



Rhomkhai



MENU

THAI STARTER

1. Thai Mixed Starter (For 2 People)  18.95
Chicken satay, Thai fish cake, Prawn on Toast, Vegetable spring roll and red wine chicken wing. Served with sweet chilli sauce and peanut sauce.
2. Chicken Satay **GF**  7.95
Our popular dish of char-grilled marinated chicken breast on bamboo skewers. Served with peanut sauce.
3. Duck Spring Rolls 7.95
Hand-rolled crispy spring rolls, filled with shredded duck, carrot, spring onion. Served with Chefs special sauce.
4. Pork Spare Ribs 8.50
Chef's special recommendation, tender marinated spare ribs with Thai herbs, deep fried and topped with Chefs special sauce.
5. Prawn Toast 7.95
Marinated minced chicken and prawn on toast, topped with sesame seed, deep fried. Served with sweet chilli sauce.
6. Thai Fish Cake **GF** 7.95
Blended Pangasius fish, king prawns and small amount of chicken, mixed with our special recipe of green beans, lime leaves and red curry paste. Served with sweet chilli sauce and a peanut vegetable relish.
7. Thai Dumpling 7.95
Prawns and chicken mixed with water chestnuts, spring onion, coriander, Thai herbs and steamed in Wonton wrapper, topped with fried garlic and coriander, topped with special sweet soy sauce.
8. Thai Style Prawns Tempura 7.95
Deep fried succulent King Prawns in a light crispy batter. Served with sweet chilli sauce.
9. Crispy Squid 7.95
Marinated tender squid with Thai herbs, deep fried in a light batter, served with sweet chilli sauce.
10. Thai Chicken Wings 7.95
Marinated chicken wings with Thai herbs, deep fried and topped with chefs special red wine sauce.
11. Vegetable Spring Rolls - **VG** 7.45
Deep fried spring rolls filled with cabbage, carrot, dried pangas mushroom and glass noodles. Served with sweet chilli sauce.
12. Thai Corn Cake - **V** 7.45
Sweet corn with Thai herbs and deep fried Served with sweet chilli sauce.

13. Vegetable Tempura- **VG** 7.45
Light, crispy battered mixed vegetables. Served with sweet chilli sauce.
14. Tofu Salt and Pepper - **VG GF** 7.45
Deep fried lightly battered tofu, seasoned with sea salt and pepper. Served with sweet chilli sauce.
15. Thai Vegetarian Mixed Starter  (For 2 People) 16.95
An assortment of vegetable spring rolls, Thai corn cake, vegetable tempura and tofu salt and pepper. Served with sweet chilli sauce.
16. Thai Prawn Crackers 3.50




THAI SOUP


- Choose from
- | | |
|---|------|
| Chicken | 7.95 |
| King Prawns | 8.45 |
| Tofu or Mixed Vegetable V (optional with VG) | 7.45 |
17. Tom Yum **GF** 
The world famous spicy and sour Thai soup, cooked with lemongrass, galangal, kaffir lime leaf, fresh chilli, and a touch of lime.
 18. Tom Kha **GF** 
A delightful Thai hot and sour, coconut milk soup, galangal, kaffir lime leaf, lemongrass, onion, fresh chilli and topped with coriander.


MOST POPULAR THAI DISHES

- Choose from –
- | | |
|---|-------|
| Chicken, Beef, or Pork | 13.45 |
| Duck | 14.95 |
| King Prawn | 14.95 |
| Mixed Seafood | 18.95 |
| Tofu or Mixed Vegetables (optional with VG , please mention) | 12.45 |

THAI CURRY- GAENG

19. Gaeng Kiaw Waan – Thai Green Curry **GF** 
A popular curry made from fresh green chillies and Thai herbs cooked in coconut milk with courgettes, aubergine, green beans bamboo shoots, mixed peppers, and fresh basil.
20. Gaeng Ped – Thai Red Curry **GF** 
A traditional and aromatic curry made from dried red chillies and Thai herbs, cooked in coconut milk with bamboo shoots, green beans, courgette, aubergine, mixed peppers and fresh basil.
21. Gaeng Gari – Thai Yellow Curry **GF** 
An aromatic creamy yellow curry, cooked in coconut milk with potatoes, carrot and onion, topped with fried shallot.

22. Gaeng Panang – Spicy Curry **GF** 
A unique Thai, semi dry red curry, cooked with coconut milk, green beans, mixed peppers and kaffir lime leaves.

23. Mas Sa Man – Peanut Curry **GF** 
A curry influenced by the Thai Muslim community from the south of Thailand. Made with dry spices, cumin and cinnamon, coconut milk, potatoes, onion and topped with fried shallot and peanuts.

24. Gaeng Pa – Jungle Curry **GF** 
The ultimate healthy dish but exceptionally hot! Cooked with bamboo shoots, green beans, mixed peppers, Thai herbs and fresh basil.

THAI STIR FRIED – PAD

25. Pad Kra Pao (optional **GF**) 
One of our popular dishes, stir fried fresh basil with chilli, garlic, onion, fine beans and mixed peppers.
26. Pad Khing (optional **GF**)
A healthy dish, with stir fried fresh ginger, onion, mixed peppers, mushrooms and spring onion.
27. Pad Med Ma Muang (optional **GF**)
Thai authentic stir fried cashew nut with mushroom, onion, spring onion and mixed peppers.
28. Pad Prieu Waan
Delicious Thai Sweet & Sour sauce with pineapple, tomato, onion and mixed peppers.
29. Pad Prik Pao (optional **GF**) 
Stir fried roasted chilli with onion, carrot, spring onion, mixed peppers and green vegetables.
30. Pad Nam Mun Hoy
Stir fried oyster sauce with mushrooms, onion, carrot, spring onion and mixed peppers.
31. Pad Kra Tiam Prik Tai (optional **GF**)
Stir fried black pepper sauce with garlic, onion, spring onion and peppers.

THAI GRILL – YAANG

- Served on a sizzling platter.
32. Gai Yaang – Grilled Chicken 15.95
Grilled chicken breast marinated with Thai herbs on a bed of sautéed mixed vegetable, served on a sizzling platter topped with garlic black pepper sauce.
 33. Sua Rong Hai – Grilled Sirloin steak 19.95
Thai classic! Grilled sliced sirloin steak, on a bed of sautéed mixed vegetables, served on a sizzling platter with a special black pepper sauce.
 34. Goong Pao – Grilled Jumbo King Prawns 17.95
Grilled 3 large meaty king prawns with shell on, on a bed of sautéed mixed vegetable served on a sizzling platter topped with Chef Special sauce.



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MENU

THAI SALAD

- 35. Yum Talay - Seafood Salad **GF** 18.95
Spicy mixed seafood salad of king prawns, squid, scallops and mussels tossed with onions, coriander and tomatoes with a hot & sour dressing.
- 36. Yum Nuea Yaang 15.95
Spicy Grilled Beef Salad **GF**
Slices of grilled beef mixed with our special dressing made with lime and chilli, tossed with cucumber, tomato, shallot and spring onion.

CHEF'S RECOMMENDATION

- 37. Neau Jan Ron - Sizzling Beef 16.95
Stir fried slices of beef cooked in Special Thai red wine sauce, mixed peppers, onion, spring onion, carrot Served on sizzling platter.
- 38. Ped Jan Ron - Sizzling Duck 17.95
Tender, succulent slices of duck breast stir-fried with pineapples, onion, mixed pepper and cashew nuts, cooked in a special red wine sauce. Served on sizzling platter.
- 39. Ped Ma Kham 17.95
- Duck with Tamarind Sauce
Crispy marinated duck breast on a bed of sautéed pak choi, and green vegetables topped with a caramelised tamarind sauce, cashew nuts and fried shallot. (Optional with lightly battered king prawns)
- 40. Ped Yaang Chiang Mai 17.95
- Crispy Duck special sauce
Tender, succulent boneless crispy duck on a bed of sautéed mixed vegetables, topped with Chefs special hoi sin sauce, topped with fried shallot.
- 41. Bangkok Chicken 16.95
- Sweet Chilli Crispy Chicken
A popular Bangkok style sweet chilli sauce stir fried with chicken in a light batter, broccoli, mushroom, pineapple, spring onion, baby corn and mixed peppers.
- 42. Goong Chu Chee **GF** 17.95
Deep fried 3 larges meaty king prawns with shell on in a very light batter cooked in Panang curry sauce and shredded Kaffir lime leaf. (Optional with lightly battered seabass £17.95.)
- 43. Pla Prieu Waan - Sweet and Sour Seabass 17.95
Sweet and Sour crispy boneless fillet of seabass cooked in our home made sauce, mixed pepper, pineapple and onion.
- 44. Pla Rad Prik - Sweet Chilli Seabass 17.95
Lightly battered seabass fillet, topped with our home made sweet chilli sauce, mixed pepper and onion.
- 44 A. Pla Neung Si Ew 17.95
- Steam Seabass Gingers
Healthy Authentic dish, steam seabass fillet with soy sauce, cooked with gingers, spring onions, cabbage mixed pepper, carrots and onion.

45. Spicy Panang Monk Fish - **GF** 19.95
A famous Thai Southern style hot and aromatic curry, flavoured with kaffir lime leaves, green bean and mixed pepper with meaty monk fish.

46. Lamb Massaman - **GF** 17.95
Pieces of tender lamb stewed with massaman curry paste, coconut milk, potatoes, onion. Topped with fried shallot and cashew nuts.

47. Talay Jan Ron (optional **GF**) 18.95
Stir fried mixed seafood, king prawns, squid, scallops and mussels with black pepper sauce, onion, spring onion and peppers. Served on a sizzling platter.

48. Talay Pad Cha - (optional **GF**) 18.95
A very fresh and flavourful dish of mixed seafood, King prawns, squid, scallop and mussels stir fried together in aromatic Thai red curry sauce mixed peppers, green beans, bamboo shoots and fresh basil.

SIDE DISHES (optional **GF**)

- 49. Stir Fried Mixed Vegetable with chef special sauce (**VG**) 7.95
- 50. Stir Fried Pak Choi with garlic and oyster sauce. 7.95

RICE AND NOODLES

- 51. Thai Jasmine Rice 3.75
Steamed Jasmine Thai rice.
- 52. Egg Fried Rice 3.95
Fried rice with egg.
- 53. Coconut Rice 3.95
Steamed rice cooked in sweet and salted coconut milk, grated coconut and sesame seeds.
- 54. Sticky Rice 3.95
- 54A. Plain Noodle 4.25

MOST POPULAR THAI NOODLES DISHES (optional **GF**)

- Chicken, Beef or Pork 14.95
- Duck 15.95
- King Prawn 15.95
- Tofu or Mixed Vegetables 13.95
- 55. Pad Thai 17.95
A very popular Thai style, stir fried rice noodles in a special pad Thai sauce with crushed peanut, spring onions, carrots, egg and bean sprouts. Comes with a slice of lime (optional)
- 56. Thai Style Chow Mein Noodles 17.95
Stir fried egg noodles with special sauce, eggs and mixed vegetables.
- 57. Thai Style Singapore Noodles 17.95
Stir fried egg noodles with curry powder, egg, seasonal vegetables.
- 58. Pad Khee Mao, Drunken Noodles 17.95
Stir fried soft flat noodle with basil, chilli, garlic, bamboo, mixed green vegetables.

59. Pad Si-Ew 17.95
Stir fried soft flat noodle with egg, seasonal vegetables, dark soy sauce.

60. Khow Pad Sab Pa Rod 17.95
Bangkok style special fried rice cooked with curry powder, Thai spices, pineapple, mixed green vegetable topped with cashew nuts.

SET MENU

Bangkok Set Menu 27.95 per person
for 2 people or more

- Starter**
Thai Mixed Starter for 2 or more
- Main**
Thai Green Curry Chicken.
Stir Fried Beef with Red Wine Sauce on a Sizzling Platter.
Stir Fried Mixed Vegetables with Oyster Sauce.
Steam Thai Jasmine Rice.

Phuket Set Menu 32.95 per person
for 2 people or more

- Starter**
Thai Mixed starter for 2 or more
- Main**
Lamb Massaman Curry.
Crispy Seabass Sweet and Sour.
Sizzling Mixed Seafood with Black Pepper Sauce.
Steam Thai Jasmine Rice.

Chiang Mai Set Menu 26.95 per person

- Vegetarian** for 2 people or more
- Starter**
Thai Vegetarian Mixed Starter for 2 or more
- Main**
Thai Green Curry Mixed Vegetables.
Stir Fried Tofu with Basil and Chilli.
Stir Fried Tofu Sweet and Sour Sauce.
Steam Thai Jasmine Rice.

- Gluten Free **GF**
- Vegetarian **V**
- Vegan **VG**
- Contains Nuts
- Hot
- Medium Hot
- Extra Hot

All our Thai dishes are cooked to order from the finest possible ingredients, as and when you order them. Some dishes may contain nuts, wheat, gluten or other ingredients that may cause allergic reactions, please notify a member of staff before you order so we can ensure that your dish is safe for you to eat. Whilst we do not use MSG in any of our dishes we can not guarantee that there are not trace amounts in some of the ingredients we use. Please note, our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that dishes are 100% free of these ingredients.