

ย่าง/นึ่ง GRILL

GAJ YANG 🌿

A must have ThaiKhun special from Isan. Half grilled chicken marinated with Kim's secret recipe, served with raw papaya salad, pork scratching and sticky rice OR steamed noodles

£15.95

PLA PAO

Sea bass fillet marinated in oyster sauce with lemongrass, galangal and lime leaves. Wrapped in a banana leaf and grilled over charcoal. Served with a chilli and garlic dip

£16.25

NUA YANG

Simple and easy, grilled marinated beef steak with a secret black pepper sauce from a vendor on Sukhumvit 69. Topped with fried onion for an extra kick

£16.95

อาหารปิ่นโต THAI PINTO TO SHARE

A THAI FAMILY TRADITION, PINTOS (A TIFFIN BOX) OFFER THE PERFECT WAY TO SAMPLE A THAI MEAL TO BE ENJOYED TOGETHER... DESIGNED FOR SHARING.

PINTO THAI 🌿

Combination of a Chicken green curry 🌿, Tofu Pad Thai, vegetable stir fry with prawns and jasmine rice

£10.50*

PINTO SIAM 🌿

Combination of Chicken Massaman curry, stir fried pork belly in red curry sauce 🌿, beef in oyster sauce and egg fried rice

£11.50*

(*Price per person to be ordered for a minimum of two people)

ข้าว/กวยเตี๋ย SIDE ORDERS

KHAO SUAY

Steamed Jasmine Rice

£2.65

KHAO NIEW

Sticky Rice

£2.65

KHAO MAPRAO

Coconut Rice

£3.25

KHAO PHAD KAI

Egg Fried Rice

£3.25

SEN JUN LUAK

Rice noodles with soy sauce, bean sprouts and fried garlic

£3.50

อาหารอร่อย!ประจำภาค REGIONAL SPECIALS

WE'VE CHOSEN FOUR DISHES FROM VARIOUS REGIONS OF THAILAND, HIGHLIGHTING TRULY SPECIAL DISHES FROM THE LAND OF SMILES.

KAO SOI GAI

This is a complete dish from Chiang Mai in Northern Thailand, in which deep fried noodles form an exceptional contrast with the smooth texture of the curried chicken soup

£8.95

KHAO KA MOO

From the Central heart of Thailand in Bangkok, this is a street hawkers pride. We braise our pork shanks for 5 hours till the meat falls of the bone in a five spiced broth and serve it on rice with steamed kale and boiled egg. If you fancy a bit of spice drizzle the chilli garlic sauce over the pork. Lucky number 9!

£9.99

PLA SAMUN PRAI 🌿

Thai food is all about 4 flavours – sweet, sour, spicy and salt. This dish from the Eastern region of Thailand has it all, whole deep fried bream with tangy salad of red onions, lime, lemongrass, palm sugar, fish sauce and ginger, topped with peanuts, red chilli and fresh coriander

£15.95

GAENG SOM 🌿

This is something very unique right from the Southern region of Thailand a very authentic sour and spicy fish curry, one of the very few without coconut. The Gilt Head Bream is served head on as you would in Thailand

£15.95

อาหารเจ FOR THE VEGGIES

GAENG PHED JAY 🌿

Mildly spiced homemade Thai red curry with broccoli, courgettes, tofu, cherry tomato, pineapple, grape and green beans*

£7.95

GAENG KIEW WAN PAK 🌿

Courgettes, green beans, tofu and broccoli simmered in a creamy Thai green curry topped with red chillies and basil*

£8.95

PHAD THAI JAY 🌿

Thailand's national dish, made veggie friendly. Noodles with Kim's Mum's sauce recipe and tofu

£7.95

PHAD MEE PHUKET

Phuket style vermicelli noodles stir fried with red and peppers, onions, spring onions and beansprouts with turmeric and curry powder

£7.55

PHAD PED TOFU 🌿

Spice that is addictive! Tofu and green beans, stir fried with red curry paste

£8.55

PUK BOONG FAI DAENG 🌿

Our veggie classic - Morning glory stir fried with soy bean paste, fresh birds eye red chillies and soya sauce
* comes with Jasmine Rice

£8.25

THAIKHUN

TAKEAWAY MENU

THAIKHUN.CO.UK



ของทานเล่น STARTERS

BANGKOK STREET PLATTER 🍴 **£6.65***
Must Have 4 in 1 the true taste of Thailand - Grilled chicken satay, Thai prawn toast, Esarn sausage and red curried corn cakes served with street food dips
(*Price per person - minimum two people)

SUKUMVIT 38 PLATTER 🍴 **£7.50***
Traditional taster platter with some of our best sellers - Salt and pepper squids, fish cakes, chicken spring rolls and honey pork served with street food dips
(*Price per person - minimum two people)

GAJ SATAY 🍴 **£5.75**
Truly authentic grilled satay marinated chicken skewers served with peanut sauce, cucumber relish and toast (as seen on Bangkok streets)

MOO DAD DEOW **£5.65**
The honey in the marinade makes this dish so much more desirable, strips of marinated pork, deep fried and sprinkled with sesame seeds. Bursting with 'moreish' flavours

PEEK GAI TOD **£6.90**
Kim says "Chicken wings on their own are always great", so we've kept it simple. Lightly marinated and deep fried, served with chilli sauce

PLAMUK TOD PRIK KLEUR **£6.50**
Fried crispy salt and pepper squid, served with sweet chilli sauce. Simple and delicious!

TOD MAN PLA 🍴 **£6.85**
Eat them while they're hot! Deep fried fish cakes, flavoured with red curry paste and fine beans. Served with peanuts, a cucumber relish and sweet chilli sauce

MOO PING **£5.50**
Every Thai street hawkker has their individual pride on their Soi (street), grilling marinated pork skewers so we thought we'd do the same and serve it with a tangy chilli dip

POR PIA GAI **£4.25**
Deep fried chicken spring rolls, some say boring, we say traditionally tasty!

POR PIA SOD 🍴 **£6.95**
Fresh prawn rolls wrapped in rice paper with carrot, mint, coriander and basil, served with chilli sauce and a refreshing cucumber relish. Light, healthy and tasty

TOD MAN KHAO POD 🍴 **£4.25**
Sweetcorn cakes flavoured with red curry paste and aromatic kaffir lime leaves, deep fried and served with sweet chilli sauce

POR PIA SOD TOFU 🍴 **£5.95**
Hand wrapped veggie goodness. Rolls packed full of lettuce, shredded carrots, tofu strips, mint, coriander and basil. Served with a chilli dipping sauce

STREET FOOD

SALADS สลัด

LAAB MOO 🍴 **£8.50**
A hot and sour salad packed full of flavour! Hand chopped pork collar with lemon roasted rice, shallots, kaffir lime leaf, spring onion, ground chili and mint. We recommend sticky rice on the side

SOM TUM 🍴 **£8.95**
Traditional and world famous - raw papaya salad. Shredded raw papaya, tossed with a pounded mix of roasted nuts, fresh lime, chili, tomato, fine beans and dried shrimp. Great for your digestion

PLA TOD YUM MAMUNG 🍴 **£13.95**
Crispy sea bass served on a mixed salad with mango, tamarind, fish sauce, chili, shallots and coriander. Topped with roasted cashew nuts

SOM TUM GROB 🍴 **£11.95**
Our take on this classic dish from the North East of Thailand. A deep fried raw papaya and ginger salad, served with seafood and tossed in a Som Tum dressing

YUM WOON SEN 🍴 **£10.95**
Spicy, zingy and incredibly moreish. Glass noodles salad served with shrimp, mussels and squid

STIR FRY จานผัด

MOO PRIK GING 🍴 **£8.95**
Thai's love their pork belly and so do our chefs! So they steam and roast the pork belly, wok fry it with green beans and a red curry sauce. A true culinary delight

GAJ PHAD MED 🍴 **£8.95**
Deep fried chicken pieces stir fried with peppers, mushrooms, spring onions, dried red chili and cashew nuts in a Thai chilli sauce

NUA PHAD KRA PRAO 🍴 **£9.95**
Tender beef slices stir fried with fresh chilli and 'Holy Basil' or 'Kra Pao'

GAJ PHAD KRATIEM PHRIK THAI **£8.95**
Love garlic and pepper? Well this one's just for you, tender chicken slices stir fried in a wok with ground garlic and black pepper

GOONG MAKHAM 🍴 **£12.95**
This perfect combo mixes tamarind and palm sugar, in to a sweet and sour sauce, stir fried with King Prawns

PED PHAD PRIK PAO 🍴 **£8.95**
If you fancy something spicy try this - slices of roasted duck, tossed in a wok with chilli paste and oyster sauce. With mushrooms, peppers and onions

SOUP ซุป

TOM YUM GAI 🍴 **£6.95**
Thailand's most popular soup?! Flavoured with lemongrass, galangal, kaffir lime leaves, roasted chilli, mushrooms and sliced chicken, finished off with a dash of carnation milk. Packed full of healthy flavours!

POH TAK TALAY 🍴 **£7.95**
The Southern Thai's love to start a meal with this hot and sour seafood soup. Flavoured with lemongrass, chilli, kaffir lime leaves, coriander and basil

TOM YUM HED 🍴 **£5.55**
Delicious and super healthy this one is for the vegetarians and contains button mushrooms

อาหารจานเดียว NOODLES & RICE

PHAD THAI GAI 🍴 **£8.95**
Celebrate Thailand's national Chicken Phad Thai dish here in Thailand. Our Phad Thai sauce has Kim's mum's secret recipe, you're sure to taste the difference. Add Prawns for an extra £2

PHAD MEE PHUKET **£8.75**
Phuket style vermicelli noodles stir fried with chicken, peppers, onions, spring onion and beansprouts with turmeric and curry powder

PHAD KEE MAO 🍴 **£8.95**
Wok stir fried rice noodles with prawns, mussels and squid. Bursting with spicy Thai flavours!

BAH MEE GIEW NAM MOO DENG **£8.95**
Street Hawkers use recipes passed down through generations and are proud of their ancestral roots! A broth poured over steamed egg noodles, slices of BBQ pork and wontons. Simple yet delicious!

KHAO MUN GAI TOD **£9.55**
Chicken coated with crunchy crumbs served with coconut rice and sweet chili dip. Tip: combine your chicken dipped in sauce with a little rice - delicious!

KAO KA PRAO GAI 🍴 **£8.95**
A classic from the streets of Bangkok - spicy chicken mince stir fry, packed with flavours of Thai herbs. Served with steamed rice and a fried egg

KHAO MOO DENG MOO KROB **£8.95**
Found on Yaowarat Road, Bangkok - Street Hawkers serve this mouth-watering combo. Slices of BBQ pork and roasted pork belly, on a bed of steamed rice with a sweet soy and BBQ sauce

แกง CURRY

GANG KIEW WAN GAI 🍴 **£8.95**
The Classic - Thai green curry with chicken, vegetables and fresh basil

GANG PHED PED 🍴 **£9.95**
Slices of roasted duck, vegetables, cherry tomatoes, pineapple and grape in a mildly spiced red curry sauce. Topped with red chillies and sweet basil

MASSAMAN GAI 🍴 **£8.95**
Often ranked No.1 as most delicious dish! A curry flavoured with cinnamon and star anise, cooked with chicken, potatoes, onion and cashew nuts

PANANG GOONG **£12.95**
King prawn's cooked in a creamy red curry with palm sugar and basil. Some say it's Malaysian, our chefs say it's Thai!
* All curries come with Jasmine Rice

HAVE YOU ENJOYED DRINKS IN
OUR BAR AREA YET?
SAY CHAI-YO (CHEERS) WITH A
FEATURE COCKTAIL OR THAI BEER.

