

VEGETARIAN DISHES

RICE & NOODLE

V*64 PAK-BOONG 7.50

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

V66 NOR-MAI-FARANG 7.50

Sautéed asparagus in light soy and oyster sauce

V67 PAD RUAM MIT 6.50

An array of seasonal vegetables lightly tossed in soy sauce

V**68 CHU CHI TOFU 6.50

A red dry curry sauce dish of crispy tofu with a hint of spice

V*69 PENAENG MAKHUR 6.90

Deep fried aubergine cooked in cream penaeng coconut sauce

V***57A GAENG PA PAK 7.50

(Jungle Curry)

Traditional Thai vegetable curry flavourful with hot spices and chillies

V**56 MONK'S DELIGHT 7.95

Traditional Thai vegetarian green curry with basil and eggplant

N71 PAD THAI GOONG 8.20

Thai-style noodles with prawn

N71A PAD THAI GAI 7.20

Thai-style noodles with chicken

NV 72 PAD THAI JAY 7.20

Thai-style noodles with tofu and cashew nuts

73 PAD SEE-IEW GAI 7.20

Stir-fried thin noodles in soya sauce with chicken and vegetables

*74 NAKHON THAI HOUSE RICE 7.20

Special fried rice with prawn

75 EGG FRIED RICE 3.80

Stir-fried with finely chopped vegetables

76 STEAMED FRAGRANT RICE 2.90

N77 COCONUT RICE 3.50

Fragrant Jasmine rice cooked with coconut milk

78 PLAIN NOODLES 6.00

Yellow stir-fried thin noodle with beansprout and spring onion

79 PINEAPPLE RICE 6.95

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

N80 GARLIC RICE 6.50

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

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(Delivery within selected areas of
 Royal Docks, Isle of Dogs & Limehouse) E6, E16, E14

FREE DELIVERY ON ORDERS ABOVE £15

Delivery time minimum 1 hour

DELIVERY HOURS:

Mon - Fri: 12pm - 2:30pm & 6pm - 10:30pm

Sat: 6pm - 10:30pm

Sun: 6pm - 10:30pm

ADDRESS:

Waterfront Studios, 1 Dock Road, London E16 1AH

Reservation Tel: 020 7474 5058

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All prices are inclusive of current VAT.

We reserve the rights to change price without giving any prior notice.



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APPETISERS

N *01 NAKHON THAI PLATTER per person **8.50**

(Minimum order 2)
A delicious 6 combinations of Chicken and Beef Satay, Tod Mun Pla, Thai Dumpling, Poh Pia Pak and Thai Prawn Toast

N02 SATAY GAI **6.50**

Tender chicken breast, chargrilled and served with peanut sauce

***03A TOD MUN PLA** **6.50**

Thai spicy deep-fried fish cakes served with cucumber relish

****03B HOY SHELL YANG** **9.80**

Grilled scallop on a shell and served on a red chilli and lime sauce

V 04 POH PIA PAK **6.20**

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

05 THAI DUMPLING **6.20**

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

06 HED MANAOW **6.20**

Deep fried mushrooms, topped with tangy lime garlic chilli sauce

07 PRAWNS SAKUNA **6.90**

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

08 NAKHON THAI PRAWN TOAST **5.95**

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

09 BHOO-NIM-TOD **9.50**

Crispy Thai soft-shell crab in a pepper sauce, sprinkled with flaked garlic

12 PEEK GAI TOD **6.95**

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

V11 PAK SAKUNA **5.80**

Crispy deep fried babycorn, carrots and tofu in breadcrumbs served with plum sauce

N 101 SATAY NUEA **8.95**

Marinated sirloin beef, chargrilled and served with peanut sauce

102 EMERALD CHICKEN **7.80**

Deep fried marinated chicken wrapped in Pandanus leaf, served with home-made sesame infused soy sauce

103 PLA MUEK TOD **8.50**

Deep fried calamari, lightly coated in special home made spice

SOUP

****21 TOM-YUM-GOONG** **7.50**

Classic and flavourful but spicy hot and sour soup with prawns, mushrooms and lemongrass

***22 TOM-KHA-GAI** **6.20**

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

V ** 23A TOM-YUM-JAY **5.95**

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

V* 23B TOM-KHA-JAY **5.95**

A creamy coconut soup with tofu and mushrooms

*** 24 TOM-KHA-TALAY** **8.50**

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

31 GAI PAD PRIK THAI GRATIAM **9.50**

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

MEAT & POULTRY

31 GAI PAD PRIK GRATIAM

Chicken marinated in garlic and pepper, wok-fried in fresh peppercorn, onion, spring onion and red pepper

**** 32 GAI-GRAPRAO** **9.50**

(Prawns option available £12.95)
Sliced chicken or beef, stir-fried in fresh fried basil leaves, chilli and peppercorn

***33 HIMMAPARN** **9.50**

Stir-fried chicken with cashew nuts and dried chillies

35 SIAM SWEET AND SOUR CHICKEN **9.20**

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

****36 NUEA PHAD PRIK** **9.50**

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

37 NUEA NUM-MUN HOY **9.50**

Succulent slices of sirloin beef with asparagus and baby corn in aromatic oyster sauce

FISH & SHELLFISH

**** 41 TALAY FLAMBE** **13.95**

Fried mixed seafood and herbs in a spicy sauce served on a sizzling plate.

42 CRISPY GARLIC KING PRAWNS **12.50**

Topped with crispy garlic and pepper in oyster sauce

43 STEAMED SEA-BASS **18.90**

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

44 SAMUI SEAFOOD **14.50**

A melange of seafood stir-fried with fresh green peppercorn & garlic

****45 PHUKET SCALLOPS** **13.50**

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

**** 38 PED KHEEMAO** **10.50**

(Option of chicken available)
"Kheemao" meaning "drunken" it's popular sliced roast duck dish in Thailand with long beans and baby corn in a fresh herb chilli sauce

39 PED PHAD KHING **10.50**

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

****40 LAMB AND HERBS** **9.90**

Stir-fried lamb with a spicy coconut sauce with Thai herbs

*****204 LARB E-SARN** **9.50**

A famous dish of North-East of Thailand for its chicken salad tossed with plentiful herb very spicy

***206 SUEA RONG HAI** **16.50**

(Medium)
Please request how you would like your meat cooked "Weeping Tiger", tender chargrilled sirloin beef served with chilli and herbs sauce

***47 HOMOKTALAY** **13.50**

Steamed mixed seafood with red chilli and red curry paste served in a fresh banana leaf

****48 CHU-CHI GOONG** **13.20**

A red dry curry sauce dish of king prawns and a hint of spices

49 ASPARAGUS GOONG **10.50**

Asparagus with tiger prawns, stir fried in oyster sauce

50 PLA RAD PRIK **18.95**

Whole crispy deep fried Tilapia cooked in sweet chilli thai spice and herbs. (contains fish bones)

****202 GRAPRAO TALAY** **14.50**

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 off small fish bones)

CURRIES

****51 KIEW-WAN GAI** **9.90**

The most classic dish of chicken green curry based on coconut cream fried with a paste, spices and mix vegetable with eggplant

***53 GAENG PED YANG** **10.20**

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

****51A KIEW-WAN NUEA** **9.90**

The most classic dish of beef green curry based on coconut cream fried with a paste, spices and mix vegetable with eggplant

N*54 GAENG MASSAMUN LAMB **10.20**

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

****51B KIEW-WAN GOONG** **12.95**

The most classic dish of prawn curry based on coconut cream fried with a paste, spices and mix vegetable with eggplant

54A MASSAMUN GAI **10.20**

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

***52 PANAENG NUEA** **10.20**

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

***55 GAENG KARI GOONG** **12.95**

Yellow coconut curry with king prawns, potatoes and onions

52A PANAENG GAI **10.20**

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

*****57 GAENG PA GAI** **9.90**

(Jungle Curry)
Traditional Thai chicken flavourful with hot spices and chillies

SALAD

N 61 SOM TUM** **9.95**

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

****62 YAM-WOONSEN** **8.50**

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

****63 YAM - NUEA** **12.95**

Pan-grilled tender strips of sirloin steak tossed in piquant chillies and lime dressing