

STARTERS

Moo & Kai Satay

Authentic marinated pork or chicken satay served with grilled bread to lap up our delicious peanut dipping sauce

Poh Pia Ped

Spring rolls filled with duck and vegetables served with a hoisin dipping sauce

Tod Mun Khoong

Thai golden prawn cake served with plum sauce.

Larb Moo

Spicy chopped pork salad. Serve with sticky rice.

SOUP

Tom Yum Kung

Traditional Thai hot and sour soup with tiger prawns in a fiery milky broth with mushrooms, chilli, coriander, spring onions, lemon grass, galangal, kaffir leaves and lime juice.

Or

Tom Kha Kai

Chicken, mushroom and chilli flavoured with galangal, lemon grass, kaffir leaf, spring onion, coriander and tamarind in coconut milk soup.

MAIN COURSE

Pat Pong Karee

A medley of Mediterranean seafood in a yellow curry with spring onions, onions, celery, mixed bell pepper and egg.

Kai Pad Khing

Chicken stir-fried with black ear mushroom, spring onion, onions, chilli and ginger.

Nuea Massaman

Massaman beef curry. A mild curry with a blend of spices, coconut milk, cashew nuts and potatoes.

Si Klong Moo Tod Kathiem

Fried Spare Ribs with crispy garlic and black pepper

SIDES ACCOMPANIMENTS

Pad Bok Choy Nam Hoi

Stir fry bok choy in oyster sauce

Pad Thai Khoong

Thai fried noodle with shrimp, spring onions, bean sprouts, egg and peanuts.

Korw Hom Mari

Rice bowl of steamed jasmine rice.

DESSERT

A selection platter from Chang Thai's Dessert