

SET MEALS MINIMUM FOR 2 PEOPLE

SET MENU (A) TARN NARA £27.95 PER PERSON (Minimum for 2 People)

Starter

TARN THAI MIXED STARTER. A selection of mixed starter which includes; strips of grilled marinated pork & beef satay, Thai fish cakes, spring rolls, marinated tender chicken in pandan leaves, deep-fried wrapped prawn & Thai spicy salad.

Main Courses

GAI PUD KHING. Stir-fried chicken with ginger, onions, peppers & mushrooms.

MASSAMAN NEUA . 🌶️ A rich beef curry with peanuts and potatoes flavoured with cinnamon, cloves, nutmeg and cumin.

PUD PAK RUAM MIT. Stir-fried mixed vegetables in oyster sauce.

- Choice of steamed rice or egg fried rice.
- Tea or coffee only.



SET MENU (B) TARN RARIN £29.95 PER PERSON (Minimum for 2 People)

Starter

TARN THAI MIXED STARTER. A selection of mixed starter which includes; strips of grilled marinated pork & beef satay, Thai fish cakes, spring rolls, marinated tender chicken in pandan leaves, deep-fried wrapped prawn & Thai spicy salad.

Main Courses

GAENG KIEW WAAN GAI. 🌶️🌶️ Authentic green curry, with chicken & aubergines, cooked in coconut milk with fresh chilli.

GOONG PUD BAI HORAPA 🌶️🌶️ Stir-fried, lightly battered king prawn with Thai sweet basil, onion, peppers, chilli and garlic.

PUD PAK RUAM MIT. Stir-fried mixed vegetables in oyster sauce.

- Choice of steamed rice or egg fried rice.

- Tea or coffee only.

SET MENU (C) TARN TARA £32.95 PER PERSON

(Minimum for 2 People)

Starter

TARN THAI MIXED STARTER. A selection of mixed starter which includes; strips of grilled marinated pork & beef satay, Thai fish cakes, spring rolls, marinated tender chicken in pandan leaves, deep-fried wrapped prawn & Thai spicy salad.

Main Courses

PLA SUM ROT. Lightly battered fish, topped with a rich “three flavour” sweet, salt & sour sauce.

GAI PUD MED MAMUANG-HIMMAPAN. Lightly battered chicken, stir-fried with cashew nuts, peppers, onions & dry chilli. Served in a potato basket.

PUD SAM SAHAY. Stir-fried three delicious vegetables –fresh asparagus, mushrooms, and baby corn, in oyster sauce.

- Choice of steamed rice or egg fried rice.
- Tea or coffee only.



SET MENU (F) VEGETARIAN TARN WARA

£26.50 PER PERSON (Minimum for 2 People)

Starter

VEGETARIAN MIXED STARTER. Including vegetable satay, deep-fried corn cakes, crispy fried bean curd, vegetable in batter, spring roll & Thai spicy salad.

Main Courses

GAENG KIEW WAAN PHAK. 🌶️🌶️ An authentic green curry with vegetables, including aubergines, cooked in coconut milk with fresh chilli.

PUD PAK RUAM MIT. Stir-fried mixed vegetables in soya sauce.

TOFU PUD MED MAMUANG-HIMMAPAN. Stir-fried tofu, with mushrooms, cashew nuts & dried chilli, served in a potato basket.

- Choice of steamed rice or egg fried rice.
- Tea or coffee only.

SET MEALS

MINIMUM FOR 4 PEOPLE

SET MENU (D) TARN SAICHOL £31.25 PER PERSON (Minimum for 4 People)

Starter

TARN THAI MIXED STARTER. A selection of mixed starter which includes; strips of grilled marinated pork & beef satay, Thai fish cakes, spring rolls, marinated tender chicken in pandan leaves, deep-fried wrapped prawn & Thai spicy salad.

Main Courses

GAENG GAREE GAI. 🌶️ A mild & creamy yellow curry, with chicken & potatoes.

PANANG MOO. 🌶️🌶️ A rich and flavoursome red curry, with pork tender loin, cooked in coconut milk, with kaffir lime leaves.

NEAU PUD BAI HORAPA. 🌶️🌶️ Stir-fried beef, with Thai sweet basil leaves, peppers, onion, chilli and garlic.

GAI YANG. Barbecued marinated chicken, with coriander, garlic & turmeric. Served with sweet chilli sauce.

PUD PAK RUAM MIT. Stir-fried mixed vegetables.

PUD MEE. Stir-fried egg noodle with vegetable.

- Choice of steamed rice or egg fried rice.
- Tea or coffee only.

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## **SET MENU (E) TARN NAVA £33.95 PER PERSON**

**(Minimum for 4 People)**

### **Starter**

**TARN THAI MIXED STARTER.** A selection of mixed starter which includes; strips of grilled marinated pork & beef satay, Thai fish cakes, spring rolls, marinated tender chicken in pandan leaves, deep-fried wrapped prawn & Thai spicy salad.

### **Main Courses**

**CHOO CHEE PLA.** 🌶️ Dried red curry sauce, with boneless lightly battered fish cooked in coconut milk, with kaffir lime leaves.

**GOONG MA KHAM.** King prawns in light batter, topped with 3 flavour caramelised tamarind sauce, fried shallot & chilli.

**PED PUD PRIK PAO.** 🌶️🌶️ Stir-fried sliced roasted duck, with a light Thai chilli oil.

**PUD SAM SAHAY.** Stir-fried three delicious vegetables –asparagus, mushroom & baby corn –in an oyster sauce.

**PUD THAI (CHICKEN).** A traditional recipe of stir-fried noodles, with chicken, bean sprouts and spring onions.

- Choice of steamed rice or egg fried rice.
- Tea or coffee only.

## **SET MENU (G) TARN THAI ROYAL MAENAM**

**£39.95 PER PERSON (Minimum for 4 People)**

### **Starter**

Tarn Thai Mixed Starter (No. 14)

### **Second Course**

**TOM YUM GOONG.** 🌶️🌶️ Traditional hot & sour prawn soup with mushroom, lemon grass, chilli & lime juice.

### **Main Courses**

**PLA GRA PAO.** 🌶️🌶️ Lightly battered fish seasoned with garlic, chilli & onions & sprinkled with holy basil leaves.

**PANANG NEAU.** 🌶️🌶️ A rich and flavoursome red curry with beef, cooked in coconut milk with kaffir lime leaves.

**GAENG KIEW WAAN (PRAWN).** 🌶️🌶️ An authentic green curry with prawn & aubergines, cooked in coconut milk with fresh chilli.

**PED MA KHAM.** Sliced roast duck, topped with a three flavour caramelised tamarind sauce, served on a bed of green vegetables.

**PUD SAM SAHAY.** Stir-fried delicious vegetables, asparagus, mushrooms and baby corn in an oyster sauce.

**PUD THAI (PORK).** A traditional recipe of stir-fried noodles, with pork, bean sprouts & spring onions.

- Choice of steamed rice or egg fried rice.
- Tea or filter coffee only.

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

★ Dishes with this symbol are our chef's recommended dishes.

*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.*

*Tarn Thai has taken every possible step to ensure that all food served in this restaurant contains no genetically modified or irradiated ingredients.*

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

THANK YOU



FOR DINING AT  
TARN THAI!