

# M E N U

## • Starter •

1. Prawn cracker (ข้าวเกรียบ)  
Manora Thai prawn crackers  
£1.95
2. Chicken satay (สะตือไก่)  
Chicken marinated in turmeric and coconut cream on skewers,  
served with peanut sauce  
£5.95
3. Vegetable spring rolls (ปอเปี๊ยะผักทอด) (M)  
Deep fried vegetable spring rolls served with chilli sauce  
£5.25
4. Steam dumping (ขนมอบ)  
Thai style pork and prawns wrapped in a delicate dumpling pastry  
£5.95
5. Duck spring rolls (ปอเปี๊ยะเป็ด)  
Deep fried spring rolls stuffed with duck, white cabbage, celery and  
spring onion served with hoisin sauce  
£5.95
6. Thai fish cake (ทอดมัน)  
A classic recipe of red curry flavoured fish and spices gently kneaded,  
fried to perfection and served with peanut cucumber sauce  
£5.95
7. Chilli squid (ปลาหมึกชุบแป้งทอด)  
Crispy fried squid tossed with fresh garlic, chilli and sea salt  
£5.95
8. Prawns or vegetable tempura (ชุบแป้งทอด) (M)  
Coated in batter and breadcrumbs, deep fried until  
golden crispy, served with sweet chilli sauce  
Prawns £5.95 // Vegetable £5.50
9. Lime & chilli scallops (หอยเชลล์นึ่งมะนาว)  
Steamed king scallops in light lime dressing  
£6.95
10. Fried tofu (เต้าหู้ทอด) (M)  
Deep fried tofu dusted with garlic and shallot flakes  
served with sweet chilli sauce  
£5.50
11. Nam Thai platter  
Includes chicken satay, crispy prawns, vegetable spring rolls,  
prawns on toast, handcrafted chicken steamed dumpling  
and white cabbage salad.  
£6.95 per person (minimum order 2 persons)

## • Soup •

12. Tom yum (ต้มยำ)  
Spicy hot and sour soup with lemon grass, galangal,  
kaffir lime leaves and mushroom  
Chicken £5.95 // Prawns £6.50 // Mushroom (M) £5.50
14. Tom kha (ต้มข่า)  
Fresh coconut soup with lemon grass, galangal,  
kaffir lime leaves and mushroom  
Chicken £5.95 // Prawns £6.50 // Mushroom (M) £5.50
15. Tom yum seafood (ต้มยำทะเล)  
Thai Spicy Seafood soup cooked with lemon grass,  
galangal, kaffir lime leaves  
£6.50 (minimum order 2 persons)

## • Thai salad •

16. Green papaya salad (ส้มตำ)  
A traditional Thai salad made with shredded green papaya,  
lightly pounded with spices in a mortar and pestle  
£7.50
17. Mixed seafood salad (ยำทะเล)  
Mixed seafood tossed in a dressing of lemon juice,  
fresh herbs and spices  
£8.95
18. Soft shell crab mango salad (ยำมะม่วงปูนิ่ม)  
A crispy soft shell crab with mango salad  
£9.50
19. Grilled pork (คอหมูย่าง)  
Chargrilled pork neck, sliced and served  
with spicy coriander sauce  
£7.50
20. Spicy duck salad (ลาบเป็ด)  
Slices of duck breast with lime juice, ground roasted rice,  
fresh herbs and spices  
£8.95

## • Stir-fried •

21. Ginger and garlic (พริกขี้หนู)  
Stir-fried with fresh ginger, onions and mushroom  
Chicken £8.95 // Prawns £10.95
22. Garlic and black pepper sauce (พริกไทยดำ)  
Stir-fried with garlic and black pepper sauce  
Chicken £8.95 // Beef or Prawns £10.95
23. Pad cha (ผัดฉ่า)  
Stir-fried with chilli garlic and peppercorns  
Chicken £8.95 // Prawns £10.95 // Seafood £11.95
24. Cashew nuts (พริกเม็ดมะม่วง)  
Stir-fried with cashew nuts, mixed peppers, mushroom and onion  
Chicken £8.95 // Prawns or Duck £10.95

## • Curry •

28. Panang curry (แกงพะเนียง)  
Type of red Thai curry that is thick with coconut milk and  
a nutty peanut flavour  
Chicken £8.95 // Prawns or Beef £10.95
29. Green curry (แกงเขียวหวาน)  
Coconut milk infused with fresh green chilli, aubergines, courgette,  
bamboo shoots and basil  
Chicken £8.95 // Prawns or Beef £10.95
30. Red curry (แกงแดง)  
Coconut milk infused with fresh red chilli, aubergines, courgette,  
bamboo shoots and basil  
Chicken £8.95 // Prawns or Beef £10.95
31. Massaman curry (มัสมั่น)  
Southern-style curry in a mild of warm spices onion, potatoes and  
peanuts top with fried shallots  
Chicken £8.95 // Beef £10.95
32. Duck red curry (แกงพื๊ดเป็ดย่าง)  
Roasted duck cooked in red curry sauce with pineapple, tomato,  
lychee and basil £10.95
33. Jungle curry (แกงป่า)  
A very spicy jungle style curry based on red curry paste  
without coconut milk with aubergine, bamboo shoots and Thai herbs  
Chicken or Pork £8.95 // Prawns £10.95

## • Vegetable dishes •

34. Broccoli (พริกขี้หนู)  
Stir-fried broccoli in oyster sauce  
£5.50
35. Water spinach (พริกขี้หนู)  
Stir-fried water spinach with oyster sauce, garlic and chilli
36. Stir-fried mixed vegetable (พริกขี้หนู)  
Stir-fried mixed vegetable with oyster sauce and garlic
37. Steamed vegetable (พริกขี้หนู)  
A healthy low calorie option of steamed vegetable topped  
with oyster sauce

25. Chilli and basil (พริกขี้หนู)  
The most beloved Thai street food dish of all time, stir-fried with  
crushed garlic, fine bean, red chilli and basil  
Chicken or Pork £8.95 // Prawns or Beef £10.95
26. Oyster sauce (พริกขี้หนู)  
Stir-fried with vegetables in oyster sauce  
Chicken £8.95 // Beef or Prawns £10.95
27. Sweet and sour (พริกขี้หนู)  
Stir-fried with tomato, peppers, pineapple, cucumber and onion  
in a Thai style sweet and sour sauce  
Chicken or Pork £8.95 // Beef or Prawns £10.95

## • Nam Thai special menu •

38. Soft shell crab (ปูนิ่มพริกไทยดำ)  
Fried soft shell crab with garlic and black pepper sauce  
£15.95
39. Seabass lemon grass (ปลาราดซอสมะนาว)  
Lightly battered sea bass glazed with tangy lemon grass and  
tamarind sauce topped with fried crispy shallots  
£15.95
40. Steamed seabass (ปลาต้มมะนาว)  
Steamed seabass fillets in fresh lime-chilli and garlic sauce  
£15.95
41. Grilled tiger prawns (พริกขี้หนู)  
Grilled butterfly king prawns topped with homemade chilli oil,  
fresh mint, red onion and lemon grass dressing  
£15.95
42. Weeping tiger (เสีจิ้งหรีด)  
Marinated sirloin steak, sliced and served with vegetables  
topped with garlic and black pepper sauce  
£12.95
43. Grilled half chicken (ไก่ย่าง)  
Marinated half chicken with turmeric, ground herbs and Thai spices  
then grilled until golden brown and served with green papaya salad  
£12.95
44. Massaman lamb shank (มันมันเทศ)  
Slowly cooked in a mild curry of warm spices onion, potatoes and  
peanuts top with fried crispy shallots  
£16.95

## • Rice and noodles •

45. Thai jasmine rice (ข้าวสวย) £2.50
46. Egg fried rice (ข้าวผัดไข่) £3.00
47. Coconut rice (ข้าวผัดกะทิ) £3.00
48. Sticky rice (ข้าวเหนียว) £3.50
49. Nam Thai special fried rice (ข้าวผัดรวมมิตร)  
Fried rice with eggs, chicken, prawns, mixed vegetable  
and light oyster sauce  
£7.95
50. Pad Thai noodles (พริกขี้หนู)  
Rice noodles wok-fried with egg, beansprouts, spring onion  
and crushed peanuts  
Choice of Chicken // Prawns £7.95
51. Singapore noodles (ก๋วยเตี๋ยวลูกเต๋า)  
Stir-fried rice vermicelli seasoned with curry powder, vegetables,  
eggs, chicken and prawns  
£7.95
52. Pad see ew (พริกขี้หนู)  
Stir fried flat noodles in dark soy sauce with eggs and vegetables  
£5.95
53. Drunken noodles (พริกขี้หนู)  
Fried flat noodles with red chilli, Thai herbs,  
mixed vegetables and basil  
£7.95

Please note that all menu descriptions  
may not list every individual ingredient.

Many of our dishes contain nuts and sesame oil;  
we cannot guarantee  
that our kitchen is allergen free.

Prices are inclusive of VAT.