

## Nibbles

The perfect partner for our house cocktails or just to snack on whilst you browse

<b>Prawn Crackers</b> Gf 4.95	<b>Steamed Edamame</b> Vg Gf 4.95
Served with sweet chilli dipping sauce	Crunchy fresh Edamame sprinkled with sea salt

## Sharing Dishes

**Premium Platter for 2** N 29.90  
Grilled King Prawns, Chicken Satay, Pork Belly Bites, Tempura Seabass, Edamame beans and a Yum Salad. Served with Satay, Chilli Lime and Citrus Garlic dipping sauces

**Crispy Duck Pancake Rolls** 18.95  
Half a crispy shredded roast duck served with steamed pancakes, spring onions, cucumber and Hoisin sauce

## Starters

We recommend you select a few and put them in the middle to share

**Pacific King Prawns** Gf 12.95  
Freshly grilled for a smokey flavour, served with chilli lime dressing (shell on)

**Chicken Satay** Gf N 8.95  
Four Chargrilled chicken skewers with peanut satay dipping sauce

**Crispy Pork Belly Bites** Gf 8.45  
One bowl won't be enough! Succulent Pork belly pieces with deliciously salted crackling

**Red Dragon Spare Ribs** 9.45  
Marinated in delicate Thai spices, finished on the char grill

**Koh Crunchy Aubergine** Vg 7.45  
Aubergine cubes coated in panko and fried. Drizzled with sticky Tamarind sauce

**Pork Bao Buns** 8.95  
Fluffy buns filled with Cha Sui pork, cucumber and BBQ sauce

**Butternut Squash Bao Buns** Vg N 6.95  
Served with pickled cucumber and peanut satay sauce

**Crispy Pepper Squid** 8.45  
Fried squid accompanied by a green peppercorn dipping sauce

**Vegetable Spring Rolls** V 7.75  
Crunchy vegetables freshly rolled in a crispy wrap with a traditional sweet chilli sauce

**Duck Rolls** 8.95  
Shredded duck rolled with spring onion. Served with a Hoisin dipping sauce

**Thai Crispy Beef** 9.45  
"Banging!" crispy beef with sticky dipping sauce

**Thai-namite Prawns** 9.45  
Battered prawns in a Sriracha mayo. So moorish!

**Prawn Dim Sum** 8.95  
Premium steamed prawn and pork dim sum accompanied by a mild chilli citrus sauce and crispy garlic

**Vegetable Tempura** Vg 6.95  
Broccoli, aubergine, red pepper, onion, carrot and butternut squash. With a sweet chilli dipping sauce

## Let Koh!

Take the hassle out of dining and allow your server to select a table pleasing range of starters and mains for all your party - £39.95 per person.

## In the party mood?

For only £10pp more add 2 cocktails to the above

2 of the same cocktails pp selected from our 'Favourites or Mocktails', one round served at the same time and only with the Let Koh! option

## Thai Curries

All served with Jasmine rice

**Chicken** 17.95 | **Pork** 17.95  
**Beef** 18.95 | **Prawn** 18.95  
**Vegetable** 16.95 | **Sea Bass** 18.95

**Green** Vg Gf 16.95  
The classic Thai curry. Coconut milk, lemongrass chilli and galangal

**Penang** Vg Gf 16.95  
Deliciously rich, creamy and fragrant

**Red** Vg Gf 16.95  
A traditional curry, rich and robust with a moderate chilli heat

**Massaman** Vg Gf N 16.95  
Mild curry with peanuts, potato and spices

**Jungle Curry** Vg Gf 16.95  
A modern twist on the traditional dish, red curry, fine beans, cabbage, bamboo shoots, mushrooms and courgette. Shout if you want it "Thai Heat".

**Butternut Squash Curry** Vg Gf 16.95  
Flavour - packed green curry served with Tofu, Butternut squash, courgette, mushrooms, red pepper and mangetout

**Katsu Curry** N 16.95  
Chicken or butternut squash and aubergine, coated in Panko breadcrumbs served with Jasmine rice, silky curry sauce and Yum salad  
**Chicken** 16.95 | **Vegetable** Vg 14.95

## Stir Fries/Noodles

Place them in the centre and share!

**Koh's Basil Stir Fry** 16.95  
Chicken or pork belly with aromatic Thai basil, crunchy vegetables and a chilli kick served with Jasmine rice and a fried egg  
**Chicken** 15.95 | **Pork** 16.45

**Beef Cashew Stir Fry** N 16.95  
Beef, peppers, spring onion, mushrooms, carrot and cashew nuts. Served with Jasmine rice

**NEW Spicy Seafood Udon** 15.95  
Prawns, Sea bass, and fragrant Thai basil, wok fried with Udon noodles and crunchy vegetables

**Pad Thai** Gf N 14.95  
The nations favourite, rice noodles, beansprouts, tamarind sauce and peanuts  
**Vegetable** Vg 14.95  
**Chicken** 15.95 | **Prawn** 16.95

**Giant King Prawn Pad Thai** Gf N 19.95  
A classic prawn Pad Thai with the addition of 2 giant Pacific king prawns

**Spicy Chicken Fried Rice** Gf 14.95  
Jasmine rice, stir fried chicken, birds eye chillies, mangetout, green beans, spring onions seasoned with krachai and Thai basil

**NEW Special Fried Rice** V Gf N 12.95  
Mushrooms, Carrot, Fine Beans, Peppers, Onions, Cashew nuts and Mangetout all stir fried with Jasmine rice and a light Soy seasoning  
Add Chicken or Prawns +2.95

**Thai Singapore Noodles** 15.95  
Rice noodles, tofu, prawns, Cha Sui pork, spring onions, red peppers and beansprouts

**Nasi Goreng** 15.45  
A very popular smokey, salty, sweet fried rice with chicken, carrot and red onions

**Vegetable Nasi Goreng** Vg 12.95  
Best served with a fried egg +1.95



## Thai Specialities

**Gai Yang (Grilled Chicken)** N 16.95  
Three grilled marinated chicken thighs served with coconut rice, Penang dipping sauce and Yum salad. A winner every time

**Tom Yum** Gf 7.50  
Thailands best loved soup, aromatic, sharp and sweet. Best served with choice of noodles:  
**Egg or Rice noodles** +2.75  
**Chicken or Prawns** +2.95  
**Tom Kha** Gf +2.00

**Tamarind Duck** Gf 18.95  
Half a roast duck served in a sweet and sour tamarind sauce. A must for every table. Served with Jasmine rice

**Crying Tiger Steak** N 19.95  
A traditional Thai steak. 8oz Sirloin with a lightly spiced Tamarind dipping sauce and Yum salad

**Surfing Tiger Steak** N 24.95  
Crying Tiger steak served with 2 Giant King Prawns, Yum salad and a chilli lime dressing

**Crispy Sea Bass** 17.95  
Sea Bass fillets lightly battered and served in a spicy lemon grass, chilli, coriander sauce. Served with Jasmine rice

**Moo Krob Moo Dang** 16.95  
Crispy and Cha Sui pork served on Jasmine rice with half a soft boiled egg and Thai BBQ sauce

## Side Dishes

**Koh Potatoes** Vg Gf 5.50  
Baby potatoes fried with onions and Thai spices

**Bangkok Broccoli** Vg N 6.95  
Wok fried Tender stem broccoli coated in peanut sauce and drizzled with Sriracha

**Seasonal Wok Fried Greens** Vg Gf 5.95  
Fine beans, mangetout, cabbage and courgette in garlic and soy stir fry sauce

**Roti (2)** V 4.50  
Crispy and highly addictive

**Yum Salad** Gf N 7.75  
A tastebud tease, Shredded cabbage, carrot, cucumber, apple and mint. Served in a citrus and soy dressing

**Jasmine Rice** Vg Gf 3.75

**Egg Fried Rice** V Gf 3.95

**Coconut Rice** Vg Gf 3.95

**Egg Noodles** V 4.50

**Chillies** Vg Gf 1.00  
Turn up the heat

**Fried Egg** V Gf 1.95  
Go Thai and add an egg to your dish

1 A tingle 2 Moderately spicy

3 Very spicy 4 Life changing

**Was your chilli confidence set too high?**

Have a glass of milk on us FREE

V Vegetarian Vg Vegan-friendly

Gf Gluten-free N Contains nuts

**Allergens** Please alert your server to any allergies, you or a member of your party may have. Dishes are prepared in areas where allergenic ingredients are present so there may be traces.

Optional 10% service charge added to all dining in bills.

## Favourites 9.95 each or 2 for 17

2 of the same cocktail served at the same time



**Blushing Lotus N**  
Chambord liqueur, vodka, pineapple and raspberries with a hint of almond



**Blue Thai**  
Pineapple, Lychee liqueur, Bacardi, Blue Curacao and lime



**Bye Bye Samurai**  
Copious amounts of rum combined with passionfruit, pineapple and lime



**Mai Thai N**  
A fantastic tippie using lashings of rum, lime and a wink of vanilla and almond syrup



**Dragon's Ruin**  
Passionfruit and raspberries muddled with citrus fruits and apple juice served over vodka



**Mango Iced Tea**  
A "grown ups only" ice tea. Gin, vodka, mango puree and coke



**Kohtini**  
Our twist on the Cosmo. Lychee liqueur, vodka, lime juice and cranberry



**Summer Daze**  
An old special of ours made with gin, passionfruit and Midori melon liqueur

## Premium 10.95 each or 2 for 19

2 of the same cocktail served at the same time



**Espresso Martini**  
Fresh double espresso shaken with vodka and a hint of vanilla



**Triple Choc Martini N**  
Chocolate martini with your choice of added Kahlua, Frangelico or Amaretto



**Sharply Dressed Jim**  
Jim Beam, Kahlua and Vanilla syrup with a dash of Angustura bitters



**Firecracker Daiquiri 🍷**  
Bacardi and Cointreau muddled with mango and lime puree and a birds eye chilli



**Thai's To Mexico 🍷**  
A dazzlingly good tequila and lychee liqueur blend. Served with passionfruit and lime



**Strawberry Basil**  
Oodles of gin with strawberries and basil topped with soda



**Pattaya Passion**  
Our take on a pornstar martini, Vodka, Passoa liqueur, passion fruit topped with Prosecco



**Thai Royale**  
Tasty and luxurious, raspberry and lychee liqueur, fizzed up with Prosecco

## Classics 11.95 each

Margarita | Caipirinha | Classic Martini | Daiquiri | Aperol Spritz  
Old Fashioned | Mojito | Pina Colada | Hennessy Sour | Porn Star

## Mocktails 6.95 each or 2 for 12

2 of the same cocktail served at the same time



**Sunrise**  
The illusion of a Thai Sunset, Orange juice, Lemon juice and Grenadine over crushed ice



**Samurai**  
A refreshingly tall Passionfruit and Pineapple delight, served over crushed ice



**Pineapple Colada**  
Fresh sweet Pineapple, Coconut milk and a squeeze of lime. Straight back to your last holiday



**Minty Mojito**  
Everyone's minty favourite. Muddled fresh mint leaves, Lime and Sugar syrup topped with Soda



**Dragons Really Ruined**  
Raspberries and Oranges muddled with Apple juice. Fruity and refreshing



**Strawberry Basil Fizz**  
Muddled Strawberries, Lime and Basil topped up with chilled lemonade



**Shy Lotus N**  
A distinguished drink of Raspberries, Almond syrup and Pineapple juice

Ask your server, if we have it, we will make it!

## Beer / Cider

<b>Singha</b> Thailand 5%	half 3.75	pint 6.75
<b>Leo</b> Thailand 5%	330ml	4.95
<b>NEW Singha Tower</b>		29.95
A unique ice cooled beer tower. Your personal 5 pint beer tap		
<b>Asahi</b> Japan 5%	330ml	5.25
<b>Corona</b> Mexico 4.5%	330ml	4.95
<b>Doom Bar</b> UK 4.3%	500ml	6.50
<b>Rekorderlig</b> Sweden 4%	500ml	6.75
<b>Organic Cider</b> UK 6%	500ml	6.50
<b>Peroni Libera</b> Italy 0%	330ml	4.25
<b>Guinness</b> 0%		4.95

## Soft Drinks

<b>Elderflower Sparkle</b>	3.75
<b>Rhubarb Sparkle</b>	3.75
<b>Coca Cola</b>	3.75
<b>Diet Coca Cola</b>	3.75
<b>Sprite</b>	3.75
<b>Sparkling / Still Mineral Water</b> 750ml	4.50
<b>Fever Tree Tonics</b>	2.75
<b>Ginger Beer</b>	3.50
<b>Juices</b>	Ask server for details

## Homemade Iced Teas

Passion Fruit, Lemon or Mango 5.95

## White Wine

All wines served by the glass are also available in 125ml

**SanVigilio Pinot Grigio** Italy  
Dry, crisp and floral  
**175** 6.95 | **250** 8.95 | **bottle** 26.50

**Bodegas Borsao Macabeo** Spain  
Light, fresh and easy  
**175** 6.75 | **250** 9.25 | **bottle** 25.95

**The Last Stand Chardonnay** Australia  
'Unoaked'  
Tropical flavours with a summer finish  
**175** 7.25 | **250** 8.95 | **bottle** 27.50

**False Bay Chenin Blanc** South Africa  
Dry, herbaceous with a creamy lemon character  
**175** 7.50 | **250** 9.75 | **bottle** 28.95

**La Leyenda Sauvignon Blanc** Chile  
Easy drinking, dry and zesty  
**175** 7.95 | **250** 10.50 | **bottle** 29.95

**Picpoul De Pinet Cuvée** France  
Crisp and exotic with a long lingering finish  
**bottle** 36.95

## Celebration Wines

**Sauvignon Blanc MOKO Black.** NZ  
Crisp, Fresh, Grapefruit. As vibrant as a bungee jump in the Southern Alps.  
**bottle** 39.95

**Cotes du Rhone** Chapelle de Marin  
Patrice Armand. France  
A full bodied red with fruity berries. A French kiss in a glass!  
**bottle** 37.95

**Veuve Clicquot Yellow Label** France  
Golden with biscuity citrus flavours  
**bottle** 90.00

## Red Wine

All wines served by the glass are also available in 125ml

**Borgia Garnacha** Spain  
Bright plum and berry aromas with soft, approachable tannins  
**175** 6.50 | **250** 8.75 | **bottle** 25.95

**Sierra Grande Merlot** Chile  
Intense aroma of ripe plums and sweet spice  
**175** 7.25 | **250** 9.25 | **bottle** 26.95

**Vega Piedra Rioja** Spain  
Raspberry, cherry and strawberry  
**175** 7.50 | **250** 9.75 | **bottle** 27.95

**Turno de Noche** Argentina  
Medium bodied, plum, blackberry and dark chocolate  
**175** 8.50 | **250** 11.95 | **bottle** 34.00

## Rosé Wine

All wines served by the glass are also available in 125ml

**San Vigilio Rosato Pinot Grigio** Italy  
Fruity, floral and crisp  
**175** 6.95 | **250** 8.95 | **bottle** 26.50

**Maison Cuvée Edalise** France  
Côtes de Provence  
**175** 10.50 | **250** 13.95 | **bottle** 39.95

## Sparkling

**Lunetta Prosecco Brut NV** Italy  
Light and elegant with citrus fruits, pear and sweet melon  
**125** 7.50 | **bottle** 34.00

**Lunetta Prosecco Rosé NV** Italy  
**bottle** 35.00

All prices are in £ and include VAT. Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.



Join our  
**Chilli Chatter**  
for promotions,  
discounts & deals