

**Thai Legend Restaurant**

**Special Set Lunch**

***Select One Starter***

***X X X X X X X X X***

***Select One Main Course***

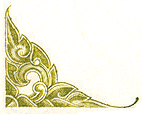
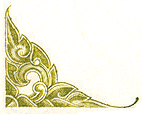
***+***

***Rice***

***X X X X X X X X X***

***Tea / Coffee***

£13.95 per person

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**5. GAI SATAE**

*Strips of chicken marinated in Thai spices, put on sticks and grilled over charcoal, served with peanut sauce and toast.*

**6. GAI HOR BAI TEOY**

*Cubes of chicken marinated in Thai spices and herbs, wrapped in pandon leaves and deep fried, served with sweet and sour chilli sauce*

**7. POR PIA TOD**

*Spring rolls filled with mixture of meat, glass noodles and fresh herbs, served with sweet and sour chilli sauce.*

**8. NUEA SATAE**

*Strips of beef marinated in Thai spices, put on sticks and grilled over charcoal, served with peanut sauce and toast.*

**9. SEE KRONG MOO NAM-PUENG YANG**

*Pork spareribs marinated in honey and fresh herbs, grilled over charcoal.*

***9A. SESAME TOAST***

*Freshly prepared sesame toast serve with sweet and sour chilli sauce****.***

***9B. MOO PING***

*Strips of pork marinated in Thai spices, put on sticks and grilled over charcoal.*

**Vegetarian Starters**

**12. PAK MUNG SAWIRAT**

*Fresh mixed vegetables in special batter, crispy fried and served peanut sauce.*

**13. POH PIA PAK**

*Mixed vegetables cooked with Thai spices, wrapped in spring rolls pastry served with sweet and sour chilli sauce.*

**14. TOD MUN KHAO PODE**

*Sweet corn mixed with red curry paste, deep fried and served with cucumber and sweet chilli sauce.*

**Soup**

**15. TOM YUM HED**

*Mushrooms in spicy hot and sour, flavoured with lemon grass, lime leaves, chilli and coriander.*

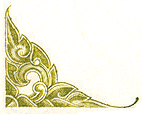
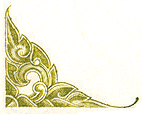
**16. TOM KHA GAI**

*Chicken and mushroom in aromatic coconut milk soup, flavoured with fresh Thai herbs and coriander.*

**17. TOM YUM GAI (CHICKEN TOM YUM SOUP)**

*Traditional Thai spicy hot and sour soup flavoured with lemon grass, lemon juice, lime leaves, chilli and coriander*



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**Thai Curry Dishes**

**30. GAENG KIEW WAN GAI (CHICKEN) OR NUEA (BEEF)**

*Chicken OR beef in green curry paste with coconut milk, Thai aubergines and herbs*

**31. GAENG PHED GAI**

*Chicken in red curry paste with coconut milk, Thai aubergines and bamboo shoots*

**33. PANAENG NUEA (BEEF) OR GAI (CHICKEN)**

*Beef OR chicken in dry aromatic curry with coconut milk, lime leves and chilli*

**35. GAENG MASAMUN KAE (LAMB) OR GAI (CHICKEN)**

*Lamb OR chicken cooked with onions, potatoes, milk, Thai curry rich in spices but quite mild even sweet*

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**Beef Dishes**

**40. NUEA (BEEF) OR GAI (CHICKEN) PHAD NAMMUN HOY**

*Strips of steak OR chicken sautéed with oyster sauce, onion, pepper and spring onions.*

**41. NUEA PHAD GAPRAO**

*Strips of steak stir fried with chilli, garlic and fresh Thai basil.*

**42. NUEA OB LHAO DANG**

*Strips of steak stir fried with red wine sauce*

**Pork Dishes**

**50. MOO PHAD PRIEW WAN**

*Stir fried pork with pineapples, onions, pepper and cucumber in sweet and sour sauce.*

**51. MOO (PORK) OR NUEA (BEEF) PHAD PRIK SOD**

*Marinated pork OR beef stir fried with sliced chilli, garlic, onion and spring onions.*

**52. MOO TOD GRATIUM PRIKTHAI**

*Pork marinates with Soya sauce and Thai spices, stir fried with garlic, pepper and chopped coriander.*

**53. MOO PHAD GAPRAO**

*Stir fried pork with chilli, garlic and fresh Thai basil.*

**54. MOO PHAD PRIK**

*Stir fried pork with chilli paste, green bean and Thai fresh herbs.*

**Chicken Dishes**

**60. GAI OB SAPPAROD**

*Marinated chicken stir fried with pineapple pieces.*

**61. GAI PHAD KHING**

*Stir fried chicken with ginger, garlic, spring onions and fungus.*

**62. GAI PHAD PRIK GAPRAO**

*Chicken stir fried with Thai basil, garlic, chilli and fresh Thai herbs.*

**63. GAI PHAD MED MAMUANG**

*Sautéed chicken with cashew nuts, onion, mixed peppers with oyster sauce*

**64. GAI OB LAO DEANG**

*Stir fried chicken in red wine sauce*

**65. GAI TA-KHRAI**

*Stir fried marinated chicken with garlic, shallot, lime leave and lemongrass.*

**80. GAI YANG**

*Spring chicken marinated in garlic, fresh chilli, coriander and fresh Thai herbs, barbecued over charcoal.*

**81. GAI OB GRATIUM**

*Grilled marinated breast of chicken, slice and topped with garlic, black pepper, lemon grass and fresh coriander sauce.*

**Vegetarian Main Course**

**90. GAENG PAK RUAM**

*Fresh vegetables and dried bean cured cooked in red curry sauce with coconut milk and fresh herbs.*

**91. PAK PHAD PRIEW WAN**

*Mixed vegetables stir fired with cashew nuts in sweet and sour sauce.*

**92. PHAD PAK JOY**

*Glass noodles, mushrooms, bean curd stir fried with fresh vegetables.*

**93. PAK PHAD PRIK**

*Stir fried mixed vegetables with garlic and chilli*

**94. TAO HOO PHAD GAPRAO**

*Deep fried bean curd topped with mixed green vegetable, chilli and garlic.*

**101. PHAD PAK (NAMMON HOY)**

*Stir fried seasonal vegetables with or without oyster sauce.*

**113.** **PHAK KAET KHAAO PHAD NAMMON HOY**

*Stir fried Chinese leafs in oyster sauce.*

**114. TAO HOO NAM-DAENG**

*Cubed bean curd topped with mushroom, peas, carrots.*

***Chinese Dishes***

**111. BEEF OR CHICKEN IN BLACK BEAN SAUCE**

**112. SWEET AND SOUR CHICKEN**

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**Rice**

(\*Please note the special set lunch come with one choice of rice)

**96. PLAIN NOODLES**

*Plain noodles stir fried with dark soy sauce*

**102. KHAO PHAD GAI**

*Fried rice with chicken and herbs*

**103. KHAO PHAD KHAI**

*Thai fried rice with egg and fresh herbs.*

**104. KHAO PHAD GRATIUM**

*Thai fried rice with garlic*

**105. KHAO SUAY**

*Thai steamed jasmine rice*

**106. KHAO NIEW**

*Thai sticky rice.*



**Special English Dishes**

**FISH & CHIPS £8.95**

*Deep fried cod in special batter, served with chips and peas.*

**CHICKEN & CHIPS £7.95**

*Thai Legend special prepared chicken deep fried and served with chips*

**(Please note that starters, tea and coffee are not include within the special English dishes)**