



NOK'S KITCHEN SET MENU

£ 29.95 PER PERSON

(Minimum for four people. Set menu includes all listed appetisers and main courses)

APPETISER PLATTER

Chicken Satay (n)

Truly authentic grilled satay marinated chicken skewers.

Golden Basket (w)

Sliced grilled beef with a homemade sauce, served in basket top with coconut milk and shrimp eggs.

Prawn Tempura (w)

Deep fried king prawns in a light crispy batter.

Toong Thong (w)

Deep fried golden parcels made from a wheat flour stuffed with vegetable, potato, peas and onions.

Thai Fish Cake

The famous Thai fish cakes, made with fresh haddock, flavoured with kaffir lime leaves.

MAIN COURSES

Pad Cha Sirloin Steak (w)

Sliced grilled 8 oz sirloin steak stir-fried with mixed Thai herbs, red chillies and Thai basil.

Massaman Curry (n)

Slow cooked mild chicken Massaman curry paste, coconut milk, potatoes and onions, topped with crispy shallot and cashew nuts.

Seabass Med Ma Moung (w), (n)

Stir fried seabass in a light crispy batter with cashew nuts, onions, peppers, spring onions and chillies.

Duck Tamarind (n), (w)

Deep fried roasted duck dressed with palm sugar and tamarind sauce topped with cashew nuts and crispy shallots.

Stir Fried Bean Sprouts (w)

A traditional Thai stir-fried bean sprouts, tofu, soybean, spring onions, long red chillies, garlic and oyster sauce.

Steamed Jasmine Rice and Fried Egg Noodles



Menu

Starters

Special Sharing Platter (n), (w) **£10.95 pp**

The ultimate starter collections of chicken satay, prawn tempura, Thai fish cake, Toong Thong and beef salad.

Minimum two people and the price per person

Kai Satay (n), (w) **£6.95**

Chicken Satay

Truly authentic grilled satay marinated chicken skewers
Served with peanut sauce, cucumber relish and a breadstick.

Krung Satay (n) **£8.20**

King Prawn Satay

Truly authentic grilled satay marinated King Prawns
Served with peanut sauce and cucumber relish.

Yum Ped (w), (n) **£7.25**

Duck Salad

Roasted crispy duck strips tossed with fresh mango, cucumber, shallots, spring onions and cashew nuts in a roasted chilli and lime dressing.

Hoi Yang XO (w) **£9.95**

Grilled King Scallop

Grilled king scallops topped with Nok's kitchen's sauce mixed with XO sauce, a spicy seafood sauce originally from Hong Kong, served with grilled bacon and crispy Thai basil.

Khanom Jeeb (w) **£6.95**

Steamed Dumplings

Pork and prawn mixed with water chestnuts, spring onion and steamed in a wonton wrapper served with drizzle of garlic oil, shrimp eggs and sweet soy sauce.



Song Sa Hai (w), (n) £7.95

Prawn Cake and Fish Cake

Two haddock fish cakes with lime leaves and red curry paste and two prawns' cakes with white pepper and sesame oil served with sweet chilli sauce.

Nok Chom Suan (n), (w) £8.50

Bird in the Garden

Thai royal steamed dumplings with juicy pork, sweet turnip, peanut, and shallot filling, finished with coconut cream reduction.
(Please allow 10-minute cooking time)

Krung Tod (w) £7.95

Prawn Tempura

Deep fried king prawns in a tempura batter served with sweet chilli sauce.

Kra Thong Tong (w) 🌶️ £7.50

Golden Basket

Sliced grilled beef with homemade sauce made from Thai herbs, lemongrass, lime leaf, shallot, peppermint and fresh chillies, then served in basket topped with coconut milk and shrimp eggs.

Pu Suay (w) £7.50

Beauty Crab

Crab meat cooked with red curry sauce and vegetables stuffed inside a crispy dumpling.



Mun Tod (w), (n) **£5.95**
Sweet Potato

Deep fried sweet potato served with peanut sweet chilli sauce.

Tod Mun Khao Pod (w) 🌶️ **£5.95**
Sweetcorn Cakes

Traditional style sweetcorn cakes, deep-fried with red curry and kaffir lime leaf.

Vegetable Spring Rolls (w) **£6.20**

Homemade crispy vegetable spring rolls served with sweet chili sauce.

Soup

Tom Yum 🌶️
Hot and Sour Soup

Hot and sour soup with lemongrass, galangal, roasted chillies, mushrooms, lime leaves and Thai herbs, with:

- Vegetables **£5.50**
- Chicken **£6.00**
- King Prawns **£6.50**

Tom Kha 🌶️
Coconut Soup

A rich and fragrant coconut soup cooked with galangal, lemongrass, chillies, lime leaves and mushrooms, with:

- Vegetables **£6.00**
- Chicken **£6.50**
- King Prawns **£6.95**



Main Courses

Curry

Gaeng Panang

Panang Curry

Tender meat slowly cooked in a rich curry sauce with coconut milk, lime leaves and topped with red chillies, with:

- Chicken or Pork **£11.50**
- Beef or King Prawns **£12.50**

Gaeng Khiew Waan

Green Curry

A renowned curry made from fresh young green chillies and selected Thai herbs, with:

- Tofu + Vegetables **£10.50**
- Chicken or Beef **£11.50**
- King Prawns **£12.50**

Gaeng Massaman (n)

Massaman Curry

Slow cooked meat in mild Massaman curry paste, coconut milk, potatoes and onions, topped with crispy shallots and cashew nuts, with:

- Chicken **£11.50**
- Beef **£12.50**
- Lamb Shank (20 mins for cooking time) **£18.95**

Gaeng Phet Ped Yang

Grilled Duck Curry

A red curry of grilled duck breast with cherry tomatoes, pineapples and Thai sweet basil.

£14.95

Choo Chee (w)

Seabass Curry

A modern Thai red curry dish with large red chillies, lime leaves, and Thai sweet basil, with lightly battered seabass.

£16.95



Pu Nim Gaeng Garee (w) 🌶️ **£16.50**
Soft Shell Crab Yellow Curry

Lightly battered soft shell crab, potatoes, onions and cherry tomatoes in a rich and creamy yellow curry sauce flavoured with turmeric.

Krung Sapparod 🌶️ **£15.95**
King Prawn Pineapple Curry

King prawns in a rich curry sauce with Thai basil, red chillies and pineapples served inside a hollowed-out pineapple.

Wok

Pad Cha (w) 🌶️ 🌶️ 🌶️
Aromatic Stir Fry

Stir-fried mixed Thai herbs, red chillies, Thai basil, with:

- 8 oz sirloin steak. aged 28 days **£17.95**
- Seafood (seabass, scallops and king prawns) **£18.95**

Pad Sum Sa Hai (w) **£18.95**
Stir Fried Three Companions

Asparagus lightly stir fried in oyster sauce, with king prawns, scallops and seabass.

Pad Med Ma Moung (n), (w)
Cashew Nut Stir Fry

Thai styled stir-fried cashew nuts, onions, peppers, spring onions and chillies, with:

- Crispy chicken **£11.50**
- Crispy king prawns or crispy duck **£12.95**

Pad Prik Thai Daam (w) 🌶️ **£17.95**
Sizzling Stir Fry with Black Pepper

Sliced grilled 8 oz sirloin steak with onions, peppers, spring onions and green peppercorns in a black pepper sauce served on a sizzling plate.



Pad Ka Prow (w) 🌶️🌶️🌶️

Stir Fry with Thai Basil

A traditional spicy stir fry dish with fresh crushed chillies, garlic, large red chillies and Thai basil served with a fried egg, with:

- Minced chicken or Minced pork **£12.95**
- Minced beef or King prawns **£13.25**

Pad Khing (w)

Stir Fry with Ginger

Stir fried fresh ginger, mushroom, peppers, and onions, spring onions, chillies and soya beans, with:

- Tofu + Vegetables **£10.50**
- Chicken or Pork **£11.50**
- King prawns, Beef or Duck **£12.95**

PED TOD GRATIUM PRIG TAI (w) 🌶️

Stir Fried Roasted duck

Deep fried roasted duck with garlic and crushed black pepper sauce.

£15.95

Pad Tofu Ka Prow (w) 🌶️🌶️

Stir Fried Tofu with Thai Basil

Stir fried tofu and mixed vegetables with fresh crushed chillies, garlic, large red chillies and Thai basil.

£10.50

Pad Chao Koh (n)

Stir Fried with Peanut Sauce

Stir fried sate' peanut sauce, coconut milk, cashew nuts, Chinese leaf, celery with:

- Tofu + Vegetables **£10.50**
- Chicken **£11.50**
- King prawns **£12.95**

Choo Chee Tofu (w) 🌶️

Deep Fried Tofu Curry

A modern Thai red curry dish with large red chilis, lime leaves, and Thai sweet basil, with deep fried tofu and Pak choi.

£11.50



From the Grill

Crying Tiger (w) 🌶️ 🌶️ **£17.95**
Grilled Sirloin Steak

Sliced grilled 8 oz sirloin steak aged 28 days with stir-fried mushroom, black pepper and spicy tamarind sauce served on a sizzling plate.

Nok Nutty Curry (n) 🌶️ **Signature Dish**
Nutty Curry

Meat marinated with honey, lemongrass and coriander root, grilled and topped with a nutty curry sauce served with potatoes, crispy shallots and cashew nuts, with:

- Grilled chicken **£12.95**
- 8 oz sirloin steak 28 days **£17.95**

Kung Ma Kham (n) **£16.95**
Tamarind Prawn

Chargrilled king prawns dressed with a palm sugar and tamarind sauce topped with cashew nuts, dried chillies and crispy shallots.

Seafood

Pla Chom Wung (w), (n) 🌶️ **£18.95**
Fish in the Palace

Lightly battered seabass fillets topped with spicy aromatic herb salad ginger, and cashew nuts.

Pla Neung Manao 🌶️ 🌶️ 🌶️ **£18.95**
Steamed Seabass

Steamed seabass fillets with organic lemongrass, fresh lime juice, Thai pickled garlic and crushed chilies.

Pla Sam Rod (w) 🌶️ 🌶️ **£18.95**
Sweet, savoury, spicy seabass

Lightly battered seabass fillets glazed with Nok's Kitchen special sauce.



Noodles

Pad Thai (n)

Stir fried rice noodles in tamarind sauce with spring onions, egg, sweet turnip and bean sprouts served with ground peanuts and fresh mango, with:

- Vegetables and tofu **£10.95**
- Chicken **£11.95**
- King prawns **£12.95**

Side dishes

Steamed jasmine rice **£2.95**

Sticky rice **£3.25**

Egg fried rice **£3.25**

Roti **£3.25**

Coconut rice **£3.25**

Fried egg noodle **£3.50**

Pak choi (stir fried Pak choi) **£4.95**


Chip **£3.25**


Kid Menu

Crispy chicken pop with chips (w) **£7.95**

(n) Contains nut (w) Contains wheat

 Slightly spicy

 Medium spicy

 Very hot spicy

*** Please ensure you inform our staff before placing your order if you have any allergy ***

All of our dishes are prepared in a kitchen where nuts, gluten and all other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination.

Please note we add an optional 10% service charge



Desserts

Ice Cream (select one scoops) £3.50

Ice Cream (select two scoops) £4.95

Strawberry, chocolate, rum and raisin, vanilla, lime, mango, pistachio, pandan, espresso and coconut.

Thai Coconut Custard Cake £5.25

One of the most famous Thai desserts, made from egg, coconut milk and palm sugar, and topped with crispy shallot and vanilla ice cream.

Deep-fried Ice Cream £5.25

A scoop of coconut ice cream coated in panko breadcrumbs, deep-fried until golden brown and topped with syrup.

Banana Fritter £5.50

Deep fried banana coated in coconut flakes with syrup and vanilla ice cream on the side.

Black Sticky Rice £5.50

A sweet pudding of black sticky rice, coconut milk with longans and topped with vanilla ice cream.