

*To make your evening more enjoyable and at the same time allows you taste a variety of our chef’s specialties, we are happy to recommend…*

Thai Legend Banquet Menu A

**Thai Legend Mixed Starters **

*(A selection of authentic Thai starters)*

**Main Course**

**Gaeng Masamun Gai **

*(Chicken in Thai curry sauce with coconut milk, onion and potatoes)*

**Nuea Phad Num Mun Hoy **

*(Strips of steak stir fried with oyster sauce and vegetables)*

**Moo Phad Prik Sod **

*(Marinated pork stir fried with sliced chilli, garlic, onion and spring onions)*

**Phad Pak Nam Mun Hoy **

*(Stir fried mixed vegetables with oyster sauce)*

**Khao Suay**

*(Thai steamed rice)*

***Kanom***

*(Selections of fruit and desserts)*

**Tea / Coffee**

**£24.95 per person**

**(Minimum order of two person)**



*To make your evening more enjoyable and at the same time allow you to taste a variety of our Chef’s hot and spicy specialities, we recommend…*

Thai Legend Hot & Spicy Banquet Menu B

**Thai Legend Mixed Starters **

*(A selection of authentic Thai starters)*

***Soup***

**Tom Yum Gai **

*(Chicken in spicy hot and sour soup with lemon grass, lemon juice, chilli and coriander)*

***Main Course***

**Gaeng Phed Gai **

*(Chicken cooked in red curry paste with coconut milk, bamboo shoots, fresh herbs and Thai aubergines)*

**Moo Phad Khing **

*(Marinated pork stir fried with ginger, garlic, garlic, celery and spring onions)*

**Nuea Phad Prik Gaprao **

*(Strips of steak stir fried with chilli, garlic, and fresh Thai basil)*

**Phad Pak Prik **

*(Stir fried mixed vegetables with garlic and chilli)*

**Khao Pad Khai** ****

*(Thai fried rice with egg and fresh herbs)*

**Kanom**

*(Selections of fruit and desserts)*

**Tea / Coffee**

**£25.95 per person**

**(Minimum order of two person)**



*To make your evening more enjoyable and at the same time allow you taste a variety of our Chef’s seafood specialities, we are happy to recommend…*

Royal Thai Legend Seafood Banquet Menu C

**Thai Legend Mixed Starters   ******

*(A selection of authentic Thai seafood starters)* 

***Main Course***

**Gaeng Kiew Wan Talay **

*(Mixed seafood in green curry paste with coconut milk, Thai aubergines and Thai herbs)*

**Pla Priew Wan ******

*(Cubed of fish deep fried and coated with spicy sweet and sour sauce)*

**Goong Phad Hed Sod **

*(King prawns stir fried with fresh mushrooms)*

**Phad Pak **

*(Stir fried mixed vegetables)*

**Khao Suay**

*(Thai steamed rice)*

**Kanom**

*(Selections of fruit and desserts)*

**Tea / Coffee**

**£27.50 per person**

**(Minimum order of two person)**



*Recommended Set Dinner a combination of Cantonese Cuisine to be enjoyed by a party of two or more …*

Special Set Dinner

***To Start***

**Aromatic Crispy Duck **

(Served with pancakes, sliced cucumber, spring onions and hoisin sauce)

***Main Course***

**King Prawn with ginger and spring onions**

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**Sizzling beef fillet in black bean sauce**

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**Sweet and Sour chicken**

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**Fried Chinese leaves in oyster sauce**

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**Egg Fried Rice**

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**Kanom**

*(Selections of fruit and desserts)*

**Tea / Coffee**

**£27.50 per person**

**(Minimum order of two person)**



**Starters**

**1. THAI LEGEND MIXED STARTERS £10.95**

A selection of authentic Thai starters, served with variety of sauces.

(Price per person)

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**2. GOONG CHUB PAENG TOD £7.50**

Deep fried king prawns in a specially mixed batter, coated with honey and sesame seeds. Served with Thai Legend homemade sweet chilli sauce.

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**2A. BUTTERFLY KING PRAWNS £7.50**

Deep fried king prawns coated in light fluffy breadcrumbs mixed serve with Thai Legend homemade sweet chilli sauce.

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**2B. BREADED TORPEDO KING PRAWNS £7.50**

Crispy fried king prawns in light fluffy breadcrumbs coating served with Thai Legend homemade sweet chilli sauce.

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**3. POH PIA GOONG £6.95**

Deep-fried king prawns wrapped in pastry served with Thai Legend homemade sweet chilli sauce

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**4. PLA MUEK CHUB PAENG TOD £7.50**

Deep fried squid specially prepared served with Thai Legend homemade sweet chilli sauce.

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**5. GAI SATAE £7.95**

Strips of chicken marinated in Thai spices, put on sticks and grilled over charcoal, served with Thai Legend homemade peanut sauce and toast.

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**6. GAI HOR BAI TEOY £6.95**

Cubes of chicken marinated in Thai spices and herbs, wrapped in pandon leaves and deep-fried, served with sweet chilli sauce.

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**7. POR PIA TOD £6.95** Spring rolls filled with mixture of meat, glass noodles and fresh herbs, served with Thai Legend homemade sweet chilli sauce.

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**8. NUEA SATAE £7.95**

Strips of beef marinated in Thai spices, put on sticks and grilled over charcoal, served with Thai Legend homemade peanut sauce and toast.

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**9. SEE KRONG MOO NAM-PUENG YANG £7.95**

 Pork spareribs marinated in honey and fresh herbs, grilled over charcoal.

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**9A. SESAME TOAST £6.95**  Freshly prepared sesame toast serves with Thai Legend homemade sweet chilli sauce.

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**9C. MIXED SATAE £7.95**

Variety of Thai Legend Satae. Chicken, Beef and Pork marinated and grilled. Served with toast and Thai Legend homemade peanut sauce.

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**10. TOD MUN TALAY** **£7.95**

Ground seafood mixed with Thai spices and red curry paste, deep-fried, served with cucumber and Thai Legend homemade sweet chilli sauce.

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**11. HOY MAENG POO OB MOH DIN**  **£7.95**

Fresh mussels stir fried with lemon grass, chilli, sweet basil leave and fresh Thai herbs.

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**PRAWN CRACKERS £2.95**

Served with Thai Legend homemade sweet chilli sauce.

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**Spice indicator**

Mild Medium

Spicy Suitable for Vegetarians

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Vegetarian Starters

**12. PAK MUNG SAWIRAT** **£6.95**

Fresh mixed vegetables in special batter, crispy fried and served with Thai Legend homemade peanut sauce.

**(Please note: peanut is only in the sauce)**

**13. POH PIA PAK** **£6.95**

Mixed vegetables cooked with Thai spices, wrapped in spring rolls pastry served with Thai Legend homemade sweet chilli sauce.

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**14. TOD MUN KHAO PODE** **£6.95**

Sweet corn mixed with red curry paste, deep fried and served with cucumber and Thai Legend homemade sweet chilli sauce.

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Soup

**15. TOM YUM HED** **£7.50**

Mushrooms in spicy hot and sour soup, flavored with lemon grass, lime leaves, chilli and coriander.

**16. TOM KHA GAI £8.50**

Chicken and mushroom in aromatic coconut milk soup, flavored with fresh Thai herbs and coriander.

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**17. TOM YUM**

Traditional Thai spicy hot and sour soup flavored with lemon grass, lemon juice, lime leaves, chilli and coriander

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 -TOM YUM GAI (Chicken Tom Yum)  **£8.50**

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 -TOM YUM GOONG (King Prawns Tom Yum)  **£8.95**

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 -Tom Yum TALAY (Mixed seafood Tom Yum)  **£9.50**

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Duck

**20. AROMATIC CRISPY DUCK**

 Served with pancakes, sliced cucumber, spring onions and hoisin sauce.

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-QUARTER DUCK (Served as above) **£12.50**

-HALF DUCK (Served as above) **£20.50**

-WHOLE DUCK (Served as above) **£34.95**

**21. PED PHAD KHING £11.95**

Roasted duck stir fried with ginger, garlic, fresh chilli, spring onions, Chinese mushrooms and Chinese liquor.

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**22. PED MAKKAM £11.95**

Marinated breast of duck grilled over charcoal, sliced and coated with slight spiced tamarind sauce, served on a bed of fresh salad.

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**23. PED OB TUMLUENG £12.25**

Baked marinated breast of duck in Thai herbs, sliced and served on a bed of cooked watercress, topped with light spiced oyster sauce.

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Thai Curry Dishes

**30. GAENG KIEW WAN GOONG (King Prawns), GAI (Chicken), £11.95**

**NUEA (Beef)** 

King prawns or chicken or beef in green curry paste with coconut milk, Thai aubergines and herbs.

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**31. GAENG PHED GAI** **£11.95**

Chicken in red curry paste with coconut milk, Thai aubergines and bamboo shoots

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**32. GAENG PHED PLA** **£11.95**

 Monkfish cooked in red curry paste coconut milk, bamboo shoots and herbs.

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**33. PANAENG NUEA** **£11.95**

 Beef in dry aromatic curry with coconut milk, lime leaves and chilli.

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**34. GAENG PHED PED YAANG** **£11.95**

Roasted duck breast sliced cooked with red curry paste coconut milk, tomatoes, pineapple pieces, Thai aubergines, and fresh chilli and Thai basil.

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**35. GAENG MASAMUN KAE (LAMB) OR GAI (CHICKEN)**  **£12.50**

Lamb or Chicken cooked with onions, potatoes, milk and Thai curry rich in spices but quite mild even sweetened.

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**36. GOONG SHU SHI** **£11.95**

King prawns cooked in light curry paste, coconut milk, leaves and chilli.

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**Spice indicator**

Mild Medium

Spicy Suitable for Vegetarians

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Beef Dishes

**40. NUEA PHAD NAMMUN HOY £11.25**

 Strips of steak sautéed with oyster sauce, onion, pepper and spring onions.

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**41. NUEA PHAD GAPRAO** **£12.50**

 Strips of steak stir fried with chilli, garlic and fresh Thai basil.

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**42. NUEA OB LHAO DANG £13.95**

 Fillet steak pieces stir fried with red wine sauce

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***\*Please note that all dishes above can be cooked with the meat of your choice.***

***- Chicken / Pork / King Prawns / Squid***

***Please inform our member of staff when you place your order.***



Pork Dishes

**50. MOO PHAD PRIEW WAN £10.95**

Stir fried pork with pineapples, onions, pepper and cucumber in sweet and sour sauce.

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**51. MOO PHAD PRIK SOD £10.95**

 Marinated pork stir fried with sliced chilli, garlic, onion and spring onions.

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**52. MOO TOD GRATIUM PRIKTHAI £11.50**

Pork marinates with Soya sauce and Thai spices, stir fried with garlic, pepper and chopped coriander.

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**53. MOO PHAD GAPRAO** **£10.95**

 Stir fried pork with chilli, garlic and fresh Thai basil.

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**54. MOO PHAD PRIK** **£10.95**

 Stir fried pork with chilli paste, green bean and Thai fresh herbs.

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***- Chicken / Pork / King Prawns / Squid***

***Please inform our member of staff when you place your order.***



Chicken Dishes

**60. GAI OB SAPPAROD £11.25**

Marinated chicken stir fried with pineapple onions and tomatoes pieces served in half pineapple.

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**61. GAI PHAD KHING £11.25**

Stir fried chicken with ginger, garlic, spring onions, celery and mixed mushrooms

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**62. GAI PHAD PRIK GAPRAO** **£12.50**

 Chicken stir fried with Thai basil, garlic, chilli and fresh Thai herbs.

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**63. GAI PHAD MED MAMUANG £11.25**

 Sautéed chicken with cashew nuts, onion, peppers with oyster sauce

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**64. GAI OB LAO DEANG £11.25**

 Stir fried chicken in red wine sauce

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**65. GAI TA-KHRAI £12.50**

Stir fried marinated chicken with garlic, shallot, lime leave and lemongrass.

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 ***- Chicken / Pork / King Prawns / Squid***

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Seafood Dishes

**70. GOONG PHAD PRIEW WAN £11.95**

Stir fried king prawns with peppers, onion, mushroom and pineapple in sweet and sour sauce*.*

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**71. GOONG PHAD NUMPRIK PAO** **£11.95**

King prawns stir fried with chilli prawn paste, peppers, mushrooms and spring onions.

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**72. GOONG PHAD NOR MAI FA RANG SOD £11.95**

 Stir fried king prawns with fresh asparagus and mushrooms in oyster sauce.

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**73. PHAD PHED TALAY** **£12.95**

Mixed seafood (king prawns, squid, mussels, battered cod pieces) stir fried with bamboo shoots, chilli, garlic, fresh Thai aubergines and Thai herbs.

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**74. PLA SAM ROD £11.95**

Deep fried monkfish pieces coated with vegetables and sweet chilli sauce.

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**75. PLA RAD PRIK** **(please allow 25 minutes cooking time) £15.95**

 Crispy fried sea bream fillet topped with chilli coconut curry sauce.

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**76. GOONG RAD PRIK £11.25**

Crispy fried king prawn topped with vegetables and sweet chilli sauce.********

**77. GOONG PHAD PONG – GARI £11.25**

 Stir fried king prawn with egg, yellow curry paste, peppers and spring onions.

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**78. PLA PHAD KING £11.25**

 Stir fried cod with ginger, garlic, spring onions and mushrooms.

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**79. PLA PRIEW WAN £11.25**

Cubes of fish deep fried with peppers, onions, and pineapple .Coated with sweet and sour sauce.

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***\*Please note that all dishes above can be cooked with the meat of your choice.***

***- Chicken / Pork / King Prawns / Squid / Mixed Seafood***

***Please inform our member of staff when you place your order.***

**Spice indicator**

Mild Medium

Spicy Suitable for Vegetarians

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Specialties Dishes

**80. GAI YANG £11.95**

Spring chicken marinated in garlic, fresh chilli, coriander and fresh Thai herbs, barbecued over charcoal*.*

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**81. GAI OB GRATIUM £11.95**

Grilled marinated breast of chicken, slice and topped with garlic, black pepper, lemon grass and fresh coriander sauce.

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**82. NUEA A-ROY £13.95**

 Beef sliced and marinated with Thai herbs and spices.

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**83. NUEA POO KOA FAI £12.95**

Cubed beef with water chestnut, tomatoes and mushrooms, served with pickled ginger.

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**84. RUAMMIT TALAY JAN RON £12.95**

 Mixed seafood (king prawns, squid, battered cod pieces, mussels) stir fried with mushrooms, onions, peppers, baby corn on hot plate.

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**85. PLA SHU SHI** **£11.95**

 Monkfish in dry aromatic curry with coconut cream, lime leaves and cream.

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**86. PLA YANG (please allow 25 minutes cooking time) £15.95**

Fillet of sea bass marinated in lemon grass, lime leaves and fresh Thai herbs grilled over charcoal.

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**87. NUEA SUN NAI PHAD SEE-IEW £13.95**

Fillet steak pieces marinated in dark sweet soy sauce stir fried with garlic and Thai herbs.

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**88. GOONG PHAD PHED £11.95**

King prawns stir fried with bamboo shoots, chilli, garlic, pepper and fresh herbs.

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 ***- Chicken / Pork / King Prawns / Squid***

 ***Please inform our member of staff when you place your order.***

**Spice indicator**

Mild Medium

Spicy Suitable for Vegetarians

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Vegetarian Main Course

**90. GAENG PAK RUAM** **£9.95**

Fresh mixed vegetables and dice bean cured cooked in red curry sauce with coconut milk and fresh herbs.

**91. PAK PHAD PRIEW WAN**  **£9.25**

 Mixed vegetables stir fired with cashew nuts in sweet and sour sauce.

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**92. PHAD PAK JOY** **£9.25**

 Glass noodles, mushrooms, bean curd stir fried with fresh vegetables.

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**93. PAK PHAD PRIK** **£9.25**

Stir fried mixed vegetables with garlic and chilli.

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**94. TAO HOO PHAD GAPRAO** **£9.25**

 Deep fried bean curd topped with mixed green vegetable, chilli and garlic.

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**94A. TAO HOO NAM-DAENG** **£9.25**

Deep fried cubed bean curd topped with mushrooms, peas and carrots in a light sweet sauce.

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Vegetables, Rice and Noodles

**95. GUAY TIEW PHAD SEE-IEW: MOO (Pork) | NEAU (Beef) | £8.50**

 **GAI (Chicken)**

Choice of pork, beef, chicken stir fried with rice noodles, egg, vegetables, oyster sauce and soy sauce.

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**96. PLAIN NOODLES** **£4.25**

 Plain rice noodles stir fried with dark sweet soy sauce.

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**97. PHAD THAI PAK £8.95**

Rice noodles stir fried with egg bean sprouts, mixed vegetables and tamarind sauce.

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**100. PHAD THAI LEGEND £10.25**

Rice noodles fried with chicken, beansprouts, egg, king prawns and tamarind sauce

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**101. PHAD PAK NAMMUN HOY £8.95**

 Fried seasonal vegetables with OR without oyster sauce.

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**102. KHAO PHAD GAI £8.50**

 Fried rice with chicken and herbs.

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**103. KHAO PHAD KHAI £4.95**

 Thai fried rice with egg and fresh herbs.

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**104. KHAO PHAD GRATIUM** **£4.95**

 Thai jasmine fried with garlic.

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**105. KHAO SUAY** **£3.95**

 Thai jasmine steamed rice.

**106. KHAO NIEW** **£4.25**

 Thai sticky rice.

**107. KHAO PHAD GATI (Coconut milk rice)**  **£4.95**

 Thai fried rice with coconut milk.

**108. KHAO PHAD GOONG £8.50**

 Fried rice with prawn and herbs

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Chinese Dishes

**110. KING PRAWNS WITH GINGER AND SPRING ONION £11.95**

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**111. SIZZLING BEEF FILLET IN BLACK BEAN SAUCE £12.25**

Sliced beef fillet stir fried with mixed peppers, onions, water chestnut, spring onions in black bean sauce.

***\*Please note that all dishes above can be cooked with the meat of your choice.***

 ***- Chicken / Pork / King Prawns / Squid***

 ***Please inform our member of staff when you place your order.***

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**112. SWEET AND SOUR CHICKEN / PORK / KING PRAWNS £10.95**

A choice of chicken / pork / king prawns deep fried in battered then stir fried with onions, cucumber, tomatoes, pineapple in Thai Legend homemade sweet and sour sauce.

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**113. STIR FRIED CHINESE LEAVES IN OYSTER SAUCE £8.50**

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Special English Dishes

**FISH & CHIPS £12.95**

Deep fried cod in special batter, served with chips and peas. **£8.95 (children size)**

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**CHICKEN & CHIPS £10.95**

Thai Legend special prepared chicken deep fried served with chips, **£7.95**

peas and sweet corn. ** (children size)**



**Food allergies and intolerances**

*Before ordering please speak to our team member about your requirements*

**Allergy Indicator**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Wheat | Peanuts | Dairy | Egg | Fish | Crustaceans(Shellfish) | Molluscs(Shellfish) |
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|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Soya | Sesame seeds | Celery | Mustards | Lupin | Tree Nuts | Sulphur Dioxide |
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Please note that some of the allergy ingredients stated are only use as seasoning or marinate.