

## starters

<b>prawn and chilli crackers</b>		3.00
crispy tapioca snacks with prawn and chilli		
<b>1. grilled chicken or pork skewers / satay</b>	chicken	6.50
	pork	6.50
grilled chicken or pork strips, marinated in thai herbs and coconut milk		
<b>2. thai steamed pork and prawn dumplings / khanom cheeb</b>		6.00
steamed pork and prawn dumplings in a wheat wonton wrapper topped with fried garlic		
<b>3. pork spare ribs / see krong moo</b>		6.50
grilled pork spare ribs marinated in a honey, soy and tomato sauce		
<b>4. thai curry fish cakes / tord mun pla</b>		6.50
minced fish with green bean and mild red curry paste, served with cucumber relish		
<b>5. prawn and pork toast / khanom pang na moo</b>		6.00
fried toast topped with a minced pork and prawn spread, with sweet chilli cucumber relish		
<b>6. crab and pork sausage / sai krok pu</b>		6.50
crab meat and pork sausage served with honey plum sauce		
<b>7. stuffed crispy pork wontons / keow grob</b>		6.00
crispy wheat wonton dumpling stuffed with pork, served with sweet chilli sauce		
<b>10. crispy tiger prawn rolls / gung hom pha</b>		6.50
tiger prawns wrapped in rice paper, served with sweet chilli sauce		
<b>77. vegetable spring rolls / por pia phak</b>		6.00
crispy vegetable spring rolls served with a sweet chilli sauce		
<b>78. batter fried assorted vegetables / phak choob pang tord</b>		6.00
vegetables in crispy batter served with sweet chilli sauce		
<b>87. steamed mussels / hoi ma-laeng phu ob</b>	starter portion	7.00
mussels steamed with lemongrass, basil, coriander and lime, with a chilli and ginger sauce		
<b>12. seeracha special mixed starters</b>	per person	7.00
a selection of our most popular starters		

## soups

<b>13. "tom yum" hot and sour thai soup</b>	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		
<b>15. "poh taek" hot and sour seafood soup</b>	for two people	18.00
	for four people	30.00
cod, squid, prawn, crab claws, mussels, scallops and mushrooms in a hot and sour soup with lemongrass, galangal, ginger and lime. served in a 'fired-pot' to keep the soup simmering on the table		
<b>16. "tom kha" spicy coconut milk soup</b>	chicken	7.50
	prawn	8.50
	mixed seafood	8.50
	mushroom	7.00
coconut milk soup with lemongrass, lime leaves, coriander, ginger, galangal and lemon juice		

## thai salads

- 17. spicy grilled beef salad / yum nuea** 9.50  
grilled spicy beef salad with chilli, garlic, coriander, celery and a hot and sour dressing
- 19. spicy prawn salad / phlaa gung** 12.00  
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** 12.00  
mixed seafood in a salad with a hot and sour dressing, with lemongrass, chilli, lime, onion and coriander

## thai curries

- 23. red curry / gaeng daeng**
- |            |       |
|------------|-------|
| chicken    | 9.50  |
| beef       | 9.95  |
| prawn      | 12.00 |
| vegetables | 8.50  |
- thai red curry, with coconut milk, bamboo shoots, red and green peppers
- 24. green curry / gaeng khieo wan**
- |            |       |
|------------|-------|
| chicken    | 9.50  |
| beef       | 9.95  |
| prawn      | 12.00 |
| vegetables | 8.50  |
- thai green curry with coconut milk, aubergine, vegetables and sweet basil
- 25. "panaeng" mild red curry / gaeng panaeng**
- |         |       |
|---------|-------|
| chicken | 9.50  |
| beef    | 9.95  |
| 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** 10.50  
roast duck in mild red curry with coconut milk, pineapple, tomato and lychees
- 88. southern thai "mussaman" peanut curry / gaeng mussaman**
- |            |       |
|------------|-------|
| lamb shank | 14.00 |
| beef       | 10.50 |
- 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** 9.50  
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** 9.50  
chicken stir fried with a special blend of garlic and pepper sauce
- 29. stir fried chicken with baby sweetcorn / gai phad khao pote orn** 9.50  
stir fried chicken with baby corns, mange tout, mushroom and spring onions
- 30. stir fried chicken in oyster sauce / gai phad namman hoi** 9.50  
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** 9.50  
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** 9.50  
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** 12.00  
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** 9.50  
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** 9.50  
stir fried pork in a sweet and sour sauce with pineapple, cucumber, onion and tomato
- 36. stir fried pork in garlic and black pepper / moo tord krathiem** 9.50  
stir fried pork in a garlic and black pepper sauce
- 37. stir fried pork with chilli and holy basil / moo phad ka phrao** 9.50  
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** 9.95  
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** 9.95  
stir fried beef in oyster sauce with mushrooms and spring onions
- 42. stir fried beef in garlic and black pepper / nuea tord** 9.95  
stir fried beef in a garlic and black pepper sauce
- 43. stir fried beef with chilli and holy basil / nuea phad ka phrao** 9.95  
stir fried beef in soy sauce with thai chilli, long beans and holy basil
- 44. stir fried beef with vegetables / nuea phad phak** 9.95  
stir fried beef with assorted vegetables in soy sauce
- 90. "hong kong" beef / nuea hong kong** 9.95  
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** 10.95  
tiger prawns in batter, served with sweet chilli sauce

- |                                                                                  |       |
|----------------------------------------------------------------------------------|-------|
| <b>52. grilled tiger prawns with sweet chilli sauce / gung pau</b>               | 12.95 |
| grilled tiger prawns served with a special blend of sweet chilli sauce           |       |
| <b>91. stir fried tiger prawns in yellow curry sauce / gung phad pong karee</b>  | 12.95 |
| stir fried tiger prawns in a yellow curry sauce with dry chilli and spring onion |       |

## fish

- |                                                                                                            |       |
|------------------------------------------------------------------------------------------------------------|-------|
| <b>53. crispy cod in sweet and sour sauce / praew wan pla</b>                                              | 10.95 |
| crispy cod in a sweet and sour sauce with pineapple, cucumber, onion and tomato                            |       |
| <b>54. crispy cod in garlic and black pepper / pla krathiem</b>                                            | 10.95 |
| crispy cod in a garlic and black pepper sauce                                                              |       |
| <b>55. crispy cod in sweet chilli sauce / pla rad prik</b>                                                 | 10.95 |
| crispy cod in a sweet chilli sauce                                                                         |       |
| <b>56. crispy cod in sweet red curry sauce / pla choo chee</b>                                             | 10.95 |
| crispy cod in a sweet red curry sauce with coconut milk                                                    |       |
| <b>57. steamed sea bass with mushrooms and ginger / pla krapong jien</b>                                   | 14.00 |
| steamed fillet of sea bass in a light soy sauce with mushrooms, ginger, carrots, spring onions and peppers |       |

## assorted seafood

- |                                                                                                                     |                  |
|---------------------------------------------------------------------------------------------------------------------|------------------|
| <b>58. stir fried squid with vegetables / pla meuk pad phak</b>                                                     | 9.00             |
| stir fried squid with assorted vegetables in soy sauce                                                              |                  |
| <b>59. stir fried squid with chilli / pla meuk pad prik</b>                                                         | 9.00             |
| stir fried squid with chilli and green peppers                                                                      |                  |
| <b>60. squid with garlic and black pepper / pla meuk tord krathiem</b>                                              | 9.00             |
| stir fried squid in a garlic and black pepper sauce                                                                 |                  |
| <b>62. seeracha seafood special stir fried mixed seafood</b>                                                        | 14.00            |
| cod, tiger prawns, squid, crab claws and mussels, stir fried with holy basil, lemongrass, ginger, garlic and chilli |                  |
| <b>87. steamed mussels / hoi ma-laeng phu ob</b>                                                                    | main course 9.50 |
| mussels steamed with lemongrass, sweet basil, coriander and lime, served and a spicy chilli and ginger sauce        |                  |

## duck

- |                                                                               |               |
|-------------------------------------------------------------------------------|---------------|
| <b>63. roast duck with ginger and garlic / ped yang</b>                       | quarter 10.00 |
|                                                                               | half 18.00    |
| roast duck served with bean sprouts and a garlic and ginger sauce             |               |
| <b>65. roast duck in tamarind sauce / ped makham</b>                          | 10.00         |
| roast duck with a crispy batter in tamarind sauce with coriander and shallots |               |
| <b>92. stir fried duck with chilli and holy basil / ped phad ka phrao</b>     | 10.00         |
| stir fried duck in soy sauce with thai chilli, long beans and holy basil      |               |
| <b>93. stir fried duck in pepper and sweet basil / ped phad kee moaw</b>      | 10.00         |
| stir fried duck with chilli, sweet basil, aubergine, tomato and black pepper  |               |

## noodles

<b>73. phad thai</b>	chicken	9.00
	tiger prawn	9.50

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

<b>74. stir fried rice noodles in soy sauce / phad see-iv</b>	chicken	9.00
	pork	9.00
	tiger prawn	9.50

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

<b>75. egg noodles</b>		8.50
------------------------	--	------

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

## rice and vegetables

<b>68. seeracha fried rice / khao phad seeracha</b>		9.50
-----------------------------------------------------	--	------

fried rice with chicken, crab meat, raisins, pineapple and green peas

<b>69. special fried rice</b>	chicken	9.00
	pork	9.00
	crab meat	9.50
	tiger prawn	9.50

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

<b>70. egg fried rice / khao phad khai</b>		3.75
--------------------------------------------	--	------

egg fried rice with garden peas

<b>71. steamed coconut rice / khao kati</b>		3.75
---------------------------------------------	--	------

thai jasmine rice steamed with coconut milk

<b>72. steamed jasmine rice / khao suey</b>		3.50
---------------------------------------------	--	------

steamed thai jasmine rice

<b>81. stir fried mixed vegetables in sweet and sour sauce / praew wan phak</b>		7.50
---------------------------------------------------------------------------------	--	------

stir fried vegetables in a sweet and sour sauce

<b>84. stir fried mixed vegetables / phad phak</b>	side dish	6.50
----------------------------------------------------	-----------	------

stir fried mixed vegetables in soy sauce

<b>85. stir fried bean sprouts / phad thua ngork</b>	side dish	6.50
------------------------------------------------------	-----------	------

stir fried bean sprouts with spring onions in soy sauce

<b>95. stir fried chinese cabbage / phad pak choi</b>	side dish	6.50
-------------------------------------------------------	-----------	------

stir fried chinese cabbage in soy sauce

<b>96. stir fried vegetables with chilli and holy basil / phad phak ka phrao</b>		
	assorted vegetables	7.95
	aubergine	7.95

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

## set menus

for two people or more - 25.00 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 - 29.00 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