



**NAKHON
THAI**

À la Carte

THE TASTE OF THAILAND

Sawasdee Kha,

Welcome to Nakhon 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.

The art of Thai food is founded on simple ingredients from fresh fish and vegetables, rice and aromatic herbs and spices. At Nakhon 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  = GLUTEN FREE  = CONTAINS NUTS  = VEGETARIAN  = VEGAN

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 (PRIKI) - 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 (TAKHRAI) - 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) 🍷 8.95

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) 🍷 7.50

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

02 SATAY GAI 🍷 6.95

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

03A TOD MUN PLA 🌿 6.95

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

03B HOY SHELL YANG 🌶️🌶️🌿 10.50

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

04 POH PIA PAK 🌿🌿 6.70

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

05 THAI DUMPLING 6.95

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

06 HED MANAOW 🌶️🌶️🌿🌿 6.70

Deep fried mushrooms, topped with tangy lime garlic chilli sauce

07 PRAWN SAKUNA 🌿 7.95

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

08 NAKHON THAI PRAWN TOAST 6.70

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

09 BHOO-NIM-TOD 🌶️🌶️ 9.95

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

11 MUN TOD 🍷🌿🌿 6.70

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

12 PEEK GAI TOD 🌶️🌶️🌿 6.95

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

13 THAI VEGETARIAN DUMPLING 6.95

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

14 TOFU TOD 6.95

Deep fried tofu coated with vegetables, served with plum sauce

101 SATAY NUEA 8.95

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

103 PLA MUEK TOD 9.50

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

104 CRISPY AROMATIC DUCK

1/4 DUCK 11.50

1/2 DUCK 19.50

WHOLE DUCK 32.00

Served with pancakes, cucumber, spring onion and hoysin sauce

ADDITIONAL PANCAKES (SIX) 2.50

Soup

21 TOM-YUM-GOONG 7.95

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

22 TOM-KHA-GAI 6.95

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

23A TOM-YUM-JAY 6.75

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

23B TOM-KHA-JAY 6.75

A creamy coconut soup with tofu and mushrooms

24 TOM-KHA-TALAY 9.50

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 9.95

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

32 GAI-GRAPRAO 9.95

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

33 HIMMAPARN 9.95

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

35 SIAM SWEET AND SOUR CHICKEN 9.95

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

36 NUEA PHAD PRIK 9.95

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

37 NUEA NUM-MUN HOY 9.95

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

38 PED KHEEMAO 10.95

“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 10.95

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

40 LAMB AND HERBS 10.50

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

206 SUEA RONG HAI (MEDIUM) 16.95

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 14.95

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

42 CRISPY GARLIC KING PRAWNS 12.95

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

43 STEAMED SEA-BASS 19.95

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 14.95

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

45 PHUKET SCALLOPS 13.95

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

47 HOMOK TALAY 13.95

Steamed mixed seafood with red chilli and red curry paste

48 CHU-CHI GOONG 13.75

Battered prawns coated with a rich red dry curry sauce

49 ASPARAGUS GOONG 11.95

Asparagus with tiger prawns, stir fried in oyster sauce

50 PLA RAD PRIK 18.95

Whole crispy deep fried Tilapia fish cooked in sweet chilli Thai spice and herbs *(Contains fish bones)*

202 GRAPRAO TALAY 14.95

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

203 PLA NUENG MANOW 19.95

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

Curry

51 KIEW-WAN GAI 10.50

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 10.95

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 13.95

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 11.50

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

52A PANAENG GAI 10.95

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

53 GAENG PED YANG 11.50

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

54 GAENG MASSAMUN 10.95

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

54A MASSAMUN GAI 10.75

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

55 GAENG KARI GOONG 13.95

Yellow coconut curry with king prawns, potatoes and onions

57 GAENG PA GAI (JUNGLE CURRY) 10.95

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

Salad

61 SOM TUM 🌶️🌶️🌶️ 10.95

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

62 YAM-WOONSEN 🌶️🌶️ 10.95

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

63 YAM-NUEA 🌶️🌶️ 13.95

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

204 LARB E-SARN 🌶️🌶️ 9.95

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

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Vegetable

64 PAK-BOONG 🌿 8.50

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

65 TOFU HIMMAPARN 🍄 7.95

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

66 NOR-MAI-FARANG 🌶️🌶️ 🌿 7.95

Sautéed asparagus in light soy and oyster sauce

67 PHAD RUAM MIT 🌿 6.95

An array of seasonal vegetables lightly tossed in soy sauce

68 CHU CHI TOFU 🌿 6.95

Fried tofu pieces coated in rich red dry curry sauce

69 PENAENG MAKHUR 🌿 7.95

Deep fried aubergine cooked in cream penaeang coconut sauce

57A GAENG PA PAK (JUNGLE CURRY) 🌶️🌶️🌶️ 🌿 9.95

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

56 MONK'S DELIGHT 🌶️🌶️ 🌿 9.95

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 🌶️🌶️🌶️ 7.95

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

Rice & Noodles

71 PAD THAI GOONG 🍤 8.95

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

71A PAD THAI GAI 🍤 7.95

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

72 PAD THAI JAY 🍤 🥬 🥜 7.75

Thai-style flat rice noodles with tofu and cashew nuts

73 PAD SEE-IEW GAI 7.95

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

78 PLAIN NOODLES 6.50

Stir-fried thin yellow noodle with beansprout and spring onion

THAI YELLOW NOODLES

[78A CHICKEN 7.95 78B BEEF 8.25 78C PRAWN 8.95]

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 🌶️ 🌶️ 7.95

Special prawn fried rice cooked in chilli oil and spices

74A NAKHON THAI CHICKEN HOUSE RICE 🌶️ 🌶️ 7.95

Special chicken fried rice cooked in chilli oil and spices

75 EGG FRIED RICE 3.95

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

76 STEAMED FRAGRANT RICE 2.95

77 COCONUT RICE 3.95

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, served on a pineapple shell

80 GARLIC RICE 🍤 6.50

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

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Non-Vegetarian Set Menus

4 COURSE 33.95 PER PERSON

3 COURSE (WITHOUT SOUP) 28.95 PER PERSON

2 COURSE (APPETIZER & MAIN) 25.95 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 31.95 PER PERSON

3 COURSE (WITHOUT SOUP) 26.95 PER PERSON

2 COURSE (APPETIZER & MAIN) 23.95 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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Instagram



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