

## VEGETABLES

64 PAK-BOONG 9.95

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

65 TOFU HIMMAPARN(N) 9.50

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

66 NOR-MAI-FARANG(\*\*)9.50

Sautéed asparagus in light soy and  
oyster sauce

67 PHAD RUAM MIT 9.50

An array of seasonal vegetables  
lightly tossed in soy sauce

68 CHU CHI TOFU 9.50

Fried tofu pieces coated in rich red  
dry curry sauce

69 PENAENG MAKHUR 9.50

Deep fried aubergine cooked in  
cream penaeng coconut sauce

57A GAENG PA PAK (\*\*\*)10.50  
(JUNGLE CURRY)

Traditional Thai vegetable curry with  
an extremely hot and spicy broth.  
(Medium spicy on request)

56 MONK'S DELIGHT(\*\*)10.50

Vegetable green curry with aubergine,  
eggplant, pepper and bamboo shoots  
in homemade curry paste of fresh  
green chilli and basil

70 TOFU GRAPRAO (\*\*\*) 9.50

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

70A PAD-BROCCOLI 9.25

Stir fried broccoli with oyster  
sauce and garlic

70B PAD TUA LAN TAO 9.50

Stir fried sugar snap peas with  
oyster sauce and garlic

## NOODLES

PAD THAI (N)

71 CHICKEN 9.45 71A BEEF 9.95

71B VEG 9.20 71C PRAWN 10.45

Thai-style rice noodles with tofu,  
egg and beansprout

## NOODLES CONT...

N72 PAD THAI JAY 9.20

Thai-style rice noodles with tofu and  
cashew nuts

PAD SEE-IEW

73 CHICKEN 9.45 73A BEEF 9.95

73B VEG 9.20 73C PRAWN 10.45

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

78 PLAIN NOODLES 9.25

Stir-fried thin yellow noodle with  
beansprout and spring onion

THAI YELLOW NOODLES

78A CHICKEN 9.45 78B BEEF 9.95

78C VEG 9.20 78D PRAWN 10.45

Stir-fried thin yellow noodles cooked  
with beansprout, spring onion, pepper,  
egg & onion.

## RICE

NAKHON THAI HOUSE RICE (\*\*)

74 CHICKEN 9.45 74A BEEF 9.75

74B VEG 9.25 74C PRAWN 10.50

Special fried rice cooked in chilli oil,  
spices, egg and carrot.

75 EGG FRIED RICE 5.95

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

76 STEAMED FRAGRANT RICE 5.50

76A THAI STICKY RICE 6.25

Sticky rice is made with long grain Thai  
rice, which is cooked until glutenous  
and sticky and is often infused with  
aromatics. It works well with Thai red  
curries, green curries, stir-fry recipes.

77 COCONUT RICE 6.50

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

79 PINEAPPLE RICE 8.25

Special fried rice with pineapple, onion,  
carrot, egg and tumeric powder

80 GARLIC RICE (N) 7.95

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

81 CHIPS 5.50

82 THAI OMELETTE 9.50

## SOFT DRINKS

STILL WATER (750ML) 2.95 RIBENA (288ML) 2.95

SPARKLING WATER (750ML) 2.95 MANGO & APPLE (500ML) 2.95

STILL WATER (500ML) 1.50 APPLE JUICE (500ML) 2.95

RED BULL (250ML) 2.80 ORANGE JUICE (500ML) 2.95

COCONUT WATER (330ML) 2.95 CRANBERRY JUICE (500ML) 2.95

COKE, DIET COKE (330ML) 1.95 THAI ICED TEA 5.50

7UP (330ML) 1.95 THAI ICED COFFEE 5.50

## BEER

SINGHA BEER (330ML) 5.50



## DESSERTS

MANGO STICKY RICE 8.95

Sliced sweet mango on a bed of steamed glutinous rice  
with coconut milk

THAI PANCAKE WITH COCONUT ICE CREAM 8.95

Homemade green pandanus pancakes is made with  
wheat flour, pandanus essence, egg, butter, palm sugar  
and shredded coconut, served with coconut ice cream

CHOCOLATE PUDDING 8.50

Warm chocolate puddle pudding with chocolate sauce  
and whipped cream

CHERRY CHEESECAKE 8.50

Baked cheesecake on a crumb base whirled with red cherry  
compote & topped with toasted almond

### COLLECTION HOURS:

M- F: 12 NOON - 2:30PM & 6PM TO 10:30PM

SAT & SUN: 1PM TO 10:30PM

### ORDERS FROM OUR OWN WEBSITE DELIVERIES:

EVERYDAY: 6PM - 10:30PM

### DELIVERY HOURS:

UBEREATS: M-F: 12NOON - 2:30PM & 6PM-10:30PM

SAT & SUN: 1PM - 10:30PM

DELIVEROO & JUSTEAT: EVERYDAY: 6PM - 10:30PM

PLEASE NOTE: UBEREATS, DELIVEROO & JUSTEAT MENU PRICES  
ARE MORE EXPENSIVE DUE TO THEIR HIGH COMMISSION CHARGES

### WE HAVE ANOTHER BRANCH AT

ELTHAM SE9 6SF

NAKHON THAI (ROYAL DOCKS) EST.2003

1 Dock Road, Expressway, London E16 1AH

[www.nakhonthai.co.uk](http://www.nakhonthai.co.uk)

**ALLERGIES:** Please notify staff of any  
allergies at time of ordering.



**NAKHON THAI**  
( ROYAL DOCKS )



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COLLECTIONS CALL:

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WE MEET THE HALAL FOOD QUALITY STANDARDS

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



ORDER ONLINE: [WWW.NAKHONTHAI.CO.UK](http://WWW.NAKHONTHAI.CO.UK)

## APPETISERS

- 01 NAKHON PLATTER(N\*) 10.50  
(one piece of each item)  
Combinations of Chicken Satay, Beef Satay, Tod Mun Pla, Thai Dumpling, Poh Pia Pak and Thai Prawns Toast. Served with a selection of dips
- 01A VEG PLATTER (N) 8.95  
(one piece of each item)  
Combinations of Thai Vegetarian Dumplings, Hed Manaow, Tofu Tod, Poh Pia Pak & Mun Tod. Served with a selection of dips
- 02 SATAY GAI (N) 8.95  
Strips of boneless chicken breast marinated with coriander and Thai spices and threaded into wooden skewers. Grilled until browned. Served with home-made peanut sauce
- 101 SATAY NUEA (N) 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. Served with home-made peanut sauce
- 03A TOD MUN PLA 8.95  
Thai spicy deep-fried fish cakes contains fish, prawns, squid and fine beans. Served with sweet and tangy sauce
- 03B HOY SHELL YANG(\*\*)11.95  
Grilled scallops served with red chilli and lime sauce
- 04 POH PIA PAK 8.20  
Crispy spring rolls generously packed with a vegetable filling. Served with sweet chilli sauce
- 05 THAI DUMPLING 8.40  
Steamed dumplings filled with minced prawns & chicken, topped with crispy garlic. Served with soya sauce & vinegar.
- 06 HED MANAOW (\*\*) 8.20  
Deep fried mushrooms, topped with tangy lime garlic chilli sauce
- 17 PRAWN SAKUNA 9.50  
Crispy deep fried prawns in breadcrumbs with egg. Served with sweet chilli sauce
- 18 PRAWN TOAST 8.95  
Deep fried marinated minced prawns on sesame bread. Served with sweet chilli sauce

## APPETISERS CONT...

- 09 BHOO-NIM-TOD 11.50  
Crispy Thai soft-shell crab, sprinkled with flaked garlic and chilli
- 11 MUN TOD (N) 8.50  
Crushed potato blended with Thai spices, coated with breadcrumb and deep fried. Served with plum sauce
- 12 PEEK GAI TOD (\*\*) 8.45  
Deep fried crispy chicken wings marinated in Thai herbs. Served with sweet chilli sauce
- 13 VEG DUMPLING 8.95  
Steamed vegetarian dumplings, filled with crushed onion, peas, white cabbage and broccoli. Served with soya sauce and vinegar
- 14 TOFU TOD (N) 8.95  
Deep fried tofu coated with vegetables. Served with plum sauce
- 103 PLA MUEK TOD 11.25  
Deep fried calamari, lightly coated in special home made spice, Served with a spicy mayonnaise sauce
- CRISPY AROMATIC DUCK
- 104A 1/4 DUCK 12.45
- 104B 1/2 DUCK 20.50
- 104C WHOLE DUCK 35.00
- Served with pancakes, cucumber, spring onion and hoisin sauce
- 105 EXTRA PANCAKES 3.50  
(SIX PIECES IN A PACK)
- 106 PRAWN CRACKERS 3.95  
Served with sweet chilli sauce

## SOUP

- 21 TOM-YUM-GOONG (\*\*)9.50  
A classic sweet, sour and spicy prawn & mushroom soup with flavours of lemongrass and fresh herbs
- 22 TOM-KHA-GAI 8.50  
A delightful chicken and mushroom soup, rich with coconut milk and fragranced with elusive flavour of galangal
- 23A TOM-YUM-JAY (\*\*) 8.25  
A vegetarian version of Tom Yum soup with baby corn and mushrooms
- 23B TOM-KHA-JAY 8.25  
A creamy coconut soup with tofu and mushrooms
- 24 TOM-KHA-TALAY 10.95  
Combination of prawns, scallops, squids and mussels in a light broth of coconut and galangal

## MEAT & POULTRY

- 31 GAI PAD PRIK GRATIAM 11.50  
Chicken marinated in garlic and pepper wok-fried in fresh peppercorn
- 32 GAI-GRAPRAO (\*\*\*) 11.50  
Sliced chicken or beef, stir-fried in fresh basil leaves, mushrooms, chilli and peppercorn. (Prawn Option Extra £3)
- 33 HIMMAPARN (N) 11.50  
Stir-fried chicken with cashew nuts, spring onion, babycorn, mushrooms, pepper and dried chillies
- 35 SWEET & SOUR CHICKEN 11.50  
Sweet and Sour Thai-style stir-fried chicken with onion, cucumber, tomato and pineapple
- 36 NUEA PHAD PRIK (\*\*) 11.50  
Wok-fried slices of beef cooked with sweet basil and Thai herbs
- 37 NUEA NUM-MUN HOY 11.50  
Succulent slices of sirloin beef with asparagus onion, spring onion, mushroom and baby corn in aromatic oyster sauce
- 38 PED KHEEMAO (\*\*) 12.50  
"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 19.95  
Also known as "Weeping Tiger", tender pieces of sirloin beef chargrilled and served with homemade herbs sauce. Please state how you would like your steak cooked, usually served as medium rare

## FISH & SHELLFISH

- 41 TALAY FLAMBÉ (\*\*\*) 18.95  
Stir-fried scallops, prawns, half shell mussels, squids and herbs in a spicy sauce
- 42 GARLIC KING PRAWNS 14.95  
Battered crispy 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 17.95  
Stir-fried scallops, prawns, half shell mussels and squids with fresh green peppercorn onion, spring onion and garlic
- 45 PHUKET SCALLOPS (\*\*) 15.95  
Stir-fried scallops with spring onion, celery and Thai basil leaf in a chilli paste
- 47 HOMOK TALAY (\*\*) 15.95  
Steamed scallops, prawns, half shell mussels and squids with red chilli and red curry paste
- 48 CHU-CHI GOONG 15.95  
Battered prawns coated with a rich red dry curry sauce
- 49 ASPARAGUS GOONG 13.45  
Asparagus with tiger prawns, stir fried in oyster sauce
- 50 PLA RAD PRIK 20.95  
Crispy fillet deep fried Tilapia fish cooked in sweet chilli Thai spice and herbs. (May contain traces of small fish bones)
- 202 GRAPRAO TALAY (\*\*\*)16.95  
Stir-fried scallops, prawns, mussels and squids in fresh basil leaves, chilli and peppercorn
- 203 PLA NUENG MANOW(\*\*\*)22.95  
Poached seabass fillet in a tangy lime and chilli broth. (May contain traces of small fish bones)

## CURRIES

- 51 KIEW-WAN GAI (\*\*) 11.95  
Thailand's popular dish. Chicken green curry with aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil
- 51A KIEW-WAN NUEA (\*\*) 13.45  
Thailand's popular dish. Beef green curry with aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil
- 51B KIEW-WAN GOONG(\*\*)15.95  
Thailand's popular dish. Prawn green curry with aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil
- 52 PANAENG NUEA (\*) 12.95  
Stir-fried beef in a creamy red coconut curry on a bed of fresh basil
- 52A PANAENG GAI (\*) 12.50  
Stir-fried chicken in a creamy red coconut curry on a bed of fresh basil
- 53 GAENG PED YANG 12.95  
Tender roast duck cooked in a unique combination of tangy pineapple and grape with rich coconut sauce
- 54 GAENG MASSAMUN 12.45  
A Southern Thailand speciality of slowly braised lamb in a mild spicy potato curry
- 54A MASSAMUN GAI 12.25  
A Southern Thailand speciality of slowly braised chicken in a mild spicy potato curry
- 55 GAENG KARI GOONG 15.95  
Yellow coconut curry with king prawns, potatoes and onions
- 57 GAENG PA GAI (\*\*\*) 12.45  
(JUNGLE CURRY)

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



## SALADS

- 61 SOM TUM (N\*\*) 12.50  
(Also known as Papaya Salad)  
Classic papaya salad with cherry tomatoes tossed in a lime & fish sauce
- 62 YAM-WOONSEN (\*\*)12.50  
A clear glass noodle salad with chicken and prawns tossed in a lemon and fish sauce dressing
- 63 YAM-NUEA (\*\*) 15.50  
Pan-grilled tender strips of sirloin steak tossed in a spicy chilli and lime dressing
- 204 LARB E-SARN (\*\*) 11.50  
A dish from North-East Thailand famous for its spicy minced chicken salad



PLEASE INFORM OUR STAFF OF ANY ALLERGIES AND SPECIAL DIETARY REQUIREMENTS AT THE TIME OF PLACING THE ORDER BY CALLING 020 8850 2270. 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.

N = Contains Nuts \* = Hot \*\* = Medium Hot \*\*\* = Very Hot