

King Prawn (Goong Yai)

- 57 Choo Chee Goong Yai** £12.25
King prawns smeared in coconut milk and flavoured with kaffir lime leaves, tamarind juice and chillies
- 58 Goong Yai Tord Gratium Priktaï** £12.25
Deep fried king prawns in garlic and pepper served with cucumber, tomatoes and fresh coriander
- 59 Goong Yai Ob Woon Sen** £12.55
Steamed king prawns and glass noodles with soya sauce, rice wine and Thai spices

Fish (Pla)

- 60 Pla Nueng Manow** £12.25
Steamed whole sea bass with fresh garlic and coriander in chilli lemon sauce
- 61 Pla Lad Khing** £10.95
Deep fried fillet sea bass with ginger, green & red peppers, spring onions & salted bean sauce
- 62 Pla Nueng Se-eeew** £12.25
Steamed whole sea bass with fresh ginger and onion in a soya sauce
- 63 Pla Yang Bai Tong** £12.25
Grilled whole sea bass wrapped in banana leaves with Thai herbs
- 64 Platord Lad Prik** £10.95
Crispy fish fillet in sweet and sour chilli garlic sauce served with crispy basil leaves
- 65 Pla Prieu Warn** £10.95
Crispy fish fillet with pineapple, tomato, cucumber, mixed peppers, spring onions in sweet and sour sauce
- 66 Pla Choo Chee** £10.95
Crispy fish fillets with spicy coconut milk, kaffir lime leaves, spicy tamarind juice and chillies

Vegetarian Main Courses

- 67 Gaeng Kiew Wan** £5.45
Green Curry - Mix vegetable and tofu flavoured with sweet basil and coconut milk
- 68 Gaeng Dang** £5.45
Red Curry - Mix vegetable and tofu flavoured with sweet basil and coconut milk
- 69 Gaeng Ga Ree** £5.45
Yellow Curry - Mix vegetable and tofu flavoured with crispy shallots
- 70 Gaeng Pa** £5.45
"Jungle" Curry Hot - Mix vegetable and tofu flavoured with fresh Thai herbs
- 71 Tofu Phad Prieu Wan** £5.45
Fresh tofu in sweet and sour sauce with pineapple, tomato, mixed pepper and onion
- 72 Tofu Phad Med Ma Muang (N)** £5.45
Stir fried fresh tofu with cashew nuts, onions and mixed pepper in chilli oil
- 73 Tofu Phad Khing** £5.45
Stir fried tofu with fresh ginger, black mushrooms, chillies and spring onions
- 74 Hed Phad Bai Gra Prao** £5.45
Stir fried seasonal mushroom with garlic, chillies and holy basil leaves

Vegetable Side Dishes

- 75 Priktaï Hed Gratium** £3.95
Stir fried seasonal mushroom with garlic sauce
- 76 Phad Phak Ruammit** £3.95
Stir Fried assorted vegetables with oyster sauce

- 77 Phad Phak Choy** £4.25
Stir Fried Phak Choy with garlic and oyster sauce
- 78 Phad Tua Ngork** £4.25
Stir Fried beans sprouts with spring onion and oyster sauce

Noodles (Chicken, Beef or Prawn)

- (Please add £1.50 extra for Prawn)
- 79 Phad Thai: Goong, Gai, Neua (N)** £7.95
Fried Thai noodles with chicken, beef or prawns and bean sprouts served with chopped leeks and sweet turnips
- 80 Guay Tiew Phad See-eeew: Goong, Gai Neua** £7.95
Stried fried flat noodles with prawns, chicken or beef and vegetables in dark soya sauce
- 81 Guay Tiew Phad Kee Mao Goong, Gai Neua** £7.95
Fried flat noodles with prawns, chicken or beef, chillies, tomatoes, onions and basil leaves served on a bed of lettuce

Rice

- 82 Khao Phad Sub Pa Rod (N)** £5.95
Fried rice with prawns, chicken, cashew nuts and pineapple flavoured with curry powder
- 83 Khao Phad Neua, Gai Goong** £5.85
Choice of prawn, chicken or beef in fried rice with egg and soya sauce
- 84 Khao Grathi** £2.95
Steamed coconut rice
- 85 Khao Phad Khai** £2.95
Egg fried rice with mixed vegetables
- 86 Khao Suay** £2.55
Steamed Thai fragrant rice

Set Meals

The following set menus are recommended by the chef for easy choice and sheer enjoyment

Set menu A

Starter

Thai Lounge mixed starter or Thai style aromatic duck served with pancakes, cucumber, and hoi sin sauce

Soup

Hot and spicy prawn soup

Main Course

Platord Lad Prik
Crispy fish fillet in sweet and sour chilli garlic sauce served with crispy basil leaves

Beef Oyster Sauce
Beef stir fried with vegetables and spring onions in oyster sauce

Gaeng Ga-ree Gai

Chicken in a delicate yellow curry with onions and potatoes served with crispy shallots

Prieu Warn Ped

Stir-fried duck with pineapple, tomato, cucumber and mixed peppered in a sweet and sour sauce

Phad Thai Goong (N)

Fried Thai noodles with prawns, bean sprouts, chopped leeks and sweet turnips

Khao Khai

Egg fried rice with mixed vegetables

£21.95 per person

(Minimum of 2 persons)

Set menu B

Starter

Thai Lounge mixed starter

Main Course

Ped Gratium

Deep fried duck in garlic pepper sauce with coriander

Gaeng Kiew Gai

Chicken in green curry with bamboo shoots and aubergine

Phad Pak Choi

Stir fried pak choi with garlic and oyster sauce

Guay Tiew Phad Thai Gai

Fried Thai noodles with chicken and tamarind sauce

Khao Soay

Steamed Thai fragrant rice

£19.95 per person

(Minimum of 2 persons)

Set menu C

Starter

Thai Lounge vegetarian mixed starter

Main Course

Gaeng Kiew Warn

Green curry with mixed vegetables and tofu

Ma-Kue Phad Ho-Ra-Par

Sautéed aubergines with chillies and sweet basil in a salted bean sauce

Tofu Phad Med Ma Muang (N)

Sautéed tofu with cashew nuts in chilli oil

Phad Phak Se-eeew

Stir fried mixed vegetables with soya sauce

Khao Soay

Steamed Thai fragrant rice

£17.95 per person

(Minimum of 2 persons)

SUNDAY BUFFET

A wide variety of (Indian & Thai) starters, main course and side dishes, you'd be spoilt for choice!

Lunch: Adult - £9.95 | Children - £5.95

Evening: Adult - £11.95 | Children - £6.95

Opening Hours:

Sun: 12:00-10:00pm - Open all day

Mon-Thur: 12-2:00 Evening 5:30-11:30

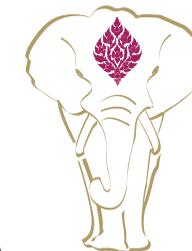
Fri-Sat: 12-2:00 Evening 5:30-12:00

Open 7 days a week including bank holidays

52 High Street, Lingfield, Surrey RH7 6AA

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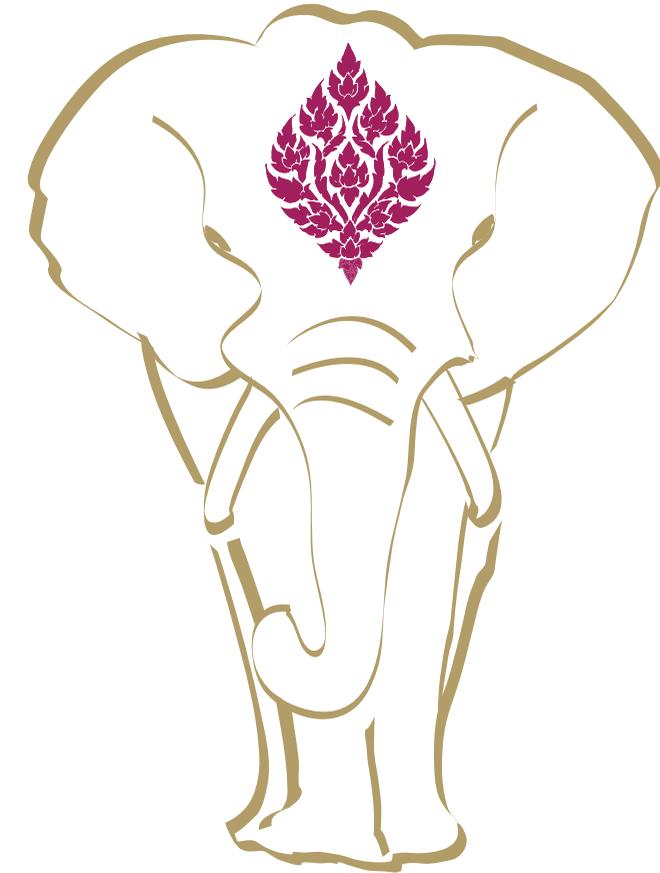
w: www.thailounge.co.uk



D&P: STM - 07958 185 744

Winner of **The Best Thai Restaurant in South of England** - Asian Curry Awards 2013

Take-Away Menu



Thai Lounge
Bar and Restaurant

01342 837 770 - 01342 837 345



Asian Curry Awards 2013

Starters

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| 01 Mixed Starter (for 2 persons) | £11.25 |
| A selection of spring rolls, chicken wings, chicken satay, prawn on toast and fish cakes | |
| 02 Ped Ron (for 2 persons) | £11.25 |
| Aromatic duck served with pancakes cucumber juliennes and hoi sin sauce in Thai style | |
| 03 Tord Man Pla (Thai fish cakes) | £4.75 |
| Spicy minced fish patties, mixed with Thai spice served with cucumber salsa | |
| 04 Satay Gai (N) | £4.75 |
| Skewers of tender marinated chicken, served with peanut sauce | |
| 05 Poo-Nim Gratium | £5.25 |
| Gratium Deep fried soft shell crabs in garlic and pepper | |
| 06 Goong Hom Sabai (N) | £5.25 |
| Deep fried pastry wrapped tiger prawns served with sweet chilli sauce | |
| 07 Kha-Nom pang Na Goong | £4.75 |
| Deep-fried minced prawns on toast served with sweet chilli sauce | |
| 08 Kanom Jeep | £4.75 |
| Steamed dumpling stuffed with minced chicken & prawns, served with soya sauce | |
| 09 Goong Talai | £5.75 |
| Steamed tiger prawns served with special home made spicy sauce | |
| 10 Goong Yai Phaow | £6.45 |
| Grilled king prawn with Thai herbs and served with special Thai chilli sauce | |

Vegetarian Starters

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| 11 Po Pai Tord (V) | £3.95 |
| Thai vegetarian spring roll stuffed with mixed vegetables and glass noodles served with sweet chilli sauce | |
| 12 Giew Tord (V) | £3.95 |
| Crispy wontons stuffed with mixed vegetables served with sweet plum sauce | |
| 13 Tord Man Khao Phod (V) | £3.95 |
| Deep fried sweet corn cakes served with cucumber salsa | |
| 14 Phak Tord (V) | £3.95 |
| Deep fried crispy battered vegetables served with sweet chilli sauce | |

(N) Nuts (V) Vegetarian Medium Hot Very Hot

Our menu items may contain nuts or other allergens please enquire when placing your order.

Salads

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| 15 Salad Phak Ruam (N) | £5.55 |
| Fresh assorted vegetables with special Thai dressing garnished with cashew nuts | |
| 16 Yam Nena Yang | £7.55 |
| Spicy grilled beef salad with vegetables and chilli dressing | |
| 17 Plar Goong | £7.25 |
| Spicy tiger prawn salad with traditional Thai herbs flavoured with chilli oil and mint leaves | |
| 18 Lab Gai | £6.95 |
| Spicy minced chicken mixed with roasted chillies and mint leaves | |

Soups

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| 19 Tom Kha Taley | £5.25 |
| Seafood soup with coconut milk, galangal, mushrooms lemongrass, lime juice and kaffir lime leaves | |
| 20 Tom Kha Gai | £4.75 |
| Chicken soup with coconut milk, galangal, mushrooms lemongrass, lime juice and kaffir lime leaves | |
| 21 Tom Yam Gai | £4.75 |
| Traditional spicy chicken soup with mushrooms, lemongrass and juice | |
| 22 Tom yam Goong | £5.25 |
| Traditional spicy prawn soup with mushrooms, lemongrass, chillies and lime juice garnished with coriander | |
| 23 Po Tak | £5.25 |
| Spicy mixed seafood soup with lemongrass, holy basil, lime juice and roasted chillies | |

Curries

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| 24 Gaeng Kiew Wan: Gai, Neua, Ped, Goong | £6.95 |
| Green Curry - Choice of chicken beef, duck or tiger prawn with bamboo shoots and aubergine flavoured with sweet basil and coconut milk | |
| 25 Gaeng Dang: Gai, Neua, Ped, Goong | £6.95 |
| Red Curry - Choice of chicken, duck, beef or tiger prawn with bamboo shoots and aubergine flavoured with sweet basil and coconut milk | |
| 26 Gaeng Ga Ree: Gai, Neua, Goong | £6.95 |
| Yellow Curry - Choice of chicken, beef or tiger prawn in a delicate with onions and potatoes flavoured with crispy shallots | |
| 27 Gaeng Pa: Gai, Neua, Goong | £6.95 |
| "Jungle" Curry Hot - Choice of chicken, beef or tiger prawns cooked with vegetables flavoured with fresh Thai herbs | |
| 28 Panang: Neua, Gai, Ped | £6.95 |
| Choice of beef, chicken or duck in a smooth curry flavoured with coconut milk and kaffir lime leaves | |
| 29 Gaeng Massaman: Gai, Neua, Goong (N) | £6.95 |
| Choice of chicken, beef or tiger prawn in an authentic ground peanut curry with potatoes and onions | |
| Curries above with Tiger Prawns £1.75 extra and with duck or beef £1.25 extra | |



Gaeng Kiew Wan: Goong



Pla Nueng Se-eeew

Chicken (Gai)

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| 30 Gai Phad Prieu Warn (N) | £6.95 |
| Stir fried chicken with pineapple, tomatoes, cucumber and mixed peppers in sweet and sour sauce | |
| 31 Gai Phad Gra Prao | £6.95 |
| Wok-sautéed chicken with garlic and chillies, served with holy basil leaves | |
| 32 Gai Phad Med Ma Muang (N) | £6.95 |
| Stir fried crispy chicken with cashew nuts, mixed peppers, onions and mushrooms, served with roasted chillies | |
| 33 Gai Gratium Priktae | £6.95 |
| Sautéed chicken in garlic pepper served with cucumber, tomatoes and coriander | |
| 34 Gai Phad Khing | £6.95 |
| Stir fried chicken with fresh ginger, paku, mushrooms, peppers and spring onions in soya bean paste | |

Duck (Ped)

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| 35 Ped Yang | £7.95 |
| Thai style roasted duck served with vegetables and soya sauce | |
| 36 Ped Prieu Warn | £7.95 |
| Deep fried duck served on bed of stir fried pineapple, tomatoes, cucumber and mixed peppers with sweet and sour sauce | |
| 37 Ped Gratium Priktae | £7.95 |
| Deep fried duck in garlic pepper garnished with fresh coriander | |
| 38 Ped Phad Khing | £7.95 |
| Stir fried slices of roasted duck with fresh ginger, peppers and onions | |
| 39 Ped Phad Horaphar | £7.95 |
| Stir fried slices of roasted duck with Thai chilli and sweet basil leaves | |

Beef (Neua)

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| 40 Neua Gratium Priktae | £7.55 |
| Sautéed beef with garlic and peppers garnished with coriander | |
| 41 Neua Phad Nam Man Hoy | £7.55 |
| Stir fried beef with vegetables and spring onions in oyster sauce | |
| 42 Neua Phad Gra Prao | £7.55 |
| Stir fried beef with garlic, chillies, peppers and holy basil leaves. | |
| 43 Neua Phad Broccoli | £7.55 |
| Simply stir fried beef with broccoli in oyster sauce | |
| 44 Neua Lao Dang | £7.55 |
| Stir fried beef in red wine sauce served with onion and pepper | |

Exotic & Sizzling Dishes

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| 45 Gai Yang | £8.95 |
| Char-grilled Thai style marinated chicken served on a hot volcanic rock platter with dips | |
| 46 Neua Yang | £10.95 |
| Char-grilled sirloin steak on a hot volcanic platter with special Thai chilli sauce | |
| 47 Neua Peking | £8.95 |
| Stir fried beef with bamboo shoots and vegetable in spicy hoi sin sauce served on a hot sizzling platter | |
| 48 Neua Phad Tao See | £8.95 |
| Stir fried beef with black beans and vegetables served with a touch of wine and sesame oil | |
| 49 Goong Yai Phaow | £12.55 |
| Grilled king prawns with Thai herbs and chilli sauce | |

Scallops (Hoy Shell)

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| 50 Hoy Shell Phad Phak Nam Man Hoy | £10.25 |
| Stir fried scallops with mixed vegetables in oyster sauce | |
| 51 Hoy Shell Phad Bai Gra Prao | £10.25 |
| Stir fried scallops with garlic, chilli, holy basil leaves and peppers | |
| 52 Hoy Shell Tord Gratium | £10.25 |
| Sautéed scallops in garlic and pepper served with cucumber, tomatoes and coriander | |

Mussels (Hoy Mang Plu Phad)

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| 53 Hoy Mang Plu Phad Nam Prik Phaow | £7.55 |
| Mussels with mixed pepper, mushroom, sweet basil and chilli oil | |
| 54 Hoy Mang Plu Phad Kra Prao | £7.55 |
| Mussels with onion, garlic, chilli and holy basil leaves | |

Tiger Prawn (Goong)

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| 55 Goong Phad Nam Prik Phaow | £8.25 |
| Stir fried tiger prawns with onions, mixed pepper, mushrooms and sweet basil leaves and chilli oil | |
| 56 Goong Phad Khao Phod Orn | £8.25 |
| Stir fried tiger prawns with baby corn, mushroom and spring onions in a soya sauce | |



Goong Yai Phaow