

Tarn Thai Restaurant

Set Lunch Meal @ £10.95 per person

Which includes a Two Course Meal from the following menu, plus Tea or Coffee.

Express Lunch @ £7.50 per person

One main dish & a choice of steamed or egg fried rice (Except for dishes 30 to 32).

To help you enjoy your meal & choose the dishes according to your own taste, we have used the chilli symbol to indicate the strength of “spicy hotness” for each dish as follows: *No chillies = mild*  = *slightly hot*  = *medium hot*  = *very hot*

We highly recommend that customers with food allergies or special dietary needs consult with our staff prior to placing an order to ensure the posted information is accurate.

*** Please note that a compulsory 10% service charge will be added to customer's bills for parties of 10 people or more***

Appetisers

01. Satay Gai

Strips of marinated chicken, with peanut sauce and cucumber relish.

02. Goong Hom Pha

Deep fried marinated prawns, in spring roll pastry, with plum sauce.

03. Tord Man Pla

Deep fried Thai fish cakes, served with cucumber, ground peanuts, sweet chilli & shallot relish.

04. Thoong Tong

Parcels of thin crispy pastry, stuffed with diced vegetables, minced chicken & minced prawns. Served with sweet chilli sauce.

05. See Kroong Moo Ob

Tender pork spare ribs, topped with red wine sauce & sprinkled with sesame seeds.

06. Gai Hor Bai Teuy

Chicken marinated with garlic, pepper & honey, wrapped in pandan leaves.

07. Ka Nom Pang Nha Gai

Deep fried sesame seed coated minced chicken on toast, served with cucumber & sweet chilli sauce.

08. Moo Ping

Barbecued pork, marinated in a special sauce, coriander roots & garlic.

09. Poh Pia Tord (Vegetarian)

Deep fried spring rolls, stuffed with vegetables & vermicelli, served with sweet chilli sauce.

10. Pak Tord (Vegetarian)

A selection of mixed vegetables, deep fried in a light batter, served with sweet chilli sauce.

11. Satay Pak (Vegetarian)

Grilled skewers of marinated vegetables, served with peanut sauce & cucumber relish.

12. Tord Mun Kao Pod (Vegetarian)

Deep fried sweetcorn cake, served with cucumber, ground peanuts, sweet chilli & shallot relish.

Main Dishes

Curries (Gaeng)

01. Gaeng Kiew Waan Gai 🌶️🌶️

An authentic green curry with chicken & aubergines, cooked in coconut milk with fresh chilli.

02. Gaeng Phed Ped Yang 🌶️🌶️

Roasted duck in red curry paste, with coconut milk, pineapple, lychee, tomatoes & basil leaves.

03. Gaeng Garee Gai 🌶️

A mild & creamy yellow curry, with chicken & potatoes.

04. Massaman Neau 🌶️

A rich beef curry, with peanuts & potatoes, flavoured with cinnamon, cloves, nutmeg & cumin.

05. Panaeng Moo 🌶️🌶️

A rich & flavoursome red curry with pork tender loin, cooked in coconut milk, with kaffir lime leaves.

Stir Fried Dishes -Gai (Chicken)

06. Gai Pud Med Ma-Muang Himmapan 🌶️

Stir-fried lightly battered chicken with cashew nuts, peppers, onions & dry chilli.

07. Gai Pud Bai Gra-Poa 🌶️🌶️

Stir-fried chicken with holy basil leaves, chilli, onion & garlic.

08. Gai Pud Pried Waan

Thai style sweet & sour lightly battered chicken with vegetables.

09. Gai Pud Khing

Stir-fried chicken with ginger, onion, pepper & mushrooms.

10. Gai Pud Nor Mai Kao Pod

Stir-fried chicken with bamboo shoots & baby corn.

11. Gai Pud Gra-tiem Prik Tai

Stir-fried, lightly battered chicken with mushrooms, garlic & ground pepper.

Moo (Pork)

12. Moo Pud Ped 🌶️🌶️🌶️

Spicy pork, with red chilli sauce & Thai herbs.

13. Moo Pud Pried Waan

Thai style sweet & sour lightly battered pork with vegetables.

14. Moo Pud Khing

Stir-fried pork with ginger, onion, pepper and mushroom.

15. Moo Pud Prik Poa 🌶️

Stir-fried pork in a Thai chilli oil, with pepper & spring onions.

Neau (Beef)

16. Neau Pud Num Mun Hoy

Stir-fried beef in an oyster sauce.

17. Neau Pud Bai Horapa 🌶️🌶️

Stir-fried beef with sweet basil leaves, chilli, onion, pepper & garlic/

18. Neau Dad Deaw 🌶️

Sun-dried marinated beef in a Thai spice recipe, served on a bed of lettuce.

19. Neau Lao Daeng

Sliced beef & vegetables in red wine sauce.

20. Neau Pud Prik Khing 🌶️🌶️

Stir-fried beef with a red curry paste, served with fine beans and chopped kaffir lime leaves.

Vegetarian

21. Son In Law's Eggs

Deep-fried boiled eggs, topped with caramelised tamarind sauce.

22. Tofu Pud Khing

Stir-fried tofu with ginger, garlic, mushrooms & baby corn.

23. Tofu Pud Ped 🌶️🌶️

Stir-fried tofu in a red curry paste, with coconut milk, fine beans and kaffir lime leaves.

24. Tofu Pud Gra Pao 🌶️🌶️

Stir-fried tofu with Thai holy basil leaves, chilli, onion, peppers & garlic.

25. Tofu Pud Priew Waan

Stir-fried tofu with crunchy vegetables in a sweet & sour sauce.

26. Hed Pud Med Mamuang Himmaman 🌶️

Stir-fried mushrooms with cashew nuts, peppers, onions & dried chilli.

27. Gaeng Kiew Wan Phak 🌶️🌶️

An authentic green curry with vegetables including aubergines, cooked in coconut milk with fresh chilli.

28. Panaeng Tofu 🌶️🌶️

A rich and flavoursome red curry with tofu, cooked in coconut milk, along with kaffir lime leaves.

29. Makau Sam Rod

Deep-fried aubergines in a light batter, with a succulent “three flavour” sweet, salt & sour sauce.

Rice & Noodles

31. Pud Thai (Chicken)

Traditional recipe of stir-fried noodles with chicken, bean sprouts, egg & spring onion.

32. Pud Siew (Chicken)

Stir-fried flat rice noodles with chicken, egg & vegetables in dark soy sauce.

Accompaniments

A choice of steamed rice or egg fried rice with main course.

(Except for Dishes 31 to 32)

Tea

Jasmine Tea

English Tea

Coffee

Instant Coffee