A LA CARTE

STARTERS

Classic Thai

0. Thai prawn crackers with sweet chilli dip	<mark>3.0</mark> 0
1. imm mix starters (minimum 2 people) (n)	7.95
(6 pieces, price per person)	

Prawn Thai tempura, chicken satay, prawn and sesame on toast, steamed chicken gyoza, grilled beef salad, vegetable spring rolls

2. grilled chicken satay (n)	6.95
3. sweet corn cake (vg),(n)	5.50
4. seared scallops with spicy dressing	7.95
5. prawn and chicken on toast	6.25
6. steamed chicken gyoza	5.95
7. steamed vegetable gyoza (vg)	5.95
8. dragon's den (vg),(n)	5.95

Tofu stuffed with a medley of vegetables such as peas, carrots, and potatoes. Served with tangy tamarind sauce and crushed peanuts.

9. vegetable spring rolls (vg)	5.95
10. grilled beef salad	7.95

Grilled beef slices topped with refreshing lime and chilli dressing served with fresh leaves

11. papaya salad (n)

7.95

All-time favorite Thai street food. Crunchy green papaya stripes mixed with carrots, French beans, tomatoes and peanuts

Thai Fusion - Starters

12. prawn Thai tempura

Battered and deep fried in Thai style served with home-made tangy sweet chilli sauce (5 pieces)

13. Vietnamese spring rolls (n)

Spring rolls stuffed with prawn, chicken, mushroom, and glass noodles. Meaty spring rolls with distinct flavour of black peppers.

14. Vietnamese fresh spring roll(n)

Getting bored of fried dish, try this fresh spring roll made with prawn, fresh leaves, mints, and rice vermicelli. Healthy option for your starters.

15. duck spring rolls

A house speciality. Influenced by Chinese crispy duck but we love it in our crispy fried rolls.

Soup

16. **tom yum** → — Thai popular spicy soup flavoured by galangal, lemon grass, lime leaves, and a hint of sweetness from chilli paste

mushroom (vg)	5.95
chicken	6.50
prawn	7.25

17. tom kha — hot, tangy, and creamy soup flavoured with galangal, lemongrass, coconut milk, and lime leaves

mushroom (vg)	5.95
chicken	6.50

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7.50

6.50

7.25

7.25

MAIN

Classic Thai - Stir fry

20. Thai basil and chilli 🥒

A classic Thai stir fried dish, fully flavoured with crushed chilli, garlic, and basil leaves

21. pad takrai 🥒

Another spicy stir fried dish, flavour with chopped lemon grass, chilli and garlic

22. garlic and oyster sauce

If spiciness does not please your palate, this is an all-time tasty stir fried dish which comes with your favourite meat, mushroom, onion, and bell peppers.

23. cashew nuts (n)

Stir-fried cashew nuts with crispy chicken, onions, bell peppers, in tasty sauce

24. black pepper stir-fried

A Chinese influenced dish. This is a stir-fried dish with a meat of your choice, onions, and capsicums in home-made black pepper sauce.

The above stir fried dishes are priced by the choice of your meat

chicken or beef	9.95
prawn	10.95
tofu (vg)	8.95

00		
Much like the garlic and oyster sauce with ginger and light soy sauce.	but this one i <mark>s s</mark> tir fried	chicken
26. Goong Hoi		16.95
2 large tiger prawns served with shell t and asparagus in garlic and light soy s		allops,
27. Goong prik Thai dum		14.95
4 large tiger prawns topped with crush peppers sauce.	ed garlic and coarse bl	ack
28. asparagus, mushroom, tofu (v	g)	9.95
29. aubergine and tofu with fresh (basil (vg)	crushed garlic, chilli,	and 8.95
<i>Classic Thai – hot plates</i>		
30. sizzling sweet and sour		
chicken or beef prawn tofu (vg)	10.95 11.95 9.95	
31. pad cha		15.95
sizzling prawn, scallop, and squid with	chilli lemon grass	
32. sizzling rib eye slices with chill	i and lemon grass 🗸	
		15.95
33. Uncle noi's beef		15.95
Char-grilled rib-eye slices tossed in ga soy sauce. Served on sizzling plate. A chef who came to the UK in 80s.		

9.95

25. chicken ginger and soy sauce

Classic Thai – Curries

We are proud of our home made curry paste. We generously crushed fresh herbs, chilli, and spices then blended them into fully-flavoured curry paste.

40. Thai green curry

The most famous Thai curry. It is mildly sweet, creamy thanks to coconut milk.

41. Thai red curry 🧹

Made with red chilies pasted, this curry cooked with coconut milk and assorted vegetables such as bamboo shoots, garden peas, aubergines, and Thai basil leaves

42. mussaman curry

A Thai curry with strong influence of Middle East and South Asian curries. Sweet and creamy, flavoured by star anise and cloves.

43. jungle curry

A non-coconut based red curry, spiced with finger roots and homemade chillies paste.

The above curries are priced by the choice of your meat

chicken or beef	9.95
prawns	10.95
duck	11.95
assorted vegetables and tofu (vg)	8.95

44. panang 🧹

For meat lovers, a mild red curry version with thicker curry sauce. Only cooked with meat. Popular with beef.

Panang is priced by the choice of your meat

chicken or beef	10.95
prawns	11.95
duck	12.95
assorted vegetables and tofu (vg)	8.95

Classic and Fusion Thai – fish

All seabass weighted approximately 300 grammes served whole and butterfly cut (double fillets)

50. pla jien	16.95	
steamed sea bass in soy sauce, ginger, and spring onion		
51. pla kamin	16.95	
pan-fried whole sea bass with fried fresh turmeric and crushed		
52. pla makham 🖌	16.95	
pan-fried whole sea bass with tamarind, basil, chilli, and garlic sauce		
56. choo chee salmon 🧹	12.95	
Pan fried salmon fillet topped with sweet and creamy red curry	gravy	
57. salmon teriyaki	12.95	
Pan fried salmon fillet topped with home-made teriyaki sauce		

Classic Thai and Fusion – Grilled dishes

60. duck tamarind Grilled duck with tamarind, basil, chilli, and garlic sauce.	13.95
61. duck teriyaki Crispy duck breast topped with teriyaki sauce with Thai interpret (more intense and thicker sauce).	13.95 ation
62. chicken teriyaki Grilled chicken thighs topped with teriyaki sauce with Thai interpretation(more intense and thicker sauce).	9.95
63. weeping tiger Grilled rib eye steak marinated in Thai spices served with spicy tamarind sauce (approx.200g)	15.95

One of the most popular Thai grilled dish. The beef used for this dish normally taken from the cut that is close to inner part of the ribs. Story has that, in nature, this part is inaccessible to tigers. They cry as they miss the best meat.

Rice & Noodles

80. street fried rice

A popular Thai quick meal. Fried-rice with eggs, tomatoes, onions, a meat of your choice in Thai style. Good as a main dish or a side dish for two to share.

chicken or beef	9.95
prawns	10.95
vegetables (vg)	8.95

81. soft egg noodles fried with soy sauce and spring onion (v) 6.95

82. pad thai

The most popular stir-fried noodle dish in Thailand. Stir fried rice noodles with bean sprouts, pickled radish, eggs, and spring onion in home-made tamarind sauce.

chicken or beef	9.95
prawns	10.95
vegetables (vg)	8.95

83. Singapore fried noodles (v)

7.95

This dish in influenced by British Singapore fried noodles. Our chefs fried rice vermicelli, with eggs, bean sprouts, onions, spring onions, a dash of coconut milk, and our secret sauce. Thai style of course!

Side Dishes

90. egg fried rice (v)	3.50
91. coconut rice (vg)	3.50
92. sticky rice (vg)	3.00
93. steamed jasmine rice (vg)	2.80

Vegetable dishes

70. seasonal vegetable	5.95
71. spring green	5.95
72. pak choi	7.50
73. broccoli and mushroom	5.95

All vegetable dishes can be stir fried according to your preference

a) in oyster sauce

b) garlic and soya sauce (v)

Notes on spiciness:

Note:

quite spicy
, spicy
, and if you like very spicy, please tell your waiter/waitress

** (n) contain nuts

- ** (vg) suitable for vegan and vegetarian
- ** (v) suitable for vegetarian

For full allergen information, kindly refer to our allergic chart and discuss with your waiter/waitress

12.5% discretionary service charge will be added to the total bill



A LA CARTE (VEGETARIAN)

Starters

V1. Imm J Mix Starters (minimum 2 people) (n) (price per person)	7.95
Sweet corn cake, dragon's den, tofu BBQ, steamed vegetable gyo vegetable tempura, vegetable spring rolls	za, 20
V2. Sweet Corn Cake (vg),(n)	5.50
V3. Steamed Vegetable Gyoza (vg)	5.95
V4. Dragon's Den (vg),(n)	5.95
Tofu stuffed with a medley of vegetables such as peas, carrots, an potatoes. Served with tangy tamarind sauce and crushed peanuts.	
V5. Vegetable Spring Rolls (vg)	5.95
V6. Papaya salad J (n)	7.95
All-time favorite Thai street food. Crunchy green papaya stripes mi carrots, French beans, tomatoes and peanuts. NO fish sauce.	xed with
V7. Tofu and Mushroom BBQ	6.95
Grilled mushroom and tofu served with peanut sauce	CREAK .
V8. Seasonal Vegetable Tempura	6.95
A mix of battered vegetables battered, crispy fried, served with hor sweet chillies sauce	ne-made
sweet crimies sauce	and a



V9. Tom Yum - Thai popular spicy soup flavored by galangal, lemon grass, lime leaves, and a hint of sweetness from chilli paste

mushroom (vg)

V10.**Tom Kha** – hot, tangy, and creamy soup flavored with galangal, lemongrass, coconut milk, and lime leaves

mushroom (vg)

MAIN

Stir-fried

V20. Thai Basil and Chilli With Tofu 🧹

A classic Thai stir fried dish, fully flavoured with crushed chilli, garlic, and basil leaves

V21. Pad Takrai Tofu 🧹

Another spicy stir fried dish, flavour with chopped lemon grass, chilli and garlic

V22. Garlic and Oyster Sauce With Tofu

If spiciness does not please your palate, this is an all-time tasty stir fried dish which comes with your favourite meat, mushroom, onion, and bell peppers.

V23. Tofu and Cashew Nuts (n)

Stir-fried cashew nuts with crispy tofu, onions, bell peppers, in tasty sauce

V24. Tofu Black Peppers

Stir-fried tofu, mushroom, onions, capsicums, in home-made black pepper sauce.

V25. Tofu, Ginger, and Soy sauce

Much like the garlic and oyster sauce but this one is stir fried tofu with ginger and light soy sauce.

V28. Asparagus, Mushroom, Tofu (vg)	9.95
V29. Aubergine and Tofu	
with fresh crushed garlic, chilli, and basil (vg)	8.95
V30, Sizzling Sweet and Sour Tofu (vg)	9.95

8.95

8.95

8.95

8.95

8.95

8.95

V70. Seasonal Vegetables in garlic and soy sauce 5.95
V71. Spring Green in garlic and soy sauce 5.95
V72. Pak Choi in garlic and soy sauce 7.50
V73. Broccoli and Mushroom in garlic and light soy sauce 5.95

Curries

We are proud of our home made curry paste. We generously crushed fresh herbs, chilli, and spices then blended them into fully-flavoured curry paste.

The most famous Thai curry. It is mildly sweet, creamy thanks to coconut milk.

8.95

8.95

V40. Thai Green Curry – vegetables and tofu (vg)

V41. Thai Red Curry - vegetables and tofu (vg) - 8.95

Made with red chilies pasted, this curry cooked with coconut milk and assorted vegetables such as bamboo shoots, garden peas, aubergines, and Thai basil leaves

V42. **Mussaman Curry** – vegetables and tofu (vg) – 8.95 A Thai curry with strong influence of Middle East and South Asian curries. Sweet and creamy, flavoured by star anise and cloves.

V43. Jungle Curry – vegetables ad tofu (vg) A non-coconut based red curry, spiced with finger roots and peppers

A mild red curry version with thicker curry sauce.

V45. Panang – vegetables and tofu (vg)

Rice & Noodles

V80. Street Fried Rice - vegetables (vg)	
V81. Soft Egg Noodles	6.95
V82. Pad Thai - vegetables (vg)	8.95
V83. Singapore Fried Noodles (v)	7.95

Side Dishes

- V90. Egg Fried Rice (v)
- V91. Coconut Rice (vg)
- V92. Sticky Rice (vg)
- V93. Steamed Jasmine Rice (vg)

Notes on spiciness:

Note:

quite spicy /, spicy /, and if you like very spicy, please tell your waiter/waitress

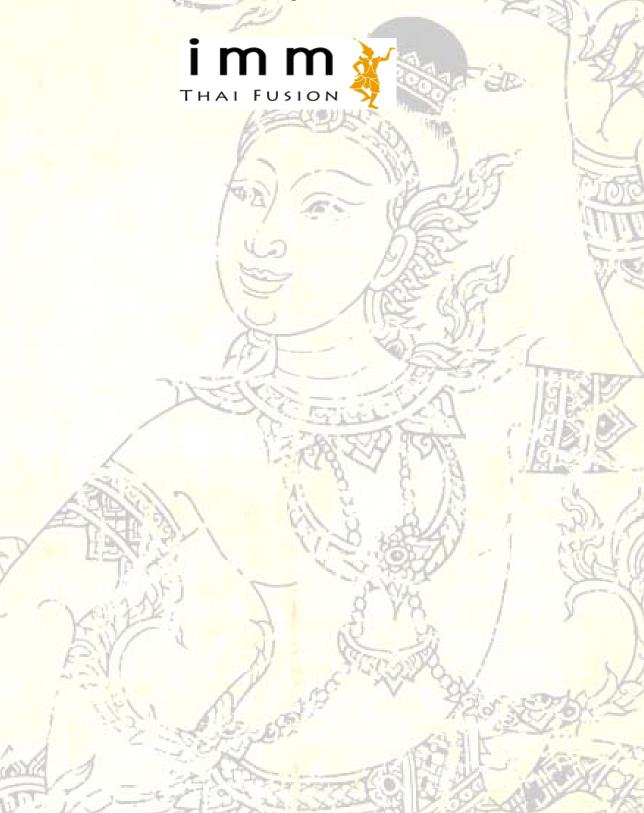
** (n) contain nuts
** (vg) suitable for vegan and vegetarian
** (v) suitable for vegetarian

For full allergen information, kindly refer to our allergic chart and discuss with your waiter/waitress

3.50 3.50 3.00

2.80

12.5% discretionary service charge will be added to the total bill



SET IMM A-ROI

For 2 persons @ £27.50/per person (Minimum order of two)

Add soup for £5 extra/ per person

Starters

imm mix starters or tom kha chicken soup

Mains

steamed seabass fillet in aromatic soy sauce, ginger, spring onions

mussaman chicken curry

stir-fried seasonal vegetables with garlic and soy sauce

pad Thai vegetables

steamed jasmine rice

Tea or Coffee Included

SET IMM SABAY

For 2 persons @ £27.50/per person (Minimum order of two)

Add soup for £5 extra/ per person

Starters

imm mix starters or tom yum chicken soup

Mains

chicken Thai green curry

sizzling uncle Noi's Beef

stir-fried seasonal vegetables with garlic and soy sauce

soft egg noodles

steamed jasmine rice

Tea or Coffee Included

SET IMM JAI

For 4 persons @ £28/per person (Minimum order of four)

Add soup for £5 extra/ per person

Starters

imm mix starters or tom yum prawn soup

SET IMM VEGETARIAN

For 2 persons @ £25 per person Add soup for £5 extra/ per person

Starters

imm mix starters jay or

tom yum mush<mark>ro</mark>om soup

Mains

pan-fried Seab<mark>ass with sweet</mark> and sour dressing

chicken Thai red curry

grilled rib-eye steak (approx 200g) Served with Tamarind sauce

sizzling prawn, scallop and squid with Thai herbs and chillies

stir -fried broccoli and Mushroom with garlic and soy sauce

Singapore friend noodle

steamed jasmine rice

Tea or Coffee Included

Mains

green Curry - vegetable and tofu

sizzling sweet & sour, vegetable and tofu

stir-fried pak choi with garlic and soya sauce

pad Thai, vegetable and tofu

steamed jasmine rice

Tea or Coffee Included



WINE LIST

Sparkling & Champagne	.200ml	Bot
PROSECCO DOC TREVISO, VINICOLA SERENA	7.95	
Veneto, Italy, 11% abv		
pleasant and fruity fresh flavour harmonious to the palate		
TERRE DI S. ALBERTO PROSECCO BRUT, TERRE DI SANT'A	LBERTO	25.
Veneto, Italy, 11 % abv		
fine mousse fresh green pear soft pillowy lingering finish	ı	
BALFOUR ENGLISH SPARKLING ROSE		50.
England, 11.5% abv		
clean & fresh wild strawberry lime redcurrant		
BRUT RÉSERVE, TAITTINGER CHAMPAGNE		58.
Champagne, France, 12.5% abv		
crisp balanced palate mouth texture flavoured finish		
White Wine	175ml	Bo
ANCIENS TEMPS BLANC, VIN DE FRANCE	5.50	19.
Vin de France, France, 11.5% abv	5.50	19.
aromatic green apples fresh, crisp balance of fruit		
CHENIN BLANC & COLOMBARD, MONSOON VALLEY	5.95	21.
mango & guava fruity and slightly citrus		

stroke of anise | citrus-forward | floral notes

Spain

CHARDONNAY, VINAMAR	23.00
Casablanca Valley, Chile, 13% abv	
tropical aromas peachy pineapple and banana sweet vanilla	notes
VIOGNIER RESERVE, BODEGAS SANTA ANA	25.00
Mendoza, Argentina 13.5% abv	
medium bodied fruity crisp & refreshing	
PICPOUL DE PINET LES PRADES, CAVES DE L'ORMARINE	27.00
Languedic, France, 12.5% abv	
fresh, fruity , floral aromas lemony refreshig grapefruit finish	
PINOT GRIGIO PUIATTINO IGT, GIOVANNI PUIATTI	7.50 28.00
Friuli, Italy, 12.5% abv	

fresh & steely | honeyed richness | wonderful aperitif

GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO	31.00
Piemonte, Italy, 12.5% abv	
light and fresh crisp and dry hint of ripe pears	
SAUVIGNON BLANC, YEALANDS ESTATE	32.00
Marlborough, New Zealand, 12.5% abv	
passionfruit blackcurrent leaf wet stone and thyme	
SANCERRE, FRANK MILLET	36.00
Loire, France, 13% abv	

crisp and dry | clean | surprisingly opulent

Rosé Wine	175ml	Bottle
COMTE DE PROVENCE ROSÉ, LA VIDAUBANAISE	6.25	23.00
Provence, France 13% abv		
wild strawberries refreshing smooth		
SHIRAZ, CHENIN BLANC & COLOMBARD, THAILAND	5.95	21.00
tropical fruit and sweet berries tight acidity		
Red Wine	175ml	Bottle
ANCIENS TEMPS ROUGE, VIN DE FRANCE	5.50	19.00
Vin de France, France, 12.5% abv		
round & full-bodied rich flavours hints of pepper & spie	cy oak	
SHIRAZ & THAI LOCAL GRAPES, MONSOON VALLEY	5.95	21.00
medium bodied soft tannin level roselle hibicus		
MARQUES DE CALADO TEMPRANILLO	5.95	21.00
Spain		
fruit-forward dark cherry and bramble berrie		
PINOT NOIR, VINAMAR		23.00
Casablanca Valley, Chile, 13% abv		
red berries toasted notes fresh acidity		
OU KALANT CABERNET SAUVIGNON, MAN FAMILIY WI	NES	25.00
Western Cape, South Africa, 13.5% abv		
touch of oak spice fruit aromas ripe red fruit silky tar	nnins	
MERLOT RESERVA, VINAMAR		26.00
Casablanca, Chile, 13% abv		
ripe red fruit aromas smooth body		
DON DAVID MALBEC, EL ESTECO		28.00
Salta, Argentina, 14% abv		
medium/full bodied cooked plums, prunes and violets		
NEGROAMARO PRIMITIVO IGT SALENTO, BACCANERA	7.50	28.00
Puglia, Italy, 13.5% abv		
full & complex nose of dark fruits & blackberries sweet	fruit & soft f	inish

Non-alcoholic cocktails

CINDERELLA		4.95		
A refreshing mix of tropical fruit juices, Orange, Lemon, Pineapple and a dash				
of Grenadine.				
VIRGIN PINA COLADA		4.95		
Pineapple Juice, Lemon Juice, Coconut Milk, Syrup.				
MANGO FRUIT COCKTAIL		4.95		
Orange Juice, Mango Juice, Cranberry Juice, Lime Juice and	Pineapple J	luice.		
IMM EMERAL PUNCH		4.95		
Orange Juice, Pineapple Juice, Fresh Lime, Thai Cream Soda.				
Spirits	50ml	25ml		
Barcadi	5.95	3.95		
Gin	5.95	3.95		
Vodka	5.95	3.95		
Tequila	5.95	3.95		
Whiskies	50ml	25ml		
The Glenlivet (Malt Whisky)	6.20	4.20		
Black Label	6.20	4.20		

RIOJA CRIANZA, RAMON BILBAO	30.00	Jack Daniel's	6.20	4.20
Rioja, Spain, 13.5% abv				
dark fruit blackberry yoghurt youthful		Jameson	6.20	4.20
SAINT EMILION CHÂTEAU BEL AIR, PUISSEGUIN	33.00			
Bordeaux, France, 14.5% abv		Cognacs	50ml	25ml
ripe plums damsons rich velvety soft tannin long elegant finish				
OLD VINE ZINFANDEL, BOGLE VINEYARDS	35.00	Remy Martin VSOP	6.95	4.50
California, USA, 13.5% abv		Martell VS	6 60	4.25
hint of spiced chocolate silky palate black pepper backbone		Matten vo	6.50	4.23

Liqueurs	50ml	25ml
Cointreau	5.75	3.75
Drambuie	5.75	3.75
Tia Maria	5.75	3.75
Southern Comfort	5.75	3.75
Grand Manier	5.75	3.75
Baileys	5.75	3.75
Amaretto	5.75	3.75
Sambuca	5.75	3.75
Benedictine Dom	5.75	3.75
Kahlua	5.75	3.75
Malibu	5.75	3.75
Port	(50ml)	3.75
Spritzer	50ml	25ml
White wine with soda or lemonade		4.95
Beers	330ml	Bottle
Beer Laos 330 Ml		3.95
Singha Thai Beer ABV 5.0% 650 Ml		6.25
Singha Thai Beer ABV 5.0% 330 Ml		3.95
Beer Laos 650 Ml		6.25
Shandy (A bottle of beer and lemonade)		6.50
Fruit Juices		
Pineapple		2.95
Orange		2.95

Cranberry Juice 2.95

2.95

Mango Juice2.95



Apple Juice

Coke / Diet Coke	2.95
Soda	2.95
Lemonade	2.95
Tonic Water	2.95
Ginger Ale	2.95
Mineral Water Still or Sparkling Glass / Bottle	2.50/4.25
Mixer	1.20