

THE THAI GARDEN

VEGETARIAN RESTAURANT

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We use no MSG in our food and only Thai fragrant rice. It is our policy to deal only with food products which have not been modified genetically.

10% service charge will be added

VEGETARIAN MENU

VEGETARIAN APPITIZERS

1. **Combination of vegetarian mixed starters** £11.00
(Served for 2 persons)
Vegetable spring rolls, Shitake Mushroom sa-tays,
Vegetables samosas, corn cakes and spicy yellow bean balls
2. **Larb Hed** £ 5.00
Mushrooms, straw mushrooms and dried mushrooms
with fried grains of rice, spices and basil leaves in
hot and sour salad
3. **Larb Tau-Foo** £ 5.00
Fried bean curd with fried grains of rice, red onion,
spring onion, spices and mint in hot and sour salad
4. **Som-Tum** £ 5.50
Grated raw papaya and mixed vegetables in
hot and sour salad
5. **Vegetable Spring Rolls** £ 4.00
Thin pastry leaves filled with vegetables and deep fried
6. **Hed Tord** £ 5.00
Button mushroom deep fried in egg tempura batter
7. **Vegetable Tempura** £ 5.00
Mixed vegetables deep-fried in egg tempura batter
8. **Sa-tay** £ 5.00
Marinated Shitake mushrooms served with
wholemeal bread, peanut sauce and pickles
9. **Tau Foo Tord** £ 5.00
Deep fried yellow bean curds served with sweet sauce
10. **Vegetable Samosa** £ 5.00
11. **Tord Mun Kao Pord** £ 5.00
Vegetarian Thai corn cakes
12. **Crispy Seaweed (Spring Green)** £ 5.00
13. **Look Chin Tua** £ 5.00
Deep fried spicy yellow bean balls with kaffir lime leaves

VEGETARIAN SOUPS

14. **Tom Yum Hed** £ 4.50
Hot and sour mushroom soup
15. **Tom Khar** £ 4.50
Cauliflowers in coconut soup flavoured with galanga
16. **Gang Jerd Sar Lie** £ 4.50
Seaweed soup with baby corns, carrots and onions

VEGETARIAN MAIN DISHES

17. **Mus-sa-man** £ 5.50
Curry with yellow bean curds, onions, carrots,
potatoes and peanuts in coconut cream
18. **Gaeng Phed** £5.50
Thai aubergines and mixed vegetables curry with
coconut cream
19. **Gang Phed Ped Yang Jay** £5.50
Thai aubergines, vegetarian mock duck meat, pineapples,
tomatoes, grapes, bamboo shoots and sweet basil leaves
in red curry with coconut sauce
20. **Khew Warn Jay** £5.50
Thai aubergines and mixed vegetables in green curry
21. **Pahd Gra-Prou** £ 5.50
Mushrooms fried with mixed vegetables and holy
basil leaves in hot chilli sauce
22. **Phed Kee Mou** £5.50
Vegetarian mock duck meat fried with red chilli,
Peppercorn and basil leave
23. **Phed Ma-karm** £5.50
Vegetarian mock duck meat fried spring green and
red chilli in tamarind sauce
24. **Mun Lard Prig** £5.50
Potatoes deep-fried in sweet chill sauce

25. Pahd King £ 5.50
Mushroom, dry mushroom stir fried with ginger, onions, spring onions and mixed vegetables

26. Prew Wahn £ 5.50
Cucumber, pineapples, capsicums, tomatoes and onions stir fried in sweet and sour sauce

27. Pahd Pak £ 5.00
Quick fried seasonal vegetables

28. Pak Boong Fai Dang £ 5.50
Stir fried morning glory (Thai vegetable) with garlic and chilli in black bean sauce

29. Ka-nah Jay £ 5.50
Stir fried Thai broccoli with garlic, ginger, and sesame seeds in sesame oil

30. Pahd Ma-kua £ 5.50
Fried aubergines with chilli and basil leaves in black bean sauce

VEGETARIAN RICE AND NOODLE DISHES

31. Lard Na £ 5.50
Fried rice noodles with mushrooms and mixed vegetables in black bean sauce

32. Pahd See Yew £ 5.50
Fried rice noodles with yellow bean curds, eggs and mixed vegetable in soya sauce

33. Goy See Mee £ 5.50
Crispy egg noodles topped with bamboo shoots, mushrooms, vegetables and spring onions

34. Pahd Thai £ 5.50
Fried rice noodles or vermicelli with eggs, peanuts, dried parsnips, bean sprouts and vegetables (Thai style)

35. Pahd Mee Sua £ 5.50
Thick egg noodles fried with vegetables in soya sauce

36. Plain Noodles £ 4.50

37. Egg Fried rice £ 2.50

38. Coconut rice £ 2.50

39. Steamed Jasmine rice £ 2.00

40. Sticky Rice £ 2.00

41. Salad Kak £ 5.00
Mixed green salad, tomatoes, onions, potatoes, French beans, boiled eggs and yellow bean-curd served with peanut sauce

SEAFOOD APPERTIZERS

42. Combination of seafood mixed starters £ 13.00
(Served for 2 persons)
Prawn spring rolls, prawn sa-tay, Thai fish cakes, prawn tempura, prawn cakes and spring green seaweed

43. Steamed Scallops served with spicy sauce £ 5.00

44. Hoy Ob £ 5.00
Steamed mussels with garlic, lemon grass, lime leaves and sweet basil leaves, served with spicy sauce

45. Som Tum Goong Sod or Poo Khem £ 6.50
King prawns or pickle crab, carrots, raw papaya, French beans, tomatoes and peanut in spicy sauce

46. Po Pia Sod £ 5.50
Shrimps, vermicelli, cucumber, bean sprout, crabsticks and fresh basil leaves wrapped in thin pastry leaves, served with sweet sauce

47. Yum Pla Foo £ 6.00
Crispy tuna fish, red onions, chilli and spring onions, served with hot and spicy sauce

48. Larb Pla Dook £ 6.00
Thai grilled fish, spring onions, red onions, mints, and Thai herbs marinated with spicy sauce

49. Tord Mun Pla £ 6.00
Tasty Thai fish cake

50. Tord Mun Goong £ 6.00
Prawn cakes served with sweet chilli sauce

51. Pla Muek Choob Pang £ 6.00
Squid cut in rings deep-fried in tempura batter

52. Seafood Tempura £ 6.00
Mixed seafood deep-fried in tempura batter

53. Prawn Tempura £ 6.00
Deep-fried prawns in tempura batter

54. Prawn Spring Rolls £ 5.00
Deep-fried thin pastry leaves filled with prawns

55. Sa-tay Goong £ 6.00
Marinated prawns served with peanut sauce

56. Ta-Lay Yang £ 6.00
Barbecued prawns, squids, scallops, onions, Peppers and tomatoes served with hot spicy sauce

57. Prawn Dim Sum £ 5.00

58. Pla Ta-Lay £ 6.50
Hot and sour mixed seafood salad with Thai herbs

59. Prawn Crackers £ 2.00

SEAFOOD SOUPS

- 60. Gang Jead Pla Muek** £ 6.00
Minced prawns stuffed in baby squid clear soup
- 61. Tom Yum Goong** £ 6.00
Hot and sour prawn soup
- 62. Po Taek** £ 6.50
Hot and sour prawns, squid, crab claws,
Fish ball and scallops soup
- 63. Prawn Wan-Ton soup** £ 6.00

SEAFOOD MAIN DISHES

- 64. Pahd Hoy Shell** £ 8.00
Scallop fried with ginger, and spring onion in
Oyster sauce
- 65. Goong Ma Kharm** £ 7.00
Fried prawns with spring green in tamarind sauce
- 66. Ka-nah Goong & Nga** £ 7.50
King prawns stir-fried with garlic, ginger, Kana
(Thai broccoli) and sesame seeds in sesame oil
- 67. Goong Pahd Med Ma-muang** £ 7.00
King prawns stir-fried with oyster-flavoured
sauce, capsicums, carrots, mange touts, onions,
spring onions, dried chilli and cashew nuts
- 68. Keaw Wahn Goong** £ 7.00
Prawns, Thai aubergine and mixed vegetables in
green curry
- 69. Goong Pahd King** £ 7.00
Fried prawns with eggs, wine sauce, ginger,
spring onions, dry mushroom, onions and red chilli
- 70. Choo Chee Goong** £ 7.00
Prawns in red curry sauce with coconut cream
- 71. Goong Preaw Wahn** £ 7.00
Sweet and sour prawns with mixed vegetables
- 72. Gra Prou Goong** £ 7.00
Fried prawns with French beans, mushrooms,
red chilli and basil leaves in hot chilli
- 73. Lobster Prik-Thai-Dum** £ 11.95
A tasty stir-fried lobster with vegetable, onions,
red chilli and pepper corn
- 74. Seafood Pong Gra-ree** £ 7.50
Stir fried prawns, mussel, crab craws, squid, fish-
balls and scallops with celery, onions and spring
onions in curry powder

- 75. Salmon Gang Ga-ree** £ 8.50
Salmon fillet curry with almond flakes
- 76. Pla Jian** £ 8.50
Fried fish (Pomfret, Tilapia or Salmon) flavoured
with mushroom, mixed vegetables and ginger
- 77. Pla Lard Prig** £ 8.50
Fried fish (Pomfret, Tilapia or Salmon) topped
with hot chilli sauce
- 78. Pla Choo Chee** £ 8.50
Fried fish (Pomfret, Tilapia or Salmon) with curry sauce
- 79. Pla Preaw Wahn** £8.50
Fried fish (Pomfret, Tilapia or salmon) with
Cucumber, pineapples, peppers, tomatoes and
Onions in sweet and sour sauce
- 80. Pla Nuang Ma-Now** £8.50
Steamed Sea bass, or Tilapia fillet fish with
Vegetables, capsicums and coriander, flavoured
With plum sauce
- 81. Pla Gang Som Pae Sae** £ 8.50
Fried Sea bass or Tilapia fillet fish, flavoured
with sour vegetable curry sauce
- 82. Yum Pla Tuna** £ 8.50
Slice tuna loins marinated with vegetables,
red onions, spring onions and coriander in
spicy sauce

SEAFOOD RICE & NOODLE DISHES

- 83. Su-Ki-Ya-Ki (served for 2 people)** £ 19.00
Cook your own mixed seafood; prawns,
Mussels, crab craw, squids, fish balls, scallops,
eggs, vermicelli and vegetables in a hot pan of
vegetable soup
- 84. Mee Sua Pahd Talay** £ 6.75
Thick egg noodles fried with mixed seafood, chilli
Kaffir lime leaves, sweet basil leaves and vegetables
- 85. Lard Na Ta-lay** £ 6.75
Fried rice noodles with mixed seafood and
Vegetables in black bean sauce
- 86. Kao Pahd Prig Goong** £ 6.75
Fried rice with prawns, vegetables, chilli and
sweet basil leaves
- 87. Pahd Thai Goong** £ 6.75
Rice noodle or vermicelli fried with prawns, eggs,
peanuts, dried parsnips and vegetables

