

starters

prawn and chilli crackers		3.75
crispy tapioca snacks with prawn and chilli		
1. grilled chicken or pork skewers / satay	chicken	6.75
	pork	6.75
grilled chicken or pork strips, marinated in thai herbs and coconut milk		
2. thai steamed pork & prawn dumplings / khanom cheeb		6.75
steamed pork and prawn dumplings in a wheat wonton wrapper topped with fried garlic		
3. pork spare ribs / see krong moo		6.75
grilled pork spare ribs marinated in a honey, soy and tomato sauce		
4. thai curry fish cakes / tord mun pla		6.75
minced fish with green bean and mild red curry paste, served with cucumber relish		
5. prawn and pork toast / khanom pang na moo		6.75
fried toast topped with a minced pork and prawn spread, served with spicy cucumber relish		
6. crab and pork sausage / sai krok pu		6.75
crab meat and pork sausage served with honey plum sauce		
7. stuffed crispy pork wontons / keow grob		6.50
crispy wheat wonton dumpling stuffed with pork, served with sweet chilli sauce		
10. crispy tiger prawn rolls / gung hom pha		6.75
tiger prawns wrapped in rice paper, served with sweet chilli sauce		
77. vegetable spring rolls / por pia phak		6.75
crispy vegetable spring rolls served with a sweet carrot sauce		
78. batter fried assorted vegetables / phak choob pang tord		6.50
vegetables in crispy batter served with sweet chilli sauce		
87. steamed mussels / hoi ma-laeng phu ob	starter portion	8.50
mussels steamed with lemongrass, basil, coriander and lime, with a chilli and ginger sauce		
12. seeracha special mixed starters	per person	8.00
a selection of our most popular starters		

soups

13. "tom yum" hot and sour thai soup	chicken	7.50
	prawn	8.50
	mushroom	7.50
the classic thai soup – spicy and sour, with flavours of lemongrass, makrut lime leaves, galangal, coriander and lemon juice		
15. "poh taek" hot and sour seafood soup		9.50
cod, squid, prawn, crab claws, mussels, scallops and mushrooms in a hot and sour soup with lemongrass, galangal, ginger and lime		
16. "tom kha" spicy coconut milk soup	chicken	7.50
	prawn	8.50
	mixed seafood	9.50
	mushroom	7.50
coconut milk soup with lemongrass, lime leaves, coriander, ginger, galangal and lemon juice		

salads

- 17. spicy grilled beef salad / yum nuea** 12.00
grilled spicy beef salad with chilli, garlic, coriander, celery and a hot and sour dressing
- 19. spicy prawn salad / phlaa gung** 14.00
grilled tiger prawn in a hot and sour salad with lemongrass, chilli, makrut lime leaves, onion and coriander
- 20. spicy mixed seafood salad / yum talay** 14.00
mixed seafood in a salad with a hot and sour dressing, with lemongrass, chilli, lime, onion and coriander

curries

- 23. red curry / gaeng daeng** chicken 10.50
beef 10.50
prawn 12.00
vegetables 9.50
thai red curry, with coconut milk, bamboo shoots, red and green peppers
- 24. green curry / gaeng khieo wan** chicken 10.50
beef 10.50
prawn 12.00
vegetables 9.50
thai green curry with coconut milk, aubergine, baby aubergine, vegetables and sweet basil
- 25. "panaeng" mild red curry / gaeng panaeng** chicken 10.50
beef 10.50
prawn 12.00
panaeng curry with crushed peanuts, chillies, coconut cream and makrut lime leaves. sweeter and milder than other thai curries
- 64. mild red duck curry / gaeng ped yang** 10.95
roast duck in mild red curry with coconut milk, pineapple, tomato and lychees
- 88. southern thai "massaman" peanut curry / gaeng massaman** lamb shank 15.00
beef 10.95
mild peanut curry from southern thailand, with coconut milk, potatoes, onion, spiced with a hint of tamarind and cinnamon

chicken

- 26. stir fried sweet and sour chicken / praew wan gai** 10.50
stir fried sweet and sour chicken with pineapple, cucumber, onion and tomato and cashew nuts
- 27. stir fried chicken in garlic and black pepper / gai tord krathiem** 10.50
chicken stir fried with a special blend of garlic and pepper sauce
- 29. stir fried chicken with baby sweetcorn / gai phad khao pote orn** 10.50
stir fried chicken with baby corns, mange tout, mushroom and spring onions
- 30. stir fried chicken in oyster sauce / gai phad namman hoi** 10.50
stir fried chicken in oyster sauce with mushrooms and spring onions, garnished with cashew nuts
- 31. stir fried chicken with cashew nuts / gai phad med mamueng** 10.50
stir fried chicken with cashew nuts, red and green peppers, chilli and spring onions

- 32. stir fried chicken with chilli and holy basil / gai phad ka phrao** 10.50
stir fried chicken in soy sauce with thai chilli, long beans and holy basil
- 34. “seeracha” chicken marinated in thai herbs and pepper / gai yang seeracha** 12.50
chicken marinated in garlic, black pepper and thai herbs. grilled and served with sweet chilli sauce
- 89. stir fried chicken in yellow curry sauce / gai phad pong karee** 10.50
stir fried chicken in a yellow curry sauce with dry chilli and spring onion

pork

- 35. stir fried pork in sweet and sour sauce / praew wan moo** 10.50
stir fried pork in a sweet and sour sauce with pineapple, cucumber, onion and tomato, garnished with cashew nuts
- 36. crispy pork in garlic and black pepper / moo tord krathiem** 10.50
stir fried pork in a garlic and black pepper sauce
- 37. stir fried pork with chilli and holy basil / moo phad ka phrao** 10.50
stir fried pork in soy sauce with thai chilli, long beans and holy basil

beef

- 40. stir fried beef in sweet and sour sauce / praew wan nuea** 10.50
stir fried beef in a sweet and sour sauce with pineapple, cucumber, onion and tomato
- 41. stir fried beef in oyster sauce / nuea phad numman hoi** 10.50
stir fried beef in oyster sauce with mushrooms and spring onions
- 42. crispy beef in garlic and black pepper / nuea tord** 10.50
stir fried beef in a garlic and black pepper sauce
- 43. stir fried beef with chilli and holy basil / nuea phad ka phrao** 10.50
stir fried beef in soy sauce with thai chilli, long beans and holy basil
- 44. stir fried beef with vegetables / nuea phad phak** 10.50
stir fried beef with assorted vegetables in soy sauce
- 90. “hong kong” beef / nuea hong kong** 10.50
stir fried beef in a red wine and sweet chilli sauce

prawns

- 45. stir fried tiger prawns in sweet and sour sauce / praew wan gung** 12.00
stir fried tiger prawns in a sweet and sour sauce with pineapple, cucumber, onion and tomato
- 46. tiger prawns in garlic and black pepper / gung kratiem** 12.00
stir fried tiger prawns in a garlic and black pepper sauce
- 47. stir fried tiger prawns with asparagus in soy / gung phad asparagus** 12.00
stir fried tiger prawns with asparagus and spring onion in soy sauce
- 48. stir fried tiger prawns with baby corn / gung phad khao pote orn** 12.00
stir fried tiger prawns with baby corns, mange tout, mushroom and spring onions
- 49. stir fried tiger prawns with chilli and holy basil / gung phad ka phrao** 12.00
stir fried tiger prawns in soy sauce with thai chilli, long beans and holy basil
- 50. stir fried tiger prawns in sweet red curry sauce / choo chee gung** 14.00
stir fried tiger prawns cooked in a sweet red curry sauce with coconut milk

51. crispy tiger prawns / gung choob pang tord	12.00
tiger prawns in batter, served with sweet chilli sauce	
52. grilled tiger prawns with sweet chilli sauce / gung pau	14.00
grilled tiger prawns served with a special blend of sweet chilli sauce	
91. stir fried tiger prawns in yellow curry sauce / gung phad pong karee	14.00
stir fried tiger prawns in a yellow curry sauce with dry chilli and spring onion	

fish

53. crispy cod in sweet and sour sauce / praew wan pla	14.00
crispy cod in a sweet and sour sauce with pineapple, cucumber, onion and tomato	
54. crispy cod in garlic and black pepper / pla krathiem	14.00
crispy cod in a garlic and black pepper sauce	
55. crispy cod in sweet chilli sauce / pla rad prik	14.00
crispy cod in a sweet chilli sauce	
56. crispy cod in sweet red curry sauce / pla choo chee	14.00
crispy cod in a sweet red curry sauce with coconut milk	
57. steamed sea bass with mushrooms and ginger / pla krapong jien	14.00
steamed fillet of sea bass in a light soy sauce with mushrooms, ginger, carrots, spring onions and peppers	

seafood

58. stir fried squid with vegetables / pla meuk pad phak	9.50
stir fried squid with assorted vegetables in soy sauce	
59. stir fried squid with chilli / pla meuk pad prik	9.50
stir fried squid with chilli and green peppers	
60. squid with garlic and black pepper / pla meuk tord krathiem	9.50
stir fried squid in a garlic and black pepper sauce	
62. seeracha seafood special stir fried mixed seafood	14.00
cod, tiger prawns, squid, crab claws and mussels, stir fried with holy basil, lemongrass, ginger, garlic and chilli	
87. steamed mussels / hoi ma-laeng phu ob	main course 10.50
mussels steamed with lemongrass, sweet basil, coriander and lime, served and a spicy chilli and ginger sauce	

duck

63. roast duck with ginger and garlic / ped yang	quarter 12.00
	half 20.00
roast duck served with bean sprouts and a garlic and ginger sauce	
65. roast duck in tamarind sauce / ped makham	12.00
roast duck with a crispy batter in tamarind sauce with coriander and shallots	
92. stir fried duck with chilli and holy basil / ped phad ka phrao	12.00
stir fried duck in soy sauce with thai chilli, long beans and holy basil	
93. stir fried duck in pepper and sweet basil / ped phad kee maow	12.00
stir fried duck with chilli, sweet basil, aubergine, tomato, and black pepper	

noodles

73. phad thai	chicken	10.50
	tiger prawn	10.95

one of thailand's national dishes. stir fried rice noodles with chicken or tiger prawn, egg, bean sprouts, ground peanuts and spring onions

74. stir fried rice noodles in soy sauce / phad see-iw	chicken	10.50
	pork	10.50
	tiger prawn	10.95

flat rice noodles stir fried with egg, garlic, chinese broccoli in soy sauce

75. egg noodles		9.50
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stir fried egg noodles with bean sprouts, spring onions and assorted vegetables

rice and vegetables

68. seeracha fried rice / khao phad seeracha		10.95
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fried rice with chicken, crab meat, raisins, pineapple and green peas

69. special fried rice	chicken	10.00
	pork	10.00
	crab meat	10.95
	tiger prawn	10.95

fried rice in soy sauce with chicken, pork, crab meat or tiger prawn

70. egg fried rice / khao phad khai		3.95
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egg fried rice with garden peas

71. steamed coconut rice / khao kati		3.95
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thai jasmine rice steamed with coconut milk

72. steamed jasmine rice / khao suey		3.75
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steamed thai jasmine rice

81. stir fried mixed vegetables in sweet and sour sauce / praew wan phak		8.50
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stir fried vegetables in a sweet and sour sauce

84. stir fried mixed vegetables / phad phak	side dish	6.95
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stir fried mixed vegetables in soy sauce

85. stir fried bean sprouts / phad thua ngork	side dish	6.95
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stir fried bean sprouts with spring onions in soy sauce

95. stir fried chinese cabbage / phad pak choi	side dish	6.95
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stir fried chinese cabbage in soy sauce

96. stir fried vegetables with chilli and holy basil / phad phak ka phrao		
	assorted vegetables	8.50
	aubergine	8.50

stir fried vegetables in soy sauce with chilli, long beans and holy basil

set menus

for two people or more - 28.00 per person

seeracha special mixed starters

a selection of our most popular starters

followed by

green chicken curry / gaeng khieo wan gai

thai green curry with coconut milk, aubergine, baby aubergine, vegetables and sweet basil

stir fried tiger prawns in sweet and sour sauce / praew wan gung

stir fried tiger prawns in a sweet and sour sauce with pineapple, cucumber, onion and tomato

stir fried duck in pepper and sweet basil / ped phad kee moaw

stir fried duck with chilli, sweet basil, aubergine, tomato, and black pepper

khao phad khai / egg fried rice

egg fried rice with garden peas

for four people or more - 30.00 per person

seeracha special mixed starters

a selection of our most popular starters

followed by

mild red duck curry / gaeng ped yang

roast duck in mild red curry with coconut milk, pineapple, tomato and lychees

seeracha seafood special stir fried mixed seafood

cod, tiger prawns, squid, crab claws and mussels, stir fried with holy basil, lemongrass, ginger, garlic and chilli

“hong kong” beef / nua hong kong

stir fried beef in a red wine and sweet chilli sauce

stir fried chicken with cashew nuts / gai phad med mamueng

stir fried chicken with cashew nuts, red and green peppers, chilli and spring onions

phad thai noodles with prawn / phad thai gung

one of thailand's national dishes. stir fried rice noodles with chicken or tiger prawn, egg, bean sprouts, ground peanuts and spring onions

egg fried rice / khao phad khai

egg fried rice with garden peas

whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free
all prices include VAT; service not included