



Welcome to Nipa Thai, a hidden gem in the heart of London and the jewel in the crown of our independently-owned Thai hotel.

Authenticity is at the heart of everything we do; from our Teak décor sourced from Thailand to our traditional all-female, all-Thai kitchen, showcasing the most delicious traditional Thai cuisine outside of Bangkok. For this, we proudly hold the Signature Thai Select Award from the Thai Government.

Our restaurant is led by Restaurant Manager Kaseam Jongpitakrat and Head Chef Sanguan Parr, who have both been with us for over 25 years. Together, they have lovingly-created our menus to reflect authentic Thai cuisine, renowned for its finesse and delicacy in balancing five key flavours: sweet, sour, spicy, bitter and salty.

For a perfectly balanced Thai table, we recommend:

Sharing and enjoying dishes together.

As is tradition in Thailand, dining is a shared experience that unites family and friends, and all dishes are served at the same time.

A harmonious contrast of flavours and textures.

For a well-rounded meal, choose different proteins, and combine rice and noodles with rich curries, crunchy salads, fragrant broths and spicy stir-fries.

A portion of rice.


In Thai cuisine, rice is the most important dish on the table. It's the heart of the meal and every other dish goes with it, not the other way around!

กัน ชำ กัน
Lets eat!

Scan the QR code to view our menu with images



APPETISERS

RUAM MITR	30.00 / 44.00
* A selection of Thai starters including crab spring rolls, marinated chicken satay, crispy prawn dumplings, and traditional-style fish cakes	
KAO KRIEB PAK MOH	14.00
* Steamed chicken and peanut dumplings in a rice wrap, served on a bed of crispy lettuce and Jinda chilli	
SATAY KAI	15.00
* Marinated, char-grilled chicken satay with a house-made peanut sauce and fresh cucumber relish	
POR PIA TOD	13.00
Crispy spring rolls, with crab meat, glass noodles and white cabbage served with Nipa's House made dipping sauce	
TOD MUN PLA 	15.00
* Deep-fried fishcakes made with red curry, served with a sweet chilli sauce, cucumber relish and toasted peanuts	
TOONG NGERN YUANG	16.00
Crispy prawn dumplings with Nipa's House made dipping sauce	
TOD MUN KAO POD (V)	12.00
* Crispy sweetcorn fritters with a House-made sweet chilli sauce and toasted peanuts	
PHOO NIM	16.00
Deep-fried soft-shell crab wok-tossed with red Thai chillis, onions, and garlic	
POR PIA TOD (V)	12.00
Crispy spring rolls, with mushrooms, glass noodles and white cabbage served with Nipa's House made dipping sauce	
TOFU TOD (V)	12.00
* Deep-fried bean curd with Nipa's House-made sweet chilli sauce and toasted peanuts	

* = Contains Nuts  = Slightly Hot  = Medium Hot  = Very Hot





All prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill.

For further information on food allergens, please ask one of our team members


SOUPS & SALAD

TOM KHA KAI / KOONG - CHICKEN PRAWNS 	14.00/16.00
Creamy coconut soup with chicken or prawns, mushrooms, lime leaf, galangal and lemongrass	
TOM PO TAEK 	16.00
Spicy seafood soup with zesty flavours of lemongrass, chilli and citrus	
TOM YUM KOONG 	16.00
Traditional spicy soup with prawns, mushrooms, lemongrass and fresh chilli	
KEIW NAM KOONG	20.00
Fragrant vegetable broth with light prawn dumplings, scallop, prawn and spring onions	
KAENG JUED TAO HOO (V)	14.00
Fragrant vegetable broth with soft bean curd, spring onions and fried garlic	
SOM TAM 	16.00
* Green papaya salad with Jinda chillies, fine green beans, fresh cherry tomatoes and roasted peanuts	
YUM NUEA 	23.00
Spicy salad with grilled rib-eye beef, cucumber, Chai Thai leaves, and Jinda chillies	
YUM MA MUANG POO NINH 	24.00
* Tossed soft-shell crab salad with Ma-muang Ok Rong mango, roasted cashews and coriander	

CURRIES

PANANG MOO RUE NUEA 	22.00/25.00
Aromatic beef or pork red Penang curry with basil and shredded kaffir lime leaves	
KAENG KA REE KAI	22.00
Surathani style yellow chicken curry, with baby potatoes and sweet onions, garnished with crispy shallots	
KAENG KIEW WARN KAI 	24.00
Tender chicken and Thai pea aubergines cooked in a traditional spicy green curry with coconut milk	
KAENG MASSAMAN KAI NUEA - CHICKEN BEEF	22.00/25.00
Southern-style curry with a choice of meat, onions and baby potatoes cooked with coconut milk and Massaman curry paste	
KAENG KIEW WARN PAK TAO HOO (V) 	18.00
Bean curd and vegetables cooked in a traditional spicy green curry with coconut milk	
PHAD KIEW WARN TA LAY 	33.00
Mixed seafood, Thai aubergine and basil cooked in a spicy green curry with coconut milk	

PAN FRIED DISHES

KAI YANG	24.00
Grilled marinated chicken with sweet chilli sauce	
KAI PHAD MED MA MUANG HIM MA PARN	22.00
* Tender chicken, wok-tossed with cashew nuts and mushrooms in a light soy and oyster sauce	
PHAD PRIEW WARN KAI	22.00
Traditional sweet and sour chicken stir-fried with juicy pineapple and vegetables in a delicious sauce	
PLA NUENG MA NAO	32.00
Fragrant seabass steamed in an aromatic broth with Thai herbs and spices	
NUEA NAM MUN HOY 	25.00
Wok-fried tender beef with onions, button mushrooms and oyster sauce	
PHAD KRA PRAO KAI F  E MOO	22.00
Spicy stir-fried chicken or pork with Jinda chillies and basil leaves	
SEE KRONG MOO TOD 	22.00
Slow cooked pork spare ribs, wok fried with Nipa's House made pickles	
PHAD KRA PRAO KOONG	29.00
Spicy stir-fried prawns with Jinda chillies and basil leaves	
KOONG TOD KRA TIEM P  TAI	29.00
Wok-tossed prawns with white pepper and coriander, topped with crispy fried garlic	
PLA PHAD CHAR	29.00
Deep-fried sea bass, wok-tossed with pea aubergines, lemongrass, red chilli, lime, sweet basil and fresh green peppercorns	
NOR MIA FA RANG PHAD HOY SHELL 	32.00
Pan-seared Scallops, stir-fried with tender asparagus and a light soy sauce	
SUER RONG HAI	32.00
Tender slices of rib-eye, grilled and served with Nipa's House made chilli and ground rice sauce	

'CHEF'S SIGNATURE'

SURF & TURF FRIED RICE	50.00
Juicy rib-eye steak and grilled tiger prawns, served with fried rice in a pineapple, and Nipa's House made sauces	

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SIDE DISHES

NOR MAI FA RANG PHAD TAO HOO (V)	14.00
Tender asparagus stir-fried with fried bean curd in a light soy sauce	
PHAD PHAK RUAM MITR (V)	14.00
Stir-fried mixed vegetables in a light soy sauce	

RICE & NOODLES

SANGUAN'S PHAD THAI	21.00
* Traditional Thai fried rice noodles mixed with juicy tiger prawns, bean curd, bean sprouts, spring onions and egg	
PHAD THAI PHAK (V)	17.00
* Traditional Thai fried rice noodles mixed with fresh vegetables and bean curd	
KUEY TIEW PHAD SEE IEW KAI	17.00
Flat rice noodles, stir-fried with juicy chicken, Chinese broccoli, egg and a sweet and savoury sauce	
KUEY TIEW PHAD KEE MAO KAI 🌶️	17.00
Flat rice noodles stir-fried with a light soy and oyster sauce, chicken, mushrooms, cherry tomatoes, basil and chillies	
KAO PHAD KOONG	20.00
Traditional fried rice with juicy prawns and egg	
KAO PHAD KAI	17.00
Fried rice with chicken and egg	
KAO SUAY (V)	7.00
Thai jasmine rice	
KAO NIEW (V)	7.00
Steamed glutinous rice	
KAO KATI (V)	7.00
Aromatic steamed rice with coconut milk and fragrant pandan leaves	
KAO PHAD KHAI	8.00
Egg fried rice	
KAO RICE BERRY	7.00
Steamed healthy black riceberry	
KAO KRIEB KOONG	4.00
Spicy prawn cracker	

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KIN KHAO

AMUSE BOUCHE

YUM MA MUANG POO NIM

* Crispy soft-shell crab served with spicy mango salad, toasted cashews and coriander

RUAM MITR

* Selection of chef's special Thai starters

TOM YUM KOONG

Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander

PHLA HOY SHELL

Spicy scallops salad with lemon, chili paste, lemongrass, chillies and lime leave

PLA PHAD CHAR

Fried sea bass with Thai aubergine, lemongrass, red chilli, lime, sweet basil and peppercorns

KAENG KIEW WARN KAI

Tender chicken and Thai pea aubergines cooked in a traditional spicy green curry with coconut milk

KOONG MA KRAM

Fried prawns with garlic, pepper tamarind sauce

NUEA NAM MUN HOY

Beef with onions, mushrooms and oyster sauce

KAO SUAY

Thai jasmine rice

POL LA MAI RUAM RUE ICE TIM KA TI

Mixed fresh fruits or coconut ice cream

KAFAE RUE CHA

Coffee or Tea

£85.00 per person, including VAT
2 persons minimum

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BUDSABA

* SELECTION OF CHEF'S SPECIAL THAI STARTERS

POR PIA TOD

Crisp spring rolls with glass noodles, cabbage and crab meat served with homemade sauces

SATAY KAI

* Char-grilled marinated chicken served with peanut sauce and cucumber relish

TOD MUN PLA

* Traditional Thai fish cakes, sweet chilli sauce mixed cucumber relish & toasted peanut

TOONG NGERN YUANG

Crisp fried prawn dumplings served with homemade sauce

SUER RONG HAI

Thinly sliced, grilled sirloin of beef served with chilli sauce

KAENG MASSAMAN KAI

Chicken, onions & baby potatoes slow cooked in coconut milk and Massaman curry paste

YUM MA MUANG POO NIM

* Crispy soft-shell crab served with spicy mango salad, toasted cashews and coriander

PHAD KRA PRAO KOONG

Stir-fried prawns with chillies and basil leaves

SANGUAN'S PHAD THAI

* Fried rice noodles with bean sprouts, spring onions, eggs and prawns

KAO SUAY

Thai Jasmine rice

POL LA MAI RUAM RUE ICE TIM KA TI

Mixed fresh fruits or coconut ice cream

KAFAE RUE CHA

Coffee or Tea

£68.00 per person, including VAT

4 persons minimum

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JASMINE

* SELECTION OF CHEF'S SPECIAL THAI STARTERS

POR PIA TOD

Crisp spring rolls with glass noodles, cabbage and crab meat served with homemade sauces

SATAY KAI

* Char-grilled marinated chicken served with peanut sauce and cucumber relish

TOD MUN PLA

* Traditional Thai fish cakes, sweet chilli sauce mixed cucumber relish & toasted peanut

TOONG NGERN YUANG

Crisp fried prawn dumplings served with homemade sauce

PLA SAM RODD

Deep-fried seabass with garlic, onion and sweet chilli

KAENG KIEW WARN KAI

Vibrant chicken and Thai aubergine in a spicy green coconut curry

KOONG TOD KRA TIEM PRIG TAI

Stir-fried prawns with garlic and pepper

PHAD KRA PRAO NUEA

Stir-fried beef with chillies and basil leaves

SANGUAN'S PHAD THAI

* Fried rice noodles with bean sprouts, spring onions, eggs and prawns

KAO SUAY

Thai Jasmine rice

POL LA MAI RUAM RUE ICE TIM KA TI

Mixed fresh fruits or coconut ice cream

KAFAE RUE CHA

Coffee or Tea

£68.00 per person, including VAT

4 persons minimum

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