

## Appetizers



### 1. Erawan Mixed Appetizers (N)

Minimum 2 peoples £6.25/person

A selection of Prawn wrapped in pastry, Chicken satay, Deep-fried sweet corn cakes, Spring roll, Pork and Prawn toast served with authentic Thai dipping sauces.

### 2. Satay Kai (N)(E) £5.25

Skewers of marinated char grilled chicken served with peanut sauce.

### 3. Tord Mun Pla(N) £5.50

Thai spicy fish cakes served with peanut, cucumber sweet and sour sauce

### 4. Mano La £2.50

Spicy Thai Prawn Crackers served with peanut, cucumber sweet and sour.

### 5. Thung Thong (G) £5.50

Parcels of crispy pastry filled with blend of chicken and prawns served with sweet and sour sauce.

### 6. Goung Hhum Paa(G) £5.50

Prawns marinated with thai herb wrapped in crispy rice flour sheets served with sweet and sour sauce.

### 7. See Krong Moo (Se)(G) £5.25

Grilled pork spare ribs marinated in Thai herb and barbeque sauce.

### 8. Kha Num Pang Na-Moo(Se)(G) £5.50

Deep fried minced pork and prawn on toast with sweet and sour sauce.

### 9. Pla Muek Chop Tord(G) £5.95

Deep-fried crispy battered squid served with sweet and sour sauce.

### 10. Kai Kaew £5.25

Marinated chicken with roasted sesame seeds served with a Thai sweet chill sauce.

### 11. Po Pia Tood (VG)(G) £4.95

Hand rolled crispy spring rolls stuffed with vegetables and vermicelli served with sweet and sour sauce.

### 12. Pak Chop Tord(VG)(G) £4.50

Deep-fried crispy battered mixed vegetable served with sweet and sour sauce.



### 13. Khow Pood Tord(VG)(G)(E) £4.95

Deep-fried sweet corn cakes served with sweet and sour sauce.



## Soup

### 14. Tom Yum Goong £5.95

Thai spicy hot, sour soup with prawn and mushroom

### 15. Tom Kha Kai £5.50

Chicken in coconut milk flavored with lemongrass and mushroom.

## Salads

### 16. Som Tam(N) Vegetable £7.25, Prawn £8.25

A spicy papaya salad(VG)

### 17. Yam Neau Yang(Ce) £9.95

Char-Grilled beef sirloin with special dressing.

### 18. Yam Woon Sen Talay(Ce) £9.95

Spicy mixed seafood and vermicelli salad with chili dressing



## Curry

(chicken £9.25, beef £9.50, prawn £9.95)

19. Gaeng Khiew Wan  
Thai Green curry with sweet basil leave, bamboo shoots in coconut milk.

20. Gaeng Dang  
A red curry with Thai herbs aubergines, Thai basil leave, bamboo shoots cooked in coconut milk.

21. Gaeng Massaman  
Massaman curry paste is made with turmeric. One of favorite dishes of the Thai royal family.

22. Gaeng Panang  
Panang is slowly Curry cooked in a rich curry sauce with kaffir lime leaves red chili in coconut milk

23. Gaeng Pa  
Thai jungle hot curry with mixed vegetables and flavored with fresh Thai herbs.

## Stir-Fried



(chicken £8.95, beef £9.25, prawn £9.50)

24. Pad Prieu Wan(E)(G)  
Stir-fried meat with pineapples, tomatoes, peppers, in sweet and sour sauce.

25. Pad Gra Prow  
Stir-fried with crushed garlic, onion, pepper and chili flavored with Thai holy basil leaves.

26. Pad Med Ma Ma-Muang(E)(G)(N)  
Stir-fried with cashew nuts, spring onion, peppers, mushroom, dried chili and oyster sauce.

27. Pad Gratium Prik Tai (G)  
Stir-fried with garlic, crushed black pepper with coriander and oyster sauce.

28. Pad Khing(G)  
Stir-fried with fresh ginger, mange tout, spring onion garlic in oyster sauce.

29. Ped Phad Prik Phao(G)  
Stir-fried roast duck in chili oil, onions, sweet basil leaves.



## Grill

30. Kai Yang(G) £10.25  
Char-Grilled chicken marinated service with Thai sweet chili sauce.

31. Erawan Tiger Cry (G) £12.95  
Char-grilled marinated sirloin steak severs with Thai special spicy sauce.

## Seafood

32. Choo Chee whole Sea bass or King Prawn £14.50  
Slow cooked creamy red curry sauce in coconut milk.

33. Pla Nueng Ma-Now £14.50  
Steamed Sea bass with spring onion, garlic, coriander. Finish with dressing of red chili and lime.

34. Pla Nueng Se-Eew(G) £14.50  
Steamed sea bass with fresh ginger, chili, and fresh coriander in soya sauce.

