

COVENT GARDEN

# **PLATINUM SET MENU**

4 COURSES £36.50 PER PERSON

**MINIMUM OF 2 PEOPLE** 

# **STARTER**

Aromatic Duck [G,Se,S]

Deep fried stewed aromatic duck in herbs, accompanied with steamed pancakes, cucumber and spring onions, served with our house special mixed Hoisin sauce.

# SECOND COURSE

Hoi Shell Rad Gang Kiew[G,C,F,Mo] 🌶 🔌

Steamed king scallops topped with Thai green curry sauce garnished with lime leaves.

## MAIN COURSE

Choice of one dish per person from the following:

Weeping Tiger [Ce,G,F,Mo,S,\*] 🔌

Chargrilled marinated sirloin of beef served with Thai Square's secret recipe chilli sauce.

# Green Prawn Curry [Ce,C,F,\*] 🖊 🖊

Green curry paste cooked in coconut milk with lime leaves, bamboo shoots and sweet basil leaves,

# medium hot.

Phed Makham [Ce,G,F,S,\*]

Finest fried aromatic duck topped with our exotic tamarind sauce.

# Prawns love Scallops [Ce,G,C,Mo,S,\*]

Stir fried prawns and scallops with asparagus in our chef's special sauce.

## Served with

Pak Choy with Chef's Special Sauce [Ce,G,S,\*]

# Pad Tang Tak [G,E,Mo,S] (v)

Stir fried egg noodles with mixed vegetables and special chef's sauce

# Steamed Rice

Steamed Thai jasmine rice

## DESSERT

Fruit Salad and Coconut Ice cream [M]

# 🔎 Medium Hot 🛛 🔎 🖊 Hot 🛛 🔎 🖉 Very hot

ALLERGY KEY: [P] Peanuts [G] Gluten [S] Soya [L] Lupin [F] Fish [Mo] Molluscs [Ce] Celery [N] Nuts [M] Milk [E] Eggs [SD] Sulphur dioxide [C] Crustaceans [Mu] Mustard [Se] Sesame seeds [\*] May contain allergens

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# **GOLD SET MENU**

With Soup£32.95 PER PERSONWithout Soup£29.95 PER PERSON

#### **MINIMUM OF 2 PEOPLE**

#### **MIXED STARTER**

Chicken and Prawn Dumplings[G,C,E,Se,S] Chicken Satay[C,P,\*] Vegetable Spring Rolls [G,Se,S](V) Butterfly Prawns[G,C,E] Chicken and Prawn on Toast [Ce,G,C,E,Se,S,\*]

# Soup

## Tom Yum Goong[Ce,C,F,\*] 🖊 🔌

The most popular spicy prawn soup cooked withlime leaves, lemongrass, galangal, oyster mushrooms and fresh chillies.

### Main Course

Please select one dish from the following

Kor Moo Yang [Ce,G,F,Mo,S,\*] 🥖

Special marinated pork lightly cooked on a flaming char grilled and served with a traditional Thai spicy sauce on the side, recommended with Thai sticky rice.

### Red Prawn Curry [Ce,C,F\*] 🖊 🖊

Red prawn curry paste cooked in coconut milk with lime leaves, aubergines,

bamboo shoots and basil leaves, medium hot.

#### Golden Soft Shell Crab [Ce,G,C,E,M,Mo,S,\*]

Deep fried soft shell crab, topped with egg, onions and celery cooked in a yellow curry powder.

## Duck with Cashew Nuts [Ce,G,Mo,N,Se,S,\*] 🖊

Duck stir-fried with cashew nuts cooked in drysweet oyster sauce and garnished with roast chillies, a very popular dish!

Served with

Mixed Vegetables with Garlic Sauce [Ce,G,S,\*] Pad Tang Tak [G,E,Mo,S] (v) Stir fried egg noodles with mixed vegetables and special chef's sauce Steamed Rice

Steamed Thai jasmine rice

# 🔎 Medium Hot 🛛 🔎 🖊 Hot 🛛 🔎 🖉 Very hot

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# HOUSE SPECIAL MENU

H1.	<b>CHILLIES BLACK COD</b> [G,E,F] Pan fried Black Cod topped with Thai style chillie sauce and garnished with basil leaves.	£25.50
H2.	<b>LOBSTER NOODLES</b> [Ce,G,C,F,S,*] Stir fried Lobster with homemade fresh egg noodles, ginger, spring onions, onions, green & re pepper.	<b>£26.95</b> ed
Н3.	<b>LOBSTER PANANG</b> [Ce,C,F,*] Grilled Lobster topped with traditional Thai Panang curry sauce, garnished with kaffir lime lea coconut milk.	<b>£24.95</b> aves and
H4.	BLACK PEPPER SALMON [Ce,G,F,Se,S,*] 🔸 Pan fried deep water Salmon fillet with black pepper, onion, red and green pepper and spring	<b>£18.95</b> g onion.
H5.	<b>LEMONY CHICKEN</b> [G,E] Crispy marinated chicken fillet, served with homemade fresh Lemon sauce.	£11.25
H6.	<b>CHU CHI SEA BASS</b> [Ce,C,F] Steamed fillet of Sea Bass and mixed vegetables, then gently cooked in rich Thai red curry.	£16.95
H7.	DRUNKEN DUCK [G,Mo,Se,S] 🔎 Battered marinated duck topped with homemade special sauce.	£13.95
Н8.	<b>PHED MAKHAM</b> [F] Thinly sliced roasted duck served with green vegetables and Thai Square special tamarind sat	<b>£14.50</b> uce.
H8. H9.		
	Thinly sliced roasted duck served with green vegetables and Thai Square special tamarind sau GRILLED LOBSTER IN TAMARIND SAUCE [F,C]	uce. £24.95 £16.95
H9.	Thinly sliced roasted duck served with green vegetables and Thai Square special tamarind sat <b>GRILLED LOBSTER IN TAMARIND SAUCE</b> [F,C] Grilled whole lobster topped with Thai Square special tamarind sauce. <b>SEAFOOD TRA KRAI</b> [G,C,Mo,Se]	uce. <b>£24.95</b> <b>£16.95</b> hillies. <b>£16.95</b>
Н9. H10.	Thinly sliced roasted duck served with green vegetables and Thai Square special tamarind sate <b>GRILLED LOBSTER IN TAMARIND SAUCE</b> [F,C] Grilled whole lobster topped with Thai Square special tamarind sauce. <b>SEAFOOD TRA KRAI</b> [G,C,Mo,Se] Stir fried scallops, king prawns, crab claws, mussels and squid with lemongrass and roasted c <b>SPICY SALMON SASHIMI</b> [C,F]	uce. £24.95 £16.95 hillies. £16.95 Гhai £24.50
H9. H10. H11.	Thinly sliced roasted duck served with green vegetables and Thai Square special tamarind sate <b>GRILLED LOBSTER IN TAMARIND SAUCE</b> [F,C] Grilled whole lobster topped with Thai Square special tamarind sauce. <b>SEAFOOD TRA KRAI</b> [G,C,Mo,Se] Stir fried scallops, king prawns, crab claws, mussels and squid with lemongrass and roasted c <b>SPICY SALMON SASHIMI</b> [C,F] Fresh salmon sashimi soaked in spicy lemon and garlic sauce, mixed with onions, coriander, T parsley and mint leaves. <b>LARB PLA</b> [F] Deep fried whole seabass topped with a special dressing of Thai herbs, chilli powder, fish sauce	uce. £24.95 £16.95 hillies. £16.95 Гhai £24.50

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# **STARTERS**

PC	Prawn Crackers [C]	£3.00
1	<b>Mixed Starters (For 2 people)</b> [Ce,C,G,E,P,Se,S,*] This is a selection of our favourite starters: Vegetable Spring Rolls, Chicken Satay, Thai Dumpli Butterfly Prawns and Chicken and Prawn on Toast.	<b>£15.50</b> ngs
2	<b>Aromatic Duck (For 2 people)</b> [G,Se,S] Do-it-yourself style starter. Deep fried stewed aromatic duck in herbs, accompanied with stea pancakes, cucumber and spring onions, served with our house special mixed Hoisin sauce. Rol enjoy!	
3	<b>Thai Dumplings</b> [Ce,G,C,E,Se,S,*] Minced chicken and prawns, water chestnuts, shitake mushroom and pepper wrapped in wan leaves, steamed and topped with fried garlic. Served alongside sweet soya sauce.	<b>£7.50</b> ton
4	<b>Chicken Satay</b> [C,P,*] Chargrilled marinated chicken on skewers, served with peanut sauce.	£7.50
5	Salt & Pepper Squid [Ce,G,E,Mo,*] <li>Deep fried squid in batter topped with spring onion, salt, pepper and a touch of fresh chillies.</li>	£7.50
6	Grilled Scallops [F,Mo] <li>Four Model and Scallops, served with a spicy Thai chilli dressing with aromatic herbs.</li>	£7.50
7	<b>Chicken and Prawn on Toast</b> [Ce,G,C,E,Se,S,*] Minced chicken and prawns mixed with garlic pepper and coriander root spread on baguette, with sesame seeds and deep fried, served with sweet chilli sauce.	<b>£7.50</b> topped
8	<b>Butterfly Prawns</b> [Ce,G,C,E,*] Lightly battered marinated prawns deep fried until golden brown and served with sweet chilli	<b>£7.50</b> sauce.
9	<b>Crab Cakes</b> [G,C,E,F,Mo,Se,S] Marinated crab meat with minced chicken coated with breadcrumbs, deep fried until golden b and served with sweet plum sauce.	<b>£7.50</b> prown
10	<b>Duck Spring Rolls</b> [G,Se,S] Deep fried shredded duck spring rolls, stuffed with cabbage, spring onions, carrots and vermic rolled with pastry skins and served with Hoi-sin sauce.	<b>£7.50</b> elli

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## SOUP

- Tom Yum Goong Yai [Ce,C,F,M,\*] 🖊 🖊 20 £8.50 Jumbo prawns cooked in a rich and aromatic base soup with lime leaves, lemongrass, galangal, oyster mushrooms and fresh chillies, with added milk. Creamy and spicy!
- Tom Yum Goong Lek [Ce,C,F,\*] 🔌 🔌 21 £7.50 King prawn soup cooked with lime leaves, lemongrass, galangal, oyster mushrooms and fresh chillies.
- 22 Tom Kha Gai [Ce,C,F,\*] 🔎 £7.50 Coconut soup with chicken, spiced with fresh chillies, galangal and lemongrass, added with dry chillies to give it a smoky flavour.
- Poh Tak Soup [Ce,C,F,Mo,\*] 🖊 🖊 23 £8.50 A traditional spicy mixed seafood soup with lemongrass, fresh lime leaves, Thai basil and crushed Thai fresh chillies.

# **SALAD**

- Yum Nau [Ce,F] 🖊 🖊 30 £10.95 Chargrilled marinated beef steak thinly sliced mixed with celery, tomatoes and onions served with our house spicy dressing.
- Som Tum [F,N,P,\*] 🖊 🖊 31 £8.95 A very popular salad. Green papaya mixed with chillies, tomatoes, long beans, lime juice, garlic and nuts. Light and healthy!
- Laab Gai [F] 🖊 🥖 32 £9.25 North Eastern style minced chicken salad, cooked with Thai herbs, ground rice, chilli powder, fish sauce and lime juice.
- 33 Soft Shell Crab Apple Salad [G,C,E,F] £9.50 Soft shell crab battered and deep fried, served with fresh sliced green apple mixed with spicy dressing, roast coconut flakes and fried shallots.

🔎 Medium Hot 🛛 🔎 🖊 Hot 🛛 🔎 🖉 Very hot

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## **STIR FRIED DISHES**

40 Pad Krapraw [Ce,G,Mo,S,\*]
 A favourite traditional Thai dish for spice lovers. Stir-fried fresh chillies, garlic, onions, long beans and basil leaves.

Chicken	£9.95
Beef	£10.95
King Prawns [C]	£11.95

41 Pad Med Mamuang [Ce,G,Mo,N,Se,S,\*] 
✓
Stir-fried with cashew nuts cooked in oyster sauce and garnished with roast chillies, a very popular dish!

Chicken	£9.95
Beef	£10.95
King Prawns [C]	£11.95

- 42 Pad Priew Wan [Ce,G,Mo,S,\*] Stir fried with Thai sweet & sour sauce, pineapple, peppers, tomatoes and cucumbers. Kids love it! Chicken £9.95
  - **Beef** £10.95 King Prawns [C] £11.95

**43 Pad Nam Mun Hoi** [Ce,G,Mo,S,\*] Stir-fried with oyster sauce and vegetables.

Chicken	£9.95
Beef	£10.95
King Prawns [C]	£11.95

**44 Pad Khing** [Ce,G,Mo,S,\*] Lightly stir- fried with shredded ginger, onions and black fungus mushrooms.

 Chicken
 £9.95

 Beef
 £10.95

 King Prawns [C]
 £11.95

- 45 Chilli Lamb [Ce,G,C,Mo,S,\*] <sup>▲</sup> ▲ £13.50 Spicy stir-fried sliced lamb with red curry paste, garlic, chillies, aubergines, Thai spices and herbs with a hint of Whisky.
- **46 Drunken Duck** [Ce,G,Mo,S,\*] <sup>▲</sup> <sup>▲</sup> **£13.50** Roast duck breast with chillies, long beans, peppers and basil leaves with a hint of Whisky.

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# CURRY

**50** Green Curry [Ce,C,F,\*] **\* \*** Green curry paste cooked in coconut milk with lime leaves, aubergines, bamboo shoots and basil leaves, medium hot.

Chicken	£9.95
Beef	£10.95
King Prawns [C]	£11.95

51 Red Curry [Ce,C,F\*] 🖊 🖊

Red curry paste cooked in coconut milk with lime leaves, aubergines, bamboo shoots and basil leaves, medium hot.

Chicken	£9.95
Beef	£10.95
King Prawns [C]	£11.95

## 52 Massaman Curry [Ce,C,F,\*]

Traditional Muslim inspired style of cooking from the South of Thailand, tender meat cooked in a rich coconut milk and Massaman curry paste with carrots, onions and potatoes, very mild.

Chicken £9.95 Lamb £11.95

# 53 Panang Curry [Ce,C,F,\*]

This curry has a rich taste spicy and relatively dry. Panang curry paste cooked with coconut milk and a choice of prawns, beef or chicken, garnished with shredded lime leaves.

Chicken	£9.95
Beef	£10.95
King Prawns [C]	£11.95

# 54 Jungle Curry [Ce,C,F,\*] 🖊 🌶

The spiciest curry in the house with a choice of prawns, beef or chicken cooked with mixed Thai herbs, aubergines, bamboo shoots and long beans. Unlike other curries, it does not contain coconut milk.

Chicken	£9.95
Beef	£10.95
King Prawns [C]	£11.95

£11.95

- **55 Duck Curry** [Ce,C,F,\*] Roast duck, cooked in red curry paste, coconut milk with peppers, lychees and pineapple.
- **56** Yellow Curry [Ce,C,F,\*] **£9.95** Chicken cooked with yellow curry paste in coconut milk and potatoes, garnished with dried fried shallots. A very mild and aromatic taste.

# 🔎 Medium Hot 🛛 🔎 🖊 Hot 🛛 🔎 🖉 Very hot

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# **GRILLED DISHES**

60	Weeping Tiger [Ce,G,F,Mo,S,*]    Chargrilled marinated sirloin of beef served with North Eastern style spicy sauce.	£15.95
61	Bangkok Lamb [G,F,M,Mo,S] 🗲 🏓 Chargrilled marinated cutlets of lamb, served on a bed of salad and North Eastern style spicy s	<b>£15.95</b> auce.
62	<b>Kor Moo Yang</b> [Ce,G,F,Mo,S,*] Special marinated pork lightly cooked on a flaming char grilled and served with a traditional Tl sauce on the side, recommended with Thai sticky rice.	<b>£13.50</b> nai spicy
63	Goong Pao [Ce,G,C,F,Mo,S,*] 🗲 🔎 Chargrilled jumbo prawns, served with our chef's special recipe chilli sauce.	£14.50
SEAF	OOD DISHES	
70	Spicy Steamed Seabass [F]  Steamed sea bass fillet with lemongrass, lime leaves, garlic and spicy chilli sauce, freshly serve of steamed seasonal vegetables.	<b>£14.95</b> d on top
71	<b>Crispy Spicy Tilapia</b> [G,F] 	£14.95
72	<b>Spicy Seafood</b> [Ce,G,C,E,F,Mo,S,*]    Stir fried mixed seafood flavoured with young peppercorns, lemongrass, chillies and basil leav	<b>£14.95</b> es.
73	<b>Garlic Prawns</b> [Ce,G,C,Mo,S,*] Deep fried jumbo prawns topped with garlic sauce.	£14.95
74	<b>Chilli Scallops</b> [Ce,G,C,Mo,S,*] Stir fried scallops sautéed with peppers, garlic, coriander and spinach in chef's special paste.	£14.95
75	<b>Prawns love Scallops</b> [Ce,G,C,Mo,S,*] Stir fried prawns and scallops with asparagus in our chef's special sauce.	£14.95
76	<b>Golden Soft Shell Crab</b> [Ce,G,C,E,M,Mo,S,*] Deep fried soft shell crab in batter, topped with yellow curry sauce, cooked with egg, onions a celery.	<b>£15.25</b> nd

🔎 Medium Hot 🛛 🔌 🎽 Hot 👘 🏓 Very hot

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# **NOODLES & RICE DISHES**

# 80 Pad Thai [C,E,F,N,P,S,\*]

A popular Thai noodle dish of Chanburi rice noodles, stir fried with chicken or prawns, crushed peanuts, bean curd, bean sprouts and egg.

	Chicken Jumbo Prawns	£10.95 £12.95
81	<b>Pad Si-ew</b> [Ce,G,E,Mo,S,*] Flat rice noodles, stir fried with chicken, mixed vegetables, egg and dark soya sauce.	£9.95
82	<b>Drunken Noodles</b> [Ce,G,Mo,S,*] <b>F</b> Flat rice noodles, stir fried with beef, fresh chillies, green vegetables, long beans, garlic and ba leaves, quite hot!	<b>£9.95</b> asil
83	<b>Thai Square Fried Rice</b> [Ce,G,C,E,Mo,S,*] Traditional fried rice, sautéed with king prawns, egg, spring onions, tomatoes and vegetables.	£10.25
ACCO	OMPANIMENT	
90	Steamed Jasmine Rice	£2.95
91	Egg Fried Rice [E]	£3.50
92	Sticky Rice	£3.50
93	Coconut Rice	£3.50
	Brown Rice	£3.50
94	<b>Pad Tang Tak</b> [Ce,G,E,S,*] Stir fried eggs noodles with, bean sprouts and spring onions, flavoured with light soya sauce.	£5.50
95	Mixed Vegetables with Garlic Sauce [Ce,G,S,*]	£5.95
96	Broccoli with Garlic and Soya Sauce [Ce,G,S,*]	£5.95
97	Spinach with Ginger [Ce,G,S,*]	£5.95
98	Pak Choy with Chef's SpecialSauce[Ce,G,S,*]	£6.95

Medium Hot
Hot
Very hot

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# **VEGETARIAN STARTERS**

100	Mixed Vegetarian Starter (Minimum of 2 people) [G,P,Se,S,*]	£14.50
	This is a selection of our favourite vegetarian starters.	
101	Vegetable Spring Rolls [G,Se,S]	£6.95
	Vermicelli noodles, shredded cabbage, carrots and dried mushroom filled in pastry skins and d	leep
	fried until crisp, served with sweet chilli sauce.	
102	Corn Cake [G]	£6.95
	Golden deep fried corn patties made of corn paste. Sweet corn adds a crunchy texture, and sh	nredded
	lime leaf a balmy flavour, served with sweet chilli sauce.	
103	Vegetable Tempura [G]	£6.95
	Deep fried mixed vegetables in batter, served with sweet chilli sauce.	
104	Toa Hoo Salt Pepper [Ce,S,*]	£6.95
	Deep fried bean curd topped with chillies and spring onions.	
105	Grilled Vegetables [P,S,*]	£6.95
	Mixed grilled seasonal vegetables and bean curd served with peanut sauce.	
106	Vegetarian Papaya Salad [Ce,G,N,P,S,*] 🔌 🔎	£8.95
	A very popular salad. Green papaya mixed with chillies, lime juice, garlic, nuts, palm sugar, ton and long beans.	natoes

# **VEGETARIAN SOUPS**

110	Tom Yum Hed [Ce,G,S*] 🔌 🌶	£6.50
	Traditional spicy soup cooked with lime leaves, lemongrass, fresh chillies and oyster mushroor	าร
111	Tom Kha Hed [Ce,*] 🔎	£6.50
	Coconut soup cooked with galangal, lime leaves, lemongrass and oyster mushrooms.	

# **VEGETARIAN MAIN COURSES**

120	Spicy Basil Bean Curd [Ce,G,S,*] 🔌 🌶	£9.50	
	Stir fried bean curds with fresh chillies, basil leaves, garlic, onions, long beans and mixed vegetables.		
121	Green Vegetable Curry [Ce,S,*] 🔌 🔎	£9.50	
	Green curry paste cooked in coconut milk with bean curds, aubergines, lime leaves, bamboo s and basil leaves.	hoots	
122	Jungle Vegetable Curry [Ce,G,S,*] 🖊 🔌	£9.50	
	The spiciest curry in the house. Bean curds cooked with mixed Thai herbs, aubergines, bamboo and long beans and does not contain coconut milk.	o shoots	
123	Sweet & Sour Bean curds [Ce,G,S,*]	£9.50	
	Stir fried bean curd with mixed vegetables in sweet and sour sauce.		
124	Tofu with Cashew Nuts [Ce,G,N,Se,S,*] 🔎	£9.50	
	Stir fried bean curd with cashew nuts, spring onion and garnished with roast chillies.		
125	Tofu with Ginger [Ce,G,S,*]	£9.50	
	Stir fried bean curds with shredded ginger, dried mushrooms and spring onions in light soy sau	ice.	
126	Spicy Aubergine [Ce,G,S,*] 🖊 🔎	£9.95	
	Stir fried aubergine, basil, long bean and fresh chillies in yellow bean sauce. This recipe is aron flavourful and the generous amounts of fresh garlic make it extra healthy.	natic and	
127	Vegetarian Pad Thai [N,P,S,*]	£9.95	
	Stir fried Chanburi rice noodles with Pad Thai sauce, bean curds, bean sprouts, spring onions a	nd	
	crushed peanuts.		
	🔎 Medium Hot 🛛 🤌 Hot 📝 🖉 Very hot		
	Medium Hot F Hot Very hot ALLERGY KEY: [P] Peanuts [G] Gluten [S] Soya [L] Lupin [F] Fish [Mo] Molluscs [Ce] Celery [N] Nuts [M] Milk [E] Eggs		
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Menu last updated March 15th 2017 Pricing and dishes subject to change. Dishes are representative of the type of food available at the restaurant.