

**THAIEDGE**  
CONTEMPORARY THAI CUISINE

Thai Edge Cardiff  
t - 0292 023 5665

Thai Edge Bristol  
t - 0117 927 6088

Thai Edge Birmingham  
t - 0121 643 3993

[www.thaiedge.co.uk](http://www.thaiedge.co.uk)

**THAIEDGE** **LUNCH**  
CONTEMPORARY THAI CUISINE **MENU**

# THE NEW THAI EDGE EXPRESS LUNCH MENU

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Soups or Starters - only £3.50

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Main Course - only £5.99

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2 Course Meals - £7.95

Choose one of each course (add £1.00 Extra for seafood on mains)

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2 Course Mains Specials Meals - £9.95

Choose one soup or starter and one special main meal

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## STARTERS

### SOUPS

CHOOSE FROM

Chicken, Prawn, Mixed Vegetables or Mixed Seafood

#### S1 - TOM YAM

Spicy soup with lemon grass, galangal, chillies and mushrooms.

#### S2 - TOM KHA

Coconut milk based soup with mushrooms, lemon grass, galangal and kaffir lime leaves.

#### S3 - PHO TAK

A traditional spicy soup with lemon grass, kaffir lime leaves, Thai basil and crushed bird eye chillies

### SALADS

#### S4 - LAAB (Chicken or pork)

Steamed minced meat with spring onions, Thai parsley, shallots, dried chilli, ground rice, fish sauce and lime juice.

#### S5 - YAM WOON SEN

Rice vermicelli salad with minced chicken, prawns, onions and coriander tossed in a chilli lemon dressing

### GRILLED/FRIED

#### S6 - POH PIA TOD

Crispy spring rolls stuffed with vermicelli, carrot, wood fungus and white cabbage served with plum sauce

#### S7 - POH PIA GOONG

Seasoned prawns wrapped in a blanket of crispy pastry and served with dipping sauce

#### S8 - SEE KRONG MOU YANG

Grilled spare ribs marinated in herbs and spices and served with sweet chilli sauce

#### S9 - SATAY (Chicken, beef or lamb)

Grilled marinated skewers of meat served with peanut dipping sauce

#### S10 - TORD MAN PLA

Minced fish mixed with red curry paste, lime leaf and green beans. Deep fried and served with cucumber dipping sauce

#### S11 - TORD MUN KHOA PHOD

Sweet corn seasoned and mixed with flour before being formed into a cake and deep fried, served with plum sauce

## MAINS

CHOOSE FROM

Chicken, Beef, Pork, Lamb or Mixed Vegetables - £5.99

Prawns - £6.50 (ADD £1.00)

All served with complementary steamed jasmine rice excluding noodle dishes

### STIR FRIED DISHES

#### M1 - PAD KHING

Fresh ginger, spring onions, red and green chillies and Chinese mushrooms with soy and oyster sauce

#### M2 - PAD PHED

Bamboo shoots, krachai and sweet basil mixed with Thai red chilli paste

#### M3 - PAD KRA TIEM PRICK TAI

Stir fried with garlic, white pepper and coriander

#### M4 - PAD PREW WAAN

Cucumber, tomato, red and green peppers, onions, spring onions and pineapple in a Thai style sweet and sour sauce

#### M5 - PAD MED MAUNG HIMMAPAN

Cashew nuts, mushrooms, peppers, spring onions and chillies with oyster sauce. Garnished with roasted chilli

### CURRY DISHES

#### M6 - Green Curry - GAENG KEOW WAAN

Green curry paste with coconut milk, aubergines, baby and pea aubergines and sweet basil

#### M7 - Panang Curry - GAENG PANANG

Red chilli panang paste cooked with coconut milk, sweet basil and shredded kaffir lime leaves

#### M8 - Mussaman Curry - GAENG MUSSAMAN

Mussaman curry paste cooked in coconut milk with potatoes, onions and peanuts

#### M9 - Jungle curry - GAENG PHA

Cooked with dry chilli jungle curry paste, bamboo shoots, green beans, peppercorns, krachai and holy basil

#### M10 - Yellow Curry - GAENG KAREE

Yellow curry paste cooked in coconut milk with potatoes and onions

#### M11 - CHOO CHEE PLA (FISH)

Deep fried coated fish fillets in choo chee curry paste with coconut milk, egg and lime leaves

### NOODLES

#### M12 - PAD THAI

Stir fried rice noodles with bean curd, egg, bean sprouts and spring onions with pad Thai sauce

#### M13 - SINGAPORE NOODLES

Egg noodles stir fried with curry powder, egg, peppers, chilli and spring onions

## MAINS SPECIALS - £7.50

#### M14 - PHED NAM MAKAM (DUCK)

Roasted Thai duck in a sweet and sour tamarind sauce, served with egg fried rice

#### M15 - GOONG PAD ASPARAGUS (TIGER PRAWNS)

Black tiger prawns stir fried with asparagus tips and garlic, served with steamed jasmine rice