



CHIANG MAI  
ORIENTAL CUISINE

## DINNER

Monday to Sunday 6.30pm to 9.00pm

### STARTERS

#### Beef & Egg Noodle Soup “บะหมี่เนื้อตุ๋น” - £6

Slow Cooked Beef with Herb served with Egg Noodle, Bean Sprout, Coriander, Spring Onion, White Pepper Power & Garlic Oil

#### Vegetable Spring Rolls “ปอเปี๊ยะผัก” (V) - £5

Butter Squash, Cabbage, Shitake Mushroom & Glass Noodles

#### Duck Spring Rolls “ปอเปี๊ยะเป็ด” - £6

Duck Leg, Bamboo Shoots, Ginger, Chilli Flakes & Carrot

#### Chicken Satay Skewers “สะเต๊ะไก่” (N) - £6

Marinated Chicken Skewer, Vegetables Salad, Peanut Dipping Sauce & Crispy Toast

#### Fish & Mango Salad “ยำปลามะม่วง” - £6

Cod, Red Onion, Mint Leaves, Mango Tossed in Garlic & Lime

### MAIN COURSE

#### Thai Green Chicken Curry “แกงเขียวหวานไก่” - £14

Classic Curry of Thailand, Fine Bean, Aubergine, Bamboo Shoot & Sweet Basil Served with Thai Roti Bread

#### King Prawn Phad Thai “ผัดไทยกุ้ง” (N) - £14

King Prawns, Rice Stick, Peanuts, Tofu, Turnip in Tamarind Sauce

#### Pork Sweet & Sour “หมูเปรี้ยวหวาน” £14

Pork Tenderloin, Pineapple, Peppers, Cucumber, Tomato, Onion Served in Sweet & Sour Sauce

#### Chili Beef “เนื้อผัดพริก” £14

Strip Beef with Chili, Garlic, Red Curry Paste, Bean & Peppers

#### Pad Thai Jay (V) - £11

Rice Stick, Tofu, Preserved Turnip & Chiang Mai's Jay Sauce

### SIDE DISHES

Jasmine Rice - £2.50

Coconut Rice with Dried Fruit - £2.50