

Starters



1.THAI PRAWN CRACKER

Served with sweet chilli sauce.

2 MIXED STARTERS (N)

Vegetable spring rolls, chicken satav prawn

Served with sweet chill sauce and peanut

tempura and prawn & chicken on toast.

Minimum 2 people) price per person.

Vegetable spring rolls, vegetable tempura, sweetcom cakes and deep fried tofu.

(Minimum 2 people) price per person.

4. VEGETABLE SPRING ROLLS (VG)

Filled with carrot, cabbage, vermicelli. Served with sweet chill sauce.

5. CHICKEN SATAY (GF)(N)

Served with peanut sauce.

6. PORK SKEWERS 7 Marinated in coconut milk, coriander and

7. PRAWN TEMPURA

sauce

chilli sauce.

sweet chilli sauce.

9. FISHCAKES (GF)

Served with sweet chilli sauce.

oyster sauce. Served with tamarind chilli

Deep-fried battered prawns, served sweet

8. VEGETABLE TEMPURA (VG) Deep-fried battered vegetables served

Served with sweet chill sauce.

3. MIXED VEGETABLE STARTERS (VG) 6.50





20.TOM KHA SOUP (GF)

19.TOMYUM SOUP \ *

Hot and sour soup with milk shrimp paste.

mushroom, lime leeves, lemongrass, cherry

tomato, galangal, red onion, coriander and chilli.

Soups

Choose From: Prawn 8.25 | Chicken 7.25 | Vegetable 6.25

Creamy Thai soup with coconut milk, lemongrass, galangal, chilli, mushroom, cherry tomato, onion, coriander and lime leaves.



Curry

Choose From: Prawn 11.95 | Beef 10.95 | Chicken 10 | Tofu 9 | Vegetable 9



21. RED CURRY (GF) Red curry paste with coconut milk, courgette, basil, aubergine, bell pepper shrimp paste, chilli,



22. GREEN CURRY (GF)

Green curry paste with coconut milk, couraette. basil, fine beans, shrimp paste and chill.



Panang curry paste with coconut milk, basil, fine



23. PANANG CURRY (GF)

beans, lime leaves, shrimp paste and chilli.



24. MASSAMAN CURRY (GF)(VG)(N)

A rich massaman curry sauce with onion, carrot potato,

Special Option: Lamb

coconut milk and topped with peanuts and fried onion.

25.YELLOW CURRY (GF) (VG)

Yellow curry paste with coconut milk, carrot, potato and onion. Topped with fried onion.



32. CHICKENTERIYAKI

"31. SPICY CHICKEN X

Grilled & Roasted

All served with chips

vegetables.

panang curry sauce.

topped with fried onion.

29. LAMB SHANK

Massaman curry sauce (N) (GF).

30. SEAFOOD AROMATIC \\

Mixed seafood stir-fried with galangal,

lernongrass, chili, peppercorns, bell peppers,

Optional sauces:

Chef's Special

basil and onion.

26. THAI STYLE SIRLOIN STEAK 17.95

27. CRISPY BREADED SEABASS * 15.95

28. ROASTED DUCKTAMARIND 16.95

Roasted duck in honey and tamarind sauce

Braised lamb shank served with broccoli,

potato, carrot and topped with optional sauces.

Panang curry sauce (GF) or Black pepper sauce.

11.95

10.95

With chilliand lime leaves and topoed with

Grilled steak in thai spices and topped with

black pepper sauce served with seasonal

Deep-fried chicken breast in breadcrumbs with teriyaki sauce and topped with fried onion.



Deep-fried battered chicken tossed in mixture of salt, pepper bell peppers, garlic and chilli





16.BEEF SALAD (GF)

Grilled beef salad with cucumbers, chill, red onion, spring onion, cherry tomato, coriander nd carrot



17. SEAFOOD SALAD (GF) 17. 9.95

red onion, spring onion, cherry tomato, coriander and carrot.



Deep-fried battered seabass with mango,



// Medium Spicy /// Very Spicy (GF) Gluten Free option available, ask for details (VG) Vegan option available, ask for details (V) Suitable for vegetarians (N) Contains nuts

All of our dishes are prepared in a kitchen where nuts, gluten and all other allergens are present Therefore, we cannot guarantee that any dish is your server before placing your order Our menu descriptions do not include all ingredients. Full allergen information is available on request.



10. PORKAND PRAWN DUMPLINGS 7.95 Steamed dumpling stuffed mixtures of pork and prawns. Topped with terivaki sauce and garlic oil.

11. SWEETCORN CAKES (VG)

Deep-fried mixtures of sweetcom, red curry paste, kaffir lime leaves, served with sweet

12 PORK SPARERIBS

Slow cooked pork ribs with sov sauce and Thai BBQ sauce. Topped with fried onion.

13.HONEYPORK

Pork neck marinated with soy sauce, fish sauce and coriander roots. Served with sriracha sauce.



14 SALTAND PEPPER \ * (PRAWNS OR SQIUDS)

Deep-fried battered prawns or squids tossed in mixture of salt, pepper, bell peppers, garlic and chili.



15. PRAWN AND CHICKEN ON TOAST 7.95

toast, topped with sesame seeds, served with weet chilli sauce.

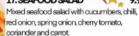


Deep-fried minced prawn and chicken on



7.50







18. SEABASS MANGO SALAD GF 9.95

chilli, carrot, red onion and tamarind sauce.



STIR-FRY

Choose From: Prawn 11.95 | Beef 10.95| Chicken 10 | Tofu 9 | Vegetable 9



34.CASHEWNUTS (VG)(N)

Stir-fry cashew nuts, bell peppers, onion, pineapple, spring onion in roasted chilli sauce.



35.PAD OYSTER SAUCE

Stir-fry garlic, onion, carrot, bell peppers, spring onion, broccoli in cyster sauce.



36. BLACK PEPPER SAUCE

Stir-fry garlic, onion, carrot, bell peppers, spring onion in black pepper sauce.



37. SWEETAND SOUR (GF)(VG)

Stir-fry bell peppers, pineapple, cucumbers, cherry tomatoes, spring onion in tomato



38. PAD NAM PRIK POW (GF)

Stir-fry chilli oil, bell peppers, onion, milk, spring onion and sweet basil.



39. THAI SPICY BASIL (GF) (1 *

Stir-fry basil, bird eye chilles, fine beans, bell peppers and garlic.



40.FRIED RICE (V)



Stir-fry rice with egg, cherry tomato, spring onion, peas, and bell peppers.



41.PADTHAI (GF)(N)

Stir-fry rice noodles with tamarind sauce, spring onion, carrot, egg, bean sprouts served with crushed peanuts.



42 CHICKEN KATSU

Deep-fried chicken breast in breadcrumbs served with jasmine rice topped with yellow curry sauce, onion, bell peppers and fried onion on top.



43.CHOWMEIN

Stir-fry egg noodles with egg, spring onion, carrots and bean sprouts.



44. JASMINERICE (VG)(GF)

Sides



45.MIXED VEGETABLE STIR-FRIED

Stir-fried seasonal vegetables with cyster sauce.



46. STICKYRICE (VG)(GF)

47.EGG FRIED RICE (V)



48.CHIPS(V)



49. SALT AND PEPPER CHIPS (V)



50.NOODLES

Steam noodles with soy sauce, garlic topped with spring onion.



Desserts



51.ICE CREAM

Vanilla I Chocolate I Strawberry



52 PANDAN CREPE

Noi's signature dessert, green pandan crepe filled with green pandan custard. Served with vanilla icecream.

4.50



53.CRISPYCHOCO-ROLLS

Deep-fried chocolate rolls, served with vanilla



2.95

54.CARAMEL CHEESECAKE Topped with chocolate cream mousse rosettes, chocolate sauce and toffee sauce. Served with vanilla ice cream.



55. DEEP-FRIED BANANAS

Deep-fried banana tossed in coconut flakes, served with honey and vanilla ice cream.



56 VANILLA ICECREAM DOUGHNUT

Deep-fried vanilla ice cream ball.



