



**NAKHON  
THAI**

*À la Carte*

# THE TASTE OF THAILAND

## *Sawasdee Kha,*

*Welcome to Nakbon Thai Restaurant. We started our journey back in 2003 offering authentic thai food at our cocktail bar in the heart of London Wall EC2R 7DE. We relocated in 2004 to the beautiful waterfront location giving us the opportunity to expand our delicious food menu and giving you the chance to enjoy the stunning view.*

*Please visit our new branch in Eltham SE9 6SF*

*The art of Thai food is founded on simple ingredients from fresh fish and vegetables, rice and aromatic herbs and spices. At Nakbon Thai we use these ingredients to make a selection of popular Thai dishes.*

*Thai cuisine is famous for its wonderfully complex flavours blending sweet, sour, salty, bitter and spicy tastes to create a wealth of harmonious and mouthwatering dishes. It brings together the best of both fresh and dry spices creating unique tastes only found in Thailand.*

*“Khob Kun Mak Kha”*

### **PAYMENT POLICY**

We only accept maximum of 4 credit cards for payments on groups of 5 and above. By placing the order, you are accepting our payment policy. We cannot accept individual payments on groups of 5 and above.

Discretionary 12.5% service charge will be added to the bill for the staff. All prices are inclusive of current VAT.

Management Reserves the right to implement a minimum cover charge of £12 per person. We reserve the rights to change price without giving any prior notice. Management reserves the right to refuse any customers without having to give any reason whatsoever.

### **WE MEET HALAL FOOD QUALITY STANDARDS**

 = MEDIUM HOT

 = VERY HOT

 = CONTAINS NUTS

 = VEGETARIAN

# ESSENTIAL INGREDIENTS

## *in Thai cooking*

**COCONUT MILK** - A key ingredient of many Thai curries and other dishes, coconut milk is rich, creamy liquid derived from the flesh of a coconut.

**FISH SAUCE (NAM PLA)** - There are many types of oriental fish sauce, made from different species of fish, such as anchovies.

**OYSTER SAUCE** - This is made by boiling oysters in water to make a white broth, then condensing it to a dark brown sauce.

**RICE NOODLES** - In dried form, rice noodles are standard ingredient. Dried (sen lek) noodles are about 2.5 mm wide; the flat (sen yai) type are 1-2.5 cm wide. Rice vermicelli noodles (sen mee) are very thin indeed. Soaked or cooked in boiling water. Drained, then added to a bowl of water until they cool down, drained again and ready for use.

**SESAME OIL** - Amber oil that's very aromatic with a nutty flavour. It's used as a flavouring rather than frying.

**SOY SAUCE LIGHT (SO-10)** - Made from soy-beans or mushrooms, light soy sauce is a thin, opaque, brown liquid. It adds saltiness to the dish without affecting its colour.

**CHILLIES (PRIK)** - The two main types of chilli used in Thai cooking are small, fresh, 'birds-eye' chillies (a distinctive variety about 2.5-5 cm long, grown in Thailand), and fresh or dried red chillies that are much larger (about 12 cm long) and not nearly as hot, but they add a lovely mellow flavour to the dishes. Fresh chillies may be green or red, the red (ripe) ones being more frequently used.

**CORIANDER (PHAKCHI)** - Much enjoyed in the West, but usually sold without any roots. The fresh leaves are frequently used as a garnish.

**DRIED FUNGUS** - Soaked in hot water for 2-3 minutes and drained before using.

**GALANGAL (KHA)** - A key ingredient of Thai curry paste, galangal looks like ginger but tastes very different. It has a sharp citrusy, almost piney flavour.

**KAFFIR LIME LEAVES (MA KRUT)** - The only ingredient listed here that is usually difficult to obtain in the West. They are used for adding flavour to curries. It has citrus fragrance native to south east asia.

**LEMON GRASS (TAKHRAO)** - Another key ingredient of Thai curry paste, lemon grass adds a delicate lemon flavour to many dishes. It is finely sliced and added directly to food.

**TAMARIND** - Made from dried pulp of tamarind seeds. It adds tartness to sweet and sour sauces.

**TARO** - A white root vegetable. Taro is a starchy root vegetable grown in asia, It has a earthy flavour that tastes slightly like vanilla.

**THAI AUBERGINES** - Quite unlike the purple variety, Thai aubergines have a bitter flavour and come in two sizes: pea and golf-ball.

**SPICES:** Although we like to use fresh herbs wherever possible, occasionally we use spice powders, especially in dishes from the south of Thailand where there's a strong Malaysian influence. We like to add a little spice to Thai curry paste. Other useful powders in Thai cooking include: ground cumin, ground white pepper, ground allspice, ground turmeric and yellow curry powder.

**HOLY BASIL (KAPHRAO)** - Extensively used in Thai cooking. It brings a fragrant and intensely spicy flavour which is like a combination of black pepper and clove.

**SWEET BASIL (HORAPHA)** - Has the dark green leaves with red stems. Its leaves are slightly thicker than the holy basil, and has its own distinctive flavour.

**SPRING ONION (TONHOM)** - Mostly used as a garnish in Thai dishes. Fresh with roots.

**GREEN PEPPERCORN (PHRIK THAI ON)** - Young peppercorns are flavourful but not too hot. The whole berries can be used, or lightly crushed to give more flavour

# Appetizer

## 01 NAKHON THAI PLATTER (PER PERSON) 🍴 9.95

Which includes a combinations of Chicken Satay, Beef Satay, Tod Mun Pla, Thai Dumpling, Poh Pia Pak and Thai Prawns Toast

## 01A NAKHON THAI VEGETARIAN PLATTER (PER PERSON) 🍴 8.50

Which includes a combinations of Thai Vegetarian Dumplings, Hed Manaow, Tofu Tod, Poh Pia Pak & Mun Tod

## 02 SATAY GAI 🍴 7.95

Strips of boneless chicken breast marinated with coriander and Thai spices and threaded into wooden skewers. Grilled until browned and served with home-made peanut sauce

## 101 SATAY NUEA 🍴 9.95

Strips of sirloin beef marinated in a mixture of fish sauce, soy sauce, coriander and Thai spices and threaded into wooden skewers. Grilled until golden brown and served with home-made peanut sauce

## 03A TOD MUN PLA 7.95

Thai spicy deep-fried fish cakes served with sweet and tangy sauce

## 03B HOY SHELL YANG 🌶️🌶️ 11.50

Grilled scallops on a shell and served with red chilli and lime sauce

## 04 POH PIA PAK 🌿 7.70

Crispy spring rolls generously packed with a vegetable filling, served with sweet chilli sauce

## 05 THAI DUMPLING 7.95

Steamed dumplings filled with minced prawn & chicken topped with crispy garlic, served with soya sauce and vinegar

## 06 HED MANAOW 🌶️🌶️ 7.70

Deep fried mushrooms, topped with tangy lime garlic chilli sauce

## 07 PRAWN SAKUNA 8.95

Simply the best crispy deep fried prawns in breadcrumbs with egg, served with sweet chilli sauce

## 08 NAKHON THAI PRAWN TOAST 7.70

Deep fried marinated minced prawns on sesame bread served with sweet chilli sauce

## 09 BHOO-NIM-TOD 🌶️🌶️ 10.95

Crispy Thai soft-shell crab, sprinkled with flaked garlic and chilli

## 11 MUN TOD 🍴🌿 7.70

Crushed potatoe blended with Thai spices, coated with breadcrumb and deep fried, served with plumb sauce

### 12 PEEK GAI TOD 🌶️🌶️ 7.95

Deep fried crispy chicken wings marinated in Thai herbs and served with sweet chili sauce

### 13 THAI VEGETARIAN DUMPLING 🌱 7.95

Steamed vegetarian dumplings, filled with crushed onion, peas, white cabbage and broccoli. Served with homemade fresh tomato paste

### 14 TOFU TOD 🍷 7.95

Deep fried tofu coated with vegetables, served with plum sauce

### 103 PLA MUEK TOD 10.50

Deep fried calamari, lightly coated in special home made spice, served with a spicy mayonnaise sauce

### CRISPY AROMATIC DUCK

104A 1/4 DUCK 11.95

104B 1/2 DUCK 19.95

104C WHOLE DUCK 33.00

Served with pancakes, cucumber, spring onion and hoysin sauce

105 ADDITIONAL PANCAKES (SIX) 2.95

106 PRAWN CRACKERS 3.50

## Soup

### 21 TOM-YUM-GOONG 🌶️🌶️ 8.95

A classic sweet, sour and spicy prawn & mushroom soup with flavours of lemongrass and fresh herbs

### 22 TOM-KHA-GAI 7.95

A delightful chicken and mushroom soup, rich with coconut milk and fragranced with elusive flavour of galangal

### 23A TOM-YUM-JAY 🌶️🌶️ 🌱 7.75

A vegetarian version of Tom Yum soup with baby corn and mushrooms

### 23B TOM-KHA-JAY 🌱 7.75

A creamy coconut soup with tofu and mushrooms

### 24 TOM-KHA-TALAY 10.50

A combination of prawns, scallops, white fish and mussels in a light broth of coconut and galangal

Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free.

# Meat & Poultry

## 31 GAI PAD PRIK THAI GRATIAM 10.95

Chicken marinated in garlic and pepper wok-fried in fresh peppercorn

## 32 GAI-GRAPRAO 10.95

Sliced chicken or beef, stir-fried in fresh basil leaves, mushrooms, chilli and peppercorn

## 33 HIMMAPARN 10.95

Stir-fried chicken with cashew nuts, spring onion, babycorn, mushrooms, pepper and dried chillies

## 35 SIAM SWEET AND SOUR CHICKEN 10.95

Sweet and Sour Thai-style stir-fried chicken with onion, cucumber, tomato and pineapple

## 36 NUEA PHAD PRIK 10.95

Wok-fried slices of beef cooked with sweet basil and Thai herbs

## 37 NUEA NUM-MUN HOY 10.95

Succulent slices of sirloin beef with asparagus onion, spring onion, mushroom and baby corn in aromatic oyster sauce

## 38 PED KHEEMAO 11.95

“Kheemao” meaning “drunken” it’s a popular sliced roast duck dish in Thailand with long beans and baby corn in a fresh herb chilli sauce

## 39 PED PHAD KHING 11.95

Tender slices of roasted duck or chicken sautéed with aromatic cep mushrooms, ginger, pineapple and spring onion

## 40 LAMB AND HERBS 11.50

Stir-fried lamb cooked in a spicy coconut sauce with Thai herbs and eggplant

## 206 SUEA RONG HAI (MEDIUM) 17.95

Also known as “Weeping Tiger”, tender pieces of sirloin beef chargrilled and served with homemade herbs sauce. *Please request how you would like your steak cooked, usually served as medium rare*

# Fish & Shellfish

## 41 TALAY FLAMBE 16.95

Stir fried mixed seafood and herbs in a spicy sauce served on a sizzling plate

## 42 CRISPY GARLIC KING PRAWNS 13.95

Battered prawns in an oyster sauce, topped with garlic and pepper

## 43 STEAMED SEA-BASS 21.95

Steamed sea-bass fillet with ginger and spring onion in Thai light soy sauce, sesame oil, yellow bean paste, served on a bed of vegetables  
*(may contain traces of small fish bones)*

## 44 SAMUI SEAFOOD 15.95

A combination of seafood stir-fried with fresh green peppercorn onion, spring onion and garlic

## 45 PHUKET SCALLOPS 14.95

Stir-fried scallops with spring onion, celery and Thai basil leaf in a chilli paste

## 47 HOMOK TALAY 14.95

Steamed mixed seafood with red chilli and red curry paste

## 48 CHU-CHI GOONG 14.75

Battered prawns coated with a rich red dry curry sauce

## 49 ASPARAGUS GOONG 12.95

Asparagus with tiger prawns, stir fried in oyster sauce

## 50 PLA RAD PRIK 19.95

Whole crispy deep fried Tilapia fish cooked in sweet chilli Thai spice and herbs *(May contain traces of small fish bones)*

## 202 GRAPRAO TALAY 15.95

Stir-fried mixed seafood in fresh basil leaves, chilli and peppercorn

## 203 PLA NUENG MANOW 21.95

Poached sea bass fillet in a tangy lime and chilli broth  
*(May contain traces of small fish bones)*

# Curry

## 51 KIEW-WAN GAI 11.50

Thailand's popular dish. Chicken green curry with pea aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil

## 51A KIEW-WAN NUEA 12.95

Thailand's popular dish. Beef green curry with pea aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil

## 51B KIEW-WAN GOONG 14.95

Thailand's popular dish. Prawn green curry with pea aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil

## 52 PANAENG NUEA 12.50

Stir-fried beef in a creamy red coconut curry on a bed of fresh basil

## 52A PANAENG GAI 11.95

Stir-fried chicken in a creamy red coconut curry on a bed of fresh basil

## 53 GAENG PED YANG 12.50

Tender roast duck cooked in a unique combination of tangy pineapple and grape with rich coconut sauce

## 54 GAENG MASSAMUN 11.95

A Southern Thailand speciality of slowly braised lamb in a mild spicy potato curry

## 54A MASSAMUN GAI 11.75

A Southern Thailand speciality of slowly braised chicken in a mild spicy potato curry

## 55 GAENG KARI GOONG 14.95

Yellow coconut curry with king prawns, potatoes and onions

## 57 GAENG PA GAI (JUNGLE CURRY) 11.95

Traditional Thai chicken curry with an extremely hot and spicy broth. We can make it medium spicy if requested



# Salad

## 61 SOM TUM 🌶️🌶️🍷 11.95

Classic papaya salad with cherry tomatoes tossed in a lime & fish sauce

## 62 YAM-WOONSEN 🌶️🌶️ 11.95

A clear glass noodle salad with chicken and prawns tossed in a lemon and fish sauce dressing

## 63 YAM-NUEA 🌶️🌶️ 14.95

Pan-grilled tender strips of sirloin steak tossed in a spicy chilli and lime dressing

## 204 LARB E-SARN 🌶️🌶️ 10.95

A dish from North-East Thailand famous for its spicy minced chicken salad

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# Vegetable

## 64 PAK-BOONG 9.50

Well-known as Thai morning glory Vegetable tossed in yellow bean and chilli

## 65 TOFU HIMMAPARN 8.95

Stir-fried tofu with cashew nuts, spring onion, babycorn, mushrooms, pepper and dried chillies

## 66 NOR-MAI-FARANG 8.95

Sautéed asparagus in light soy and oyster sauce

## 67 PHAD RUAM MIT 7.95

An array of seasonal vegetables lightly tossed in soy sauce

## 78 CHU CHI TOFU 7.95

Fried tofu pieces coated in rich red dry curry sauce

## 69 PENAENG MAKHUR 8.95

Deep fried aubergine cooked in cream penaeng coconut sauce

## 57A GAENG PA PAK (JUNGLE CURRY) 10.95

Traditional Thai vegetable curry with an extremely hot and spicy broth. We can make it medium spicy if requested

## 56 MONK'S DELIGHT 10.95

Thailand's popular dish. Vegetable green curry with pea aubergine, eggplant, pepper and bamboo shoots in homemade curry paste of fresh green chilli and basil

## 70 TOFU GRAPRAO 8.95

Tofu stir-fried in fresh basil leaves, chilli, pepper, onion, finebean and mushroom

## 70A PAD-BROCCOLI 8.50

Stir fried broccoli with oyster sauce and garlic

## 70B PAD TUA LAN TAO 8.50

Stir fried sugar snap peas with oyster sauce and garlic

# Rice & Noodles

## 71 PAD THAI GOONG 🍤 9.95

Thai-style flat rice noodles with prawn, tofu and egg

## 71A PAD THAI GAI 🍤 8.95

Thai-style flat rice noodles with chicken, tofu and egg

## 72 PAD THAI JAY 🍤 🌿 8.75

Thai-style flat rice noodles with tofu and cashew nuts

## 73 PAD SEE-IEW GAI 8.95

Stir-fried flat rice noodles in soya sauce with chicken, vegetables and egg

## 78 PLAIN NOODLES 7.50

Stir-fried thin yellow noodle with beansprout and spring onion

## THAI YELLOW NOODLES

( 78A CHICKEN 8.95 78B BEEF 9.50 78C PRAWN 9.95 )

Stir-fried thin yellow noodles cooked with beansprout, spring onion, pepper, egg & onion. Stir-fried with a *choice of chicken, beef or prawn*)

## 74 NAKHON THAI PRAWN HOUSE RICE 🌶️ 🌶️ 8.95

Special prawn fried rice cooked in chilli oil and spices

## 74A NAKHON THAI CHICKEN HOUSE RICE 🌶️ 🌶️ 8.95

Special chicken fried rice cooked in chilli oil and spices

## 75 EGG FRIED RICE 4.95

Stir-fried rice with egg, finely chopped carrots and spring onions

## 76 STEAMED FRAGRANT RICE 3.95

## 76A STICKY RICE 4.95

## 77 COCONUT RICE 4.95

Fragrant Jasmine rice cooked with coconut milk, topped with sesame seeds

## 79 PINEAPPLE RICE 6.95

Special fried rice with pineapple, onion, carrot, curry powder, cumin and garlic.

## 80 GARLIC RICE 🍤 7.50

Special fried rice with fresh garlic, cashew nuts, onion and egg

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# Non-Vegetarian Set Menus

**4 COURSE** 34.95 PER PERSON

**3 COURSE (WITHOUT SOUP)** 29.95 PER PERSON

**2 COURSE (APPETIZER & MAIN)** 26.95 PER PERSON

## Appetizer

### **SATAY CHICKEN** 🍴

Strips of boneless chicken breast marinated with coriander and Thai spices and threaded into wooden skewers. Grilled until browned and served with home-made peanut sauce

### **TOD MUN PLA**

Thai spicy deep-fried fish cakes served with cucumber relish

### **THAI DUMPLING**

Steamed dumplings, prawn & minced chicken topped with crispy garlic, served with soy sauce

### **POH PIA PAK** 🌿

Crispy spring rolls generously packed with a vegetable filling, served with sweet chilli sauce

### **NAKHON THAI PRAWN TOAST**

Deep fried marinated minced prawns on sesame bread served with sweet chilli sauce

# *Soup Course*

(ONLY ON 4 COURSE SET MENU)

## **TOM KHA GAI**

A delightful chicken and mushroom soup, rich with coconut milk and fragranced with elusive flavour of galangal

# *Main Course*

## **KIEW-WAN GAI**

Thailand's popular dish. Chicken green curry with pea aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil

## **LAMB AND HERBS**

Stir-fried lamb cooked in a spicy coconut sauce with Thai herbs and eggplant

## **RUAM MIT VEGETABLE**

An array of seasonal vegetables lightly tossed in soy sauce

## **PAD THAI GOONG NOODLES 🍜**

Thai-style flat rice noodles with prawn, tofu and egg

## **STEAMED FRAGRANT RICE**

# *Dessert*

(ONLY ON 3 & 4 COURSE SET MENU)

## **SEASONAL EXOTIC FRUIT SALAD WITH VANILLA ICE CREAM**

# Vegetarian Set Menu

**4 COURSE** 32.95 PER PERSON

**3 COURSE (WITHOUT SOUP)** 27.95 PER PERSON

**2 COURSE (APPETIZER & MAIN)** 24.95 PER PERSON

## Appetizer

### POH PIA PAK

Crispy spring rolls generously packed with a vegetable filling, served with sweet chilli sauce

### HED MANOW

Deep fried mushrooms, topped with tangy lime garlic chilli sauce

### MUN TOD 🍷

Crushed potatoe blended with Thai spices, coated with breadcrumb and deep fried, served with plumb sauce

### TOFU TOD 🍷

Deep fried tofu coated with vegetables, served with plum sauce

### THAI VEGETARIAN DUMPLING

Steamed vegetarian dumplings, filled with crushed onion, peas, white cabbage and broccoli. Served with homemade fresh tomato paste

## Soup Course

(ONLY ON 4 COURSE SET MENU)

### TOM KHA JAY

A creamy coconut soup with tofu and mushrooms

# Main Course

## MONK'S DELIGHT

Thailand's popular dish. Vegetable green curry with pea aubergine, eggplant, pepper and bamboo shoots in homemade curry paste of fresh green chilli and basil

## TOFU GRAPRAO

Tofu stir-fried in fresh basil leaves, chilli, pepper, onion, finebean

## PHAD RUAM MIT VEGETABLE

An array of seasonal vegetables lightly tossed in soy sauce

## PAD THAI JAY NOODLES 🌱

Thai-style flat rice noodles with tofu, cashew nuts

## COCONUT RICE

Fragrant Jasmine rice cooked with coconut milk, topped with sesame seeds

# Dessert

(ONLY ON 3 & 4 COURSE SET MENU)

**SEASONAL EXOTIC FRUIT SALAD WITH VANILLA ICE CREAM**

## FOOD ALLERGEN NOTICE:

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Please scan QR to login



Instagram



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