

Evening Menu

Rama Thai

STARTERS

1. Gai Chub Pang To

Breast of chicken marinated in Thai spices, encrusted in a crispy sesame seed batter £5.50

2. Pakora

Chicken & vegetables cooked in a flour mix incorporating Thai spices giving an aromatic flavor £5.50

3. Gai Haw Bi Tout

Breast of chicken marinated, wrapped in pangtong leaves and chargrilled £6.50

4. Peek Gai Ydang

Chicken wings served in a hot & sour red wine sauce £5.50

5. Peek Gai Tod

Deep-fried chicken wings Thai style £5.50

6. See Krong Moe Tod

Selected pork ribs marinated with garlic and black pepper £5.50

7. Toong Tong

Minced chicken with selected vegetables, stuffed in rice flour parcels £5.50

8. Kanom Pang Na Gai

Minced chicken spread on bread, quickly dipped in egg and sesame seeds, deep fried until golden brown £5.50

9. Curry Puffs

Spicy minced chicken with selected vegetables, wrapped in pastry and deep fried £5.50

10. Popia Tod

Thai spring rolls with a chicken and vegetable filling £5.50

11. Moe Yang

Pork skewered and chargrilled on bamboo sticks £5.50

12. Tod Mun Pla

Famous Thai fish cakes, served with

a sweet chili sauce £6.50

13. Goong Nang Mai

Breaded king prawns served on a crispy salad & sweet chili sauce £6.60

14. Kanom Jeap

Minced pork and prawns steamed in wonton pastry £6.60

15. Goong Jot

Minced prawn and chicken with water chestnut wrapped in a bean curd pastry £6.60

16. Ka Bueong Talay

Crab and prawn meat wrapped in rice flour pastry £6.50

17. Garn Bu Tod

Crab claws stuffed with minced prawn and deep fried in breadcrumbs £6.95

18. Gong Tod Tempura

King prawns marinated in Thai spices, cooked tempura style £6.50

19. Popia Goong

Thai spring rolls with a prawn and vegetable filling £6.50

20. Kanom Pang Na Goong

Minced prawn spread on bread, quickly dipped in sesame seeds, deep-fried until golden brown £6.50

21. Goong Hom Pa

Marinated king prawns wrapped in rice flour pastry £6.50

22. Gil Krob

Minced pork and prawns wrapped in a rice flour pastry £6.50

23. Hoi Ob

Fresh mussels steamed with garlic, tomato, white wine and Thai spices £6.50

24. Tasters selection

Chef's selection of tasters! Minimum 2 persons £12.95



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25. Ocean Dip

Chef's selection of seafood tasters!
Minimum of 2 persons £14.95

26. Chicken or Prawn Satays

Marinated chicken or prawns
skewered on bamboo, chargrilled
and served with a spicy peanut
sauce

Chicken: 4 Sticks £7.45 6 Sticks £9.00

Prawn: 4 Sticks £8.45 6 Sticks £9.45

SOUPS OF THAILAND

27. Tom Yum

The famous Thai soup, flavoured
with lemongrass, galanka and lime
leaves to create a hot and sour taste

Chicken £5.50 King Prawn £6.95

Mixed seafood £6.95

28. Tom Kah Gai

A version of Tom Yum with chicken
and coconut milk to mellow the
flavour £5.50

29. Gang Jewd Gaolao

Fried garlic, pork seafood,
beansprouts and glass noodles are
infused to create this clear soup
£6.95

VEGETARIAN STARTERS

30. Poh Pia Tod

Vegetable spring rolls £4.95

31. Pak Chub Pang Tod

Tempura style vegetables served
with a sweet chili dip £4.95

32. Mon Tod

Sweet potato fritter served with a
sweet peanut sauce £4.95

33. Tod Mon Pak

Mixed vegetables in a pakora style
starter £4.95

34. Somtum

A raw vegetable dish with ground
peanuts and chili from the north of
Thailand £4.95

35. Tofu Tod

Deep fried bean curd with a peanut
dip £4.95

36. Tom Kah Hed

Galanka soup with mushrooms
and cherry tomatoes £4.95

37. Tom Yum Hed

Hot and sour soup with
galanka and lemongrass £4.95



RAMA THAI SPECIALITIES

38. Gai Yang Krung Gang

Chicken breast marinated in Thai
curry spices, skewered on bamboo
sticks £13.95

39. Gui Yang Wai Deng

Whole chicken breast served in a
sweet and spicy red wine sauce
£13.95

40. Gui Yang Rhat- Manow/ Som

Breast of chicken accompanied with
a Thai lemon or orange sauce £13.95

41. Ped Yang Rhat Gehumbouy

Roast duck finished off on the
chargrill served with a plum sauce
£15.95

42. Ped Yang Oup Peyuk

Roast duck stuffed with yam &
finished off on the chargrill £15.95

43. Ped Yang Rhat- Manow/ Som

Roast duck accompanied with a Thai
lemon or orange sauce £15.95

44. Sua Rong Hai

Marinated chargrilled sirloin steak
accompanied with Som Tum (Thai
style salad), sticky/ coconut rice & a
hot and spicy chili dip £19.95

45. Gai Yang

Marinated chargrilled chicken breast
accompanied with Som Tum (Thai
style salad), sticky/ coconut rice & a
hot and spicy chili dip £16.95

46. Moe Yang Gratium Prig Thai

Chargrilled pork marinated with
garlic & black pepper, accompanied

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with Som Tum (Thai style salad), sticky/ coconut rice & a hot and spicy chili dip £16.95

47. Gaeng Keown Kanom Jeen

Thai green curry with chicken, served on rice noodles with a side serving of Som Tum (Thai style salad) £16.95

48. Chef's special combination

COMBINATION 1: Grilled chicken, beef massaman curry, coconut rice with a side serving of tempura vegetables

COMBINATION 2: Roast duck with plum sauce, Chu Chi chicken, coconut rice with a side serving of Thai pakoras

COMBINATION 3: Spare ribs in tamarind sauce, Thai green curry with chicken, coconut rice and a side of tempura king prawn £19.95

FROM THE OCEAN

49. Pla Rad Prig

Sea bass deep fried with an infusion of chili, garlic and fresh lemon juice £18.95

50. Pla Sam Rod

Salmon steak marinated and cooked in garlic chili and tamarind £15.95

51. Pla Oup Sapparod

Battered haddock fillets with pineapple, spring onion and dressed in a hot and sour tamarind sauce £14.95

52. Pla Preow Wan

Battered haddock fillets cooked in Thai style sweet & sour £14.95

53. Chu Chi

A choice of fresh rainbow trout or king prawns cooked in a traditional red curry slightly flavoured with lime leaves £15.95

54. Pla Jian

Whole silver pomfret dressed over with minced pork, ginger, spring onion and yellow beans making this a sweet succulent dish £16.95

55. Pla Yang Bai Tong

Chargrilled sea bass marinated in sweet basil and yellow beans, then wrapped in banana leaves. A moderately spicy dish £18.95

56. Pla Nung

Steamed sea bass with spring onion, ginger and fresh chilies in a light soy sauce £18.95

57. Pla Samon Yang Bai Tong

Salmon steak in a chili marinade, wrapped and chargrilled in banana leaves £16.95

58. Goong Nung

King prawns with lemongrass, glass noodles, lime leaves, coriander and white wine, served with a green chili dip £15.95

59. Goong Yang

Butter fried tiger prawns chargrilled and served in a hot and sour red wine sauce £16.95

60. Goong Pad Panggan

Tiger prawns, spring onions and Chinese celery stir fried in curry spices £15.95

61. Pla Muk Yat Sai

Squid stuffed with minced pork and prawns, topped with spring onions and mushrooms in a slightly hot and sour sauce £15.95

CURRY

62. Gaeng Ped Pedyang

Roast duck, grapes, pineapple, cherry tomatoes and sweet basil create this unique Thai curry £15.95

63. Gaeng Ped

A red hot curry dish with bamboo shoots and red peppers
Chicken/ Beef/ Pork £12.95
King Prawn £14.95

64. Gaeng Keowan

The popular Thai green curry with aubergine and selected vegetables
Chicken/ Beef/ Pork £12.95
King



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Prawn £14.95

65. Gaeng Sapparod

The ever popular pineapple curry with red chili

Chicken/ Beef/ Pork £12.95

King Prawn £14.95

66. Gaeng Massaman

The mildest curry with potatoes, onion, carrots and peanuts

Chicken/ Beef/ Pork £12.95

67. Gaeng Gari

A medium hot yellow curry with potatoes, onions and carrots

Chicken £12.95 King Prawn £13.95

68. Panang

Green beans, peppers and lime leaves cooked in a red curry paste

Chicken/ Beef/ Pork £12.95

King prawn £14.95

69. Haw Mok

A traditional mild red curry with coconut milk steamed with whole basil leaves and egg *£15.95*

STRAIGHT FROM THE WOK

70. Sizzles

Marinated meats and stir fried seafood in oriental spices produce a flavour unique to Thai cuisine.

Served on a sizzler platter

Breast of chicken £14.95

Sirloin steak £16.95 Beef £14.95

Ginger duck £15.95 Mixed seafood £15.95

71. Pad Kao Poad

Baby corn, spring onion and mushrooms

Chicken/ Beef £12.95 King Prawn £14.95

72. Pad Nammanhoi

Selected vegetables and oyster sauce cooked with one of the following;

Chicken/ Beef/ Pork £12.95

King Prawn £14.95

73. Pad Hed

A traditional dish of mushrooms and mangetout

Chicken/ Beef/ Pork £12.95

King prawn £14.95

74. Pad King

A base of vegetables cooked with ginger and yellow bean

Chicken/ Beef/ Pork £12.95

King Prawn £14.95

75. Pad Nor Mai

Bamboo shoots, mushrooms and chili peppers spice this dish

Chicken/ Beef £12.95 King Prawn £14.95

76. Pad Prow Wan

Selected vegetales cooked in Thai style sweet and sour sauce

Chicken/ Pork £12.95 King Prawn £14.95

77. Pad Medmamamung

Selected vegetables and cashew nuts

Chicken/ Pork £12.95 King Prawn £14.95

78. Pad Sapparod

Fresh pineapple stir fried with chili peppers and a touch of tamarind

Chicken/ Pork £12.95 King Prawn £14.95

79. Pad Nam Prig Pow

Selected vegetables cooked in a mild chili sauce

Chicken/ Beef/ Pork £12.95

King Prawn £14.95 Mixed seafood £15.95

80. Gratium Prig Thai

A choice of the following meats stir fried in garlic and black pepper.

Served on a bed of lettuce and coriander garnish

Chicken/ Beef/ Pork £12.95 King Prawn £14.95 Mixed seafood £15.95

81. Pad Toa Dum

Stir fried black beans and fresh chili as spicy as you like

Chicken/ Beef/ Pork £12.95 King Prawn £14.95 Mixed seafood £15.95

82. Pad Prig

Small fresh chilies and selected vegetables make this one of the



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hotter dishes

Chicken/ Beef/ Pork £12.95 King Prawn £14.95 Mixed Seafood £15.95

83. Pad Kraprao

Small fresh chilies balanced with sweet basil and selected vegetables
Chicken/ Beef/ Pork £12.95 King Prawn £14.95 Mixed Seafood £15.95

84. Pad Makeoh Jaow

Aubergine and sweet basil cooked with a mild chili and garlic base
Chicken/ Pork £12.95 King Prawn £14.95

85. Pad Prig King

Stir fried green beans in a red curry paste and lime leaves
Chicken/ Pork £12.95 King Prawn £14.95

86. Pad Pid Nor Mai

A traditional dish of bamboo shoots and lime leaves stir fried in a red curry paste
Chicken/ Beef/ Pork £12.95 King Prawn £14.95 Mixed Seafood £15.95

VEGETARIAN MAIN COURSES

87. Kai Jew Hed

Thai style mushroom omelet *£10.95*

88. Pad Nor Mai Sykai

Bamboo shoots and cashew nuts cooked in egg *£10.95*

89. Pad Makeoh Yow

Aubergine cooked in an egg mix with chili and sweet basil *£10.95*

90. Pad Pak Nammanhoi

Mixed vegetables cooked in oyster sauce or sesame oil *£10.95*

91. Pad Pak Tofu

Beansprouts, spring onions and mushrooms stir fried with tofu *£10.95*

92. Pad Tofu Toa Dum

Bean curd and vegetables stir fried with chili, garlic and black bean sauce *£10.95*

93. Pad Pak Med Mameung

Vegetables and cashew nuts stir

fried in a mild chili base *£10.95*

94. Pad Preow Wan Pak

Sweet and sour Thai style *£10.95*

95. Pad Ped Nor Mai

Bamboo shoots and green beans stir fried in red curry paste *£10.95*

96. Gaeng Ped Pak

Hot, red vegetable and tofu curry dish *£10.95*

97. Gaeng Keow Wan

Vegetable & tofu green curry with aubergines *£10.95*

98. Gaeng Gari Pak

Yellow curry with selected vegetables *£10.95*

99. Penang Tao Hu

Dry red tofu curry and vegetables *£10.95*

100. Gaeng Massaman

The mildest curry with potatoes, onion, carrots and peanuts *£10.95*

RICE AND NOODLES

101. Pad Thai

Rice flour noodles with beansprouts, spring onions, peanuts, lemon and chili

Chicken £12.95 King Prawn £14.95

102. Pad Mee

Slightly spicy fried egg noodles with beansprouts and spring onion
Chicken £12.95 King Prawn £14.95

103. Pad Keo Maow

Rice flour noodles stir fried with chili, garlic and sweet basil
Chicken/ Pork £12.95 King Prawn £14.95

104. Pad See Ewe

Rice flour noodles stir fried in soy sauce and mixed vegetables
Chicken/ Beef/ Pork £12.95

105. Kai Pad

Thai fried rice with vegetables
Chicken/ Pork £12.95 King Prawn £14.95



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SALADS (SERVED AS A MAIN OR SIDE DISH)

106. Yum

A spicy traditional Thai salad with any of the following chargrilled meats

Sirloin Steak £15.95

Breast of Chicken £11.95

Loin of Pork £11.95 *King Prawn* £13.95

107. Som Tum

Spicy salad spiced with lemon, chili and peanuts £7.95

SIDE DISHES

108. Pad Mee

Egg noodles stir fried with beansprouts £3.00

109. Kai Pad Kai

Egg fried rice £3.00

110. Kai Man Krati

Coconut rice £3.00

111. Kai Prao

Boiled jasmine rice £2.50

112. Kao Neow

Plain sticky rice £3.00

DESSERTS

113. Rainbow Parfait

Layers of ice cream and tropical fruits £5.90

114. Thai Fruit Ice Cream Sundae

Various ice cream topped with Thai fruits and cream £5.50

115. Coconut Sundae

Specially made coconut ice cream sundae £5.90

116. Coconut Delight

Coconut ice cream served in a brandy basket and topped with various fresh fruit £5.90

117. Liqueur Ice Cream

Your choice of liqueur poured over your choice of ice cream £6.95

118. Ice Cream

A choice of various ice cream £4.95

119. Crepes and Ice Cream

Crepes filled with ice cream and topped with a selection of our tropical fruits £5.90

120. Sorbet

A choice of various sorbets with fruit £4.95

121. Banana Split

Various ice creams sandwiched between two halves of a banana topped with fruits and various sauces £4.95

122. Banana/ Pineapple fritter

Banana or pineapple fritter in our home made coconut batter with cream or ice cream £4.95

123. Kanom

Home- made Thai sweet of the day £5.50

BANQUETS

Banquet 1 (For 2 people minimum)

£24.95 per person

STARTERS

A selection of the Chef's choice

MAIN COURSE

Yum- Chicken

A 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

DESSERTS

Banana Fritter or Ice Cream Sundae

Banquet 2 (For 2 people minimum)



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£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, galanka and lime leaves to create a hot and sour taste

MAIN COURSE

Pad Kraprao

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

Pad Pak Nammanhoi

Mixed vegetables cooked in oyster sauce Jasmine Rice Pad

MeeEgg noodles stir fried with beansprouts

DESSERTS Banana Fritter or Ice Cream Sundae

Banquet 3 (For 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

Red Yang Rhat Gehumbouy

Roast duck finished off on the chargrill served with a plum sauce

Pad Nammanhoi- Beef

Selected vegetables cooked with oyster sauce

Yum- Chicken

A spicy traditional Thai salad

Jasmine Rice

Pad Mee

Egg noodles stir fried with beansprouts

DESSERTS

Banana Fritter or Ice Cream Sundae

