

## 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

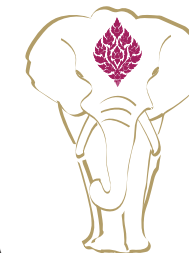
**Fri-Sat:** 12-2:00 Evening 5:30-12:00

Open 7 days a week including bank holidays

52 High Street, Lingfield, Surrey RH7 6AA

**t:** 01342 837 770 - 01342 837 345

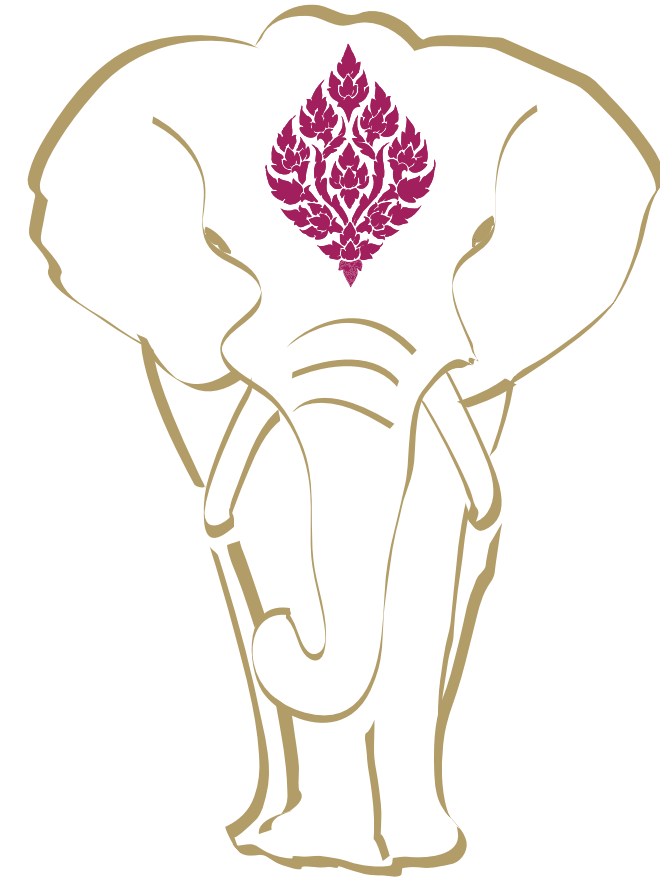
**w:** www.thailounge.co.uk



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

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

## Vegetarian Starters

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

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

## Soups

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

## Curries

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

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

## Duck (Ped)

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

## Beef (Neua)

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

## Exotic & Sizzling Dishes

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

## Scallops (Hoy Shell)

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

## Mussels (Hoy Mang Plu Phad)

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

## Tiger Prawn (Goong)

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



Goong Yai Phaow