



THAI
SQUARE

TRAFALGAR SQUARE

A LA CARTE

GOLD SET MENU

£30 PER PERSON
MINIMUM 2 PEOPLE

STARTER

Thai Square Mixed Starters (for 2 people) [G,C,E,F,M,Mo,P,Se,S,*]

A selection of starters including: Vegetable Spring Rolls; Chicken Satay; Thai Dumplings; Butterfly Prawns; and Corn Cakes.

MAIN COURSE

Please select one dish per person from the following

Chicken Green Curry [C] 🌶️

With coconut milk, aubergines, peppercorn, bamboo shoots, long beans and sweet basil leaves.

Duck with Red Chilli Paste [G,C,S] 🌶️

Wok-fried slices of duck breast with peppercorns, sweet basil, bamboo shoots, aubergine and chillies. Topped with red curry sauce and coconut milk.

Battered Prawns with Sweet and Sour Sauce [Ce,C]

Stir fried with peppers, onions, spring onions, tomatoes and pineapples.

Stir Fried Chicken with Cashew Nuts [G,Mo,N,Se,S] 🌶️

With bell peppers, spring onion, dried chillies, carrots and onions.

Prawns Love Scallops [G,C,Mo,S] (£3.00)

Sautéed in black pepper and garlic sauce with sugar snap peas and baby corn.

Weeping Tiger [F,Mo,S] 🌶️ (£3.00)

Sirloin steak marinated in Thai herbs, served with home-made tamarind sauce.

SERVED WITH

Steamed Thai Jasmine Rice Broccoli with Shiitake Mushrooms [G,S]

DESSERT

Coconut Ice Cream [M,*]

Vegetarian option available upon request

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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

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Prices are inclusive of VAT. A discretionary optional gratuity of 12.5% will be added to your bill.

TASTING MENU WITH THAI WINE

£43 PER PERSON

FIRST COURSE

with Monsoon Valley Shiraz Rosé (125ml)

Soft-shell Crab with Mango Salad [G,C,F,N,*] 🌶️

Crispy battered soft-shell crab with refreshing shredded green mango salad, roasted coconut flakes, cashew nuts and fried shallots.

SECOND COURSE

with Monsoon Valley Colombard (125ml)

Grilled Scallops [F,Mo] 🌶️

Served with mouth-watering dressing made from coriander, green chillies, garlic and fresh lime.

THIRD COURSE

with Monsoon Valley Shiraz (125ml)

Duck with Red Chilli Paste and Coconut Rice [G,C,F,S] 🌶️

Wok-fried slices of duck breast with fresh peppercorns, sweet basil leaves, bamboo shoots, aubergine and chillies. Topped with red curry sauce and cocon.

DESSERT

with Dessert Wine: Monsoon Valley Chenin Blanc (75ml)

Fresh Mango with Sticky Rice Pudding [Se]

Topped with sesame seeds.

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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STARTER

- Prawn Crackers** [C,*] **£3.00**
- Thai Square Mixed Starters (for 2 people)** [G,C,E,F,M,Mo,P,Se,S,*] **£16.90**
A selection of starters including: Vegetable Spring Rolls; Chicken Satay; Thai Dumplings; Butterfly Prawns; and Corn Cakes.
- Aromatic Duck (for 2 people)** [G,Se,S] **£16.90**
A popular oriental appetiser - served as crispy skin and tender shredded meat with hoisin sauce, steamed pancakes, cucumber and spring onions.
- Chicken Satay** [C,P*] **£7.95**
Chargrilled marinated chicken breast on skewers. Served with peanut sauce.
- Thai Dumplings** [G,C,E,F,Mo,Se,S,*] **£7.95**
Steamed minced prawns and chicken wrapped in fresh wonton pastry topped with garlic flakes. Served with sweet soya sauce.
- Butterfly Prawns** [G,C,E,S,*] **£8.25**
Battered king prawns coated in crispy breadcrumbs topped with sweet chilli sauce. Served with fresh salad sprinkled with olive oil.
- Salt and Pepper Squid (Thai-style Calamari)** [Mo]  **£8.25**
Batter fried squid topped with salt, crushed black pepper, green chillies and garlic. Served on fresh lettuce.
- Grilled Scallops** [F,Mo]  **£7.95**
Served with mouth-watering dressing made from coriander, green chillies, garlic and fresh lime.

 Medium Hot  Hot  Very Hot

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SOUP & SALAD

Spicy Prawn Soup (Tom Yum Goong) [C,F,*] **£8.25**

Prawns in clear lemongrass broth with coriander roots, galangal, lime leaves, lime juice, onions, mushroom and fresh chillies - light and aromatic.

Chicken in Coconut Soup (Tom Kha Gai) [C,F,*] **£7.95**

Cooked with spiced galangal, lemongrass, oyster mushrooms and lime leaves. Rich and creamy - less spicy than Tom Yum Goong.

Spicy Mixed Seafood Soup [C,F,Mo,*] **£8.95**

Traditional spicy mixed seafood soup with lemongrass, fresh lime leaves, Thai basil and crushed fresh chillies.

Papaya Salad (Som Tum) [F,N] **£9.95**

Thailand's most popular salad from the northeastern region - young papaya mixed with cashew nuts, lime juice, palm sugar, fish sauce and chillies.

Soft-shell Crab with Mango Salad [G,C,F,N,*] **£9.95**

Crispy battered soft-shell crab served with refreshing shredded green mango, roasted coconut flakes, cashew nuts and fried shallots.

Minced Chicken Salad (Laab Gai) [F] **£9.95**

Northeastern Thai-style mixed with Thai herbs, ground rice, chilli powder, fish sauce and lime juice.

 Medium Hot  Hot  Very Hot

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HOUSE SPECIALITIES

- Tamarind Duck** [G,F,S] *OR* **Tamarind Prawns** [C,F] **£17.25**
Our signature meltingly tender duck leg *or* jumbo prawns.
Served with tamarind sauce, a slice of grilled pineapple and dried chilli.
- Beef in Coconut Sauce** [G,F,S,*]  **£17.50**
Slow braised topside of beef in aromatic coconut sauce
with fresh lime juice, lemongrass and chillies.
- Duck with Special Gravy** [G,S,*] **£16.95**
Tender stewed melt-in-your-mouth duck breast.
served on a bed of steamed seasonal vegetables.
- Royal Green Curry** [C,F]   **£27.95**
Lobster tails in home-made Thai green chilli paste, coconut milk, aubergines,
lime leaves and sweet basil leaves. One of Thailand's most popular dishes.
- Spicy Sea Bass** [G,F,*]   **£25.50**
Filletted whole sea bass in light crispy batter. Served with full-flavoured dressing of
Thai herbs, chilli powder, fish sauce, lime juice and aromatic roasted ground rice.
- Black Cod with Miso Sauce** [G,F,S]   **£28.95**
Steeped in sweet rice wine and yellow bean sauce before baked until plumped.
Topped with sweet chilli tamarind sauce.
- Kang Kua Lobster** [C,F]  **£26.95**
Chargrilled lobster tail in creamy coconut curry - rich and flavoursome.
Served with blanched baby spinach.
- Lamb Shank Panang Curry** [C,F]  **£20.95**
Tender lamb shank on the bone, slow-cooked in rich and aromatic reduced red
curry. Topped with lime leaves and coconut sauce.

 Medium Hot  Hot   Very Hot

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STIR FRY

Stir Fried with Basil Leaves [G,Mo,S]

Thailand's signature stir fry dish with long beans, peppers, garlic and fresh chillies.

Chicken	£11.95
Beef	£12.95
Prawns [C]	£13.95

Stir Fried with Cashew Nuts [G,Mo,N,Se,S]

With bell peppers, spring onion, dried chillies, carrots and onions.

An all-time favourite dish.

Chicken	£11.95
Beef	£12.95
Prawns [C]	£13.95

Sweet and Sour [Ce]

With green and red peppers, onions, spring onions, tomatoes and pineapples.

Battered Chicken	£11.95
Battered Prawns [C]	£13.95

Chilli Lamb [G,Mo,S]

£13.95

Stir fried lamb with young peppercorns, wild galangal, long beans, bell pepper, sweet basil leaves, fresh chillies and a dash of whiskey.

Duck with Red Chilli Paste [G,C,S]

£13.95

Wok-fried slices of duck breast with fresh peppercorns, sweet basil, bamboo shoots, aubergine and chillies. Topped with red curry sauce and coconut milk.

Beef with Black Bean Sauce [G,Mo,S]

£12.95

Stir fried topside of beef with oyster and black bean sauce, peppers and onion.

 Medium Hot  Hot  Very Hot

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CURRY

Green Curry [C,F] 🌶️

Home-made from fresh green chillies cooked in coconut milk with aubergines, peppercorn, bamboo shoots, long beans and sweet basil leaves.

Chicken	£12.95
Beef	£13.95
Prawns [c]	£14.95

Red Curry [C,F] 🌶️

Dried long red chilli paste cooked in coconut milk with aubergines, peppercorn, bamboo shoots, long beans and sweet basil leaves. Milder than green curry.

Chicken	£12.95
Beef	£13.95
Prawns [c]	£14.95

Jungle Curry [C,F] 🌶️🌶️

The spiciest curry in the house cooked without coconut milk in fresh Thai herbs, aubergines, bamboo shoots and long beans - great for chilli lovers.

Chicken	£12.95
Beef	£13.95
Prawns [c]	£14.95

Lamb Shank Panang Curry [C,F] 🌶️

Tender lamb shank on the bone, slow-cooked in rich and aromatic reduced red curry. Topped with lime leaves and coconut sauce.

£20.95

Golden Curry [C,F,*]

Chicken breast and potatoes cooked in mild turmeric curry paste and creamy coconut milk. Garnished with crispy fried shallot.

£12.95

Duck Curry [C,F,*] 🌶️

Roasted duck breast cooked in red curry paste and coconut milk with, tomatoes, lychee, pineapple, aubergine and bell pepper - sweet and savoury.

£13.95

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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GRILLS

Weeping Tiger [F,Mo,S,*]  **£17.95**
Sirloin steak marinated in Thai herbs, served with home-made tamarind sauce.

Bangkok Lamb [F,Mo,N,S]  **£17.95**
Lamb cutlets marinated in Thai herbs, served with papaya salad and tamarind dip.
Recommended with sticky rice.

Som Tum Gai Yang [G,F,Mo,N,S]  **£16.50**
Chicken thigh marinated in Thai herbs, served with papaya salad.
Recommended with sticky rice.

 Medium Hot  Hot  Very Hot

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SEAFOOD

Caramelised Sea Bass or Mixed Seafood with Lemongrass [G,C,F,Mo,Se,S,*]

Thinly coated in crispy batter, topped with exotic Thai herbs and lemongrass.
Served with chilli jam.

Whole Sea Bass **£25.50**

Mixed Seafood **£17.95**

Steamed Sea Bass [F]

Whole sea bass topped with spicy dressing, garlic and fresh chillies.
Served on a bed of Chinese leaves.

£18.50

Crispy Tilapia [G,F,*]

Battered Tilapia (Thai fresh water fish) topped with sweet chilli sauce
and aromatic Thai herbs that will stimulate your taste buds.

£15.95

Prawns Love Scallops [G,C,Mo,S]

Sautéed in black pepper and garlic sauce with sugar snap peas and baby corn.

£15.95

Garlic Prawns [G,C,Mo,S]

Stir fried jumbo prawns in prawn paste with piquant green peppercorn,
topped with garlic flakes. Served with crispy cut spring greens.

£16.95

Soft-Shell Crab with Basil Leaves [G,C,Mo,S]

Crunchy soft-shell crab tempura, wok fried with oyster mushrooms,
fresh chillies, red pepper and crispy sweet basil - burst in flavours.

£16.95

Spicy Seafood [G,C,Mo,S]

Stir fried mixed seafood with young peppercorn, lemongrass,
chillies, basil and lime leaves.

£17.50

Chu Chi Jumbo Prawns [C,F]

Steamed jumbo prawns in reduced red curry sauce and coconut cream,
with lime leaves and sweet basil - rich and smooth taste.

£16.95

 Medium Hot  Hot   Very Hot

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NOODLES & RICE

- Pad Thai** [C,E,F,N] **£14.50**
Thailand's most famous rice noodles - stir fried with **prawns**, dry shrimps, egg, crushed cashew nuts, sweet turnips, carrots, beansprouts and spring onions.
- Pad Si-ew** [G,E,Mo,S] **£12.95**
Classic Thai street food: stir fried flat rice noodles with **chicken**, egg and mixed vegetables in thick soya sauce and white pepper.
- Drunken Noodles** [G,Mo,S]  **£13.95**
Stir fried flat rice noodles with **beef**, fresh chillies, green vegetables, long beans, wild galangal, bamboo shoot, garlic and basil leaves. Quite hot.
- Thai Square Fried Rice** [G,C,E,Mo,S,*] **£14.50**
House special fried rice with **prawns**, egg, spring onions and mixed vegetables.

ACCOMPANIMENTS

- Steamed Thai Jasmine Rice** **£3.25**
- Egg Fried Rice** [E] **£3.95**
- Coconut Rice** **£3.95**
- Sticky Rice** **£3.95**
- Brown Rice** **£3.95**
- Thai Square Noodles** [G,E,Mo,Se,S] **£6.75**
House special egg noodles with bean sprouts, spring onion, soya and oyster sauce, topped with sesame seeds.
- Broccoli with Shiitake Mushrooms** [G,S] **£6.95**

 Medium Hot  Hot  Very Hot

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VEGETARIAN STARTER

- Mixed Vegetarian Starters (for 2 people)** [G,M,P,Se,S,*] **£15.00**
A selection of starters including: Vegetable Spring Rolls, Corn Cakes, Vegetable Tempura, Golden Sacks.
- Vegetable Spring Rolls** [G,M,Se,S] **£7.25**
Crispy rice paper rolls packed with vermicelli, shiitake mushrooms, shredded cabbage and carrots. Served with sweet chilli sauce.
- Corn Cakes** [G,*] **£7.25**
Golden deep fried sweetcorn patties with shredded lime leaves. Served with sweet chilli sauce.
- Vegetable Tempura** [G,*] **£7.25**
Mixed vegetables lightly coated in crispy batter. Served with sweet chilli sauce.
- Golden Sacks** [G,M] **£7.50**
Crispy rice paper wrap with mixed vegetable and cheddar cheese Served with sweet plum sauce.
- Vegetarian Papaya Salad (Som Tum)** [N] 🌶️🌶️ **£9.95**
Thailand's most popular salad from the northeastern region - young papaya mixed with ground cashew nuts, lime juice, palm sugar and chillies.

VEGETARIAN SOUP

- Spicy Mushroom Soup (Tom Yum Hed)** 🌶️ **£7.25**
Oyster mushroom in clear lemongrass broth with coriander roots, galangal, lime leaves, lime juice, onions, mushroom and fresh chillies - light and aromatic.
- Mushroom in Coconut Soup (Tom Kha Hed)** 🌶️ **£7.25**
With spiced galangal, lemongrass, oyster mushrooms and lime leaves.

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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VEGETARIAN MAIN COURSE

Vegetable Green Curry [S] **£12.50**

Home-made from fresh green chillies cooked in coconut milk with broccoli, fried tofu, aubergines, bamboo shoots, long beans and sweet basil leaves.

Vegetable Jungle Curry [S] **£12.50**

The spiciest curry in the house cooked without coconut milk in fresh Thai herbs, fried tofu, aubergines, bamboo shoots and long beans - great for chilli lovers.

Sweet and Sour Vegetables and Tofu [Ce,G,S] **£12.50**

Crispy tofu, broccoli and shiitake mushroom tempura topped with sweet and sour sauce, green and red peppers, spring onion, onions, tomatoes and pineapples.

Stir Fried Tofu with Cashew Nuts [G,N,S] **£12.50**

Tossed in oyster sauce with onions, carrot, dried chillies, spring onion, green and red pepper.

Spicy Aubergine [G,S] **£11.50**

Stir fried in soya bean paste with long beans, red peppers, oyster mushrooms, garlic, sweet basil leaves and fresh chillies.

Stir Fried Tofu with Basil Leaves [G,S] **£12.50**

Thailand's signature stir fry dish, with crispy tofu, long beans, oyster mushrooms, peppers, garlic and fresh chillies.

Pad Thai Tofu [G,E,N,S] *(contains egg)* **£12.95**

Thailand's most famous noodle dish: rice noodles stir fried with crispy tofu, egg, crushed cashew nuts, sweet turnips, carrots, beansprouts and spring onions.

 Medium Hot  Hot  Very Hot

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DESSERT

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Chocolate pudding [E,M,S,*] **£6.95**

Intense chocolate pudding with a chocolate liquid, served with vanilla ice cream.

Mango Sticky Rice [Se] (*seasonal*) **£7.95**

Sliced fresh mango served with sweetened sticky rice, topped with sesame seeds.

Lychee in Syrup **£3.95**

ICE CREAM & SORBET

Coconut Jasmine Sorbet **£6.50 / 2 scoops**

Our exclusive recipe represents a Thai treat you won't find anywhere else.

The subtly sweet sorbet garnished with coconut meat and candy floss.

Light and refreshing.

Vanilla [M,*] **£3.95 / 1 scoop, £5.95 / 2 scoops**

Coconut [M,*]

Chocolate [E,M,*]

Mango Sorbet [*]

DESSERT WINE

GLASS (75ml)

BOTTLE (37.5cl)

Chenin Blanc, Monsoon Valley, Thailand **£6.50** **£24.00**

Superb aromatic and sweet wine. Nectar-like, it has aromas of dried orchard apples and stone fruits such as white peach. Elegant acidity and vibrant fruit flavour compliment to seamless savory finish.

 Medium Hot  Hot  Very Hot

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TEA *(per person)*

£3.50

English Tea / Jasmine Tea / Green Tea / Fresh Mint Tea

COFFEE *(single / double)*

Americano	£2.95 / £3.95
Espresso	£2.95 / £3.95
Macchiato	£2.95 / £3.95
Cappuccino	£3.95 / £4.25
Café Latte	£3.95 / £4.25
Filter Coffee	£3.50

LIQUEUR COFFEE

£7.00

- Irish Coffee** *(Jameson)*
- Emerald Coffee** *(Baileys)*
- Kahlua Coffee** *(Kahlua)*
- Calypso Coffee** *(Tia Maria)*
- Russian Coffee** *(Vodka)*
- Café Royal** *(Brandy)*
- Tennessee Coffee** *(Jack Daniel's)*
- Highland Coffee** *(Drambuie)*
- Caribbean Coffee** *(Bacardi)*

PORT *(50ml)*

Ruby Port	£5.00
Vintage Port	£8.50