

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

APPETISERS



TOONG NERN YUANG 🌶️
Crispy prawn dumplings with Nipa's house made dipping sauce

16.00



TOD MUN KAO POD (V)
* Crispy sweetcorn fritters with a house-made sweet chilli sauce and toasted peanuts

12.00



POR PIA TOD (V)
Crispy spring rolls, with mushrooms, glass noodles and white cabbage served with Nipa's House made dipping sauce

12.00



TOFU TOD (V)
* Deep-fried bean curd with Nipa's House-made sweet chilli sauce and toasted peanuts

12.00



PHOO NIM
Deep-fried soft-shell crab wok-tossed with red Thai chillis, onions, and garlic

16.00

SOUPS



TOM KHA KAI / KOONG - CHICKEN | PRAWNS 🌶️
Creamy coconut soup with chicken or prawns, mushrooms, lime leaf, galangal and lemongrass

14.00 / 16.00



TOM PO TAEK 🌶️🌶️ 16.00
Spicy seafood soup with zesty flavours of lemongrass, chilli and citrus



KEIW NAM KOONG 16.00
Fragrant vegetable broth with light prawn dumplings, scallop, prawn and spring onions



TOM YUM KOONG 🌶️🌶️🌶️ 16.00
Traditional spicy soup with prawns, mushrooms, lemongrass and fresh chilli



KAENG JUED TAO HOO (V) 14.00
Fragrant vegetable broth with soft bean curd, spring onions and fried garlic

SALADS



SOM TAM 🌶️
* Green papaya salad with Jinda chillies, fine green beans, fresh cherry tomatoes and roasted peanuts

16.00



YUM NUEA 🌶️
Spicy salad with grilled rib-eye beef, cucumber, Thai leaves, and Jinda chillies

23.00



YUM MA MUANG POO NINH 🌶️
* Tossed soft-shell crab salad with Ma-muang Ok Rong mango, roasted cashews and coriander

24.00

CURRIES



PANANG NUEA RUE MOO 🌶️
Aromatic beef or pork red Penang curry with basil and shredded kaffir lime leaves

25.00



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

CURRIES



KAENG MASSAMAN KAI | NUEA - 22.00 | 25.00
CHICKEN | BEEF
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 PHAD MED MA MUANG HIM MA PARN

* Tender chicken, wok-tossed with cashew nuts and mushrooms in a light soy and oyster sauce



22.00 **PEEK KAI TOD**

Crispy marinated chicken wings with Nipa's house made dipping sauce

22.00



PHAD PRIEW WARN KAI

Traditional sweet and sour chicken stir-fried with juicy pineapple and vegetables in a delicious sauce

22.00




PLA NUENG MA NAO 

Fragrant seabass steamed in an aromatic broth with Thai herbs and spices

32.00

PAN FRIED DISHES



NUEA NAM MUN HOY 
Wok-fried tender beef with onions, button mushrooms and oyster sauce

25.00



PHAD KRA PRAO KAI RUE MOO 
Spicy stir-fried chicken or pork with Jinda chillies and basil leaves


22.00



NOR MIA FA RANG PHAD HOY SHELL
Pan-seared Scallops, stir-fried with tender asparagus and a light soy sauce

32.00



PHAD KRA PRAO KOONG 
Spicy stir-fried prawns with Jinda chillies and basil leaves

29.00

PAN FRIED DISHES



PLA PHAD CHAR 🌶️

Deep-fried sea bass, wok-tossed with pea aubergines, lemongrass, red chilli, lime, sweet basil and fresh green peppercorns

29.00



SUER RONG HAI 🌶️

Tender slices of rib-eye, grilled and served with Nipa's House made chilli and ground rice sauce

32.00



CHEF'S SIGNATURE 🌶️
SURF & TURF FRIED RICE

Juicy rib-eye steak and grilled tiger prawns, served with fried rice in a pineapple, and Nipa's House made sauces

RICE & NOODLE DISHES



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 and Chinese broccoli 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 or prawns, mushrooms, cherry tomatoes, basil and chillies



KAO PHAD KOONG 20.00
 Traditional fried rice with juicy prawns



KAO PHAD KAI 17.00
 Traditional fried rice with tender chicken

SIDE DISHES & RICE



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



KAO SUAY (V) 7.00
Steamed sticky 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

DESSERTS



ICE TIM KLUAY TOD
Crunchy fried banana topped up with honey and vanilla ice cream



12.00 **THAI PANNA COTTA**
Mango & Pink Guava mousse, mango curd and coconut Dacquoise

12.00



CAKE MA PHRAO
Baked coconut cheesecake, elderflower sorbet

12.00



ICE TIM TOD
Deep-fried ice cream topped with chocolate sauce

12.00



POL LA MAI RUAM
Carved Thai exotic fruits

12.00