

SAM RAB THAI 1

COURSE FOR TWO PEOPLE 18.50 PER PERSON

THAI PRAWN CRACKERS

MIXED STARTER

SATAY GAI

Marinated skewers of chicken served with peanut sauce & 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

SAM RAB THAI 2

COURSE FOR TWO PEOPLE 22.00 PER PERSON

THAI PRAWN CRACKERS

SOUP

Choice of:

GAI TOM KA

Fragrant chicken soup with coconut milk, lemon grass & galangal

TOM YAM GAI

Classic Thai hot & sour chicken

MIXED STARTER

SATAY GAI

Marinated skewers of chicken served with peanut sauce & fresh cucumber pickle.

PO PIA TOD

Miniature Thai Spring Rolls

GEO GROB

Crispy wan tan pastry parcels

TOD MAN PLA

Spicy Thai fish cakes

MAIN COURSE

GUNG KRATIEM

Prawn stir-fry with garlic & 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

SAM RAB THAI VEGETARIAN

COURSE FOR TWO PEOPLE 17.00 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

SUNDAY BUFFET

12.00-16.00

10.95

INCLUDED IN THE BUFFET IS A WIDE SELECTION OF ITEMS FEATURED ON OUR REGULAR MENU PLUS MORE THAI REGIONAL DISHES.

WE DO OUTSIDE CATERING TAILORED TO YOUR NEEDS PLEASE ASK KAY REGARDING YOUR REQUIREMENTS.

WE DO NOT ADD MONOSODIUM GLUTAMATE TO ANY OF OUR DISHES. A WIDE RANGE OF OUR DISHES ARE GLUTEN FREE- PLEASE ASK IF IN DOUBT.

Samrab Thai Restaurant & Bar

Silk Mill Street

Knutsford

WA16 6DF

Next door to the Market Hall
large car park outside
the restaurant

01565 632368

Takeaway menu

Opening Times

12.00 -15.00

18.00 - 23.00

Open Monday

6.00-10.30

www.samrabthai.com

Vat Reg. No. 837 3856 90

STARTERS**SOUP**

1. GEO NAM	5.00
Stock based soup with savoury wan tan pastry parcels	
2. GAI TOM KA	5.00
Fragrant chicken soup with coconut milk, lemon grass and galangal	
3. TOM YAM GAI / NUA	5.00
Classic Thai hot and sour chicken or beef soup	
4. TOM YAM GUNG	6.25
Classic Thai hot and sour prawn soup	
5. PO TAEK	6.25
Classic Thai hot and sour mixed seafood soup	

TRADITIONAL THAI STARTERS

6. SATAY GAI	5.75
Marinated skewers of chicken served with peanut sauce & fresh cucumber pickle	
7. SATAY MOO	5.75
Marinated skewers of pork served with peanut sauce & fresh cucumber pickle	
8. MOO PING	5.75
Char-grilled skewers of marinated pork served with a spicy sauce	
9. PO PIA TOD	4.75
Miniature Thai spring rolls with savoury filling	
10. GEO GROB	4.75
Crispy wan tan pastry parcels.	
11. KOW GIAP GUNG	1.75
Thai prawn cracker	
12. MIXED STARTER-2 PEOPLE	11.50
Chicken Satay, Fishcakes Spring Rolls, Crispy Wanton	

SEAFOOD STARTERS

13. TEMPURA GUNG	5.75
Prawns & vegetables deep-fried in light batter with dipping sauces	
14. KANOMPANG NAA GUNG	5.75
Minced prawn & pork toast	
15. GUNG HOM PA	5.75
King prawn spring rolls (portion of five)	
16. HOY OB	5.75
Mussels steamed with lemon grass & basil leaves with sour chilli dip	
17. TOD MAN PLA	5.95
Spicy Thai fish cakes (portion of four)	
18. GUNG OB KLUA	6.95
Roasted prawns in black pepper and butter with a sauce of lime juice, garlic, coriander, and anchovy sauce	

HOT & SPICY THAI SALAD

Can be ordered as a starter or as part of the main course	
19. LAAB MOO	5.75
Spicy pork salad with mint, onion & fresh lime juice	
20. LAAB GAI	5.75
Spicy chicken salad with mint, onion & fresh lime juice	
21. YAM NUA	5.75
Spicy Thai salad with beef, fresh coriander, fresh chilli & lemon juice	
22. YAM TALAY	6.95
Mixed seafood with fresh coriander, fresh chilli & lemon Thai style	
23. PLA GUNG	6.95
Spicy prawn salad with onion, lemon grass & chilli oil	

MAIN COURSE**STIR FRY**

24. PAD KRAPROW	7.95
Chicken, pork or beef stir-fried with basil leaves & chilli	
25. PAD KING	7.95
Chicken or beef stir-fried with ginger & wood fungus mushrooms	
26. PAD PREOWAN	7.95
Thai style sweet & sour chicken or pork with vegetables	
27. NUA SAWAN	7.95
'Heavenly Beef' topped with crispy basil	
28. NUA PAD KIMOW	7.95
'Drunken stir-fry' with beef, lime leaf & chilli	
29. NUA PAD NAMAN HOY	7.95
Beef stir-fried with oyster sauce & baby corn	
30. GAI PAD MET MAMMUANG	7.95
Chicken stir-fried with cashew nuts & dried chilli	
31. TOD KRATIEM PRIK THAI	7.95
Chicken, pork or beef stir-fried with garlic & black pepper	
32. PAD PAK RUAM MIT FY DANG	5.00
Stir-fried mixed vegetables with garlic, chilli & soy bean sauce	

CURRY

33. PENANG	8.50
Dry southern Thai curry with coconut milk & chicken, or beef	
34. GEANG PED	8.50
Red curry with coconut milk (chicken, pork or beef)	
35. GEANG KEO WAN	8.50
Green curry with coconut milk (chicken, pork or beef)	
36. GEANG KEO WAN GUNG	9.95
Green curry with coconut milk & prawns	
37. GEANG KEO WAN PLA	9.95
Green curry with coconut milk & fish	
38. GEANG MASSAMAN GAI	9.50
Traditional Thai chicken curry cooked with palm sugar peanuts	
39. GEANG KAREE GAI	9.50
Mild yellow chicken coconut curry cooked with turmeric, basil	
40. GEANG PAR	9.50
A northern Thai curry dish - chicken, pork, beef, or prawns.	

FISH AND SEAFOOD

41. GUNG KRATIEM	9.25
Prawns stir-fried with garlic & black pepper	
42. PAD KRAPOW	9.25
Prawns or squid stir-fried with basil leaves & chilli	
43. PLA MEUK PAD PRIK SOT	9.25
Squid stir-fried with fresh chilli & onions	
44. GUNG OB WUN SEN	10.50
Prawns in steaming pot with coriander & vermicelli noodles	
45. PREOWAN GUNG	9.25
Thai style sweet & sour prawns	
46. PLA SAM ROS	11.25
Whole Sea Bass Three flavoured fish	
47. PLA CHU CHEE	11.25
Whole Sea Bass in dry curry with lime leaf	
48. PLA NEUNG MENOW	12.95
Steamed whole Sea Bass with lemon & chilli	
49. PLA NEUNG BWAY	12.95
Steamed Sea Bass with fungus mushrooms & preserved plums	

RICE AND NOODLES

50. GUEYTEOW PAD KIMOW	7.95
Spicy noodle with beef pork or chicken chilli & onion with basil	
51. PAD THAI GUNG	8.95
Special fried noodles with King Prawns-Thai style	

52. GUEYTEOW PAD SI YEW	7.95
Soft noodles stir-fried with soy sauce & chicken, pork or beef	
53. RAD NA TALAY	8.95
Stir fry noodle topped with mixed seafood & vegetables	
54. RAD NA	7.95
Stir fry noodle topped with chicken or pork & vegetables	
55. KOW PAD GUNG	8.95
Fried rice with prawns	
56. KOW PAD	7.95
Fried rice with chicken or pork	

ACCOMPANIMENTS

57. GOYTEOW PLOW (Plain fried noodles)	2.00
58. KOW KAI (Egg fried rice)	1.95
59. KOW (Steamed fragrant rice)	1.75
60. KOW MA PROW (Steamed coconut rice)	2.00
61. MEE GROB (Crispy Noodle)	3.50

VEGETARIAN STARTERS

62. SATAY HET	6.25
Mushroom satay with peanut sauce	
63. LAAB HET	5.00
Chopped mushroom salad with lemon grass & mint	
64. PO PIA TOD	4.75
Vegetarian spring rolls	
65. TEMPURA PAK	4.50
Mixed vegetables in tempura batter with dipping sauces	
66. TOD MAN KOW POD	6.25
Sweet corn mixed with spice in a Thai batter	

VEGETARIAN SOUP

67. GEO NAM	4.95
Clear soup with vegetarian wan tan pastry parcels	
68. TOM KA	4.95
Fragrant soup with coconut milk, lemon grass & galangal	
69. TOM YAM HET	4.95
Classic Thai hot & sour soup with mushrooms	

VEGETARIAN STIR FRY

70. MAKUA PAD PRIK	5.95
Aubergines stir-fried with basil leaves & chilli	
71. PAD KING TAOHU	5.95
Bean curd stir-fried with ginger & spring onions	
72. PREOWAN PAK	5.95
Sweet & sour vegetable	
73. PAD PAK RUAM MIT FY DANG	5.95
Stir-fried mixed vegetables with garlic, chilli & soy bean sauce	
74. MAN JIAN	6.95
Battered potato pieces with ginger & mushroom sauce	

VEGETARIAN CURRY

75. GEANG KEO WAN PAK	6.95
Mixed vegetable green curry with coconut milk	
76. GEANG PED PAK	6.95
Mixed vegetables red curry with coconut milk	
77. PENANG TOWHU	6.95
Dry Southern Thai Curry with bean curd & coconut milk	

VEGETARIAN NOODLE

78. PAD THAI	7.50
Special fried vegetarian noodles - Thai style	
79. GUEYTEOW PAD SI YEW	7.50
Soft noodles stir-fried with soy sauce and mixed vegetables	
80. PAD KIMOW	7.50
Spicy noodles with bean curd, chilli & spring onion topped with crispy basil	