



At Time 4 Thai, we would like to introduce to our customers the amazing world of various herbs commonly found in authentic Thai dishes:

Chilli - “Phrik” in Thai



Chilli is an erect, branched, shrub-like herb with fruits used as garnishing and flavouring in Thai dishes. There are many different species. All contain capsaicin, a biologically active ingredient beneficial to the respiratory system, blood pressure and heart. Other therapeutic uses include being a stomachic, carminative and anti-flatulence agent.

Greater Galanga - “Kha” in Thai



Greater Galanga is an erect annual plant with aromatic, ginger-like rhizomes and commonly used in Thai cooking as a flavouring. The approximately 0.04 volatile oil content has therapeutic uses as carminative, stomachic, anti-rheumatic and anti-microbial agents.



Hot dish

G - Contains Gluten, W - Contains Wheat flour, N - Contains Nuts, E - Contains Egg



At Time 4 Thai, we would like to introduce to our customers the amazing world of various herbs commonly found in authentic Thai dishes:

Ginger– “Khing” in Thai



Ginger is an erect plant with thickened, fleshy and aromatic rhizomes. Used in different forms as a food, flavouring and spice, Ginger rhizomes contain 1 to 2% volatile oil. Ginger’s therapeutic uses are as a carminative, anti-nauseant and anti-flatulence agent.

Kaffir Lime – “Ma-krut” in Thai



The leaves, peel and juice of the Kaffir Lime are used as a flavouring in Thai cuisine. The leaves and peel contain volatile oil. The major therapeutic benefit of the juice is as an appetiser.



Hot dish

G - Contains Gluten, W - Contains Wheat flour, N - Contains Nuts, E - Contains Egg

THAI BANQUET MENU A

For 2-3 people • £23.95 per head

Mixed Starter

- Satay Chicken, Fish Cakes, and Minced Pork and Prawn Filo Parcels - (G,N,E)



Salad

- Grilled Chicken Salad with Green Mango, Sweet Chilli Paste, Shallots and Thai herbs



Main Courses

(any one of the following for each diner)

- Sautéed Butterfly King Prawns topped with Bacon Favoured Sauce - (G,W)
- Crispy Monkfish in a Dry Red Curry - (W)
- Grilled Prime Sirloin Steak with Spicy Sauce
 - Gaeng Mussaman Chicken - (G,N)
- Grilled Chicken Breast Slices in Dried Red Curry with Green Asparagus and Basil Leaves
- Stir Fried Duck with Crispy Basil Leaves, Straw Mushrooms, Peppers and Red Chilli - (G)



Steamed Thai Fragrant Rice

THAI BANQUET MENU B

For 4-8 people • £25.95 per head

Mixed Starter

- Vegetables and Prawn Rice Rolls, Shredded Pork Neck, Fish Cakes and Thai Style Fried Prawns in Blankets (G,W,E)



Salad

- Grilled Sirloin in Traditional Thai Dressing with Dried Chilli and Roasted Galanga Rice



Main Courses

(any one of the following for each diner)

- Crispy Monkfish in a Dry Red Curry cooked with Coconut Cream & Lime Leaves - (G,W)
- Stir Fried Prawns and Scallops with Asparagus and Black Pepper - (G)
- Thai Style Grilled BBQ Boneless Chicken Leg Marinated in Coconut Milk, Palm Sugar, Lemongrass, Coriander, served with Spicy Ground Chilli Sauce
- Red Curry of Roast Duck with Apple in Coconut Milk and Thai Herbs
- Authentic Thai Green Curry of King Prawns with Young Coconut, Lime Leaves and Thai Basil
- Thai Style Stir Fried Rice Noodles with King Prawns and Dry Shrimps - (G,N,E)
- Grilled Marinated Lamb Chop with Ground Chilli Sauce
- Stir Fried Chicken with Straw Mushrooms and Cashew Nuts - (G,N)



Steamed Thai Fragrant Rice

APPETISERS

-  **A1** Traditional Thai fish cakes served with sweet chilli and cucumber sauce - (G,E)
Thod Maan Pla **£7.45**
- A2** Deep fried mixture of fresh prawn cakes & coriander coated in a thin layer of golden bread crumbs served with plum sauce - (G,W,E)
Thod Maan Goong **£7.95**
- A3** Shredded pork neck with crispy lemongrass served with tamarind sauce - (G,W,E)
Moo Thod Takrai Grob **£7.95**
- A4** Deep fried marinated prawns wrapped in spring roll pastry served with plum sauce - (G, W)
Goong Hom Phar (Prawns in Blanket) **£7.95**
- A5** Homemade vegetable spring rolls served with plum sauce - (G,W)
Poh-Pia Thod **£6.75**
-  **A6** Deep fried minced chicken and sweetcorn fritters served with sweet chilli sauce
Thod Maan Gai Khaopod **£6.95**
- A7** Mixed vegetables and prawn wrapped in rice rolls served with Thai spicy dip
Thai Wrapper **£6.95**
-  **A8** Spicy grilled fresh scallops salad with sliced lemongrass, mint leaves and Thai herbs served in scallop shells - (G)
Phar Hoy Shell **£10.95**
- A9** Deep fried marinated spareribs with garlic, peppers and coriander served with plum sauce - (G)
See-Klong Moo Thod Gratiem Prikthai **£7.95**
-  **A10** Steamed jumbo king prawn served with fresh coriander, lime juice and chilli sauce - (G)
Goong Manao **£10.95**
- A11** Marinated chicken pieces, skewered on bamboo sticks, served with peanut sauce and cucumber dip - (N)
Satay Gai **£7.55**
- A12** Minced pork and prawn wrapped in crispy beancurd filo parcels served with sweet chilli dip - (G,W,E)
Thung Geon Young **£6.95**
- MS1** Fish cakes, shredded pork neck, vegetables and prawn rolls, chicken satay and pork and prawn filo parcels (for a minimum order of 2 persons) (G,W,N,E)
Thai Sampler **£9.95pp**

SOUPS

-  **SP1** Classic Thai king prawns hot and sour soup with mushrooms, lemongrass and kaffir lime leaves
Tom Yam Goong **£7.95**
-  **SP2** Monkfish soup spiced with mushrooms and fresh chilli
Tom Yam Pla Monk Prik Sod **£7.95**
- SP3** Chicken and mushroom soup in a rich coconut milk flavoured with lemongrass and kaffir lime leaves
Tom Kha Gai **£6.95**
-  **SP4** Spicy hot and sour seafood soup with lemongrass, galanga, kaffir lime leaves and coriander
Tom Yam Talay **£7.95**

SALADS

-  **SL1** Grilled chicken salad with green mango, lemongrass, sweet chilli paste, shallots, Thai herbs and coconut cream - (G,N)
Phar Gai Yang **£10.75**
-  **SL2** Grilled sirloin in traditional Thai dressing with dried chilli and roasted galanga rice
Nuer Nam Tok **£11.95**
-  **SL3** Spicy grilled sirloin salad with lemongrass, celery, shallots, tomatoes, spring onions, cucumber and spicy Thai dressing
Yam Neua Yang **£10.95**
-  **SL4** Spicy grilled king prawns salad flavoured with lemongrass, celery, shallots, tomatoes, spring onions, tossed in lime juice - (G)
Yam Takrai Goong Sod **£10.95**
-  **SL5** Grilled salmon salad with green mango, peppercorns, lemongrass, chilli paste, shallots, roasted nuts, Thai herbs and coconut cream - (G,N)
Phar Pla Salmon Yang **£10.95**

CHEF'S RECOMMENDATIONS

-  **CR1** Spicy grilled jumbo king prawn salad tossed with lime juice, sliced lemongrass, fresh chilli and mint leaves - (G)
Phar Goong (Appetisers) **£11.95**
- CR2** Sautéed butterfly king prawns topped with bacon flavoured sauce - (G,W)
Goong Songkreang **£14.95**
-  **CR3** Grilled sliced chicken breast in dried red curry with green asparagus and kaffir lime leaves
Phanaeng Ok Gai Yang **£14.55**
- CR4** Grilled sliced duck breast on bak choi with tamarind sauce and fried shallots - (G)
Phed Sam Rod **£14.95**
-  **CR5** Grilled sea bream fillet flavoured in Thai herbs served with ground chilli sauce and mixed salad
Pla Kapong Yang Jim-Jaew **£16.55**
-   **CR6** Stir fried monk fish or seafood mixed with Thai herbs, red chilli, fingerroot, young peppercorns, fine beans and holy basil leaves - (G,W,E)
Pla Monk Phad Cha Rue Talay Phad Cha **£15.95**
-   **CR7** Homemade hot "Jungle" curry cooked with herbs, aubergines, courgettes, butternut squash, fingerroot, young peppercorns and holy basil leaves
Gaeng Paar Gai Rue Nuer
- Chicken or Beef **£11.95**
- Prawns **£12.95**

SEAFOOD

-  **SF1** Deep fried sea bream fillet cooked in homemade Thai spice curry paste with lime leaves and fine beans - (G,W,E)
Pla Kapong Radd Prick Gaeng **£14.95**
- SF2** Deep fried jumbo king prawns served on bak choi with tamarind sauce and fried shallots - (G,W)
Goong Raad Sauce Makham **£17.95**
-  **SF3** Sautéed whole jumbo king prawns in red curry cooked with coconut cream and lime leaves - (G,W)
Choo Chee Goong **£17.95**
-  **SF4** Stir fried salmon with fresh garlic, chilli, fine beans, mushrooms and holy basil leaves - (G,W)
Phad Kapao Pla Salmon **£13.95**
-  **SF5** Deep fried whole sea bass served in two different cold dressings - with chilli sauce, coriander, roasted nuts and tamarind juice and with lemongrass, red chilli and fresh coriander. The best of both worlds! - (G,W,N,E)
Yam Song Pee Nong **£17.95**
-  **SF6** Crispy sea bass fillets topped with spicy sweet and sour sauce and crispy basil leaves - (G,W,E)
Pla Krapong Thod Samrod **£16.95**

FROM THE GRILL

- G1** Thai style grilled BBQ boneless chicken leg marinated in coconut milk, palm sugar, lemongrass, coriander and served with spicy ground chilli sauce - (G)
Gai Yang **£13.75**
- G2** Grilled salmon steak with Thai lemon sauce and sautéed mixed vegetables and bak choi flavoured with white wine - (G)
Pla Salmon Yang **£13.95**
- G3** Grilled prime sirloin steak with spicy sauce served with a mixed salad and wild rockets
Nue Yang **£15.95**
- G4** Grilled duck breast or sirloin steak topped with stir fried mushrooms, capsicums, fine beans, peppercorns flavoured with rhizome and hot basil leaves - (G)
Ped Rue Nue Yang Prikthai-Dam **£15.95**
- G5** Grilled lamb chop marinated with Thai herbs served with ground chilli sauce and mixed salad, rocket leaves
Lamb Yang **£15.95**

FROM THE WOK

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WK1 Stir fried beef or chicken with capsicums, fresh peppercorns, spring onions, Thai basil and mixed mushrooms - (G)
 Nuer Rue Gai Phad Prikthai-Orn **£11.95**
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WK2 Stir fried jumbo king prawns with mixed Thai herbs, red chilli, fingerroot, young peppercorns, fine beans and holy basil leaves - (G,W)
 Goong Phad Cha **£17.95**
- 
WK3 Stir fried chicken or beef with mixed capsicums, fine beans, mushrooms, fresh chilli and crispy basil leaves - (G)
 Phad Krapao Gai Rue Nuer **£10.95**
- WK4** Stir fried beef with capsicums, mixed mushrooms and spring onions in oyster sauce - (G)
 Nuer Phad Nam Maan Hoi **£10.95**
- WK5** Stir fried chicken with cashew nuts, capsicums, mixed mushrooms, spring onions, oyster sauce and sesame oil - (G,N)
 Gai Phad Medmamuang Himmaphan **£11.55**
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WK6 Stir fried king prawns with mixed capsicums, fine beans, mushrooms, fresh chilli and crispy basil leaves - (G)
 Phad Kapao Goong **£14.95**
- WK7** Stir fried prawns and scallops with asparagus, mushrooms and black pepper in oyster sauce - (G)
 Goong Hoy Shell Phad Nor Mai Farang Prikthai Dam **£14.95**
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WK8 Stir fried monkfish with fresh chilli, holy basil, capsicums, mushrooms, fine beans and cherry tomatoes - (G,W,E)
 Pla Monk Phad Keemao **£15.95**
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WK9 Sliced roast duck stir fried with capsicums, mushrooms, fresh chilli, holy basil leaves and fine beans - (G)
 Ped phad Bai Kra-Prao Krob **£14.55**

CURRY

All curry dishes contain aubergines, butternut squash, courgettes and rhizome

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C1 Authentic Thai green curry of chicken or beef with young coconut meat, lime leaves and Thai sweet basil leaves
 Gaeng Kiew Warn Gai Rue Nuer **£10.95**
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C2 Red curry of chicken or beef with lime leaves and Thai sweet basil leaves
 Gaeng Dang Gai Rue Nuer **£10.95**
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C3 Red curry of roast duck with apple in coconut milk and Thai herbs
 Gaeng Phed Ped Yang Pol Apple **£12.55**
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C4 Deep fried salmon in red curry cooked with vegetables, mushrooms, coconut cream and kaffir lime leaves - (G,W)
 Choo Chee Pla Salmon **£13.95**
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C5 Red curry of scallops and prawns with pineapple and Thai sweet basil leaves
 Gaeng Kua Sapparod Hoyshell & Goong **£15.55**
- C6** Succulent chicken pieces in a mild, coconut-flavoured curry with potatoes, cashew nuts and fried shallots - (G,W,N)
 Gaeng Mussaman Gai **£11.55**
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C7 Crispy monkfish in red curry cooked with mushrooms, coconut cream and kaffir lime leaves - (G,W)
 Choo Chee Pla Monk **£15.95**
- 
C8 Authentic Thai green curry of king prawns with young coconut meat, lime leaves and Thai sweet basil leaves
 Gaeng Kiew Warn Goong **£14.55**
- 
C9 Grilled sliced duck breast in dried red curry with green asparagus, kaffir lime leaves and coconut cream
 Panaeng Ped Yang **£14.95**

VEGETARIAN STARTERS

- V1** Fried sweetcorn fritters served with sweet chilli sauce - (G,W,E)
Khaopod Thod **£6.55**
- V2** Crunchy vegetables salad with green asparagus, cherry tomatoes, roasted nuts, Thai herbs, sweet chilli paste and tamarind dressing - (G,N)
Phar Pak Ruam **£6.95**
- V3** Vegetarian classical Thai hot and sour mushroom soup
Tom Yam Hed **£6.55**
- V4** Homemade vegetable spring rolls served with plum sauce - (G,W)
Poh-Pia Thod **£6.75**

VEGETARIAN MAINS

-  **V5** Fried tofu with fresh chilli, holy basil, capsicums, peppers, mushrooms, fine beans and cherry tomatoes - (G)
Taohoo Phad Khee Mao **£9.95**
-  **V6** Red curry of mixed vegetables with lime leaves and Thai sweet basil leaves
Gaeng Daeng Pakruam **£9.95**
- V7** Stir fried tofu with cashew nuts, capsicums, mixed mushrooms, spring onions and dried chilli - (G,N)
Taohoo Phad Med Mamuang Himmapharn **£10.95**
-  **V8** Red curry of pineapples, mixed vegetables and Thai sweet basil leaves
Gaeng Kua Sabparod **£9.95**
- V9** Thai style stir fried rice noodles with eggs, mushrooms, tofu, carrots, shallots, peanuts, flat onion leaves and bean sprouts - (G,N,E)
Phad Thai Jay **£10.95**
- V10** Authentic Thai green curry of tofu with young coconut meat, lime leaves and Thai sweet basil leaves
Gaeng Kiew Warn Taohoo Jay **£10.55**
- V11** Stir fried mixed vegetables with oyster sauce - (G)
Phad Pakruam **£8.95**

NOODLES & RICE

All fried rice dishes contain diced tomatoes, onions, carrots, green peas and sweetcorn

- R1** Thai style stir fried rice noodles with king prawns, dry shrimps, eggs, tofu, carrots, shallots, peanuts, flat onion leaves and bean sprouts - (G,N,E)
Phadthai Goong Sod **£12.95**
-  **R2** Fried rice noodles with mixed seafood, fine beans, mushrooms, hot basil leaves and chilli - (G)
Phad Keemao Talay **£12.95**
- R3** Thai fried rice with chicken - (G,E)
Khao Phad Gai **£10.95**
-  **R4** Thai fried rice with prawns, fresh garlic, chilli, fine beans and holy basil leaves - (G)
Khao Phad Kapao Goong **£12.95**
- R5** Stir fried egg noodles with roast duck, bean sprouts, shitake mushrooms, carrots, bak choi and spring onions - (G,E)
Phad Mee Ped Yang **£12.95**

SIDES

- SD1** Steamed Thai fragrant rice
Khao Sauy **£2.95**
- SD2** Steamed coconut rice
Khao Mun Kati **£3.75**
- SD3** Egg fried rice - (E)
Khao Phad Kai **£3.75**
- SD4** Plain rice noodles
Sen Jaan Phad **£4.55**
- SD5** French fries
Man Fa-Rang Thod **£3.55**
- SD6** Steamed Thai sticky rice
Khao Niew **£3.95**
- SD7** Stir fried egg noodles with bean sprouts and spring onions - (E)
Phad Mee **£4.75**

DESSERTS

- D1** Deep fried banana coated with mixture of roasted coconut, raisins & vanilla essence, drizzled with honey and served with a scoop of vanilla ice cream - (G,W,E)
Kluay Hom Tort **£5.55**
- D2** Sweet sticky rice roll in thin rice paper with fresh mango and drizzled with fresh coconut and sesame - (G)
Khaoneaw Mamuang **£5.95**
- D3** Coconut, strawberry, vanilla or passion fruit sorbet
Ice Cream (2 scoops) **£4.95**
- D4** Mango sorbet and coconut ice cream with a heart of meringue, decorated with a raspberry, kiwi fruit and Lychee
Mango Delight **£5.55**
- D5** Nougat flavoured ice cream coated with crushed hazelnuts
Semifreddo Torroncino **£5.55**

HOT BEVERAGES

- CF Coffee** **£2.55**
- DCF Decaffeinated Coffee** **£2.55**
- CA Cappuccino** **£2.75**
- ES Espresso** **£2.75**
- DE Double Espresso** **£3.55**
- LCF Liqueur Coffee** **£4.95**
- ICF Irish Coffee** **£4.95**
- ET English Tea** **£2.55**
- CT Jasmine Tea** **£2.55**
- GT Green Tea** **£2.55**