

# A

Araya Thai Restaurant

To help you enjoy your meal & choose the dishes, we have used a chilli symbol to indicate the strength of "spicy and hotness"

## STARTER

- 1. CHICKEN SATAY**  **£7.50**  
Skewers of marinated chicken, barbecued and served with peanut sauce.
- 2. THAI FISH CAKE**   **£7.95**  
Deep fried Thai style spicy fish cake served with sweet chilli sauce
- 3. CHICKEN & PRAWN TOAST** **£7.50**  
Chicken and prawn toast topped with sesame seeds served with sweet chilli sauce
- 4. DEEP FIRED PRAWNS** **£8.95**  
Deep fired king prawns in crispy batter served with sweet chilli sauce
- 5. DEEP FIRED SQUID** **£8.50**  
Deep fired squid in light batter served with sweet chilli sauce
- 7. DUCK SPRING ROLL** **£9.95**  
Deep fried aromatic shredded duck, leek and carrot wrapped in filo pastry served with Thai style red wine sauce.
- 8. GOLDEN PARCELS** **£7.95**  
Thin crispy pastry stuffed with minced chicken and prawn served with sweet chilli sauce

- 9. THAI DUMPLING** **£7.95**  
Thai style dumpling, marinated minced pork and prawn wrapped with wonton pastry, steamed and accompanied with Sriracha sauce
- 10. PEEK GAI LAO DAENG** **£7.50**  
Crispy chicken wing topped with tasty red wine sauce
- 11. SEE KRONG MOO** **£9.95**  
Thai style marinated meaty spare ribs topped with red wine sauce and sesame seeds
- 12. SOM TUM (Papaya salad)**   **£9.95**  
A popular Thai spicy salad, consisting of julienne green papaya and carrot, tomatoes, fresh chilli and garlic flavoured with lime juice, fish sauce and palm sugar
- 14. POH PIA**  **£7.50**  
Deep fried vegetable spring rolls served with sweet chilli sauce
- 15. PAK TORD**  **£7.50**  
Deep fried assorted vegetables in light batter served with sweet chilli sauce
- 17. TOW HOO TORD**   **£7.50**  
Deep fried lightly battered fresh bean curd served with sweet chilli sauce and crushed peanut
- 18. SATAY PAK**   **£7.50**  
Skewers of assorted vegetables and bean curd grilled, served with peanut sauce
- 19. HOI YANG**  
**Small (6 Pcs)** **£8.95**  
**Large (12 Pcs.)** **£15.95**  
Charcoal grilled New Zealand green mussels served with spicy fresh garlic and fresh chilli sauce.

 vegetarian    contains nut   No  symbol = mild    = slightly hot    = medium hot    = very hot

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## STARTER

### 20. PRAWN CRACKER £3.95

Thai spicy prawn cracker served with sweet chilli sauce

### 21. CLASSIC PLATTER for 2 people £16.95

(extra £9.00 per additional person)

A platter of favourite Thai starter including chicken satay, vegetable spring roll, chicken and prawn toast, Thai style spare rib served with sweet chilli and peanut sauce.

### 22. SEAFOOD PLATTER £23.95 for 2 people

(extra £12.00 per additional person)

A platter of assorted seafood including Thai fish cake, grilled giant king prawns, grilled green mussel and grilled squid served with sweet chilli and Thai spicy garlic and chilli sauce.

### 23. VEGETARIAN PLATTER £14.95 for 2 people

(extra £8.00 per additional person)

A platter of Thai vegetarian starter including spring roll, vegetable in batter and grilled vegetable skewers served with sweet chilli and peanut sauce.

## SALAD

### 24. PLA GOONG £9.95

Cooked succulent king prawns seasoned with spicy Thai dressing and tossed with lemongrass, shallot, coriander and fresh chilli.

### 26. YUM NEAU YANG £10.95

Grilled, sliced tender beef seasoned with Thai spicy dressing, fresh chilli, shallot, tomato and spring onion.

### 27. LARP Pork/Chicken £9.95

North eastern style spicy minced pork / chicken tossed with Thai spicy dressing, dried chilli flake, spring onion and coriander

## SOUP

### 28. TOM YUM SOUP Prawns/Chicken £9.95

Thai flavoursome spicy, hot and sour soup with mushroom and tomatoes. Flavoured with lemongrass, galangal, lime leaves, chill, lime juice and a little of coconut milk added.

### 29. TOM YUM HED £7.95

Thai flavoursome spicy, hot and sour soup with mushroom and tomatoes flavoured with lemongrass, galangal, lime leaves, chilli, lime juice and a little of coconut milk added.

### 30. TOM KHA SOUP Prawns/Chicken £9.95

Light coconut milk soup, flavoured with mushroom, lemongrass, galangal, lime leaves, chilli and fresh coriander

### 31. TOM KHA HED £7.95

Mushroom in light coconut milk soup, flavoured with lemongrass, galangal, lime leaves, chilli and fresh coriander

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## MAIN COURSES


### CURRIES

32. **GAENG KIEW WAAN**  (THAI GREEN CURRY)  
An authentic Thai green curry cooked in coconut milk with aubergine, bamboo shoot, chilli and aromatic selection of Thai herbs.  
Your choice of
- |                       |        |
|-----------------------|--------|
| <b>Chicken / Pork</b> | £13.50 |
| <b>Beef</b>           | £14.50 |
| <b>Prawns</b>         | £14.95 |
33. **GAENG KIEW WAAN JAY**   £12.95  
(VEGETARIAN GREEN CURRY)  
An authentic Thai green curry cooked in coconut milk with tofu, chilli, vegetable and aromatic selection of Thai herbs
34. **GAENG DAENG (THAI RED CURRY)**   
An authentic Thai red curry cooked in coconut milk with aubergine, bamboo shoot, chilli and aromatic selection of Thai herbs.  
Your choice of
- |                       |        |
|-----------------------|--------|
| <b>Chicken / Pork</b> | £13.50 |
| <b>Beef</b>           | £14.50 |
| <b>Prawns</b>         | £14.95 |

35. **GAENG DAENG JAY**   £11.50  
(VEGETARIAN RED CURRY)  
An authentic Thai red curry cooked in coconut milk with tofu, chilli, vegetable and aromatic selection of Thai herbs


36. **MASSAMAN CURRY**    
A massaman curry paste with, carrot, onion, potatoes, peanut and cashew nut slowly cooked in coconut milk flavoured with cinnamon, cloves, nutmeg.  
Your choice of
- |                       |        |
|-----------------------|--------|
| <b>Chicken / Pork</b> | £13.50 |
| <b>Beef</b>           | £14.50 |
| <b>Prawns</b>         | £14.95 |

37. **MASSAMAN JAY**    £12.95  
(VEGETARIAN MASSAMAN CURRY)  
A massaman curry paste with tofu, carrot, onion, potato, peanut and cashew nut slowly cooked in coconut milk flavoured with cinnamon, cloves, nutmeg.

38. **GAENG GAREE (THAI YELLOW CURRY)**   
A mild and delicate flavor of yellow curry paste cooked in coconut milk with potatoes, onion sprinkled with crispy shallot on top.  
Your choice of
- |                       |        |
|-----------------------|--------|
| <b>Chicken / Pork</b> | £13.50 |
| <b>Beef</b>           | £14.50 |
| <b>Prawns</b>         | £14.95 |

39. **GAENG GAREE JAY**   £12.95  
(VEGETARIAN YELLOW CURRY)  
A mild and delicate flavour of yellow curry paste cooked in coconut milk with tofu, potatoes, onion, sprinkled with crispy shallot on top

40. **GAENG PHED PED YANG**  £14.95  
Roast duck in red curry paste well-cooked in coconut milk with pineapple, tomatoes and pepper.

41. **JUNGLE CURRY**   
A very hot and spicy curry without coconut milk, cooked with bamboo shoot, aubergine and fine bean enhanced the flavor with wild ginger, young peppercorns and Thai herbs.
- |                              |        |
|------------------------------|--------|
| <b>Chicken / Pork / Tofu</b> | £13.95 |
| <b>Beef</b>                  | £14.50 |
| <b>Prawns</b>                | £14.95 |

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## CURRIES



### 42. PANANG CURRY

A type of thicker red curry slow cooked in coconut milk flavoured with kaffir lime leaves.

Your choice of

Chicken / Pork	£13.95
Beef	£14.50
Prawns	£14.95

### 43. VEGETARIAN PANANG CURRY £13.95

A type of thicker red curry slow cooked in coconut milk with tofu, vegetable flavoured with kaffir lime leaves.  

## STIR FRIED

### 44. PAD GRA POA

A popular Thai stir fried dish with fresh chilli, garlic, onion, fine bean, bamboo shoot and Thai basil leaves and your choice of meat

Chicken / Pork / Tofu	£13.50
Beef	£13.95
Prawns	£13.95

### 45. MA KUE SAM ROT £12.95

Lightly battered aubergine, pepper, onion and basil leaves topped with chilli and garlic sauce

### 46. PAD MED MA MUANG

Stir fried with cashew nut, mushroom, mix vegetable, and your choice of meat

Chicken / Pork / Tofu	£13.50
Beef	£13.95
Prawns	£13.95

## STIR FRIED

### 47. PAD NUM MUN HOY

Stir fried oyster sauce with broccoli, carrot, onion and spring onion

Chicken / Pork / Tofu	£13.50
Beef	£13.95
Prawns	£13.95

### 48. PAD KHING

An aromatic stir fried dish with fresh ginger, onion, spring onion, mushroom and pepper.

Chicken / Pork / Tofu	£13.50
Beef	£13.95
Prawns	£13.95

### 49. PAD PRIEW WAAN £13.50

Thai style sweet and sour sauce stir fried with pineapple, tomatoes, onion and spring onion

Chicken / Pork / Tofu 

### 50. MORNING GLORY £11.95

Thai style stir fried morning glory with mix soya sauce soybean paste, fresh chilli and garlic

### 51. PAD PRIK PAO

Stir fried with fresh chilli, Thai chilli oil, onion, mushroom, baby corn, pepper and basil leaves.

Chicken / Pork / Tofu	£13.50
Beef	£13.95
Prawns	£13.95

### 52. PAD PHED

Stir fried in red curry paste and coconut milk with aubergine, fine bean, bamboo shoot, flavoured with wild ginger, young peppercorns and kaffir lime leaves.

Chicken / Pork / Tofu	£13.95
Beef	£14.95

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## CHEF RECOMMENDATION

### 53. PINEAPPLE FRIED RICE <sup>N</sup> £16.50

Thai style fried rice with fresh pineapple, egg, onion, cashew nut, turmeric and yellow curry powder served in fresh-carved pineapple  
**Chicken / Pork / Tofu / Beef / Prawns**

### 54. GAI MA KHAM <sup>N</sup> £16.95

Lightly battered chicken in exotic tamarind and palm sugar sauce with pepper, onion, spring onion and cashew nut garnished with crispy rice noodles

### 55. PED MA KHAM £19.95

Crispy marinated duck breast topped with exotic tamarind and palm sugar sauce garnished with crispy shallot and crispy rice noodles.

### 56. PED PAD NAM PRIK PAO £19.95

Stir fried marinated roast duck in Thai chilli oil with baby corn, mushroom, spring onion, pepper and basil leaves.

### 57. PED PRIEW WAAN £19.95

Crispy marinated duck topped with Thai style sweet and sour sauce, pineapple, tomatoes, onion, spring onion and pepper

### 58. PRA RAM RONG SONG <sup>N</sup> £17.95

Slow cooked marinated beef in creamy red curry paste, coconut milk and crushed peanut served on a bed of green vegetable and topped with cashew nut

### 59. NEAU PRIK TAI DUM (Sizzling) £18.95

Sizzling tender beef with black peppercorn sauce and ginger, mushroom, pepper, onion and spring onion.

### 60. GOONG YAI **BAI GRA POA (Sizzling)** £19.95

Sizzling giant king prawns stir fried with Thai basil leaves, fresh chilli, garlic, fine bean, onion, and pepper

### 61. GOONG PAO (Sizzling) £19.95

Char-grilled giant king prawns served on onion, pepper, mushroom with Thai style spicy chilli and garlic dipping sauce.

### 62. CHOO CHEE GOONG YAI £19.95

Pan fried giant king prawn topped rich and flavoursome red curry, cooked in coconut milk with kaffir lime leaves.

### 63. TOM YUM GOONG YAI £19.95

Famous Thai spicy hot and sour soup with giant king prawn, mushroom, and tomatoes. Flavoured with lemongrass, galangal, lime leaves, chill, lime juice and a touch of coconut milk, served in Thai style hot pot.

### 64. GOONG MA KHAM £19.95

Giant king prawns in light batter topped with exotic tamarind and palm sugar sauce with pepper, onion, and crispy shallot garnished with crispy rice noodles.

### 65. GOONG YAI GRA TIEM PRIK TAI £19.95

Stir fried giant king prawns in crushed garlic and white peppercorn sauce with green and red pepper

### 66. GOONG PAD PONG GAREE £19.95

Stir fried giant king prawns in curry and turmeric power with onion, spring onion and egg

### 67. SEABASS NEUNG MANOW £19.95

Steamed seabass fillet topped with lime juice, fresh chilli, fish sauce, crushed garlic and coriander.

**Seabass fillet** £19.95

**Whole seabass** £20.95

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- 68. SEABASS LAD PRIK**  Lightly battered seabass fillet topped with rich and flavoursome sauce made from fresh chilli, garlic, onion, pepper and coriander root.  
**Seabass fillet** £19.95  
**Whole seabass** £20.95
- 69. SEABASS PRIEW WAAN**  
Lightly battered seabass fillet topped with Thai style sweet and sour sauce and pineapple, tomatoes, onion, spring onion and pepper.  
**Seabass fillet** £19.95  
**Whole seabass** £20.95
- 70. SEABASS PAD KHING**  
Crispy seabass fillet topped with mixture of soy sauce, oyster sauce, fresh ginger, mushroom, pepper, onion and spring onion.  
**Sea bass fillet** £19.95  
**Whole sea bass** £20.95
- 71. SEABASS YUM MA MAUNG**   Lightly battered seabass fillet topped with young mango salad, chilli and lime juice dressing, topped with cashew nut.  
**Seabass fillet** £19.95  
**Whole seabass** £20.95
- 72. SEABASS SPICY HERB SALAD**   Crispy seabass topped with thai chilli paste, lime juice, fresh chilli, fish sauce, kaffir lime leaves, garlic, spring onion, red pepper coriander and cashew nut.  
**Seabass fillet** £19.95  
**Whole seabass** £20.95

## RICE

- 73. THAI JASMINE RICE**  £4.25  
Steamed Thai jasmine rice
- 74. EGG FRIED RICE** £4.50  
Egg fried rice
- 75. COCONUT RICE** £4.50  
Steamed Thai jasmine rice with coconut milk
- 76. THAI STICKY RICE** £4.95  
Steamed Thai sticky rice
- 77. PLAIN NOODLE** £5.50  
Stir fried egg noodle with egg, beansprout and spring onion

## NOODLE

- 78. PAD THAI**  The signature of Thai stir fried rice noodle with egg, bean sprout, spring onion, and carrot in tamarind and palm sugar sauce served with crushed peanut, dried chilli flake and a wedge of lemon. Your choice of  
**Tofu**  £12.95  
**Chicken / Pork** £13.50  
**Prawns** £13.95
- 79. PAD MEE**  
Stir fried egg noodles with soy sauce, egg, beansprout, onion, spring onion  
Your choice of  
**Tofu**  £12.95  
**Chicken / Pork** £13.50  
**Prawns** £13.95

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## SET MENU A

£28.95 per person  
Minimum for 2 people

### SOUP

#### TOM YUM SOUP

Thai favourite spicy, hot and sour soup with choice of (**prawn or chicken**), mushroom, and tomato. Flavoured with lemon grass, galangal, lime leaves, chilli, lime juice and a touch of coconut milk added.

### STARTER

A mixed platter which includes chicken satay, spring roll, chicken and prawn toast, and Thai style spare ribs served with peanut sauce

### MAIN COURSES

#### GAENG KIEW WAAN

An authentic Thai green curry cooked in coconut milk with aubergine, bamboo shoot, chilli and aromatic selection of Thai herbs with your choice of **chicken / beef / pork**.

#### GAI MA KHAM

Lightly battered chicken in exotic tamarind and palm sugar sauce with pepper, onion, spring onion and cashew nut garnish with crispy rice noodles

#### PAD PAK RAUM

Stir fried seasonal mixed vegetables, garlic with soya sauce

Steamed Thai Jasmine rice  
Jasmine tea or coffee

## SET MENU B

£30.95 per person  
Minimum for 2 people

### SOUP

#### TOM YUM SOUP

Thai favourite spicy, hot and sour soup with choice of (**prawn or chicken**), mushroom, and tomato. Flavoured with lemon grass, galangal, lime leaves, chilli, lime juice and a touch of coconut milk added.

### STARTER

A mixed platter which includes chicken satay, spring roll, chicken and prawn toast, and Thai style spare ribs served with peanut sauce

### MAIN COURSES

#### GAENG KIEW WAAN

An authentic Thai green curry cooked in coconut milk with aubergine, bamboo shoot, chilli and aromatic selection of Thai herbs with your choice of **chicken / beef / pork**.

#### GOONG YAI PRIK TAI DUM (Sizzling) OR NEAU PRIK TAI DUM (Sizzling)

Sizzling giant king prawns or beef with black peppercorn sauce, ginger, mushroom, pepper, onion and spring onion

#### PAD PAK RAUM

Stir fried seasonal mixed vegetables, garlic with soya sauce

Steamed Thai Jasmine rice  
Jasmine tea or coffee

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## SET MENU VEGETARIAN



£26.95 per person  
Minimum for 2 people

### SOUP

#### TOM YUM SOUP

Thai favourite spicy, hot and sour soup with mushroom, and tomato. Flavoured with lemon grass, galangal, lime leaves, chilli, lime juice and a touch of coconut milk added.

### STARTER

A vegetarian mixed platter which includes spring roll, vegetable in light batter, skewers of assorted vegetable and bean curd grilled, served with peanut sauce  

### MAIN COURSES

#### GAENG KIEW WAAN

An authentic Thai green curry cooked in coconut milk with tofu, vegetable, chilli and aromatic selection of Thai herbs

#### MA KUE SAM ROT

Lightly battered aubergine, pepper, onion and basil leaves topped with chill and garlic sauce

#### PAD PAK RAUM

Stir fried seasonal mixed vegetables with soya sauce

Steamed Thai Jasmine rice

Jasmine tea or coffee

## DESSERTS

- MANGO STICKY RICE** £8.95  
Mango perfectly ripen, fragrant, sweet and succulent served with sticky rice cooked with coconut milk
- MANGO WITH VANILLA ICE CREAM** £7.95  
Mango perfectly ripen, fragrant, sweet and succulent topped with golden syrup accompanied with a scoop of vanilla ice cream and whipping cream
- GREEN TEA MOCHI** £7.95  
Served with a scoop of vanilla ice cream and garnished with whipping cream
- BANANA FRITTER**  £7.95  
Deep fried banana in light batter topped with golden syrup accompanied with a scoop of vanilla ice cream and whipping cream
- CHOCOLATE BANANA**  £7.95  
Three scoops of vanilla ice cream served with banana topped with chocolate sauce, crushed cashew nuts and whipping cream
- VANILLA SUMMER**  £7.95  
Three scoops of vanilla ice cream served pineapple topped with golden syrup, crushed cashew nuts and whipping cream
- BAILEY CREAM VANILLA**  £7.95  
Three scoops of vanilla ice cream topped with Baileys Irish cream and crushed cashew nut
- TIA MARIA VANILLA**  £7.95  
Three scoops of vanilla ice cream topped with Tia Maria liqueur and crushed cashew nut
- VANILLA ICE CREAM** £5.50

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