Awesome Thai Barnes

Chef's Specials 01.PLA HOR BAI ΤΕΟΥ

01.PLA HOR BAI TEOY	£8.95
Grilled marinated fish fillet wrapped with pandan leaves	
served with house special sauce.	
02.YUM MA KHUEA KOONG PHAO	£8.50
Grilled aubergine and prawn salad with coriander and lemon chilli dressing	
03.YUM POO NIM	£7.50
Crispy soft-shell crab seasoned with cashew nuts and special dressing	
04.SALMON PANANG	£11.50
Dry aromatic curry with salmon	
05.MIENG SALMON	£11.50
Fried salmon served with ginger, lemongrass, red onion, lime	
and cashew nuts in Thai style dressing	
06.SPAGHETTI MASSAMAN KEAK	£11.95
Spaghetti served with massaman lamb curry	
Appetisers	
11.GIEW TOD	£5.70
Deep fried wonton stuffed with minced prawns served with sweet chilli sauce	
12.NOR MAI FARANG HOR BACON	£5.50
Grilled asparagus wrapped with bacon served with homemade sauce	
13.THAI SATAY GAI	£5.70
Strips of grilled marinated chicken served with peanut sauce and cucumber relish	
14.POR PIA TOD (V)	£5.70
Deep fried rice pastry stuffed with grass noodles and mixed vegetables	

15.TOD MAN PLA	£5.80
Deep fried fish cakes served with house special sauce	
16.POR PIA SOD	£5.80
Fresh rolls stuffed with prawns, avocado, mint, cucumber, carrot and coriander	
served with traditional sauce (Available for vegetarian)	
17. KOONG HOM PAH	£6.00
Deep fried marinated prawns wrapped with pastry serve with sweet chilli sauce	
18. PU NIM TOD	£6.50
Deep fried soft-shell crab served with sweet chilli sauce	
19. HOY SHELL NEUNG	£7.50
Steamed scallops served with spicy lemon sauce	
20. THE AWESOME PLATTER (for 2 people)	£12.80
Selection of chef's special Thai starters; satays, wrapped prawns, fish cakes,	
asparagus wrapped with bacon and spring rolls	
Soups	
21. TOM YUM	
Spicy soup with lemon grass, chillies and lemon juice	
chicken	£5.50
prawns	£5.95
22. TOM POH TEAK	£6.50
Spicy seafood soup with lemongrass, chillies and lemon juice	
23. TOM KHA GAI	£5.50
Chicken in spicy coconut soup with mushroom, galangal and lemon juice	
24. KIEAW NHAM	£5.95
A consume soup with prawns dumplings	

25. TOM YUM HED (V)	£5.50
Traditional spicy soup with mushroom, lemongrass, chillies and lemon juic	ce
26. TOM KHA HED (V)	£5.50
Spicy coconut soup with mushroom, galangal and lemon juice	
27. KAENG JUED WOON SEN	£5.50
Clear soup with glass noodles, spiced minced pork and vegetables	
Thai Salads	
31. YUM NUEA	£7.50
Spicy beef salad with cucumber, coriander and lemon dressing	
32. LARB GAI YANG	$\pounds 6.50$
Grilled marinated chicken seasoned with herbs, roasted ground rice and Te	hai dressing
33. SOM TUM(V)	$\pounds 6.50$
Spicy green papaya salad	
34. YUM WOON SEN	£ 6.50
Spicy glass noodles salad with minced chicken and prawns in Thai dressing	g
35. YUM SEAFOOD	£8.50
Spicy seafood salad seasoned with herbs and lemon juice	
36. PLAH KOONG	£8.50
Spicy prawn salad with lemongrass, red onion and lemon chilli dressing	

Grilled Dishes

41. GAI YANG	£8.50
Grilled marinated chicken served with house special chilli sauce	
42. SUA RONG HAI	£10.95
Slices of grilled sirloin beef served with house special chilli sauce	
43. KEAK YANG	£11.95
Grilled marinated lamb served with garlic, mint and spicy lemon juice	
44. KOONG PHAO	£12.50
Grilled marinated giant prawns served with garlic and spicy lemon sauce	
Curries	
51. PANANG	
Dry aromatic curry with:	
Vegetables and bean curd	£6.95
Chicken or beef	£7.50
Prawns	£7.95
52. KAENG KIEW WARN	
Traditional Thai green curry with:	
Vegetables and bean curd	£6.95
Chicken or beef	£7.50
Prawns	£7.95
53. KAENG DANG	
Traditional Thai red curry with:	
Vegetables and bean curd	£6.95
Chicken or beef	£7.50
Prawns	£7.95

54. KAENG KAREE GAI	£7.50
Yellow curry with chicken	
55. KAENG MASSAMAN GEAK	£7.95
Traditional Thai massaman curry with lamb, potatoes, onion and peanuts	
56. KAENG KHAO SUPPAROD KOONG	£7.95
Traditional Thai mild red curry with prawns and pineapple	
57. KAENG PET PED YANG	£8.95
Roast duck in red curry	
Stir- Fried Dishes	
61. GAI PAD MED MA MUANG HIM MA PARN	£7.50
Stir-fried chicken with cashew nuts	
62. PAD NEAU NAM MAN HOΥ	£7.50
Stir-fried beef in oyster sauce	
63. NOR MAI FARANG PAD KOONG	£7.95
Stir-fried asparagus with king prawns	
64. PAD KHING	
Stir-fried ginger, mushrooms and spring onion in yellow bean paste with:	
Chicken / pork	£7.50
Prawns	£7.95
65. PAD PRIEW WARN	
Thai sweet and sour with:	
Vegetables and bean curd	£6.95
Chicken / pork	£7.50
Prawns	£7.95

66. PAD KRA TIEM PRIG TAI	
Thai style garlic and pepper with:	
Chicken / pork / beef	£7.50
Prawns	£7.95
67. PAD KRA PRAO	
Thai style chillies and basil leaves with:	
Vegetables and bean curd	$\pounds 6.95$
Chicken / pork / beef	£7.50
Prawns	£7.95
Seafood	$\pounds 8.95$
68. PAD PRIG KHING	
Thai style red curry paste, green beans and kaffir lime leaves with:	
Chicken / pork	£7.50
Prawns	£7.95
69. PED MA KHAM	£12.50
Roast duck with special tamarind sauce	
70. KOONG PAD PONG KAREE	£7.95
Stir-fried prawns, spring onion, celery and eggs with mild yellow curry pe	aste
71. KOONG PAD PRIG SOD	£7.95
Stir-fried prawns, chillies with red and green peppers	
72. PAD NAM PRIG PAO KOONG / PLA	£8.95
Thai style sweet chilli paste with prawns and fish fillet	
73. PLA RAD PRIG	£12.50
Deep fried seabass fillets topped with special chilli sauce	
74. PAD MA KHUEA (V)	£6.50
Stir-fried aubergine, onion, sweet basil leaves in yellow bean paste and oy.	ster sauce
75. $PAD \ PAK \ RUAM \ (V)$	$\pounds 5.95$
Stir-fried seasonal vegetables in oyster sauce	

Rice and Noodles

81. KAO SUAY	£3.00
Steamed jasmine rice	
82. KAO PAD KHAI	£3.50
Egg fried rice	
83. KAO GATI	£3.50
Steamed rice with coconut milk	
84. KAO PAD	
Special fried rice with:	
Chicken / pork / beef	£7.50
Prawns	£7.95
Mixed meats	£7.95
85. PAD THAI KOONG	£7.95
The famous Thai rice noodles with prawns, egg, spring onion, beansprouts	
and traditional sauce served with ground peanuts and lemon	
86. PAD SEE EW	
Stir fired rice noodles in dark soya sauce with:	
Vegetables and bean curd	£ 6.95
Chicken / pork / beef	£7.50
Prawns	£7.95
87. PAD SPAGHETTI KEE MOW KOONG	£7.95
Stir-fired Spaghetti with prawns, garlic and basil leaves in spicy sauce	
88. PAD GUAY TEAW PLOW (V)	£3.50
Stir-fried rice noodles with spring onion and beansprouts in light soya sauce	