# Awesome Thai Finchley

## Chef's Specials

01.PLA HOR BAI TEUY	£9.65
Grilled marinated fish fillet wrapped with pandan leaves served with house special sauce.	
02.YUM MA KHUEA GOONG PAOW	£8.95
Grilled aubergine and prawns salad with coriander and lemon chilli dressing.	
03.YUM PU NIM	£9.50
Crispy soft-shell crab seasoned with special dressing.	
04.SALMON PANANG	£12.95
Dry aromatic curry with salmon.	
05.MIENG SALMON	£12.95
Fried salmon served with ginger, lemongrass, red onion and lime in Thai style dressing.	
06.SPAGHETTI MASSAMAN GEAK	£12.95
Spaghetti served with massaman lamb curry	
07.NOR MAI FARANG GOONG	£9.75
Crunchy asparagus topped with king prawns in house special sauce	
08.PED MA KHAM	£12.95
Roast duck with special tamarind sauce	
09.TAO HU SONG KRUENG	£12.95
Fried tofu topped with minced pork & prawns in traditional Thai sauce	

## Appetisers

11. GIEW TOD	£5.95
Deep fried wonton stuffed with minced prawns served with sweet chilli sauce	
12.NOR MAI FARANG HOR BACON	£5.95
Grilled asparagus wrapped with bacon served with homemade sauce	
13.THAI SATAY GAI	£5.95
Strips of grilled marinated chicken served with peanut sauce	
and cucumber relish	
14.KANOM JEEB	£6.75
Minced prawn & pork steamed Thai dumplings	
15.POR PIA TOD	£5.95
Deep fried wheat flour pastry stuffed with grass noodles	
and mixed vegetables	
16.TAO HU TOD	£5.95
Deep fried tofu served with tamarind and crushed peanut sauce	
17.TOD MAN PLA	£5.95
Deep fried fish cakes served with house special sauce	
18.POR PIA SOD	£6.75
Fresh rolls stuffed with prawns, avocado, mint, cucumber, carrot	
and coriander served with traditional sauce	
19.POR PIA SOD JAY	£5.95
As above without prawns	
20.GOONG HOM PAH	£6.75
Deep fried marinated prawns wrapped with	
wheat flour pastry serve with sweet chilli sauce	

21.KANOM PUNG NAH GOONG	$\pounds 6.75$
Sesame and seasoned minced prawn on toast	
served with sweet chilli sauce	
22.PU NIM TOD	£8.50
Deep fried soft-shell crab served with sweet chilli sauce	
23.HOY SHELL NEUNG	£8.50
Steamed scallops served with spicy lemon sauce	
24.THE AWESOME PLATTER (Minimum for 2)	£13.95
Selection of chef's special Thai starters; Satays, wrapped prawns,	
fish cakes, asparagus wrapped with bacon and spring rolls	
Soups	
31.TOM YUM	
Spicy broth with lemon grass, chillies, chilli paste and lemon juice:	
Mushroom	£5.65
Chicken	£5.95
Prawns	£6.75
32.TOM POH TEAK	£6.95
Spicy seafood broth with lemongrass, red onions, sweet basil,	
chillies and lemon juice	
33.TOM KHA	
Spicy coconut soup with lemongrass, galangal, chilli paste and lemon	iuice:
Mushroom	0 = 0 =
	$\pounds 5.65$
Chicken	£5.65 £5.95

34. GIEAW NHAM	£6.75
A consume soup with prawn dumplings	2 *** **
35.GAENG JUED WOON SEN	£5.95
Clear soup with glass noodles, minced pork and vegetables	
Salads	
41.YUM NUEA	£8.00
Spicy beef salad with cucumber, coriander, and lemon dressing	
42. LARB GAI YANG	£8.00
Grilled marinated chicken seasoned with herbs,	
roasted ground rice and Thai dressing	
43.SOM TUM	£7.00
Spicy green papaya salad	
44.YUM WOON SEN	£8.00
Spicy glass noodles salad with chopped chicken and prawns	
in Thai dressing	
45.YUM SEAFOOD	£8.95
Spicy seafood salad seasoned with herbs and lemon juice	
46. PLAH GOONG	£8.95
Spicy prawn salad with lemongrass, mint leaves, red onion	
and lemon chilli dressing	

### **Grilled Dishes**

51.GAI YANG	£9.75
Grilled marinated chicken served with house special chilli sauce,	,
egg-fried rice and salad	
52.SUA RONG HAI	£13.95
Slices of grilled sirloin beef served with house special chilli sauce,	
egg-fried rice and salad	
53.GEAK YANG	£14.95
Grilled marinated lamb served with special mint sauce,	
egg-fried rice and salad	
54.GOONG PAOW	£17.95
Grilled marinated giant prawns served with spicy garlic lemon sauce,	
egg-fried rice and salad	
Curries	
Curries 61. PA NANG	
61. PA NANG	£7.50
61. PA NANG  Dry aromatic curry with:	£7.50 £8.00
61. PA NANG  Dry aromatic curry with:  Vegetables and bean curd	
61. PA NANG  Dry aromatic curry with:  Vegetables and bean curd  Chicken / beef / pork	£8.00
61. PA NANG  Dry aromatic curry with:  Vegetables and bean curd  Chicken / beef / pork  Prawns	£8.00
61. PA NANG  Dry aromatic curry with:  Vegetables and bean curd  Chicken / beef / pork  Prawns  62.GAENG KEAW WARN	£8.00
61. PA NANG  Dry aromatic curry with:  Vegetables and bean curd  Chicken / beef / pork  Prawns  62.GAENG KEAW WARN  Traditional Thai green curry with:	£8.00 £8.95

63.GAENG DANG	
Traditional Thai red curry with:	
Vegetables and bean curd	£7.50
Chicken / beef / pork	£8.00
Prawns	£8.95
64.GAENG PAH	
Traditional Thai jungle curry (no coconut milk) with:	
Vegetables and bean curd	£7.50
Chicken / beef / pork	£8.00
Prawns	£8.95
65.GAENG GAREE GAI	£8.00
Yellow curry with chicken	
66.GAENG MASSAMAN GEAK	$\pounds 8.95$
Traditional Thai massaman curry with lamb, potatoes,	
onion and peanuts	
67.GAENG KHOOR SUPPAROD GOONG	£ $8.95$
Traditional Thai mild red curry with prawns and pineapple	
68. GAENG PET PED YANG	£ $8.95$
Roast duck in red curry with grapes, pineapple & cherry tomatoes	

### Stir- Fried Dishes

71.GAI PAD MED MA MUANG HIM MA PARN	£8.00
Stir-fried chicken with cashew nuts	
72.PAD NEAU NAM MAN HOY	£8.00
Stir-fried beef in oyster sauce	
73.PAD KHING	
Stir-fried ginger, mushrooms and spring onion in yellow bean paste	with:
Vegetables and Bean curd	£7.50
Chicken / Beef / Pork	£8.00
Prawns	£8.95
Mixed Seafood	£9.75
74.PAD PRIEW WARN	
Thai sweet and sour with:	
Vegetables and Bean curd	£7.50
Chicken / Beef / Pork	£8.00
Prawns	$\pounds 8.95$
Mixed Seafood	£9.75
75.PAD GRA TIEM PRIG TAI	
Thai style garlic and pepper with:	
Vegetables and Bean curd	£7.50
Chicken / Beef / Pork	£8.00
Prawns	£8.95
Mixed Seafood	£9.75

76. PAD GRA PRAOW	
Thai style chillies and basil leaves with:	
Vegetables and Bean curd	£7.50
Chicken / Beef / Pork	£8.00
Prawns	£8.95
Mixed Seafood	£9.75
77.PAD PRIG KHING	
Thai style red chilli paste, green beans and kaffir lime leaves with:	
Vegetables and Bean curd	£7.50
Chicken / Beef / Pork	£8.00
Prawns	£8.95
Mixed Seafood	£9.75
78. GOONG PAD PONG GAREE	£8.95
Stir-fried prawns, spring onion, celery, and eggs	
with special turmeric paste	
79. GOONG PAD PRIG SOD	$\pounds 8.95$
Stir-fried prawns, chillies with red and green peppers	
80.PAD NAM PRIG PAOW GOONG / PLA	£8.95
Thai style sweet chilli paste with prawns and fish fillets	
81.PLA RAD PRIG	£14.95
Deep fried seabass fillets topped with special chilli sauce	
82.PAD MA KHUEA	£6.95
Stir-fried aubergine, onion and sweet basil leaves	
in yellow bean paste and oyster sauce	
83.PAD PAK RUAM	£6.95
Stir-fried seasonal vegetables in oyster sauce	

84.PAD PAK RUAM FAI DANG	$\pounds 6.95$
Stir-fried seasonal vegetables with chillies in oyster sauce	
85. PAD PAK KEAW FAI DANG	$\pounds 6.95$
Stir-fried mixed green with chillies in oyster sauce	
86.PAD PAK CHOI FAI DANG	$\pounds 6.95$
Stir-fried Chinese cabbage with chillies in oyster sauce	
Rice and Noodles	
91.KAOW SUAY	£3.25
Steamed Thai jasmine rice	
92.KAOW PAD KHAI	$\pounds 3.65$
Egg fried rice	
93.KAOW GATI	$\pounds 3.65$
Steamed rice with coconut milk	
94. KAOW PAD	
Special fried rice with:	
Chicken / Pork / Beef	£8.00
Mixed meats	£8.50
Prawns	$\pounds 8.95$
Mixes Seafood	$\pounds 9.75$
95.KAOW KLOOG GRA PRAOW	
Thai style spicy fried rice with chillies and basil leaves:	
Chicken / Pork / Beef	£8.00
Mixed meats	$\pounds 8.50$
Prawns	$\pounds 8.95$
Mixes Seafood	$\pounds 9.75$

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The famous Thai rice noodles with egg, spring onion, carrot, beansprouts, red shallot, tofu, stir-fried in traditional sauce served with ground peanuts and lime with:

Vegetables	£7.50
Chicken / Pork / Beef	£8.00
Mixed meats	$\pounds 8.50$
Prawns	$\pounds 8.95$
Mixes Seafood	£8.95

### 97. PAD SEE EW

Stir fired rice noodles in dark soya sauce, egg and tofu with:

Vegetables	$\pounds 7.50$
Chicken / Pork / Beef	£8.00
Mixed meats	£8.50
Prawns	$\pounds 8.95$
Mixes Seafood	₽8.95

#### 98.PAD SPAGHETTI KEE MOW

Stir-fired spaghetti with garlic and basil leaves in spicy sauce with:

Vegetables	£7.50
Chicken / Pork / Beef	£8.00
Mixed meats	£8.50
Prawns	$\pounds 8.95$
Mixes Seafood	£8.95

#### 99.PAD GUAY TEAW PLOW

£4.00

Stir-fried rice noodles with spring onion and beansprouts in light soya sauce