



CHIANG MAI
ORIENTAL CUISINE

LUNCH

Monday to Sunday 12pm to 2pm

STARTERS

Beef & Egg Noodle Soup “บะหมี่เนื้อตุ๋น” - £5

Slow Cooked Beef with Herb served with Egg Noodle, Bean Sprout, Coriander, Spring Onion, White Pepper Powder & 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) - £5

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

Fish & Mango Salad “ยำปลาหมึก” - £6

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

MAIN COURSE

Thai Green Chicken Curry “แกงเขียวหวานไก่” - £12

Classic Curry of Thailand, Fine Bean, Aubergine, Bamboo Shoot & Sweet Basil Served with Steamed Jasmine Rice

King Prawn Phad Thai “ผัดไทยกุ้ง” (N) - £12

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

Pork Sweet & Sour “หมูเปรี้ยวหวาน” £12

Pork Tenderloin, Pineapple, Peppers, Cucumber, Tomato, Onion In Sweet & Sour Sauce Served with Steamed Jasmine Rice

Chili Beef “เนื้อผัดพริก” £12

Strip Beef with Chili, Garlic, Red Curry Paste, Bean & Peppers Served with Steamed Jasmine Rice

Pad Thai Jay (V) - £10

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