

Thal Slam

Scotland's Finest Thai Cuisine

Lunch Menu

12:00 - 2:30pm

Monday - Saturday

2 Courses for £9.90

3 Courses for £10.90

2 courses: any starter and any main course


*3 courses: any starter and any main course
with either desert or tea/coffee.*


A choice of Prawn is £1.00 extra.


A Basket of Thai Prawn Crackers £1.00 extra.

A La Carte Menu available on request.


Starters


 **1. Hot and Sour Soup (Tom Yum)**
Vegetables ✓ Chicken or Tiger Prawns
Thailand's arguably most famous hot and sour soup flavoured with lime leaves, galangal and fresh lime juice.


 **2. Galanga Soup with Coconut Milk (Tom Kha)**
Vegetables ✓ Chicken or Tiger Prawns
Traditional Thai soup cooked with coconut milk and fresh Thai herbs and spices.

 **3a. Vermicelli Salad (Yum Woon-Sen)**
Vermicelli noodles with tiger prawns and minced chicken mixed with coriander, shallot, fresh herbs and served with a chilli and lemon dressing.


 **3b. Minced Chicken Salad (Larb Gai)**
Traditional Thai salad with minced chicken, Thai herbs, coriander and mixed with fresh lime juice, fish sauce, ground roasted rice and chilli dressing.


 **3c. Thai Style Salad (Yum)**
Chicken, Beef or Tiger Prawns
Thai salad with shallot, red peppers, coriander and mixed with fresh lime juice, fish sauce and chilli.


 **4a. Chicken Spring Rolls (Poh Pia Gai)**
Consists of minced chicken with bamboo shoot and special chilli paste rolled in rice paper and deep-fried until crisp served with sweet chilli sauce.

 **4b. Vegetables Spring Rolls (Poh Pia Pak)**
The vegetables spring rolls have mixed vegetable instead of chicken meat and bamboo shoot.


5a. Golden Triangle
Consists of minced chicken with vegetables mixed with curry powder wrapped in rice paper in triangle shape and deep fried until crisp, served with sweet chilli sauce.

 **5b. Vegetable Golden Triangle**
The vegetables golden triangle has the same ingredients without chicken meat.


 **6. Chicken Satay**
Chicken marinated and char-grilled and served with a special peanut sauce.

 **7. Fish Cakes (Tord-Mun Plah)**
Fish fillet blended with long beans, chopped lime leaves, Thai spices and red curry paste, deep-fried and served with ground peanuts in sweet chilli sauce.

8a. Thai Battered Prawn (Goong)
Tiger prawn in special batter, deep fried until crisp and served with sweet chilli sauce.

 **8b. Thai Battered Veg (Pak Tod)**
Similar to the battered prawn but uses vegetables instead of prawn.

9. Pork Spare Ribs (Gra-Doog Moo Tord)
Pork spare ribs marinated in special sauce, deep-fried and served with sweet chilli sauce.

 **10. Deep-Fried Bean Curd (Tao-Hoo Tord)**
Fresh bean curd deep-fried until crisp, served with ground peanuts in sweet chilli sauce.

Main Courses

**A Choice of Main - Bean Curd ✓ Vegetables ✓
Chicken, Pork, Beef or Tiger Prawn**

11. Thai Fried Rice

Thai style fried rice with onion, egg and vegetables.

N 12. Pad Thai

Thailand's most popular rice noodle fried with a choice of meat or vegetables with egg, spring onions and bean sprouts served with ground peanuts and lemon on the side.

N 13. Pad See-Ew

Flat rice noodles fried with a choice of meat or vegetables with egg, thick and thin soy sauce.

14. Pad Kee-Mao

Flat rice noodles fried with a choice of meat or vegetables with garlic, fresh vegetables, chillies and basil leaves.

15. Stir-fry with Cashew Nut (Pad Med-Manuang)

A choice of meat or vegetables sautéed with cashew nuts, onion and garnished with roasted chillies.

16. Stir-fry with Oyster Sauce (Pad Nam-Mun-Hoy)

A choice of meat or vegetables stir-fried with oyster sauce and lightly cooked vegetables.

17. Stir-fry with Fresh Garlic and Black Pepper (Pad Gra-Tiam Prig-Tai)

A choice of meat or vegetables stir-fried with fresh garlic and black pepper.

18. Stir-fry with Sweet and Sour Sauce (Pad Preo-Wan)

A choice of meat or vegetables cooked with Thai style sweet and sour sauce, mixed vegetables and pineapple.

19. Stir-fry with Holy Basil (Pad Ga-Prao)

A choice of meat, vegetables or bean curd stir-fried with holy basil leaves, garlic, hot chillies and vegetables.

20. Stir-fry with Ginger (Pad Khing)

A choice of meat or vegetables stir-fried with shredded ginger, dried mushroom and spring onions.

21. Stir Fry (Gai Cha-Am)

A choice of meat or vegetables stir-fried with garlic, spring onion, chinese leaf with Thai satay sauce.

✓ 22. Stir-fried Mixed Vegetables (Pad Pak Ruam)

N Stir-fried seasonal mixed vegetables with oyster sauce and soy sauce.

23. Green Curry (Gang Keo-Wan)

Traditional green curry with a choice of meat or vegetables cooked with coconut milk, green curry paste, lime leaves, aubergines, bamboo shoots, red and green peppers and sweet basil.

24. Red Curry (Gang Phed Nor-Mai)

Traditional red curry with a choice of meat or vegetables cooked with coconut milk, red curry paste, lime leaves, bamboo shoots, red and green peppers, sweet basil.

25. Creamy Curry (Gang Panang)

Mild creamy curry with a choice of meat, vegetables or bean curd cooked with coconut milk and simmered until concentrated, garnished with shredded lime leaves and sweet basil.

N 26. Massamun Curry (Gang Massamun)

Mild curry with a choice of meat or vegetables cooked in rich coconut milk, peanuts, carrots, potatoes and onions.

27. Jungle Curry (Gang Paa)

A choice of meat or vegetables cooked in chicken broth with vegetables, red and green peppers, fresh peppercorns and shredded grachai (Thai herb).

Side Dishes

Steamed Jasmine rice (Kao Suay)

Egg fried rice (Kao Pad)

Plain noodle (Pad Mee)

Desserts

Banana Fritter with Ice Cream

Pineapple Fritter with Ice Cream

Plain Ice Cream (Vanilla,
Chocolate and Strawberry)

Coffee or Tea

Black coffee

White coffee

Cappuccino

Espresso


Ordinary tea


Green tea

Jasmine tea

 Medium Spicy

 Spicy

 Suitable for Vegetarians

 Contains Nuts