



* A selection of Thai starters including crab spring rolls, marinated chicken satay, crispy prawn dumplings, and traditional-style fish cakes



KAO KRIEB PAK MOH

* Steamed chicken and peanut dumplings in a rice wrap, served on a bed of crispy lettuce and Jinda chilli

14.00 **SATAY KAI**

* Marinated, char-grilled chicken satay with a housemade peanut sauce and fresh cucumber relish

15.00

15.00



Crispy spring rolls, with crab meat, glass noodles and white cabbage served with Nipa's House made dipping sauce



13.00 **TOD MUN PLA**

* Deep-fried fishcakes made with red curry, served with a sweet chilli sauce, cucumber relish and toasted peanuts



TOONG NGERN 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



POR PIA TOD (V)

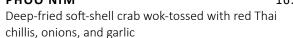
Crispy spring rolls, with mushrooms, glass noodles
and white cabbage served with Nipa's House made
dipping sauce

12.00

* Deep-fried bear
chilli sauce and to



* Deep-fried bean curd with Nipa's House-made sweet chilli sauce and toasted peanuts





TOM KHA KAI / KOONG - CHICKEN | PRAWNS 📝

Creamy coconut soup with chicken or prawns, mushrooms, lime leaf, galangal and lemongrass



Spicy seafood soup with zesty flavours of lemongrass, chilli and citrus



KEIW NAM KOONG 16 Fragrant vegetable broth with light prawn dumplings, scallop, prawn and spring onions



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



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









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

Spicy salad with grilled rib-eye beef, cucumber, Chai Thai * Tossed soft-shell crab salad with Ma-muang Ok Rong leaves, and Jinda chillies

mango, roasted cashews and coriander

SOM TAM







25.00 KAENG KA REE KAI Surathani style yellow chicken curry, with baby potatoes and sweet onions, garnished with crispy shallots



22.00 KAENG KIEW WARN KAI 24.00 Tender chicken and Thai pea aubergines cooked in a traditional spicy green curry with coconut milk





Southern-style curry with a choice of meat, onions and baby potatoes cooked with coconut milk and Massaman curry paste



Bean curd and vegetables cooked in a traditional spicy green curry with coconut milk



18.00 PHAD KIEW WARN TA LAY 33.00 Mixed seafood, Thai aubergine and basil cooked in a spicy green curry with coconut milk



PEEK KAI TOD 22.00

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



PHAD PRIEW WARN KAITraditional 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



NUEA NAM MUN HOY

Wok-fried tender beef with onions, button
mushrooms and oyster sauce



Spicy stir-fried chicken or pork with Jinda chillies and basil leaves



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

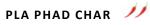


32.00 PHAD KRA PRAO KOONG

Spicy stir-fried prawns with Jinda chillies and basil leaves

29.00





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



SANGUAN'S PHAD THAI

* Traditional Thai fried rice noodles mixed with juicy tiger prawns, bean curd, bean sprouts, spring onions and egg



21.00 PHAD THAI PHAK (V)

* Traditional Thai fried rice noodles mixed with fresh vegetables and bean curd



17.00 KUEY TIEW PHAD SEE IEW KAI

Flat rice noodles, stir-fried with juicy chicken and Chinese broccoli and a sweet and savoury sauce



KUEY TIEW PHAD KEE MAO KAI 🦊

Flat rice noodles stir-fried with a light soy and oyster sauce, chicken or prawns, mushrooms, cherry tomatoes, basil and chillies



17.00 KAO PHAD KOONG

Traditional fried rice with juicy prawns



20.00 KAO PHAD KAI

Traditional fried rice with tender chicken



NOR MAI FA RANG PHAD TAO HOO (V)
Tender asparagus stir-fried with fried bean curd in a light soy sauce



14.00 PHAD PHAK RUAM MITR (V)
Stir-fried mixed vegetables in a light soy sauce



14.00 KAO SUAY (V)
Steamed sticky rice



KAO KATI (V)Aromatic steamed rice with coconut milk and fragrant pandan leaves



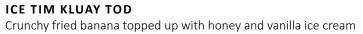
7.00 **KAO PHAD KHAI**Egg fried rice



8.00 **KAO RICE BERRY**Steamed healthy black riceberry

7.00







12.00 THAI PANNA COTTA

Mango & Pink Guava mousse, mango curd and coconut Dacquoise



CAKE MA PHRAOBaked coconut cheesecake, elderflower sorbet



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



12.00 **POL LA MAI RUAM**e Carved Thai exotic fruits

12.00