



## GLASGOW RESTAURANT WEEK MENU

2 COURSES £20 | 3 COURSES £25

### NIBBLES

#### KHAO KRIAB TOD

*Thai Prawn Crackers*

With a sweet chilli dip, perfect for two.

### STARTERS

#### POH PIA PAK TOD <sup>Ve</sup>

*Vegetable Spring Rolls*

Hand-rolled with carrot, cabbage, shiitake mushrooms and glass noodles with sweet chilli sauce.

#### TOD MAN PLA <sup>Spicy</sup>

*Spicy Fish Cakes*

With a sweet chilli, peanut, cucumber and vegetable relish.

#### TACO GAI <sup>Spicy</sup> <sup>C</sup>

*Chicken Thai Tacos*

Our signature creation. Red curry and coconut milk chicken, served on soft rice flour tacos topped with crispy shallots.

### MAINS

SERVED WITH JASMINE RICE <sup>V</sup> <sup>Ve</sup>

#### PAD PREW WAAN GAI

*Sweet & Sour Crispy Chicken with Dragon Fruit*

With peppers, onions, tomatoes and pineapple topped with pomegranate seeds and spring onions.

#### PAD MET

*MAMUANG HIMMAPAN <sup>Spicy</sup> <sup>Ve</sup>*  
*Cashew Nuts*

Stir-fried with carrots, bell pepper, onion and mushroom in a roasted red chilli sauce.

*Choose from: Tofu or Vegan Chicken*

#### PAD THAI GAI <sup>C</sup>

*Chicken Pad Thai*

Our staple dish! Thai rice noodles, vegetables and sweet tamarind sauce stir-fried with an egg, served with crushed peanuts, chilli and lime.

#### GAENG KEOW WAN <sup>Spicy</sup> <sup>Spicy</sup> <sup>Spicy</sup>

*Chicken Thai Green Curry*

Our homemade recipe with courgette, fine beans, sweet Thai basil and chilli.

#### PAD PRIK TAI DUM

*Beef Black Pepper Sauce*

Stir-fried with garlic, onion, mushroom, carrot and peppers.

#### GAI PAD MET

*MAMUANG HIMMAPAN <sup>Spicy</sup> <sup>C</sup>*  
*Crispy Chicken with Cashew Nuts*

With peppers, onion, mushroom, carrot and a roasted red chilli sauce.

### EXTRA SIDE

UPGRADE YOUR DISH TO PRAWN FOR £4

#### KHAO PAD KHAI <sup>V</sup> <sup>Ve</sup> £2

*Egg Fried Rice*

#### KHAO NEOW <sup>V</sup> <sup>Ve</sup> £2

*Sticky Rice*

#### KHAO MA PRAO <sup>V</sup> <sup>Ve</sup> £2

*Coconut Rice*

#### FIVE SPICE FRIES £3

Five spice, salt and pepper chips with stir-fried peppers and onions and sriracha sauce.

### DESSERTS

#### MANGO STICKY RICE <sup>V</sup> <sup>Ve</sup>

Thai classic. Succulent mango served with a sweet sticky rice.

#### ICE CREAM AND SORBET <sup>V</sup> <sup>Ve</sup>

Chocolate | Madagascar Vanilla  
Salted Caramel | Coconut Milk  
Mango Sorbet | Lemon Sorbet  
Raspberry Sorbet

#### CHOCOLATE DELICE

Velvety chocolate and praline mousse with a dacquoise biscuit base.

<sup>Spicy</sup> Slightly spicy | <sup>Spicy</sup> Spicy | <sup>Spicy</sup> Very spicy | <sup>C</sup> Our favourites | <sup>V</sup> Suitable for vegetarians | <sup>Ve</sup> Vegan option available, ask for details | All of our dishes are prepared in a kitchen where nuts, gluten and all other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. Detailed allergen information is available upon request and on our website. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order. Not in conjunction with any other discount or offer, and subject to availability. Menu may be subject to change, and Management reserve the right to amend or withdraw the offer at any time. | An optional service charge is added to your bill.



微信扫码  
中文点餐



Allergen and  
calorie information



THAI DINING

**CHAOPHRAYA**

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