



## *Eating Thai Food*

*The food is served in an oriental manner with several dishes being placed in the centre of the table and shared by all the people eating. Chopsticks and bowl are not used unless Chinese food is being eaten.*

*Instead Thai people eat with a spoon and fork off a flat plate. They pile the plate with rice and sample other dishes in turn, a single small spoonful being taken at a time. Dishes are not usually mixed on one eating plate as each has a distinct flavour, mixing together can detract from the taste.*

*At En-Thai-Sing we do our utmost to keep to the true authentic Thai recipes in all our dishes. Our 'new to Thai' customer should note that some Thai food can be very spicy, so please feel free to ask us to adjust the seasoning to suit oneself, either mild or full Thai heat. To ensure freshness of flavour and to enable individual preference to be taken into account, all our dishes are freshly cooked to order.*

*The management of En-Thai-Sing will only cater with the highest possible quality of food for all our customers. Please feel free to ask for any variation in dish you may prefer from our menu. If you are satisfied with our service please tell your friends, otherwise please tell us.*

*'We hope you enjoy your meal'*

## En-Thai-Sing Banquets (Minimum 2 people)

### Royal Thai Banquet (R)

£21.95 per person

#### Starters

*Chicken Satay, Lady in Love*

*Dim Sum, Fish Cake*

*Crab Claw*

#### Soup

*Tom Yum with chicken*  

#### Main Course

*Emerald prawn curry*  

*Sweet and sour fish*

*Stir fried lamb with chilli, garlic and basil leaves*   

*Stir fried mixed vegetables in oyster sauce*

*Bangkok Pad Thai and steamed Jasmine rice*

#### Dessert

*Thai dessert of the day*

### Phuket Banquet

£17.95 per person

#### Starters

*Chicken Satay, Spring Roll*

*Fish Cake and Prawn Toast*

#### Main Course

*Massaman Curry* 

*Stir fried chicken with cashew nut*

*Stir fried mixed vegetable in oyster sauce*

*Bangkok Pad Thai and Jasmine rice*

#### Dessert

*Thai dessert of the day*

### Chiang Mai Banquet (V)

£17.95 per person

#### Starters

*Spring Roll, Bean Curd Satay*

*Golden Triangle, Vegetable Tempura*

#### Main Course

*Ruby Vegetarian Curry* 

*Sweet and Sour Tofu*

*Stir fried mixed vegetable in oyster sauce*

*Vegetarian Pad Thai and Jasmine rice*

#### Dessert

*Thai dessert of the day*

Because every dish is freshly cooked for your order, we can prepare our foods to your specification. Please feel free to ask.

(V) = Vegetarian

(R) = Recommendation



= Mild



= Medium



= Hot

## STARTERS




1. **Crispy Thai Chicken** £4.50  
*Small chicken wings and or drumsticks deep fried in a regular or spicy Thai herb mix*
2. **Chicken Satay** £4.50  
*Barbecued marinated chicken on a skewer served with peanut sauce*
3. **Prawn Toast** £4.50  
*Deep-fried marinated minced prawns in sesame seeds on pieces of bread*
4. **Tod Mon Pla {Famous Thai fish cake}**  £4.50  
*Shredded fish with mixed spices and red curry paste deep fried*
5. **Dim Sum** £4.50  
*Steamed parcels of minced pork and prawn served with soy sauce*
6. **Po Pea Tod {Spring Roll} (V)** £4.50  
*Deep fried pastry filled with vegetables, mushroom, water chestnut and clear noodles*
7. **Golden Triangle (V)** £4.50  
*Thai samosa with a mixed vegetable stuffing*
8. **Se Krong Moo** £4.50  
*Grilled tender pork spare ribs marinated in honey and seasoning*
9. **Kam Poo Tod (R)** £4.95  
*Deep fried crab claws served with sweet chilli sauce*
10. **Thai Prawn** £4.95  
*Fried prawn battered and coated with sesame seed*
11. **Lady in Love (R)** £4.95  
*Prawns wrapped in pastry leaves served with sweet chilli sauce*
12. **Poo Nim (R)** £5.50  
*Fried soft shell crab topped with garlic and coriander*
13. **Duck Roll** £5.50  
*Marinated duck and beansprouts wrapped in pastry*
14. **Bangkok Pearl Platter {Serves 2 people}** £12.50  
*A selection of starters - Chicken Satay, Lady in Love, Prawn Toast, Tod Mon Pla, Po Pea Tod and Se Krong Moo*

(V) = Vegetarian






(R) = Recommendation

 = Mild  = Medium  = Hot

## THAI SOUP

- |  |  |
|--|--|
| <p>15. <b>Tom Yum</b>   (V)<br/> <i>Hot and sour soup</i><br/> <i>Tom Yum is a Thai favourite soup, flavoured with mushrooms, lemongrass, lime leaves, chilli, coriander and a squeeze of lime juice</i></p> | <p>chicken      £4.50<br/>         prawn        £4.95<br/>         mixed seafood   £5.50</p> |
| <p>16. <b>Tom Kah</b>  (V)<br/> <i>Coconut soup with galangal root herb and mushrooms</i></p>   | <p>chicken      £4.50<br/>         prawn        £4.95<br/>         mixed seafood   £5.50</p> |

## THAI SALAD

- |  |              |
|--|--------------|
| <p>17. <b>Som Tum</b>  (V)<br/> <i>A Thai spicy salad with ground peanuts tossed in a garlic, lime and chilli dressing</i></p>  | <p>£4.95</p> |
| <p>18. <b>Yum Nua</b> (R)  <br/> <i>Sliced grilled beef flavoured with fried grains of rice and Thai shallots tossed in a lime and chilli dressing</i></p> | <p>£5.50</p> |
| <p>19. <b>Yum Talay</b>  <br/> <i>Mixed seafood flavoured with Thai herbs tossed in a lime and chilli dressing</i></p>                                 | <p>£6.50</p> |


## (R) - CHEF'S SPECIALS - (R)

- |  |               |
|--|---------------|
| <p>20. <b>Nutty Chicken</b><br/> <i>Creamy chicken in a special recipe peanut sauce</i></p>  | <p>£7.95</p>  |
| <p>21. <b>Gai Manow</b><br/> <i>Breaded, fried chicken breast fillet served with lemon sauce</i></p>   | <p>£7.95</p>  |
| <p>22. <b>Supreme Mussels</b><br/> <i>Baked mussels with Thai herb butter in a light sauce</i></p>   | <p>£7.95</p>  |
| <p>23. <b>Poo Nim Tod Kratieam</b><br/> <i>Stir fried small size of soft shell crabs with garlic and pepper sauce</i></p>  | <p>£9.20</p>  |
| <p>24. <b>Pad Pong Karee</b>  <br/> <i>Stir fried mixed seafood in a creamy turmeric sauce</i></p> | <p>£8.50</p>  |
| <p>25. <b>Ped Makham</b><br/> <i>Grilled duck breast with tamarind sauce</i></p>   | <p>£8.50</p>  |
| <p>26. <b>Koong ob Kratieam</b><br/> <i>Baked king prawns with garlic, chilli and basil leaves</i></p>   | <p>£12.50</p> |

(V) = Vegetarian

(R) = Recommendation

 = Mild      = Medium       = Hot

27. **Pla Krob (R)**  £12.50  
*Crispy sea bass topped with a mouth-watering chilli paste garnish*
28. **Koong Raja** £25.00  
*Steamed lobster, prepared for you with a ginger and dry mushroom topping*

### THAI CURRY

29. **Massaman (R)**  £6.95  
*A typical muslim curry dish from south Thailand of slowly braised beef in a spicy rich sauce with peanuts*
30. **Amber Curry (V)** chicken/lamb/beef £5.95  
*A mild curry with coconut milk and vegetables* duck/prawn £6.95
31. **Ruby Curry**  **(V)** chicken/lamb/beef £5.95  
*A medium red curry with coconut milk* duck/prawn £6.95
32. **Emerald Curry**  **(V)** chicken/lamb/beef £5.95  
*A medium hot green curry with coconut milk* duck / prawn £6.95
33. **Jungle Curry**  **(V)** chicken/lamb/beef £5.95  
*A hot curry in Thai spices with baby aubergines and bamboo shoots (no coconut milk)* duck / prawn £6.95
34. **Panang (R)**  chicken/lamb/beef £5.95  
*A rich medium hot curry in coconut milk and chopped lime leaves* duck/prawn £6.95

### STIR FRIED DISHES

35. **Pad Kraprow**  **(V)** chicken/lamb/beef £5.95  
*Spicy stir fry with chilli, garlic and basil leaves* duck/squid/prawn £6.95
36. **Pad Ma Muang (V)** chicken/lamb/beef £5.95  
*Stir fried mild chilli and cashew nut* duck/squid/prawn £6.95
37. **Pad Khing (V)** chicken/lamb/beef £5.95  
*Stir fried with ginger and dry mushroom* duck/squid/prawn £6.95
38. **Pad Kratieam Prick Tai (V)** chicken/lamb/beef £5.95  
*Stir fried with garlic and pepper* duck/squid/prawn £6.95
39. **Pad Prew Wan (V)** chicken/lamb/beef £5.95  
*Stir fried with sweet and sour sauce* duck/squid/prawn £6.95

(V) = Vegetarian

(R) = Recommendation

 = Mild  = Medium  = Hot

# En-Thai-Sing

- |   |                                       |                |
|---|---------------------------------------|----------------|
| 40. Pad Kao Pod On (V)<br><i>Stir fried with baby corn and mushroom</i>                       | chicken/lamb/beef<br>duck/squid/prawn | £5.95<br>£6.95 |
| 41. Pad Nam Mun Hoi (V)<br><i>Stir fried with mange tout in oyster sauce</i>                  | chicken/lamb/beef<br>duck/squid/prawn | £5.95<br>£6.95 |
| 42. Rad Nar (V)<br><i>Stir fried with mixed vegetables<br/>in a special, light Thai gravy</i> | chicken/lamb/beef<br>duck/squid/prawn | £5.95<br>£6.95 |

## SEAFOOD

- |  |  |        |
|--|--|--------|
| 43. Heaven Prawns<br><i>Battered prawns in sesame seeds with sweet and sour sauté vegetables</i>   |  | £8.95  |
| 44. Bangkok Fish <br><i>Deep fried tilapia flavoured with garlic in a mild chilli sauce</i>   |  | £9.50  |
| 45. Koh Samui<br><i>Stir fried mixed seafood with garlic and pepper</i>  |  | £8.50  |
| 46. Scallop Farang<br><i>Stir fried tender scallops with asparagus spears and vegetables</i>   |  | £9.50  |
| 47. Phuket (R)  <br><i>Stir fried mixed seafood with chilli paste</i>  |  | £8.50  |
| 48. Homok Talay (R) <br><i>A fish stew, prawns, mussels, squid and scallops, flavoured<br/>with red curry paste and coconut milk, krachai and lemongrass</i>  |  | £8.50  |
| 49. Pla Kratieam<br><i>Fried tilapia with garlic and pepper garnish</i>  |  | £9.50  |
| 50. Chu-Chee<br><i>A delicious salmon steak in a mild curry sauce made with coconut milk and lime leaves</i>   |  | £9.95  |
| 51. Pla Nueng Manow (R)   <br><i>A whole steamed sea bass topped with hot chilli, garlic, coriander and<br/>lime juice dressing</i> |  | £12.50 |
| 52. Pla Yai<br><i>A whole steamed sea bass with ginger, soybean and vegetables</i>   |  | £12.50 |
| 53. Koong Mungkon<br><i>Grilled lobster topped with a tasty sweet chilli sauce garnish</i>   |  | £25.00 |

(V) = Vegetarian

(R) = Recommendation

 = Mild   = Medium    = Hot

## NOODLES AND RICE

- |  |                                   |                |
|--|-----------------------------------|----------------|
| 54. Bangkok Pad Thai (R) (V)<br><i>Stir fried rice noodles with egg,<br/>beansprouts and ground peanuts</i>  | chicken/lamb/beef<br>duck/prawn   | £5.90<br>£6.20 |
| 55. Drunken Noodle  (V)<br><i>Very spicy fried rice noodles<br/>with chilli and basil leaves</i>    | chicken/lamb/beef<br>duck/prawn   | £5.95<br>£6.20 |
| 56. Pad Egg Noodles (V)<br><i>Stir fried egg noodles with mixed vegetables</i>   | chicken/lamb/beef<br>duck/prawn   | £5.95<br>£6.20 |
| 57. Drunken Egg Noodle  (V)<br><i>Spicy stir fried egg noodles<br/>with chilli and basil leaves</i> | chicken/lamb/beef<br>duck/prawn   | £5.95<br>£6.20 |
| 58. Plain Noodle<br><i>Stir fried noodles with vegetables</i>  |                                   | £3.95          |
| 59. Kao Pad Supparod (R) (Large portion)<br><i>Pineapple fried rice with vegetables and chicken</i>  |                                   | £5.95          |
| 60. Chiang Mai Rice (R) (V)<br><i>Special fried rice with your choice of meat</i>  | chicken/lamb/beef<br>duck / prawn | £5.95<br>£6.20 |
| 61. Kao Kati<br><i>Coconut rice</i>  |                                   | £3.00          |
| 62. Kao Neaw<br><i>Sticky rice</i>   |                                   | £3.00          |
| 63. Kao Pad Kai<br><i>Egg fried rice</i>   |                                   | £2.50          |
| 64. Kao Suay<br><i>Steamed jasmine rice</i>  |                                   | £2.00          |

## VEGETABLES

- |   |  |       |
|---|--|-------|
| 65. Pad Pak Ruam<br><i>Stir fried mixed vegetables in oyster sauce</i>        |  | £4.95 |
| 66. Pad Broccoli<br><i>Stir fried broccoli and mushroom in oyster sauce</i>   |  | £4.95 |
| 67. Pad Tuo Ngong<br><i>Stir fried beansprouts with babycorn and mushroom</i> |  | £4.95 |

(V) = Vegetarian

(R) = Recommendation

 = Mild  = Medium  = Hot



## DESSERT MENU

### Desserts

<b>Kroy Tod</b> <i>Banana Fritter with honey and/or ice cream</i>	<b>£3.95</b>
<b>Apple Tod</b> <i>Apple Fritter with honey and/or ice cream</i>	<b>£3.95</b>
<b>Kroy Ob</b> <i>Caramelised banana with honey and/or ice cream</i>	<b>£3.95</b>
<b>Mango Sticky Rice</b> <i>A Thai speciality, sweet sticky rice with coconut cream and fresh mango</i>	<b>£3.95</b>
<b>En-Thai-Sing Crêpe</b> <i>Crêpe with mixed fruit sauce and/or ice cream</i>	<b>£3.95</b>
<b>En-Thai-Sing Sweet of the day</b> <i>Please ask for details</i>	<b>£3.95</b>
<b>Ice Cream</b> <i>Vanilla / Strawberry / Chocolate</i>	<b>£2.95</b>

### After Dinner Drinks

<b>Thai Jasmine Tea</b> <i>Golden fragrance Thai Jasmine tea served in a teapot</i>	<b>£1.50</b>
<b>English Tea</b> <i>Traditional English tea served by the cup</i>	<b>£1.50</b>
<b>Coffee (Regular or Decaffeinated)</b> <i>Instant coffee served by the cup</i>	<b>£1.50</b>
<b>Cafetiere Coffee</b> <i>Served per person in 2 or 4 cup cafetieres at a strength to suit individual tastes</i>	<b>£2.00</b>
<b>Irish Coffee</b> <i>Traditional after dinner digestive made with Jameson's Irish Whiskey</i>	<b>£3.95</b>
<b>Calypso Coffee</b> <i>Traditional after dinner coffee with Tia Maria</i>	<b>£3.95</b>

(Other liqueurs, port and sherry are also available on request)