

SET

(minimum 2 persons)

PHUKET

Mixed starter. Stir-fried mixed seafood, Stir-fried roasted duck with cashew nuts. Mixed fresh vegetables, steamed rice or plain noodles. Tea or coffee.

24.50 per person

CHIENGMAI

Mixed starter. Green curry with chicken, beef with garlic & peppers. Mixed fresh vegetables, steamed rice or plain noodles. Tea or coffee.

22.50 per person

PATHAYA

Mixed starter. Red curry with beef, sweet & sour chicken. Mixed fresh vegetables, Steamed rice or plain noodles.

Tea or coffee.

22.50 per person

BANGKOK [V]

Spring rolls, vegetable tempura. Green or red curry with fresh Vegetables, Stir-fried bean curd with green & red pepper. Mixed fresh vegetables, Steamed rice or plain noodles. Tea or coffee.

20.00 per person



STARTERS

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MIXED STARTERS

(minimum of 2 persons)

Chicken Satay, freshly & homemade Siam Spring Rolls, Golden Bags, Prawn on Toast, Tod Mun Khao Poad, & Prawn Spring rolls.

14.00

CRISPY AROMATIC DUCK

Quarter 14.00, Half 26.00

AUNTIE'S SPRING ROLLS

Deep-fried duck wrapped in rice pastry & vegetables served with a sweet chilli sauce, freshly homemade.

6.50

CHICKEN SATAY

Barbecued chicken served with peanut sauce, cucumber & carrot radish.

6.50

TOD MUN PLA (FISH CAKES)

Fresh homemade, fish, Thai herbs, red curry paste, sweet chilli sauce, with ground peanut.

6.50

PRAWN & CHICKEN ON TOAST

Homemade fried minced prawn, chicken, & sesame seeds on toast with sweet chilli sauce, fresh & homemade.

6.25

PRAWN TEMPURA

Deep-fried marinated king prawn in a light batter, with sweet chilli sauce.

6.50

GOONG HOM PHA

King Prawn wrapped in rice pastry, served with a sweet chilli sauce, freshly homemade.

6.50

KANOM JEEB (THAI DIM SUM)

Homemade steamed parcels of crab, pork, water chestnuts, Thai herbs, sesame oil, with dark soy sauce.

6.50

THAI CALAMARI

Deep-fried squid in batter on a bed of green salad served with a sweet sauce.

6.50

GOLDEN BAGS Homemade minced prawn & chicken flavoured with garlic, wrapped in rice paper sacks & deep-fried until crispy golden brown, with a sweet sauce.

6.50

SPARE RIBS

Stir-fried Pork spare ribs with a garlic sauce.

6.50

CRISPY CRAB OR SQUID

Deep-fried soft-shell crabs or Squid in batter on a bed of green salad, with Thai spicy sauce.

6.50

SIAM SPRING ROLLS [V]

Fresh homemade, deep-fried rice pastry leaves filled with vegetables including mushrooms, spring onion, carrots & clear noodles, served with a sweet chilli sauce.

6.00

VEGETABLES TEMPURA [V]

Deep-fried vegetables fresh & homemade in a light batter, served with a sweet chilli sauce.

6.00

TOD MUN KHAO POAD [V]

Fresh homemade, crispy fried sweet corn cakes with herbs & red curry paste, served with a sweet sauce.

6.00

SOUP ซุป

TOM YUM

Fresh homemade, the famous spicy, hot & sour mushroom soup, with galangal, & lemongrass. Seafood, or Prawn 6.50
Mushroom 5.50 Chicken 6.00

TOM KHA

A light coconut cream freshly & homemade with mushroom, flavoured with galangal, & lemongrass.

Choice as above

THAI SPICY SALAD

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YUM NEUR YANG

Grilled thinly sliced beef with fresh chilli, onions, lime juice & coriander.

8.50

YUM TALAY

A mixture of seafood salad in a marinade of lemon juice, fresh lemongrass, coriander & green chilli.

9.00

CURRY แกง

GAENG

The famous green or red curry sauce with coconut milk, bamboo shoots.

Prawn or Seafood 9.50

Chicken, Pork or Beef 9.00

Vegetables [V] 8.00

GAENG PANAENG

Dry red curry paste with coconut milk, shredded lime leaves. Choice as above

GAENG PA

Spicy jungle curry with bamboo shoots & fresh basil leaves. Choice as above

MASSAMAN

The mildest of all the curries, with fresh onion & potato in coconut milk.

Prawn 9.50 Chicken, Pork or Beef 9.00

GAENG PHED PED YANG

Roasted Duck in red curry paste with coconut milk, pineapple & fresh tomato.

9.50

This menu is online, at <https://auntiesthai.co.uk/menu> for your convenience



GRILL

GAI YANG

Grilled chicken marinated in fresh coriander, & garlic served on a sizzling plate. 10.50

WEeping TIGER

Marinated tender sirloin beef in our Chef's special sauce, chargrilled serve on a sizzling plate. 12.50

SIZZLING

Stir-fried roasted duck or prawn with pineapple, fresh onions, mushroom green & red peppers, served on sizzling plate. 10.50

NEUAGATA

Stir-fried sliced beef on a sizzling plate with fresh onions & mushrooms. 11.50

STIR FRY ผัด

BLACK BEAN

Black bean sauce & fresh onion, green & red peppers, chilli served on a sizzling plate. Duck, or Prawn 12.00
Chicken, Beef, or Pork 11.00

THAI HERB

Stir-fried with fresh onion, lemongrass, lime leaves & chilli served on a sizzling plate. Prawn 12.00
Chicken, Beef, or Pork 11.00

PHAT KHING

Stir-fried with fresh ginger, mushrooms, onions & spring onions. Roasted Duck, or Prawn 12.00
Chicken, Beef, or Pork 11.00

KRA PROW

Stir-fried with fresh chilli, garlic, French beans, & basil leaves. Choice as above

MED MAMUANG

Stir-fried with cashew nuts, pineapple, fresh onions, carrots & spring onions. Choice as above

PRAW WAN

Stir-fried sweet & sour with fresh onions, carrots, pineapple & tomato. Choice as above

PHAT NAMMAN HOI

Stir-fried chicken with fresh mushrooms, spring onions, carrots, & oyster sauce. 9.50

ย่าง

KRA TIAM

Stir-fried with fresh garlic, mushrooms, black peppers & spring onions, topped with coriander. Prawn 10.50, Beef, or Pork 9.50

PED RAD PRIK

stir-fried pieces of roasted duck in our Chef's special sauce. 12.50

PED RED WINE

Stir-fried pieces of roasted duck, onions green & red peppers, chilli served on a sizzling plate 13.00

TALAY THONG

Stir-fried mixed seafood with fresh chilli served on a sizzling plate. 12.00

PED PEKING

Deep-fried crispy Roasted duck with our Chef's special sauce topped with fresh coriander 10.00

GOONG/ PED MA-KAM

Deep-fried with tamarind sauce topped with fried fish red shallot. King prawn or roasted duck 10.00

SEAFOOD อาหารทะเล

PLA THREE TASTE

Deep-fried crispy whole Sea Bass with sweet chilli sauce, topped with fresh coriander & spring onions. 21.00

PLA RAD PRIK GAENG

Deep-fried crispy whole Sea Bass with red curry paste & coconut milk, topped with fresh lime & basil leaves. 21.00

LANEUNG

Steamed Sea Bass with lime sauce topped with fresh chilli, lemongrass & coriander. 21.00

SQUID PHAT BLACK BEAN

Stir-fried squid with black bean sauce & fresh onion, green & red peppers, & chilli served on a sizzling plate. 12.00

SQUID PHAT THAI HERBS

Stir-fried Squid with onion, lemon grass lime leaves & chilli served on a sizzling plate 12.00

VEGETABLES ผัก

PHAT PAKRUAM

Stir-fried mixed fresh vegetables. 8.50

PHAT BROCCOLI

Stir-fried fresh broccoli, carrots with oyster sauce. 8.50

PHAT BEAN CURD

Stir-fried bean curd with fresh green & red pepper, chilli & black bean sauce. 8.50

BEAN CURD PHAT KHING

Stir-fried bean curd with ginger, fresh mushrooms, onions & spring onions. 8.50

BEAN CURD PHAT PREAW WHARN

Stir-fried bean curd sweet & sour with fresh onions, carrots, pineapple & tomato. 8.00

RICE & NOODLES

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KAO SUOY

Steamed fragrant rice. 3.50

KAO KAI

Stir-fried rice with egg & peas. 3.75

KAO COCONUT

Steamed fragrant rice with coconut milk. 3.75

KAO NUE

Thai sticky rice. 3.75

KAO PHAT

Special fried rice with egg, peas & onions, topped with cucumber & tomatoes. Prawn, Squid, or Duck 9.00
Chicken, Pork or Beef 8.50

KAO PHAT PRIK

Special fried rice with egg, peas & onions, chilli oil, spring onion topped with fresh coriander. Prawn or Squid 10.00
Chicken, Pork or Beef 9.00
Vegetables [V] 8.00

PHAT THAI

Thai noodles stir-fried with fresh bean sprouts, spring onions, egg & ground peanuts. Choice as above

PLAIN NOODLES

Stir-fried yellow noodles with fresh onion, bean sprouts & spring onions. 6.50

THANK YOU ขอขอบคุณ

Thank you for choosing our family restaurant.

We hope you enjoy your meal.



WHITE WINE

SAUVIGNON BLANC, SEAGULL MOUNTAIN (New Zealand)

Rich & crispy reflecting the beauty of its N. Zealand Marlborough origin. With a plethora of fresh tropical fruit & gooseberry aromas. 19.50

CHARDONNAY, AUCTION HOUSE (Australia)

Rich & creamy on the palate, showing lime & grapefruit flavours with sweet vanilla oak. 18.00

PINOT GRIGIO, VESCOVI (Italy)

Appealing crispy dry wine, light & fresh on the palate. 17.00

SAUVIGNON BLANC, LOS PASTOS (Chile)

Intense floral, citrus & tropical fruit flavours. 16.00

MAITRE'D DRY WHITE (France)

Vibrant & fruity, with a delicate bouquet of citrus fruits & mango. Freshness & roundness gives its character.

Bottle 13.00
250ml 4.50
175ml 3.75

SPARKLING WINE & CHAMPAGNE

MOET & CHANDON BRUT (France)

A firm, dry style from the largest champagne house. 45.00

PROSECCO (Italy)

This extra dry sparkling wine has delicate aromas of sweet almonds & the Prosecco grape's typical bitter finish. 18.50

ROSÉ WINE

PINOT GRIGIO ROSE, FABIANO (Italy)

Dry, fruity & well balanced. 17.00

ANJOU ROSE; DOMAINE DU PLESSIS (France)

Refreshing & slightly sweet wine from the Loire region. 16.50

MAITRE'D ROSE (France)

A refreshing wine with red currant & raspberry aromas.

Bottle 13.00
250ml 4.50
175ml 3.75

RED WINE

RIOJA CRIANZA, CARRIZAL (Spain)

New wave Rioja bursting with juicy peppery red berry fruits, with an oaky maturity. 18.00

SHIRAZ, AUCTION HOUSE (Australia)

Rich, generous fruit palate with soft, ripe tannins. 18.00

MALBEC, PARADOS (Argentina)

Ripe & juicy wine bursting with blackberry fruit, hints of spice & a full, robust finish. 17.00

CABERNET SAUVIGNON, LOS PASTOS (Chile)

Smooth & easy-drinking, & packed with ripe blackcurrant flavour with a warming peppery finish. 16.00

MERLOT, LOS PASTOS (Chile)

Soft & fruity with plenty of succulent berry & Damson flavours, & a pleasing hint of cinnamon spice typical of this user-friendly grape variety. 16.00

MERLOT, ALAIN MECON (France)

Soft & warming packed with current fruit flavours & a lovely jammy finish. Deeply plum coloured & full-bodied it is a perfect partner to red meat dishes & spicy cuisine. 13.50

MAITRE'D RED (France)

Round & fruity with mellow tannins, this wine offers aromas of blackcurrant & cherries.

Bottle 13.00
250ml 4.50
175ml 3.75

BEERS

Leo 330ml 3.50
Tiger 330ml 3.50
Singha 330ml 3.50

WHISKEY

Bells 3.00
Glenfiddich 3.00
Jack Daniels 3.00
Jameson Irish 3.00

VODKA, GIN, RUM

Barcadi 3.00
Captain Morgan 3.00
Gordons 3.00
Malibu 3.00
Smirnoff 3.00

BRANDY/ COGNAC/ PORT

Courvoisier 3.50
Remy Martin VSOP 4.50
Ruby port 2.50

LIQUEURS

Amaretto 3.00
Archers Peach 3.00
Baileys 50ml 3.00
Cointreau 3.00
Grand Marnier 3.00
Southern Comfort 3.00
Tia Maria 3.00

APERITIFS

Cinzano Bianco 3.00
Martini Dry/ Sweet 3.00
Pernod 3.00
Pimms 3.00

SOFT DRINKS

Still or Sparkling water 750ml 2.25
Coke or Diet Coke, Orange or Pineapple Juice Pint 3.00 330ml 2.25
J2O 2.50
Tonic water 125ml 1.75
Gingerale 125 ml 2.00
Lemonade 330ml 2.25
Elderflower 275ml 2.00

HOT DRINKS

Jasmine Tea (pot) 2.50
Flowering Jasmine Tea 3.00
English Tea 2.50

NESCAFE' DULCI GUSTO

Coffee Americano 3.00
Cafe' Au Lait 3.00
Cuppuccino 3.50
Irish Coffee 4.00
Liqueur Coffee 4.00

