

## **NOK'S KITCHEN SET MENU**

**£ 32.95 PER PERSON**

*(Minimum for four people. Set menu includes all listed appetisers and main courses)*

### **APPETISER PLATTER**

#### **Chicken Satay (n)**

Truly authentic grilled satay marinated chicken skewers.

#### **Spicy Beef Salad (w) 🌶️**

Sliced grilled beef with a homemade spicy sauce, onions, tomato, chili, fish sauce, and lime juice.

#### **Prawn Tempura (w)**

Deep fried king prawns in a light crispy batter.

#### **Toong Thong (w)**

Deep fried golden parcels made from a wheat flour skin stuffed with vegetable, potato, peas and onions.

#### **Thai Fish Cake**

The famous Thai fish cakes, made with fresh haddock, flavoured with kaffir lime leaves.

### **MAIN COURSES**

#### **Pad Prik Thai Daam (w) 🌶️ 🌶️ 🌶️**

Sliced grilled 8 oz sirloin steak with onions, peppers, spring onions and green peppercorns in a black pepper sauce served on a sizzling plate.

#### **Massaman Curry (n)**

Slow cooked mild chicken Massaman curry paste, coconut milk, potatoes, and onions, topped with crispy shallot and cashew nuts.

#### **Seabass Green Curry Sauce (w) 🌶️ 🌶️**

Deep fried lightly battered seabass fillet with green curry sauce, red chilli and Thai basil leave.

#### **Duck Tamarind (n), (w)**

Deep fried roasted duck dressed with palm sugar and tamarind sauce topped with cashew nuts and crispy shallots.

#### **Pad Thai Vegetable (v)**

Stir fried rice noodles in tamarind sauce with spring onions, egg, sweet turnip, bean sprouts served with ground peanuts and fresh mango.

#### **Steamed Jasmine Rice**

# Menu

## Starters

### **Special Sharing Platter (n), (w) Recommended Menu** **£12.95 pp**

The ultimate starter collections of chicken satay, prawn tempura, Thai fish cake, Toong Thong and beef salad.

*Minimum two people and the price per person*

---

**Thai Prawn Cracker** **£3.95**

**Kai Satay (n), (w)** **£8.50**

*Chicken Satay*

Truly authentic grilled satay marinated chicken skewers  
Served with peanut sauce, cucumber relish and a breadstick.

**Krung Satay (n)** **£9.50**

*King Prawn Satay*

Truly authentic grilled satay marinated King Prawns  
Served with peanut sauce and cucumber relish.

**Yum Ped (w), (n)**   **£8.95**

*Duck Salad*

Roasted crispy duck strips tossed with fresh mango, cucumber, shallots, spring onions and cashew nuts in a roasted chilli and lime dressing.

**Hoi Yang XO (w)**  **£11.50**

*Grilled King Scallop*

Grilled king scallops topped with Nok's kitchen's sauce mixed with XO sauce, a spicy seafood sauce originally from Hong Kong, served with grilled bacon and crispy Thai basil.

**Chilli Calamari (w)** 🌶️ **£9.50**

*Squids Tempura*

Crispy fried calamari tossed with garlic, red chillies, and sea salt.

**Khanom Jeeb (w)** **£8.50**

*Steamed Dumplings*

Pork and prawn mixed with water chestnuts, spring onion and steamed in a wonton wrapper served with drizzle of garlic oil, shrimp eggs and sweet soy sauce.

**Song Sa Hai (w), (n)** **£8.95**

*Prawn Cake and Fish Cake*

Two haddock fish cakes with lime leaves and red curry paste and two prawns' cakes with white pepper and sesame oil served with sweet chilli sauce.

**Nok Chom Suan (n), (w)** **£9.95**

*Bird in the Garden*

Thai royal steamed dumplings with juicy pork, sweet turnip, peanut, and shallot filling, finished with coconut cream reduction.

(Please allow 10-minute cooking time)

**Krung Tod (w)** **£9.50**

*Prawn Tempura*

Deep fried king prawns in a tempura batter served with sweet chilli sauce.

**Prawn Summer Roll (n)** **£8.95**

*Fresh spring roll*

Fresh spring rolls with a delicious peanut dipping sauce. Each roll is filled with healthy crisp vegetables, rice noodles, king prawn, and mint.



**Pu Suay (w)** **£9.00**  
*Beauty Crab*

Crab meat cooked with red curry sauce and vegetables stuffed inside a crispy dumpling.

**Mun Tod (w), (n)** **£7.50**  
*Sweet Potato*

Deep fried sweet potato served with peanut sweet chilli sauce.

**Tod Mun Khao Pod (w)** 🌶️ **£7.50**  
*Sweetcorn Cakes*

Traditional style sweetcorn cakes, deep-fried with red curry and kaffir lime leaf.

**Vegetable Spring Rolls (w)** **£7.50**

Homemade crispy vegetable spring rolls served with sweet chili sauce.



## Soup

### Tom Yum

#### *Hot and Sour Soup*

Hot and sour soup with lemongrass, galangal, roasted chillies, mushrooms, lime leaves and Thai herbs, with:

- Vegetables **£6.50**
- Chicken **£7.00**
- King Prawns **£7.50**

### Tom Kha

#### *Coconut Soup*

A rich and fragrant coconut soup cooked with galangal, lemongrass, chillies, lime leaves and mushrooms, with:

- Vegetables **£7.50**
- Chicken **£8.00**
- King Prawns **£8.50**

## Main Courses

### Curry

#### Gaeng Panang

##### *Panang Curry*

Tender meat slowly cooked in a rich curry sauce with coconut milk, lime leaves and topped with red chillies, with:

- Chicken **£13.50**
- Beef or King Prawns **£14.50**

#### Gaeng Khiew Waan

##### *Green Curry*

A renowned curry made from fresh young green chillies and selected Thai herbs, with:

- Tofu + Vegetables **£12.50**
- Chicken **£13.50**
- Beef or King Prawns **£14.50**

#### Gaeng Massaman (n)

##### *Massaman Curry*

Slow cooked meat in mild Massaman curry paste, coconut milk, potatoes and onions, topped with crispy shallots and cashew nuts, with:

- Tofu + Vegetables **£12.50**
- Chicken **£13.50**
- Beef **£14.50**

## Gaeng Phet Ped Yang 🌶️

£16.95

### *Grilled Duck Curry*

A red curry of grilled duck breast with cherry tomatoes, pineapples and Thai sweet basil.

## Choo Chee (w) 🌶️ 🌶️

£18.95

### *Seabass Curry*

A modern Thai red curry dish with large red chillies, lime leaves, and Thai sweet basil, with lightly battered seabass.

## Pu Nim Gaeng Garee (w) 🌶️

£19.95

### *Soft Shell Crab Yellow Curry*

Lightly battered soft shell crab, potatoes, onions and cherry tomatoes in a rich and creamy yellow curry sauce flavoured with turmeric.

## Krung Sapparod 🌶️

£17.95

### *King Prawn Pineapple Curry*

King prawns in a rich curry sauce with Thai basil, red chillies and pineapples served inside a hollowed-out pineapple.

## Wok

## Pad Cha (w) 🌶️ 🌶️ 🌶️

### *Aromatic Stir Fry*

Stir-fried mixed Thai herbs, red chillies, Thai basil, with:

- 8 oz sirloin steak. aged 28 days
- Seafood (seabass, scallops, and king prawns)

£19.95

£20.95

## **Pad Sum Sa Hai (w)**

**£20.95**

### *Stir Fried Three Companions*

Asparagus lightly stir fried in oyster sauce, with king prawns, scallops and seabass.

## **Pad Med Ma Moung (n), (w)**

### *Cashew Nut Stir Fry*

Thai styled stir-fried cashew nuts, onions, peppers, spring onions and chillies, with:

- Crispy chicken **£13.50**
- Crispy king prawns or crispy duck **£14.95**

## **Pad Prik Thai Daam (w) 🌶️**

**£19.95**

### *Sizzling Stir Fry with Black Pepper*

Sliced grilled 8 oz sirloin steak with onions, peppers, spring onions and green peppercorns in a black pepper sauce served on a sizzling plate.

## **Pad Ka Prow (w) 🌶️ 🌶️ 🌶️**

### *Stir Fry with Thai Basil*

A traditional spicy stir fry dish with fresh crushed chillies, garlic, large red chillies and Thai basil served with a fried egg, with:

- Minced chicken **£14.95**
- Minced beef or King prawns **£15.95**



## Pad Khing (w)

### *Stir Fry with Ginger*

Stir fried fresh ginger, mushroom, peppers, and onions, spring onions, chilies and soya beans, with:

- Tofu + Vegetables **£12.50**
- Chicken **£13.50**
- King prawns, Beef or Duck **£14.50**

## PED TOD GRATIUM PRIG TAI (w) 🌶️

**£18.95**

### *Stir Fried Roasted duck*

Deep fried roasted duck with garlic and crushed black pepper sauce.

## Pad Tofu Ka Prow (w) 🌶️ 🌶️

**£12.50**

### *Stir Fried Tofu with Thai Basil*

Stir fried tofu and mixed vegetables with fresh crushed chilies, garlic, large red chillies and Thai basil.

## Pad Chao Koh (n)

### *Stir Fried with Peanut Sauce*

Stir fried sate' peanut sauce, coconut milk, cashew nuts, Chinese leaf, celery with:

- Tofu + Vegetables **£12.50**
- Chicken **£13.50**
- King prawns **£14.50**

## Choo Chee Tofu (w) 🌶️

£13.50

### *Deep Fried Tofu Curry*

A modern Thai red curry dish with large red chilis, lime leaves, and Thai sweet basil, with deep fried tofu and Pak choi.

## Kao Pad Sap pa rod (w)

£16.95

### *Pineapple fried rice*

The popular Pineapple Fried Rice originally comes from Thailand and is made with fragrant jasmine rice, vegetables, raisins, pineapple, soy sauce, curry powder and with king prawns.

## From the Grill

## Nok Nutty Curry (n) 🌶️ **Signature Dish**

### *Nutty Curry*

Meat marinated with honey, lemongrass and coriander root, grilled and topped with a nutty curry sauce served with potatoes, crispy shallots and cashew nuts, with:

- Grilled chicken
- 8 oz sirloin steak 28 days

£14.95

£19.95

## Crying Tiger (w) 🌶️ 🌶️

£19.95

### *Grilled Sirloin Steak*

Sliced grilled 8 oz sirloin steak aged 28 days with stir-fried mushroom, black pepper and spicy tamarind sauce served on a sizzling plate.

## Seafood

**Pla Grapong Tod Nam Pla (W)** 🌶️ **£20.95**  
*Seabass with Mango Salad*

Deep fried lightly battered seabass fillet with seasoning fish sauce and palm sugar dressing, served with fresh mango and Nok's Kitchen sauce.

**Pla Neung Manao** 🌶️ 🌶️ 🌶️ **£20.95**  
*Steamed Seabass*

Steamed seabass fillets with organic lemongrass, fresh lime juice, Thai pickled garlic and crushed chilies.

**Hor Mok Talay** 🌶️ **£20.95**  
*Steamed seafood with curry paste*

Mixed seafood cooked in Thai red curry flavoured with coconut milk, lemongrass, slices of lime leaves and fresh sweet basil leaves.

## Noodles

### Pad Thai (n)

Stir fried rice noodles in tamarind sauce with spring onions, egg, sweet turnip and bean sprouts served with ground peanuts and fresh mango, with:

- Vegetables and tofu **£12.95**
- Chicken **£13.95**
- King prawns **£14.95**

## Side dishes

Steamed jasmine rice	£3.25
Sticky rice	£3.50
Egg fried rice	£3.50
Roti flatbread	£3.50
Coconut rice	£3.50
Fried egg noodle	£3.80
Pak choi (stir fried Pak choi)	£4.95
Chip	£3.50

## Kid Menu


Crispy chicken pop with chips (w)	£7.95
-----------------------------------	-------

(n) Contains nut

(w) Contains wheat

 Slightly spicy

 Medium spicy

 Very hot spicy

**\* Please ensure you inform our staff before placing your order if you have any allergy \***

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.

**\*Please note we add 10% service charge\***

## Desserts

**Ice Cream (select one scoops)** £4.50

**Ice Cream (select two scoops)** £6.00

Strawberry, chocolate, vanilla, coconut.

**Thai Coconut Custard Cake** £6.50

One of the most famous Thai desserts, made from egg, coconut milk and palm sugar, and topped with crispy shallot and vanilla ice cream.

**Deep-fried Ice Cream** £6.50

A scoop of coconut ice cream coated in panko breadcrumbs, deep-fried until golden brown and topped with syrup.

**Banana Fritter** £6.50

Deep fried banana coated in coconut flakes with syrup and vanilla ice cream on the side.

**Black Sticky Rice** £6.50

A sweet pudding of black sticky rice, coconut milk with longans and topped with vanilla ice cream.

**Mango sticky rice** £6.50

Sweetened coconut milk flavors sticky rice, which is then served with fresh mango in this deliciously refreshing take on the traditional Thai treat. *(Ask the staff first, depending on the season)*

