

TRADITIONAL THAI STARTERS

1. **SATAY GAI** 6.00
Marinated skewers of chicken served with peanut sauce and fresh cucumber pickle
2. **SATAY MOO** 6.00
Marinated skewers of pork served with peanut sauce and fresh cucumber pickle
3. **MOO PING** 🌶️ 6.00
Char-grilled skewers of marinated pork served with a spicy sauce
4. **PO PIA TOD** 4.75
Miniature Thai spring rolls with savoury filling
5. **GEO GROB** 5.00
Crispy wan tan pastry parcels
6. **KOW GIAP GUNG** 2.00
Thai prawn cracker
7. **MIXED STARTER - 2 PEOPLE** 12.50
Chicken Satay, Fishcakes, Spring Rolls & Geo Grob

SEAFOOD STARTERS

8. **TEMPURA GUNG** 6.30
Prawns and vegetables deep-fried in light batter with dipping sauces
9. **KANOMPANG NAA GUNG** 6.30
Minced prawn and pork toast
10. **GUNG HOM PA** 6.30
King prawn spring rolls (portion of five)
11. **HOY OB** 6.30
Mussels steamed with lemon grass and basil leaves served with sour chilli dip
12. **TOD MAN PLA** 6.50
Spicy Thai fish cakes (portion of four)
13. **YAM TALAY** 🌶️🌶️ 6.95
Mixed seafood with fresh coriander, fresh chilli and lemon, Thai style
14. **PLA GUNG** 6.95
Spicy prawn salad with onion, lemon grass and chilli oil (portion of five)
15. **GUNG OB KLUA** 7.25
Roasted prawns with black pepper and butter. Served with a sauce of lime juice, garlic, chilli, coriander, pickled garlic and anchovy sauce.

HOT & SPICY THAI SALAD

Thai salad can be ordered as a starter or as part of the main course

16. **LAAB MOO** 🌶️🌶️ 6.50
Spicy pork salad with mint, onion and fresh lime juice
17. **LAAB GAI** 🌶️🌶️ 6.50
Spicy chicken salad with mint, onion and fresh lime juice
18. **YAM NUA** 🌶️🌶️ 6.50
Spicy Thai salad with beef, fresh coriander, fresh chilli and lime juice

SOUP

19. GEO NAM 6.00
Stock based soup with savoury wan tan pastry parcels
20. GAI TOM KA 🌶️ 6.00
Fragrant chicken soup with coconut milk, lemon grass and galangal
21. TOM YAM GAI / NUA 🌶️🌶️ 6.00
Classic Thai hot and sour chicken or beef soup
22. TOM YAM GUNG 🌶️🌶️ 7.00
Classic Thai hot and sour prawn soup
23. PO TAEK 🌶️🌶️ 7.95
Classic Thai hot and sour mixed seafood soup

MAIN COURSE STIR FRY

24. PAD KRAPROW 🌶️ 8.95
Chicken, pork or beef, stir-fried with basil leaves and chilli
25. PAD KING 8.95
Chicken or beef, stir-fried with ginger and wood fungus mushrooms
26. PAD PREOWAN 8.95
Thai style sweet and sour chicken or pork with vegetables
27. NUA SAWAN 8.95
'Heavenly Beef' topped with crispy basil
28. NUA PAD KIMOW 🌶️🌶️ 8.95
'Drunken stir-fry' with beef, lime leaf and chilli
29. NUA PAD NAMAN HOY 8.95
Beef stir-fried with oyster sauce and baby corn
30. GAI PAD MET MAMMUANG 🌶️ 8.95
Chicken stir-fried with cashew nuts and dried chilli
31. TOD KRATIEM PRIK THAI 8.95
Chicken, pork or beef stir-fried with garlic and black pepper
32. PAD PAK RUAM MIT FY DANG 🌶️ 6.75
Stir-fried mixed vegetables with garlic, chilli & soy bean sauce

THAI CURRY

33. PENANG 🌶️ 9.50
Dry southern Thai curry with coconut milk and chicken or beef
34. GEANG PED 🌶️🌶️ 9.50
Red curry with coconut milk (chicken, pork or beef)
35. GEANG KEO WAN 🌶️🌶️🌶️ 9.50
Green curry with coconut milk (chicken, pork or beef)
36. GEANG KEO WAN GUNG 🌶️🌶️ 10.50
Green curry with coconut milk and prawns
37. GEANG KEO WAN PLA 🌶️🌶️🌶️ 10.50
Green curry with coconut milk and fish
38. GEANG MASSAMAN GAI 🌶️ 10.25
Traditional Thai chicken curry made with coconut, palm sugar, peanuts, and Thai spices.
39. GEANG KAREE GAI 🌶️ 10.25
Mild and fragrant yellow chicken curry cooked with coconut, turmeric, and fresh basil
40. KEANG PAR 🌶️🌶️🌶️ 10.25
A Northern Thai dish known as jungle curry because no coconut milk is used. A choice of chicken, pork, beef or prawns.

FISH AND SEAFOOD

41. GUNG KRATIEM 10.25
Prawns stir-fried with garlic and black pepper
42. PAD KRAPOW 🌶️🌶️🌶️ 10.25
Prawns or squid stir-fried with basil leaves and chilli
43. PLA MEUK PAD PRIK SOT 🌶️🌶️ 10.25
Squid stir-fried with fresh chilli and onions
44. GUNG OB WUN SEN 🌶️🌶️ 10.95
Traditional recipe prawns in steaming pot with coriander and vermicelli noodles
45. PREOWAN GUNG 10.25
Thai style sweet and sour prawns
46. PLA SAM ROS 🌶️🌶️ 14.95
Three flavoured fish-sweet, garlic, chilli-Salmon or Sea Bass
47. PLA CHU CHEE 🌶️🌶️ 14.95
Fish in dry curry with lime leaf-Salmon or Sea Bass
48. PLA NEUNG MENOW 🌶️🌶️🌶️ 14.95
Steamed whole Sea Bass with lime and chilli
49. PLA NEUNG BWAY 14.95
Steamed Sea Bass with preserved plums


RICE AND NOODLES

50. PAD KIMOW  8.95
Spicy noodles with beef, pork or chicken, chilli & spring onion topped with crispy basil
51. PAD THAI GUNG 9.75
Special fried noodles with King Prawns-Thai style
52. GUEYTEOW PAD SI YEW 8.95
Soft noodles stir-fried with soy sauce and chicken, pork or beef
53. RAD NA TALAY 9.75
Stir fry noodles topped with mixed seafood and vegetables
54. RAD NA 8.95
Stir fry noodles topped with chicken or pork and vegetables
55. KOW PAD GUNG 9.75
Fried rice with prawns
56. KOW PAD 8.95
Fried rice with chicken or pork



ACCOMPANIMENTS

57. GOYTEOW PLOW 2.35
Plain fried noodles
58. KOW KAI 2.25
Egg fried rice
59. KOW 2.00
Steamed fragrant rice
60. KOW MAPROW 2.25
Coconut Rice
61. MEE GROB 3.75
Sweet and sour crispy noodles garnished with omelette strips and pickled garlic slice

VEGETARIAN STARTERS

62. SATAY HET 6.75
Mushroom satay, marinated mushrooms on skewers with peanut sauce
63. LAAB HET  5.75
Chopped mushroom salad with lemon grass and mint
64. PO PIA TOD 4.50
Vegetarian spring rolls
65. TEMPURA PAK 4.75
Mixed vegetables in tempura batter with dipping sauces
66. TOD MAN KOW POD 6.75
Sweet corn mixed with spice in a Thai batter




VEGETARIAN SOUP

67. GEO NAM 5.00
Clear soup with vegetarian wan tan pastry parcels
68. TOM KA  5.00
Fragrant soup with coconut milk, lemon grass and galangal
69. TOM YAM HET  5.00
Classic Thai hot and sour soup with mushrooms

VEGETARIAN STIR FRY

70. MAKUA PAD PRIK  6.75
White Thai aubergines stir-fried with basil leaves and chilli
71. PAD KING TAOHU 6.75
Bean curd stir-fried with ginger and spring onions
72. PREOWAN PAK 6.75
Sweet and sour vegetable
73. MAN JIAN 7.25
Battered potato pieces with ginger and mushroom sauce
74. PAD PAK RUAM MIT FY DANG  6.75
Stir-fried mixed vegetables with garlic, chilli & soy bean sauce

VEGETARIAN CURRY

75. GEANG KEO WAN PAK  7.95
Mixed vegetable green curry with coconut milk
76. GEANG PED PAK  7.95
Mixed vegetables red curry with coconut milk
77. PENANG TOWHU  7.95
Dry Southern Thai Curry with bean curd & coconut milk

VEGETARIAN NOODLE

78. PAD THAI 7.95
Special fried vegetarian noodles – Thai style
79. GUEYTEOW PAD SI YEW 7.95
Soft noodles stir-fried with soy sauce and mixed vegetables
80. PAD KIMOW  8.95
Spicy noodles with bean curd, chilli & spring onion topped with crispy basil

SAMRAB THAI VEGETARIAN

COURSE FOR TWO PEOPLE

22.50 PER PERSON

SOUP

Choice of

TOM YAM HET 🌶️🌶️

Classic Thai hot and sour soup

TOM KA 🌶️

Fragrant soup with coconut milk, lemon grass and galangal

MIXED STARTER

SATAY HET

Mushroom satay-marinated mushrooms on skewers with peanut sauce

PO PIA TOD

Vegetarian spring rolls

TOD MAN KOW POD

Sweet corn mixed with spices in Thai batter

TEMPURA PAK

Mixed vegetables in tempura batter with dipping sauces

MAIN COURSE

MAN JIAN

Battered potato pieces with ginger and mushroom sauce

PAD PAK LUAM MIT

Stir-fried mixed vegetables

GEANG KEO WAN PAK 🌶️🌶️

Mixed vegetable green curry with coconut milk

KOW

Steamed fragrant rice

GOYTEOW PLOW

Plain fried noodles

CHOICE OF DESSERT

COFFEE

SAMRAB THAI 1

COURSE FOR TWO PEOPLE
25.00 PER PERSON

THAI PRAWN CRACKERS

MIXED STARTER

SATAY GAI

Marinated skewers of pork served with peanut sauce and fresh cucumber pickle

PO PIA TOD

Miniature Thai spring roll

GEO GROB

Crispy wan tan pastry parcels

TOD MAN PLA 🌶️

Spicy Thai fish cakes

MAIN COURSE

NUA SAWAN

'Heavenly Beef' topped with crispy basil

GEANG KEO WAN 🌶️🌶️

Green coconut milk curry with chicken, pork or beef

PAD PAK RUAM MIT

Mixed vegetable stir fried

KOW

Steamed fragrant rice

GOYTEOW PLOW

Plain fried noodles

CHOICE OF DESSERT

COFFEE

SAMRAB THAI 2
COURSE FOR TWO PEOPLE
28.50 PER PERSON

THAI PRAWN CRACKERS

SOUP

Choice of;

GAI TOM KA 🌶️

Fragrant chicken soup with coconut milk, lemon grass and galangal

TOM YAM GAI 🌶️🌶️

Classic Thai hot and sour chicken

MIXED STARTER

SATAY GAI

Marinated skewers of pork served with peanut sauce and fresh
cucumber pickle

PO PIA TOD

Miniature Thai spring roll

GEO GROB

Crispy wan tan pastry parcels

TOD MAN PLA 🌶️

Spicy Thai fish cakes

MAIN COURSE

GUNG KRATIEM

Prawn stir-fry with garlic and black pepper

GEANG PED 🌶️🌶️

Red coconut milk curry with chicken, pork or beef

PAD PAK RUAM MIT

Mixed vegetable stir fried

KOW

Steamed fragrant rice.

GOYTEOW PLOW

Plain fried noodles

CHOICE OF DESSERT
COFFEE

Samrab Thai Feast for Two People

Selection One 28.50 per person

Cashew Nut Salad

Thai Style Cashew nut salad with lime juice, fresh sweet chilli and spring onions

Choice Of Soup:

Tom Yam Gung 🌶️🌶️

Classic Thai hot and sour soup with prawns

Gai Tom Ka 🌶️

Fragrant chicken soup with coconut milk, lemon grass and galangal

Po Taek 🌶️🌶️

Classic Thai hot and sour mixed seafood soup

Mixed Starter

Chicken Satay, Thai Fishcakes, Spring Rolls & Crispy Wonton

Choice of Main Course:

Geang Massaman Gai 🌶️

Traditional Thai chicken coconut curry cooked with palm sugar, peanuts and mixed spices

Nua Sawan

'Heavenly Beef' topped with crispy basil

Nua Pad Kimow 🌶️🌶️

'Drunken stir-fry' with beef, lime leaf and chilli

Geang Keo Wan 🌶️🌶️

Green curry with chicken and coconut milk

Gai Pad Prik Pao 🌶️🌶️

Stir fried chicken with chilli oil, cashew nuts, mixed peppers and mushrooms

Accompanied with rice or crispy noodles

Samrab Thai Special Dessert

Deep fried ice cream with berry fruit, flamed with brandy

Tea or Coffee

Samrab Thai Feast 2 for Two People

Selection Two 32.50 per person

Cashew Nut Salad

Thai Style Cashew nut salad with lime juice, fresh sweet chilli and spring onions

Choice Of Soup:

Tom Ka Gung 🌶️

Fragrant prawn soup with coconut milk, lemon grass and galangal

Gung Ob Klua

Roasted prawns with black pepper and butter. Served with a sauce of lime juice, garlic, chilli, coriander, pickled garlic and anchovy sauce.

Hoy Ob

Mussels steamed with lemon grass and basil leaves served with sour chilli dip

Yam Talay 🌶️🌶️

Mixed seafood with fresh coriander, fresh chilli and lime juice

Mixed Seafood Starter

King prawn spring rolls, prawn toast with sesame seed, fishcakes, sweet corn with prawn and onion cake

Choice of Main Seafood Course:

Geang Keo Wan Gung 🌶️🌶️

Green curry with coconut milk and prawns

Pla Sam Ros 🌶️🌶️

Three flavoured fish

(Tamarind, red onions, garlic and palm sugar sauce)

Gung Kratiem

Prawns stir-fried with garlic and black pepper served with broccoli

Pla Neung Menow 🌶️🌶️🌶️

Steamed whole Sea Bass with lime and chilli

Penang Gung Yai 🌶️🌶️

Dry Southern Thai curry with coconut milk with extra large prawns

Accompanied with rice or crispy noodles

Samrab Thai Special Dessert

Deep fried ice cream with berry fruit, flamed with brandy

Or

Liqueur coffee