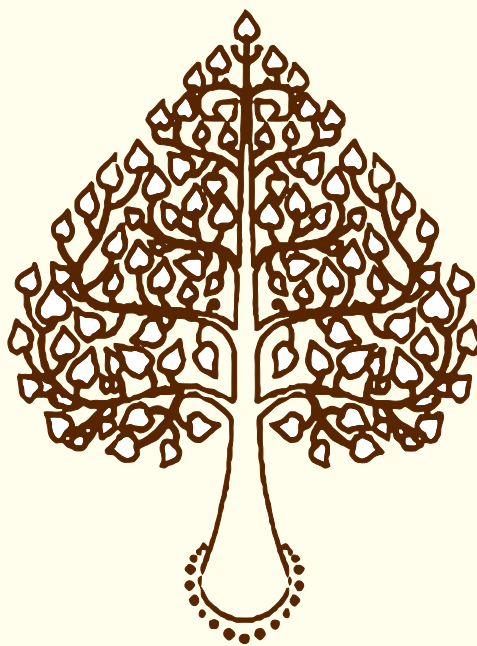




BO TREE KITCHEN

THAI
RESTAURANT



ครัวต้นโพธิ์



Bo Tree Kitchen

The Bo Tree (*Ficus religiosa*, Mulberry family), with its long tailed, heart shaped leaves has a celebrated history, rich in legend. It was under the branches of the Bo Tree that Buddha sat meditating on the meaning of existence, and there, sheltered by its constantly trembling leaves, that he achieved nirvana, or divine enlightenment, thus inspiring him, in 528 BC, to found a new religion, Buddhism.

For its role in the Buddha's enlightenment the Bo Tree is deeply venerated. There are also mundane and immediately practical uses for the leaves, as nourishing green fodder for elephants and as an alternative food for silkworms. The Bo Tree is a tree that brings peace.

Bo Tree Kitchen brings together Chiang Mai Kitchen in Oxford (renowned as the best Thai restaurant west of Bangkok) and the Bo Tree Belfast. We hope that Bo Tree Kitchen will offer you all a small slice of happiness, fantastic food and a great night out!

Eating Thai Food

Thai food is served in the oriental way with the table sharing a selection of dishes with rice, dishes are brought to the table as and when they are ready.

Large groups will be asked to share a selection of dishes and NOT to order individually.

All prices include VAT at 20%

Service is not included in the bill

An optional gratuity of 10% is recommended for groups of 5 or more

OPENING TIMES

Mon to Sat 11.30am - 2pm and 5pm - 9pm

Closed Sundays, Bank Holidays & Christmas.

Please note due to residential apartments above the premises we close at 9pm and all customers must leave by 10.30pm. If you could book your taxis in advance that would be much appreciated.

BYO

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff regarding the ingredients of your chosen dish and any allergies or intolerances that you might have.

PLEASE NOTE *nuts are used in some Thai dishes and this is not a nut free kitchen. We cannot absolutely guarantee that your dish will be free from allergens since some of our source products come from Thailand where allergen related legislation differs from the UK*

Any dishes with oyster sauce in can be cooked with the vegetarian or gluten free option

Nut Allergies (NUTS INCLUDED) 

Wheat or Gluten 

Fresh herbs and spices are flown in weekly all the way from Thailand to Belfast to create that authentic Thai taste.
Then all our dishes are handmade and cooked to order in the Bo Tree Kitchen for your enjoyment.

STREET FOOD, THAI SALADS & SOUPS

- 1 ก๋วยเตี๋ยวผัดไทย Kueytiew Phat Thai 7.45, 7.95 🥜
A traditional Thai dish of fried rice noodles with chicken, king prawns, bean sprouts, crushed peanuts and egg (*can be cooked without nuts*).
- 2 ก๋วยเตี๋ยวผัดไทยเจ Kueytiew Phai Thai Jay 6.95 🥜
Vegetarian rice noodles cooked as above with or without egg (*can be cooked without nuts*).
- 3 ก๋วยเตี๋ยวน้ำ Kueytiew Nam 6.95, 7.85, 7.95
Classic Thai rice noodle soup with Luk chin, (savoury rice balls) and a choice of chicken, beef or prawn.
- 4 ผัดซีอิ้ว Pad Siew 6.95, 7.25, 7.85, 7.95
Traditional wide flat Hor Fun rice noodles in flavoursome sauce with a choice of vegetables, chicken, beef or seafood.
- 5 ก๋วยเตี๋ยวขี้เมา Kueytiew Ki Mao 🌶️🌶️ 6.95, 7.25, 7.85, 7.95
Drunken noodles with extra spicy Hor fun rice noodles with a choice of vegetables, chicken, beef or seafood.
- 6 สะเต๊ะ Sateh 4.95 🥜
Marinated strips of chicken sateh, on bamboo skewers, charcoal grilled and served with spicy peanut sauce.
- 7 ขอบี้ชะทอด Popia Thod 4.95
Hand made crispy fried spring rolls stuffed with vermicelli noodles and mixed vegetables, served with sweet chilli sauce.
- 8 กุ้งชุบ Kung Chup 5.95 🌿
King prawns, dipped in batter, crispy fried and served with a sweet chilli sauce.
- 81 ปลาหมึกทอดกรอบ Plaa Meuk Thod 5.95 🌿
Crispy fried Calamari with tamarind sauce.
- 9 ผักชุบ Pak Chup 4.95 🌿
Mixed vegetables, dipped in batter, crispy fried and served with a sweet chilli sauce.
- 91 เต้าหู้ทอด Tofu Tord 4.95 🥜
Crispy fried Tofu with sweet chilli sauce and peanuts. (*can be served without nuts*)
- 10 ลาบไก่ Laab Gai 🌶️🌶️ 7.85
Finely minced chicken cooked with lemon juice, mixed with dried chilli, red onions, galangal and ground rice. A spicy fragrant north eastern Thai dish.
- 11 ลาบเนื้อ Laab Neua 🌶️🌶️ 7.95
Finely minced beef cooked with lemon juice, mixed with dried chilli, galangal and ground rice.
- 12 พล่ากุ้ง Plar Kung 🌶️🌶️ 8.25
Prawn salad seasoned with fresh lime leaves, lemon grass and chilli. Served on a bed of lettuce and onion.
- 13 ยำเนื้อ Yum Neua 🌶️🌶️ 7.95
Spicy beef salad served with cucumber, tomatoes and onion.
- 131 ส้มตำ Som Tam 🌶️🌶️ 6.95 🥜
Green papaya salad, spicy, crunchy and tangy in flavour with shredded green papaya, tomatoes, fine beans, carrots, lime juice and chillies (*can be prepared without nuts*).

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| 14 | ต้มยำกุ้ง Tom Yam Kung 🌶️🌶️
A light, delicate, spicy prawn and mushroom soup with lemon grass, a little chilli and lime juice. | 5.95 |
| 15 | ต้มยำไก่ Tom Yam Gai 🌶️🌶️
Hot and sour chicken and mushroom soup, with lemon grass, a little chilli and lime juice. | 5.45 |
| 16 | ต้มยำเห็ด Tom Yam Het 🌶️🌶️
A spicy clear mushroom soup with lemon grass, a little chilli and lime juice. | 4.95 |
| 17 | ต้มข่าไก่ Tom Ka Gai
A fragrant rich coconut soup with chicken or prawn, mushrooms, lemon grass, galangal and lime juice. | £5.45, £5.95 |

CHICKEN DISHES

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| 18 | ไก่กระเทียมพริกไทย Gai Gratiem Prik Thai
Stir fried chicken with garlic, pepper and coriander. | 6.95 |
| 19 | ไก่ผัดเผ็ด Gai Pad Ped 🌶️🌶️
Stir fried chicken with curry paste, Thai herbs and lime leaves. | 7.65 |
| 20 | ไก่ผัดขิง Gai Pad King
Stir fried chicken with ginger, Fung Gu mushrooms and onions. | 6.95 |
| 21 | ไก่ผัดเม็ดมะม่วง Gai Pad Med Mamuang
Stir fried chicken with cashew nuts, dried chilli and onions. | 6.95 |
| 22 | ไก่ผัดกระเพรา Gai Pad Kapaow 🌶️🌶️
Stir fried minced chicken with Thai holy basil, oyster sauce and fresh chillis. | 7.25 |

PORK DISHES

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| 23 | หมูผัดเผ็ด Mu Pad Ped 🌶️🌶️
Stir fried pork with curry paste, Thai herbs, lime leaves and baby aubergines. | 7.65 |
| 24 | หมูกระเทียมพริกไทย Mu Gratiem Prik Thai
Stir fried pork with garlic, pepper and coriander. | 6.95 |
| 25 | หมูผัดขิง Mu Pad Khing
Stir fried pork with ginger and Fung Gu mushrooms. | 6.95 |
| 251 | ควักลิ้ง Krua King 🌶️🌶️
Aromatic spicy dry curried minced pork with turmeric, peppercorns, kachai and chillis . | 7.95 |

BEEF DISHES

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| 26 | เนื้อผัดน้ำมันหอย Neua Pad Namman Hoi
Stir fried beef in oyster sauce with mushrooms, spring onions and pepper. | 7.85 |
| 27 | เนื้อผัดขิง Neua Pad Khing
Stir fried beef with ginger, Fung Gu mushrooms and onions. | 7.85 |
| 28 | เนื้อผัดกระเพรา Neua Pad Kapaow 🌶️🌶️
Stir fried minced beef with Thai holy basil and fresh chillis. | 7.95 |
| 29 | เนื้อกระเทียมพริกไทย Neua Gratiem Prik Thai
Stir fried beef with pepper, garlic and coriander. | 7.85 |
| 30 | เนื้อผัดเผ็ด Neua Pad Ped 🌶️🌶️
Stir fried beef with curry paste, Thai herbs, lime leaves and baby aubergines. | 7.95 |

SEAFOOD DISHES

- 31 กุ้งผัดกระเพรา Kung Pad Kapaow 🍴 7.95
Stir fried whole king prawns with Thai holy basil, oyster sauce and fresh chillis.
- 32 กุ้งผัดพริกเผา Kung Pad Prik Pao 🍴 7.95
Sweet chilli prawns cooked with Thai basil, spring onions and cashew nuts.
- 33 กุ้งกระเทียมพริกไทย Kung Gratiem Prik Thai 6.95
Prawns cooked with garlic, pepper and coriander.
- 34 กุ้งผัดเผ็ด Kung Pad Ped 🍴 8.25
Stir fried king prawns with curry paste, Thai herbs and lime leaves.
- 35 ผัดเผ็ดทะเล Pad Ped Taleh 🍴 8.25
Stir fried mixed seafood with Thai herbs, lime leaves, lemon grass and oyster sauce.
- 36 ปลาหมึกกระเทียมพริกไทย Pla Meuk Gratiem Prik Thai 6.95
Stir fried squid in a garlic, pepper and coriander paste.

FISH DISHES

- 37 ปลาราดพริก Plaa Lad Prik 🍴 7.95 🌿
Fillet of Basa, battered and deep fried, served with ginger, chillis and Thai herbs.
- 38 ปลาชุบไข่ Plaa Choo Chee 🍴 7.95 🌿
Fillet of Basa, battered and deep fried, served with a rich red coconut curry with lime leaves and chillies

CURRIES

- 39 แกงเขียวหวาน Gaeng Keo Wan 🍴 6.95, 7.85, 7.95
Green curry with chicken, beef or prawns, baby aubergines, lime leaves, sweet Thai basil, bamboo shoots and chillis.
- 40 แกงเผ็ด Gaeng Phet 🍴 6.95, 7.85, 7.95
Red curry with chicken, beef or prawns, baby aubergines, lime leaves, sweet Thai basil, bamboo shoots and chillis.
- 41 แกงพะแนง Gaeng Panaeng 🍴 6.95, 7.85, 7.95
Rich chicken, beef or prawn curry in coconut cream.
- 411 แกงมัสมั่น Gaeng Massaman 6.95, 7.85, 7.95 🌿
A mild southern curry with distinctive flavours of star anise and tamarind, with potatoes, peanuts and a choice of chicken, beef, prawn or vegetables (*can be prepared without nuts*).
- 412 แกงเหลือง Gaeng Lueang 6.95, 7.85, 7.95
Thai yellow coconut curry, with turmeric, cumin, potatoes, tamarind and vegetables, chicken, beef or prawn.

VEGETABLES

- 42 ผัดผักรวมมิตร Phat Pak Luam Mit 5.75
Stir fried seasonal vegetables in oyster sauce.
- 43 ผัดบล็อกโคลี่ Phat Broccoli 5.75
Stir fried broccoli with oyster sauce.

NOODLES & RICE

44	ก๋วยเตี๋ยวเส้น Kueytiew Phol Stir fried plain rice noodles with beansprouts	3.95
45	ข้าวผัดไข่ Khao Phat Khay Egg fried rice.	2.40
46	ข้าวสวย Khao Suay Plain steamed Thai jasmine rice so named because of it's subtle floral aroma when cooked.	2.00
47	ข้าวเหนียว Khao Niew Steamed sticky rice served in a bamboo pot.	2.40
471	ข้าวกระทิ Khao Ka Ti Plain steamed coconut rice .	2.40

DESSERTS

70	ข้าวเหนียวมะม่วง Khao Niew Mamuang, Sticky coconut rice with mango sprinkled with sesame seeds	4.95
71	กล้วยทอด Khluay Thod Thai banana fritters with honey, sesame seeds and vanilla ice cream	4.95
72	ไอศกรีม Ice Cream vanilla ice cream	3.95
73	ขนม Homemade dessert of the day	4.95

DRINKS

Wine corkage per bottle	2.00
Beer corkage per bottle	90p
Spirits corkage per bottle	3.00
Ready mixed spirits corkage per can/bottle	90p

SOFT DRINKS

Soft drinks by the glass 175ml Coke, diet coke, ginger beer, fanta, lemonade, ginger beer, San Pellegrino Rossa, apple, orange, mango, cranberry or pineapple	1.80
Still or sparkling water 330ml	2.00
Still or sparkling water 1ltr	3.50
Coconut juice	2.50
Thai iced Tea	2.00
Thai lemon tea	2.00
Pot of Tea <i>Peppermint, Jasmine, green, or traditional English</i>	2.50
Cappucino	2.40
Espresso	2.00
Double Espresso	2.20
Americano	2.20
Latte <i>Decaffeinated versions available</i>	2.20