

The freshest way to dine

Thai food has become increasingly popular in the UK in recent years. Its fabulous flavours and colours coupled with healthy ingredients has something for everyone. As well as a delicious taste and fragrance Thai cooking is also very good for you. A welcome change from a lot of western food containing excessive amounts of saturated fat, salt and cholesterol.

Along with the freshness of the cuisine, the communal eating style of Thai food is also a refreshing way to dine in good company. Most dishes are served in the centre of the table with everyone at the table taking a small amount from each dish and combining it with a small amount of rice. This allows you to taste all of the flavours each dish has to offer; combining sour, salty, spicy and sweet. A full appreciation is then possible of the key ingredients, including lemongrass, lime, galanga, chili, fish sauce and palm sugar.

The set menus listed overleaf, or your choice from the a'la carte enable you as diners to enjoy Thai food to its full potential.

Sawadee

lolfa
thai
lounge

A. Set Menu - Bwydlen **£19.95** per person minimum 2 people - y person, lleiafswm o 2 berson

Starter - Thai Mixed Platter (See item 10 from A'La Carte)

Main Course - Green Chicken Curry • Beef stir-fried with peppers, mushrooms, ginger and onion • Crispy stir fried vegetables in oyster sauce • Egg Fried Rice.

Cwrs Dechrau - Plat Thai Cymysg (Gwelir eitem rhif 10 A'La Carte)

Prif Gwrs - Cyrrî Gwyrdd Cyw iâr • Cyw iâr wedi'i dro-ffrio gyda phuprau, madarch, sinsir ac winiwns • Llysiau cymysg crychlyd wedi'i droi ffrio mewn saws wystrysen • Reis wyau wedi'u ffrio.

B. Set Menu - Bwydlen **£23.50** per person minimum 2 people - y person, lleiafswm o 2 berson

Starter - Thai Mixed Platter (See item 10 from A'La Carte)

Main Course - Chicken stir fried with peppers, mushrooms, ginger and onion • Pork Stir Fried with Garlic, Pepper and Coriander • Stir-fried minced Beef with french beans chillies and Basil Leaves • Crispy stir fried vegetables in oyster sauce • Egg Fried Rice.

Cwrs Dechrau - Plat Thai Cymysg (Gwelir eitem rhif 10 A'La Carte)

Prif Gwrs - Cyw iâr wedi'i droi ffrio gyda phuprau • madarch, sinsir a winiwns, Porc wedi'i droi ffrio garleg, pupur a coriander • Cig eidion man wedi'i dro-ffrio gyda Ffa Frenig Thsilis a Dail Basil • Llysiau cymysg crychlyd wedi'i droi ffrio mewn saws wystrysen • Reis wyau wedi'u ffrio.

C. Set Menu - Bwydlen **£26.95** per person minimum 4 people - y person, lleiafswm o 4 person

Starter - Thai Mixed Platter (See item 10 from A'La Carte)

Main Course - Thai style roasted Duck in red curry with pineapple and coconut milk • Crispy fried fillet of fish, topped with a chilli and garlic sauce • Chicken stir-fried with, peppers, mushrooms, ginger and onion, Prawns stir-fried with garlic, pepper and coriander • Beef stir-fried with baby aubergines, garlic, chillies and lime leaves • Crispy stir fried vegetables in oyster sauce, • Egg Fried Rice.

Cwrs Dechrau - Plat Thai Cymysg (Gwelir eitem rhif 10 A'La Carte)

Prif Gwrs - Hwyaden wedi'i rostio mewn cyrrî coch gyda phinafal a llaeth y gneuen goco • Ffiled grychlyd o bysgod, gyda saws tshili a garleg • Cyw iâr wedi'i dro-ffrio gyda phuprau, madarch, sinsir ac winiwns. • Corgimwch wedi'i dro-ffrio gyda garleg, pupur a coriander • Cig eidion wedi'i dro-ffrio gydag wylisiau bach, garleg, tshilis a dail leim. • Llysiau cymysg crychlyd wedi'i droi ffrio mewn saws wystrysen • Reis wyau wedi'u ffrio.

D. Set Menu - Bwydlen **£35.00** per person minimum 4 people - y person, lleiafswm i 4 person

Starter - Thai Mixed Platter (See item 10 from A'La Carte) • Thai Beef Salad

Soup - Hot and sour lemongrass soup with mixed seafood

Main Course - Green Chicken Curry • Steamed Seabass with ginger, garlic, chilli and lime • Sliced marinated crispy duck served with Pak choi and topped with tamarind sauce • Prawns stir-fried with French beans, chillies and basil leaves • Thai noodles with chicken • Crispy stir fried vegetables in oyster sauce • Egg Fried Rice.

Cwrs Dechrau - Plat Thai Cymysg (Gwelir eitem rhif 10 A'La Carte) • Salad Thai cig eidion

Cawl - Cawl gwellt lemwn poeth a sur hefo bwyd mor cymysg

Prif Gwrs - Cyrrî Gwyrdd Cyw iâr • Pysgodyn garw gyda sinsir, garleg, tshili a leim • Hwyaden crychlyd wedi'i marinadu gyda Pak choi mewn saws tamarind. • Corgimwch wedi'i dro-ffrio gyda Ffa Ffrenig, tshilis a dail basil • Nwdls Thai gyda cyw iâr • Llysiau cymysg crychlyd wedi'i droi ffrio mewn saws wystrysen • Reis wyau wedi'u ffrio.

V. Set Menu - Bwydlen **£18.00** per person minimum 2 people - y person, lleiafswm o 2 berson

Starter - Mixed Vegetarian starters

Main Course - Mixed vegetable curry served in coconut cream • Bean curd stir-fried with ginger, mushrooms and spring onion • Mixed vegetables stir-fried with sweet and sour sauce, Steamed jasmine rice.

Cwrs Dechrau - Cwrs dechrau cymysg llysieuwyr

Prif Gwrs - Cyrrî llysieuol cymysg mewn hufen y gneuen goco • Cawl ffa wedi'i dro-ffrio gyda sinsir, madarch a sibolsen • Llysiau cymysg wedi'i dro-ffrio gyda saws melys a sur; Reis jasmine wedi'i stemio.

Starters - Cyrsiau Cyntaf

1. SATAY GAI **£6.50**

Marinated chicken strips skewered and char grilled, served with peanutsauce.

Stripiau o gyw iâr griliedig wedi'i marinadu gydag ymenyn pysgnau.

2. KHANOM PANG GAI **£6.50**

Delicately spiced minced chicken on toast served with cucumber dip.

Cyw iâr wedi'i sbeisio yn ysgafn ar dost gyda dip ciwycymbr.

3. KHANOM JEEP **£6.50**

Thai style minced chicken and prawn dim-sum (steamed dumpling) served with a thick soy and garlic sauce.

Cyw iâr mân a dim-sum corgimwch (twmplen wedi ei stemio) gyda saws soy a garleg.

4. TOD MUN PLA **£6.50**

Thai style fishcakes combining fish, red curry paste, sliced green beans and lime leaves, served with a sweet and sour cucumber dip.

Cacennau pysgod Thai gyda past cyrri coch Thai, ffa gwyrdd a dail leim wedi'u sleisio, gyda dip ciwycymbr melys a sur.

5. GUNG TORD **£6.50**

Prawns coated in a crispy batter, served with plum sauce.

Corgimwch mewn bater crychlyd gyda saws plwm.

6. POA PIA (V) **£5.95**

Crispy spring rolls with mixed vegetables and vermicelli served with plum sauce.

Crempogau llysiau crychlyd gyda llysiau cymysg a vermicelli, gyda saws plwm.

7. PAK TORD (V) **£5.95**

A selection of mixed vegetables coated in tempura batter served with plum sauce.

Amrywiaeth o lysiau cymysg mewn bater tempura gyda saws plwm.

8. TAO HOO TORD (V) **£5.95**

Crispy bean curd served with plum sauce and ground peanuts.

Caul ffa crychlyd gyda saws plwm a physgnau y ddaear.

9. TORD MUN KHOA PORD (V) **£5.95**

Marinated sweet corn cakes served with plum sauce.

Teisienau India-corn wedi'i marinadu gyda saws plwm.

10. THAI PLATTER (Ideal for 2) **£12.50**

Our chef's selection of mixed starters for you to share, which includes Spring Rolls, Chicken Satay, Minced chicken on toast, Thai Fish Cakes & Prawns in batter.

PLÂT THAI (Ar gyfer 2 berson) **£12.50**

Cymysgedd o gyrsiau cyntaf ein pen-cogydd i chi eu rhannu, gan gynnwys Crempogau Llysiau, Cyw iâr Sateh, Cyw iâr mân ar dost, Cacennau Pysgod Thai a Corgimwch mewn bater.

Soups - Cawl

11. TOMYUM

Mushrooms **£4.95**, Chicken **£5.50**, Prawns **£5.95**, Mixed Seafood **£6.50**.

Thai classic! Hot and sour lemon grass soup with your choice of the above.

Madarch **£4.95**, Cyw Cyw iâr **£5.50**, Corgimwch **£5.95**,

Bwyd Môr Cymysg **£6.50**

Clasur Thai! Cawl gwellt lemwn poeth a sur gyda dewis o'r uchod.

12. TOM KHA

Mushrooms **£4.95**, Chicken **£5.50**, Prawns **£5.95**

A spicy coconut milk based soup served with a choice of the above.

Madarch **£4.95**, Cyw iâr **£5.50**, Corgimwch **£5.95**

Cawl sy'n seiliedig ar laeth y gneuen goco gyda dewis o'r uchod.

Salads - Saladau

13. LAAB GAI £9.95

Minced chicken marinated with herbs, lime juice, chilli, and toasted rice.

Cyw iâr mân wedi marinadu â llysiau blas, sudd leim, tshili a reis wedi'i dostio.

14. YUM NUEA £9.95

Thinly sliced char grilled rump steak tossed with cucumber, tomato, spring onion and a lime and chilli dressing.

Stecen ffolen wedi'i sleisio'n denau gyda chiwycymbr, tomato, sibolsyn a dresin leim a thsili.

15. YUM TALAY £10.95

Steamed mixed seafood flavoured with lemon grass, lime leaves and tossed in a chilli and lime dressing.

Bwyd môr cymysg wedi'l stemio gyda gwellett lemw, dail leim mewn dresin tshili a leim.

16. PLA KUNG £10.95

Grilled prawns flavoured with Thai herbs and spices and roasted sweet chilli paste.

Corgimwch wedi'i grilio a llysiau Thai a Phast tshili wedi'i rostio.

Curries - Cyrriau

17. GAENG KIEW WAAN

Chicken **£9.95**, Beef **£9.95**, Prawns **£10.95**

Thai classic! Green curry with bamboo shoots and baby aubergines served with a mixture of green chillies, lemon grass, kaffir lime leaves and spices, cooked in coconut milk.

Cyw iâr **£8.95**, Cig eidion **£8.95**, Corgimwch **£9.95**

Clasur bwyd Thai! Cyrri gwyrdd gyda blagurod y bambw ac wylisiau gyda chymysgedd o Dshilis gwyrdd, gwellett lemw, dail kaffir leim a sbeisiau, wedi'i goginio mewn llaeth y gneuen goco. Gyda dewis o'r uchod.

18. GAENG PHED

Chicken **£9.95**, Pork **£9.95**, Beef **£9.95**

Fiery Thai red curry with bamboo shoots and pea aubergines served with a mixture of red chillies and fresh herbs, cooked in coconut milk.

Cyw iâr **£8.95**, Porc **£7.95**, Cig eidion **£8.95**

Cyrri Thai coch tanlyd gyda blagurod bambw ac wylisiau ffa gyda chymysgedd o dshilis coch a llysiau blas ffres, wedi'i goginio mewn llaeth y gneuen goco. Gyda dewis o'r uchod.

19. GAENG PED YANG £10.95

Thai style roasted duck in red curry with pineapple and coconut milk.

Hwyaden wedi'i rostio yn yr arddull Thai mewn cyrri coch gyda phinafal a llaeth y gneuen goco.

Sweet & Sour Dishes - Dysglau Melys a Sur

20. TAMARIND DUCK £12.50

Sliced marinated two crispy duck breasts served with Pak choi and topped with tamarind sauce.

Hwyaden crychlyd wedi'i marinadu gyda Pak choi mewn saws tamarind.

21. PAD PRIEW WAAN

Chicken **£9.95**, Prawns **£10.95**, Fish **£11.95**

our choice of the above stir fried with tomato, pineapple, cucumber and onion.

Cyw iâr **£9.95**, Corgimwch **£10.95**, Pysgod **£11.95**

Eich dewis chi o'r uchod wedi'i dro-ffrio gyda thomato, pinafal, ciwycymbr ac winiwnsyn.

Chicken Dishes - Dysglau Cyw iâr

22. GAI PAD KHING £9.95

Chicken stir-fried with peppers, mushrooms, ginger and onion.
Cyw iâr wedi'i dro-ffrio gyda phuprau, madarch, sinsir ac winiwns.

23. GAI PAD NAM MUN HOI £9.95

Chicken stir-fried with sugar snaps, baby corn and spring onion in oyster sauce.

Cyw iâr wedi'i tro-ffrio gyda phys melys, corn bach ac winiwnsyn mewn saws wystrysen.

24. GAI KRATIEM PRIK TAI £9.95

Chicken stir-fried with garlic, pepper and coriander.
Cyw iâr wedi'i dro-ffrio gyda garlleg, pupur a choriander.

25. GAI PAD BAI KRAPRAW £9.95

Chicken stir-fried with French beans, chillies and basil leaves.

Cyw iâr wedi'i dro-ffrio gyda Ffa Ffrengig, tshilis a dail basil.

26. GAI PAD MED MAMUANG HIMMAPARN £9.95

Chicken stir-fried with cashew nuts and roasted chillies.

Cyw iâr wedi'i dro-ffrio gyda chnau cashew a thsilis wedi'u rostio.

Beef Dishes - Dysglau Cig Eidion

27. NUEA KRATIEM PRIK TAI £9.95

Beef stir-fried with garlic, pepper and coriander.
Cig eidion wedi'i dro-ffrio gyda garlleg, pupur a choriander.

28. NUEA PAD BAI KRAPRAW £9.95

Minced rump beef steak stir-fried with French beans, chillies and basil leaves.
Stecen grwper mân wedi'i dro-ffrio gyda Ffa Ffrengig, tsilis a dail basil.

29. NUEA PAD KEEMAO £9.95

Beef stir-fried with baby aubergines, garlic, chillies and lime leaves.
Cig eidion wedi'i dro-ffrio gydag wyllysiau bach, garlleg, tshilis a dail leim.

30. NUEA PAD NAM MUN HOI £9.95

Beef stir-fried with mushrooms, onion and oyster sauce.
Cig eidion wedi'i dro-ffrio gyda madarch, winiwnsyn a saws wystrysen.

Pork Dishes - Dysglau Porc

31. MOO PAD BAI KRAPRAW £9.95

Pork stir-fried with French beans, chillies and basil leaves.
Porc wedi'i dro-ffrio gyda Ffa Ffrengig, tshilis a dail basil.

32. MOO KHING £9.95

Stir fried pork with Thai herbs and ginger.
Porc wedi'i dro-ffrio gyda Llysiau Blas Thai a Sinsir.

33. MOO KRATIEM PRIK TAI £9.95

Pork stir-fried with garlic, pepper and coriander.
Porc wedi'i dro-ffrio gyda garlleg, pupur a choriander.

Shellfish Dishes - Dysglau Pysgod Cregyn

34. KUNG PAD TUALUNTAO **£10.95**

Prawns stir-fried with sugar snaps, baby corn, onions, mushrooms and oyster sauce.

Corgimwch wedi'i dro-ffrio gyda phys melys, corn bach ac winiwnsyn mewn saws wystrysen

35. KUNG KRATIEM PRIK TAI **£10.95**

Prawns stir-fried with garlic, pepper and coriander.

Corgimwch wedi'i dro-ffrio gyda garlleg, pupur a choriander.

36. KUNG PAD BAI KRAPRAW **£10.95**

Prawns stir-fried with French beans, chillies and basil leaves..

Corgimwch wedi'i dro-ffrio gyda Ffa Ffrengig, tshilis a dail basil.

37. KUNG CHU CHI **£11.95**

King Prawns stir-fried in red curry paste, coconut cream and kaffir lime leaves.

Corgimwch Mawr mewn past cyrri coch, hufen y gneuen goco a dail leim kaffir.

38. HOY OOP **£10.95**

Thai style version of Moules Marineire. Steamed mussels with lemon grass herbs and chilli.

Fersiwn yn yr arddull Thai o Moules Marineire. Misglod wedi'u stemio gyda gwellt lemwn, llysiâu blas a thsili.

39. PAD TALAY **£11.95**

Assorted shellfish and squid stir-fried with roasted sweet chilli paste.

Cymysgedd o bysgod cregyn a sgwid wedi'i dro-ffrio gyda phast melys tshili wedi'i rostio.

40. TALAY PAD KRATIEM PRIK TAI **£11.95**

Stir-fried mixed shellfish and squid with onion, garlic and pepper.

Pysgod cymysg wedi'i dro-ffrio gydag winiwns, garlleg a phupur.

Fish Dishes - Dysglau Pysgod

41. PLA CHU CHI **£12.95**

Crispy fillet of fish fried in red curry paste, served with coconut cream and kaffir lime leaves.

Ffiled grychlyd o bysgod wedi ffrio mewn past cyrri coch, gyda hufen y gneuen goco a dail leim kaffir.

42. PLA RAD PRIK **£12.95**

Crispy fried fillet of fish, topped with a chilli and garlic sauce.

Ffiled grychlyd o bysgod, gyda saws tshili a garlleg.

43. PLA NUENG MAR NAOW **£12.95**

Steamed Seabass with ginger, garlic, chilli and lime.

Pysgodyn garw gyda sinsin, garlleg, tshili a leim.

Vegetarian Dishes - Dysglau Llysfwytäol

44. GAENG PHED JAY

£8.95

Mixed vegetable curry served in coconut cream.

Cyrri llysiuol cymysg mewn hufen y gneuen goco.

45. PRIEW WAAN JAY

£6.50

Mixed vegetables stir-fried with sweet and sour sauce.

Llysiâu cymysg wedi'i dro-ffrio gyda saws melys a sur.

46. TAO HOO PAD KHING

£6.50

Bean curd stir-fried with ginger, mushrooms and spring onion.

Caul ffa wedi'i dro-ffrio gyda sinsir, madarch a sibolsen.

47. TAO HOO PAD KRAPRAW

£6.50

Bean curd stir-fried with fresh chillies, garlic and basil leaves.

Caul wedi'i dro-ffrio gyda thsili ffres, garlleg a dail basil.

48. PAK CHOI

£6.50

South East Asian green vegetable leaf served with oyster sauce.

Deilen werdd De Ddwyrain Asia gyda saws wystrysen.

49. PAD PAK RUAM

£6.50

Crispy stir-fried mixed vegetables in oyster sauce.

Llysiâu cymysg crychlyd wedi'i dro-ffrio mewn saws wystrysen.

Rice & Noodles - Reis a Nwdls

50. KHAO SUEY

£2.25

Steamed fragrant jasmine rice.

Reis jasmine melys wedi'i stemio.

51. KHAO KAI

£2.95

Egg fried rice.

Reis wyau wedi'i ffrio.

52. KHAO OB KAT

£3.25

Steamed coconut rice.

Reis y gneuen goco wedi'i stemio.

53. KHAO PAD

Chicken £7.25, Prawns £8.95

Fried rice served with a choice of the above.

Cyw iâr £7.25, Corgimwch £8.95

Reis wedi'i ffrio gyda dewis o'r uchod.

54. PAD THAI

Vegetarian £7.95, Chicken £8.95, Prawns £9.50

The famous Thai noodle dish served with your choice of the above.

Accompanied with egg, bean sprouts, spring onions and ground peanuts.

Llysfwytäol £7.95, Cyw iâr £8.95, Corgimwch £9.50

Gweinir y ddysgl niwdls Thai enwog hon gyda dewis o'r uchod. Gydag wyau, egin ffa, sibolsen a physgnau y ddaear.

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