

RAMA THAI
รามาศา



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We are delighted you have chosen to dine with us at Rama Thai. We offer an authentic taste of Thai cuisine in the heart of downtown Dundee.

Our restaurant has been furnished throughout from Thailand and offers a glimpse into some of the cultural traditions and heritage of this wonderful country.

The extensive selection of dishes on our menu will give you an experience of tastes from the different Thai regions. Our meals are mainly cooked to order so please feel at ease to ask for your own preference of 'spicy-ness' when ordering.

Please also let us know if you have any specific dietary requirements when ordering, we can provide you with information regarding specific ingredients and ensure the chefs are able to accommodate.

Traditionally Thai meals are shared together which gives each person an experience of different flavours.

Kop Kun Kap and enjoy your meal.....

STARTERS

- | | | |
|---|------------|--------|
| 1. Chicken Satays | 4 Sticks | £ 7.50 |
| Marinated chicken skewered on bamboo, chargrilled and served with a peanut sauce. | 6 Sticks | £ 9.00 |
| 2. Peek Gai Tod | | £ 5.00 |
| Chicken wings served with a sweet Thai sauce. | | |
| 3. See Krong Moe Tod | | £5.60 |
| Pork ribs marinated with garlic and black pepper and served with Thai sauce. | | |
| 4. Toong Tong | | £5.60 |
| Minced chicken and vegetables stuffed in pastry parcels served with sweet chilli sauce. | | |
| 5. Popia Tod | Chicken | £5.60 |
| Thai spring rolls with chicken or vegetable filling, served with sweet chilli sauce. | Vegetarian | £4.95 |
| 6. Curry Puffs | Chicken | £5.60 |
| Spicy minced chicken with selected vegetables, wrapped in pastry and deep fried. | Vegetarian | £4.95 |
| 7. Tod Mun Pla | | £6.50 |
| Famous Thai fish cakes, served with a sweet chilli sauce. | | |
| 8. Tod Mun Gai | | £5.60 |
| Chicken and mixed vegetable fritter served with a sweet chilli sauce. | | |
| 9. Tod Mun Pak | | £4.95 |
| Mixed vegetable and Sweetcorn fritter served with a sweet chilli sauce. | | |
| 10. Kanom Pang Na Gai | | £5.60 |
| 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. | | |

STARTERS

- 12. Goong Tod Tempura** £6.50
King prawns cooked in tempura style batter served with Thai sweet chilli sauce.
- 13. Sai Oua** £5.95
Made in Rama- Spicy Pork sausage with Lemongrass, coriander and chilli.
Served with choice of sweet chilli sauce or a taste surprise.
- 14. Somtum** £4.95
A classic raw vegetable dish with ground peanuts and chilli from the north of Thailand.
- 15. Pak Chub Pang Tod** £4.95
Tempura style vegetables served with a sweet chilli dip.
- 16. Mon Tod** £4.95
Sweet potato fritter served with a sweet chilli sauce and peanuts.
- 17. Taster Selection** £12.95
Chefs selection of chicken starters - *Minimum two people*
- 18. Ocean Mix** £14.95
Chefs selection of Seafood starters - *Minimum two people*
- 19. Vegetarian Selection** £12.95
Chefs selection of Vegetarian starters - *Minimum two people*

Thai prawn crackers with chilli sauce £3.50

SOUPS

- 20. Tom Yum**
- The famous Thai soup, flavoured with lemongrass, galangal and lime leaves to create a hot, sour and spicy taste.
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|-------------|--------|
| Vegetarian | £ 4.95 |
| Chicken | £ 5.60 |
| King prawn | £ 6.95 |
| Mix seafood | £ 6.95 |
- 21. Tom Kah**
- A version of Tom Yum with chicken and coconut milk to mellow the flavour / Vegetarian option available.
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|------------|--------|
| Chicken | £ 5.60 |
| Vegetarian | £ 4.95 |

RAMA SPECIALS

22. Sua Rong Hai £19.95

Marinated chargrilled sirloin steak accompanied with Som Tum (Thai style salad), sticky / coconut rice & a hot and spicy chilli dip.

23. Sizzlers

Marinated meats or stir fried seafood in oriental spices produce a flavour unique to Thai cuisine. Served on a sizzler platter.

<i>Sirloin steak</i>	£17.95
<i>Breast of chicken</i>	£14.95
<i>Mixed seafood</i>	£15.95
<i>Ginger duck</i>	£16.95

24. Moe Yang Gratium PrigThai £17.95

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 £19.95

Grilled chicken, beef massaman curry, coconut / sticky rice with a side serving of tempura vegetables.

COMBINATION 2 £19.95

Roast duck with plum sauce, Chu Chi chicken, coconut / sticky rice with a side serving of vegetable fritter.

26. Yum

A spicy traditional Thai salad with your choice of chargrilled main ingredient.

<i>Sirloin steak</i>	£17.95
<i>Loin of Pork</i>	£13.95
<i>Breast of Chicken</i>	£13.95
<i>King Prawn</i>	£14.95

27. Laab Isaan

Spicy North East Thai salad with your choice of chopped main ingredient.

<i>Loin of Pork</i>	£13.95
<i>Breast of Chicken</i>	£13.95

RAMA SEAFOOD

- 28. *Pla Rad Prig*** £18.95
Sea Bass deep fried with an infusion of chilli, garlic and fresh lemon juice.
- 29. *Pla Sam Rod*** £15.95
Salmon steak marinated and cooked in garlic chilli and tamarind.
- 30. *Pla Preow Wan*** £17.95
Seabass with Thai style sweet & sour sauce and mixed vegetables.
- 31. *Chu Chi*** £15.95
Your choice of Trout/Salmon fillets or King prawn cooked in a traditional red curry lightly flavoured with lime leaves.
- 32. *Pla Yang Bai Tong*** £18.95
Char grilled sea bass marinated in sweet basil, limeleaves, lemongrass and oyster sauce then char grilled in a banana leaf wrap.
- 33. *Pla Nung Buay*** £18.95
Steamed sea bass with spring onion, ginger and sour plum in a light soy sauce.
- 34. *Pla Nung Manou*** £18.95
Steamed sea bass with spicy fresh lime and chilli sauce.
- 35. *Goong Pad Phong Gareeh*** £15.95
King prawns, stir-fried with egg, curry paste, milk, celery, spring onions, green and red peppers.
- 36. *Goong Ohb Woon Sen*** £15.95
King prawns and glass noodles with classic Thai taste of ginger and corriander served with a green chilli dip.
- 37. *Haw Mok*** £15.95
A traditional red curry with coconut milk whole basil leaves and egg with mixed seafood.

RAMA CURRIES

38. Gaeng Ped Pedyang		£15.95
Roast duck, grapes, pineapple, cherry tomatoes and sweet basil create this unique Thai curry.		
39. Gaeng Ped	<i>Chicken / Beef / Pork</i>	£12.95
A hot red curry dish with bamboo shoots and red peppers.	<i>King Prawn</i>	£14.95
	<i>Vegetarian/Vegan</i>	£10.95
40. Gaeng Keowan	<i>Chicken / Beef / Pork</i>	£12.95
The popular Thai green curry with aubergine and selected vegetables.	<i>King Prawn</i>	£14.95
	<i>Vegetarian/Vegan</i>	£10.95
41. Gaeng Sapparod	<i>Chicken / Beef / Pork</i>	£12.95
The ever popular pineapple red curry.	<i>King Prawn</i>	£14.95
	<i>Vegetarian/Vegan</i>	£10.95
42. Gaeng Massaman	<i>Chicken / Beef / Pork</i>	£12.95
The mildest curry with potatoes, onion, carrots and peanuts.	<i>King Prawn</i>	£14.95
	<i>Vegetarian/Vegan</i>	£10.95
43. Gaeng Gari	<i>Chicken</i>	£12.95
A medium hot yellow curry with potatoes, onions and carrot.	<i>King Prawn</i>	£14.95
	<i>Vegetarian/Vegan</i>	£10.95
44. Gaeng Panang	<i>Chicken / Beef / Pork</i>	£12.95
Red curry flavoured through with lime leaves and added green beans and peppers.	<i>King Prawn</i>	£14.95
	<i>Vegetarian/Vegan</i>	£10.95

RAMA WOK DISHES

45. PAD NEUAH		£16.95
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/Vegan	£10.95
Selected vegetables and oyster sauce cooked with your choice of main ingredients.	Chicken / Beef / Pork	£12.95
	King Prawn	£14.95
47. Pad King	Vegetarian/Vegan	£10.95
Selected vegetables cooked with ginger and yellow bean.	Chicken / Beef / Pork	£12.95
	King Prawn	£14.95
48. Pad Preow Wan	Vegetarian/Vegan	£10.95
Selected vegetables cooked in Thai style sweet and sour sauce.	Chicken / Beef / Pork	£12.95
	King Prawn	£14.95
49. Pad Medmamamung	Vegetarian/Vegan	£10.95
Selected vegetables cooked with chilli oil and cashew nuts.	Chicken / Beef / Pork	£12.95
	King Prawn	£14.95
50. Pad Nam Prig Pow	Vegetarian/Vegan	£10.95
Selected vegetables cooked in a mild chilli sauce.	Chicken / Beef / Pork	£12.95
	King Prawn	£14.95
	Mixed Seafood	£15.95
51. Gratum Prig Thai	Vegetarian/Vegan	£10.95
A choice of the following stir fried in garlic and black pepper. Served on a bed of lettuce.	Chicken / Beef / Pork	£12.95
	King Prawn	£14.95
	Mixed Seafood	£15.95
52. Pad Kraprao	Chicken / Beef / Pork	£12.95
Classic spicy Isaan dish of fresh chillies with sweet basil and selected vegetables.	King Prawn	£14.95
	Mixed Seafood	£15.95
53. Pad Makeoh Jaow	Vegetarian/Vegan	£10.95
Aubergine cooked in a sweet basil, garlic and yellow bean sauce.	Chicken / Beef / Pork	£12.95
	King Prawn	£14.95
54. Pad Prig King	Vegetarian/Vegan	£10.95
Stir fried green beans in a red curry paste with lime leaves.	Chicken / Beef / Pork	£12.95
	King Prawn	£14.95

RICE & NOODLE DISHES

55. Pad Thai Rice flour noodles with beansprouts, spring onions, peanuts, lemon, chilli and egg.	Vegetarian/Vegan Chicken, Beef, Pork King Prawn	£10.95 £12.95 £14.95
56. Pad Mee Slightly spicy fried egg noodles with beansprouts and spring onion.	Vegetarian/Vegan Chicken, Beef, Pork King Prawn	£10.95 £12.95 £14.95
57. Pad Keo Maow Rice flour noodles stir fried with chili, garlic and sweet basil.	Vegetarian/Vegan Chicken, Beef, Pork King Prawn	£10.95 £12.95 £14.95
58. Pad See Ewe Rice flour noodles stir fried in soy sauce and mixed vegetables.	Vegetarian/Vegan Chicken, Beef, Pork King Prawn	£10.95 £12.95 £14.95
59. Koa Pad Thai fried rice with vegetables.	Vegetarian/Vegan Chicken, Beef, Pork King Prawn	£10.95 £12.95 £14.95

SIDE DISHES

60. Pad Mee Egg noodles stir fried with beansprouts and spring onions	£3.35
61. Kao Pad Kai Egg fried rice	£3.35
62. Kao Man Krati Coconut rice	£3.50
63. Kao Prao Boiled jasmine rice	£2.95
64. Kao Neow Plain sticky rice	£3.50

DESSERTS

65. *Banana/ Pineapple Fritter* £4.95

Banana or pineapple fritter in crispy coconut batter with ice cream.

66. *Banana Split* £4.95

Classic banana split with mixed ice creams and dessert sauce.

67. *Ice Cream* £4.95

A choice of various ice cream with fruit garnish.

68. *Coconut Ice Cream or Sorbets* £5.95

Porrelli's coconut ice cream or choice of their sorbets.

69. *Liqueur Ice Cream* £6.45

Your choice of liqueur served with your choice of ice cream - Drink or pour.

70. *Coconut Delight* £5.95

Coconut ice cream served in a brandy basket and topped with various fresh fruit.

71. *Gluay Buat Chee* £5.50

Hot dessert with your choice of banana or lychees cooked in coconut milk and sprinkled with sesame seeds.

Banquet 1

2 people minimum
£24.95 (per person)

STARTERS

A Selection of the chef's choice

MAIN COURSE

Yum - Chicken

A Spicy traditional Thai salad.

Gaeng Massaman - Beef

The mildest curry with potatoes, onion, carrots and peanuts.

Pad King - King Prawn

A base of vegetables cooked with ginger and yellow bean.

Jasmine Rice

Pad Mee

Egg noodles stir fried with beansprouts and spring onions.

DESSERTS

Banana fritter or Ice cream sundae.

Coffee or Tea

Banquet 2

2 people minimum
£31.95 (per person)

STARTERS

A Selection of seafood starters of the chef's choice.

SOUP

Tom Yum Goong

The famous Thai king prawn soup, flavoured with lemongrass, galangal and lime leaves to create a hot and sour taste.

MAIN COURSE

Pla Rad Prig

Sea bass deep fried with infusion of chilli, garlic and fresh lemon juice.

Chu Chi Goong

King prawns cooked in a traditional red curry lightly flavoured with lime leaves.

Pad Kraprao

Mixed seafood with fresh chillies balanced with sweet basil and selected vegetables stir fried.

Jasmine Rice

Pad Mee

Egg noodles stir fried with beansprouts and spring onions.

DESSERTS

Banana fritter or Ice cream sundae.

Coffee or Tea

Banquet 3

4 people minimum

£26.95 (per person)

STARTERS

A Selection of the chef's choice.

MAIN COURSE

Gaeng Keow Wan - Chicken

The popular Thai green curry with aubergine and selected vegetables.

Gratium Prig Thai - King prawn

A garlic and black pepper stir fry, served on a bed of lettuce and coriander garnish with lime leaves.

Ped Yang Rhat Gehumbouy

Roast Breast of Duck Tempura served with a plum sauce

Pad Kraprao

Mixed seafood with small fresh chillies balanced with sweet basil and selected vegetables.

Jasmine Rice

Pad Mee

Egg noodles stir fried with beansprouts and spring onions.

DESSERTS

Banana fritter or Ice cream sundae.

Coffee or Tea

Banquet 4

Vegetarian / Vegan 2 people minimum

£23.95 (per person)

STARTERS

A Selection of Vegetarian or Vegan Starters.

MAIN COURSE

Gaeng Massaman

The mildest coconut curry with potatoes, onion, carrots and peanuts.

Pad Preow Wan

Selected vegetables cooked in Thai style sweet and sour sauce.

Gratium Prig Thai

Selected vegetables stir fried in garlic and black pepper served on a bed of lettuce.

Jasmine Rice

Pad Mee

Egg or rice noodles stir fried with beansprouts and spring onions.

DESSERTS

Banana fritter or Ice cream/Sorbet sundae.

Coffee or Tea