

Tel: 0207 592 9584

10% Discount on collection orders

STARTERS

Prawn Crackers (C)(Su)

3.00

1. Pimlico Thai Platter (C)(F)(G)(Mo)(P)(Se)(S)

16.95

Sharer platter of our popular starters: Spring Rolls, Sesame Chicken & Prawn Toast, Chicken Satay, Fish Cakes and Fried Dumplings.

Veggie Mixed Platter V (E)(G)(P)(S)

15.95

Platter of vegetarian starters:

Spring Rolls, Corn Cakes, Fried Tofu, Vegetable Tempura.

Both platters served with sweet chilli dip & peanut sauce (suitable for 2 to share)

Tod Mun Pla GF (C)(E)(F)(P)

7.95

Our Thai fish cakes are a blend of Grey Featherback fish, prawns, curry paste, served with a sweet chilli dip and crushed peanuts.

3. Tod Mun Kao Pod V (E)(G)(P)

6.95

Deep-fried spicy corn cakes. A blend of sweetcorn, lime leaves and red curry paste. Served with a sweet chilli dip and crunched peanuts.

4. Poh Pia Tod VE (G)(S)

6.95

Crispy Spring Rolls filled with stir-fried cabbage, carrots, black fungus and bean vermicelli noodles. Served with a sweet chilli dip.

5. Satay Gai GF (P)

7.95

Grilled skewers of chicken strips marinated in a blend of fresh herbs, spices and coconut milk. Served with the classic peanut sauce.

6. Kanom Jeeb (C)(E)(G)(Mo)(Se)(S)

7.95

Steamed dumplings with minced chicken, prawns and water chestnuts, drizzled with fried garlic oil, sweet soya sauce and spring onions.

7. Kanom Pang Na Gai (C)(E)(G)(Mo)(Se)(S)

7.50

Crispy seasoned minced chicken and prawn spread on sliced baguettes, topped with sesame seeds. Served with a sweet chilli dip.

8. Tempura Goong (C)(G)(S)

8.50

Deep-fried prawns, lightly battered and tossed in breadcrumbs. Served with a sweet chilli sauce.

9. Tempura Pak VE (G)

6.95

Crispy assortment of battered vegetables. Served with sweet chilli sauce.

10. Crispy Aromatic Duck (G)(Se)(S)

Stewed duck in mixed spices for deep aromas and tenderness then fried until crispy. Served with strips of vegetables, Hoi Sin sauce and 6 pancakes per quarter duck.

Quarter	16.95	Extra Pancakes	2.00
Half	25.95	Extra Vegetables	2.00
Whole	44.95		

SOUPS

11. Tom Yum ** GF (C)(F)

Tangy traditional Thai spicy soup with mushrooms, Thai chilli paste, lemongrass, galangal, lime leaves and fresh lemon juice.

Chicken 7.50 Prawns 8.50 Mushrooms 6.95

12. Tom Kha * GF VEO (C)(F)

A milder coconut milk soup with mushrooms, fresh galangal, lemongrass and lime leaves, drizzled with Thai chilli oil.

Chicken 7.50 Prawns 8.50 Mushrooms 6.95

13. Giew Nam (C)(E)(G)(Mo)(Se)(S)

7.9

Minced chicken and prawn wonton soup with Chinese cabbage leaves, beansprouts, topped with spring onions and garlic oil.

SEAFOOD

14. Chu Chi ** (F)(C)

A thick red curry sauce with sliced lime leaves and large red chillies. Jumbo Prawns GFO 15.95 Fish (G) 14.95

15. Pad Nam Ma Kharm * (C)(F)(G)(Mo)(S)

A tangy tamarind sauce stir-fry with red onions and peppers on a bed of spinach, topped with dried chillies and fried shallots.

Jumbo Prawns GFO 15.95 Fish (G) 14.95

16. Pla Rad Prig ** (F)(G)

14.95

Lightly battered cod fillets topped with peppers, onions, spring onions and spicy sweet chilli sauce.

17. Goong Obb Mor Din GFO (Ce)(C)(G)(Mo)(Se)(S) **15.95**Baked jumbo prawns with glass noodles, celery, carrots, shitake mushrooms and ginger.

STIR FRIES

Chicken/Pork/Beef 11.95 Prawns 12.50 Veg & Tofu 11.50

18. Pad Kra Prow *** GFO VEO (G)(Mo)(S)

Spicy stir-fry with chillies, garlic, holy basil, peppers, onions and long beans.

19. Pad Med Mamuang * GFO VEO (G)(Mo)(N)(S)

Stir-fry with cashew nuts, dry chillies, onions, peppers and spring onions.

20. Pad Khing GFO VEO (G)(Mo)(S)

Stir-fry with ginger, black fungus, onions and peppers.

21. Pad Priew Wan VEO (G)

Sweet and sour stir-fry with pineapples, cucumber, tomatoes, onions and peppers.

22. Pad Nam Mun Hoi GFO VEO (G)(Mo)(S)

Oyster sauce stir-fry with mushrooms, carrots, peppers and spring onions.

23. Pad Gratiem Prig Tai GFO (G)(Mo)(S)

Stir-fry with fresh garlic and blended herbs on a bed of spinach.

Chicken/Pork/Beef 11.95 Jumbo Prawns 15.95

CURRIES

Chicken/Pork/Beef 11.95 Prawns 12.50 Veg & Tofu 11.50

24. Kang Kiew Wan ** GF VEO (C)(F)

Traditional Thai Green curry with peppers, courgettes, bamboo shoots and sweet basil.

25. Kang Dang ** GF VEO (C)(F)

Thai red curry with peppers, courgettes, bamboo shoots & sweet basil

26. Penang ** GF VEO (C)(F)

Intense flavours of the penang curry paste served with peppers and sliced kaffir lime leaves.

27. Kang Masamun * GF (C)(F)(P)

A tangy mild curry with potatoes, chick peas, peanuts and onions.

Chicken 12.50 Slow cooked Beef/Lamb 12.95 Veg & Tofu 11.95

28. Kang Pehd Ped Yang ** GF (C)(F)

13.95

Tangy duck red curry with pineapples, lychee, courgettes, peppers and sweet basil.

29. Penang Pehd ** **GF** (C)(F)

12.95

Sliced duck breast with more intense flavours of penang curry paste, peppers and kaffir lime leaves.

GLUTEN FREE AND VEGAN OPTIONS ARE AVAILABLE.
PLEASE INFORM OUR STAFF.

GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION AVAILABLE
V = VEGETARIAN
VE = VEGAN
VEO = VEGAN OPTION AVAILABLE

HOT & SPICE LEVELS

* = MILD ** = MEDIUM HOT *** = VERY HOT

NOODLES

Chicken/Pork/Beef 12.95 Prawns 13.95 Veg & Tofu 12.50

30. Pad Thai GFO VEO (E)(F)(G)(P)(S)

Classic Pad Thai noodles with tamarind, eggs, carrots, beansprouts and spring onions. Served with crunched peanuts and a wedge of lime.

31. Pad Kee Mao ** GFO VEO (F)(G)(Mo)(S)

Spicy rice noodles stir-fried with fresh chillies, onions, peppers, long beans, bamboo & holy basil & a dash of cooking wine.

32. Pad Sieyu GFO VEO (E)(F)(G)(Mo)(Se)(S)

Rice noodles seasoned with soya sauce, egg, pak choi, carrots and broccoli.

33. Laksa ** GF VEO (C)(E)(F)

Malaysian style curry noodle soup with Chinese leaves, beansprouts and a boiled egg. Topped with fried shallots and spring onions.

Chicken & Prawns 13.95 Veg & Tofu 12.50

34. Plain Noodles V (E)(G)

4.00

Egg noodles drizzled in garlic oil & spring onions.

SALADS

35. Som Tum Goong *** GF VEO (C)(F)(P)

14.95

Thailand's famous spicy Papaya Salad. Green papaya, prawns, carrots, long beans, tomatoes and peanuts with fresh chilli, garlic and lemon dressing.

36. Nua Nam Tok ** GF (F)

14.95

Slices of grilled sirloin steak tossed in a spicy lemon dressing with mixed herbs and spices served on a bed of salad leaves.

37. Yum Woonsen *** **GF** (C)(F)(P)

13.95

Glass noodles tossed in a chilli lime dressing with minced chicken, prawns, peppers and onions, topped with peanuts.

38. Larb Gai ** GF (F)

13.95

Spicy minced chicken salad with a mixture of fresh Thai herbs and spices.

VEGETABLES

39. Steamed Mixed Vegetables GF VE

5.95

40. Pad Pak Ruam GFO VEO (G)(Mo)(Se)(S)

7.95

Stir-fried mixed vegetables with soya and oyster sauce, topped with crispy fried garlic flakes.

41. Pad Broccoli GFO VEO (G)(Mo)(Se)(S)

7.95

Broccoli with carrots and shitake mushrooms stir-fried with soya and oyster sauce, topped with crispy fried garlic.

42. Pad Pak Choi GFO VEO (G)(Mo)(Se)(S)

7.95

Stir-fried pak choi with soya and oyster sauce topped with crispy fried garlic.

43. Aubergine Black Magic ** GFO VEO (G)(Mo)(S) 8.95 Stir-fried aubergines in soya bean paste, oyster sauce with

onions, fresh chillies, garlic and tofu.

RICE

44. Kao Suay GF VE

3.25

45. Kao Neaw GF VE

3.50

Steamed Sticky Rice

Steamed Jasmine Rice

46. Kao Kra Ti GF VE

3.75

Steamed Jasmine rice with coconut milk

47. Kao Kai **GF** (E)

3.75

Egg fried Rice

SPECIAL FRIED RICE

48. Kao Pad Pimlico Thai GFO VEO (E)(G)(Mo)(S)

Special fried rice with egg, onions, carrots, peppers, seasoned with soya sauce.

Chicken/Pork/Beef 12.95

Prawns 13.95

Veg & Tofu 12.50