


## Special Main Dishes

- 46.Lamb Shank Nam Daeng**  £18.95  
Slow cooked lamb shank in red wine sauce sprinkle with sesame seeds
- 47.Pla Saam Rod**  £15.95  
Deep fried battered seabass with peppers, onion, carrots in three taste sauce
- 48.Pla Neung Manow**   £15.95  
Steamed Seabass fish topped with fresh spicy chilli & garlic sauce
- 49.Ped Makham** £13.95  
Deep fried battered duck topped with homemade Thai style tamarind sauce
- 50.Gai Yang Samun prai**  £12.95  
Grilled marinated chicken with, garlic pepper and Thai herbs served with sweet chilli sauce
- 51.Amphawan Lui Suan**  £15.95  
Deep fried battered Seabass fish with fresh lemongrass, ginger, salad and cashew nuts in Thai spicy dressing
- 52.Weeping Tiger**   £13.95  
Grill marinated sirloin steak served with tamarind chilli sauce





## Special Plant-based Dishes

- 53.Nong Gai Jay Rad Pik**    £11.95  
Deep fried spicy chicken drumsticks topped with sweet chilli sauce
- 54.Yum Nuea Jay**    £11.95  
Grilled meat-free beef steak with salad in Thai spicy dressing
- 55.Phed Med Mamuang Jay**    £11.95  
Stir fried meat-free duck, vegetables, water chestnuts, cashew nut with Thai chilli oil sauce
- 56.Goong Choo Chee Jay**    £11.95  
Deep fried battered vegan prawns topped with Thai Choo Chee curry sauce
- 57.Pla Sam Rod Jay**    £11.95  
Deep fried battered vegan fish with peppers, onion, carrots in three taste sauce
- 58.Nuea Samun Prai Jay**   £11.95  
Grilled pan fried vegan beef steak topped with Thai herbal sauce
- 59.Gai Krapaow Jay**    £11.95  
Stir fried meat-free chicken with onion, fine beans, bamboo shoot with fresh garlic, chilli and basil leaves

## Vegetables Side Dishes

- 60.Pad Pak Ruam**   £5.95  
Stir fried mixed vegetables in oyster sauce
- 61.Pad flowering vegetables**   £5.95  
Stir fried broccoli and cauliflower in oyster sauce
- 62.Pad Makheua**   £6.95  
Stir fried aubergine with bean paste, chilli and basil leaves
- 63.Pad Tua Ngok**   £4.95  
Stir fried beansprout with spring onion

## Noodles

- 64.Pad Thai**  £4.95  
Classic Thai stir fried rice noodles with carrots, bean sprout, sweet radish, spring onion, egg and ground peanut
- 65.Pad Seew**  £4.95  
Stir fried rice noodles with vegetable in soya sauce
- 66.Pad Kee Moaw**   £4.95  
Stir fried spicy rice noodle with vegetables with fresh garlic, chilli and basil leaves  
Meat selections:  
Chicken £11.95 Beef £11.95 Duck £12.95 Prawn £12.95  
Vegetables & tofu £10.50
- 67.Pad Mee** £4.95  
Stir fried egg noodles with carrots, bean sprout, spring onion and egg

## Rice

- 68.Kaow Pad Sapparod** £11.95  
Special fried rice with diced chicken, tiger prawn, vegetables, pineapple, cashew nuts and curry powder
- 69.Kaow Suay (Plain Jasmine rice)** £3.25
- 70.Kaow Kati (Coconut rice)** £3.75
- 71.Kaow Neaw (Sticky rice)** £3.75
- 72.Kaow Khai (Egg fried rice)** £3.75



-  Medium spicy
-  Fairy spicy
-  Very spicy
-  Peanut
-  Vegan
-  Gluten free
-  Soya






# Thai Olney

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📍 Amphawan Thai Cuisine

Amphawan

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## Starters

- 1.Amphawan Mixed Platters** £8.00 per person  
(Min for 2)  
Chicken satay, Spring rolls, Prawn on toast, BBQ pork ribs and fish cakes
- 2.Ped Ron**  
Aromatic crispy duck served with sliced leek and cucumber and pancake with Hoysin sauce
- 3.Chicken Satay**   £6.50  
Strips of grilled marinated sakeser served with peanut sauce
- 4.Cee Klong Moo** £6.50  
Pork ribs in BBQ sauce Thai Style
- 5.Pang Nah Goong** £5.95  
Deep fried marinated mince prawn and chicken on slices of bread topped with sesame seeds served with sweet chilli sauce
- 6.Goong Torpedo** £7.25  
Deep fried breaded tiger prawns and served with chilli sauce
- 7.Pla Meuk Kratieam Pik Tai** £5.95  
Deep fried squid flavoured with garlic and pepper powder
- 8.Amphawan Goong Keaw**   £6.95  
Steamed tiger prawns on gem lettuce topped with fresh spicy chilli garlic sauce
- 9.Khanom Jeeb** £6.50  
Steamed mince pork and prawn dumpling served with sweet soya sauce
- 10.PEEK Gai Nam Daeng** £6.50  
Deep fried chicken wings with red wine sauce
- 11.Tod Maan Pla**  £6.25  
Deep fried spicy fishcake served with sweet chilli sauce with ground peanut

12.Fisherman Cake £7.50  
Deep fried breaded mince marinated prawn and squid served with sweet chilli sauce

13.Thai Prawn Crackers £3.50

Vegetarian Starters

14.Veggies Platter (Min for 2) £6.5 per person  
Vegetables spring rolls, Corn fritters and mixed vegetables in batter served with sweet chilli sauce

15.Ped Ron Jay £7.95  
Aromatic crispy served with sliced leek and cucumber and pancake with Hoysin sauce

16.Popia Tod £4.75  
Vegetable spring rolls served with sweet chilli sauce

17.Goong Chup Jay £5.95  
Deep fried vegan prawns in batter served with sweet chilli sauce

18.Pak Chup £5.50  
Deep fried mix vegetables in batter served with sweet chilli sauce

19.Tod Mun Kaow Pod £4.95  
Deep fried sweet corn in batter served with sweet chilli sauce

20.Tao Hoo Tod £5.95  
Deep fried breaded tofu served with sweet & sour sauce topped with ground peanut

21.Tao Hoo Rabert £5.95  
Deep fried breaded tofu flavoured with garlic pepper chilli powder with spring onion , fresh chilli

Soups

22.Tom Kha Chicken £5.95 Prawn £6.95 Vegetable £4.95  
Hot and sour coconut soup with mushroom, onion, lemon grass, limeleaves, galangal, fresh chilli and coriander

23.Tom Yum Chicken £5.95 Prawn £6.95 Vegetable £4.95  
Spicy hot sour soup with mushroom, onion, lemongrass, limeleaves, galangal, fresh chilli and coriander

Salads

24.Labb Gai £8.95  
Spicy minced chicken salad with crunchy minced rice, chilli and minty herbs

25.Labb Hed £7.50  
Spicy salad with mushroom, crunchy minced rice, chilli and minty herbs

26.Goong Samun Pai £13.95  
Spicy king prawns salad with Thai herbal sauce

27.Yum Nuea Yang £13.95  
Grilled sirion steak salad with onion, carrot, onion, chilli in Thai spicy dressing sauce

28.Yum Talay £15.95  
Spicy mixed seafood salad with fresh chilli and salad in Thai spicy dressing sauce

29.Som Tum Thai £7.95  
Thai papaya salad with shredded carrot, fine bean, tomatoes and peanuts in spicy Thai dressing

Main Dishes  
Curries (Served with jasmine rice)

30.Gaeng Daeng  
Thai red curry with coconut milk herbs, peppers and bamboo shoots

31.Gaeng Keawan  
Thai green curry with coconut milk herbs, peppers and bamboo shoots

32.Gaeng Masaman  
Mild coconut curry with onion, baby potatoes and peanuts

33.Gaeng Panang  
Aromatic curry with coconut milk, fine beans, onion, peppers and limeleaves

34.Gaeng Par  
Thai spicy jungle curry with vegetables, and herbs

Meat selections:  
Chicken £11.95 Beef £11.95 Duck £12.95 Prawn £12.95  
Vegetables & tofu £10.50

WOK STIR FRY

(Choose meat selections or vegetarian and served with jasmine rice)

35.Pad Khing Sod  
Stir fried mushroom, onion, ginger, peppers and spring onion

36.Pad Med Mamuang  
Stir fried meat, vegetables, water chestnuts, cashew nut with Thai chilli oil sauce

37.Pad Kratiem Pik Tai Dum  
Stir fried meat, onion, peppers and spring onion with garlic and black peppers

38. Pad Nampik Pao  
Stir fried meat, fine bean, onion, peppers, garlic, chilli and basil leaves in Thai chilli oil

39.Pad Peaw Wan  
Stir fried vegetables, pineapple and tomatoes in sweet sour sauce

40.Pad Kraprao  
Stir fried onion, bamboo shoot, fine bean, fresh garlic, chilli and basil leaves

41.Pad Nam Mun Hoi  
Stir fried onion, mushroom, peppers and spring onion in oyster sauce

Meat selections:  
Chicken £11.95 Beef £11.95 Duck £12.95 Prawn £12.95  
Vegetables & tofu £10.50

42.Pad Cha Talay Jaan Ron  
Stir fried mixed seafood in chilli paste with vegetables and Thai herbs served on sizzling

43.Scallop Kratiem Pik Thai Dum  
Deep fried scallop in batter topped with garlic black pepper sauce mixed with peppers and onion

44.Pla Salmon Choo Chee  
Grilled Salmon topped with Choo Chee curry sauce and shredded limeleaves

45.Massaman Lamb Shank  
Slow cooked lamb shank in mild coconut curry with onion, baby potatoes and peanuts