

Dee Thai Menu (2011)

A Gourmet's Guide to Thai Cuisine

Ideally, For Thai Cuisine should be taken in small amounts. There is a variety of dishes with different textures and flavours. You will appreciate the flavours and taste more, if you select a few amounts at a time.

“The experience of having a Thai meal is a communal one. Many dishes are served for all to share. This makes the meal more enjoyable because you can sample different dishes.”

The Management at Dee Thai tries to make every effort to ensure that every dish you order is cooked exactly to your requirement.

The Dee Thai management.

Starters

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| 1. | <i>Thai Prawn Cracker</i> | 2.50 |
| | Made from fresh shrimp, tapioca, garlic, salt, pepper and deep-fried until crispy served with Sweet chilli sauce | |
| 2. | <i>Crispy Seaweed</i> | 3.50 |
| | Deep-fried until crispy and sprinkled with sesame seeds | |
| 3. | <i>Rice Cracker/Or Veggies Option</i> | 5.00 |

Deep-fried rice cracker till crispy served with aromatic peanut sauce consist of mince prawn and chicken

4. ***Beef Paradise*** **6.50**
Marinated beef with Thai herbs and deep-fried till crispy
5. ***Steamed Fresh pacific Prawn*** **7.50**
Steamed fresh pacific prawn with crushed chilli, garlic, Limejuice, lemon grass and in flavours of ginger
6. ***Fish Cakes (Tod Man Pla)*** **6.90**
White fish blended with curry paste and fresh herbs, deep-fried, served with sweet cucumber and peanut sauce
7. ***Prawn Cakes (Tod Man Goong)*** **7.90**
Tiger Prawn blended with salt, pepper and fresh Thai herbs, deep-fried served with a sweet Plum sauce
8. ***Honey Spare Ribs*** **6.90**
Tender spare ribs of pork marinated in our Chef's Special sauce and roasted, Served with honey.
9. ***Baked Mussels (Hoi Op Mor Din)*** **6.90**
Baked mussels in an earthen pot with galangal, lemon grass and herbs served with chef special sauce
10. ***Chicken Satay*** **6.90**
Strips chicken marinated in our Chef's special sauce, and Barbecued served with peanut sauce.

11. ***Emerald Chicken (Chicken in pandanus leaves)*** **6.90**
Tender chicken marinated with garlic and herbs wrapped in aromatic pandanus leaves and deep-fried. Served with Home-made sauce.
(Not recommend to eat the pandanus leaves)
12. ***Crispy Duck Rolls*** **6.90**
Shredded tender roasted duck meat and vegetable wrapped in pastry and deep-fried till crispy served with home-made plum sauce

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| 13. | <i>Crispy Soft shell crabs with fruit salad</i>
Deep-fried soft shell crab in light batter till crispy and served with
salad | 6.50 |
| 14. | <i>Crispy prawns curry leaves</i>
Stir-fried crispy Tiger Prawns with Thai herbs and curry leaves | 7.90 |
| 15. | <i>Prawns Tempura</i>
Fresh tiger prawns in light batter deep-fried till crispy served with Wasabi and
Kikkoman Soya sauce | 6.90 |
| 16. | <i>Sesame Prawn Toast</i>
Sliced baguette topped with minced prawns and sesame seed
deep-fried till crispy served with Crispy Seaweed | 6.90 |
| 17. | <i>A Selection of Home made starters</i> <i>(Minimum of 2 people)</i>
Consist of crispy prawn tempura, chicken satay, duck spring roll, sweet corn cake,
spare ribs and prawn toast and served with variety of dip sauces. | 8.90 per/person |

Soup

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| 18. | <i>Tom Yum Kong (Hot & Sour Prawn Soup)</i>
World famous hot and sour prawns soup, enriched with Thai herbs and lemongrass | 6.50 |
| 19. | <i>Tom Kha Kai</i> | 5.50 |

Chicken soup flavours with Coconut Milk, lemon grass, galangal, coriander, chilli, lime leaves.

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| 20. | <i>Tom Yum Kai (Hot & Sour Chicken Soup)</i> | 5.50 |
| | Spicy chicken soup flavours with lemon grass and Thai herbs | |
| 21. | <i>Pho Taak (Spicy Seafood Soup)</i> | 6.50 |
| | Spicy seafood soup with lemon grass, lime leaves, lemon juice and Thai herbs | |
| 22. | <i>Kieaw Kong (Wonton Soup)</i> | 5.00 |
| | Fresh mince of Tiger prawns marinated with herbs and wrapped in pastry | |

Thai Salads

- 23. *Kor Moo Yang Namtok*** **7.50**
Neck of pork Marinated with Thai herbs and charcoal grill, toast in a zesty sauce made with limejuice, Lemongrass, coriander and nutty crushed glutinous roast rice
- 24. *Spicy Beef Salad*** **8.90**
Sliced char-grilled British Sirloin steak with onions, spring onions, Celery and vegetable tossed in a limejuice, garlic and a chilli dressing.
- 25. *Spicy Pacific Seafood Salad*** **8.90**
A spicy seafood salad of scallops, mussels, squids, fish and prawns with onion, spring onions, celery, vegetables tossed with limejuice, garlic and a chilli dressing.
- 26. *Laab (Chicken Salad)*** **7.50**
Most popular dishes of Thailand North Eastern salad, minced chicken flavoured with Thai herbs and ground glutinous rice, tossed with a limejuice, garlic and chilli dressing
- 27. *Papaya Salad /Or Veggies option*** **8.50**
One of the most popular dishes from northeast of Thailand. Shredded green papaya combined with tomatoes, green bean, fresh chilli, garlic, fish sauce, lime juice, roasted crush peanut

Poultry

- 28. *Volcano chicken* 11.50**
Roasted tender half chicken marinated with coriander, garlic and pepper served flambé(Brandy), finish at your table with a sizzling Lava sauce
- 29. *Roast Chicken* 10.50**
Tender half chicken roasted with herbs served with tangy sweet chilli sauce
- 30. *Chicken In Black Bean Sauce* 9.50**
Flash stir- fried fillet of chicken breast with bean curd, fine bean, garlic in Black Bean Sauces
- 31. *Chicken in Black pepper* 9.50**
A lighter, more delicate taste of the Orient, flash stir-fried fillet of chicken breast with black pepper sauce served sizzling
- 32. *Chicken with Cashew Nuts* 9.50**
Chicken breast flash stir-fried with cashew nuts, dried chilli, spring onions, red and green peppers in dark soya sauce
- 33. *Sweet and Sour Chicken/Pork or Fresh Salmon* 9.50/10.50**
Flash stir-fried fillet of chicken breast, pork or fresh Salmon with vegetables in sweet and sour sauce

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| 34. | <i>Chicken orange sauce</i>
Marinated of chicken breast in light batter and pan-fried served with sweet and tangy orange sauce | 9.50 |
| 35. | <i>Ginger Chicken Or Pork</i>
Fresh fillet of chicken breast or pork flash stir-fried with ginger young ginger, spring onion and chilli pepper | 9.50
sauce, garlic, |
| 36. | <i>Spicy Roasted Duck</i>
Most popular dish of Ayuthaya Old ancient City of Thailand aromatic roasted duck with herbs and thinly slices and flash stir-fried with fresh mixed Thai herbs consist of fresh chilli, garlic, corianders root, lime leave, finger galangal, fresh young and basil | 10.50
pepper corn |
| 37. | <i>Choo Chee Duck</i>
Crispy tender half roast duck served with creamy red curry sauce in flavours of coconut milk | 10.50 |
| 38. | <i>Tamarind Duck (Ped Ma kham)</i>
Fillet of tender crispy half roast duck served in an aromatic tamarind sauce, topped with crispy shallot and dried chilli | 10.50 |
| 39. | <i>Roast Duck</i>
Half of tender roast duck with herbs served with aromatic duck plum sauce | 10.50 |

Meat

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| 40. | <i>Weeping Tiger</i>
The most popular dished at Dee Thai, British Sirloin steak marinated with herbs, charcoal grilled and thinly sliced, served accompaniments with spicy tamarinds sauce | 18.50
sizzling and |
| 41. | <i>Green Weeping Tiger</i> | 18.50 |

Is one of the most popular dishes at Dee Thai, British Sirloin Steak marinated with herbs, charcoal grilled and thinly slices served sizzling top with creamy coconut green curry sauce

- 42. *Drunken Tiger* 18.50**
Most popular dish of North Eastern of Thailand marinated British Sirloin steak with herbs and charcoals grilled thinly slices and flash Stir-fried with fresh mixed Thai herbs consist of fresh chilli, garlic, corianders root, lime leave, finger galangal, fresh young pepper corn, lemongrass and basil.
- 43. *Stir-fired Lamb Or Ribs- Eye Beef* 13.50**
A lighter, more delicate taste of the Oriental, flash stir-fried cube of lamb or rib-eye beef with black pepper sauce served sizzling
- 44. *Stir-fried Fillet of Rib-Eye Beef with green curry paste* 13.50**
One of the most popular Thai dishes, made from fillet of ribs-eye beef flash stir-fried over a flamed wok with green curry paste, aubergine, lime leave and finger galangal, lemongrass and sweet basil.
- 45. *Beef Yaowaraj* 10.50**
Marinated fillet of Rib-eye beef with herbs and flash stir-fried with pak chow, in flavours with oyster sauce .
- 46. *Pad Kra Praw Chicken, Pork 9.50/ or Ribs-eye beef 12.50***
One of the most popular Thai dishes. fillet of chicken, fillet of pork, or rib-eye beef fillet flash stir-fried over a flamed wok with crush chilli and garlic, and hot basil
- 47. *Charcoal Grill Neck of Pork* 10.50**
Neck of pork marinated in honey and herbs, then charcoal grilled, thinly sliced and accompaniments with a spicy tamarind sauce
- 48. *Crispy Rib-Eye Beef with Cashew nut* 12.50**
Marinated fillet of rib-eye beef with herbs and deep-fired till crispy then flash stir-fried with cashew nuts, dried chilli, spring onions, red and green peppers in dark soya sauce
- 49. *Rib-Eye Beef Or Lamb in Red wine Sauces* 13.50**

A lighter, more delicate taste of Oriental red wine sauce, flash stir-fried cube of rib-eye beef or lamb, with red, green pepper and shallot, served sizzling

Curries

- 50. *Thai Red or Green Curry* 9.50/10.90/13.90**
(Choice of Beef or Chicken 9.50) (Prawn 10.90) (Monk Fish 13.90)
The most famous Thai red or green curry made with coconut milk, fresh green Chilli, bamboo shoot, aubergines and sweet basils
- 51. *Panaeng Chicken, Pork/Rib-Eye Beef* 9.50/10.50**
A choice of chicken, pork or rib-eye beef in creamy red curry sauce with flavours of coconut milk and lime leaves
- 52. *Rib-Eye Beef or Lamb Massaman* 10.50**
Stewed cubes of rib-eye beef or lamb in Massaman curry sauce containing with nut, potato, cashew nuts, onions, coconut milk and Thai herbs
- 53. *Jungle Curry* (Choice of Beef, Chicken or Pork) (very hot) 9.50**
Traditionally a North Eastern of Thai jungle curry made without coconut milk
- 54. *Duck in Red Curry* (Geang Phed Ped Yang) 9.50**
Roast duck fillet in red curry sauce made with coconut milk, lime leaves, fresh chilli and sweet basils.
- 55. *Yellow Curry Chicken* 9.50**
Fillet of Chicken breast cooked in yellow curry paste containing coconut milk, potatoes, herbs and onion

Seafood

- 56. *Lobster Pad Nam Prik Prao (when available)* 29.50**
Fresh whole Lobster flash stir-fried over flamed wok with the flavours of Thai chilli jam, fresh chilli and sweet basil
- 57. *Moonsoon Lobster (when available)* 29.50**
Fresh whole Lobster flash stir-fried over flamed wok with aromatic white wine sauce with spring onion, Chinese mushroom, garlic and fresh young ginger
- 58. *Seafood Garlic Sauce* 14.50**
Tiger prawns, mussels, squids, scallops and snapper fish stir-fried in a flamed wok with Thai herbs and with garlic sauce
- 59. *Seafood Soufflé* 14.50**
A marriage of steamed Pacific seafood with Thai red curry and sweet basil
- 60. *Hot and Spicy Pacific Seafood (Pad Kra Prow Seafood)* 14.50**
Tiger prawns, mussels, squids, scallops and fish, flash stir-fried in a flamed wok with garlic chilli paste, Thai herbs and hot basil
- 61. *Chu Chee Fresh Salmon or King Prawns* 14.50**
Deep-fried fresh Salmon or king prawns in Paneang curry sauce seasoned with coconut milk and sweet basil
- 62. *Fresh Tiger Prawns and Scallops in Black Pepper Sauce* 14.50**
Tiger prawns and scallops, flash stir-fried over flamed wok with fresh green asparagus, Chinese mushroom, black pepper and flavour of oyster sauce
- 63. *Scallops or Tiger Prawns Pad Nam Prik Prao* 12.50**
Fresh scallops or tiger prawns flash stir-fried over flamed wok with the flavours of Thai chilli jam, fresh chilli and sweet basil
- 64. *King Prawn Pad Pong Garee* 14.50**
Fresh king prawns flash stir-fried with capsicum, celery, onion and chilli in a yellow curry sauce

- 65. *Tamarind King Prawn* 14.50**
King prawns in light batter deep-fried till crispy and tossed in an aromatic tamarind sauce, topped with crispy shallot and dried chilli
- 66. *New-Zealand Mussels* 9.50**
Flash stir-fried New-Zealand mussels, fresh herbs with curry paste and sweet basil
- 67. *Sizzling Pacific Seafood* 14.50**
Medley of Tiger prawns, mussels, squids, fish and scallops flash stir-fried in a flamed wok with black bean sauce served sizzling
- 68. *Choice of Squids or Tiger Prawn Pad Kra-Prow* (Hot & Spicy) 10.50**
The most famous Thai dish pacific squids or tiger prawn flash stir-fried with crushed chilli, garlic and hot basil
- 69. *Soft Shell Crab Curry Powder* 12.50**
Fresh soft shell crabs in light batter deep-fried till crispy and flash stir-fried with capsicum, celery, onion and chilli in a yellow curry sauce
- 70. *Pad Kratiem Prik Thai* 9.50/10.90**
(Chicken, Pork, Beef 9.50)(Prawn, Squid 10.90)
A lighter, more delicate taste of Oriental, flash stir-fried with salt, pepper, garlic and chilli

Fish

- 71. *Pla Nueng Ma Nao* 18.50**
One of The most famous Thai dishes, whole de-boned Sea Bass, (skin and head removed) steamed with crushed chilli, garlic, limejuice, and lemongrass and in flavours of ginger
- 72. *Sea Bass Geam Beuy* 18.50**
The whole de-boned Sea Bass (skin and head removed) Steamed with preserved plum juice and Chinese mushrooms
- 73. *Pla Yang Bai Teai* 18.50**
Char-grilled whole Sea Bass fillet stuffed with garlic and Thai herbs wrapped in Pandanus leave, served with spicy seafood sauce
- 74. *Pla Sam Rod (Halibut or Fresh Salmon)* 18.50**
Crispy deep-fried Halibut steak or fresh Salmon fillet served with spicy sweet and tangy Chilli sauce

- 75. *Pla Nueng Se-Eew* 18.50**
Whole de-boned Sea Bass (skin and head removed) steamed with herbs, lemongrass and soya sauce in flavour of ginger
- 76. *Pla Klern Chei* 15.50**
Fillet of sea bass in light batter and flash stir-fired with herbs, celery, spring onion, large red chilli, in flavours of yellow soy bean paste
- 77. *Pla Pad Char With Thai Herbs(Stir-fried Monk Fish)* 15.50**
The most popular Thai dishes Monk Fish fillet flash stir- fried With mixing Thai herbs consist of fresh chilli, garlic, corianders root, lime leave, finger galangal, fresh young pepper corn and sweet basil

Vegetables

- 78. *Fresh Green Asparagus with Oyster Sauce/Or Veggies option* 7.50**
Fresh green asparagus, Chinese mushroom flash stir-fried over a flamed wok flavoured in oyster sauce
- 79. *Morning Glory (Pak Bounq)/Or Veggies option* 8.50**
A popular Thai spinach flash stir-fried over a flameing wok with Thai yellow bean sauce, chilli and garlic in flavours of Oyster sauce
- 80. *Pak Choi /Or Veggies option* 6.50**
Stir-fried Pak Choi in flavours of oyster sauce, top with garlic fake
- 81. *Sautéed Fours Kind of Vegetables /Or Veggies option* 7.50**
Flash stir-fried asparagus, pak choi , chinese leaves, sweet corn and Chinese mushroom in flavours of oyster sauce

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| 82. | <i>Bean Sprout/Or Veggies option</i> | 5.50 |
| | Flash stir-fried bean sprouts ,spring onion, chilli pepper and bean curd in flavours of oyster sauce | |
| 83. | <i>Garden Vegetables / or Veggies option</i> | 5.50 |
| | Flash stir-fried mixed vegetables with fresh garlic sauce | |

Vegetarian Starters

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| 84. | <i>Veggies Selection</i> | 7.50 |
| | Mixed vegetables tempura, sweetcorn pancakes, vegetables spring rolls, and bean curd served with sweet chilli dip, Wasabi and Soya sauce | |
| 85. | <i>Sweet Corn Pancakes (Tod Man Kao Pod)</i> | 5.50 |
| | Sweet corn pancakes served with sweet chilli dip | |
| 86. | <i>Tempura Vegetables</i> | 5.50 |

Fresh vegetables, asparagus, fresh baby corn, sweet potatoes, carrot, bell pepper, courgettes and broccoli in light batter, deep-fried till crispy served with Wasabi and soy sauce

- 87. *Veggies Spring Rolls* 5.50**
Vegetarian spring rolls served with sweet chilli sauce
- 88. *Salt & Pepper Aubergine & Tou Fo* 5.50**
Deep-fried aubergine and bean curd till crispy and flash stir-fried with salt, garlic and pepper
- 89. *Crispy Bean curd (Tofu Tod)* 5.50**
Deep-fried bean curd till crispy served with sweet and tangy peanuts sauce
- 90. *Mushroom and Cashew nut Salad* 6.50**
A spicy mushroom and cashew nut salad with red onion, spring onion, coriander tossed with lime and chilli dressing
- 91. *Salad Kheak (Veggies Option)* 6.50**
Crispy mixed Vegetables salad topped with peanut dressing and slices of boiled egg
- 92. *Mushroom Soup with Coconut Milk (Tom Kha Hed)* 5.50**
Mushroom soup flavoured with lemongrass, galangal, coriander, chilli, lime leaves and coconut milk
- 93. *Hot and Sour Mushroom Soup (Tom Yum Hed)* 5.50**
Hot and sour mushroom soup, enriched with Thai herbs and lemongrass
- 94. *Spicy Fresh Fruit and Vegetable Salad* 5.50**
Varieties of our Oriental fresh fruit and vegetable flavoured with chilli and limejuice dressing

Vegetarian Main Courses

("Vegetarian Chicken"- A imitation chicken meat made of milk and soya protein)

- 95. *Red or Green Curry with veggies chicken/ Or vegetables only* 8.50**
Most famous Thai red or green curry with veggies chicken made with coconut milk, fresh green chilli, bamboo shoot, aubergines and basil
- 96. *Jungle Curry with veggies chicken /Or vegetables only* 8.50**
Traditionally a North eastern of Thai jungle curry with veggies chicken made without coconut milk
- 97. *Hot & Spicy veggies chicken/ Or vegetables only* 8.50**
One of the most popular Thai dishes, made from of veggies chicken, flash stir-fried over a flamed wok with crushed chilli, garlic, and hot basil
- 98. *Hot & Spicy Bean Curd* 8.50**
One of the most popular Thai dishes, bean curd flash stir-fried over a flamed wok with crushed chilli, garlic, and hot basil
- 99. *Sweet and Sour with veggies chicken/ Or vegetables only* 8.50**
Flash Stir-fried veggies chicken with tofu, pineapple, onions and peppers in sweet and sour sauce
- 100. *Veggies Chicken with Cashew Nuts/ Or vegetables only* 8.50**
Flash Stir-fried Veggies chicken with cashew nuts, dried chilli, spring onions, red and green peppers in Soya sauce
- 101. *Veggies Chicken Pad Nam Prik Prao/ Or vegetables only* 8.50**
Veggies Chicken Flash stir-fried over flamed wok with the flavours of Thai chilli jam, fresh chilli and sweet basil
- 102. *Tofu with Black Bean Sauce* 8.50**
Crispy Tofu stir-fried with garlic, green bean, In black bean sauces
- 103. *Veggies Chicken In Black Bean Sauce* 8.50**
Flash stir-fried Veggies Chicken with bean curd, fine bean, garlic in Black Bean Sauces

- 104. *Spicy Aubergines Or Veggies option*** **7.50**
Flash stir-fried aubergines and Chilli pepper over a flamed wok with Oriental spicy sauces, yellow soy bean paste, and sweet basil

Noodles

- 105. *Pad Thai with Tiger Prawn or Chicken*** **9.50/8.50**
The original Thai rice noodles, flash stir-fried with tiger prawns or chicken, sweet radish, egg, tamarind sauce, bean sprouts, spring onion, and crush peanut
- 106. *Veggies Pad Thai*** **7.50**
The original Thai rice noodles, flash stir-fried with sweet radish, tamarind sauce, bean sprouts, spring onion, egg, and crush peanut
- 107. *Yellow Eggs Noodles /Or veggies option*** **5.50**
Flash stir-fried yellow eggs noodles, carrot, lettuce, bean sprouts with oyster sauce
- 108. *Spicy Noodles with Tiger Prawn or Chicken/Veggies option*** **9.50/8.50**
Flash stir-fried yellow eggs noodles with fresh tiger prawns or chicken, bean sprouts, onion, pepper, crush chilli, garlic, and hot basil

Rice Dishes

- 109. *Seafood Fried Rice in pineapple*** / *Highly recommend by chef* **9.50**
Seafood fried rice with turmeric and pineapple topped with cashew nut and crispy shallot
- 110. *Oriental Thai Fried Rice (Chicken, Pork)(Prawn)*** **6.50/7.90**
One of the most popular Thai jasmine rice flash stir-fried chicken, pork or prawn with Oriental sauce, spring onion and egg
- 111. *Eggs Fried Rice*** **2.50**
Flash stir fried Jasmine rice with egg
- 112. *Coconut Rice (Khao Ka Ti)*** **2.50**
Steamed fragrant rice in coconut milk
- 113. *Sticky Rice (Khao Niao)*** **2.50**
One of the most popular dishes north eastern of Thailand
- 114. *Jasmine Rice*** **2.50**
World famous steamed Thai fragrant rice

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Please advise the staff if you have any allergies before placing your order.