



Sawat –dee ka (Greetings)

Welcome to our restaurant. We hope you enjoy our authentic Thai cuisine, created using Ingredients imported directly from Thailand together with the best of local produce. All dishes are freshly prepared by our team of experienced Thai chefs.

The restaurant has gained numerous awards, as well as being one of the few Thai eateries in the country to be a recipient of the

Thai Select Award

which is bestowed by the government of Thailand.

For those new to Thai, it is an extremely varied and flavoursome cuisine with influences from China (with the stir-fry) and India (curried dishes) and, owing to Thailand's position along ancient trading routes, the chilli - originally from South America but an important component in Thai cooking.

Thai diners would usually favour a **variety** of food set before them, with everyone sharing from communal dishes. The more people eating, the greater the variety of soups, salads, stir-fries and curries for all to try.

Our range of **Set Meals** offer a chance to sample different dishes, and are an ideal introduction to Thai cuisine, whilst the more experienced or adventurous diner may explore our extensive a la carte menu.

A Thai meal is properly eaten with a spoon and fork, eating from the spoon. A knife, however, can be supplied upon request.

The **chilli symbol** in our menu gives a guide to the spiciness of various dishes. Those dishes without a chilli are not at all spicy, those with three chillies are very spicy. The level of spiciness can be altered (to some extent) upon request.

For those suffering from nut or gluten intolerances, please talk to your server to be advised as to which dishes are suitable.

We hope that you enjoy your visit and return soon.


Khawp khun ka (Thank you)






Starters

1. **Tord Man Pla**  £ 5.95
Deep-fried Thai style fishcakes, served with Sweet chilli sauce.
2. **Gai Satay** £4.60
Charcoal grilled chicken marinated in Thai spices, served with a peanut sauce and salad sauce.
3. **Gai Bai Tuay** £4.60
Deep-fried chicken, marinated and wrapped in Pandan leaves, served with a tamarind sauce.
4. **Toong Tong** £4.60
Golden pastry parcels, stuffed with minced pork and ground white pepper, served with sweet chilli sauce.
5. **Moo Yang** £4.60
Barbecued pork Thai style, with black pepper.
6. **Tord Man Goong** £6.30
Crisp golden cakes, filled with prawns and flavoured with Thai herbs. Served with sweet chilli sauce.
7. **Khanom Pang Gai** £4.60
Deep-fried minced chicken and prawn toast, served with sweet chilli sauce.
8. **Goong Hom Pha** £5.95
Deep-fried marinated tiger prawns wrapped in pastry, served with sweet chilli sauce.
9. **Goong Yang** £7.95
King prawns, grilled in the shell and served with a spicy seafood sauce.
10. **Talay Tord** £5.95
Crispy battered mixed seafood (prawns, mussels, squid, Cod) served with sweet chilli sauce.
11. **Gra Dook Moo Tord** £4.70
Thai style spare ribs, cooked with Thai herbs and served in a tamarind sauce .
12. **Khao Griab Tord** £2.60
Spicy Thai prawn crackers, served with sweet chilli sauce.
13. **Khao Griab Yam Tuna**  £5.95
Thai prawn crackers served with a spicy tuna salad.
14. **Thai at the Travellers Mixed Starter** (for 2 people) £14.95
Spring Rolls, Toong Tong, Moo Yang, Khanom Pang Gai, Goong Hom Pha, served with prawn crackers, spicy Thai salad and dipping sauces (minimum 2 people).












Vegetarian Starters

15. **Thai Spring Rolls** £4.30
Deep-fried vegetable spring rolls, served with sweet chilli sauce.
16. **Pak Tord** £4.30
Deep-fried crispy battered vegetables, served with sweet chilli sauce.
17. **Tord Man Khao Pohd** £4.60
Deep-fried sweet corn cakes, served with sweet chilli sauce.
18. **Toong Nuang**  £4.95
Spicy Thai golden parcels stuffed with vegetables, chilli and herbs.
19. **Hed Satay** £4.60
Barbecued vegetables on a skewer, served with a peanut sauce.
20. **Vegetarian Mixed Starter (for 2 people)** £11.95
Spring Rolls, Pak Tord, Toong Nuang, Tord Man Khao Pohd, served with a spicy Thai salad and dipping sauces (minimum 2 people).

Vegetarian Soups

21. **Tom Yam Pak**    £4.50
Classic spicy and sour soup with vegetables, cooked with chilli and lemongrass.
22. **Gaeng Jued Woon Sen** £4.50
Seasoned clear soup with glass noodles, vegetables and spring onion.

Soups

23. **Tom Yam Goong**    £5.95
Traditional spicy and sour prawn soup, flavoured with lemongrass, chilli and lime juice.
24. **Tom Yam Gai**    £4.95
Traditional spicy and sour chicken soup, flavoured with chilli, lemongrass and lime juice.
25. **Tom Kha Gai**   £4.95
Spicy chicken soup with coconut milk, galangal and kaffir lime leaves.
26. **Po Tak**    £5.95
Spicy mixed seafood soup, cooked with lemongrass and Thai basil.



Salads

Thai salads are unlike western ones. Fresh, zesty and spicy, they are packed with flavour - ideal as a starter or as part of a main meal. The *Laab* style is drier and meaty, whilst the *yam* is juicy and crunchy.

27. **Laab Moo** 🌶️🌶️🌶️ **£6.50**
Spicy Thai salad with minced pork, fresh herbs, chilli, lime juice and fish sauce.
28. **Laab Gai** 🌶️🌶️🌶️ **£6.50**
Spicy Thai salad with minced chicken, fresh herbs, dried chilli, lime juice and fish sauce.
29. **Yam Neua** 🌶️🌶️🌶️ **£6.50**
Spicy Thai beef salad. Tender sliced beef, tossed with coriander, fresh chillies, lime juice and fish sauce.
30. **Yam Goong** 🌶️🌶️🌶️ **£7.95**
Spicy Thai prawn salad, with fresh coriander, fresh chillies, lime juice and fish sauce.
31. **Yam Talay** 🌶️🌶️🌶️ **£7.95**
Spicy Thai seafood salad. Prawns, squid, mussels and cod, tossed with coriander, fresh chillies, lime juice and fish sauce.

















Thai Curry

32. **Gaeng Massaman Gai**  **£7.70**
A mild, rich curry from southern Thailand, cooked in coconut milk with chicken, potato, onions and peanuts.
33. **Gaeng Massaman Neua**  **£7.95**
A mild, rich curry from southern Thailand, cooked in coconut milk with diced beef, potato, onions and peanuts.
34. **Gaeng Kiew Waan Gai**   **£7.70**
Green curry with chicken, spicy and sweet - cooked with coconut milk, chillies, sweet basil.
35. **Gaeng Kiew Waan Goong**   **£9.95**
Green curry with tiger prawns, spicy and sweet - cooked with coconut milk, chillies, sweet basil.
36. **Gaeng Ba Gai**    **£7.70**
Thai "Jungle Curry" with chicken, grachai and herbs - cooked without coconut milk for a thin and very spicy sauce.
37. **Gaeng Phed Ped Yang**   **£8.40**
Red curry with slow cooked roast duck, cooked in coconut milk with cherry tomatoes and sweet basil.
38. **Gaeng Ped Goong**   **£9.95**
Red curry with tiger prawns, with cherry tomatoes and sweet basil.
39. **Gaeng Ped Gai**   **£7.70**
Red curry with chicken, cooked in coconut milk with cherry tomatoes and sweet basil.





Thai Curry

40. **Gaeng Garee Gai**   **£7.70**
A delicate yellow curry with chicken, cooked in coconut milk with cherry tomatoes, onion and potato.
41. **Gaeng Garee Goong**   **£9.95**
A delicate yellow curry with tiger prawns, cooked in coconut milk with cherry tomatoes, onion and potato.
42. **Gaeng Panang Moo**   **£7.70**
A dry, smooth pork curry, with coconut milk, kaffir lime leaves and crushed peanut.
43. **Gaeng Panang Gai**   **£7.70**
A dry, smooth chicken curry, with coconut milk, kaffir lime leaves and crushed peanut.
44. **Gaeng Panang Neua**   **£7.95**
A dry, smooth beef curry, with coconut milk, kaffir lime leaves and crushed peanut.
45. **Gaeng Panang Goong**   **£9.95**
A dry, smooth prawn curry, with coconut milk, kaffir lime leaves and crushed peanut.



Thai Vegetarian Curry



46. **Gaeng Ba Pak** 🌶️ 🌶️ **£6.20**
Thai "Jungle Curry", with vegetables, grachai and Thai herbs, cooked without coconut milk for a thin and spicy sauce.
47. **Gaeng Kiew Waan Tofu** 🌶️ 🌶️ **£6.20**
Green curry with tofu, spicy and sweet - cooked with coconut milk, fresh chillies and sweet basil.
48. **Gaeng Ped Tofu** 🌶️ 🌶️ **£6.20**
Red curry with tofu, cooked in coconut milk with pineapple and sweet basil.
49. **Gaeng Garee Tofu** 🌶️ 🌶️ **£6.20**
A delicate yellow curry with tofu, cooked in coconut milk with cherry tomatoes, onion and potato.
50. **Gaeng Panang Tofu** 🌶️ 🌶️ **£6.20**
A dry smooth tofu curry with coconut milk, kaffir lime leaves and crushed peanut.
51. **Gaeng Kiew Waan Pak** 🌶️ 🌶️ **£6.20**
Green curry with vegetables, spicy and sweet - cooked with coconut milk, fresh chillies and sweet basil.
52. **Gaeng Ped Pak** 🌶️ 🌶️ **£6.20**
Red curry with vegetables, cooked in coconut milk with pineapple and sweet basil.

Beef Dishes

53. **Neua Pad Nam Mun Hoy** **£7.95**
Stir-fried sliced beef in oyster sauce, with mushrooms and spring onion.
54. **Neua Pad Gaprao** 🌶️ 🌶️ **£7.95**
Sliced beef, stir-fried with fresh chillies and holy basil.
55. **Neua Daad Diaw** **£7.95**
Seared beef, marinated in Thai herbs and spices.
56. **Neua Pad Khing** **£7.95**
Sliced beef, stir-fried with root ginger, black mushrooms, onions and capsicum peppers.







Pork Dishes

57. **Moo Gratium Priktaï** £7.70
Sliced pork, stir-fried with garlic, mushrooms and ground white pepper.
58. **Moo Pad Gaprao**   £7.70
Sliced pork, stir-fried with fresh chillies and holy basil.
59. **Moo Pad Preaw Waan** £7.70
Stir-fried sliced pork in a sweet and sour sauce, with pineapple, tomatoes capsicum peppers.
60. **Moo Pad Khing** £7.70
Sliced pork, stir-fried with root ginger, black mushrooms, onion and capsicum peppers.

Chicken Dishes

61. **Gai Gratium Priktaï** £7.70
Sliced chicken, stir-fried with garlic, mushrooms and ground white pepper.
62. **Gai Pad Gaprao**   £7.70
Sliced chicken, stir-fried with fresh chillies and holy basil.
63. **Gai Pad Khing** £7.70
Stir-fried chicken with root ginger, black mushrooms, onion and capsicum peppers.
64. **Gai Pad Med Ma Mooang**  £7.70
Crispy chicken, stir-fried with cashew nuts, mushrooms and spring onions.
65. **Gai Pad Khow Pohd Awn** £7.70
Sliced chicken, stir-fried in soy sauce with baby sweet corn and spring onion.
66. **Gai Pad Preaw Waan** £7.70
Stir-fried sliced chicken in a sweet and sour sauce, with pineapple, tomatoes capsicum peppers.

Duck Dishes

67. **Phed Pad Sub Pa Rod** £8.40
Sliced roasted duck, stir fried with pineapple and spring onions.
68. **Phed Pad Khing** £8.40
Sliced roasted duck, stir-fried with root ginger, black mushrooms, onion and capsicum peppers.
69. **Ped Pad Prik**   £8.40
Sliced roasted duck, stir-fried with fresh chillies, mushroom, onion and capsicum peppers.
70. **Phed Pad Ped**   £8.40
Sliced roasted duck, stir-fried in red curry paste.

Seafood Dishes

71. **Goong Gratum Priktaï** £11.95
Fried tiger prawns with garlic, mushrooms and ground white pepper.
72. **Goong Pad Ho Ra Par**   £11.95
King prawns, stir-fried in the shell with fresh chillies and sweet basil.
73. **Goong Pad Khow Phod Awn** £11.95
Tiger prawns, stir-fried in soy sauce with baby sweet corn and spring onions.
74. **Goong Pad Prew Waan** £11.95
Stir-fried Tiger prawns in a sweet and sour sauce, with pineapple, tomatoes and cucumber.
75. **Pla Rahd Prik**   £11.95
Crispy battered Cod, served in a sweet chilli sauce with Thai basil.
76. **Pla Prew Waan** £11.95
Crispy battered Cod in a sweet and sour sauce, with pineapple and tomatoes.
77. **Pla Neung Manaow**   £14.50
Steamed Sea Bass fillet with garlic, chillies and lemon juice.
78. **Pla Neung Hed Hom** £14.50
Fillet of Sea Bass, steamed with ginger, Chinese mushrooms and soy sauce.
79. **Pla Choo Chee** £11.95
Crispy battered Cod in a spicy and creamy coconut sauce.
80. **Pla Pae Sar**  £11.95
Crispy battered Cod in a fruity and zesty Tamarind sauce.
81. **Pad Talay Grapao**   £11.95
Mixed seafood - prawns, mussels, squid and Cod - stir-fried with holy basil, chillies and green beans.
82. **Pad Talay Prik Paow**   £11.95
Mixed seafood - prawns, mussels, squid and Cod - stir-fried in a spicy chilli sauce.
83. **Pad Talay Pon Garee**  £11.95
Mixed seafood - prawns, mussels, squid and Cod - stir-fried with egg in a spicy and creamy sauce.

Vegetarian Dishes

84. **Pad Pak Med Ma Mooang** 🌶️ £6.30
Stir-fried mixed vegetables with cashew nuts, cooked in chilli oil.
85. **Pad Pak Ruam** £6.20
Mixed vegetables, stir-fried in soy sauce.
86. **Pad Pak Preaw Waan** £6.20
Stir-fried mixed vegetables in a sweet and sour sauce, with pineapple and tomatoes.
87. **Pad Ma Kur Mooang** 🌶️ £6.20
Stir-fried aubergine in a yellow bean sauce, with chillies and sweet basil.
88. **Tofu Pad Grapao** 🌶️ 🌶️ £6.20
Fried tofu, cooked with fresh chillies and holy basil.
89. **Tofu Pad Khing** £6.20
Fried tofu, cooked with root ginger, black mushrooms and spring onion.
90. **Pad Taw Ngong** 🌶️ £6.20
Stir-fried bean sprouts, with chillies and spring onion.

Rice and Noodles

91. **Pad Thai Jay** £5.60
Stir-fried noodles, with egg, bean sprouts and spring onion - served with crushed peanuts.
92. **Pad Thai Gai** £6.95
Stir-fried noodles with chicken, egg, bean sprouts and spring onion served with crushed peanuts.
93. **Khao Pad Gai** £6.95
Stir-fried rice cooked with chicken, egg, spring onion, tomatoes and onion.
94. **Khao Pad Goong** £7.95
Stir-fried rice cooked with tiger prawns, egg, spring onion, tomatoes and onion.
95. **Khao Suay (Steamed Thai fragrant rice)** £2.20
96. **Khao Kai (Egg fried rice)** £2.40
97. **Man Farang Tord (Chips)** £1.35
98. **Khao Ma Paw (Coconut rice)** £2.50
99. **Steamed Egg Noodles** £2.50
100. **Khao Nieow (Thai sticky rice)** £2.60



Set Menu "A"

Starter

Thai at the Travellers Mixed Starter

Spring Rolls, Toong Tong, Moo Yang, Goong Hom Pha, Khanom Pang Gai, served with prawn crackers, spicy Thai salad and dipping sauces.

Main Course

Gaeng Kiew Waan Gai

Green curry with chicken, cooked in coconut milk with fresh chillies and sweet basil.

Pad Pak Ruam

Mixed vegetables, stir-fried in soy sauce.

Phed Pad Sub Pa Rod

Sliced roasted duck, stir-fried with pineapple and spring onions.

Steamed Thai fragrant rice

Dessert of the day

Choice of Teas or Coffee

£19.95 per person, minimum 2 persons.

Set Menu "B"

Starter

Thai at the Travellers Mixed Starter

Spring Rolls, Toong Tong, Moo Yang, Goong Hom Pha, Khanom Pang Gai, served with prawn crackers, spicy Thai salad and dipping sauces.

Main Course

Gaeng Phed Ped Yang

Red curry with slow cooked roast duck, cooked in coconut milk with cherry tomatoes and sweet basil.

Gai Pad Gratium Priktaï

Stir-fried chicken with garlic, mushroom, soy sauce and ground white pepper.

Pad Thai Jay

Stir-fried noodles, with egg, bean sprouts and spring onion - served with crushed peanuts.

Steamed Thai fragrant rice

Dessert of the day

Choice of Teas or Coffee

£19.95 per person, minimum 2 persons.



Set Menu "C"

Starter

Thai at the Travellers Mixed Starter

Spring Rolls, Toong Tong, Moo Yang, Goong Hom Pha, Khanom Pang Gai, served with prawn crackers, spicy Thai salad and dipping sauces.

Main Course

Gaeng Massaman Neua

A mild, rich curry from southern Thailand, cooked in coconut milk with diced beef, potato, onions and peanuts.

Goong Pad Ho Ra Par

King prawns, stir-fried in the shell with fresh chillies and sweet basil

Phed Pad Ped

Sliced roasted duck, stir-fried in red curry paste.

Steamed Thai fragrant rice

Dessert of the day, Choice of Teas or Coffee

£22.95 per person, minimum 2 persons.

Set Menu "D"

Starters

Thai at the Travellers Mixed Starter

Spring Rolls, Toong Tong, Moo yang, Goong Hom Pha, Khanom Pang Gai, served with prawn crackers, spicy Thai salad and dipping sauces.

Main Course

Neua Daad Diaw

Seared beef, marinated in Thai herbs and spices.

Pla Pae Sar

Crispy battered Cod, in a fruity and zesty Tamarind sauce.

Gai Pad Med Ma Mooang

Crispy chicken, stir-fried with cashew nuts, mushrooms and spring onions.

Steamed Thai fragrant rice

Dessert of the day, choice of Teas or Coffee

£22.95 per person, minimum 2 persons.

Set Menu "E"

Starter

Thai at the Travellers Mixed Starter

Spring Rolls, Toong Tong, Moo Yang, Goong Hom Pha, Khanom Pang Gai, served with prawn crackers, spicy Thai salad and dipping sauces.

Soup Course

Tom Yam Goong 🌶️🌶️🌶️

Traditional spicy and sour prawn soup, flavoured with lemongrass, chilli and lime juice.

Main Course

Gaeng Kiew Waan Pak 🌶️🌶️

Green curry with vegetables, spicy and sweet - cooked with coconut milk, fresh chillies and sweet basil.

Pla Choo Chee 🌶️🌶️

Crispy battered Cod, served in a spicy and creamy coconut sauce.

Pad Talay Prik Paow 🌶️🌶️

Mixed seafood - prawns, mussels, squid and Cod - stir-fried in a spicy chilli sauce.

Moo Pad Priaw Waan

Stir-fried sliced pork in a sweet and sour sauce, with pineapple, tomatoes and capsicum peppers.

Neua Gratium Priktae

Sliced beef, stir-fried with garlic, mushrooms and ground white pepper.

Steamed Thai fragrant rice

Dessert of the day

Choice of Teas or Coffee

£26.90 per person, minimum 4 persons.



Set Menu "H"

Starters

Thai Special Mixed Starter

Chicken Satay, Turkey Spring Rolls, Crispy Battered onion and carrot, Fish Cakes and Spicy Vegetable Parcels, served with spicy Thai salad and dipping sauces.

Soup

Tom Kha

(Choice of with chicken or prawn)

Traditional spicy and sour soup, cooked with coconut milk, lime leaves and galangal

Main Course

Pad Takai

Choice of Beef, Venison, Pork, Chicken or Tofu
Stir-fried lemongrass with Dark soy sauce in Thai style.

Pad Ped Prik Gaeng

(Choice of Tofu, Cod, Beef, Tiger Prawns or chicken)
A dry, smooth curry, cooked with kaffir lime leaves, chillies and Thai herbs.

Pad Nam Man Hoy

(Choice of Mixed Vegetables, Chicken, Beef or Pork)
Stir-fried with spring onion and mushroom in an oyster sauce.

Steamed Thai fragrant rice

Dessert and coffee not included

£24.95 per person, minimum 2 persons.

Set Menu "F" (Vegetarian)

Starter

Thai at the Travellers Mixed Vegetarian Starter

Spring Rolls, Pak Tord, Toong Nuang, Tord Man Khao Pohd, served with a spicy Thai salad and dipping sauces.

Main Course

Gaeng Kiew Waan Pak

Green curry with vegetables, spicy and sweet-cooked with coconut milk, fresh chillies and sweet basil.

Pad Pak Med Ma Mooang

Stir-fried mixed vegetables with cashew nuts, cooked in chilli oil.

Tofu Pad Khing

Mixed vegetables, stir-fried with tofu, ginger and soy sauce.

Steamed Thai fragrant rice

Dessert of the day, choice of Teas or Coffee.

£17.50 per person, minimum 2 persons.

Set Menu "G" (Vegetarian)

Starter

Thai at the Travellers Mixed Vegetarian Starter

Spring Rolls, Pak Tord, Toong Nuang, Tord Man Khao Pohd, served with a spicy Thai salad and dipping sauces.

Soup

Gaeng Jued Woon Sen

Seasoned clear soup, with glass noodles and spring onion.

Main Course

Gaeng Garee Tofu 🌶️🌶️

A delicate yellow curry with tofu, cooked in coconut milk with onion and potato.

Tofu Pad Grapao 🌶️🌶️

Fried tofu, cooked with fresh chillies and holy basil.

Pad Pak Ruam

Mixed vegetables, stir-fried in soy sauce.

Pad Pak Med Ma Mooang 🌶️

Stir-fried mixed vegetables with cashew nuts, cooked in chilli oil.

Pad Thai Jay

Stir-fried noodles, with egg, bean sprouts and spring onion, served with crushed peanuts.

Steamed Thai fragrant rice

Dessert of the day

Choice of Teas or Coffee

£20.95 per person, minimum 4 persons



Specials

- A.1 **Ped Ma Kham** £10.35
Roasted breast of duck served in rich and fruity tamarind sauce.
- A.2 **Kwang Pad Bai Grapao** 🌶️ 🌶️ £10.35
Prime venison, stir-fried with chilli and holy basil.
- A.3 **Chilli fried rice with prawns and cashew nut** 🌶️ £7.30
- A.4 **Gaeng Ba Kwang** 🌶️ 🌶️ 🌶️ £10.35
“Jungle curry” cooked with venison, vegetables, grachai and fresh Thai herbs.
- A.5 **Gaeng Ped Kwang** 🌶️ 🌶️ £10.35
Venison red curry, cooked in coconut milk with sweet basil.
- A.6 **Kwang Pad Nam Mun Hoy** £10.35
Stir-fried sliced venison in oyster sauce with spring onion and mushrooms
- A.7 **Kwang Gratium Prik Tai** £10.35
Stir-fried venison with garlic and soy sauce.
- A.8 **Laab Kwang** 🌶️ 🌶️ 🌶️ £10.25
Spicy Thai salad with minced Venison, fresh herbs, chilli, lime and fish sauce.
- A.9 **Pla Sam Rod** 🌶️ 🌶️ £14.50
Choice of whole fish: Sea bass or Sea bream.
Crispy fish cooked with fresh chillies, Thai herbs and vegetables.
- A.10 **Spicy Thai chicken wings (Starter)** 🌶️ £3.95
Cooked with our Chef’s special spicy sauce.



Ostrich Specials

- OS.1 **Nok Pad Med Ma Mooang** 🌶️ 🌶️ **£13.95**
Ostrich stir-fried with cashew nuts, spring onion, peppers and chilli oil.
- OS.2 **Nok Pad Grapao** 🌶️ 🌶️ **£13.95**
Stir-fried ostrich with chillies and holy basil.
- OS.3 **Gaeng Ba Nok** 🌶️ 🌶️ 🌶️ **£13.95**
“Jungle curry” cooked with ostrich, vegetables, grachai and fresh Thai herbs.
- OS.4 **Nok Gratium Priktaï** **£13.95**
Stir-fried Ostrich with garlic and soy sauce.
- OS.5 **Gaeng Panang Nok** 🌶️ 🌶️ **£13.95**
Dry smooth ostrich curry with coconut milk and kaffir lime leaves.
- OS.6 **Pad Cha Nok** 🌶️ 🌶️ **£13.95**
Stir-fried ostrich with Thai herbs, onions, peppers, oyster sauce and sweet basil.
- OS.7 **Laab Nok** 🌶️ 🌶️ 🌶️ **£13.95**
Spicy Thai Ostrich salad. Tender sliced Ostrich, tossed with coriander, fresh chillies, lime juice and fish sauce.



Lamb Specials

- L.1 **Lamb Pad Prik** 🌶️🌶️ **£8.45**
Stir-fried Lamb with chillies, onions and peppers.
- L.2 **Lamb Pad Gratum Priktae** **£8.45**
Stir-fried Lamb with garlic and soy sauce.
- L.3 **Gaeng Massaman Lamb** 🌶️ **£8.45**
Mild, rich curry with Lamb, cooked in coconut milk with potato, onions and peanuts.
- L.4 **Lamb Pad Ped** 🌶️🌶️🌶️ **£8.45**
Stir-fried Lamb in red curry paste with coconut milk and sweet basil.
- L.5 **Lamb pad Kee Mao** 🌶️🌶️ **£8.45**
Stir-fried Lamb with fresh Thai chillies, holy basil and pepper corns.
- L.6 **Lamb Choo Chee** 🌶️ 🌶️ **£8.45**
Lamb stir-fried in red curry paste.
- L.7 **Pad Cha Lamb** 🌶️ 🌶️ **£8.45**
Stir-fried Lamb with Thai herbs, onions, peppers, oyster sauce and sweet basil.



*Why not try one of the specials below for a different take on Turkey.
Alternatively, most of our main course dishes can be cooked with
Turkey a meat leaner than chicken and with an open grain,
Meaning flavours are absorbed moor readily.*



Turkey Specials

- TK.1 **Turkey Spring Rolls**  **£4.60**
Deep-fried minced Turkey with chilli, holy basil and vegetables.
served with sweet chilli sauce.
- TK.2 **Turkey on toast**
Deep fried minced turkey and prawn toast, served with sweet chilli
sauce.
- TK.3 **Gaeng Panang Turkey**   **£7.70**
A dry, smooth Turkey curry, with coconut milk, kaffir lime leaves
and crushed peanut.
- TK.4 **Gaeng Kiew Waan Turkey**   **£7.70**
Green curry with Turkey, spicy and sweet - cooked with coconut
milk, chillies, sweet basil.
- TK.5 **Turkey Pad Preaw Waan** **£7.70**
Stir-fried sliced Turkey in a sweet and sour sauce, with pineapple,
tomatoes capsicum peppers.
- TK.6 **Turkey Pad Ho Ra Par**   **£7.70**
Stir-fried Turkey with sweet basil, onion, green bean and fresh
chillies.
- TK.7 **Pad Thai Turkey** **£7.70**
Stir-fried Turkey with noodles, egg, bean sprouts and spring onion
- served with crushed peanuts.
- TK.8 **Turkey Gratum Priktae** **£7.70**
Sliced Turkey, stir-fried with garlic, mushrooms and ground white
pepper.
- TK.9 **Turkey Pad Prik**   **£7.70**
stir-fried Turkey with fresh chillies, mushroom, onion, green and
red capsicums and capsicum peppers in soya sauce.



Thai at the Travellers

~ Restaurant and Bar ~

Main Road, Holmesfield, S18 7WT

Tel: 0114 ~ 2890446

Lunch Menu

Available Saturday & Sunday, 12.30~3.00pm

£8.95 per person – Two Courses

Choose any One of the following Starters....

Filo wrapped Tiger Prawns (3)

Satay Chicken (3)

Minced Pork Parcels (4)

Minced Chicken & Prawn Toast (3)

Spicy chicken wings (3)

Thai Style Spare Ribs

Vegetable Spring Rolls V (3)

Deep-fried Sweet corn Cakes V (3)

Crispy Battered Vegetables V (6)

(All served with the appropriate dipping sauce)

...And any One of the following Main Courses...

(Served with Thai fragrant rice or chips, except noodle dishes) Chicken

Green Curry

Stir-fried Noodles with Chicken

Chicken Red Curry

Stir-fried Noodles with Prawns

Stir-fried Chicken in oyster sauce

Red Curry with Tofu V

Beef, Potato & Peanut Curry

Green Curry with Vegetables V

Stir-fried Beef in oyster sauce

Mixed Vegetables in soy sauce V

Sweet and Sour Pork

Sweet and Sour Mixed Vegetables V

Sweet and Sour Chicken

Stir-fried Tofu with Ginger V

Stir-fried Chicken with Cashew Nuts

Stir-fried Noodles with vegetable V

