New to Koh Thai?

Welcome or as we would say "Sawaddee"

As in Thailand, we want your meal to be a "social ritual," food arriving as a chorus of flavours: Spicy, sweet, curries, noodles all placed in the middle to share. Eating should strengthen family ties, friendships and the community.

Unsure what to order?

Why not try our "Let Koh" option and allow your server to recommend a table pleasing selection, based on your preferences.

39.95pp

Nibbles Whilst you browse our wonderful Cocktail list

Prawn Crackers GF
Served with sweet chilli dipping sauce 4.95

Steamed Edamame GF VG
Crunchy fresh Edamame sprinkled with sea salt 4.95

Padron Peppers GF VG
Wok fried till lightly blistered, with lime and soy 6.95

Sharing Platters Put in the centre and dive in

Crispy Duck Pancake Rolls
Half a crispy shredded roast duck, served with steamed pancakes, spring onions, crunchy cucumber and glossy Hoisin sauce 21.95

Premium Platter N
Thainamite prawns, Chicken Satay, Pork Belly bites, Edamame beans, Vegetable Gyoza and salad garnish. Served with Satay, Nam Jim Jaew and Soy garlic sauce 29.95

Sawaddee Skewers N
A street food favourite: 6 Chicken satay skewers and 6 Teriyaki skewers with peanut dipping sauce and sweet Teriyaki. You will argue over the last one 22.95

Sharing Small Plates (Starters) We recommend 3 per couple

Chicken Satay GF N
Chargrilled chicken skewers with peanut satay dipping sauce
3 Skewers 6.95
6 Skewers 12.95

Teriyaki Skewers GF
Chargrilled chicken Teriyaki skewers dipped in a sweet Teriyaki sauce
3 Skewers 6.95
6 Skewers 12.95

Pork Belly Bites GF
Succulent pork belly pieces with salted crackling and Nam Jim Jaew dipping sauce 8.95

Thainamite Prawns
Battered prawns drizzled with Sriracha dipping sauce 9.45

Crunchy Aubergine VG
Aubergine cubes fried in Panko breadcrumbs and drizzled with a sticky Tamarind sauce 7.95

Crispy Chilli Squid GF
Fried squid accompanied by a green peppercorn dipping sauce 8.95

Vegetable Spring Rolls VG
Crunchy vegetables freshly rolled in a crispy wrap with a traditional sweet chilli sauce 7.95

Red Dragon Wings GF
Seasoned crispy wings with a sweet Sriracha dipping sauce 8.75

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

Thai Crispy Beef
"Banging" crispy beef with sticky dipping sauce 8.95

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

Pork Bao Bun
Thinly sliced pork belly with cucumber and Nam Jim Jaew sauce 6.95

Quackless Duck Bao Bun VG
Vegan duck smothered in Hoisin sauce with cucumber and spring onion 6.95

Vegetable Gyoza VG
Crispy vegetable dumplings served with a soy garlic dipping sauce 6.95

Thai Curries All served with Jasmine rice

Green VG GF
The classic: Coconut milk, lemongrass, chilli and galangal

Penang VG GF
Deliciously rich, creamy and fragrant

Massaman VG GF N
Mild with peanuts, potato and spices

Red VG GF
Rich and robust with moderate chilli heat

Chicken 17.95 **Pork** 17.95 **Beef** 18.95 **Prawn** 18.95 **Vegetable VG** 16.95 **Salmon** 18.95 **Tofu VG** 17.45

Chicken / Vegetable Katsu Curry VG N
Coated in Panko breadcrumbs and served with Jasmine rice 17.95

Don't forget your Roti +4.95

Upgrade to Egg Fried Rice, Coconut or Cauliflower Rice +1.00

Stir-fries

Drunken Rice
Pork or chicken. Chillies, peppers and pak choi all stir fried with fragrant Thai basil and special stir fry sauce. The perfect tonic for a bad day 16.95
Add prawns +2.00

Beef Cashew Stir Fry N
Beef, chilli, peppers, spring onion, mushrooms, carrot and cashew nuts. Served with Jasmine rice 17.95

Nasi Goreng
A very popular smokey, salty, sweet fried rice with chicken, carrot and red onions. Best served with an egg 15.95
Vegetable Nasi Goreng V 14.95

Koh Basil
Chicken or pork belly with aromatic Thai basil, crunchy vegetables and a chilli kick. Served with Jasmine rice and a fried egg 16.45

Spicy Chicken Fried Rice GF
Jasmine rice, stir fried chicken, birds eye chilli, mangetout, green beans, spring onions seasoned with Krachai and Thai basil 15.95

Broccoli Phad Kung
King prawns, broccoli, mushrooms and carrots lightly stir fried with special seasoning sauce. Served with Jasmine rice 16.95

Best served with a fried egg

Noodles

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

Pad See Ew
Thick rice noodles, stir fried with chicken and pak choi in a slightly sweet stir fry sauce. Alternative to Pad Thai 15.95

Thai Singapore Noodles
Noodles, prawns, Cha siu pork, spring onions, red peppers and beansprouts . Wok fried with a hint of Singapore spice mix.
Choice of:
Egg or Rice Noodles 15.95

Spicy Seafood Udon
Prawns, salmon and squid with fragrant Thai basil. Wok fried with udon noodles and crunchy vegetables 17.95

Soup

Tom Yum/Tom Kha GF
Thailand's best loved soup, aromatic, sharp and sweet 10.45
Add Egg or Rice Noodles +2.75
Add Chicken or Prawns +2.95
Please let your server know if you want it Thai hot

Khao Soi N
A rich comforting northern Thai coconut dish, served with egg noodles, coriander, red onions and chicken satay 15.95

Chef Specialities

Tamarind Duck
Half a roast duck served with sweet and sour Tamarind sauce. A must for every table. Served with Jasmine rice 19.95

A Sigh of Relief GLP-1 friendly
A choice chicken breast, salmon or tofu lightly stir fried with mangetout, peppers, fine beans and beansprouts. Served with cauliflower rice and a lemon ginger dressing on the side 15.95

Crispy Sea Bass
Sea Bass fillets lightly battered and served in a spicy lemon grass, chilli,coriander sauce. Served with Jasmine rice 20.00

Crying Tiger Steak GF
A traditional Thai steak, 8oz Sirloin, served with Nam Jim Jaew dipping sauce, salad garnish and Koh Potatoes 23.95

Gai Yang (Grilled Chicken) N
Grilled marinated chicken thighs served with coconut rice, Penang dipping sauce and salad 18.50

Moo Krob Moo Dang
Crispy and Cha siu pork served on Jasmine rice with a fried egg and Thai BBQ sauce 18.50

Extras

Jasmine Rice GF VG	3.75	Egg Noodles V	4.50
Egg Fried Rice V	4.75	Chillies GF VG	1.00
Coconut Rice GF VG	4.75	Fried Egg GF V	1.95
Cauliflower Rice GF VG	4.75	Kimchi	4.95
Egg Fried Cauli Rice GF V	5.75	Curry Sauce VG	4.95

Side Dishes

Koh potatoes GF VG
Baby potatoes fried with onions and spices 5.95

Seasonal Greens VG GF
Pak choi, courgette, fine beans and mangetout. Stir fried with garlic and soy sauce 5.95

Bangkok Broccoli VG N
Tender stem broccoli, coated in peanut sauce and drizzled with Sriracha 6.95

Black Bean Mushrooms VG
Wok fried with black bean sauce 5.95

Rotis (2) V
Crispy and highly addictive 4.95

Kimchi Fried Rice N
Best with a fried egg 6.95 +1.95

V Vegetarian VG Vegan-friendly GF Gluten-free N Contains nuts
A tingle Moderately spicy Very spicy Life changing

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.

Was your Chilli confidence set too high? Don't worry, have a glass of milk on us. FREE

Lilliput: 292 Sandbanks Road, BH14 8HZ
Port Solent: The Boardwalk, PO6 4TP
www.koh-thai.co.uk

Favourite Cocktails 10.95 each or 2 for 19*

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

Mai Thai N
Lashings of rum, orange liqueur, and almond syrup with a wink of lime

Daiquiri
White rum and orange liqueur muddled with choice of flavour

Summer Daze
A favourite of ours, gin, passionfruit, soda and Midori melon liqueur

Pina Colada
Creamy coconut, pineapple, rum cocktail; Tropical, sweet, fruity

Thais to Mexico
A dazzlingly good tequila and lychee liqueur blend, with passionfruit and lime

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

Dragons Ruin
Passionfruit and raspberries with citrus fruits and apple juice over vodka

Classic Cocktails 11.95 each

Margarita
Tequila, lime, orange liqueur; salted rim, tangy, refreshing, zesty

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

Mojito
White rum, lime, mint, sugar, soda; bright, refreshing, minty

Old Fashioned
Whiskey, sugar, bitters, orange twist; smooth, timeless, smoky

Pornstar Martini
Vanilla vodka, passionfruit, lime; Sweet, tropical, Prosecco

Cosmopolitan
Vodka, cranberry, orange liqueur, lime; Tart, chic, pink, vibrant

Negroni
Gin, vermouth rosso, Campari; Bitter, bold, aromatic, balanced, iconic

Hugo Spritz
Prosecco, elderflower liqueur, soda mint and lime

Mocktails 6.95 each or 2 for 12*

Sunrise
The illusion of a Thai sunset, orange juice, lemon juice, soda and grenadine over crushed ice

Pineapple Colada
Fresh sweet pineapple, coconut milk, and a squeeze of lime

Samurai
Passionfruit and pineapple delight, served over crushed ice

Strawberry Basil Fizz
Muddled strawberries, lime and basil topped with chilled lemonade

Dragons Really Ruined
Raspberries and oranges muddled with apple juice

Shy Lotus
A distinguished drink of raspberries, almond syrup, grenadine and pineapple

Minty Nojito
Muddled fresh mint leaves, lime and sugar syrup. Topped with soda

Want a different cocktail? Ask your server, if we have it we will make it

*2 of the same cocktail served at the same time

Wines

WHITE

Bantry Bay Chenin Blanc
Delicate floral notes and subtle pineapple
175ml 6.95 250ml 8.95 bottle 24.95

Crescendo Pinot Grigio
Dry crisp with citrus and ripe pear
175ml 7.45 250ml 9.45 bottle 26.95

Terra Vega Chardonnay
Ripe banana, vanilla and apple
175ml 7.50 250ml 9.75 bottle 28.95

NZ Fernlands Sauvignon Blanc
Beautifully balanced and tropical
175ml 10.45 250ml 12.45 bottle 34.95

SPARKLING

Prosecco Bel Canto Italy
Delicate and aromatic with fine bubbles
125ml 6.95 bottle 29.95

RED

Hillville Road Shiraz
Raspberries and black cherries
175ml 6.95 250ml 8.95 bottle 24.95

Five Ravons Pinot Noir
Delicious with red fruity flavours
175ml 7.45 250ml 9.45 bottle 26.95

Vina Carrasco Merlot
Soft plummy with hits of vanilla
175ml 8.45 250ml 10.45 bottle 29.95

ROSÉ

Ombrellino Pinot Grigio Rosé
Rich floral red fruits
175ml 7.45 250ml 9.45 bottle 26.95

Nicolas Rouzet Provence Rosé
Strawberry, raspberry, redcurrents
175ml 10.45 250ml 13.45 bottle 38.45

Premium Champagne
Ask server for details bottle 69.95

Beer

Singha Thailand 5% — Pint 6.95 / Half 3.75

Singha Tower
A unique ice cooled beer tower. Your personal 5 pint beer tap — 29.95

Beavertown - Gamma Ray
An American Pale Ale, enhances the lime and aromatic herbs in dishes such as Pad Thai 5.4% 330ml — 5.95

Asahi
A quick crisp finish and no lingering bitterness 5% 330ml — 5.25

BrewDog - Hazy Jane
A smooth fruity IPA, with notes of pineapple and mango. Perfect for spicy curries 5.0% 330ml — 5.95

Jubel Peach Beer GF
This gluten-free beer is deliciously juicy with thirst quenching peachy flavours 4% 330ml — 5.45

Orchard Pig Cider 4.5% 500ml — 6.50

Peroni Libera 0% 330ml — 4.25

Guinness 0% 500ml — 4.95

Soft Drinks

Coke / Diet Icon — 330ml 3.75 / Pint 473ml 4.75

Sprite — 3.75

Still Mineral — 750ml 4.75

Sparkling Mineral — 750ml 4.75

Ginger Beer — 3.50

Juices — 2.50
Ask server for flavours — Pint 4.50

Elderflower Sparkle — 3.75

Raspberry Sparkle — 3.75