies and vegetables.

41. Stir-fry with Ginger (Pad Khing)

A choice of meat or vegetables stir-fried with shredded ginger, dried mushroom and spring onions.

42. Stir-fry with Peppercorn (Pad Phed Prig-Tai On) 🌶️

A choice of meat or vegetables stir-fried with fresh peppercorn, red curry paste and mixed vegetables.

43. Stir Fry (Gai Cha-Am)

A choice of meat or vegetables stir-fried with garlic, spring onion, chinese leaf with Thai satay sauce.

44. Stir-fried Aubergine (Pad Ma-Keu-Yao) 🌶️✔️

Aubergine stir-fried with hot chilli sauce and sweet basil.

45. Stir-fried Mixed Vegetables (Pad Pak Ruam) ✔️

Stir-fried seasonal mixed vegetables with oyster sauce and soy sauce.

Lamb

46. Chargrilled Lamb Chop NEW 🌶️ £17.90

Cooked in garlic and chilli sauce served on a sizzling plate.

Seafood

47. Pattaya Sunset 🌶️ £14.90

Tiger prawns stir-fried with vegetables in specially prepared chilli oil sauce.

48. Prawns Tamarind £15.90

Tiger prawns deep-fried in batter served in sizzling platter with special tamarind sauce.

49. Char-Grilled Prawn (Goong Phao) £15.90

Tiger prawns char-grilled, and served with home made chilli sauce.

50. Steamed Prawn (Goong Ob) £15.90

Tiger prawns steamed with lemon grass and lime leaves, served with home made chilli sauce.

51. Steamed Salmon/Sea Bass (Plah Neung) £17.90

Choice of salmon or sea bass fillets steamed with ginger and vegetables in soy sauce.

52. Salmon/Sea Bass Plah Rad Prig 🌶️ £17.90

A choice of salmon or sea bass fillet pan-fried, topped with spicy sweet chilli-garlic and tamarind sauce.

Accompaniments

Noodles & Rice

Vegetables	£9.50
Chicken / Pork / Beef	£10.90
Tiger Prawns / Duck	£13.50

53. Pineapple Fried Rice *NEW* £13.90
Fried rice with pineapple, prawn, thai sausage, raisins and cashew nuts.

54. Pad Thai *N*
Thailand's most popular rice noodle fried with a choice of meat or vegetables with egg, spring onions and bean sprouts served with ground peanuts and lemon on the side.

55. Pad See-Ew
Flat rice noodles fried with a choice of meat or vegetables with egg, thick and thin soy sauce.

56. Pad Kee-Mao *🌶️🌶️*
Flat rice noodles fried with a choice of meat or vegetables with garlic, fresh vegetables, chillies and basil leaves.

Side Dishes

57. Plain Noodles (Pad Mee) £3.90
Plain egg noodles fried with spring onions, bean sprouts and soy sauce.

58. Coconut Rice (Kao Ka-Ti) £3.90

59. Sticky Rice (Kao Niow) £3.90

60. Egg Fried Rice (Kao Pad) £2.90

61. Steamed Jasmine Rice (Kao Suay) £2.50

Banquets

Banquet A For 2 persons £44.00

Starters

1. Chicken Satay
2. Chicken Spring Rolls
3. Pork Spare Ribs
4. Thai Battered Prawn
5. Prawn Crackers

Main Course

1. Creamy Curry with Chicken
2. Stir-fried with Cashew Nut
(a choice of Chicken, Beef, Pork or Prawn)
3. Stir-Fried Mixed Vegetables
4. Jasmine Rice
5. Plain Noodle

Banquet B For 4 persons £96.00

Starters

1. Chicken Satay
2. Pork Spare Ribs
3. Golden Triangle
4. Thai Battered Prawn
5. Prawn Crackers

Main Course

1. Red Curry with Chicken
2. Honey Duck
3. Prawn Stir-fry with Fresh Garlic and Pepper
4. Chicken Stir-fry with Holy Basil
5. Stir-fried Mixed Vegetables
6. Jasmine Rice or Egg Fried Rice
7. Plain Noodle

Banquet C For 4 persons £112.00

Starters

1. Chicken Satay
2. Thai Battered Prawn
3. Pandan Chicken
4. Fish Cake
5. Prawn Crackers

Second Course

Hot and Sour Soup with Chicken or Prawn

Main Course

1. Roasted Duck Curry
2. Prawn Tamarind
3. Seabass Rad Prig (Seabass fillets pan-fried, topped with Thai three-flavours sauce)
4. Chicken Stir-fry with Satay Sauce
5. Jasmine Rice or Egg Fried Rice
6. Plain Noodle

Banquet D

(Vegetarian) For 2 persons £40.00

Starters

1. Thai Battered Vegetables
2. Vegetarian Spring Rolls
3. Vegetable Triangle
4. Deep Fried Corn Cake
5. Prawn Crackers

Main Course

1. Bean Curd Stir-fry with Holy Basil
2. Vegetable Red Curry
3. Stir-fried Mixed Vegetables
4. Jasmine Rice
5. Plain Noodle

