



ไมไทย
MAI THAI
THAI RESTAURANT

MAITHAIBATH.CO.UK | 01225 445557

Welcome to MAI THAI

Thai food encapsulates an enormous variety of tastes and spices. It brings together some of the cooking traditions from all over South East Asia. It is a celebration by people who love their food and count eating as being one the great pleasures in life.

Thai food can be very spicy or mild, but it is never purely and simply hot. Numerous spices are used to enhance the flavour and improve the taste, but never to conceal it. The most important spice for any dish is chilli, but there is far more to Thai cooking than chilli. herbs as well as spices like Coriander, garlic, pepper, ginger, tamarind, mint, basil and pandan are all used to create the perfect mouth watering dishes served in cuisine.

Thai's do order selections of dishes and share them together, as an accompaniment. Thai people with almost always have rice or noodles along with all dishes. We hope you enjoy your meals!

How to pay: Mai Thai restaurant accepts cash, all major debit and credit cards and Amex. No additional charge is made for service; gratuities are left to your discretion. Friday & Saturday minimum order of £ 10 per person is require - Thank you. Please let us know if you are allergic to certain foods before ordering. 10% discount on orders of £10 or more on takeaways, collection only. 10% service charge will be added to party of 5 or more. Minimum £10.00 to pay by debit card and credit card.

"Some of our dishes may contain nuts so please advise us if you have any allergies. If you have any special dietary requirements, please inform a member of our staff. "



BAR LIST

BEER	VERMOUTHS 50ml	SOFT DRINKS
Chang Bottle 5% (320ml) £4.10	Campar £6.00	Coca Cola £3.00
Stella Artois £3.65	Cinzano Bianco £6.00	Diet Coke £3.00
	Martini Dry £6.00	Lemonade £3.00
	Martini Rosso £6.00	Tonic Water £3.00
SPIRITS 50ml	SHERRY & PORT 50ml	Soda Water £3.00
Remy Martin VSO £6.95	Luncheon Dry £5.95	Dry Ginger Ale £3.00
Courvoisier £5.10	Club Amontillado £5.95	Orange Juice £3.00
Bells £6.00	Bristol Cream £5.95	Pineapple Juice £3.00
Jameson Lrish Whiskey £6.00	Port £5.95	Apple Juice £3.00
Southern Comfor £6.00	LIQUEURS 50ml	Mimeral Water £3.00
Jack Daniels £6.00	Baileys Irish Cream £6.00	Thai Ice Tea £4.00
Smirnoff £6.00	Cointreau £6.00	Thai Ice Coffee £4.00
Bacardi £6.00	Drambuie £6.00	TEA & COFFEE
Lambs £6.00	Grand Marnier £6.00	Jasmine Tea £2.70
Pimms No1 £6.00	Tia Maria £6.00	Coffee £2.95
Gin £6.00	Malibu £6.00	Irish Coffee £7.50
Mixer £3.00	Sambuca £6.00	



WINE LIST

SPARKLING WINES

1. Sacchetto, Prosecco Extra Dry Fili Veneto, Italy 11.5% £30.95
A fresh and fruity sparkling Prosecco with fine bubbles.
2. Champagne Bernard Remy, Brut Carte Blanche, France 12% £40.00
Refreshing notes of lime and lemon combine with floral nuances, honey and brioche on the palate. Elegant and fresh.

WHITE WINES 175ml 250ml Bottle

3. Cintila, White Península de Setúbal Portugal 12% £6.10 £7.70 £22.95
An intense, fruity aroma and a soft mouthfeel with a hint of peach and ginger.
4. Chevanceau, Blanc, Vin de France France 13% £6.25 £8.00 £23.95
An easy-drinking blend, packed with peachy flavours, floral hints and citrus zest.. this is very more-ish!
5. Bishop's Leap, Sauvignon Blanc Veneto, Marlborough, New Zealand 12.5% £7.40 £9.65 £28.95
A light bodied, mouth-watering wine redolent of gooseberry and passion fruit flavours with a zesty and refreshing finish.
6. Il Casone, Pinot Grigio Veneto, Italy 11.5% £25.00
Fresh and easy drinking style of Pinot Grigio with clean bitter lemon notes.
7. Opal Ridge, Semillon Chardonnay Australia 12.5% 23.95
Delicate creamy texture with plenty of tropical and ripe pear flavours.

RORE WINES 175ml 250ml Bottle

8. Novita, Venezie, Pinot, Grigio Blush 2021 £6.95 £9.25 £26.95
Tasting notes - Pretty pink colour, the wine is fruity with aromas of red fruits complemented by notes of rose petal, grapefruit zest and a hint of minerality. Fresh, off dry and a very drinkable style

RED WINES 175ml 250ml Bottle

9. Cintila, Red - Península de Setúbal Portugal 12.5% £6.10 £7.70 £22.95
A rich, red cherry and vanilla wine, with a soft tannins and easy-drinking finish.
10. Chevanceau, Rouge France 13.5% £6.25 £8.00 £23.95
Traditional southern French varietals combine in a rich and characterful blend, soft and appealing.
11. Doña Paula, Paula Malbec Mendoza, Argentina 13.5% £27.95
A full flavoured Malbec with notes of blackberry jam through to a spicy finish.
12. Opal Ridge, Shiraz Cabernet Australia 14% £23.95
An easy drinking red with juicy raspberry and red plum fruit and a hint of mint.



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STARTER

1. Kai Satay £5.95
Chicken marinated and grilled, served with peanut & cucumber sauce dip.
2. Ka Nom Pang Nah Goong £6.10
Seasoned minced prawn and sesame seeds on toast.
3. Pepper Squid £6.10
Deep fried squid in a light batter seasoned with chilli & garlic, served with seracha chilli sauce.
4. Tod Mon Pla £5.95
Thai style spicy fish cake.
5. Gyoza £5.95
Crispy fried vegetable dumpling, served with sake ginger sauce.
6. Por Pia Tord £5.95
Thai style spring rolls stuffed with vegetables and vermicelli.
7. Ka Nom Jeeb £5.95
Thai style dumpling filling with minced pork, shrimp, served with sauce.
8. Goong Choup Pang Tord £6.10
Deep- fried king prawn in light batter, served with sweet chilli sauce
9. Sie Krong Moo Op £6.00
Mai Thai style spare ribs marinated with garlic & corianders.
10. Crispy Aromatic Duck (Quarter) £12.95 (Half) £20.95
Crispy aromatic duck served with Hoi Sin sauce, cucumber, spring onions, carrots and steamed pancakes.
11. Mai Thai Special (£9.95 per person) (Minimum for two person)
A special portion of mixed starters (Kai Satay, Por Pia Tord, Kanom Jeeb and Sie Krong Moo Op)



SOUP

12. Tom Yum Ruam-Mit £10.95
Thai style hot & sour soup with mixed seafood and mushroom.
13. Tom Yum Goong £6.50
Thai style hot & sour soup with prawns and mushrooms.
14. Tom Yum Kai £6.25
Thai style hot & sour soup with chicken and mushrooms.
15. Tom Kah Kai £6.25
Thai style coconut soup with chicken and mushrooms.
16. Tom Kah Goong £6.50
Thai style coconut soup with prawn and mushrooms.

SALADS

17. Yum Neua £11.95
Sliced of grilled beef salad mixed with hot & spicy dressing.
18. Yum Ruam Mit Ta-Lay £14.95
Mixed seafood salad mixed with hot & spicy dressing.

STIR-FRIED

- Please select your choice of
- | | |
|-----------------|--------|
| Chicken or Pork | £10.95 |
| Beef | £11.95 |
| Prawn | £12.95 |
| Seafood | £14.95 |
- (Prawn, Squid and Mussel)

19. Pat Nam Mun Hoi
Stir-fried with carrots, mushrooms, broccoli, spring onion in oyster sauce.
20. Pad Cha
Stir-fried with chilli, wild ginger, Thai peppercorn (seasonal), lime leaves, curry paste and sweet basil leaves.
21. Pad Pik Sod
Stir-fried with garlic, fresh chilli and peppers.
22. Pad Med Ma Maung
Stir fried with cashew nut sauce, onion, mushroom, carrot and spring onion.

STIR-FRIED



23. Pad Khing
Stir-fried with ginger and mushroom.
24. Pad Khao Pord Orn
Stir-fried with baby corns and mushrooms.
25. Preow Wan
Stir fried sweet and sour sauce with pineapples, red peppers, green peppers.
26. Pad Pett
Stir-fried with red chilli, basil leaves and bamboo shoots in red curry paste and coconut milk.
27. Pad Kra Tiam Prik Thai
Stir-fried with garlic and black peppers.
28. Pad Nam Prik Paow
Stir-fried with sweet-chilli paste, peppers, hot chillies, onion, lemongrass and basil leaves.



DUCK

29. Ped Op Nam Pueng £12.95
Thai style delicious roast duck in Thai herb sauce.
30. Ped Pad Pett £12.95
Roast duck stir -fried with bamboo shoots, in red curry paste and coconut milk.
31. Pad Nam Prik Paow £12.95
Roast duck stir- fried with lemongrass, lime leaves, sweet chilli paste and basil leaves.

SQUID

32. Pla Meuk Pad Nam Prik Paow £12.95
Squids stir-fried sweet-chilli paste, peppers, hot chillies, onion, corianders, lemongrass and basil leaves.

33. Pla Meuk Pad Prik Sod £12.95
Squids stir-fried with garlic, fresh chillies and peppers.

34. Pla Meuk Pad Pett £12.95
Squids stir-fried with red chillies, basil leaves and bamboo shoots in red curry paste coconut milk.

35. Pla Meuk Pad Kra Tiam Prik Thai £12.95
Squids stir-fried with garlic and black peppers.

FISH

36. Pla Tod Kra Tiam Prik Thai £13.95
Deep-fried fish (Fangash fillet white) topped will stir-fried garlic and black peppers.

37. Pla Tod Preow Wan £13.95
Deep-fried fish (Fangash fillet white) topped with sweet & sour sauce.

38. Pla Tod Rad Nam-Mon Hoy £13.95
Deep-fried fish (Fangash fillet white) topped with stir-fried ginger, black mushrooms, bamboo shoots in yellow bean and oyster sauce.

39. Choo - Chee Pla £13.95
Deep-fried fish (Fangash fillet white) topped with stir-fried special red curry paste coconut milk and peanuts.



NOODLES

Please select your choice of
Chicken or Pork £10.95
Beef £11.95
Prawn £12.95
Seafood £14.95
 (Prawn, Squid and Mussel)

40. Pad Thai
Soft noodle stir-fried with egg, vegetables and special sauce.

41. Pad Si Ew
Soft noodle stir-fried with vegetables, egg and dark soy sauce.

RICE

42. Khao Pat Mai Thai £13.95
Fried rice with mixed seafood and chicken, cashew nuts, pineapples and onion.

43. Khao Pat Khai £3.30
Eggs fried rice.

44. Khao Seuy £3.00
Plain boiled rice.

45. Khao Niaw £3.30
Sticky rice.

46. Khao Op Ma Praow £3.30
Coconut rice.

CURRY

Please select your choice of
Chicken or Pork £10.95
Beef £11.95
Prawn £12.95
Seafood £14.95
 (Prawn, Squid and Mussel)

47. Kang Pett
Cooked in Thai red curry with bamboo shoots, red peppers, green peppers, basil leaves & coconut milk.

48. Kang Khiaw-Wan
Cooked in Thai green curry with bamboo shoots, red peppers, green peppers, basil leaves & coconut milk.

49. Pa Nang
Creamy red curry with coconut milk & peanuts.



SPECIAL



50. Massaman Lamb £17.95
A typical curry from Thailand, slow cooked in rich creamy coconut milk with massaman curry paste, topped with fried onion.

51. Pa Nang Lamb £17.95
Lamb slowly cooked with red curry sauce, coconut milk and peanut on top.

52. Pad Plik Paow Lamb £17.95
Lamb slowly cooked with sweet chilli paste, peppers, hot chilli, onion, lemongrass and basil leaves.

53. Gong Pat Pong Ka Ree £12.95
King prawn stir-fried with yellow curry paste, onion and spring onion.

54. Kaeg Pett Ped Yang £12.95
Slice of roast duck in Thai red curry with tomatoes, pineapple chunks, mangetouts, lime leaves, red peppers, green peppers, basil leaves & coconut milk.

55. Hor- Mok Talay £14.95
Mixed seafood stir-fried with basil leaves in delicious spicy sauce and coconut milk,

56. Pla Ga Pong Nueng Ma-Nao £19.95
Steamed whole seabass with lemon, chilli, and garlic sauce, topped with coriander and lemon.

57. Pla Nueng See lew £19.95
Steamed whole seabass with soy sauce, garlic, ginger, topped with coriander, spring onion and fresh chilli.



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SET MENUS

SET MENU A

(Minimum for 2 persons)
£28.95 per person

Starter

Kai Satay

Chicken marinated and grilled, served with peanut & cucumber sauce dip.

Tod Mon Pla

Thai style spicy fish cake.

Sie Krong Moo Op

Mai Thai style spare ribs marinated with garlic & corianders.

Main Course

Kai Pad Cha

Stir-fried chicken with chilli, wild ginger, Thai peppercorn (seasonal), lime leaves, curry paste and sweet basil leaves.

Neua Kang Pett

Cooked in Thai red curry with beef, bamboo shoots, red peppers, green peppers, basil leaves & coconut milk.

Pat Pak Ruam Mit

Mixed vegetables stir-fried in oyster sauce.

Khao Pat Khai

Eggs fried rice.

SET MENU B

(Minimum for 2 persons)
£31.95 per person

Starter

Ka Nom Pang Nah Goong

Seasoned minced prawn and sesame seeds on toast.

Sie Krong Moo Op

Mai Thai style spare ribs marinated with garlic & corianders.

Ka Nom Jeeb

Thai style dumpling filling with minced pork, shrimp, served with sauce.

Main Course

Neua Pat Nam-Mon Hoy

Sliced beef stir-fried with carrots, mushrooms, broccoli, spring onion in oyster sauce.

Goong Pad Nam Prik Paow

Stir-fried prawn with sweet-chilli paste, peppers, hot chillies, onion, lemongrass and basil leaves.

Kang Khiaw-Wan Kai

Cooked in Thai green curry with chicken bamboo shoots, red peppers, green peppers, basil leaves & coconut milk.

Pat Pak Ruam Mit

Mixed vegetables stir-fried in oyster sauce.

Khao Op Ma Praow

Coconut rice.

*** ANY SAUCE EXTER £0.80**

VEGETARIAN MENUS

STARTERS

- 1v. Paw Pia J Tod £5.95
Thai style spring roll stuffed with vegetables, served with plum sauce.
- 2v. Tao Hoo Tod £5.95
Deep-fried bean curd served with sweet chilli sauce.
- 3v. Gyoza £5.95
Deep fried vegetable dumpling, served with sake ginger sauce.

SOUPS

- 4v. Tom Yum Hed £6.00
Thai styles hot & sour soup with mushrooms, carrot, cauliflower, tomato, lemongrass, lime leaves
- 5v. Tom Kha Hed £6.00
Coconut milk soup with mushrooms, carrot, cauliflower, tomato, lemongrass, galangal, corianders and lime leaves.

MAIN COURSES

- 6v. Tao Hoo Pat Cha £10.95
Deep-fried bean curd stir-fried with chilli, wild ginger, Thai peppercorn (seasonal), lime leaves, curry paste and sweet basil leaves.
- 7v. Tao Hoo Pat Tua Ngok £10.95
Deep-fried bean curd stir-fried with bean sprouts and garlcs in soy sauce.
- 8v. Tao Hoo Pat King £10.95
Deep-fried bean curd stir-fried with gingers and Thai mushrooms.
- 9v. Tao Hoo Pad Nam Prik Paow £10.95
Deep-fried bean curd stir-fried with sweet chilli paste, peppers, hot chillies, onion, lemongrass and basil leaves.
- 10v. Tao Hoo Pat Pong Ka Ree £10.95
Deep-fried bean curd stir-fried with yellow curry powder and vegetables.
- 11v. Kang Khiaw Wan Pak £10.95
Thai green curry with Deep-fried bean curd coconut milk and seasonal vegetables.
- 12v. Kang Pett Pak £10.95
Thai red curry with Deep-fried bean curd coconut milk and seasonal vegetables.

MAIN COURSES

- 13v. Kang Ka Ree Pak £10.95
Thai yellow curry with coconut milk vegetables and deep-fried bean curd.
- 14v. Pat Thai J £10.95
Thai style soft noodles stir-fried with Deep-fried bean curd, egg and vegetables.
- 15v. Pat Si lew J £10.95
Soft noodles stir-fried with Deep-fried bean curd, egg, vegetable and dark soy sauce.
- 16v. Pat Pett Pak £10.95
Mixed vegetable stir-fried with red chilli in spicy sauce.
- 17v. Pat Pak Ruam Mit £10.95
Mixed vegetables stir-fried in oyster sauce.
- 18v. Pat Tua Ngok £10.95
Bean sprouts stir-fried in soy sauce.
- 19v. Preow Wan Pak £10.95
Mixed vegetables stir-fried in sweet & sour sauce.