

Starters

Home-Made Starters

- 1. ไทยซ์นชายัน มิกซ์ สตาร์ทเตอร์ Thai Sunshine Mixed Starters**
A selection of Satay Gai, Popia Tod, Kanom Pung Nah Moo, Tung Tong Moo and Tord Mun Pla, served with accompanying sauces. (Suitable for 2 persons)
£10.95
- 2. สะเต๊ะไก่ Satay Gai**
Chicken strips on wooden skewers, marinated and grilled, served with peanut sauce and cucumber dip.
£5.95
- 3. ปอเปี๊ยะหมู Popia Tod**
Thai homemade spring rolls. Light and Crispy wrappers surrounding a tasty mix of vegetables, mushrooms and rice noodles with minced pork, served with sweet and sour plum sauce.
£5.95
- 4. ไส้อั่ว Sai Oua**
Famous Thai sausages made with pork, chilli, lime leaves and other spices, served with sliced fresh ginger, peanuts and spring onions.
£5.95
- 5. ไก่ทอดชุบแป้ง Gai Tempura**
Deep fried chicken fillets in a light crispy batter, served with homemade Thai sweet and sour chilli sauce.
£5.95
- 6. ขนมปังหน้าหมู Kanom Pung Nah Moo**
Deep fried marinated minced pork, spread on pieces of toast, added with sesame seeds, served with homemade Thai sweet and sour chilli sauce.
£5.95
- 7. ลูกทองหมู Tung Tong Moo**
Golden parcels - minced pork and vegetables wrapped in wonton wrappers and deep fried until crispy, served with a plum sauce.
£5.95
- 8. ทอดมันปลา Tord Mun Pla**
Thai fishcakes - Minced fish blended with green beans, chilli, lime leaves and other spices, served with homemade Thai sweet and sour chilli sauce topped with cucumber, peanut crush and salad.
£5.95

9. กุ้งชุบแป้งทอด **Goong Shup Pang Tod**
Deep fried prawns in a light crispy batter, served with homemade Thai sweet and sour chilli sauce.
£6.95
10. กระดูกหมูทอดกระเทียมพริกไทย **Gradoog Moo Tod**
Deep fried pork spare ribs marinated in garlic and pepper, served with chilli sauce.
£5.95
11. กระดูกหมูอบ **Gradoog Moo Ob**
Pork spare ribs coated with our own special marinade and cooked until the meat almost falls off the bone.
£5.95

Thai Soups

12. ต้มยำ **Tom Yum**
A traditional spicy hot and sour Thai soup flavoured with lemon grass, lime leaves and chilli.
A choice of: *Chicken* **£5.95**
King prawns **£5.95**
13. ต้มข่า **Tom Kha**
A traditional coconut soup flavoured with Siamese ginger, lemon grass, lime leaves and fresh coriander, mushrooms, lime juice and spring onions.
A choice of: *Chicken* **£5.95**
King prawns **£5.95**

Thai Salad

14. ยำ **Thai Salad**
Meat of your choice flavoured with chilli, lime juice, red onions mint and fresh coriander.
A choice of: *Thin slices of steak* **£8.95**
Thin slices of pork **£8.95**
King prawns **£8.95**

15. ส้มตำ **Som Tam**
The traditional spicy salad of north east Thailand, made with fresh papaya, carrot, fine beans, fresh chilli, garlic, lime juice, tomato, fish sauce and ground peanuts.
£8.50

Main Courses

Special Thai Salad

16. ลาบ **Larb**
A traditional special of north east Thailand dishes, made with minced chicken, pork, beef, tiger prawns or duck, flavoured with Thai fresh herbs, Thai shallot, lemon juice, lime leaves, coriander, chilli, mint and blend of roast ground rice. Best eaten with sticky rice.
A choice of: *Chicken* **£8.95**
Pork **£8.95**
Beef **£8.95**
Tiger prawns **£9.95**
Duck **£9.95**

Thai Special Grill

17. สเต็กเนื้อย่างไฟ **Tiger Steak / Sizzling Lamb**
Sirloin steak grilled flavoured with whisky, black pepper, garlic, special chef sauce. Served with salads.
A choice of: *Sirloin Steak* **£12.95**
Sizzling lamb **£12.95**

Curry Dishes

18. แกงเขียวหวาน **Gaeng Keowan (Thai Green Curry)**

Classic Thai green curry. Cooked in coconut milk, vegetables, and green chilli flavoured with fresh basil leaves.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Duck</i>	£9.95

19. แกงเผ็ด **Gaeng Phed (Thai Red Curry)**

Classic Thai red curry. Cooked in coconut milk, bamboo shoots, chilli. Topped with Thai basil.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95

20. แกงพะแนง **Gaeng Penang (Thai Penang Curry)**

A rich, aromatic curry, with more spices and less coconut milk. Flavoured with lime leaves and peanuts.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Duck</i>	£9.95

21. แกงเผ็ดเป็ดข่า **Gaeng Phed Ped Yang (Duck Red Curry)**

Roasted duck curry. Cooked with coconut milk, pineapple, fresh Thai basil, tomato and chilli.

£9.95

22. แกงกะหรี่ **Gaeng Garee (Thai Yellow Curry)**

A yellow curry flavoured with coconut milk, coriander seed, potato and onion.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Duck</i>	£9.95

23. แกงมัสมั่น Gaeng Mussaman (Thai Mussaman Curry)

A rich coconut curry with peanuts, red chilli, potato and onion.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Duck</i>	£9.95

24. แกงป่า Gaeng Par (Thai Jungle Curry)

Thai jungle non-coconut based curry. Cooked in stock with chilli paste, lime leaves, Thai wild ginger, bamboo shoots, fresh chilli, mixed vegetables and aromatic spices.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Duck</i>	£9.95

Stir Fried Dishes

25. ผัดกระเทียมพริกไทย Pad Gratiem Prik Tai

Thai stir fried meat in a special Thai garlic, white pepper sauce and vegetables.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Squids</i>	£9.95
<i>Duck</i>	£9.95

26. ผัดกระเพรา Pad Graprao

Spicy and aromatic stir fried meat with fresh chilli, lime leave, basil leaves and vegetables.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Squids</i>	£9.95
<i>Duck</i>	£9.95

27. ผัดเม็ดมะม่วง Pad Med Mamuang

Stir fired meat in light batter with roasted cashew nuts, peppers, vegetables and onion in a special Thai sauce.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Duck</i>	£9.95

28. ผัดขิง Pad Khing

Stir fired meat with ginger, vegetables, less chilli, peppers and onion.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Duck</i>	£9.95

29. ผัดพริกสด Pad Prik Sod

Stir fried meat with fresh chilli, garlic, spring onion, vegetables and peppers in a special Thai sauce.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Squids</i>	£9.95
<i>Duck</i>	£9.95

30. ผัดเปรี้ยวหวาน Pad Prieu Warn

Stir fried meat in light batter with pineapple, tomato, pepper, onion and vegetables in a Thai special sweet and sour sauce.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Duck</i>	£9.95

31. ผัดน้ำมันหอย Pad Num Mon Hoy

Stir fried meat with vegetables, mushrooms and spring onion, flavoured with oyster sauce.

<u>A choice of:</u> <i>Chicken</i>	£9.95
<i>Pork</i>	£9.95
<i>Beef</i>	£9.95
<i>Tiger prawns</i>	£9.95
<i>Duck</i>	£9.95

Special Seafood

32. ปลาหนังซีอิ๊ว Pla Nung See Aew

Whole sea bass steamed with ginger, mushrooms, and spring onion in Thai soy sauce.

£13.95

33. จู๋ฉี กุ้ง/ปลา **Pla/Goong Shu Shi**
Fillet of haddock or prawns steamed and topped with a spicy sauce made from red curry and coconut cream. Flavoured with Thai basil.
A choice of: *Fillet of haddock* **£13.95**
Giant king prawns **£13.95**
34. ปลาสามรส **Pla Sam Lod**
Whole sea bass in a sweet sour and spicy sauce flavoured with tamarind, pickled garlic and large fresh chilli.
£13.95
35. ปลาราดพริก **Pla Lard Prik**
Fried whole sea bass in sweet chilli sauce.
£13.95

Vegetarian

Starters

36. เต็มปุระผัก **Tempura Pak**
Deep fried mixed vegetables in a light crispy batter, served with homemade Thai sweet and sour chilli sauce.
£4.95
37. ปอเปี๊ยะผัก **Popia Pak Tod**
Thai homemade spring rolls. Light and Crispy wrappers surrounding a tasty mix of vegetables, mushrooms and rice noodles, served with a plum sauce.
£4.95
38. สะเต๊ะเต้าหู้ **Satay Tofu**
Marinated tofu in coconut milk, turmeric, skewered and grilled, served with peanut sauce and cucumber dip.
£4.95
39. สะเต๊ะเห็ด **Satay Hed**
Marinated mushroom with coconut and grilled, served with peanut sauce and cucumber dip.
£4.95

40. ทอดมันข้าวโพด Tod Mun Khao Phod

Deep fried of sweet corn combined with Thai spicy, lime leaves and chilli, served with Thai sweet and sour chilli sauce topped with cucumber, peanut crush and salad.
£4.95

41. กุ้งทองผัก Tung Tong Pak

Stir fried vegetables wrapped in wonton wrappers and deep fried until crispy. Served with chilli sauce.
£4.95

42. ยำผัก Yum Pak

Thai spicy salad with mixed vegetables in a dressing of lime juice, chilli and fresh coriander.
£4.95

Soups

43. ต้มยำเห็ด Tom Yum Hed

Mushrooms in a hot and sour soup flavoured with lemon grass, lime leaves and chilli.
£4.95

44. ต้มข่าเห็ด Tom Kha Hed

Mushrooms in a soup with coconut milk flavoured with Siamese ginger, lemon grass and lime leaves.
£4.95

45. ต้มจืดผัก Tom Jeud Pak

A mild clear soup with mixed vegetables.
£4.95

Main Courses

46. แกงเขียวหวานผัก Gaeng Keowan Pak (Vegetable Thai Green Curry)

Thai green curry with vegetables cooked in coconut milk, flavoured with Thai basil and lime leaves.
£8.50

47. แกงเผ็ดผัก Gaeng Phed Pak (Vegetable Thai Red Curry)

Mixed vegetables cooked with coconut milk and red curry paste.
£8.50

48. แกงมัสมั่นผัก Gaeng Massaman Pak (Vegetable Massaman Curry)

A rich coconut curry with peanuts and potatoes in an aromatic sauce.
£8.50

49. แกงพะเนียงเต้าหู้ **Gaeng Penang Tofu (Tofu Penang Curry)**
Tofu cooked in a rich coconut milk with Penang red curry, flavoured with fresh chilli and lime leaves.
£8.50
50. จู๋เต้าหู้ **Gaeng Shu Shi Tofu (Tofu Shu Shi Curry)**
Tofu, topped with a spicy sauce made from red curry paste and coconut milk flavoured with Thai basil and chilli.
£8.50
51. จู๋เห็ด **Gaeng Shu Shi Hed (Mushroom Shu Shi Curry)**
Mushrooms cooked in a rich coconut milk with a spicy sauce made from red curry paste, flavoured with Thai sweet basil.
£8.50
52. ลาบเห็ด **Larb Hed**
Mixed mushrooms with Thai shallots, spring onions, coriander and chilli powder.
£8.50
53. ยำผัก **Yam Pak**
Mixed fresh vegetables flavoured with chilli, lime juice, red onions mint and fresh coriander.
£8.50
54. ส้มตำ **Som Tam**
The traditional spicy salad of north east Thailand, made with fresh papaya, carrot, fine beans, fresh chilli, garlic, lime juice, tomato, fish sauce and ground peanuts.
£8.50
55. ผัดไทเจ **Pad Thai Jay**
The famous Thai stir-fried noodles with vegetables
£8.50

Rice and Noodles

56. ข้าวผัดไทยซันซายน์ **Thai Sunshine Special Fried rice**
Fried rice with egg, vegetables and meat of your choice
A choice of: *Chicken* **£8.50**
Pork **£8.50**
Tiger Prawn **£8.50**

57. ผัดไท **Pad Thai**
 The famous Thai stir-fried noodles with eggs, bean sprouts, ground peanuts and meat of your choice
A choice of: *Chicken* **£9.50**
Pork **£9.50**
Tiger Prawn **£9.50**
58. ข้าวเปล่า **Khao Suey**
 Steamed Thai rice
£3.50
59. ข้าวผัดไข่ **Khao Pad Kai**
 Fried rice with egg
£3.50
60. ข้าวมะพร้าว **Khao Maprow**
 Coconut rice
£3.50
61. ข้าวเหนียว **Khao Niew**
 The famous Thai sticky rice
£3.95
62. บะหมี่ผัดไข่ **Bah Mee Pad Kai**
 Stir-fried egg noodles
£3.95

Now, Get Special Price Offer

Two Courses Meal and A Drink

£16.95 Per Person

For Your Evening Meal 5.00pm – 10.30pm

Tuesday and Wednesday

Our Main Menu is also Available and Discount 10% Excluded Drink