

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**  £6.95
Skewers of marinated chicken barbecued served with peanut sauce
2. **TORD MUN PLA (Thai fish cake)**   £7.95
Deep fried Thai style spicy fish cake served with sweet chilli and sauce
3. **KANOM PUNG NAA GAI** £6.95
Chicken and prawn on toast topped with sesame seeds served with sweet chilli sauce
4. **GOONG CHUP PANG TORD** £8.95
Deep fired king prawns in batter served with sweet chilli sauce
5. **PLA MUK CHUP PANG TORD** £7.95
Deep fired squid in light batter served with sweet chilli sauce
7. **POA PIA PED (Duck spring roll)** £9.95
Deep fried aromatic shredded duck, leek and carrot wrapped in filo pastry served with Thai style red wine dip.
8. **THOONG TONG (Golden parcels)** £7.95
Thin crispy pastry stuffed with minced chicken and prawn served with sweet chilli sauce
9. **KA NOM JEEB (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** £6.95
Crispy chicken wing topped with tasty red wine sauce
11. **SEE KRONG MOO** £8.95
Thai style marinated meaty 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**  £6.95
Deep fried vegetable spring rolls served with sweet chilli sauce
15. **PAK TORD**  £6.95
Deep fried assorted vegetables in light batter served with sweet chilli sauce
17. **TOW HOO TORD**  £6.95
Deep fried lightly battered fresh bean curd served with sweet chilli sauce and crushed peanut
18. **SATAY PAK**   £6.95
Skewers of assorted vegetables and bean grilled served with peanut sauce
19. **HOI YANG**
Small (6 Pcs) £7.95
Large (12 Pcs.) £14.95
Charcoal grilled New Zealand green mussels served spicy fresh garlic and fresh chilli dip.

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20. **KAO KRIEB (Prawn cracker)**  £3.95
Thai spicy prawn cracker served with sweet chilli dip
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 on toast, Thai style spare rib served with sweet chilli dip 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 dip and Thai spicy fresh garlic and chilli dip.
23. **VEGETABLE 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 dip 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**  £9.95
Grilled sliced tender beef seasoned with Thai spicy dressing, fresh chilli, shallot, tomato and spring onion.
27. **LARP Pork/Chicken**  £8.95
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
In 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**  (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
chicken / pork £12.95
beef £13.95
- 33. GAENG KIEW WAAN JAY**   £11.50
(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 (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
chicken / pork £12.95
beef £13.95
- 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. GAENG MASSAMAN**  
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
chicken / pork £12.95
beef £13.95
- 37. MASSAMAN JAY**    £11.50
(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 GAI (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
chicken / pork £12.95
beef £13.95
- 39. GAENG GAREE JAY**   £11.50
(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.
Your choice of
chicken / pork £12.95
beef £13.95

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MAIN COURSES

CURRIES

42. GAENG PANANG

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

Your choice of

chicken / pork	£13.95
beef	£14.95
king prawns	£14.95

43. VEGETARIAN PANANG CURRY £12.95

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

STIR FRIED

44. PAD BAI GRAPOA

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	£12.50
beef	£12.95
king prawns / squid	£12.95

45. MA KUE SAM ROT £11.50

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 and vegetable

chicken / pork / tofu	£12.50
beef	£12.95
king prawns	£12.95

47. PAD NUM MUN HOY

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

chicken / pork / tofu	£12.50
beef	£12.95
king prawns	£12.95

48. PAD KHING

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

chicken / pork / tofu	£12.50
beef	£12.95
king prawns	£12.95

49. PAD PRIEW WAAN

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

tofu 	£11.50
chicken / pork	£12.50

51. PAD PRIK PAO

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

chicken / pork / tofu	£12.50
beef	£12.95
king prawns	£12.95

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	£12.95
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CHEF RECOMMENDATION

54. **GAJ MA KHAM (N)**  £16.95
Lightly battered chicken in exotic tamarind and palm sugar sauce with pepper, onion, spring onion and cashew nut topped with crispy rice noodles.
55. **PED MA KHAM** £19.95
Crispy marinated duck breast topped with exotic tamarind and palm sugar sauce topped with crispy shallot and crispy rice noodles.
56. **PED PAD NAM PRIK PAO**  £19.95
Stir fried marinated roast duck in Thai chilli oil paste 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 and pineapple, tomatoes, onion, spring onion and pepper
58. **PRA RAM RONG SONG (N)** £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 PAD BAI GRAPOA**  £19.95
(Sizzling)
Sizzling giant king prawns stir fried with basil leaves, fresh chilli, garlic, fine bean, onion, pepper,
61. **GOONG PAO (Sizzling)** £19.95
Char-grilled jumbo prawns served on bed of onion, pepper, 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 little of coconut milk added served in Thai style hot pot.
64. **GOONG MAKHAM** £19.95
Giant king prawns in light batter topped with exotic tamarind and palm sugar sauce with pepper, onion, crispy shallot topped 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** 
Steamed seabass fillet topped with lime juice, fresh chilli, fish sauce, crushed garlic and coriander.
Seabass fillet £18.95
Whole seabass £20.95
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 £18.95
Whole seabass £20.95

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CHEF RECOMMENDATION

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 £18.95
Whole seabass £20.95

70. SEABASS PAD KHING

Crispy seabass fillet topped with mixture of soy sauce and oyster sauce, fresh ginger, mushroom, pepper, onion and spring onion.

Sea bass fillet £18.95
Whole sea bass £20.95

71. SEABASS YUM MA MAUNG

Lightly batter seabass fillet topped with young mango salad, chilli and lime juice dressing, topped with cashew nut.

Seabass fillet £18.95
Whole seabass £20.95

72. SEABASS SPICY HERB SALAD

Crispy whole 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 £18.95
Whole seabass £20.95

RICE

73. KAO SAUY  £4.25
Steamed Thai jasmine rice

74. KAO PUD KAI £4.50
Egg fried rice


75. KAO MA PROW £4.50
Steamed Thai jasmine rice with coconut milk

76. KAO NEOW £4.95
Thai sticky rice

77. PAD MEE £4.95
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
Tofu  £11.95
chicken / pork £12.50
king prawns £12.95

79. PAD MEE
Stir fried egg noodles with soy sauce, egg, beansprout, onion, spring onion
Tofu  £11.95
chicken / pork £12.50
king prawns £12.95

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SET MENU A


£24.95 per person
Minimum for 2 people

SOUP

TOM YUM SOUP

Thai flavoursome spicy, hot and sour soup with choice of (**prawn or chicken**), mushroom and tomatoes flavoured with lemongrass, galangal, lime leaves, chilli, lime juice and a little of coconut milk added.

STARTER

A mixed platter which includes chicken satay, spring roll, chicken and prawn on toast and Thai style spare ribs. 

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**.

PAD NUM MUN HOY

Stir fried pork or chicken with broccoli, carrot, onion and spring onion in oyster sauce your choice of **chicken / pork**.

PAD PAK RAUM

Stir fried seasonal mixed vegetables, garlic and tofu with soya sauce

Steamed Thai Jasmine rice

Jasmine tea or coffee

SET MENU B


£29.95 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 little of coconut milk added.

STARTER

A mixed platter which includes chicken satay, spring roll, chicken and prawn on toast and Thai style spare ribs. 

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 and tofu with soya sauce

Steamed Thai Jasmine rice

Jasmine tea or coffee

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SET MENU VEGETARIAN


£20.95 per person
Minimum for 2 people

SOUP

TOM YUM SOUP (V)

Thai favourite spicy, hot and sour soup with mushroom and tomato flavoured with lemon grass, galangal, lime leaves, chill, lime juice and a little of coconut milk added.

STARTER

A vegetarian mixed platter which includes spring roll, vegetable in batter, skewers of assorted grilled vegetable (V) 

MAIN COURSES

GAENG KIEW WAAN (V)

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 (V)

Stir fried seasonal mixed vegetables with soya sauce

Steamed Thai Jasmine rice

Jasmine tea or coffee

DESSERTS

- MANGO WITH STICK 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 served with vanilla ice cream and whipping cream
- MOCHI GREEN TEA ICE CREAM** £7.95
Served with fresh cream and chocolate sauce
- BANANA FRITTER (N)** £7.95
Deep fried banana in light batter topped with golden syrup accompanied with a scoop of vanilla ice cream and cream
- CHOCOLATE BANANA (N)** £7.95
Three scoops of vanilla ice cream served with banana topped with chocolate sauce, crushed cashew nuts and whipping cream
- VANILLA SUMMER (N)** £7.95
Three scoops of vanilla ice cream served pineapple topped with golden syrup, crushed cashew nuts and whipping cream
- BAILEY CREAM VANILLA (N)** £7.95
Three scoops of vanilla ice cream topped with Baileys Irish cream and crushed cashew nut
- TIA MARIA VANILLA (N)** £7.95
Three scoops of vanilla ice cream topped with Tia Maria liqueur and crushed cashew nut
- VANILLA ICE CREAM** £5.95

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