

# GREENHOUSE MENU



## STARTERS

<b>POH PIA PAK TOD</b> <i>Vegetable Spring Rolls</i> Hand-rolled with carrot, cabbage, mushrooms and glass noodles. Served with a sweet chilli sauce	<b>6.5</b>	<b>KEYIW PHAK</b> <i>Vegetable Gyoza</i> Pan-fried mixed vegetable dumplings, served with a sweet, dark soy sauce	<b>6.5</b>
<b>TOFU TORD (N)</b> <i>Deep Fried Beancurd</i> Beancurd in a light, crispy batter. Served with a sweet chilli sauce, tamarind sauce and toasted peanuts	<b>6.5</b>	<b>KABOCHA</b> <i>Pumpkin Croquettes</i> Lightly fried in a crispy coating of breadcrumbs. Served with a Japanese tonkatsu sauce and mayonnaise	<b>5.8</b>
<b>THEPURA PHAK</b> <i>Mixed Vegetable Tempura</i> Seasonal vegetables, lightly fried in a crispy batter, served with soy sauce	<b>7.5</b>	<b>TOM YUM</b> <i>Hot &amp; Sour Soup</i> With mushroom, lemongrass, kaffir lime leaves, galangal, roasted chilli, condensed milk and a hint of lime – a true taste of Thailand!	<b>7.2</b>

## MAINS

<b>SOM TUM (N)</b> <i>Papaya Salad</i> Spicy shredded green papaya with carrots, cherry tomatoes, garlic, cashew nuts and fresh chilli in a zingy dressing	<b>10.8</b>	<b>PHAD PRIEW WAN</b> <i>Sweet &amp; Sour</i> <b>Tofu 13.0 / Soya Bean Chicken 14.0</b> A delicious sweet and sour sauce with pineapple, tomatoes, onions, cucumber and dragon fruit
<b>MA KUER PHAD KA PRAO</b> <i>Aubergine, Chilli &amp; Thai Basil</i> Stir-fried aubergine with garlic, fresh chilli and Thai basil	<b>13.0</b>	<b>CAN DIN PHEA</b> <i>Claypot</i> <b>Tofu 13.0 / Soya Bean Chicken 14.0</b> Pak choi with tofu, mushrooms, carrots and baby corn, in a garlic sauce
<b>GAENG KEAW WAN</b> <i>Thai Green Curry</i> <b>Tofu 13.0 / Soya Bean Chicken 14.0</b> The famous, fragrant Thai green curry! Cooked in coconut milk with bamboo shoots, courgette, green and red peppers, fresh basil and an aromatic selection of Thai herbs		<b>KOREAN BIBIMBAP</b> <b>Tofu 13.0 / Soya Bean Chicken 14.0</b> A slightly spicy yellow bean, honey and chilli paste with sesame seeds
<b>MASSAMAN (N)</b> <i>Mild &amp; Creamy Curry</i> <b>Tofu 13.0 / Soya Bean Chicken 14.0</b> A milder curry from the South of Thailand, simmered with creamy coconut milk, potatoes and cashew nuts, garnished with fried shallots		<b>PHAD THAI (N)</b> <i>Thai Rice Noodles</i> <b>Tofu &amp; Seasonal Veg 13.0 / Soya Bean Chicken 14.0</b> Our staple dish! A stir fry of Thai rice noodles, vegetables, tofu and egg, tossed in a tamarind sauce. Served with crushed peanuts, chilli and lime
<b>PHAD MED MAMUANG (N)</b> <i>Cashew Nuts</i> <b>Tofu 13.0 / Soya Bean Chicken 14.0</b> Stir fried in our house special spices with peppers, mushrooms, onions and dried chilli		<b>TOM YAM PHAD CHA</b> <i>Tom Yam Fried Rice</i> <b>Tofu &amp; Seasonal Veg 13.0 / Soya Bean Chicken 14.0</b> Thai-style fried rice with mushrooms, lemongrass, kaffir leaves in a chilli paste

## EXTRAS

<b>THAI JASMIN RICE (V)</b> 3.8 Fragrant Thai Jasmine boiled rice	<b>KHAO MA PRAO (VG)</b> 4.8 Coconut rice	<b>KHAO NEOW (VG)</b> 4.8 Sticky rice
<b>KHAO PHAD KAI (V)</b> 4.0 Egg fried rice	<b>PHAD MEE (V)</b> 4.8 Stir fried noodles with bean sprouts, soy sauce and spring onions	<b>SALT AND PEPPER CHIPS</b> 4.8 Lightly fried chips coated in a mix of salt & pepper

Please let your server know of any allergies in advance of ordering. A 10% discretionary service charge is applicable to parties of 6 or more.  
(v) vegetarian / (vg) vegan / (gf) gluten free / (n) nuts



GREENHOUSE MENU