

Vegetarian Dishes

- V1. PUD THAU NGOK FAI DANG** (8) (13) **£5.50**
Stir fried bean sprouts and seasonal green vegetables with preserved soya beans and soya sauce.
- V2. PUD PHAK RUAM** (8) (13) **£5.95**
Stir fried mixed vegetables in garlic and soya sauce.
- V3. PUD PHAK SEE KIEW** (8) (13) **£5.95**
Stir fried seasonal green vegetables with preserved soya beans.
- V4. MA KEAU TORD GROB SAM ROD** (2) (13) **£7.95**
Crispy aubergines in sweet chilli and garlic sauce, topped with sweet basil.
- V5. HED PUD MED MA MAUNG** (8) (10) (13) **£7.95**
Stir fried straw mushrooms, button mushroom and black fungus with cashew nuts, onion, green and red pepper in sweet chilli sauce.
- V6. TOFU PUD PRIEW WAN** (13) **£7.95**
Bean curd in sweet and sour sauce with pineapple, tomato, onion, cucumber, green and red pepper.
- V7. TOFU PUD BAI HO RA PAR GRA TA RON** (8) (13) **£7.95**
Sizzling bean curd with Thai sweet basil, green beans, onion, green and red pepper in oyster sauce.
- V8. GAENG MASSAMAN TOFU** (11) (13) **£8.95**
An authentic coconut Thai curry with bean curd, mixed vegetables, roasted peanuts and potato.
- V9. GAENG GA REE PHAK** **£8.95**
A delicate flavour of yellow curry paste cooked in coconut milk with vegetables and potato, topped with fried onion.
- V10. PUD THAI JAE** (2) (4) (5) (8) (13) **£7.50**
A tradition recipe of stir fried rice noodles with bean sprouts, spring onion and egg in tamarind sauce, served with crushed peanuts.
- V11. PUD SEE EEW JAE** (2) (4) (8) (13) **£7.50**
Stir fried large rice noodles with vegetables and egg in soya sauce.