

Vegetarian Starters _____ per portion

90. **Mong Savila** £4.50
Fresh vegetables in a special batter, fried until crispy and served with satay sauce
91. **Tao Hoo Tod** £4.50
Deep fried bean curd, served with peanut sauce
92. **Pob Piah Pak** £4.50
Vegetable spring rolls served with satay sauce
93. **Tom Yam Hed** £4.50
Mushroom in spicy hot and sour soup, flavoured with lemon grass and lemon juice

Vegetarian Main Courses _____ per portion

94. **Kaeng Pak** £6.50
Fresh vegetables and dried bean curd in a red curry paste with coconut milk and fresh herbs
95. **Pad Pak Prieu Wan** £6.50
Mixed vegetables stir fried in a sweet and sour sauce
96. **Pad Wun Sen** £6.50
Stir fried bean thread vermicelli, mushroom, fresh vegetables and herbs
97. **Pad Pak Prik** £6.50
Fresh vegetables stir fried with garlic and chilli with soya sauce
98. **Pad Kwaitiew** £6.50
Fried rice noodles with vegetables and soy sauce

Noodles and Rice _____ per portion

100. **Pad Pak Nam Man Hoi** £4.50
Fried seasonal vegetables with oyster sauce
101. **Pad Thai** £6.50
Rice noodles fried with chicken, king prawn, beansprouts, egg and tamarind sauce
103. **Khao Pad Khai** £3.00
Fried rice with eggs and herbs
104. **Khao Phad Kratium** £3.00
Fried rice with garlic and herbs
105. **Khao Soway** £2.50
Steamed rice
106. **Khao Neol** £2.50
Thai sticky rice

Banquet Menu

Our Chef's Specialities

MIXED STARTERS

A selection of authentic Thai Starters

MAIN COURSES

KAENG KIEW WAN GAI

Chicken in a green curry paste with coconut milk, aubergines and Thai herbs

NEUA PAD NAM MAN HOI

Strips of steak sautéed with oyster sauce and vegetables

GOONG PRIEW WAN

King prawns with pepper, pineapple and onion cooked in a sweet and sour sauce

PAD PAK NAM MAN HOI

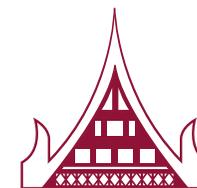
Fried seasonal vegetables with oyster sauce

KHAO HOM MALI

Steamed Thai jasmine rice

only £17 per person

(minimum order for two people)



Thai Boat House

Take Away Menu



SPECTACULAR THAI SUNDAY BUFFET

Fresh authentic, beautiful Thai cuisine

Only £12.95 PER PERSON

**EAT AS MUCH AS YOU LIKE
EVERY SUNDAY 12 noon - 2.30pm**

VISIT OUR WEBSITE www.thaigroup.co.uk

Tel: 01789 297733

Swan's Nest Lane, Stratford-upon-Avon CV37 7LS

Tel: 01789 297733 Fax: 01789 263895

www.thaigroup.co.uk

Lunch: 12 noon to 2.30pm - EVERY DAY

Dinner: 5.30pm to 10.30pm - Sunday-Friday

Dinner: 5.30pm to 11.00pm - Saturday

Starters _____ per portion

- 1. Thai Boathouse Mixed Starters** £6.50
A selection of authentic Thai starters with various sauces
- 2. Crispy Duck** £4.50
Served with pancake, cucumber, spring onion and aromatic duck sauce
- 3. Chicken Satay** £4.50
Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce
- 4. Beef Satay** £4.50
Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with lightly spiced peanut sauce
- 5. Mixed Satay** £4.50
Chicken and beef satay, served with peanut sauce
- 6. Hoi Mang Poo Oap** £4.50
Fresh mussels steamed in Thai spices and herbs
- 7. Gadoog Moo Yang** £4.50
Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal
- 9. Poh Piah Tod** £4.50
Deep fried spring rolls filled with chicken, mushrooms and Thai herbs
- 10. Goong Hor Par** £4.50
King prawn wrapped in a thin sheet of filo pastry, then crispy fried and served with a sweet and chilli sauce
- 10a. Crispy Fried Honey Duck** £4.50
Crispy duck served with watercress, sesame and honey
- 10d. Prawn Crackers** £1.50

Soups _____ per portion

Spicy hot and sour soup, flavoured with lemon grass, lemon juice, lime leaves, ginger, chilli, coriander and fish sauce

- 11. Tom Yum Goong**  £4.50
King prawn Tom Yam
- 12. Tom Kar Gai**  £4.50
Chicken in spicy hot soup with coconut milk
- 13. Tom Yam Gai**  £4.50
Chicken Tom Yam
- 14. Tom Yam Talay**  £4.50
Mixed seafood Tom Yam

 = SPICY  = SPICY HOT

Thai Curry Dishes _____ per portion

- 20. Kaeng Kiew Wan Goong, GAI, NEUA**  £6.50
King prawns or chicken or beef in green curry paste with coconut milk, aubergines and fresh herbs
- 21. Kaeng Ped Gai**  £6.50
Chicken in a red curry paste with coconut milk and bamboo shoots
- 22. Penang Neua** £6.50
Beef in a dry aromatic curry with coconut cream and lime leaves
- 23. Kaeng Ped Pla**  £6.50
Monkfish in a red curry paste with coconut milk and bamboo shoots
- 24. Kaeng Ped Ped Yang**  £6.50
Sliced duck breast cooked with red curry, coconut milk, fresh chilli and herbs

Beef Dishes _____ per portion

- 30. Neua Gata** £6.50
Strips of beef marinated in soya bean sauce, stir fried with pepper, onion, tomato and brandy sauce
- 31. Neua Yang** £6.50
Steak marinated in soya bean sauce, ground pepper and herbs, cooked on a charcoal grill, sliced and served on a base of mixed salad
- 32. Neua Pad Nam Man Hoi** £6.50
Strips of steak sautéed with oyster sauce and vegetables
- 33. Neua Pad Ped Bai Graprao**  £6.50
Strips of steak stir fried with fresh chilli, basil leaves and Thai herbs

Chicken Dishes _____ per portion

- 40. Gai Yang** £6.50
Chicken marinated in soya sauce, garlic, fresh chilli, coriander and fresh herbs, barbecued over charcoal
- 41. Gai Ma Muang Himamaphan** £6.50
Chicken stir fried with cashew nuts, onion, pepper and dried chilli in oyster sauce
- 42. Gai Pried Wan** £6.50
Chicken stir fried with vegetables in a sweet and sour sauce
- 43. Gai Pad Bai Graprao**  £6.50
Stir fried chicken with basil leaves, fresh chilli and Thai herbs
- 44. Gai Pad Khing** £6.50
Stir fried chicken with ginger in soya sauce and vegetables

Pork Dishes _____ per portion

- 50. Moo Pried Wan** £6.50
Pork stir fried with vegetables in a sweet and sour sauce

- 51. Moo Yang** £6.50
Marinated pork grilled over charcoal, sliced and topped with curry sauce
- 52. Moo Pad Khing** £6.50
Shredded pork marinated in soy sauce and spices, stir fried with ginger and celery

Duck Dishes _____ per portion

- 60. Ped Oap** £7.50
Baked marinated breast of duck in Thai herbs, sliced and served on a bed of cooked watercress, topped with a lightly spiced tamarind sauce
- 61. Pad Yang Pad Khing** £7.50
Baked marinated breast of duck, sliced and stir fried with ginger, garlic, celery and chilli

Seafood Dishes _____ per portion

- 70. Seafood Pad Ped**  £7.50
Mixed seafood stir fried with aubergines, fresh chilli and Thai herbs
- 71. Goong Pad Ped**  £7.50
King prawns stir fried with fresh chilli, garlic, aubergines and fresh Thai herbs
- 72. Goong Pried Wan** £7.50
King prawns with pepper, pineapple and onion, cooked in a sweet and sour sauce
- 73. Goong Pad Hed** £7.50
King prawns stir fried with mushroom and soy sauce
- 74. Goong Shu Shi** £7.50
King prawns stir fried with lightly curried sauce, coconut cream and lime leaves
- 75. Pla Sam Rod** £7.50
Deep fried monkfish pieces with a sweet & sour sauce
- 78. Pla Meuk Pad Ped**  £7.50
Squid marinated in fish sauce, stir fried with fresh chilli, garlic, sweet basil and spicy shrimp sauce

Specialities _____ per portion

- 80. Hor Mok Talay** £7.50
Mixed seafood cooked in spicy red curry sauce with fresh herbs
- 82. Pad Neua San Nai** £7.50
Stir fried steak pieces cooked in dark soy sauce with Thai herbs
- 83. Thai Boathouse Talay** £7.50
Mixed seafood stir fried with vegetables in black bean sauce
- 85. Salmon Shu Shi** £7.50
Baked fillet of salmon in a Shu Shi curry sauce with coconut cream and Thai herbs
- 87. Southern Thai Chicken** £7.50
Grilled marinated breast of chicken with lemon grass, garlic, pepper and soy sauce