

THAI KITCHEN

PRINCE ALBERT



STARTERS

THE ALBERT PLATTER

Half platter £11.50 Mixed starters (for two) £22.00 A perfect combination of starters served with various dipping sauces

1A - Spring Rolls 2A - Toast 4A - Crispy Wonton 6A - Sateh 9A - Prawn Spring Roll

Prawn Crackers £5.00

1A - Pohpia Tord £7.50 spring rolls stuffed with a mixture of vermicelli and vegetables

> 2A - Kha Nom Pang Nah Gai £7.50 deep fried minced chicken and prawns on toast

4A - Kio Krob £7.50 crispy fried wonton with minced chicken and prawns

5A - Albert Chicken Wings **£8.50** deep fried chicken wings with garlic sauce

6A - Sateh £8.50

(served with peanut sauce) strips of chicken marinated in spices, put on sticks and grilled over charcoal

7A - Tao-Hu Tord £7.50 deep fried tofu

8A - Tord Mun Pla \$ £8.50 Thai style fish cake (egg and red curry paste)

> 9A - Prawn Spring Roll £8.50 spring rolls stuffed with whole prawn

SIGNATURE STARTERS

Salt and Chilli Crab **\$ £9.50**

soft-shell crab in light batter with salt and chilli

Salt and Pepper Squid **\$ £8.50** squid in light batter with salt and chilli

Khanom Jeeb £8.50 minced prawns and pork dim sum with soya dipping sauce

Garlic Soft-Shell Crab **\$ £9.50**

soft-shell crab in garlic sauce, chopped chilli and spring onion

Prawns Tempura £8.50 prawns and onions in batter

> Goong Pad Prik Kluer **\$ £9.50**

prawns in light batter with chilli, garlic, spring onion, salt and pepper

SPICY SALAD

Larb Gai \$ £17.95

minced chicken spicy salad seasoned with chilli powder, lemon juice, fish sauce and rice powder

Yum Neau 💏 £17.95

sliced grilled tender beef mixed with cucumber, tomatoes, spring onions, chopped chilli and a Thai style lemon dressing, carrot, red and green peppers

Yum Ped 👯 £17.95

sliced roast duck salad mixed with cucumber, tomatoes, spring onions, fresh chopped chilli and lemon dressing, carrot, red and green peppers

Pla Goong 👯 £17.95

prawns salad with sweet chili paste, lemongrass, chopped chili and lemon juice flavouring, carrot, red and green peppers

Weeping Tiger £17.95 sizzling sirlion steak in a Thai style aromatic homemade sauce

Gai Prik Tai Dum £17.95 fillet of chicken with black pepper, onion, red and green pepper served on a sizzling iron hot plate

Goong Pao £17.95

charcoal grilled king prawns marinated in Albert speciality sauce

Panang Goong Yai \$ £17.95

king prawns in "Panang sauce" served on a sizzling iron hot plate

Pad Reau Poh * £17.95 seafood (prawns, squid and battered cod) with hot chilli, galangal, kaffir lime leaves, lemongrass and french brandy, long beans, red and green peppers

Goong Gra Tiem £17.95 deep fried king prawns (shell-on) in light batter topped with a Thai style garlic sauce

Goong Prik Tai Dum £17.95

king prawns (shell-on) with black pepper, onion, red and green pepper served on a sizzling iron hot plate

Hor Mok Talay 👯 £17.95 mixed seafood with red curry paste, egg, coconut milk, cabbage and lime leaves

Talay Prik Pao 👯 £17.95 mixed seafood in a creamy

sweet chilli oil paste, long beans, red and green peppers

> Kiew Waan Ka Pong 👯 £17.95

sea bass fillet topped with green curry sauce and long beans, red and green peppers

Pla Rad Prik 💏 £17.95 crispy fried cod fillet in light batter topped with sweet chilli sauce, onion, red and green peppers

Pla Priew Wan £17.95 deep fried cod fillet in light batter topped with a sweet and sour sauce, cucumber, onions, tomato and pineapple

Pla Nueng Ma-Now *** £24.95

steamed whole sea bass, fresh herbs of lemongrass, lemon juice and chopped chilli and garlic

> Pla Nueng Cee-Ew **£24.95**

steamed whole sea bass, spring onion and ginger in soya sauce

Pla Pad Char ** £17.95 sea bass fillet in light batter with Thai herbs, chilli, long beans and red and green pepper

Pla Tod Gra Tiem £17.95 deep fried sea bass fillet in light batter topped with a Thai style garlic sauce

* Some of our fish dishes may contain small bones

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SOUP

11A - Tom Yam 🕏 Chicken or Mushrooms £7.50

Prawns **£8.50**

a tasty hot and sour broth spiced with chilli, lemongrass, kaffir lime leaves and lemon juice

12A - Tom Kha Mild or Spicy \$

Chicken or Mushrooms £7.50

Prawns **£8.50** a traditional spicy and sour coconut soup flavoured with galangal, lime leaves, onions and lemon juice



THAI KITCHEN

at the

PRINCE ALBERT



NOODLES

Choose from

Chicken, Pork or Beef £12.95 Prawns or Mixed Meats £13.95 (chicken, pork, beef) Tofu and Vegetable £12.95

1 - Pad Thai 🕏

thin rice noodles, beansprouts, chilli sauce, carrot, spring onion, egg

> 2 - Pad Si-Ew fried Hofun noodles, carrot, cabbage, egg

3 - Pad Kee Mao \$\$\$

fried Hofun noodles, peppers, cabbage, green beans, basil, chilli

4 - Yellow Noodles egg noodles, with vegetables and soya sauce

RICE DISHES

Choose from

Chicken, Pork or Beef £12.95 Prawns or Mixed Meats £13.95 (chicken, pork, beef) Tofu and Vegetable £12.95

Choose your rice

5 - Khao Pad

stir-fried rice with egg, soya sauce, sprinkled with spring onions and vegetables

6 - Khao Pad Albert Style \$

Albert special fried rice with chilli sauce, egg, red and green pepper, onion and spring onions

7 - Khao Pad Prik 🕏

stir-fried rice with red curry paste and sweet basil leaves

CURRY

20 - Kaneng Kiew Wan 💔 Beef, Pork or Chicken £12.95

Prawns **£13.95**

a traditional Thai green curry made from "fresh green chilli" cooked in coconut milk with bamboo shoots and Thai herbs

21 - Kaeng Ped Phed Yang 👯 Roast Duck £13.95

special Thai roasted duck curry with "red curry paste" and coconut milk, pineapple and sweet basil leaves, tomato, red and green peppers

> 22 - Kaeng Karee 🕏 Chicken £12.95 yellow curry made from "yellow curry paste"

23 - Kaeng Panang 👯 Beef, Pork or Chicken £12.95

Prawns **£13.95**

a spicy "dried red curry paste" with coconut milk and lime leaves, red and green peppers

24 - Kaeng Par *** Beef or Chicken £12.95 a tasty hot curry made from "jungle curry paste" with vegetables and Thai herbs

25 - Kaeng Subparod 👯 Prawns **£13.95**

a traditional red curry with coconut milk, prawns and pineapple, red and green peppers

26 - Kaeng Ped 💔

Beef, Pork or Chicken £12.95 Prawns **£13.95**

Thai-style curry made from dried red chilli, coconut milk, bamboo shoots, Thai herbs and sweet basil leaves

26B - Massaman Curry \$ Stewed Beef or Chicken £12.95 with peanuts and potatoes slowly cooked in "Massaman curry" made from Thai spices - tumeric, cinnamon and cumin

9 - Pad Gra Prao (Spicy or Hot) Beef, Pork or Chicken £12.95

Prawns or Squid £13.95 chopped chilli, garlic, onions and fresh Thai basil leaves, peppers

> 10 - Pad Nam Man Hoi Beef or Chicken £12.95 Prawns **£13.95**

oyster sauce, onions, carrots, pepper, spring onions, red and green pepper and mushrooms

11- Pad Nam Prik Pao 🕈 Beef, Pork or Chicken £12.95 Prawns or Squid £13.95 "sweet chilli paste", fine beans, red and green pepper

> and onions 12 - Pad Ped 💔

Beef, Pork or Chicken £12.95 Prawns or Squid £13.95 red curry paste, fine beans, red and green pepper and bamboo shoots

13 - Tord Kra Tiem Priktai Beef, Pork or Chicken £12.95 Prawns or Squid £13.95 garlic, peppers, carrot, red and green pepper and coriander

14 - Pad Khing

Beef, Pork or Chicken £12.95

Prawns **£13.95**

ginger, onions, spring onions, black fungus and pineapples, peppers

15 - Pad Prik Khing 👣

Beef, Pork or Chicken £12.95

Prawns or Squid £13.95

"ginger chilli paste" and fine beans in fish sauce, onions and peppers

> 16 - Pad Himmaparn (Mild or Spicy)

Chicken **£12.95** Prawns **£13.95** cashew nuts, red chilli, red and green pepper, spring onions in soya sauce

> 17 - Pad Priew Wan Pork or Chicken £12.95 Prawns **£13.95**

homemade"sweet & sour sauce", cucumber, onions, tomato and pineapple

18 - Kee Mao Ped *** £12.50 roast duck with fresh chilli, Thai herbs and vegetables

> Pad Pak Ruem £10.50 mixed vegetables and tofu in oyster sauce and soya sauce

Pad Broccoli £10.50 broccoli in oyster sauce and soya sauce

SIDE DISHES

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Steamed Rice £3.50

Sticky Rice £4.50

Egg Fried Rice £4.50

Coconut Rice £4.50

Yellow Noodles £6.00

Chips **£5.50**

Sweet Chilli Sauce £1.00

Fresh Chilli *** £1.00

Peanut Sauce £1.00

*The majority of our dishes can be adapted to suit vegetarians or vegans, with a choice of Tofu and/or vegetables. Please ask one of our staff who will be able to help you with your choices.

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. Ingredients containing allergens which are deep fried in our kitchens may use the same fryers as ingredients which do not contain allergens. Products containing allergens may be cooked in the same fryer as chips. Deep fried meat and fish/shellfish products may be cooked in the same fryer. There may be a risk of cross contamination.

A discretionary service charge of 12.5% will be added to the bill. All prices are inclusive of 20% VAT.

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