

RAMA WOK DISHES

45. Pad Neuah		£13.95
Beef marinated in sesame oil, stir-fried with mushrooms, onions, green and red peppers, spring onions, and finished with a touch of brandy and served on a sizzler platter.		
46. Pad Nammanhoi	Vegetarian	£ 7.95
Selected vegetables and oyster sauce cooked with your choice of main ingredients.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
47. Pad King	Vegetarian	£ 7.95
Selected vegetables cooked with ginger and yellow bean.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
48. Pad Preow Wan	Vegetarian	£ 7.95
Selected vegetables cooked in Thai style sweet and sour sauce.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
49. Pad Medmamamung	Vegetarian	£ 7.95
Selected vegetables cooked with chilli oil and cashew nuts.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
50. Pad Nam Prig Pow	Vegetarian	£ 7.95
Selected vegetables cooked in a mild chilli sauce.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
	Mixed Seafood	£11.95
51. Gratium Prig Thai	Vegetarian	£ 7.95
A choice of the following stir fried in garlic and black pepper. Served on a bed of lettuce.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
	Mixed Seafood	£11.95
52. Pad Kraprao	Chicken / Beef / Pork	£ 7.95
Classic spicy Isaan dish of fresh chillies with sweet basil and selected vegetables.	King Prawn	£ 9.95
	Mixed Seafood	£11.95
53. Pad Makeoh Jaow	Vegetarian	£ 7.95
Aubergine and sweet basil cooked with a mild chilli and garlic base.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
54. Pad Prig King	Vegetarian	£ 7.95
Stir fried green beans in a red curry coconut sauce and lime leaves.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
RICE & NOODLE DISHES		
55. Pad Thai	Vegetarian	£ 7.95
Rice flour noodles with beansprouts, spring onions, peanuts, lemon, chilli and egg.	Chicken, Beef, Pork	£ 8.95
	King Prawn	£10.95
56. Pad Mee	Vegetarian	£ 7.95
Slightly spicy fried egg noodles with beansprouts and spring onion.	Chicken, Beef, Pork	£ 8.95
	King Prawn	£10.95
57. Pad Keo Maow	Vegetarian	£ 7.95
Rice flour noodles stir fried with chilli, garlic and sweet basil.	Chicken, Beef, Pork	£ 8.95
	King Prawn	£10.95
58. Pad See Ewe	Vegetarian	£ 7.95
Rice flour noodles stir fried in soy sauce and mixed vegetables.	Chicken, Beef, Pork	£ 8.95
	King Prawn	£10.95
59. Koa Pad	Vegetarian	£ 7.95
Thai fried rice with vegetables.	Chicken, Beef, Pork	£ 8.95
	King Prawn	£10.95

SIDE DISHES

60. Pad Mee	£ 2.60
Egg noodles stir fried with beansprouts.	
61. Kao Pad Kai	£ 2.60
Egg fried rice	
62. Kao Man Krati	£ 2.70
Coconut rice	
63. Kao Prao	£ 2.20
Boiled jasmine rice	
64. Kao Neow	£ 2.60
Plain sticky rice	

DESSERTS

65. Banana/ Pineapple Fritter	£ 3.85
Banana or pineapple fritter in crispy coconut batter with ice cream.	
71. Gluay Buat Chee	£ 3.85
Hot dessert with your choice of banana or lychees cooked in coconut milk and sprinkled with sesame seeds.	

BANQUET MENU

Banquet 1 Minimum 2 people £ 22.95 (per person)

STARTERS:	A Selection of the chef's choice
MAIN COURSE:	Yum - Chicken, Gaeng Massaman - Beef, Pad King - King Prawn Pad Mee & Jasmine Rice
DESSERT:	Banana fritter

Banquet 2 Minimum 2 people £ 28.95 (per person)

STARTERS:	A Selection of the chef's choice
SOUP:	Tom Yum Goong
MAIN COURSE:	Pla Rad Prig, Chu Chi Goong, Pad Kraprao, Pad Mee & Jasmine Rice.
DESSERT:	Banana fritter

Banquet 3 Minimum 2 people £ 24.95 (per person)

STARTERS:	A Selection of the chef's choice
SOUP:	Tom Yum Goong
MAIN COURSE:	Gaeng Keow Wan - Chicken, Gratium Prig Thai - King prawn, Pad Kraprao, Pad Mee & Jasmine Rice or Coconut Rice or Egg Fried Rice.
DESSERT:	Banana fritter

Banquet 4 Minimum 2 people £ 22.95 (per person) Vegetarian / Vegan

STARTERS:	A Selection of Vegetarian or Vegan Starters.
SOUP:	Tom Yum Goong
MAIN COURSE:	Gaeng Massaman, Pad Preow Wan, Gratium Prig Thai, Pad Mee and Jasmine Rice or Coconut Rice or Sticky Rice.
DESSERT:	Banana fritter

RAMA THAI

รามาร

Authentic Thai Food



PHONE: (01382) 223366
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32 - 34 Dock Street
DUNDEE DD1 3DR

Place your orders from
5pm - 8:30pm



Ramadundee



Ramathai Dundee

TAKEAWAY MENU

STARTERS

1. Chicken Satays	4 Sticks	£ 5.50
Marinated chicken skewered on bamboo, chargrilled and served with a peanut sauce.	6 Sticks	£ 6.95
2. Peek Gai Tod		£ 4.50
Chicken wings served with a sweet Thai sauce.		
3. See Krong Moe Tod		£ 4.95
Pork ribs marinated with garlic and black pepper and served with Thai sauce.		
4. Toong Tong		£ 4.95
Minced chicken and vegetables stuffed in pastry parcels served with sweet chilli sauce.		
5. Popia Tod	Vegetarian	£ 4.20
Thai spring rolls with chicken or vegetable filling, served with sweet chilli sauce.	Chicken	£ 4.95
6. Curry Puffs	Chicken	£ 4.20
Spicy minced chicken with selected vegetables, wrapped in pastry and deep fried.	Vegetarian	£ 4.95
7. Tod Mun Pla		£ 5.95
Famous Thai fish cakes, served with a sweet chilli sauce.		
8. Tod Mun Gai		£ 4.95
Chicken and mixed vegetable fritter served with a sweet chilli sauce.		
9. Tod Mun Pak		£ 4.20
Mixed vegetable and Sweetcorn fritter served with a sweet chilli sauce.		
10. Kanom Pang Na Gai		£ 4.50
Minced chicken toasts with sesame seeds, deep fried until golden brown.		
11. Goong Hom Pa		£ 6.50
King prawns marinated in Thai spices, wrapped in pastry.		
12. Goong Tod Tempura		£ 5.95
King prawns cooked in tempura style batter served with Thai sweet chilli sauce.		
13. Sai Oua		£ 5.50
Made in Rama- Spicy Pork sausage with Lemongrass, coriander and chilli. Served with choice of sweet chilli sauce or a taste surprise.		
14. Somtum		£ 4.40
A classic raw vegetable dish with ground peanuts and chilli from the north of Thailand.		
15. Pak Chub Pang Tod		£ 4.20
Tempura style vegetables served with a sweet chilli dip.		
16. Mon Tod		£ 4.20
Sweet potato fritter served with a sweet chilli sauce and peanuts.		
17. Taster Selection		£11.95
Chefs selection of chicken starters - <i>Minimum two people</i>		
18. Ocean Mix		£12.95
Chefs selection of Seafood starters - <i>Minimum two people</i>		
19. Vegetarian Selection		£10.95
Chefs selection of Vegetarian starters - <i>Minimum two people</i>		

Thai prawn crackers with chilli sauce £2.75

SOUP

20. Tom Yum	Vegetarian	£ 4.20
The famous Thai soup, flavoured with lemongrass, galangal and lime leaves to create a hot, sour and spicy taste.	Chicken	£ 4.95
	King prawn	£ 5.95
	Mix seafood	£ 5.95
21. Tom Kah	Vegetarian	£ 4.20
A version of Tom Yum with chicken and coconut milk to mellow the flavour / Vegetarian option available.	Chicken	£ 4.95

RAMA SPECIAL

22. Sua Rong Hai		£15.95
Marinated chargrilled sirloin steak accompanied with Som Tum (Thai style salad), sticky / coconut rice & a hot and spicy chilli dip.		
23. Sizzlers	Breast of chicken	£10.95
Marinated meats or stir fried seafood in oriental spices produce a flavour unique to Thai cuisine. Served on a sizzler platter.	Mixed seafood	£13.95
	Sirloin steak	£14.95
	Ginger duck	£13.95
24. Moe Yang Gratium PrigThai		£13.95
Chargrilled pork marinated with garlic & black pepper, accompanied with Som Tum (Thai style salad), sticky / coconut rice & a hot and spicy chilli dip.		

25. Chef's Special Combination

COMBINATION 1		£15.95
Grilled chicken, beef massaman curry, coconut / sticky rice with a side serving of tempura vegetables.		
COMBINATION 2		£15.95
Roast duck with plum sauce, Chu Chi chicken, coconut / sticky rice with a side serving of vegetable fritter.		
26. Yum	Loin of pork	£ 8.95
A spicy traditional Thai salad with your choice of chargrilled main ingredient.	Breast of chicken	£ 8.95
	King prawn	£11.95
	Sirloin steak	£13.95
27. Laab Isaan	Loin of pork	£ 8.95
Spicy North East Thai salad with your choice of main ingredient.	Breast of chicken	£11.95
	King prawn	£11.95

RAMA SEAFOOD

28. Pla Rad Prig		£14.95
Sea Bass deep fried with an infusion of chilli, garlic and fresh lemon juice.		
29. Pla Sam Rod		£12.95
Salmon steak marinated and cooked in garlic chilli and tamarind.		

RAMA SEAFOOD

30. Pla Preow Wan		£14.95
Seabass with Thai style sweet & sour sauce and mixed vegetables.		
31. Chu Chi		£13.95
Your choice of Trout fillet / Seabass fillets or King prawn cooked in a traditional red curry lightly flavoured with lime leaves.		
32. Pla Yang Bai Tong		£15.95
Char grilled sea bass marinated in sweet basil and yellow beans then char grilled in a banana leaf wrap.		
33. Pla Nung Buay		£15.95
Steamed sea bass with spring onion, ginger and sour plum in a light soy sauce.		
34. Pla Nung Manou		£15.95
Steamed sea bass with spicy fresh lime and chilli sauce.		
35. Goong Pad Pang Gareeh		£12.95
King prawns, stir-fried with egg, curry powder, milk, celery, spring onions, green and red peppers.		
36. Goong Ohb Woon Sen		£12.95
King prawns and glass noodles with classic Thai taste of lime leaves, corrander and lemongrass served with a green chilli dip.		
37. Haw Mok		£12.95
A traditional red curry with coconut milk whole basil leaves and egg with mixed seafood.		

RAMA CURRIES

38. Gaeng Ped Pedyang		£11.95
Roast duck, grapes, pineapple, cherry tomatoes and sweet basil create this unique Thai curry.		
39. Gaeng Ped	Vegetarian	£ 7.95
A hot red curry dish with bamboo shoots and red peppers.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
40. Gaeng Keowan	Vegetarian	£ 7.95
The popular Thai green curry with aubergine and selected vegetables.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
41. Gaeng Sapparod	Vegetarian	£ 7.95
The ever popular pineapple red curry.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
42. Gaeng Massaman	Vegetarian	£ 7.95
The mildest curry with potatoes, onion, carrots and peanuts.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
43. Gaeng Gari	Vegetarian	£ 7.95
A medium hot yellow curry with potatoes, onions and carrot.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95
44. Gaeng Panang	Vegetarian	£ 7.95
Red curry flavoured through with lime leaves and added green beans and peppers.	Chicken / Beef / Pork	£ 9.95
	King Prawn	£11.95