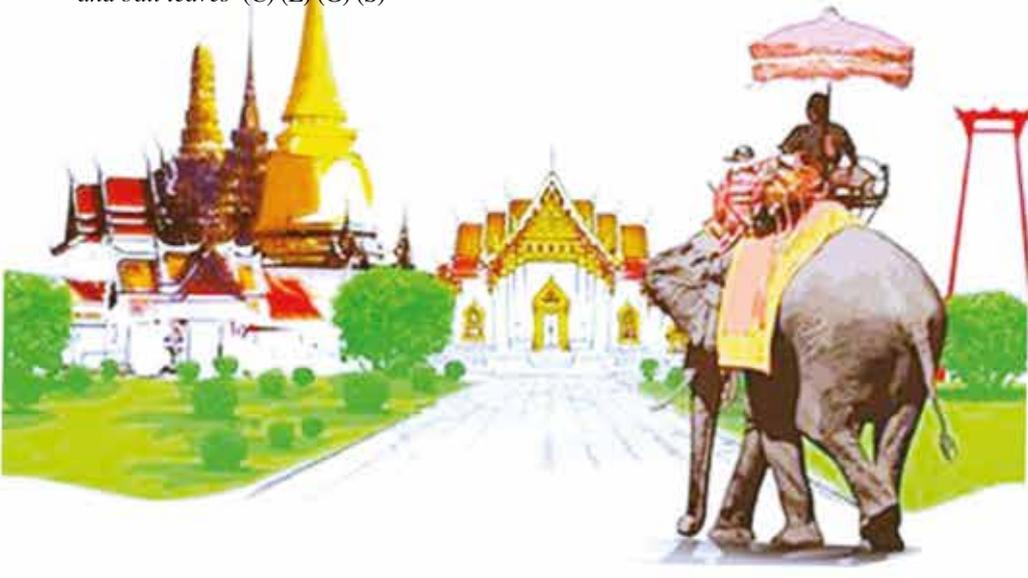




## APPETIZER

- 1. ARUNOTHAI PLATTER \*** **£7.00**  
*\*price per person/served for a minimum order for 2 people*  
*Mixed Thai starter including chicken satay, prawn wrap in pastry ,Thai fish cake, marinated chicken wrapped in pandan leaf ,marinated minced prawns on toast and vegetarian spring roll (G) (C) (E) (F) (L) (M) (MO) (MU) (N) (P) (SD) (S)*
- 2. GAI SATAY** **£5.50**  
*Marinated chicken on skewers, grilled over charcoal served with homemade peanut sauce (G) (C) (P) (SD)*
- 3. GOONG HOM PHA** **£5.75**  
*Marinated prawn wrap in pastry served with sweet chilli sauce (G) (C, (SE) (S) (SD)*
- 4. TOD MUN PLA** **£5.75**  
*Authentic Thai fish cake mixed with red curry paste, kaffir lime leaves and green beans served with sweet chilli and peanut sauce (C) (E) (F) (P) (SD)*
- 5. TOONG TONG** **£5.75**  
*A mixture of minced chicken and prawn with vegetables wrapped in pastry (G) (C) (SD)*
- 6. SEE KRONG MOO OAB** **£5.75**  
*Tender pork spare ribs marinated in honey and Thai herbs served topped with barbeque sauce and sesami seeds (G) (SE) (SD) (S) (SD)*
- 7. GAI HOR BAI TOEY** **£5.75**  
*Deep fried marinated chicken with Thai herbs wrapped in pandan leaf served with homemade tamarind dip (M) (SEC) (S)*
- 8. KA NOM PANG NAR GOONG** **£5.75**  
*Deep fried marinated minced prawns on toast and sesami, served with sweet chilli sauce (G) (C) (E) (L) (SE) (S)*
- 9. MOO PING** **£5.50**  
*Marinated pork on skewers with honey and coriander root, grilled over charcoal served with Thai style tangy sauce (G) (MU) (S)*
- 10. TALAY TORD** **£5.75**  
*Mixed seafood including prawn, squid and mussel deep fried in light batter served with sweet chilli sauce (G) (C) (SD)*
- 11. SAI GROG ISAN** **£5.50**  
*Grilled Thai style sour pork sausage*
- 12. PEEK GAI TORD** **£5.50**  
*Deep fried Thai style chicken wing*
- 13. KIEW TORD** **£5.50**  
*Crispy wonton stuffed with minced pork, chili, spring onion and coriander.*
- 14. KA NOM JEEB** **£5.50**  
*Steamed dumpling stuffed with mixture of chicken, red curry paste, coconut milk, eggs and bail leaves (C) (E) (G) (S)*





**15. ARUNOTHAI VEGETARIAN PLATTER**

**£6.00**

*Mixed Thai starter including vegetable satays, vegetable spring rolls, fried dumplings, Deep fried sweet corn cake and deep fried mixed vegetables (G) (P) (S)*

**16. SATAY PAK (Vegetarian)**

**£4.50**

*Skewers of mushrooms, onions, peppers, courgettes, carrot and tofu served with peanut sauce (P)*

**17. POH PIA TORD (Vegetarian)**

**£4.75**

*Hand rolled crispy vegetables spring rolls filled with vermicelli, cabbage and carrot served with sweet chilli sauce (G) (S) (SD)*

**18. TORD MUN KAO POD (Vegetarian)**

**£4.75**

*Deep fried sweet corn cake served with sweet chilli and peanut sauce (G) (SD)*

**19. PAK TORD (Vegetarian)**

**£4.50**

*Deep fried mixed vegetables in light batter served with sweet chilli sauce (P) (S) (SD)*

**20. GA-REE BPAP (G) (E)**

**£4.50**

*Fried dumpling stuffed with potato, carrot and onion in curry powder*





## SOUP

- 21. TOM YUM GOONG** (C) (F) (M)  **£6.00**  
*Creamy hot and sour soup with prawns, mushrooms, lemongrass, cherry tomato, galangal, chillies and kaffir leaves*
- 22. TOM KHA GAI** (F)  **£5.75**  
*A rich coconut soup with chicken, mushrooms, lemongrass, galangal and kaffir leaves*
- 23. POH TAK** (C) (F) (MO)  **£6.00**  
*Hot and sour clear soup flavoured with prawns, squids, mussels, Basil leaves and Thai herbs*
- 24. TOM YUM HED (Vegetarian)** (S)  **£4.75**  
*Creamy hot and sour soup with mushrooms, lemongrass, cherry tomato, galangal, chillies and kaffir leaves*
- 25. TOM KHA HED KAO POD ONN (Vegetarian)** (S)  **£4.75**  
*A rich coconut soup with mushrooms, baby corns and lemongrass, galangal and kaffir leaves*

## SALAD

- 26. SOM TUM** (F) (P)  **£9.25**  
*A popular Thai salad, a mixture of fresh shredded papayas, carrots, tomatoes, fine beans, fresh chillies, lime, garlic and peanuts.*
- 27. YUM NUEA YANG** (F)  **£9.25**  
*Spicy salad of sliced grilled beef with homemade dressing with onions, chillies, tomatoes, mint leaves and fresh lime.*
- 28. YUM TALAY** (CE) (C) (F) (MO)  **£9.25**  
*Spicy seafood salad with king prawns, squids, mussels, onions, chillies, tomatoes and fresh lime.*
- 29. GOONG YANG YUM MAMUANG** (C) (F) (N)  **£11.95**  
*Spicy grilled king prawns salad mixed with shredded young mango, shallots, chillies, fresh lime and garnish with cashew nuts and corianders.*





## MAIN DISHES

### CURRY

Take your pick from Chicken, Beef, Pork, Duck, Tiger Prawn, Vegetable (V) or Tofu (V)  
Please add £2.00 when ordering tiger prawn and £1.50 when ordering beef or duck dishes.  
(dishes 31-34 only).

**31. GAENG KIEW WANN** (C) (F)  **£8.50**

*Thai green curry based on young green chillies and selected Thai herbs. Cooked in coconut milk with courgettes, sliced bamboo shoots, pepper and garnished with basil and chillies*

**32. GAENG DAENG** (C) (F)  **£8.50**

*Thai red curry based on dreid chillies and selected Thai herbs. Cooked in coconut milk with courgettes, sliced bamboo shoots, pepper and garnished with basil and chillies*

**33. GAENG PANANG** (C) (F)  **£8.50**

*Thai style red dried curry with coconut milk and kaffir lime leaves.*

**34. GAENG PAA** (C) (F)  **£8.50**

*A slightly hot curry without coconut milk called "Jungle curry" cooked with red curry paste, mushroom, green bean, peppercorn, galingale courgettes, baby corn, Fingerroot and garnished with basil leaves.*

**35. GAENG GAREE GAI** (C) (F)  **£8.95**

*Yellow chicken curry cooked in creamy coconut milk and potatoes topped with fried onion*

**36. GAENG MASSAMAN NUEA** (C) (F) (N)  **£9.95**

*Tender of beef stewed with massaman curry paste made with turmeric, star anise and cinnamon cook in coconut milk, potatoes, onions and cashew nuts*

**37. GAENG PHED PED YANG** (C) (F)  **£9.95**

*Roasted duck in red curry paste with coconut milk, pineapple, lychee, pepper, courgettes, tomatoes and basil leaves.*

**38. GAENG CHOO CHEE** (C) (F) (N) **£11.95**

*A rich taste spicy red dreied curry sauce cooked in coconut milk and kiffir leaves with a choice of boneless crispy fish or king prawns*





## MAIN DISHES

### STIR FRIES

Take your pick from Chicken, Beef, Pork, Duck, Tiger Prawn, Vegetable(V) or Tofu(V)  
Please add £2.00 when ordering tiger prawn and £1.50 when ordering beef or duck dishes

**41. PAD GRA PAO** (G) (C) (MO) (S)  **£8.25**  
*Flavoured with aromatic and pungent Thai basil leaves with fresh chillies, garlic, fine beans, bamboo shoots, onions and peppers*

**42. PAD PRIEW WAAN** (CE) (G) (SD) **£8.25**  
*Stir fried light battered in Thai sweet and sour sauce with pineapples, peppers, onions, cucumber, spring onion and tomatoes*

**43. PAD KHING** (G) (MO) (S) **£8.25**  
*Sauteed with sliced fresh gingers, onions, mushrooms, peppers and spring onions*

**44. PAD MED MAMUANG HIMMAPAN** (G) (C) (F) (MO) (N) (S)  **£8.25**  
*A popular dish, stir fried light battered with cashew nuts, mushrooms, onions, peppers, spring onions, crispy chillies and homemade chillies oil*

**45. PAD NAM MUN HOY** (G) (MO) (S) **£8.25**  
*Stir fried in oyster sauce with mushrooms, broccoli, babycorn, carrots and spring onions*

**46. PAD GRA-TIEM PRIK THAI** (G) (MO) **£8.25**  
*A light battered stir fried with onion, spring onion stir fried with chopped garlic and ground pepper*

**47. PAD PRIK GAENG** (C) (F)  **£8.25**  
*Stir fried with red curry paste with fine beans, kaffir leaves and peppers*

**48. PAD PHED** (C) (F)  **£8.25**  
*Stir fried in red curry paste and coconut milk, with fine beans, peppers, bamboo shoots, courgettes, finger root, kaffir leaves and peppercorns*

**49. PAD PRIK PAO** (G) (C) (F) (MO) (N) (S) **£8.25**  
*Stir fried in homemade chilli oil sauce with onions, peppers, mushrooms, spring onions, and Basil Leaves*





## MAIN DISHES

### GRILL

- 51. GAI YANG** (G) (MO) (S) (SD)  **£11.95**  
*Chargrilled marinated chicken served on sizzling plate topped with black pepper sauce with stir fried onion, carrots, red pepper and flamed with whisky*
- 52. SUEA RONG HAI** (G) (MO) (S)  **£13.95**  
*Grilled Sirloin of beef served on a sizzling plate topped with black peppers sauce served with stir fried onions*
- 53. KOR MOO YANG** (G) (F) (MO) (S)  **£11.95**  
*Thai style sliced pork Steak marinated with garlic & coriander served on a sizzling plate with tamarind base sauce.*
- 54. PLA PAO** (G) (F) (MO) (S) **£13.95**  
*Grilled fillet seabass marinated in oyster sauce with Thai herbs wrapped with pandan leaf and garnish with fresh corianders and lime. Served with steamed vegetable and Spicy Dip*

### STEAMED

- 61. PLA NEUNG KHING** (F) (MO) (SE) (S) **£9.50**  
*Fish poach with fresh shitake Mushroom, spring onion in a light soya sauce and sesame oil*
- 62. PLA NEUNG MANAO** (F)  **£13.95**  
*Steamed seabass fillet with Thai herbs with fresh garlic, chillies and tangy lime sauce, garnish with slices lime and slice of garlic, serve with steamed vegetable*
- 63. HOY OBB** (CE) (G) (C) (F) (MO) (SE) (S) \*\*\* **£9.50**  
*Steamed mussels with chillies, Thai lemon grass, galangal lime leaves & Thai sweet basil leaves, Served with a spicy Thai dip*
- 64. GOONG OBB WOON SEN** (CE) (G) (C) (F) (MO) (SE) (S) \*\*\* **£11.95**  
*Steamed king prawns with bean thread noodles, spring onion, coriander, Chinese leaf, egg, carrot, condensed milk and pepper.*

### NOODLES & RICE

- 71. ARUNOTHAI FRIED RICE** (CE) (G) (C) (E) (F) (N) (S) \*\*\* **£8.95**  
*Special fried rice with prawns cooked with tomato ketchup, pineapple, pepper, onion, raisins and roasted cashew nuts served with pan-fried eggs*
- 72. PAD THAI GOONG** (CE) (G) (C) (E) (F) ((P) \*\*\* **£8.95**  
*The national noodles dish of Thailand, a stir fried rice noodles in tamarind sauce with prawn, bean sprouts, sping onions wrapped with egg net , served with dry chillies crushed, ground peanuts and fresh lime*
- 73. PAD SI EW GAI** (G) (E) (MO) (S) **£7.95**  
*Stir fried flat rice noodles with chicken, egg and green leaves in soy sauce*
- 74. PAD KEE MAO GAI** (G) (MO) (S)  **£7.95**  
*Spicy stir fried noodles with chilli and mixed vegetables in dark soya sauce with chicken*



## SIDES

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<b>81. KAO SUAY</b>		<b>£2.50</b>
<i>Steamed jasmine rice</i>		
<b>82. KAO PAD KHAI</b>	(G) (E) (S)	<b>£2.95</b>
<i>Egg fried rice</i>		
<b>83. KAO MAPRAO</b>		<b>£2.95</b>
<i>Coconut rice</i>		
<b>84. KAO NIEW</b>		<b>£3.20</b>
<i>Sticky rice</i>		
<b>85. KAO KLONG</b>		<b>£2.95</b>
<i>Steamed organic brown rice</i>		
<b>86. PAD MEE</b>	(G) (E) (MO) (S)	<b>£5.50</b>
<i>Stir fried egg noodles with bean sprouts and spring onions in soy sauce</i>		
<b>87. KOY TIW LUAK</b>	(G) (S)	<b>£3.20</b>
<i>Steamed rice noodles with soy sauce, bean sprouts and fried garlic</i>		
<b>88. PAD PAK RUAM</b>	(G) (S)	<b>£5.50</b>
<i>Stir fried mixed seasoning vegetables in soy sauce</i>		
<b>89. PAK KA-TI</b>		<b>£5.50</b>
<i>Stir-fried seasonal vegetable with coconut sauce</i>		
<b>90. PAD TAU NGOK</b>	(G) (S)	<b>£5.50</b>
<i>Stir-fried bean sprout with spring onion in soy sauce</i>		
<b>91. PAK LOUK</b>		<b>£3.20</b>
<i>Steamed seasonal vegetable</i>		

MEDIUM HOT 

HOT 

VERY HOT 

ALLERGY KEY: (P) Peanut (G) Gluten (S) Soya (L) Lupin (F) Fish (MO) Molluscs  
(CE) Celery (N) Nuts (M) Milk (E) Eggs (SD) Sulphur Dioxide  
(C) Crustaceans (MU) Mustard (SE) Sesame Seeds  
(\*\*\*) May contain allergens

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by supplier. Any guest with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food.



## THAI DESSERTS

### BANANA FRITTER

(G) (M) (SE) (S) \*\*\*

£4.50

*Banana fritter coated with coconut, served with a scoop of Vanilla ice cream*

### COCONUT ROLL

(G) (M) (S) \*\*\*

£4.50

*A Thai pancake roll, stuffed with dessicated coconut, flavoured with palm sugar and pandan leaves, served with a scoop of Vanilla ice cream.*

### STICKY RICE WITH BANANA

(N) (M) (S) \*\*\*

£4.50

*A Thai traditional dessert made from stiky rice, coconut milk, black bean and banana, covered in banana leaf served with a scoop of Vanilla ice cream.*

### THAI CUSTARD

(N) (M) (E) (S) \*\*\*

£4.50

*Mung bean Thai Custard dessert made from Mung Bean, coconut milk, egg and plam sugar garnish with fried onion served with a scoop of Vanilla ice cream.*

### LUXURY ICE CREAM

(M) (S) \*\*\*

£3.95

*Select 2 scoop of our luxury ice cream*

*Vanilla*

*Chocolate & chilli*

*Thai Whisky*

*Limes & Lemongrass Sorbet*

*Pink Guava & Passionfruit Sorbet*





## BANQUET SET MEALS

### SET MEAL A (minimum 2 people)

£18.95 per person

#### APPETIZER

**ARUNOTHAI PLATTER** (G) (C) (E) (F) (L) (M) (MO) (MU) (N) (P) (SD) (S) (SD)  
*Mixed Thai starter including chicken satay, prawn wrapped in pastry, Thai fish cake, marinated chicken wrapped in pandan leaf, marinated minced prawns on toast and vegetarian spring rolls served with salad*

#### MAIN COURSE

**GAENG KIEW WANN** (C) (F)

*Thai green curry based on young green chillies and selected Thai herbs. Cooked with chicken in coconut milk with courgettes, sliced bamboo shoots, pepper and garnished with basil and chillies*

**NUEA PAD HORAPA** (G) (C) (MO) (S)

*Stir fried beef with garlic, fresh chillies, onions, green bean, peppers, onions, and basil leaves served on a sizzling plate*

**PAD TAU NGOK** (G) (S)

*Stir fried bean sprout with spring onion in soy sauce*

**KAO PAD KHAI** (G) (E) (S)

*Egg fried rice*



### SET MEAL B (minimum 2 people)

£21.95 per person

#### APPETIZER

**ARUNOTHAI PLATTER** (G) (C) (E) (F) (L) (M) (MO) (MU) (N) (P) (SD) (S) (SD)  
*Mixed Thai starter including chicken satay, prawn wrap in pastry, Thai fish cake, marinated chicken wrap in pandan leaf, marinated minced prawns on French bread and vegetarian spring rolls served with salad.*

#### MAIN COURSE

**GAENG PHED PED YANG** (C) (F)

*Roasted duck in red curry paste with coconut milk, pineapple, lychee, pepper, courgettes, tomatoes and basil leaves.*

**GAI PAD MED MAMUANG HIMMAPAN** (G) (C) (F) (MO) (N) (S)

*A popular dish of stir fried light batter chicken with cashew nuts, mushrooms, onions, peppers, spring onions and dried chillies.*

**PLA PRIEW WAAN** (CE) (G) (F) (SD)

*A crispy boneless fish sweet and sour sauce with pineapples, peppers, onions, cucumber and tomatoes.*

**KAO PAD KHAI** (G) (E) (S)

*Egg fried rice.*





## SET MEAL C (minimum 2 people)

£23.95 per person

### APPETIZER

**ARUNOTHAI PLATTER** (G) (C) (E) (F) (L) (M) (MO) (MU) (N) (P) (SD) (S) (SD)  
*Mixed Thai starter including chicken satay, prawn wrap in pastry, Thai fish cake, marinated chicken wrap in pandan leaf, marinated minced prawns on French bread and vegetarian spring rolls served with salad.*

### SOUP

**TOM YUM GOONG** (C) (F) (M)

*Creamy hot and sour soup with prawns, mushrooms, lemongrass, galangal, chillies and kaffir leaves.*



### MAIN COURSE

**GAENG GAREE GAI** (F)

*Yellow chicken curry cooked in creamy coconut milk and potatoes topped with fried shallots.*



**GAENG PANANG MOO** (C) (F)

*Thai style red dried curry with coconut milk and kaffir lime leaves with pork.*

**NUEA NAM MUN HOY** (G) (MO) (S)

*Stir fried beef in oyster sauce with mushrooms, onions, peppers, carrots, broccoli and spring onions.*

**KAO PAD KHAI** (G) (E) (S)

*Egg fried rice.*

## SET MEAL VEGETARIAN (min. 2 people)

£16.95 per person

### APPETIZER

**ARUNOTHAI VEGETARIAN PLATTER (VEGETARIAN)** (G) (P) (S)

*Mixed Thai starter including vegetable satays, vegetable spring rolls, fried dumplings, deep fried mixed vegetables served with salad*

### MAIN COURSE

**TAO HOO PAD GRA PAO** (G) (S)

*Stir fried tofu with fresh chillies, garlic, green beans, bamboo shoots onions, peppers and basil leaves.*



**TAO HOO MAKHAM** (S)

*Deep fried tofu topped with Thai style sweet and tangy tamarind sauce and garnish with fresh chillies and coriander.*

**PAD TAU NGOK** (G) (S)

*Stir fried bean sprout with spring onion in soy sauce*

**KAO SUAY**

*Steamed jasmine rice.*





**SET MEAL DELUXE (minimum 4 people) £26.95 per person**

**APPETIZER**

**ARUNOTHAI PLATTER** (G) (C) (E) (F) (L) (M) (MO) (MU) (N) (P) (SD) (S) (SD)

*Mixed Thai starter including chicken satay, prawn wrap in pastry, Thai fish cake, marinated chicken wrap in pandan leaf, marinated minced prawns on French bread and vegetarian spring rolls served with salad.*

**SOUP**

**TOM YUM GOONG** (C) (F) (M)

*Creamy hot and sour soup with prawns, mushrooms, lemongrass, galangal, chillies and kaffir leaves.*



**MAIN COURSE**

**GAENG MASSAMAN NUEA** (C) (F) (N)

*Tender of beef stewed with massaman curry paste made with turmeric, star anise and cinnamon cook in coconut milk, potatoes, peanuts and onions.*



**GAI YANG** (G) (MO) (S) (SD)

*Chargrilled marinated chicken served on a sizzling plate topped with black pepper sauce with stir fried onions, carrots, red peppers and flamed with whisky.*

**PED MAKAM** (G) (MO) (S)

*Roasted duck breast and sliced topped with Thai style sweet and tangy tamarind sauce and garnish with fresh chillies and coriander.*

**GOONG PAD HORAPA** (G) (C) (F) (MO)

*A light batter king prawn stir fried with garlic, fresh chilli, onions, green bean, peppers and basil leaves served on a sizzling plate.*



**PAD THAI GAI** (CE) (G) (E) (F) (P) \*\*\*

*The national noodles dish of Thailand, a stir fried rice noodles in tamarind sauce with chicken, bean sprouts, spring onions and egg served with dry chillies crush, ground peanuts and fresh lime.*

**KAO PAD KHAI** (G) (E) (S)

*Egg fried rice.*



