THAI KITCHEN

at the

PRINCE ALBERT

STARTERS

THE ALBERT PLATTER

Half platter **£10.50** *Mixed starters (for two)* **£20.00**

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 **£4.50**

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 **£7.50**
deep fried chicken wings with garlic sauce

6A - Sateh **£7.50**
(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 **£15.50**
minced chicken spicy salad seasoned with chilli powder, lemon juice, fish sauce and rice powder

Yum Neau **£16.50**
sliced grilled tender beef mixed with cucumber, tomatoes, spring onions, chopped chilli and a Thai style lemon dressing

Yum Ped **£16.50**
sliced roast duck salad mixed with cucumber, tomatoes, spring onions, fresh chopped chilli and lemon dressing

Pla Goong **£16.50**
prawns salad with sweet chili paste, lemongrass, chopped chili and lemon juice flavouring

SIGNATURE MAIN DISHES

Weeping Tiger **£16.50**
sizzling sirlion steak in a Thai style aromatic homemade sauce

Gai Prik Tai Dum **£16.50**
fillet of chicken with black pepper, onion, red and green pepper served on a sizzling iron hot plate

Goong Pao **£16.50**
charcoal grilled king prawns marinated in Albert speciality sauce

Panang Goong Yai **£16.50**
king prawns in "Panang sauce" served on a sizzling iron hot plate

Pad Reau Poh **£16.50**
seafood (prawns, squid and battered cod) with hot chilli, galangal, kaffir lime leaves, lemongrass and french brandy

Goong Gra Tiem **£16.50**
deep fried king prawns (shell-on) in light batter topped with a Thai style garlic sauce

Goong Prik Tai Dum **£16.50**
king prawns (shell-on) with black pepper, onion, red and green pepper served on a sizzling iron hot plate

Hor Mok Talay **£16.50**
mixed seafood with red curry paste, egg, coconut milk, cabbage and lime leaves

Talay Prik Pao **£16.50**
mixed seafood in a creamy sweet chilli oil paste

Kiew Waan Ka Pong **£16.50**
sea bass fillet topped with green curry sauce and vegetables

Pla Rad Prik **£16.50**
crispy fried cod fillet in light batter topped with sweet chilli sauce

Pla Priew Wan **£16.50**
deep fried cod fillet in light batter topped with a sweet and sour sauce, cucumber, onions, tomato and pineapple

Pla Nueng Ma-Now **£22.50**
steamed whole sea bass, fresh herbs of lemongrass, lemon juice and chopped chilli and garlic

Pla Nueng Cee-Ew **£22.50**
steamed whole sea bass, spring onion and ginger in soya sauce

Pla Pad Char **£16.50**
sea bass fillet in light batter with Thai herbs, chilli, long beans and red and green pepper

Pla Tod Gra Tiem **£16.50**
deep fried sea bass fillet in light batter topped with a Thai style garlic sauce

* Some of our fish dishes may contain small bones

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 **£11.50**
Prawns or Mixed Meats **£12.50** *(chicken, pork, beef)*
Vegetable **£11.50**

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, carrot, peppers, cabbage, green beans, basil, chilli

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

RICE DISHES

Choose from

Chicken, Pork or Beef **£11.50**
Prawns or Mixed Meats **£12.50** *(chicken, pork, beef)*
Vegetable **£11.50**

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 **£11.50**
Prawns **£12.50**
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 **£12.50**
special Thai roasted duck curry with "red curry paste" and coconut milk, pineapple and sweet basil leaves

22 - Kaeng Karee
Chicken **£11.50**
yellow curry made from "yellow curry paste"

23 - Kaeng Panang
Beef, Pork or Chicken **£11.50**
Prawns **£12.50**
a spicy "dried red curry paste" with coconut milk and lime leaves

24 - Kaeng Par
Beef or Chicken **£11.50**
a tasty hot curry made from "jungle curry paste" with vegetables and Thai herbs

25 - Kaeng Subparod
Prawns **£12.50**
a traditional red curry with coconut milk, prawns and pineapple

26 - Kaeng Ped
Beef, Pork or Chicken **£11.50**
Prawns **£12.50**
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 **£12.50**
with peanuts and potatoes slowly cooked in "Massaman curry" made from Thai spices - tumeric, cinnamon and cumin

STIR FRIED

9 - Pad Gra Prao (Spicy or Hot)
Beef, Pork or Chicken **£11.50**
Prawns or Squid **£12.50**
chopped chilli, garlic, onions and fresh Thai basil leaves, peppers

10 - Pad Nam Man Hoi
Beef or Chicken **£11.50**
Prawns **£12.50**
oyster sauce, onions, carrots, pepper, spring onions, red and green pepper and mushrooms

11- Pad Nam Prik Pao
Beef, Pork or Chicken **£11.50**
Prawns or Squid **£12.50**
"sweet chilli paste", fine beans, red and green pepper and onions

12 - Pad Ped
Beef, Pork or Chicken **£11.50**
Prawns or Squid **£12.50**
red curry paste, fine beans, red and green pepper and bamboo shoots

13 - Tord Kra Tiem Priktai
Beef, Pork or Chicken **£11.50**
Prawns or Squid **£12.50**
garlic, peppers, carrot, red and green pepper and coriander

14 - Pad Khing
Beef, Pork or Chicken **£11.50**
Prawns **£12.50**
ginger, onions, spring onions, black fungus and pineapples, peppers

15 - Pad Prik Khing
Beef, Pork or Chicken **£11.50**
Prawns or Squid **£12.50**
"ginger chilli paste" and fine beans in fish sauce, onions and peppers

16 - Pad Himmaparn (Mild or Spicy)
Chicken **£11.50** Prawns **£12.50**
cashew nuts, red chilli, red and green pepper, spring onions in soya sauce

17 - Pad Priew Wan
Pork or Chicken **£11.50**
Prawns **£12.50**
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 **£9.50**
mixed vegetables and tofu in oyster sauce and soya sauce

Pad Broccoli **£9.50**
broccoli in oyster sauce and soya sauce

SIDE DISHES

Steamed Rice **£3.00**
Sticky Rice **£4.00**
Egg Fried Rice **£4.00**
Coconut Rice **£4.00**
Yellow Noodles **£5.50**
Chips **£5.00**
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 member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens.

A discretionary service charge of 10% will be added to the bill.

All prices are inclusive of 20% VAT.

Follow us on social media for all the latest news

The Prince Albert, Twickenham princealberttw2

www.princealberttwickenham.co.uk