





A Warm Welcome to The Chiangmai Cottage

*Dusky shimmering lights, Reflections of gold, green and red.
And the warmest of smiles from your hosts.*

*We have installed some of Thailand's history, culture and beliefs, into
creating an exquisitely authentic ambience.*

*Our ethos at the CHIANGMAI, is to provide sumptuous Thai cuisine
embracing a passion for tradition and excellence.*

Enjoy the complete Thai experience!

VEGETABLE DISHES

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| 48. PHAD PHAK BENJARONG (V) | £4.50 |
| Wok fried selected mixed vegetables in soya sauce | |
| 49. PHAD PHAK KEAW(V) | £4.50 |
| Flash fried mixed green vegetables in soya sauce | |
| 50. PHAD HED GA-TIEM (V) | £4.50 |
| Stir fried seasonal mixed mushrooms with garlic & soya sauce | |
| 51. PAK CHOY | £4.50 |
| Stir fried with garlic & soya sauce | |

STIR FRIED DISHES

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| 52. PAD KRA-PRAOW (V) | |
| Wok fried with chillies, holy basil in thai fish sauce. | |
| Chicken/Beef/Lamb | £6.95 |
| Tiger Prawns | £8.95 |
| Vegetable | £6.50 |
| 53. PAD KHING (V) | |
| Stir fried with fresh ginger, chillies, black fungus & soyabean paste | |
| Chicken/Beef/Lamb | £6.95 |
| Tiger Prawns | £8.95 |
| Vegetable | £6.50 |
| 54. PEAW WAN | |
| Stir fried with vegetables& thai style sweet & sour sauce | |
| Chicken/Beef/Lamb | £6.95 |
| Tiger Prawns | £8.95 |
| Vegetable | £6.50 |
| 55. GAI PHAD MED MA MUANG | £6.95 |
| Stir fried chicken with roasted chillies, cashew nuts, water chestnuts in chilli oil | |
| 56. NUAE PHAD NAM MUN HOI | £6.95 |
| Flash fried beef with oyster sauce, mushrooms & onions | |
| 57. NUAE PHAD KHA-CHAI | £6.95 |
| Wok fried beef with thai mild ginger (galanga) with chillies | |

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| 58. GARE PHAD PRIK THAI ORN | £6.95 |
| Stir fried lamb with chillies & fresh peppercorn | |
| 59. PED PEAW WAN | £8.95 |
| Crispy duck with vegetables in thai style sweet & sour sauce | |
| 60. PED MA-KHAM | £8.95 |
| Roasted duck breast topped with smooth taramind sauce | |

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| 61. PED PHAD BAI HOLAPA | £8.95 |
| Stir fried duck breast with chillies & sweet basil leaves | |

RICE & NOODLES

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| 62. PHAD TAI(N)(V) | |
| Famous thai rice noodles with egg, bean sprouts & tamarind sauce. | |
| Chicken/Beef/ Tiger Prawns/Vegetable | £6.50 |
| 63. PHAD SIE-EAW(V) | |
| Fried rice noodles with vegetables & soya sauce | |
| Chicken/Beef/ Tiger Prawns/Vegetable | £6.50 |
| 64. PHAD KIE-MAOW(V) | |
| Stir fried rice noodles with vegetables, garlic & chillies | |
| Chicken/Beef/ Tiger Prawns/Vegetable | £6.50 |
| 65. PHAD MEE(V) | |
| Stir fried egg noodles, with soya | |
| Chicken/Beef/ Tiger Prawns/Vegetable | £6.50 |
| 66. KAO PHAD SUP PRA-ROD(N) | £6.95 |
| Special fried rice with tiger prawns & chicken, tossed with pineapple & cashew nuts | |
| 67. KAO PHAD KAI | £2.50 |
| Egg fried fragrant rice | |
| 68. KAO KRA TIE | £2.50 |
| Steamed coconut rice | |
| 69. KOA SUEY | £2.25 |
| Steamed fragrant thai jasmine rice | |



CHIANG MAI

Signature Dishes

The following dishes have been carefully selected and are highly recommended by our chef

24. GOONG PAOW (starter or main dish)
Grilled marinated jumbo king prawns in spicy lemon & garlic sauce, served on a hot sizzling platter. £10.95

25. GOONG YAI SAUCE MA-KHAM £10.95
Fried jumbo king prawns in batter, topped with home made tamarind sauce, served with grilled pineapple.

26. PLA TORD SA-MOON PRAI-THAI £14.00
Deep fried sea bass topped with fresh herbs & salad

27. THA-LAY PHAD CHA £14.00
Sizzling mixed seafood with chillies, fresh herbs and spices, served on hot platter.

28. NEUA PHAD TA-KRAI £9.95
Wok fried sliced sirloin of beef with lemon grass, light soya and oyster sauce.

29. PED YANG £8.95
Thai style roasted duck, served with vegetables in soya sauce.

30. PLA YANG SAUCE-MAKHAM £14.00
Grilled whole sea bass, topped with thai shallots & tamarind sauce.

31. CHU-CHI GOONG £10.95
Smooth aromatic curry with jumbo king prawns and kaffir lime leaves

32. GOONG OB WOON-SEN £11.95
Steamed jumbo king prawns, with glass noodles in soya sauce, rice wine & fresh thai herbs

CURRY DISHES

33. RED CURRY (GAENG DANG) (N)(V)
Traditional thai red curry with coconut milk
Chicken/Beef/Lamb £6.95
Prawns/Duck £8.95
Vegetable £6.50

34. GREEN CURRY (GAENG KEAW WAN) (N)(V)
Famous thai green curry with coconut milk
Chicken/Beef/Lamb £6.95
Prawns/Duck £8.95
Vegetable £6.50

35. YELLOW CURRY (GAENG GA-REE) (N)(V)
Thai curry in mild coconut sauce
Chicken/Beef/Lamb £6.95
Prawns/Duck £8.95
Vegetable £6.50

36. MASSAMAN CURRY (GAENG MASSAMAN) (N)
Traditional style curry with peanuts and potato
Chicken/Beef/Lamb £6.95

37. PANANG CURRY (GAENG PANANG) (N)
Aromatic smooth curry, with coconut milk & kaffir lime leaves
Chicken/Beef/Lamb £6.95

SEAFOOD

38. GOONG PHAD NAM PRIK-PAOW £8.95
Wok fried tiger prawns with roasted chilli paste

39. GOONG PHAD PRIK-KHING £8.95
Stir fried tiger prawns with fine bean chilli in red curry paste & kaffir lime leaves

40. PLAMERK PHAD PRIK THAI ORN £ 8.95
Wok fried squid with chillies, herbs and thai fresh pepperpercorn.

41. HOY MALANG PHU PHAD HOLA-PHA £8.95
Stir fried half green shell mussels, with chillies and sweet basil leaves

42. CHU-CHI HOI-SHELL £10.95
Smooth aromatic curry with with sea scallops & kaffir lime leaves

43. HOI-SHELL PHAD PRIK THAI DHUM £10.95
Flash fried sea scallops with black pepper & garlic

44. PLA-PEAW WAN £11.95
Crispy sea bream with vegetables in thai style sweet & sour sauce

45. CHU-CHI PLA £11.95
Aromatic smooth curry with sea bream & kaffir lime leaves

46. PLA NEUNG MA-NAOW £14.00
Steamed whole sea bass topped with spicy lemon and lime dressing

47. PLA NEUNG SIE-EAW £14.00
Whole steamed sea bass, topped with fresh ginger, spring onion & soya sauce

The following set meals have been carefully selected by our highly experienced chef's for ease of choice and sheer enjoyment

SET MENU A

MINIMUM OF 2 PERSONS OR MORE £17.50 (per person)

STARTERS

CHIANG MAI MIXED STARTER

Selection of satay chicken, spring rolls, thai fish cakes, prawns toast, fried chicken wings.

MAIN COURSE

Thai panang curry in coconut milk, with tiger prawns,
Wok fried beef with thai mild ginger (galinga) & chillies.
Stir fried mixed vegetables with oyster sauce
Steamed thai fragrant rice

Tea or Coffee

SET MENU B

MINIMUM OF 2 PERSONS OR MORE £18.50 (per person)

STARTERS

CHIANG MAI MIXED STARTER or PED RON (duck with pancakes)

MAIN COURSE

Roasted duck in traditional thai red curry, with coconut milk.
Stir fried tiger prawns with baby corn, mushrooms in
oyster sauce.

Stir fried chicken with roasted chillies, cashew nuts, water chestnuts in chilli oil.
Stir fried mixed vegetables with oyster sauce.
Steamed thai fragrant rice.

Tea or Coffee



SET MENU C (VEGETARIAN)

MINIMUM OF TWO PERSONS OR MORE

£16.50 (per person)

STARTERS

Vegetarian mixed starters

MAIN COURSE

Stir fried tofu with red curry paste & fine bean.

Wok fried seasonal mixed mushrooms with garlic, soya & oyster sauce

Yellow curry in mild spices, with tofu & vegetables.

Steamed fragrant jasmine rice.

Tea or Coffee

SET MENU D

MINIMUM OF FOUR PERSONS OR MORE

(£24.50 per person)

STARTERS

CHIANG MAI MIXED STARTER or
PED RON (duck with pancakes)

SECOND COURSE

TOM YUNG GOONG

(traditional thai spicy & sour soup with fresh herbs
& lemon grass, with tiger prawns)

MAIN COURSE

Famous thai green curry in fresh herbs & coconut milk, with chicken.

Steamed whole sea bass with spicy lemon & lime dressing.

Stir fried duck with chillies & sweet basil leaves.

stir fried tiger prawns with vegetables in thai style sweet & sour sauce.

Wok fried vegetables in oyster sauce.

Traditional thai rice noodles with chicken in tamarind sauce.

Steamed fragrant jasmine rice.

DESSERTS

Assorted fresh fruit plate, Tea or Coffee.

STARTERS

1. **PED RON** (minimum 2 persons) Per person £6.50

Aromatic shredded duck served with pancakes, salad and thai style hoi sin sauce.

2. **CHIANG MAI MIXED STARTERS**

(minimum 2 persons) Per person £6.50

Selection of satay chicken, spring rolls, thai fish cakes, prawns toast, fried chicken wings.

3. **MIXED SEAFOOD STARTERS**

(minimum 2 persons) Per person £7.50

Selection of steamed tiger prawns, in spicy lemon dressing, thai fish cakes, soft shell crab, fried with black pepper & sea salt, tiger prawns, spring rolls & fried calamari in batter.

4. **MIXED VEGETARIAN STARTERS (N)(V)**

(minimum 2 persons) Per person £5.50

Selection of vegetable satay, spring rolls, deep fried corn cakes, mix battered vegetables

5. **SATAY CHICKEN**

£4.95

Grilled marinated strips of chicken, in herbs and spices, served with peanut sauce and cucumber relish.

6. **GOONG THALAY**

£4.95

Steamed tiger prawns with chefs spicy lemon sauce.

7. **PLA MURKYANG**

£6.50

Grilled calamari in Thai fresh herbs and spicy sauce.

8. **GOONG HOM SABAI**

£5.50

Deep fried tiger prawns, wrapped in pastry, served with sweet chilli sauce.

9. **SOFT SHELL CRAB**

£5.95

Lightly battered soft shell crab, with cracked black pepper and sea salt

10. **SPRING ROLLS (V)**

£4.50

Vegetarian spring rolls, stuffed with glass noodles, cabbage and black mushrooms.

11. **TORD MAN KHAO PHOD (V)**

£4.50

deep fried sweetcorn cakes, served with plum sauce

12. **KHA-NUM PANG NA GOONG**

£4.95

Deep fried minced prawns on toast, served with sweet chilli sauce.

13. **BATTERED MIXED VEGETABLES (V)**

£4.95

Mixed vegetables coated with mild herbs, tumeric, batter & flour, deep fried.

14. TOM YUM

Traditional sour & spicy soup, with lemon grass, kaffir lime leaves, galanga & chilli oil

Chicken £5.00

Tiger Prawns £5.95

Vegetables £4.50

15. TOM KHA

Traditional sour & spicy soup with Thai herbs & coconut milk

Chicken £5.00

Tiger Prawns £5.95

Vegetables £4.50

16. PLA GOONG

£7.95

Steamed tiger prawns, tossed with fresh herbs, lemongrass, kaffir lime leaves galanga, shallots in a spicy sauce

17. LAB GAI YANG

£6.95

Chicken with fresh thai herbs, shallots tossed in spicy lemon and lime chilli dressing

18. BEEF SALAD

£7.95

Marinated grilled beef, tossed in fresh thai herbs & spicy lemon & lime dressing, garnished with fresh coriander.

19. SALAD PRAK RUAM (V)(N)

£5.50

Assorted vegetables with a special thai dressing, garnished with cashew nuts.

GRILLED DISHES

20. PLAYANG BAI THONG

£14.00

whole sea bass with thai herbs, grilled on fresh banana leaf, served with spicy lemon dressing

21. GAI YANG TA-KRAI

£8.50

Grilled marinated chicken in thai herbs & lemon grass

22. NUAEYANG KHAO-KHUA

£10.50

Grilled marinated sirloin steak, with herbs & spices tossed with roasted rice.

23. THALAY YANG

£14.00

Marinated mixed seafood, charcoal grilled in fresh herbs & spices, served with chef's spicy dressing, served on hot sizzling platter

