

Regional Thai Taste



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LONDON

Regional Thai Taste opened in 1991 with the help of my mum, Pornpai, and we developed a menu that dates back to grandma's era – who ran a successful restaurant in her time, in the north-east of Thailand, where our family was originally from.

I, along with my ten siblings, literally grew up in Mum's kitchen. It is no surprise that many of us would open up our own. We have spread out in the UK as well as in the States. What can we say? ...cooking and eating is our expertise!

Mum's legacy lives on... as the siblings still retain all of her original recipes for their restaurants – think of the yummy sauces that you love! There's lots of love in our food, and we hope you too will enjoy it with your friends and family.

Thank you for sharing the love of food

Chim

COME AND VISIT US

Regional Thai Taste - 208 Seventh Avenue, New York City

Regional Thai Taste - 15 The Broadway, Cheam, Surrey

Regional Thai Sa Woy - 1479 First Avenue, New York City

Pad Thai - 114 Eighth Avenue, New York City

Bangkok Kitchen - 391 Bloomfield Avenue, Caldwell, New Jersey, US

Max's Thai Cooking - 2 South Parade, Stafford Road, Wallington, Surrey

Siam Kitchens - 8 Albion Hill, Ramsgate, Kent

www.RegionalThaiTaste.co.uk



VEGETARIAN

At Regional Thai Taste we like to give our vegetarian customers the widest choice. We can prepare most of our dishes in vegetarian format – just tell us which dishes you would like and we'll do the rest

HOT STUFF

We generally cook our dishes medium hot at Regional Thai Taste, although there are a few dishes that contain chillies. We want you to enjoy your meal, of course – and not blow your head off! So please say what you prefer

Some dishes may contain nuts
All decoration/garnish – orchids, banana leaf, and so on – are not for eating

ALSO AVAILABLE:

Gift vouchers

Takeaway service

Private parties – at the restaurant or in your home

Bulk orders for offices

All prices include VAT
Service is at your discretion

APPETIZERS

Double crusted spring rolls – ‘Paw-pia-tod’ With chicken, prawns, transparent noodles	£4.95
Caramelised crispy noodles – ‘Mee-krob’ Tossed with soybean-tamarind sauce, chicken and prawns, and served with beansprouts, spring onion and coriander	£4.95
Proposal Thai dim sum – ‘Kah-nom-geep’ Steamed wonton skin, filled with chicken, prawns and water chestnuts	£4.95
‘Mango flowers’ steamed Thai dumpling – ‘Sha-ma-moung’ Filled with chicken, chopped coriander roots and roasted peanuts	£4.95
Thai Famous grilled chicken sate – ‘Gai-sa-te’ Served with classic peanut sauce	£5.20
Thai herb steamed mussels – ‘Hoy-mang-poo’ With lemongrass, galangal, sweet basil, and served with hot chilli sauce	£5.20
Thai rarebit – ‘Ka-nom-bung-na-goong’ Crispy fried prawns on toast served with cucumber peanut chilli sauce	£4.95
Charcoal grilled prawns – ‘Goong-pow’ Served with a tropical storm of hot chilli sauce	£5.95
Crispy fried prawn tempura – ‘Goong-choop-pang-tod’ Prawns and vegetables fried in batter, served with juicy tamarind sauce	£5.95
Regional Thai Taste crispy prawns – ‘Goong-hom-pa’ Crispy fried prawns in spring roll blankets with tropical tamarind sauce	£5.95
Spicy fish cake – ‘Tod-mun-pla’ Served with cucumber, peanuts and chilli sauce	£5.95
Thai crab cake – ‘Poo-jar’ Served with chilli siracha sauce	£5.95
Bangkok tender BBQ spareribs – ‘See-krong-moo-yang’ With baked sweet potatoes, coriander and toasted sesame seeds	£5.20
Siamese hot hors d’oeuvres – ‘Kong-wang-Thai-Thai’ A selection of our appetizers	£6.25
Crispy tofu – ‘Tow-hoo-tod’ Crispy fried tofu served with classic cucumber peanut chilli sauce	£4.95

SALAD

Our Very Famous house salad Mixed salad with tofu, sweet potato chips, hard-boiled egg and curry peanut dressing	£4.45
Thai glass noodles salad – ‘Yum-woon-sen’ Prawns, chicken, wood-ear mushrooms tossed with chilli-lime, and fish-sauce dressing	£5.95
Lemongrass Thai beef salad – ‘Yum-nurr’ Tossed with lemongrass, fish sauce, chilli and lime juice and coriander	£5.95
Fisherman prawns salad – ‘Pla-goong’ With prawns, red onion tossed with fish sauce, chilli, limejuice and lemongrass	£5.95
Squid salad – ‘Yum-pla-meuk’ With prawns, red onion tossed with fish sauce, chilli and limejuice	£5.95
Spicy mushroom salad – ‘Yum-hed-yang’ With lemongrass, red onion, tofu, coriander, spring onions and chilli dressing	£4.95
Chicken and mango salad – ‘Yum-ma-moung’ Shredded chicken tossed with mango, mushrooms, peanuts and tamarind sauce	£5.95
Phang-Nga Bay mixed seafood ceviche – ‘Yum-ta-lay’ With lemongrass, coriander, lime juice and fish sauce	£5.95

SOUP

Chicken soup – ‘Tom-kah-gai’ In coconut milk and vegetable broth with galangal, lemongrass and coriander	£3.95
Thai glass noodle soup – ‘Gang-woon-sen’ In vegetable broth with prawns, transparent noodles, ginger and coriander	£3.95
Traditional garden vegetable soup – ‘Gang-jued-pak’ In vegetable broth with coriander and spring onion	£3.95
Pattaya Beach mixed seafood soup – ‘Tom-yum-po-tak’ With kaffir lime leaf, lemongrass and roasted chilli paste in fish broth	£4.45
Tofu Soup – ‘Gang-jued-tow-hoo’ With wild mushrooms in vegetable broth and spring onion	£3.95

POULTRY

Green curry chicken – ‘Kiow-wan-gai’ With aubergines, bamboo shoots, lime leaf, coconut milk and fresh sweet basil	£6.80
Cheing Mai chicken Hinlay – ‘Gang-hung-lay’ With ginger, roasted peanuts, tamarind, garlic and Hinlay powder	£6.80
Red curry chicken – ‘Gang-pet-gai’ With aubergines, bamboo shoots, lime leaf, coconut milk and fresh sweet basil	£6.80
Grilled herbal sliced chicken breast – ‘Gai-yang’ Marinated in Thai herbal sauce, served with chilli sauce	£6.80
Ginger chicken – ‘Gai-pad-king’ Sliced chicken breast, stir-fried with ginger, wood-ear mushrooms and spring onion	£6.80
Garlic chicken – ‘Gai-gra-tiam’ Sliced chicken breast, stir-fried with garlic and pepper	£6.80
Vegetables stir-fried chicken – ‘Gai-pad-pak’ With Chinese leaf, mangetout, green beans, mushrooms and spring onion	£6.80
Chilli basil chicken – ‘Gai-pad-bai-gra-pow’ Sliced chicken breast stir-fried with fresh chilli and sweet basil	£6.80
Massaman chicken curry – ‘Gang-mas-sa-mun-gai’ With roasted peanuts, potatoes, cardamon pods and coconut milk	£6.80
Chicken cashew nuts – ‘Gai-pad-ma-moung-him-ma-phan’ Sliced chicken breast stir-fried with cashew nuts and home-made chilli paste	£6.80
Chicken and mango – ‘Yum-ma-moung’ (cold) Shredded chicken tossed with mango, mushrooms, peanuts and tamarind sauce	£6.80
Pan-fried duck breast With sauce of rambutan, red curry and coconut milk, with lime leaf and sweet basil	£8.95
PORK	
Fillet of pork stir-fried – ‘Moo-gra-tiam’ With coriander, garlic and pepper	£6.40
Pork chilli basil – ‘Moo-pad-gra-pow’ Stir-fried sliced fillet of pork with garlic, chilli and Thai sweet basil	£6.40
Ginger pork – ‘Moo-pad-king’ Sliced fillet of pork stir-fried with ginger, wood-ear mushrooms and spring onions	£6.40

SEAFOOD AND FISH

Green curry prawns – ‘Kiew-wan-goong’ With aubergines, bamboo shoots, lime leaf, coconut milk and fresh sweet basil	£8.95
Prawns and mushrooms – ‘Goong-pad-hed’ Stir-fried with shitake and wood-ear mushrooms	£8.95
Prawns chilli paste – ‘Goong-pad-num-prig-pow’ Stir-fried with home-made chilli paste, shitake mushrooms and cashew nuts	£8.95
Prawns panang – ‘Pa-nang-goong’ Braised with green peppercorns, red curry paste, lime leaf and coconut sauce	£8.95
Garlic prawns – ‘Goong-gra-tiam’ In garlic and pepper sauce, spring onion and coriander	£8.95
Prawn chilli basil – ‘Goong-pad-bai-ga-pow’ Stir-fried with chilli and Thai sweet basil	£8.95
Charcoal-grilled prawns – ‘Goong-pow’ Jumbo prawns charcoal-grilled with a tropical storm of hot chilli sauce	£8.95
Trout – ‘Pla-trout’ De-boned and crispy-fried with sweet-and-sour chilli sauce	£8.95
Mixed seafood sweet and sour – ‘Preaw-wan-ta-lay’ Battered fried prawns, squid and mussels in Thai sweet-and-sour sauce	£8.95
Pan-fried salmon steak – ‘Pla-sal-mon’ With prawns in green curry coconut sauce and sweet basil	£8.95
Samui Island chilli swordfish – ‘Pla-pad-pett’ With chilli paste and lesser ginger top with crispy-fried basil	£8.95
Squid chilli basil – ‘Pad-ped-pla-meuk’ Stir-fried with chilli, garlic and sweet basil	£8.95
Mixed seafood and vegetables – ‘Pad-puk-ta-lay’ Prawns, squid and mussels with Chinese leaf, bamboo shoots, mushrooms and spring onions	£8.95
Caramelized jumbo prawns – ‘Goong-sarm-ros’ With crispy cashew nuts and crunchy garlic and coriander	£8.95

BEEF

Massaman beef curry – ‘Gang-mas-sa-mun-nurr’ With roasted peanuts, potatoes, cardamon pods and coconut milk	£7.80
Grilled U-bon herbal sliced steak – ‘Nurr-yang’ Served with Issan chilli dip	£7.80
Oriental beef steak – ‘Nurr-nam-man-hoy’ With oyster sauce, vegetables and cashew nuts	£7.80
Beef chilli basil – ‘Nurr-pat-pett-bai-gra-pow’ Tender sliced steak stir-fried with chilli and Thai sweet basil	£7.80
Regional Thai Taste sweet shredded beef – ‘Nurr-wan’ With garlic, coriander, sesame seeds and spring onions	£7.80

VEGETABLES

Oyster vegetables – ‘Pad-puk-nam-mun-hoy’ Mixed vegetables stir-fried with oyster sauce	£5.45
Tofu vegetables – ‘Pad-puk-tow-hoo’ Mixed vegetables stir-fried with soy sauce and fresh tofu	£5.45
Ginger vegetables – ‘Pad-puk-king’ Mixed vegetables stir-fried with ginger	£5.45
Pra-Ramayana – ‘Pra-ram-long-song’ Steamed variety of exotic wild mushrooms, spinach, sweet potatoes and fresh tofu with coconut curry-peanut sauce	£6.35
Bean curd Penang – ‘Pa-nang-tow-hoo’ Fresh tofu braised with green peppercorns, mushrooms, kiffir lime leaf, red Penang curry coconut sauce and crispy basil	£6.35
Thai jungle curry – ‘Gang-par-pak’ With wild mushrooms, bamboo shoots, aubergine, lesser ginger, red curry paste, fresh tofu and fresh Thai sweet basil	£6.35

NOODLES

Pad Thai Stir-fried with prawns, chicken, egg, peanut and tofu with fresh bean sprouts	£5.95
Chieng-Ray chicken coconut curry noodles – ‘Kow-soy’ Served with linguine pasta, sour pickled mustard, coriander and crispy noodles	£5.95
Goyseemee – ‘Goy-see-mee’ Mixed seafood with bamboo shoots, mushrooms and spring onions over crispy noodles	£6.25
Chicken-fried noodles – ‘Guoy-teaw-pad-gai’ Rice-stick noodles stir-fried with chicken, egg, spring onions and coriander	£5.95
Egg-fried noodles – ‘Guoy-teaw-pad-kai’ Rice-stick noodles stir-fried with egg, spring onions and coriander	£3.95

RICE

Steamed fragrant rice – ‘Kow-suoy’	£2.35
Steamed fragrant coconut rice – ‘Kow-mun’	£2.75
Sticky rice – ‘Kow-niew’	£2.75
Garlic brown rice – ‘Kow-glong’	£2.85
Prawns-fried rice – ‘Kow-pad-goong’ Traditional Thai-fried rice with prawns, egg, spring onions and coriander	£5.95
Chicken-fried rice – ‘Kow-pad-gai’ Served with chicken, egg, spring onions and coriander	£5.95
Egg-fried rice – ‘Kow-pad-kai’ With egg, spring onions and coriander	£3.95
Exotic Thai-fried rice – ‘Kow-pad-sub-pa-ros’ With pineapple, egg, tofu, sweet potatoes and cashew nuts	£5.95

Let's do lunch

RICE

All dishes served with rice and side salad with peanut dressing

Stir-fried sliced chicken breast – 'Kow-nah-gai'

With mushrooms, Chinese leaf, spring onion, mangetout and celery £6.00

12pm express fried rice – 'Kow-pad-rod-fai'

With chicken and prawns, onions, tomato, mangetout and coriander topped with fried egg £6.00

Mum's special sweet-and-sour 'Praw-wan' with assorted vegetables

Chicken or pork £6.00

Mixed seafood £7.00

Our Very Popular ginger dish – 'Pad-king'

Chicken or pork with ginger, wood-ear mushroom, spring onion and coriander £6.00

Oriental beef or chicken breast slices with oyster sauce – 'Pad-num-mum-hoy'

With onion, red/green peppers and cashew nuts £6.00

Thai sweet basil and garlic-chilli – 'Pad-gra-pow'

Chicken or pork £6.00

Mixed seafood £7.00

Thai famous green or red curry

With home-made green chilli paste, aubergine, bamboo shoots, green beans, lime leaf, coconut milk and fresh basil

Chicken £6.00

Prawns £7.00

NOODLES

All dishes served with side salad and peanut dressing

Pad Thai

Rice-stick noodles stir-fried with chicken and prawns, egg, peanuts, tofu, sweet turnips and fresh beansprout £6.00

Chieng Mai chicken coconut curry noodles – 'Kow-soy'

With red curry paste, coconut milk, sour pickled mustard and egg noodle, coriander and spring onion £6.00

Sliced beef or chicken soy-bean noodles – 'Guoy-teaw-rad-nah'

With rice-stick noodles, Chinese leaf, mushroom, mangetout and soy-bean sauce £6.00

Goyseme – 'Goy-see-me'

Prawn, squid and mussel with assorted vegetables and oyster gravy over crispy egg noodles £7.00

Sautéed chilli sliced beef, chicken or pork noodles – 'Pad-kee-mow'

With onions, aubergine, bamboo shoots, crushed garlic chilli and sweet holy basil £6.00

Dark soy fillet-of-pork noodle – 'Pad-see-tew-moo'

Soft rice-stick noodles, stir-fried with pork, assorted vegetables, dark soy sauce and egg £6.00

Mixed seafood noodle – 'Pad-mee-sua'

Soft egg-noodles, stir-fried with prawn, squid, mussels, vegetables, spring onion and coriander £7.00



Thank you for choosing Regional Thai Taste

We hope it's an enjoyable experience