

'At Panasia, we believe in using the best ingredients so that we can be sure of the quality of the food that we serve our customers'

Starter

S0. Thai prawn crackers * £2.95
served with sweet chilli sauce

S1. Golden platter ** (N)
price per person (minimum 2 people) £8.95
The selections of chicken satay, fish cake, gyoza spare ribs, spring roll, and crispy duck salad

S2. Shitake spring roll (V) £4.95
Crispy spring rolls filled with vegetables and vermicelli served with sweet chilli sauce

S3. Hanoi roll (V) (N) Gf £4.95
Hand-rolled rice paper with vegetable served with tofu, peanuts and mandarin sauce

S4. Sake gyoza £5.25
Crispy fried chicken and vegetable dumplings served with sake ginger sauce

S5. Grilled pork skewers * £5.50
Grilled pork skewer marinated with Thai herbs, served with tangy chilli sauce

S6. Chicken satay (N) Gf £5.50
Grilled chicken skewer marinated with curry powder and herbs, served with peanut sauce

S7. Thai fish cake * (N) Gf £5.95
Blended of fish, prawn and curry pastes served with peanut and cucumber relish

S8. Prawn tempura £6.50
King prawns deep fried in a light batter served with sweet chilli sauce

S9. Tagarashi pepper squid * £6.50
Crispy fried squid in a light batter seasoned with chilli, garlic, and pepper, with sake ginger sauce

S10. Bbq spare ribs £6.95
Grilled marinated meaty pork ribs then cook with aromatic barbecue sauce

Soup

S20. Tom kha gai * Gf £5.95
(Vegetarian option available)
A coconut cream soup with chicken, galangal, lime leaves, and mushroom (add glass noodle for £2.00)

S21. Tom yam goong ** Gf £6.95
Thai famous hot and sour soup with king prawn, mushrooms and Thai herbs (add rice noodle for £2.00)

Salad

S30. Spicy sirloin salad ** Gf £6.95
Grilled beef sirloin tossed with, tomato, celery, and chilli lime dressing

S31. Papaya salad ** (N) Gf £7.50
A spicy salad with green papaya, carrots, peanuts, fine beans, and chilli lime dressing

S32. Soft shell crab salad ** (N) £7.95
Fried soft shell crab tossed with chilli mango salsa, and cashew nuts

Curry

C1. Chicken green curry ** Gf £8.50
(Vegetarian option available)
Cooked in coconut milk, green curry paste bamboo shoots, courgettes and sweet basil leaves

C2. Panang beef curry * Gf £9.95
(Vegetarian option available) Thick
curry cooked in coconut milk, red chilli, green beans, lime leaves and sweet basil leaves

C3. Beef yellow curry * (N) £10.50
Slow cooked in coconut milk, yellow curry paste, carrots, potatoes, peanuts and cucumber relish

C4. Roast duck red curry ** £10.95
A curry cooked in coconut milk, pineapple, cherry tomatoes, grapes, and sweet basil leaves

C5. Prawn jungle curry * Gf** £10.95
A hot Thai curry *without coconut milk* cooked with wild ginger, mushroom, bamboo shoots and holy basil leaves

C6. Massaman lamb curry * (N) £11.95
Slow cooked in coconut milk, massaman curry paste, potatoes, onions, served with cashew nuts and crispy shallots

C7. Chuchee prawn curry * £15.95
Jumbo prawn cooked with creamy red curry sauce served with vegetables and kaffir lime leaves

C8. Chuchee aubergine * (V) £9.50
Grilled aubergine cooked with creamy red curry sauce served with kaffir lime leaves and fried Tofu

Stir-fry

M1. Chilli basil chicken ** £8.50
Stir-fried with chilli, green beans, onion, courgettes, and holy basil leaves

M2. Chicken cashew nuts * (N) £8.50
(Vegetarian option available)
Stir-fried with mushrooms, crispy fried chilli, red and green pepper, and cashew nuts

M3. Sweet and sour pork £8.50
Stir-fried with sweet sour sauce, onion, cucumber, pineapple, and cherry tomatoes

M4. Beef with black bean sauce £9.95
Stir-fried with onions, red and green pepper, mushroom, baby corn, and black bean sauce

M5. Black pepper beef * £9.95
Stir-fried with onions, red and green pepper, mushroom, asparagus, and black pepper

M6. Beef pad prik gaeng *** £10.50
Stir-fried with wild ginger, sweet basil, bamboo shoots, vegetables and red curry sauce

M7. Graprao moo krawp ** £10.95
Stir-fried triple cooked pork belly with chilli, green beans, and holy basil leaves

* Mild ** Medium *** Spicy
(V) Vegetarian (N) Contain nuts
(Gf) Gluten free

A discretionary 10% service charge will be added to your bill for parties of 5 people or more

M8. Green curry belly pork ** £10.95

Triple cooked pork belly sautéed in a thick green curry sauce with green bean, bamboo shoots and basil leaves

M9. Goong nam prik pao * £10.95

Stir-fried king prawn with roasted chilli, mushroom, red and green pepper, milk, and asparagus

M10. Drunken duck * £10.95**

Spicy stir-fried with wild ginger, chilli, bamboo shoots, courgettes and holy basil leaves

M11. Tamarind duck (N) £11.50

Roasted duck served with tamarind sauce sautéed vegetables, asparagus, crispy shallots and cashew nuts

M12. Talay pad cha ** £12.95

Stir-fried king prawn, mussel, squid and scallop with chilli, wild ginger, lime leaves, curry paste, and sweet basil leaves

M13. Goong makarm (N) £15.95

Jumbo prawns (shell on) tossed with tamarind sauce served with sautéed vegetables, crispy shallots and cashew nuts

M14. Pla pad prik khing * £10.95**

Deep fried Tilapia fillets then tossed with red curry paste, chilli and lime leaves

M15. Pla boran * (N) £15.50

Crispy fried Sea bass fillets served with mango, ginger, shallot, lemongrass, chilli, tamarind dressing and peanuts

M16. Chilli aubergine ** (V) £9.50

Stir fried aubergine with tofu, chilli, soy bean paste, red and green pepper, onions and sweet basil leaves

Grill & Steam**G1. Weeping tiger ** £15.95**

Grilled 8oz sirloin served with sautéed vegetables and spicy tangy sauce

G2. Goong pao ** £14.95

Grilled jumbo prawns (shell on) served with sautéed vegetables and chilli garlic sauce

G3. Pla pao ** £15.95

Grilled whole Sea bass marinated herbs, served with chilli and garlic sauce

G4. Lemon seabass ** £15.50

Steamed Sea bass fillets with vegetables, Thai herbs and chilli lime dressing

Side**R1. Thai jasmine rice £2.50****R2. Egg fried rice £2.95****R3. Coconut rice £3.50****R4. Thai sticky rice £3.95****R5. Stir fried egg noodles £4.50**

with egg and beansprouts

R6. Stir fried vegetables £4.95**R7. Stir fried pak choi £4.95****Wok noodle & Fried rice****N1. Chicken pad sie iew £8.50**

Stir-fried wide rice noodle with egg, vegetables and dark soy sauce

N2. Pork sukiyaki £8.50

Stir-fried glass noodle with egg, vegetables, Sukiyaki sauce and sesame seed

N3. Singapore noodle £8.50

Stir-fried with rice vermicelli, chicken and pork belly, curry powder, cumin and beansprouts

N4. Beef drunken noodle ** £8.95

Stir-fried with fine egg noodle, chilli, vegetables, mushroom and holy basil leaves

N5. Yaowarach duck £9.95

Fried Crispy duck served with stir-fried fine egg noodle, vegetables and five spices gravy

**N6. Prawn pad Thai (N) Gf £9.95
(Vegetarian option available)**

Fried rice noodle with king prawn, egg, tamarind sauce, beansprouts and ground peanuts

N7. Nasigoreng fried rice * £8.95

Fried rice with prawn, chicken, egg and chilli paste; served with cracker

N8. Beef spicy fried rice ** £9.50

Spicy fried rice with fresh chilli, green beans and holy basil leaves served with fried egg

N9. Pineapple fried rice (N) £9.95

Fried rice with king prawn, chicken, turmeric, egg, cashew nuts, raisins and pineapple

N10. Kao kha moo ** £7.95

Five spices stewed pork hocks (skin on) served with rice, steamed vegetables and chilli lime sauce

Hanoi set menu

£18.95 per person

(minimum serve from 2 person)

Starter

Hanoi platter ** (N)

Thai fish cake, Spring roll, Chicken satay, Hanoi roll, and duck salad

Main Course

Stir fried Bangkok beef **

Thai green chicken curry **

Stir fried duck with vegetables

Steamed jasmine Rice

Banyan set menu

£22.95 per person

(minimum serve from 4 person)

Starter

Banyan Platter ** (N)

Thai fish cake, spring roll, chicken satay, spare rib and duck salad

Main Course

Massaman beef curry * (N)

Seafood pad cha **

Tamarind Duck (N)

Chilli & basil belly pork **

Stir fried egg noodle

Egg Fried Rice

We use nuts, prawns, meat, eggs, sugar, salt, fish sauce, wheat & dairy products in our preparations. We do not use MSG.

If you have allergies or concerns, please ask for a list of ingredients.