Chef Recommended

Thai-Style Whole Fish



Chu Chee Pla

Deep-fried fish with Red Curry Sauce

whole deep-fried white snapper fish, topped with red curry paste and coconut milk

Medium | Large



Pla Neung Manao

Steamed Fish with Lemon sauce whole marinated steamed white snapper fish in lemon sauce Medium | Large



Chicken a la Kiev

a classical Ukrainian dish perfected by our maître chef in his own imitable style. Breast of chicken stuffed with minced mushrooms, butter, crumbed and golden deep-fried. Sit back when you put your knife in as the sauce oozes out beautifully



Thai Mixed Appetizer Platter

combination of mixed platter with po-pia thod kai, sa-te yin yang, thod man pla, kung yang and som tam

Thai Noodles

(Veg & Non-Veg)



Phad Thai /Pak/Kai/Mu/Kung

Stir-fried Noodles with Tofu and Dried Shrimp/Vegetables/Chicken/Pork/Prawn Stir-fried Thai rice-flour noodles with tofu, egg, bean sprouts and dried shrimps



Phad Se lew /Pak/Kai/Mu/Kung

Stir-fried Noodles with Vegetables/Chicken/Pork/Prawn stir-fried flat Thai rice-flour noodles with vegetables or with egg and your choice of slices of chicken or pork or prawn with soy sauce

Thai Soups

(Veg & Non-Veg)



Small - Serves 1



Medium - Serves 3



Large - Serves 5



Tom Yam Kung/Kai/Ruam Mixed/Pak/Hed Sod

Spicy Soup: Prawn/Chicken/Mixed/Veg/Mushroom

the world renowned Thai soup: Spicy hot, sour and fragrant: served with your choice of prawns or chicken or mixed or vegetables or sliced mushrooms, and cooked with lemon grass, galangal and other Thai spices

Small | Medium | Large



Thai Appetizers

(Veg & Non-Veg)



Po-Pia Thod Pak/Kai

Deep-fried Thai Spring Rolls Vegetables/Chicken

deep-fried Thai spring rolls with finely chopped vegetables or with minced chicken, finely chopped vegetables, glass noodles and herbs, served with peanut sauce



Po-Pia Nueng Pak/Kai

Steamed Thai Spring Rolls Vegetables/Chicken

steamed Thai spring rolls with finely chopped vegetables or minced chicken, finely chopped vegetables, glass noodles & herbs, served with soy sauce



Thod Man Pla

Deep-fried Fish Cake deep fried patties of minced fish fillet, served with Thai chilli sauce



Pak Thod

Vegetables Tempura deep-fried, battered mixed vegetables, served with Thai chilli sauce



Kung Chob Pang Thod

Prawn Tempura deep-fried, battered prawns, served with Thai chilli sauce



Khai Jiao

Thai Style Omelette

Thai style omelette with onions, fresh green chillies, garlic, tomato and coriander leaves

Thai Appetizers

(Veg & Non-Veg)



Kung Yang

BBQ Prawns

marinated and barbequed prawns, served with Thai chilli sauce, cucumber and carrot relish



Sa-Te Yin Yang

Chicken Satay

skewers of marinated and grilled chicken, served with peanut sauce, cucumber and carrot relish



Summer Roll

Fresh Spring Roll
rice sheet paper roll with chilled prawns,
papaya, lettuce, cucumber and carrot



Si Khrong Mu Yang

BBQ Pork Chop

marinated and barbequed slice of pork chops, served with Thai chilli sauce and sweet and sour relish

Thai Salad

(Veg & Non-Veg)



Som Tam

Green Papaya and Carrot Salad with Dried Shrimps/Vegetables

Thai-style spicy salad with shredded green papaya, carrots, peanuts, chillies, tomatoes, fish sauce and lemon juice or with dried shrimps



Minced Chicken Salad

minced chicken salad with roast rice powder, Thai parsley and mint leaves



Yam Wun Sen Kai/Talay/Pak

Noodle Salad with Chicken/Seafood/Vegetables

glass noodles (mung bean) salad with finely chopped vegetables or with your choice of minced chicken or seafood (prawns, squid) cooked in fish sauce and lemon juice

Phla Kung

Savory Prawn Salad spicy salad with prawns cooked in lemon grass, fish sauce and lemon juice



Yam Sam Sa-Hai

Mixed Salad with Chicken, Pork and Prawns

spicy mixed salad with slices of chicken, pork and prawns, cooked in fish sauce and lemon juice



Nam Tok Kai/Mu/Neua

Meat Salad with Chicken/Pork/Beef

Thai-style salad with your choice of slices of chicken or pork or beef cooked in fish sauce, chillies and lemon juice



Thai Style Rice Dishes

(Veg & Non-Veg)



Khao/Khao Niew

Steamed Jasmine Rice | Sticky Rice

Khao Phad Krapow Kai/Mu

Rice with Minced Chicken/Pork

stir-fried minced chicken or minced pork meat with chillies and hot basil served with jasmine rice and fried egg



Khao Phad Sapparod Veg/Non-Veg

Thai Pineapple Fried Rice

pineapple fried rice with cashewnuts, raisins, vegetables and curry powder or with chicken, prawns, egg, cashewnuts, raisins, vegetables and curry powder



Khao Man Kai Thod

Rice with Deep-fried Chicken

steamed jasmine rice with slices of deep-fried chicken, served with Thai chilli sauce



Khao Phad Ruam Mit/Kai/Mu/Ruam Mixed

Fried Rice with Vegetables/ Chicken/Pork/Prawns

Thai-style jasmine fried rice with mixed vegetables or with your choice of chicken or pork or mixed with prawns and topped with fried egg



Khao Rat Na Tao Hu/Kai/Mu

Rice with Stir-fried Tofu/Chicken/Pork and Vegetables

steamed jasmine rice with tofu and mixed vegetables or with your choice of stir-fried slices of chicken or pork with mixed vegetables in oyster sauce



Khao Phad Goong Ponk Ka-Ree

Rice with Egg Curry and Prawns steamed jasmine rice with Thai style egg curry with prawns

Thai Curries

(Veg & Non-Veg)



Kaeng Khiao Wan Pak/Kai/Mu/Neua/Kung

Green Curry with Vegetables/Chicken/Pork/Beef/Prawn

curry with mixed vegetable or with your choice of slices of chicken or pork or beef or prawns with pumpkin, eggplant, cooked in green curry paste and coconut milk



Kaeng Phed Pak/Kai/Mu/Neua/Kung

Red Curry with Vegetables/Chicken/Pork/Beef/Prawn

curry with mixed vegetables or with your choice of slices of chicken or pork or beef or prawns with bamboo shoots, cooked in red curry paste and coconut milk



Kaeng Ka-ree Kai/Mu/Neua/Kung

Yellow Curry with Chicken/Pork/Beef/Prawn curry with your choice of slices of chicken or pork or beef or prawns with potatoes, carrots, capsicum (bell peppers), cooked in yellow curry paste and coconut milk

Kaeng Massaman Kai/Mu/Neua/Kung

Massaman Curry with Chicken/Pork/Beef/Prawn

curry with your choice of slices of chicken or pork or beef or prawns with potatoes, onions and peanuts, cooked in massaman curry paste and coconut milk





Pha-Naeng Kai/Mu/Neua/Kung

Panang Curry with Chicken/Pork/Beef/Prawn

curry with your choice of slices of chicken or pork or beef or prawns cooked in panang curry paste and coconut milk

Thai Stir-Fried Dishes

(Non-Veg)



Phad Prik Gaeng Kai/Mu/Neua/Kung

Stir-fried Chicken/Pork/Beef/Prawn with Hot Basil and chillies your choice of stir-fried slices of chicken or pork or beef or prawns with chillies, basil, French beans and red curry paste



Phad Naman Hoi Kai/Mu/Neua/Kung

Stir-fried Chicken/Pork/Beef/Prawn in Oyster Sauce your choice of stir-fried slices of chicken or pork or beef or prawns and green vegetables in Thai oyster sauce

Phad Priao Wan Kai/Mu/Kung

Sweet and Sour Chicken/Pork/Prawn your choice of stir-fried slices of sweet and sour chicken or pork or prawns with mixed vegetables cooked in tomato sauce



Phad Kap Met Mamuang Himphan Kai/Mu/Kung

Stir-fried Chicken/Pork/Prawn with Cashew Nuts

stir-fried slices of chicken, pork or prawn, with mushrooms, cashew nuts, capsicum (bell peppers) and carrots

Tod Kratiem Prik Thai Kai/Mu/Neua/Kung

Stir-fried Chicken/Pork/Beef/Prawn with Garlic and Peppercorns your choice of stir-fried slices of chicken or pork or beef or prawns with mushrooms, garlic and peppercorns



Thai Stir-Fried Dishes

(Veg)



Pak Choy

Stir-fried Pak Choy with Mushrooms

Thai-style stir-fried pak choy
with fresh mushrooms



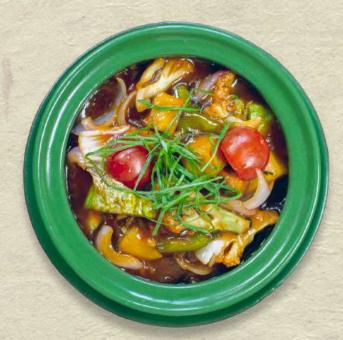
Tao Hu Phad Tour Ngok

Stir-fried Tofu
slices of deep-fried tofu with bean sprouts
in soya sauce



Phad Pak Ruam Mit

Stir-fried VegetablesThai-style stir-fried mixed vegetables



Phad Pak Priao Wan

Sweet and Sour Vegetables stir-fried sweet and sour mixed vegetables, cooked in tomato sauce

Continental Dishes

Soups



Roasted Pumpkin Soup with Sherry

slow roasted creamy pumpkin soup with sherry

Cream of Chicken/ Mushroom Soup

creamy soup with a blend of pureed button mushrooms and choice of chicken or button mushrooms





Fresh Tomato Soup

creamy soup with a blend of ripe tomatoes, herbs, and a hint of cream, served with your choice of croutons or fresh basil

Continental Dishes

Starters



Devils on Horseback

bacon wrapped prawns with cocktail sauce



Trio of Bruschetta

grilled slices of Italian bread with crushed green peas, chopped ham, tomatoes, olive salsa and ricotta cheese with balsamic reduction



Crab Stick

6 pieces breaded deep fried crabstick served with lemon mayonnaise sauce and mixed salad



Cocktail Prawn

gremolata marinated pan seared prawn served with lemon, tomato, lettuce and cocktail sauce on a cocktail glass

Cream Cheese Stuffed Mushrooms

deep-fried breaded button mushrooms stuffed with marinated cream cheese served with garlic aioli and salad



Continental Dishes

Salads



Fresh Garden Salad

mixed salad with lettuce, tomatoes, carrots, cucumber, onions, black olives with balsamic dressing



Chicken Avocado Salad

marinated grilled chicken breast and avocado mixed salad with vinaigrette dressing served with toasted garlic bread



Greek Salad

salad with lettuce, marinated feta cheese, bell peppers, cucumber, tomatoes, black olives & oregano with vinaigrette dressing



Caesar Salad

Chicken | Prawn

salad with lettuce, your choice of grilled chicken or prawn, bacon, boiled egg, croutons, Parmesan cheese shavings with homemade Caesar dressing

Seafood Specials



Fish & Chips

marinated fish crumbed and golden deep-fried served with chips

Grilled Salmon Steak

served with bed of gremolata marinated grilled button mushrooms, lemon dill cream sauce and salad



Local River Fish with Tomato Salsa

pan-grilled boneless local Buhari fish fillet with tomato salsa served with French fries and salad

Garlic Prawns

imported prawns cooked in a creamy garlic sauce and white wine served with pasta and salad



Steak Specials



Yin Yang Special Steak

grilled imported tenderloin of beef topped with bourguignonne sauce (pickled onions, sliced button mushroom, sliced bacon and red wine) served with seasonal boiled vegetables and French fries



Chateaubriand London House

grilled tenderloin of beef with mushroom, red wine and Béarnaise sauce on top. served with seasonal boiled vegetable and French fries in a sizzler platter



Braised Tenderloin with Bacon

shredded imported tenderloin of beef cooked in red wine with pickled gherkins and silver onions, served with steamed rice, butter vegetables and smoked bacon

Café de Paris

grilled imported tenderloin of beef served with Café de Paris herb butter, seasonal boiled vegetables and French fries





Pepper Steak

grilled imported tenderloin of beef served with green peppercorn sauce, a skewer with cherry tomatoes, seasonal boiled vegetables and French fries

Meat Specials



Chicken Stroganoff

shredded chicken with gherkins, mushroom, bell pepper, onions cooked in a creamy sauce and served with steamed rice and buttered boiled vegetables



Cream Cheese Stuffed Chicken Breast

chicken breast filled with cream cheese and herbs served with mashed potatoes, sautéed vegetables and lemon caper butter sauce



Chicken Cordon Bleu

breast of chicken stuffed with ham and cheese, crumbed and golden deep fried served with seasonal boiled vegetables and French fries

Grilled Pork Chop

pan-grilled pork chop served with mushroom sauce, seasonal boiled vegetables and French fries





Grilled Chicken

marinated grilled chicken leg with fresh herbs served with mushroom sauce, French fries and vegetables on a sizzler platter

Pasta and Risotto



Spaghetti Bolognaise

spaghetti in authentic beef meat sauce



Fettuccine Carbonara

fettuccine cooked in creamy sauce with bacon, egg yolk and white wine served with Parmesan cheese shavings

Spaghetti Primavera

spaghetti with mixed vegetables (bell peppers zucchini, pickled eggplant, broccoli) and tomato sauce



Risotto Venzone

Italian Arborio rice cooked in a creamy broth with diced pumpkin, baby spinach and Parmesan cheese shavings

Creamy Seafood Risotto

Italian Arborio rice cooked in a creamy broth with seafood (prawn, calamari and basa fish)



Vegetarian Dishes



Broccoli in Cheese Sauce

butter and sesame sautéed seasonal broccoli in cheese sauce and gratinated cheese



Grilled Skewered Vegetables

assorted grilled skewered vegetables with herbs oil and basil pesto served on the bed of saffron rice

Yin Yang Thaali



Yin Yang Thaali

Suruwa: Potato, bean and bamboo shoot soup

Sabjiko Tarkari: Mixed Nepali-style vegetable curry

Golbheda ko Achaar: Spicy tomato pickle

Dal: Simmered yellow lentils

Bhaat: Steamed rice

Shikarni: Sweet curd (yoghurt) spiced with cardamom and cinnamon

Masala Chiya: Nepali-style spiced milk tea

with Veg

Sandheko Alu ra Rakshi: Spicy sautéed potatoes with Nepali herbs and rakshi (Nepali spirit distilled from rice wine)

with Non-Veg

Kukhura ko Chhoila ra Rakshi: BBQ diced spicy chicken marinated in mustard oil and Nepali herbs and rakshi (Nepali spirit distilled from rice wine)

Masuko Tarkari: Meat curry with your choice of chicken or mutton cooked with Nepali herbs and spices