

# Thai Thursdays at The Storehouse

## วันพฤหัสบดีไทยที่โกดัง

### เริ่มต้น STARTERS เริ่มต้น

#### 1. Gai Satay £7

Marinated strips of chicken fillet, barbecue grilled & served with peanut sauce

#### 2. Poppa Tod £6.5

Thai spring rolls with sweet and sour plum sauce

#### 3. Tod Mun Pla Thai fishcakes £7

Made from our recipe of minced fish blended with green beans, lime leaves, chillies and other spices. Served with spicy sweet and sour cucumber sauce

#### 4. Goong Shup Pang Tod £8

Tiger prawns in a light crispy batter served with sweet chilli sauce.

#### 5. Tom Yum Talay £6.5

The classic hot and sour soup made with mixed seafood.

#### 6. Tofu Tod Golden ( v ) £7

Chunks of fried bean curd, served with a sweet & spicy sauce made from tamarind and soy garnished with sesame seeds, ground peanuts and fresh coriander.

### ไฟ MAINS ไฟ

#### 7. Gaeng Keowan Gai £15

Classic Thai green curry. Pieces of tender chicken breast and vegetables cooked in coconut milk flavoured with basil and lime leaves.

#### 8. Kradoog Moo Ob Pork Spare Ribs £14

Coated with our own special marinade and cooked until meltingly tender.

#### 9. Pad Kratiam Nua £16

Stir-fried beef with garlic and white pepper.

#### 10. Goong Pad Sapparot Tiger Prawns £16

Stir-fried Tiger Prawns with cashew nuts, pineapple and sweet peppers.

#### 11. Pla Shu Shi £14

Fillet of haddock, fried and topped with a spicy sauce made from red curry and coconut cream flavoured with lime leaves.

#### 12. Pried Wan Pak Mixed Vegetables ( v ) £15

In our special 'home-made' sweet and sour sauce

**All Served with Khao Suey - Steamed Thai fragrant rice**

### ขนมหวาน DESSERTS ขนมหวาน

#### 13. Sankhaya Turian £6

Tonka Bean Panna Cotta with chocolate Ice Cream & Lime Syrup

#### 14. Khanom Pang Ai Tiim £6

Ice cream and Doughnuts

#### 15. Khanom Bataeng Laai £6

Thai Melon Custard

#### 16. Pisang Goreng £6

Banana Fritters, Salted Caramel Sauce

