



Thai Emerald



TAKE-AWAY MENU

Thai Emerald

Banquet Menu A

(Hot and Spicy)

THAI EMERALD MIXED STARTERS

A selection of authentic Thai starters

PHAD PHED TALAY

Mixed seafood stir fried with chilli, garlic and fresh Thai herbs

GAENG KIEW WAN GAI

Chicken in green curry paste with coconut milk, young aubergine and Thai basil

NUEA PHAD PRIG THAI DUM

Steak marinated in oyster sauce, stir fried with ground black pepper and Thai herbs

PHAD PHAK PRIG

Stir fried mixed vegetables with chilli and garlic sauce



KHAO PHAD KHAI

Thai fried rice with egg and fresh herbs

£14.95 PER PERSON

(Minimum order for 2 people)



Thai Emerald

Banquet Menu B

(Not Spicy)

THAI EMERALD MIXED STARTERS

A selection of authentic Thai starters

PLA PRIEW WAN

Crispy fried cod fillet topped with vegetables in sweet and sour sauce



GAI PHAD KHING

Chicken stir fried with ginger, spring onion and Thai liqueur

NUEA PHAD NAM MUN HOY

Strips of steak stir fried with oyster sauce and vegetables

PHAD PHAK RUAM MIT

Stir fried mixed vegetables with garlic and oyster sauce



KHAO PHAD KHAI

Thai fried rice with egg and fresh herbs

£14.95 PER PERSON

(Minimum order for two people)



Thai Emerald
Banquet Menu C

(Seafood)

**THAI EMERALD MIXED SEAFOOD
STARTERS**

A selection of authentic seafood Thai starters

PLA RAD PRIG #

Crispy fried whole sea bass topped with slightly
spicy sweet and sour chilli sauce

SHU SHI TALAY EMERALD #

Mixed seafood stir fried with Shu Shi curry paste,
pepper, onion and fresh Thai herbs

GOONG PHAD PRIEW WAN

King prawn stir fried with pepper, pineapple and
onion in sweet and sour sauce

PHAD THAI GOONG *

Stir fried noodles with king prawn, egg, beansprout
and tamarind sauce

KHAO SUAY

Thai steamed rice

£18.95 PER PERSON

(Minimum order for 2 people)



Starters

2. GAI SATAY * **£3.95**

Strips of chicken marinated in Thai spices, placed on stick and grilled over charcoal, served with peanut sauce and toast.

3. GAI HOR BAI TEOY **£3.95**

Cubes of chicken marinated in Thai spices and herbs, wrapped in a pandan leaf and deep fried, served with plum sauce.

4. POH PIA TOD **£3.95**

Spring roll filled with a mixture of meat, glass noodles and fresh herbs, served with a sweet and sour chilli sauce.

5. GRADOOG MOO YANG **£3.95**

Pork spare rib marinated in honey and fresh herbs, grilled over charcoal.

6. NUEA SAWAN **£3.95**

Very thin slice of beef marinated in honey and fresh Thai spices, fried until crispy.

7. GOONG NAM PEUNG **£4.75**

King prawn deep fried in Chef's special coconut batter, coated with honey and sesame

seeds.

8. GOONG SATAY * **£4.75**

King prawn marinated in Thai spices, placed on stick and grilled over charcoal, topped with peanut sauce.

9. PED NAM PEUNG # **N/A**

Crispy fried duck coated with slightly spicy honey sesame sauce, served on a bed of fresh watercress.

10. TOD MUN TALAY # **£4.75**
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Ground seafood mixed with Thai spices, red curry paste, green bean and lime leaves, deep fried and served with cucumber, ground peanut and sweet chilli sauce.

11. HOY MANG POO **N/A**
EMERALD #

Fresh mussels stir fried with lemon grass, chilli, sweet basil leaves and fresh Thai herbs.

Soups

TOM YUM #

Traditional Thai spicy hot and sour soup flavoured with lemon grass, lemon juice, lime leaves, galangale, chilli, coriander and mushroom. Choose

from no. 15-18

15. TOM YUM GAI £4.50

Chicken Tom Yum

16. TOM YUM GOONG £4.75

King Prawn Tom Yum

17. TOM YUM PLA £4.75

Fish Tom Yum

18. TOM YUM TALAY £4.75

Mixed Seafood Tom Yum

19. TOM KHA GAI # £4.50

Chicken and mushroom in an aromatic coconut milk soup, flavoured with galingale, chilli, coriander and fresh herbs.

Thai Curries

20. GAENG KIEW WAN #

Bangkok's famous green curry. A fragrant delight created from green chilli, coconut milk, bamboo shoot, Thai aubergines, lime leaves and sweet basil leaves. Choice of:

£6.50

£6.75

GAI (CHICKEN)

£7.50

NUEA (BEEF)

GOONG (KING

PRAWN)

- 21. GAENG DAENG
GAI #** **£6.50**

Chicken cooked in red
curry paste with
coconut milk, bamboo
shoot, fresh herbs and
Thai aubergines.

- 22. GAENG PHED PED
YANG #** **£7.95**

Roast duck cooked
with red curry paste,
coconut milk, tomato,
pineapple pieces,
bamboo shoot and
Thai aubergines.

- 23. GAENG PHED PLA
#** **£7.75**

Monkfish cooked in
red curry paste with
coconut milk, bamboo
shoot and Thai
aubergines.

- 24. PANANG #**

Thai Panang curry
made with red chilli,
lime leaves and
coconut milk finished
with sweet basil
leaves. Choice of:

£6.50

GAI (CHICKEN)

£6.95

NUEA (BEEF)

- 25. GAENG MASAMAN
GAI # *** **£6.50**

Traditional chicken
curry from the
Southern region of

Thailand, cooked with coconut milk, onion, potato, roasted peanut and fresh Thai herbs.

26. SHU SHI GOONG # £7.50

King prawn stir fried with Shu Shi curry paste, pepper, onion and fresh Thai herbs.

Beef

30. NUEA PHAD PRIG GAPRAO ## £6.75

Strips of steak stir fried with chilli, garlic and fresh Thai basil.

31. NUEA PHAD NAM MUN HOY £6.75

Strips of steak sautéed with oyster sauce, onion, pepper and spring onion.

32. NUEA GATA £6.75

Strips of steak marinated in soya bean sauce, stir fried with pepper, onion, fresh Thai herbs and brandy sauce. Served on a sizzling dish.

33. THAI EMERALD STEAK N/A

Grilled marinated sirloin steak with ground pepper, soya bean and oyster sauce, sliced and served on a sizzling dish with spicy tamarind sauce.

**34. NUEA SUN NAI
PHAD SEE-IEW £7.95**

Fillet steak pieces
marinated in dark
sweet soy sauce, stir
fried with garlic and
Thai herbs.

Chicken

40. GAI YANG # £6.50

Spring chicken
marinated in garlic,
chilli, coriander and
fresh Thai herbs,
barbecued over
charcoal. Served on a
sizzling dish.

**41. GAI PHAD
MAMUANG £6.50
HIMMAPARN ***

Chicken stir fried with
cashew nut, onion,
pepper and mushroom
in oyster sauce.

**42. GAI PHAD PRIEW
WAN £6.50**

Stir fried chicken with
pineapple, onion,
pepper, and cucumber
in a sweet and sour
sauce.

43. GAI PHAD KHING £6.50

Stir fried chicken with
ginger, garlic, spring
onion and fungus
mushroom.

44. GAI GATA £6.50

Chicken stir fried with

pepper, onion, fresh
Thai herbs and brandy
sauce. Served on a
sizzling dish.

**45. GAI PHAD PRIG
GAPRAO ## £6.50**

Chicken stir fried with
Thai basil, garlic, chilli
and fresh Thai herbs.

**46. GAI OB LAO
DAENG £6.95**

Deep fried marinated
breast of chicken,
sliced and topped with
a sweet and sour Thai
liqueur sauce. Served
on a sizzling dish.

Pork

**50. MOO PHAD PRIG
SOD # £5.95**

Marinated pork stir
fried with garlic, onion
and sliced chilli.

51. MOO PHAD KHING £5.95

Marinated pork stir
fried with ginger,
garlic, fungus
mushroom and Thai
liqueur.

52. MOO GATA £5.95

Pork marinated in soya
bean sauce, stir fried
with pepper, onion,
fresh Thai herbs and
brandy sauce. Served
on a sizzling dish.

**53. MOO PHAD
PRIEW WAN** **£5.95**

Stir fried pork with pineapple, onion, pepper, and cucumber in a sweet and sour sauce.

Duck

60. PED MAKAM **N/A**

Marinated breast of duck grilled over charcoal, sliced and coated with tamarind sauce. Served on a sizzling dish.

61. PED PHAD KHING **£7.50**
#

Roast duck stir fried with ginger, fresh chilli, spring onion, chinese mushroom and Thai liqueur.

**62. PED OB
TUMLOENG** **N/A**

Baked marinated breast of duck with Thai herbs, sliced and served on a bed of cooked watercress, topped with oyster sauce. Served on a sizzling dish.

**63. PED PHAD PRIEW
WAN** **£7.50**

Roast duck stir fried with pineapple, onion, pepper and tomato sherry in a sweet and sour sauce.

Seafood

- 70. PHAD PHED** £8.25
TALAY ##

Mixed seafood stir fried with bamboo shoot, chilli, garlic, Thai aubergines and sweet basil leaves.

- 71. GOONG PHAD** £7.50
NAM PRIG PAO #

King prawn stir fried with prawn paste, chilli, garlic and fresh Thai herbs.

- 72. Goong Gata** £7.50

Stir fried king prawn with pepper, onion, garlic, fresh Thai herbs and brandy sauce. Served on a sizzling dish.

- 73. GOONG PHAD HED** £7.50

King prawn cooked with mushroom, asparagus and oyster sauce.

- 74. GOONG PHAD** £7.50
PRIEW WAN

King prawn stir fried with pepper, onion, cucumber and pineapple in sweet and sour sauce .

- 75. PLA SAHM ROD #** £7.75

Deep fried monkfish pieces coated with

sweet and sour chilli
sauce.

76. PLA RAD PRIG # N/A

Crispy fried whole sea
bass topped with sweet
chilli and vegetable
sauce.

**77. PLA NEUNG
MANOW # N/A**

Steamed whole sea
bass with chilli, garlic,
slice lime, lemon juice
and coriander.

Specialities

**80. GOONG EMERALD
£7.50**

Fresh tiger prawn stir
fried with chilli, garlic,
pepper, bamboo shoot,
sweet basil leaves and
Thai herbs.

81. PLA YANG # N/A

Fresh whole sea bass
marinated in lemon
grass, lime leaves,
chilli and Thai herbs,
wrapped in banana leaf
and grilled over
charcoal.

**82. PLA NEUNG SEE-
IEW N/A**

Steamed whole sea
bass with ginger,
spring onion, chinese
mushroom and light
soy sauce

83. PLA MEUK PHAD £7.50

PRIG SOD #

Squid stir fried with chilli, garlic, pepper, sweet basil leaves and Thai herbs.

84. TALAY EMERALD # £8.25

Mixed seafood stir fried with pepper, onion, garlic, fresh Thai herbs and slightly spicy brandy sauce. Served on a sizzling dish.

85. GAI OB GRATIUM £6.95

Grilled marinated breast of chicken, sliced and topped with garlic, black pepper, lemon grass and coriander sauce. Served on a sizzling dish.

86. PED PHAD KEE MAO ## £7.95

Marinated breast of duck stir fried with Thai aubergines, peppercorn, chilli, garlic and Thai herbs.

87. NUEA PHAD PRIG THAI DUM # £8.50

Fillet steak pieces marinated in dark soy sauce, stir fried with black pepper and Thai herbs. Served on a sizzling dish.

88. NUEA EMERALD £7.95

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Marinated fillet steak pieces stir fried with chilli, garlic, bamboo shoot, peppercorn, Thai basil and fresh Thai herbs.

- 89. GAE PHAD KEE MAO ##** **£7.95**

Marinated lamb stir fried with Thai aubergines, peppercorn, chilli, garlic, Thai basil and fresh Thai herbs.

Vegetarian Starters

- 90. RUAM MIT VEGETARIAN** **£4.50**

A selection of authentic Thai vegetarian starters, served with a variety of sauces.

- 91. MUNG SAVIRA *** **£3.50**

Fresh mixed vegetables in a special batter, fried until crispy and served with peanut sauce.

- 92. POH PIA PHAK (VEGETABLE SPRING ROLL)** **£3.50**

Mixed vegetables cooked with Thai spices, wrapped in spring roll pastry, served with sweet and sour chilli sauce.

**93. TOD MUN KHAO
POHD £3.50**

Sweetcorn mixed with red curry paste, deep fried and served with cucumber and sweet chilli sauce.

**94. TAO HOO & TARO
TOD * £3.50**

Deep fried beancurd and taro, served with peanut sauce.

95. TOM YUM HED # £3.50

Mushrooms in spicy hot and sour soup, flavoured with lemon grass, lemon juice, lime leaves, chilli and coriander.

Vegetarian Main Courses

**100. GAENG KIEW
WAN PHAK
(VEGETABLE
CURRY) # £5.95**

Fresh vegetables and dried beancurd cooked in a green curry sauce with coconut milk, bamboo shoot and fresh herbs.

**101. PHAD PHAK
PRIEW WAN * £5.95**

Mixed vegetables stir fried with cashew nut in a sweet and sour sauce.

102. PHAD WUN SEN £5.95

Soya noodles stir fried

with egg, fresh
vegetables and Thai
herbs.

**103. TAO HOO PHAD
PHAK** **£5.95**

Beancurd stir fried
with mixed vegetables,
asparagus, garlic and
fresh Thai herbs.

**104. PHAD GAPRAO
HED ##** **£5.95**

Various mushrooms
stir fried with garlic,
chilli, bamboo shoot
and Thai basil.

Vegetables, Rice and Noodles

**110. PHad PHak Nam Mun
Hoy** **£3.95**

Stir fried seasonal
vegetables with oyster
sauce.

**111. PHAD THAI
GOONG *** **£4.75**

Rice noodles stir fried
with king prawn, egg,
dried beancurd,
beansprout, and
tamarind sauce, served
with ground peanut.

**112. PHAD THAI PHAK
*** **£3.95**

Rice noodles stir fried
with egg, dried
beancurd, beansprout,
fresh vegetables and
tamarind sauce, served
with ground peanut.

**113. GUAYTIEW PHAD
SEE-IEW £2.50**

Fine noodles stir fried
with egg, beansprout
and soy sauce

**114. KHAO PHAD
SUBPAROD * £4.75**

Thai fried rice with
king prawn, pineapple
and cashew nut, served
in half pineapple shell.

**115. KHAO PHAD GATI
(COCONUT RICE) £3.50**

Thai fried rice with
coconut cream.

**116. KHAO PHAD
GRATIUM £3.50**

Thai fried rice with
garlic.

117. KHAO PHAD KHAI £3.50

Thai fried rice with
egg and fresh herbs.

118. KHAO SUAY £1.95

Thai steamed rice.

119. KHAO NEOL £1.95

Thai sticky rice.

Medium Spicy

Hot and Spicy

* Contains Nuts

