54. Ho Mok Talay

Basket of mixed seafood with red Thai curry, sweet basil, lime leaves topped with slices of red chilli

55. Goong Pao

Char-grilled giant king prawn marinated with Thai herbs served on a hot platter with

56. Sizzling Prik Thai Dum (Beef or Pork 12.95 / Seafood 14.95) Stir fried with vegetables in chilli and black pepper sauce serve on a hot sizzling platter



RICE AND NOODLES

Please choose the dishes and then choose the meat

Vegetables 6.95 / Tofu 7.45 / Chicken or Pork 7.95 / Beef 8.45 / Duck 9.45 / Prawn 9.45

57. Pad Thai

Stir fried rice noodle in Thai style with vegetables and topped with ground peanuts

58. Pad Siew

Stir fried rice noodle in soya sauce, egg and vegetables

59. Pad Kee Mao (Spicy Noodle) Stir fried rice noodle with chilli, egg and vegetables in dark soya sauce

60. Spicy Udon Noodle 🏓 Spicy thick japanese noodle with vegetables

61. Chowmein Noodle Stir fried egg noodle with egg and vegetables

62. Singapore Noodle 🏓 Stir fried rice vermicelli noodle with chilli, egg and vegetables

63. Special Fried Rice

Fried rice with egg and vegetables in soya sauce

64. Khao Suev 3.00 Steamed Thai iasmine rice

65. Khao Pad 3.25 Fried rice with eaa

66. Khao Kra Ti 3.25

3.25 67. Khao Neaw Thai sticky rice

68. Plain Noodle 3.00

Plain egg noodles

VEGETARIAN DISHES

69. Pad Pak Ruam	6.95
Stir fried mixed vegetables in soya sauce 70. Tao Hu Pad Priew Wan	7.45
Stir fried tofu, vegetables in sweet and sour sauce 71. Tao Hu Pad Khing	7.45
Stir fried tofu with ginger and vegetables in sova sauce 72. Tao Hu Med Ma Moung	7.95
Stir fried tofu with vegetables and cashew nuts in soya sauce 73. Pad Beansprout Stir fried beansprouts with tofu chilli and garlic in soya sauce	7.95
74. Aubergines 3 Flavours Stir fried aubergines with house special sauce combination of 3 flavours	7.95



BANGKOK SET

24.95 per person minimum 2 people

STARTER

 $\textbf{Mixed Starter} \ \ (\textbf{Poh Pia Tord}, \textbf{Fish Cake}, \textbf{Prawns Toast}, \textbf{Dim-sum and Sateh Gai served}$

MAIN COURSES

Gang Kiew Wan Gai (Green Chicken Curry)

Sizzling Seafood (Marinated mixed seafood stir fried with vegetables in chilli black

Pla Ma Kham (Crispy cod fish in sweet and sour tamarind sauce)

Pad Pak Ruam (Stir fried mixed vegetables)

Khao Pad (Egg fried rice)

PHUKET SET

22.95 per person

minimum 2 people

STARTER

Mixed Starter (Poh Pia Tord, Fish Cake, Prawns Toast, Dim-sum and Sateh Gai served

MAIN COURSES

Gang Massaman Beef (meat curry in coconut milk, peanut, onion and potatoes)

Sizzling Pork (Stir fried pork with mixed vegetables in black pepper sauce)

Duck Pad Med Ma Moung (Stir fried duck with mixed vegetables and cashew nut)

Pad Pak Ruam (Stir fried mixed vegetables)

Khao Pad (Egg fried rice)

SET VEGETARIAN 20.95 per person

minimum 2 people

STARTER

Vegetarian Mixed Starter

MAIN COURSES

Gang Dang (Red Vegetables Curry)

Tao Hu Pad Khing (Stir fried tofu with ginger and vegetables)

Aubergines 3 Flavours (Stir fried aubergines with house special sauce)

Pad Pak Ruam (Stir fried mixed vegetables)

Khao Pad (Egg fried rice)







RESTAURANT & TAKEAWAY

8 ST. MARY STREET ELY, CB7 4ES

TEL 01353 969455

EXPRESS LUNCH FROM £7.95 (FAT IN ONLY)



OPENING HOURS

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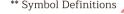
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Takeaway Menu











STARTERS 1. Mixed Starter (Minimum 2 people) Special mixed starter with Poh pia tord, Fish cakes, Pray Sateh Gai served with peanut and sweet chilli sauce 2. Prawn Crackers 3. Dim-Sum Dumpling made of chicken, prawns topped with garlic 4. Poh Pia Tord Deep fried vegetable spring rolls served with sweet ch 5. Poh Pia Ped Deep-fried duck spring rolls served with hoi sin sauce 6. Kiaw Krob Crispy fried wonton with minced chicken and prawns s 7. Tod Mon Pla 🔮 Deep fried Thai style fish cake with spices and red cur sweert chilli sauce Peek Kai Tod Deep fried battered chicken wings with sweet and sou 9. Royal Thai Dumpling 0 Steamed dumpling with sweet chicken and nuts stuffing 11. Kha Nhom Phang Nah Goong Mixed chicken and prawns on toast served with sweet 12. Se Krong Moo Ob Pork spare ribs marinated in honey sauce 13. Kai Sateh @ Strips of chicken marinated in Thai spice on a stick gri and served with peanut sauce 14. Moo Ping Strips of pork marinated in Thai spice on stick grilled 16. Salt & Pepper Squid Deep fried squids in batter 17. Prawn Tempura Deep fried marinated prawns in light batter served with 18. Vegetable Tempura 🌵 Deep fried vegetable in batter served with plum sauce 19. Tao Hu Tord (Crispy Tofu) 💠 Crispy tofu served with sweet chilli sauce and peanut

Aromatic crispy duck served with pancakes, cucumber,

spring onions carrot and hoi sin sauce

	STARTERS	
1.	Mixed Starter (Minimum 2 people) per serson Special mixed starter with Poh pia tord, Fish cakes, Prawn toasts, Dim Sun Sateh Gai served with peanut and sweet chilli sauce	
2.	Prawn Crackers	3.00
3.	Dim-Sum Dumpling made of chicken, prawns topped with garlic	5.25
4.	Poh Pia Tord Deep fried vegetable spring rolls served with sweet chilli sauce	4.55
5.	Poh Pia Ped Deep-fried duck spring rolls served with hoi sin sauce	5.25
6.	Kiaw Krob Crispy fried wonton with minced chicken and prawns served with sweet chilli sauce	5.15
7.	Tod Mon Pla Deep fried Thai style fish cake with spices and red curry paste served wit sweert chilli sauce	5.25
8.	Peek Kai Tod Deep fried battered chicken wings with sweet and sour sauce	5.15
9.	Royal Thai Dumpling Steamed dumpling with sweet chicken and nuts stuffing	5.85
11.	Kha Nhom Phang Nah Goong Mixed chicken and prawns on toast served with sweet chilli sauce	5.15
12.	Se Krong Moo Ob Pork spare ribs marinated in honey sauce	5.85
13.	Kai Sateh Strips of chicken marinated in Thai spice on a stick grilled over charcoal and served with peanut sauce	5.15
14.	Moo Ping Strips of pork marinated in Thai spice on stick grilled	5.45
16.	Salt & Pepper Squid Deep fried squids in batter	5.85
17.	Prawn Tempura Deep fried marinated prawns in light batter served with plum sauce	5.85
18.	Vegetable Tempura ◆ Deep fried vegetable in batter served with plum sauce	4.55
19.	Tao Hu Tord (Crispy Tofu) Crispy tofu served with sweet chilli sauce and peanut	4.55
20.	Deep Fried Crispy Beef Shreds	5.85
21.	Crispy Duck Quarter 8.95 / Half 14.95 / Whole 26.95	

	SC)	U	P	S

Choose from a selection of meat and poultry or vegetable

Mushrooms 4.85 / Chicken 5.35 / Prawns 6.35

22. Tom Yum 🏓

The classic Thai hot and sour soup with lemon grass, lime leaves and mushrooms

23. Tom Kha

Thai coconut milk soup with lemon grass, lime leaves, galangal and mushrooms



CURRYS

Please choose the dishes and then choose the meat

Vegetables 6.95 / Tofu 7.45 / Chicken 7.95 / Beef 8.45 / Pork 7.95 / Prawns 9.45

24. Gang Kiew Wan 🔰

Green curry paste with coconut milk, vegetable and Thai herbs

25. Gang Dang 🇯

Red curry paste with coconut milk, vegetable and Thai herbs

26. Gang Kari 🌶

A mild yellow curry in coconut milk, onion and potatoes

27. Gang Massaman 📀

This is a popular dish from south of Thailand is a slowly braised meat curry in coconut milk, peanut, onion and potatoes

28. Gang Panang 🌶

Panang curry paste with coconut milk and lime leaves

11.50 29. Gang Ped Yang 🏓 Red spicy duck curry with coconut milk, pineapple and tomatoes

30. Gang Pha 🔰

A hot and spicy jungle style curry cooked with vegetable and Thai herbs



Please choose the dishes and then choose the meat

Vegetables 6.95 / Tofu 7.45 / Chicken 7.95 / Beef 8.45 / Pork 7.95 / Duck 9.45 / Prawns 9.45

31. Pad Ga Prao 🗦 Stir fried with chilli, vegetable and basil leaves

32. Pad King

Stir fried with ginger and vegetables

33. Pad Priew Wan Stir fried with vegetables in sweet and sour sauce

34. Pad Nam Mun Hoi

Stir fried with vegetables and oyster sauce

35. Pad Med Ma Moung 🌶 💿 (Vegetable 7.45 / Tofu 7.95 / Chicken or Pork 8.45 / Beef 8.95 / Duck or Prawn 9.95) Stir fried with vegetables and cashew nut

36. Pad Black Bean Sauce

Stir fried with vegetables in black bean sauce

** Symbol Definitions 🌶 Mild Level 🍏 Medium Level 👏 Contains Nuts 🦚 Vegetarian











37. Larb (Chicken 8.15 / Minced Pork 9.15) Spicy minced pork or chicken salad flavoured with roasted ground rice

11.95 38. Yum Ruam Mid 🗦

Thai famous mixed seafood with chilli, lemon grass and vegetables

39. Yum Neua (Beef Salad) 🔰 10.95 Spicy grilled beef salad with shallots, celery, mint, tomatoes and cucumber with a spicy lime dressing

Fish Dishes

11.45 40. Pla Chu-Chi Fresh crispy Cod fish in red curry paste in coconut milk with sweet Thai

41. Pla Rad Prig 🌶 11.45

Deep fried crispy cod fish topped with a spicy Thai sauce

42. Pla Ma Kham 11.45

Deep fried crispy cod fish in sweet and sour tamarind sauce

CHEFS SPECIAL DISHES

43. Gai Yang 11.45

Grilled marinated chicken with Thai herbs served on hot sizzling platter with sweet chilli sauce

44. Gai Manao 11.45

Tempura battered chicken covered in a sweet lemon and chilli sauce dressed with slices of lemon and coriander

45. Weeping Tiger 🔰 14.45

Grilled sirloin steak marinated with Thai herbs served on a hot sizzling platter with spicy sauce

46. Moo Dang Ob Nam Pueng 11.45 Thai style marinated fillet of pork in honey sauce

47. Ped Ob Nam Pueng 12.95

Sliced duck breast marinated in honey sauce 12.95

48. Panang Ped Tod 🏓 Crispy marinated duck breast with aromatic thick panang curry sauce

49. Ped Ma Kham 12.95

Sliced duck breast marinated in sweet and sour tamarind sauce

50. Panang Goong Yai 🌶 Char-grilled giant king prawn on top with aromatic thick panang curry sauce

51. Pla Samun Phrai (Fried fish with Herbs)

Deep fried crispy sea-bass fillet with lemongrass, ginger, lime leaves, cashew nuts, fried desiccated coconut and shallots topped with a chilli sauce

52. Pla Manao 🔰 13.45 Steamed whole sea-bass fillet fish in lemon sauce with freshly ground chilli

topped with celery, red chilli, garlic and spring onion 53. Pla Nung Siu 13.45

Steamed whole sea-bass fillet fish with ginger and vegetables in soya sauce