

Rim Nam Thai Restaurant

Early Bird Menu

Start from £12.95

5pm – 7pm Tuesday to Friday

3pm – 6pm Sunday &
Bank Holiday Mondays




Choose

- 1 Starter
- 1 Main Course
- Boiled or Fried Rice
- Tea or Coffee



Some main course dishes are available as Gluten free or Vegan upon request

GF = Gluten free, VG = Vegan

 = a little bit spicy,  = medium spicy,  = spicy

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www.rimnamthairestaurant.co.uk

Please be aware that some of our food may contain nuts or nut extracts, sesame oil and other types of allergens. If you are allergic to any ingredients, please ask a member of staff for advice before you order.

Starters

L1. Satay Gai

Char grilled skewers of marinated chicken served with peanut sauce and pickled vegetable relish.

L2. Peuak Tod V / VG

Deep-fried taro root in special batter and served with sweet chilli sauce and peanut relish.

L3. Geow Tod

Minced pork and prawns wrapped with wonton pastry, deep fried and served with sweet chilli sauce.

L4. Goong Tempura

Deep fried crispy prawns in tempura batter and served with sweet chilli sauce.

L5. Ka Nom Pang Na Goong

Deep fried ground pork and prawns on toast and served with sweet chilli sauce.

L6. Gra Duuk Moo ob

Baked, marinated pork spare ribs.

L7. Tod Mun Pla ✓

Thai fish cake, minced fish and prawns with red curry paste, kaffir lime leaves, long green bean, served with sweet chilli sauce, cucumber and peanut relish.

L8. Gai Choop Pang Tod

Deep fried chicken in special batter and served with sweet chilli sauce.

L9. Tom Kha (Gai = Chicken) / V / VG ✓

Sweet and sour coconut milk soup with chicken, galangal root, kaffir lime leaves, mushroom, lemon grass and lime juice.

L10. Po Pia Tod (Gai = Chicken) / V / VG

Spring rolls, mixed vegetables and glass noodles served with sweet chilli sauce.

L11. Khao Phod Tod V / VG

Deep fried sweet corn cakes and served with sweet chilli sauce.

L12. Pak Tod V / VG

Deep-fried seasoned battered mixed vegetables and served with sweet chilli sauce.

L13. Mee Grob V

Crispy noodles, bean sprouts and spring onion topped with sweet and sour sauce.

Mains

L14. Kaeng Kiew Wan V ✓✓

Green curry with bamboo shoots, vegetables, sweet basil in coconut milk flavoured with herbs. *

L15. Kaeng Ped V ✓✓

Red curry with bamboo shoots, vegetables, sweet basil in coconut milk flavoured with herbs. *

L16. Penang Curry V ✓✓

Penang curry, a dry thick aromatic curry with coconut milk, long bean, chilli, sweet basil and kaffir lime leaves. *

L17. Kaeng Pa ✓✓✓

Jungle curry, Northern Thailand hot and spicy curry with Thai herbs, mixed vegetables, bamboo shoots, chilli and hot basil leaves. No coconut milk. *

L18. Massaman V ✓

South Thai curry with potatoes, onion, cashew nuts. Choice of lamb, beef or chicken as available. *

L19. Kaeng Phed Yang ✓✓

Roast duck red curry with mixed vegetables, bamboo shoots, pineapple, tomatoes and sweet basil in coconut milk.

L20. Kaeng Ka Ree ✓

Chicken yellow curry with coconut milk, potato and onion.

L21. Tod Gratiem Prik Thai

Choice of meat marinated with special sauce, garlic and peppers. *

L22. Pad Gaprao V ✓✓✓

Stir-fried dish with fresh chilli hot basil leaves & vegetables. *

L23. Pad Prieu Wahn V

In sweet & sour sauce, stir-fried dish with mushroom, onion, spring onion, peppers, pineapples, tomatoes and cucumber. *

L24. Gai Pad Med Mamung (Gai = Chicken) / V ✓

Chicken with cashew nuts, stir-fried dish with pineapples, spring onion, onion peppers & chilli oil paste.

L25. Pad Khing V ✓

Ginger and spring onion, stir-fried dish with mushroom, peppers, salted soy beans, baby corn, chilli & Chinese wine. *

L26. Pad Prik ✓

Chilli and onion, stir-fried dish with spring onion, red and green peppers and carrots in special sauce. *

L27. Pad Num Mun Hoi

Oyster sauce and spring onion, stir-fried dish with mushroom, onion, peppers, and carrots in oyster sauce. *

L28. Pad Prik Khing ✓✓

A dry thick red curry with green beans, stir-fried dish with coconut milk, kaffir lime leave, onion, chilli, peppers and sweet basil leaves. *

L29. Pad Ped Nor Mai ✓✓

A dry thick red curry with bamboo, stir-fried dish with coconut milk, kaffir lime leave, onion, chilli, peppers & sweet basil. *

* = Choice of: - beef, chicken or pork

* = or £1 extra for choice of duck, lamb or prawn

V = Vegetarian dish or vegetarian option available

Rice

L30. Khao Suay - Steamed white jasmine rice. (Boiled rice)

L31. Khao Pad Kai - Egg fried rice.

L32. Pad Thai (£2.50 extra) - Stir fried noodles and bean sprouts with peanut.

Tea or Coffee