



**NAKHON THAI**  
*Set Menu*

# Non Vegetarian

4 Course 33.95 - Appetizer, Soup, Main Course & Desserts

3 Course 28.95 - Appetizer, Main Course & Desserts

2 Course 25.95 - Appetizer & Main Course

## APPETIZER COURSE

(SERVED WITH 2, 3 & 4 COURSE)

**CHICKEN SATAY (N)** 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** Thai spicy deep-fried fish cakes served with sweet and tangy sauce

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

**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

(SERVED WITH 4 COURSE)

### 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

### PHAD RUAM MIT VEGETABLE

An array of seasonal vegetables lightly tossed in soy sauce

### PAD THAI GOONG NOODLE (N)

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

### STEAMED FRAGRANT RICE

## DESSERT COURSE

(SERVED WITH 3 & 4 COURSE)

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

( N ) = NUTS

# Vegetarian

4 Course 31.95 - Appetizer, Soup, Main Course & Desserts

3 Course 26.95 - Appetizer, Main Course & Desserts

2 Course 23.95 - Appetizer & Main Course

## APPETIZER COURSE

(SERVED WITH 2, 3 & 4 COURSE)

**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 (N)** Crushed potatoe blended with Thai spices, coated with breadcrumb and deep fried, served with plumb sauce

**TOFU TOD (N)** 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

(SERVED WITH 4 COURSE)

**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 and mushroom

**PHAD RUAM MIT VEGETABLE** An array of seasonal vegetables lightly tossed in soy sauce

**PAD THAI JAY NOODLE (N)** Thai-style flat rice noodles with tofu, cashew nuts

**STEAMED COCONUT RICE** Fragrant Jasmine rice cooked with coconut milk, topped with sesame seeds

## DESSERT COURSE

(SERVED WITH 3 & 4 COURSE)

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

( N ) = NUTS

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