

TASTE OF THAILAND FOR 2

CHICKEN SATAY (GAI SATAY) ^{N S}

Grilled chicken in our home-made satay recipe served with peanut sauce and cucumber relish.

THAI FISH CAKE (TOD MAN PLA) ^{N S}

Authentic featherback fish blended in red curry paste and green beans and Thai herbs. Served with sweet chilli sauce topped with crushed peanut and cucumber relish.

VEGETABLE SPRING ROLLS (POR PIA TORD) ^{V G}

Spring roll filled with carrot, cabbage, mushroom, bean sprouts and glass noodles. Served with sweet chilli sauce.

THAI BEEF SALAD (YAM NEU)

Delicate Thai style grilled beef salad in spicy chilli, coriander and lime sauce.

TOM KHA SOUP WITH PRAWNS ^S

Mild creamy soup cooked in coconut milk, lemongrass, galangal and Kaffir lime leaves.

THAI MANGO CHICKEN (GAENG KARI MAMUANG)

A traditional mild yellow curry with added mango.

PANANG BEEF CURRY ^S

A sweet dry curry sauté in coconut cream, seasoned with basil and lime leaves.

MASSAMAN LAMB CURRY (GAENG MASSAMAN) ^{N S}

Cooked in authentic ground peanut curry with potatoes, onions, red peppers and a dash of tamarind.

VEGETABLE GINGER STIR FRY ^G

Sautéed fresh ginger, black fungus mushrooms with chilli.

JASMINE RICE

Rice infused with Jasmine.

YELLOW NOODLES ^G

Egg noodles stir fried with carrot, spring onions and soya sauce.

Chilli Strength:  Medium  Strong

- ^V = Vegetarian
- ^G = Contains gluten
- ^N = Contains nuts
- ^S = Contains shrimp

We use a gluten base soy sauce to prepare some of the sauces. However if you would like, chef will be delighted to prepare your dish with a gluten free soy sauce.

TASTE OF THAILAND FOR 4

CHICKEN SATAY (GAI SATAY) ^{N S}

Grilled chicken in our home-made satay recipe served with peanut sauce and cucumber relish.

THAI FISH CAKE (TOD MAN PLA) ^{N S}

Authentic featherback fish blended in red curry paste and green beans and Thai herbs. Served with sweet chilli sauce topped with crushed peanut and cucumber relish.

VEGETABLE SPRING ROLLS (POR PIA TORD) ^{V G}

Spring roll filled with carrot, cabbage, mushroom, bean sprouts and glass noodles. Served with sweet chilli sauce.

THAI BEEF SALAD (YAM NEU)

Delicate Thai style grilled beef salad in spicy chilli, coriander and lime sauce.

TOM KHA SOUP WITH PRAWNS ^S

Mild creamy soup cooked in coconut milk, lemongrass, galangal and Kaffir lime leaves.

THAI MANGO CHICKEN (GAENG KARI MAMUANG)

A traditional mild yellow curry with added mango.

PANANG BEEF CURRY ^S

A sweet dry curry sauté in coconut cream, seasoned with basil and lime leaves.

MASSAMAN LAMB CURRY (GAENG MASSAMAN) ^{N S}

Cooked in authentic ground peanut curry with potatoes, onions, red peppers and a dash of tamarind.

TAMARIND DUCK (PED MA KHAM) ^G

Crispy fried duck with sweet and sour tamarind sauce.

VEGETABLE GINGER STIR FRY ^G

Sautéed fresh ginger, black fungus mushrooms with chilli.

JASMINE RICE

Rice infused with Jasmine.

COCONUT RICE

Fried rice with coconut milk.

YELLOW NOODLES ^G

Egg noodles stir fried with carrot, spring onions and soya sauce.

TASTE OF THAILAND FOR 6

CHICKEN SATAY (GAI SATAY) ^{N S}

Grilled chicken in our home-made satay recipe served with peanut sauce and cucumber relish.

THAI FISH CAKE (TOD MAN PLA) ^{N S}

Authentic featherback fish blended in red curry paste and green beans and Thai herbs. Served with sweet chilli sauce topped with crushed peanut and cucumber relish.

PRAWN TOASTS (PANG GOONG) ^G

Delicious minced prawns on toast, fried to golden brown served with sweet and sour cucumber relish.

VEGETABLE SPRING ROLLS (POR PIA TORD) ^{V G}

Spring roll filled with carrot, cabbage, mushroom, bean sprouts and glass noodles. Served with sweet chilli sauce.

THAI BEEF SALAD (YAM NEU)

Delicate Thai style grilled beef salad in spicy chilli, coriander and lime sauce.

TOM KHA SOUP WITH PRAWNS ^S

Mild creamy soup cooked in coconut milk, lemongrass, galangal and Kaffir lime leaves.

CRISPY SEA BASS (YAM PLA TORD) ^G

With spicy green apple salad.

THAI MANGO CHICKEN (GAENG KARI MAMUANG)

A traditional mild yellow curry with added mango.

PANANG BEEF CURRY ^S

A sweet dry curry sauté in coconut cream, seasoned with basil and lime leaves.

MASSAMAN LAMB CURRY (GAENG MASSAMAN) ^{N S}

Cooked in authentic ground peanut curry with potatoes, onions, red peppers and a dash of tamarind.

TAMARIND DUCK (PED MA KHAM) ^G

Crispy fried duck with sweet and sour tamarind sauce.

BASIL KING PRAWN STIR FRY (PAD GRA PROA) ^{S G}

Classic recipe with garlic, red chilli, enhanced with holy basil.

VEGETABLE GINGER STIR FRY ^G

Sautéed fresh ginger, black fungus mushrooms with chilli.

JASMINE RICE

Rice infused with Jasmine.

COCONUT RICE

Fried rice with coconut milk.

YELLOW NOODLES ^G

Egg noodles stir fried with carrot, spring onions and soya sauce.

BANGKOK BANQUET FOR 2 OR 4

£42.95 PER PERSON

SPICY BEEF SAUSAGES FROM ESAN

Hand made with prime local beef from Owton's in Hampshire, these sausages are spiced lightly with galangal, chilli and Thai herbs.

GAE YANG (GRILLED LAMB CHOPS)

Tender local lamb chops marinated with lemongrass and Thai herbs and finished gently on the grill.

PRAWN AND WATERCRESS FRITTERS ^S ^G

A distinctly local twist on a classic Thai street food snack - flavoured and crispy morsels.

SALMON WITH LEMONGRASS SALAD

Crispy salmon dressed with mint, tamarind, lashings of lemon-grass and a tad of fresh chilli.

TOM YUM SOUP WITH MIXED SEAFOOD ^S

A clear soup spiced with chilli, lemongrass, galangal, lemon and Kaffir lime leaves.

SEA BASS PAD CHA ^S ^G

Crispy sea bass with a light sauce bursting with flavours such as wild ginger and green peppercorns.

GOONG MAKHAM ^G

Large king prawns grilled and dressed with a most addictive sweet and slightly sour tamarind sauce.

CHU CHEE TROUT ^S ^G

Locally farmed Rainbow Trout is given the Thai treatment with a reduced red curry sauce that has warming spice flavours and zesty lime leaf that do not detract from the naturally sweet taste of the fish.

GAI YANG

Delicately marinated chicken thigh finished gently on the grill on banana leaf. Served with the speciality Esan tamarind and roasted ground rice dressing.

SPICY PAK CHOI ^G

Wok fried Pak Choi with chilli and garlic.

COCONUT RICE

Fried rice with coconut milk.

STICKY RICE

The Thai traditional favourite rice.

YELLOW NOODLES

Egg noodles stir fried with carrot, spring onions and soya sauce.

VEGAN TASTE OF THAILAND FOR 2

VEGETABLE DUMPLINGS ^G

Mixed vegetables in crispy pastry parcel

VEGETABLE AND WATERCRESS FRITTERS ^G

A distinctly vegan and local twist on a classic Thai street food snack - flavourful and crispy morsels.

TOFU SATAY

Marinated tofu, grilled and served with satay sauce

SOM TAM ^N

Traditional Thai Green Papaya salad with cherry tomatoes and carrot, flavoured with chilli and peanut.

TOM KHA SOUP WITH SEASONAL MIXED MUSHROOMS

Mild creamy soup cooked in coconut milk, lemongrass, galangal and Kaffir lime leaves.

CASHEW TOFU ^G

(Pad Med Mamuang) pan fried bean curd with cashew nuts and red, green capsicums.

VEGETABLES GREEN CURRY (KIEW WAN PAK)

Using a strictly vegetarian green curry paste with Kaffir lime leaves and basil.

AUBERGINE WITH HOLY BASIL (MAKUA GRA PRAO) ^G

Spicy with Thai herbs.

VEGETABLE GINGER STIR FRY ^G

Sautéed fresh ginger, black fungus mushrooms with chilli.

JASMINE RICE

Rice infused with Jasmine.

VEGETABLE PAD THAI ^N ^G

Thailand's favourite dish of flat rice noodles, stir-fried with bean sprouts, spring onions, dash of tamarind sauce with crushed peanuts.



KYOTO
KITCHEN

Our sister restaurant serving specialist Japanese cuisine in the heart of Winchester.

www.kyotokitchen.co.uk



SET MENU

£36.95 PER PERSON

Our set menus are the perfect way to get a sample of Thai Cuisine with its wonderful array of ingredients, techniques, textures and tastes. The menus are designed to showcase a mix of traditional and modern dishes – all prepared and presented with the attention to detail synonymous with Bangkok Bistro.

