



Thai Restaurant

14-15 Pierrepont Street, Bath. BA11LA.

Tel: 01225 484663

www.salathai-bath.co.uk



SPECIAL LUNCH MENU

Monday – Sunday

12noon till 2:30pm

(Last order 2:30pm, restaurant closes at 3pm)

STARTER & MAIN COURSE

£7.95

MAIN COURSE

£5.50

MAIN COURSES ARE SERVED WITH STEAMED RICE.

NOODLE DISHES DO NOT INCLUDE RICE.

IF YOU WOULD PREFER EGG FRIED RICE ADD £1.00 EXTRA.

IF YOU WOULD PREFER DUCK, PRAWNS OR SQUID ADD £2.00 EXTRA.

Tea or Coffee is included.

(One per customer purchasing from the Special Lunch Menu, does not include Cappuccino, Latte or Liquor Coffee)

10% service charge will be added to a party of 5 or more.

We monitor the presence of nuts, wheat and gluten in all our products; however we cannot guarantee that any items are free from these products. We do use these products in our kitchen.

ONE STARTER AND ONE MAIN COURSE, SERVED WITH STEAMED RICE - £7.95

OR

ONE MAIN COURSE, SERVED WITH STEAMED RICE - £5.50

**IF YOU WOULD PREFER EGG FRIED RICE ADD £1.00 EXTRA.
IF YOU WOULD PREFER DUCK, PRAWNS OR SQUID ADD £2.00 EXTRA.**

STARTERS

- 3. SATAY GAI** - Grilled pieces of chicken on skewers, marinated in turmeric and curry powder, served with peanut sauce.
- 4. POR PIA** - Home -springs rolls stuffed with mixed vegetables, deep fried and served with sweet chilli sauce.
- 5. SEE KRONG MOO** - Spare ribs cooked in a Chinese red wine sauce, topped with sesame seeds.
- 6. PEEK GAI SAMROSS** 🌶️ - Chicken wings cooked in a chef's special sweet chilli style sauce.
- 7. THORD MUN KHAO PHOAD** 🌶️ - Home-made sweet corn cakes with red chilli paste and lime leaves, served with sweet chilli sauce.
- 9. KHANOM PANG NHA GAI** - Deep fried marinated minced chicken spread on toast, served with sweet chilli sauce.
- 11. PHAK SHOUP PANG THORD** - Deep fried mixed vegetables in a light batter, served with sweet chilli sauce.
- 13. TOM YUM** 🌶️🌶️
Thailand's famous hot and sour soup with mushrooms, galangal, lemongrass and lime leaves.
 - Chicken
 - Mushroom
- 14. TOM KHA**
 - A mild soup with coconut cream, galangal, mushrooms and lemongrass.
 - Chicken
 - Mushroom
- 20. SALAD KHEAK** - Fresh mixed vegetables with slices of egg, topped with peanut sauce.

MILD 🌶️

MEDIUM - 🌶️🌶️

The chillies are for guidance only. If you would like your dish HOT 🌶️🌶️🌶️ please do not hesitate to ask.

MAIN COURSES

STIR FRY DISHES

Please do not hesitate to ask if you would prefer to substitute oyster sauce for soy sauce in any of our stir fry dishes.

29. PHAD KRAPOW 🌶️🌶️ - Stir fry with hot chilli, onion, holy basil, peppers and bamboo shoots.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

30. PHAD KRATIEM PRIK TAI - Stir fry with oyster sauce, garlic, ground black pepper, spring onion, carrot, peppers and onion.

- **Chicken, Beef or Pork**

31. PHAD KHING - Stir fry with oyster sauce, ginger, onion, peppers, mushroom, Chinese mushrooms, celery, spring onion and soy bean.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

32. PHAD MEDMAMUANG - Stir fry with oyster sauce, mushroom, onion, peppers, spring onion and cashew nuts.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

33. PHAD PIK 🌶️ - Stir fry with oyster sauce, onion, red chilli, mushroom, green peppers, and spring onion.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

34. PHAD NAM PIK POW 🌶️ - Stir fry with chilli paste, onion, peppers, celery, sweet basil, spring onion and bamboo shoots.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

35. PHAD PRIEW WANN (meat in batter) – Stir fry with sweet and sour sauce, tomato, cucumber, onion, pineapple, peppers and spring onion topped with cashew nuts.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

37. PHAD NAMAN HOI – Stir fry with oyster sauce, peppers, onion, mange tout, mushroom, carrot and spring onion.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

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38. PHAD PHED 🌶️🌶️ - Stir fry with red curry paste, peppers, fine beans, kachai, sweet basil, bamboo shoots and lime leaves.

- **Chicken, Beef or Pork**

THAI CURRIES

45. GAENG KIEW WANN 🌶️🌶️ - Green curry cooked in coconut milk with seasonal vegetables and sweet basil.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

46. GAENG DEANG 🌶️🌶️ - Red curry cooked in coconut milk with seasonal vegetables and sweet basil.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

47. GAENG MASSAMAN 🌶️ - A mild rich coconut curry with potato, onion, topped with cashew nuts.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

48. PANANG 🌶️🌶️ - Dry aromatic curry with coconut milk, lime leaves and peppers.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

NOODLE DISHES

50. PHAD THAI - Thai style rice noodles with egg and seasonal vegetables.

- **Chicken**

- **Mixed Vegetables and Tofu**

51. PHAD SIEW - Rice noodles stir fried in dark soy sauce, seasonal vegetables and oyster sauce.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

52. SALATHAI NOODLES - Egg noodles stir fried with seasonal vegetables.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

60. NOODLE SOUP - Thai style noodle soup with bean sprouts, topped with chopped spring onion and coriander.

- **Chicken, Beef or Pork**

- **Mixed Vegetables and Tofu**

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