

# Nua

THAI CUISINE



**TASTE**  
THE DIFFERENCE  
MORE FLAVOR FOR LESS

.....  
**Food Allergy**  
or  
**Intolerance?**  
.....

*Please ask a member of our staff  
If you require information on the  
ingredients in the food we serve.*



*Medium*

*Hot*

*Very Hot*



# Starters

## **No.1 Gai Satay**

Marinated tender chicken breast, char-grilled on bamboo skewers, served with peanut sauce.

£6.95

## **No.2 Moo Ping**

Marinated tender pork sliced, char-grilled on bamboo skewers, served with north eastern style spicy sauce.

£7.95

## **No.3 Spring Rolls**

Mixed vegetables wrapped in spring roll pastry served with sweet chili sauce.

£6.95

## **No.4 Duck Rolls**

Crispy duck and vegetables wrapped in spring roll pastry served with hoisin sauce.

£8.95

## **No.5 Pla Muek Tord**

Deep fried calamari lightly coated in home-made spice.

£7.95

## **No.6 Paper Prawns**

£7.95

Deep fried prawns wrapped in spring roll pastry, served with sweet chili sauce.

## **No.7 Goong Chup Pang Tord**

£7.95

Deep fried prawns in bread crumbs served with sweet chili sauce.

## **No.8 Chicken on Toast**

£6.95

Deep fried marinated minced chicken on toast topped with sesame seed served with sweet chili sauce.

## **No.9 Spare Ribs**

£7.95

Deep fried pork spare ribs marinated in Thai red wine sauce.

## **No.10 Thai Dumpling**

£6.95

Steamed dumplings of marinated minced pork and prawns topped with crispy garlic served with sweet soy

## Starters

### No.11 Garlic & pepper spare ribs

Thai style Crispy spare ribs in garlic & pepper sauce, sprinkled with flaked garlic. **£7.95**

### No.12 Tord Mun-Plar

Deep-fried Thai spicy fish cakes served with crushed peanuts in sweet chili sauce. **£6.95**

### No.13 Toong Tong

Minced prawn and chicken flavoured sweet corn, carrot, potatoes wrapped with spring roll pastry served with plum sauce. **£6.95**

### No.14 Peek Gai loaw dang

Deep-fried chicken wings in red wine sauce. **£6.95**

### No.15 Bhoo Nim Tord

Deep-fried soft-shell crab in pepper sauce, sprinkled with flaked garlic and served with Thai seafood sauce. **£14.95**

### No.16 Garlic & pepper wings

Thai style chicken wings in garlic & pepper sauce, sprinkled with flaked garlic. **£6.95**

### No.17 Mixed Platter

A combinations of chicken stay  
Thai Dumpling  
Toong Tong  
Pepper Prawns  
Spring Rolls  
Chicken on Toast.  
**£9.95 p/p**  
Minimum order  
2 people

### No.18 Prawn Cracker

Shrimp chips are made with fresh shrimp and blended with spices. **£3.50**

### No.19 Sweet Corn Cake

**Vegeterain**  
Sweet corn cake served with sweet chili sauce. **£6.95**

### No.20 Phak Tord

**Vegeterain**  
Deep-fried vegetable tempura batter served with sweet chili sauce. **£6.95**

## Delight in our Soup

Prawns: £7.95

Chicken: £6.95

Mushroom: £5.95



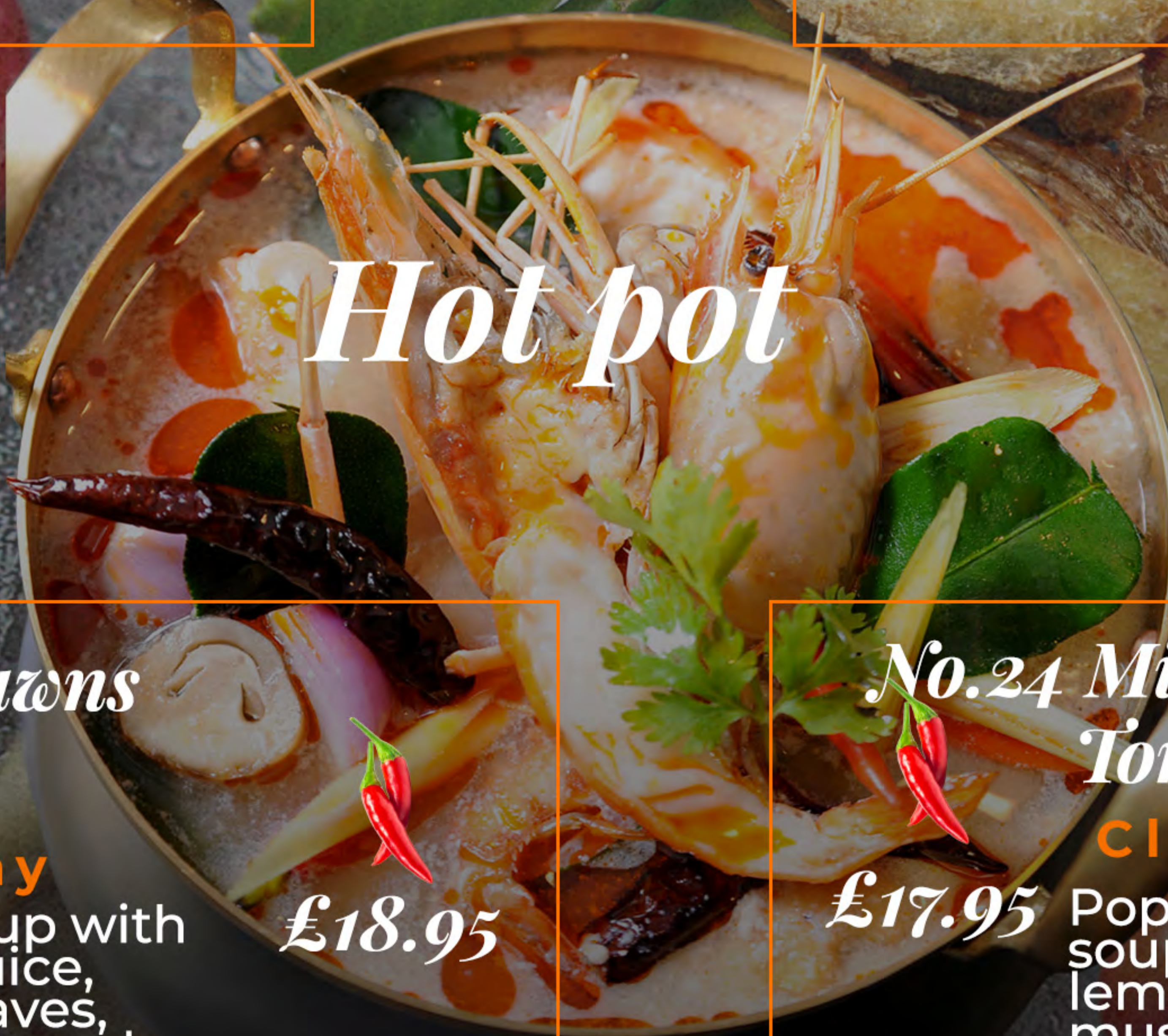
### No.21 Tom Yum Clear / Creamy

Popular Thai hot and sour soup, lime juice, lemon grass, lime leaves, mushroom and fresh chili, tomatoes.



### No.22 Tom Kha

Your selected meat in rich coconut milk.



## Hot pot

### No.23 Giant Prawns Tom Yum

Clear or Creamy

Thai hot and sour soup with giant prawns, lime juice, lemon grass, lime leaves, mushroom, tomatoes and fresh chili.

£18.95

### No.24 Mixed Seafood Tom Yum

Clear or creamy

Popular Thai hot and sour soup with lime juice, lemon grass, lime leaves, mushroom and fresh chili, tomatoes.

£17.95



# Traditional Thai Spicy Salads

Base on Traditional thai spicy salads are made with plentiful herb such as fresh garlic, fresh chili fresh mint coriander and tossed in fish sauce, fresh lime juice and plum sugar

## No.25 Yum Nuea Yang

Char-grilled sirloin beef steak, thinly slices tossed with chili, cucumber, tomatoes, spring onion, red onion, celery and fresh spicy dressing. **£14.95**

## No.28 Mixed Seafood

Favourite Thai spicy salad with mixed seafood, red onion, tomatoes, spring onion, celery and tossed in hot and sour dressing. **£14.95**

## No.26 Yum Woon-Sen

Glass noodle salad with minced pork, squid and prawns with lime juice, chili, tomatoes, spring onion, celery, red onion and fish sauce. **£9.95**

## No.29 Plar Goong

King prawns seasoned with lime juice, garlic with lemon grass, spring onions, coriander, red onion, fresh mint and Thai chili oil. **£13.95**

## No.27 Larb E-san Chicken or Pork

A famous dish of North-East of Thailand for its minced chicken salad cooked with plentiful herbs, ground rice, chili powder, fish sauce and lime juice. **£9.95**

## No.30 Som-Tum Thai

Classic papaya salad with cherry tomatoes, carrot, fine beans in lime juice, fish sauce and topped with peanuts. **£9.95**

# Meet Our CURRIES

*Blended Thai Curry paste cooked  
in Rich coconut milk*

## *Favourite Meat*

**Beef: £12.95**

**Chicken: £10.95**

**Pork: £10.95**

**Duck: £12.95**

**Prawns: £13.95**

**Seabass: £15.95**

**Tofu: £9.95**

**Mixed vegetable: £9.95**

## *No.34 Panang*

slowly cooked in rich and aromatic Panang sauce with lime leaves and sweet basil leaves.



## *No.31 Gang Kiew Wan*

The most classic Green curry in coconut milk with aromatic selection of Thai herb, aubergine, bamboo slices, red pepper, long red chili and sweet basil leaves



## *No.35 Gang Kari*

Yellow curry in coconut milk with potatoes, spring onion, celery and onion topped with crispy shallots.



## *No.32 Gang Dang*

Red curry in coconut milk with aromatic selection of Thai herbs, aubergine, bamboo slices, red chili and sweet basil leaves.



## *No.36 Gang Phed Ped Yang*

Roasted duck cooked in red curry paste and coconut milk, with pineapple, cherry tomatoes, bamboo shoot, red pepper, lychee, grape and sweet basil.



**£12.95**

## *No.33 Gang Massaman*

Slowly braised in mild massaman curry sauce with peanut, potato, onion and topped with fried shallot.

(lamb)

**£12.95**

## *No.37 Gang Plar*

A "jungle curry" the spiciest curry in the house with mixed vegetable and Thai herbs, it does not contain coconut milk. "Healthy but





# Meet Our Stir-Fry

## *Favourite Meat*

Beef: £12.95  
Chicken: £10.95      Pork: £10.95  
Duck: £12.95      Prawns: £13.95  
Seabass: £15.95      Tofu: £9.95  
Mixed vegetable: £9.95

## *No. 38 Phad Himmapharn*

Stir fired with cashew nut, spring onion, onion, baby corn, mushroom and dry red chili.

## *No.41 Katiam Prik Thai*

slowly fried with garlic and ground white pepper, spring onion and onion

## *No.39 Phad Peaow-Wan*

Thai style sweet and sour stir-fried with pineapple, springonion, onion, cucumber, tomatoes in home-made sweet and sour sauce.

## *No.42 Phad Khing*

Stir-fried with fresh ginger, spring onion, onion, pineapple, pepper, celery, black mushroom.

## *No.40 Phad Kra-Praow*

Stir-fried with fresh chili, fresh Thai basil leaves, fine beans, onion, long red chili and peper



## *No.43 Phad Prik Praow*



Stir-fried with red pepper, onion, spring onion, lime leave, celery, mushroom in our chef's special sauce.



# Meet Our Stir-Fry

*Our stir fried we cooked fresh and prepared fresh to make our food fresh and out standing Flavour in very dish*

## **No.44 Phad Pik Thai-Dum**

Stir-fried with onion, red pepper, carrot, celery, spring onion, garlic and Fresh ginger in black pepper sauce.

## **No.45 Phad Laow Dang**

Stir-fried in homemade red wine sauce with pepper, onion, spring onion, pineapple, carrot and cashew nuts.

## **No.46 phad nammun hoi**

Stir-fried with spring onion, onion, baby corn mushroom and pepper in oyster sauce.

## **Favourite Meats**

Beef: £12.95    Seabass: £15.95  
Pork: £10.95    Prawns: £13.95  
Tofu: £9.95    Chicken: £10.95  
Mixed vegetables: £9.95

## **No.47 Hor mok talay**

**£17.95** Mixed seafood cooked with lime leaves, red chili in rich red curry custard on bed of vegetables Served in hot pot.

## **No.48 Gai Ma-now**

**£12.95** A simply the best crispy deep fried slices chicken breast in bread crumbs served with sweet chili sauce.



## Meet Our Seabass Fillet & Salmon

*we cooked fresh and prepared fresh To make our  
food fresh and out standing Flavour  
in every dish*

### **No.49 Pla Neung See-iew**

Steamed - with onion,  
spring onion, ginger,  
celery, black mushroom,  
coriander in light soy  
sauce.

**£15.95**

### **No.51 Pla Samun Phai**



Deep-fried  
topped with plentiful  
herbs, cashew nuts in  
chef's special dressing.

**£15.95**

### **No.50 Pla Ma-now**

Steamed - topped with a  
hot and sour sauce made  
from crushed fresh garlic  
and fresh chili,  
coriander, fish sauce,  
lime juice.



**£15.95**

### **No.52 Pla Lard Prik**



Deep-fried  
topped with  
red pepper, spring  
onion, grape, tomato,  
pineapple, onion, sweet  
basil in our sweet chili  
sauce.

**£15.95**

# Giant King Prawns

*we cooked fresh and prepared fresh To make  
our food fresh and out standing Flavour  
in every dish*

## No.53 *Goong Nua*

Our speciality grilled giant king prawns marinated with garlic topped with our chef's special sauce.

£18.95

## No.55 *Ob-Woon-Sen*

Giant king prawns slow cooked with glass noodle, ginger, spring onion, coriander, sesame oil, Fresh ginger served in hot pot

£18.95

## No.54 *Plar Giant Prawns*

King prawns seasoned with lime juice, garlic dressing, lemon grass, spring onions, fresh chili, coriander, mint and Thai chili oil.

£18.95

## No.56 *Phad Prik Thai-Dum*

Stir-fried with carrot, celery, spring onion, garlic, ginger and black pepper sauce. Served in zizzling

£18.95

## Our Signsture Zizzling

*we cooked fresh and prepared fresh to make our food  
fresh and out standing flavour  
in every dish*

### **No.57 Gai Yang**

Grilled half chicken marinated in garlic, pepper and coriander, served with stir-fried vegetable and sweet chili sauce.

£12.95

### **No.58 Talay on Fire**

Stir-fried mixed seafood and herbs in a spicy sauce served on a sizzling plate.



£17.95

### **No.59 Talay Phad Cha**

The famous Thai spicy dish stir-fried seafood with chili, basil leaves and herbs.



£17.95

### **No.60 Pla Samui**

£15.95

Deep-fried Seabass topped with fresh ginger, spring onion, onion, red pepper, celery, pineapple and black mushroom in light soy sauce.

### **No.61 Nua Ped yang**

£16.95

Marinated Thai style crispy roasted duck with our chef's ginger sauce topped with fried shallots and cashew nut, on bed of crispy noodles.

### **No.62 Suea Rong-Hai**

£17.95

Thai style barbecued sirloin steak served with North Eastern style spicy sauce.



# *STIR-FRIED Vegetables*

*£6.95 Each menu*

## *63. Broccoli Nammun Hoi*

Stir-fried Broccoli with garlic with oyster sauce.

## *65. Bean Spout Tofu*

Stir-fried bean sprouts with tofu, long red chili, spring onion, garlic in oyster sauce

## *64. Ruam-mit Vegetable*

Assorted stir-fried mixed vegetables with oyster sauce.

## *66. Sweet heart cabbage*

Stir-fried sweet heart cabbages with fesh chili, garlic in oyster sauce.

*Mua*  
THAI CUISINE

## Meet our Thai style Noodles

Choose your meat

Chicken 10.95

Prawns 12.95

Tofu 9.95

### *No.67 Phad Thai*

The most popular Thai fried rice noodles with bean sprouts, ground peanut, egg and spring

### *No.70 Bhamee Phad*

£5.95

Fried egg noodles with bean sprout, spring onion, egg, in soy sauce.

### *No.68 Phad See-iew*

Flat rice noodles stir-fried with egg, sweet heart cabbage, carrot, onion, spring onion in soy sauce.

### *No.71 Plain Noodle*

£5.95

Stir-fried rice noodle with bean sprouts and spring onion in soya sauce.

### *No.69 Phad Khee-mao*

Flat rice noodles, stir-fried with fresh chili, basil leaves, fine beans, onion, peppercorn and vegetable.



### *No.72 Phad Thai Giant Prawns*

£18.95

Stir-fried rice noodles with Giant prawns, Spring onion bean sprouts, peanut, egg and carrot

# Rice

## *Khao-Ob Sub-Pra-Rod*

**No.73**

Pineapple fried rice with prawns, egg, onion, spring onion, cashew nut, raisin, carrot and curry powder.

£9.95

## *No.74 Khao Phad*

Thai style fried rice with egg, onion, spring green, tomatoes, spring onion.

*Chicken*

£9.95

*Prawns*

£12.95

## *No.75 House Rice*

Special fried rice with prawns, long red chili, spring onion, fine beans, sweet basil in spicy special sauce.

£9.95

## *No.76 Egg Fried rice*

Stir fried jasmine rice with egg, carrot and spring onion

£3.75

## *No.77 Coconut Rice*

£3.75

## *No.78 Sticky Rice*

£3.75

## *No.79 Steamed Rice*

£3.25



## Vegetarian Menu

**No.80**

### **Geang Kiew Wan Pak**

Vegetables and tofu  
green curry in  
coconut milk



£9.95

### **No.81 Massaman Tofu**

Bean curd in mild spicy  
peanut sauce with potato  
and onion.

£9.95

### **No.84 Sweet & Sour Tofu**

£9.95

Stir-fried with  
pineapple, pepper,  
cucumber, spring  
onion and tomatoes  
in Thai sweet and  
sour sauce

### **No.82 Panang Makhur**

Deep-fried aubergine  
topped with long chili,  
pepper, lime leaf in  
creamy red curry sauce

£9.95



### **No.85 Kra-Praow Tofu**

£9.95

Stir-fried crispy tofu  
with chili, fine bean,  
onion, and Thai basil



### **No.83 Chu-Chi Tofu**

Deep-fried tofu cooked  
with long red  
chili, pepper, fine  
beans, basil leave in  
chu-chi curry sauce.

£9.95



### **No.86 Hed Himmapharn**

£9.95

Stir-fried mushroom,  
red pepper, onion,  
spring onion, baby  
corn and cashew  
nut.



## Set Menu

### Set Menu A

2 course meals  
£24.95/person

Minimum order 2 person  
( add soup £4.50 p/p )

#### Mixed Platter

Spring rolls, Toong tong, Chicken satay, Chicken on toast, Chicken wings

#### Gang Keaw Wan

Chicken green curry in coconut with aubergine bamboo slices, red pepper, long chili and sweet basil leaves.

#### Ped Phad Khing

Sliced of roast duck stir-fried with fresh ginger, spring onion, onion, red pepper, celery, mushroom

#### Nua Kra-Praow

Slices beef stir-fried with fresh chili, basil leaves, fine beans, onion and pepper.

*Served with steamed rice*

### Set Menu B

2 course meals  
£29.95/person

Minimum order 2 person  
( add soup £4.50 p/p )

#### Mixed Platter

Spring rolls, Toong Tong, Chicken satay, Chicken on toast, Chicken wings

#### Gang Ped Yang

Roasted duck cooked in red curry paste and coconut milk, with pineapple, cherry tomatoes, bamboo shoot, red pepper, lychee, grape and sweet basil.

#### Goong Katiem

Deep-fried prawns with onion, spring onion in garlic and white pepper sauce

#### Phad Himmapharn

Deep fried chicken with cashew nut, spring onion, onion baby corn, mushroom and pepper.

*Served with egg fried rice*

# Nua

THAI CUISINE

## *Vegetarian Set Menu*

2 course meals  
£19.95/person  
Minimum order 2 person

### *Mixed Platter*

Spring rolls, Sweet corn cake, Pak tord, Satay Tofu

### *Gang Keaw Wan*



Mixed Vegetables and tofu green curry in coconut milk.

### *Panang Makhur*



Deep-fried aubergine topped with long chili, pepper, lime leaf in creamy red curry sauce.

### *Sweet & Sour Tofu*

Crispy Tofu slowly fried with pineapple, pepper, cucumber

*Served with steamed rice*



