

## PATARA Core Menu

<b>Starter</b>		
Patara Platter	An assortment of seared scallops, chicken satay, duck spring rolls, spiced fish cakes and prawn & pork dumpling. (sharing for two).	27.60
Chor Muang	Flower-like handcrafted caramelised chicken and peanut steamed dumplings.	9.50
Chicken & Prawn Satay	Char-grilled curried chicken and prawn skewers, served with warm peanut sauce and lightly pickled vegetables.	9.95
Prawn Betel Nut Leaves	Grilled marinated prawn wrapped in betel nut leaves.	9.95
Fresh Rice Roll-Prawn	Refreshing thin-strip veggies, prawns and mint, hand rolled with chilli and lime dressing.	9.50
Chilli Calamari	Crispy fried calamari tossed with garlic, red chilli and sea salt.	9.80
Duck Spring Rolls	Hot delectable crispy five spiced shredded duck confit with cabbage.	9.50
Prawn and Pork Dumpling	Steamed prawn & pork dumplings topped with tobiko caviar.	9.50
Spiced Fish Cakes	A classic recipe of red curry flavoured fish and spices, gently kneaded, fried to perfection, with peanut cucumber dipping.	9.80
Lemongrass Prawn	Deep-fried lemongrass prawn served with cucumber salsa.	9.80
Thai Style Sausage-Northern	Northern style herb pork sausage.	9.50
Thai Style Sausage-Eastern	North-east style garlic pork sausage.	9.50
Veg Spring Rolls (V)	Crisp vegetable spring rolls filled with glass noodles, cabbage and mushrooms.	8.50
Kaffir Corn Fritter (V)	Golden fried sweet corn cakes spiced with kaffir lime and paprika.	9.25
Mini Thai Taco(V)	Mushroom, tofu and bean sprouts taco with cucumber salsa.	8.20
Crispy Tofu(V)	Crispy tofu with salt and chilli.	8.20
Shitake & Tofu Satay(V)	Curried shitake and tofu satay.	9.25
Fresh Rice Roll-Avocado(V)	Refreshing avocado, thin-strip veggies, hand rolled with chilli and lime dressing.	8.20
Spicy Crispy Mushroom(V)	Deep-fried assorted mushroom in fresh lime-chilli vinaigrette.	9.95
<b>Salad</b>		
Tuna Carpaccio	Sashimi grade thinly slices tuna drizzled with lemongrass, chilli, ground roasted rice, mint and lime dressing, topped with tobiko caviar.	12.95
Crispy Seabass Salad	Thai style crispy seabass salad with lime-chilli dressing.	14.50

Som Tum	Thai-famous salad of green papaya mortar pounded with fresh squeezed lime, dried shrimps, peanuts, cherry tomatoes, chilli and palm sugar dressing.	9.95
Som Tum Seafood	Green papaya mortar pounded with fresh squeezed lime, dried shrimps, peanuts, cherry tomatoes, chilli and palm sugar dressing.	11.95
Beef Salad	Slices of flame charred beef fillet in a mixed salad leaves, cherry tomatoes and banana shallot with a light lime and chilli dressing.	17.50
Seared Scallops	Pan-seared scallops in spicy lime vinaigrette.	4.85
Mango Salad-Soft-Shell Crab	Lightly battered crab with crisp julienned mango, roasted coconut, cashew nuts and crispy shallot tossed in lime-chilli dressing.	14.50
Som Tum Jay(V)	Thai-famous salad of green papaya mortar pounded with fresh squeezed lime, peanuts, cherry tomatoes, chilli and palm sugar dressing.	9.95
Mango Salad-Mushroom(V)	Lightly battered mushroom with crisp julienned mango, roasted coconut, cashew nuts and crispy shallot tossed in lime-chilli dressing.	11.50

### Soup

Tom Kha-Chicken	Chicken with shimeji mushrooms and galangal in silken, herb-infused coconut cream and coconut meat.	7.95
Tom Yum-Prawn	Prawns and shimeji mushrooms slowly simmered with lemongrass, galangal and kaffir lime leaves.	8.95
Poh Tak	Prawns, calamari, scallop and seabass poached in spice lime and basil clear soup.	9.85
Tofu w Mince Chicken	Tofu, minced chicken in clear soup.	7.95
Tom Kha-Mushroom(V)	Shimeji mushrooms and galangal in silken, herb-infused coconut cream and coconut meat.	7.95
Tom Yum-Mushroom(V)	Mushrooms slowly simmered with lemongrass, galangal and kaffir lime leaves.	7.95

### Curry

Lamb Shank Massaman	Coconut milk braised lamb and potatoes in a mild homemade curry of warm spices, garnished with almond and beetroot pickled onion.	22.95
Duck Red Curry	Duck red curry with kaffir lime and fresh pineapple chunks.	18.50
Crab Yellow Curry	Turmeric crabmeat and betel nut leaves in yellow curry.	18.50
Green Curry	Green curry with Thai green pea aubergine and bamboo shoots in homemade curry paste of fresh green chilli and basil.	
	Chicken	16.80
	Beef	19.80

	Prawn	17.50
	Vegetable (V)	15.80
Pineapple Curry	Red curry with kaffir lime and fresh pineapple chunks.	
	Prawn	17.50
	Vegetable (V)	15.80

### Main Dishes

Crispy Seabass	Lightly battered seabass glazed with tangy homemade sauce.	
	Sweet Chilli	21.50
	Lemongrass	21.50
Seabass Panang	Pan-seared seabass fillet with panang sauce on banana leaf.	19.80
Lime & Chilli Seabass	Steamed seabass in a light and piquant chili-garlic sauce infused with fresh herbs.	19.50
Garlic King Prawn	Stir-fried king prawns in fresh garlic and crushed black peppercorns.	19.95
Prawns Roasted Chilli	Flame-seared king prawns tossed in a piquant sweet roasted chilli, mint, lemongrass and lime dressing.	18.80
Seafood in Yellow Curry Sauce	Seafood sauteed in yellow curry sauce.	18.50
Herb Grilled Chicken	Grilled chicken thigh with turmeric and spices, served with a famous papaya salad.	16.85
Tamarind Duck	Duck confit glazed with ginger-tamarind sauce, topped on seared pineapple.	18.85
Chicken Cashew Nuts	Stir-fried chicken with cashew nuts, chestnut, mushroom and spring onion.	16.85
Chilli & Basil	Stir-fried with crushed garlic, fine bean, red chilli and basil.	
	Beef	19.95
	Minced Chicken	16.95
	Mushroom (V)	15.80
Grilled Beef	British beef sirloin, flambee with Thai whisky, served with chilli sauce.	19.95
Wild Ginger Beef	Flavourful of beef fillet, ginger and bell pepper, stir-fried with chilli, lemongrass, kaffir lime and green peppercorns.	19.95
Coconut Braised Beef	Slow-braised beef in a coconut cream reduction, sprinkled with mint, lemongrass, lime, shallots and coriander.	16.85
Tofu & Mushroom Cashew Nuts(V)	Stir-fried tofu and mushrooms with cashew nuts, chestnut, mushroom and spring onion.	15.80
Lemongrass Tofu(V)	Crisp tofu slices glazed with piquant tamarind sauce.	15.80
Crispy Omelette w Basil(V)	Crunchy omelette with basil.	14.50

## Noodles & Fried Rice

Soya Noodle	Chicken soya noodles.	
	Chicken	13.50
	Prawn	15.85
	Beef	15.85
	Vegetable(V)	13.50
Pad Thai	Rice noodles stir fry with egg, tofu, bean sprouts, Chinese chives and sweet turnip, served with lemon and crushed peanuts on the side.	
	Chicken	13.50
	King Prawn	19.80
	Vegetable(V)	13.50
	Soft Shel Crab	19.80
Rad Na	Wok-fried noodles with chicken in light gravy.	
	Chicken	13.50
	Prawn	15.85
	Beef	15.85
	Vegetable(V)	13.50
Chilli Noodle	Stir-fried chicken with spicy noodles.	
	Chicken	13.50
	Prawn	15.85
	Beef	15.85
	Vegetable(V)	13.50
Pineapple Seafood Fried Rice	Wok-fried turmeric jasmine rice with seafood and pineapple chunk. Served in a fresh pineapple shell.	18.50
Pineapple Fried Rice(V)	Wok-fried turmeric jasmine rice pineapple chunk	13.50
Crab Meat Fried Rice	Wok-fried crabmeat with jasmine rice.	17.50
Prawn Fried Rice	Wok-fried prawn with jasmine rice.	17.50
Vegetable Fried Rice(V)	Wok-fried vegetable with jasmine rice.	13.50

## Rice

Hom Mali Rice		3.85
Riceberry Rice		4.50
Sticky Rice		4.50
Egg Fried Rice		4.50
Coconut Quinoa Rice		4.50

## Vegetable

Assorted Local Vegetables	Stir-fried mixed local vegetables, seasoned with oyster sauce.	7.50
Water Spinach	Wok-fried water spinach with fresh garlic, chilli and yellow bean sauce.	9.50
Tenderstem Broccoli	Stir-fried tenderstem broccoli with shitake mushroom and oyster sauce.	9.50

Bok Choy	Stir-fried bok choy with shitake mushroom and oyster sauce.	8.50
Courgette	Wok-fried courgette with sweet basil and chilli.	8.50
<b>Dessert</b>		
Khaoneow Mamuang	Fragrant Thai mango with sweet sticky rice.	10.95
Bake Banana w Icecream	Baked caramelized banana with vanilla ice cream.	7.95
Bua-Loy	Taro pearl with fresh coconut in warm coconut cream.	8.95
Chocolate Pudding	Warm soft-center bitter chocolate pudding served with vanilla ice cream.	8.50
Mango Cheesecake	Home-made Thai mango cheesecake served with Madagascan vanilla ice cream.	8.50
Coconut Sundae	Coconut ice cream topped with coconut, dates, plum and roasted coconut flakes.	7.50
Dessert Platter	Dessert platter with selection of dessert and ice cream.	19.50
Millionaire's Slice	Salted caramel topping on a sweet biscuit base served with chocolate ice cream.	8.50
A scoop of ice cream or sorbet		2.95

Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free. Detailed allergen information is available upon request. Prices are inclusive of VAT. A discretionary service charge of 12.5% is added to each bill.