

Wimbledon: 0208 545 0021 Beckenham: 0208 650 7887

Starters

Thai prawn cracke <mark>rs with sweet chilli dip</mark>	3.00
imm mix starters (per person, 2 min) (n)	8.50

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

Vegetable spring rolls (vg)	5.95
Grilled chicken satay (n)	6.95
Sweet corn cake (vg)	6.25
Prawn and chicken on toast	6.25
Steamed chicken gyoza	5.95
Steamed vegetable gyoza (vg)	5.95
Dragon's den (vg,n)	6.25

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

Grilled beef salad	7.95
Papaya salad (n)!	8.50

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

Prawn Thai tempura 6.99

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

Vietnamese spring rolls with tamarind & lime sauce (n)

6.95

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

Vietnamese fresh spring roll 7.50

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

Duck spring rolls 6.95

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

Soup

Tom yum ✓ – tangy soup flavoured by galangal, lemon grass, lime leaves, and a hint of sweetness from chilli paste

mushroom (vg)	5.95
prawn	7.50
chicken	6.95

Tom kha ✓ – tangy and creamy soup flavoured by galangal, lemongrass, coconut milk, and lime leaves

mushroom (vg)	5.95
prawn	7.50
chicken	6.95

Main

From the woks

Thai basil and chilli

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

Lemongrass and chilli

Another classic Thai stir fried dish, fully flavoured with chopped lemongrass, crushed chilli, and garlic

Garlic and oyster sauce

If spiciness does not please your palate, this is an all-time tasty stir fried dish.

Cashew nuts (n)

If spiciness does not please your palate, this is an all-time tasty stir fried dish.

Black pepper stir-fried

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

Sweet and sour

Above dishes are priced by the choice of your meat

10.95
11.95
9.50

Chicken ginger and soy sauce

One of our favourite street food dishes, stir fried chicken with ginger, black fungus, ginger, spring onion and soya sauce.

10.95

Aubergine and tofu with fresh crushed garlic, chilli, and

oasil (vg) 🗸 🗸	9.95

Sizzling rib eye slices with chilli and lemon grass

15.95

Uncle noi's beef

15.95

Char-grilled rib-eye slices tossed in garlic butter, black pepper & soy sauce. Served on sizzling plate. A pass-down recipe created by a chef who came to the UK in 80s.

From the cooking pots

Proud of our home-made curry paste, we crush fresh herbs, chilli, & spices and blend them into fully-flavoured curry paste.

imm Thai red curry with duck breast

14.95

Our signature red curry cooked with grilled duck breast, cherry tomatoes, fresh pineapple, and full kick of herbs.

Thai green curry

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

Thai red curry -

This curry is spicier than the green one. It is made with coconut milk and the red colour comes from a combination of fresh and dried red chillies.

Jungle curry

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

Panang -

For meat lovers, a mild red curry version with thicker curry sauce. Only cooked with meat. Popular with beef. (£2 addition for all meat and prawn)

Mussaman curry

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

Above curries are priced by the choice of your meat

chicken / beef	10.95
prawns	11.95
assorted vegetables and tofu (vg)	8.00

Seafood galore

Pla jien 16.95

Steamed cod loins (240g) in soy sauce, ginger, and spring onion

Pla makham 4 14.95

Pan-fried sea bass fillets (180g) topped with tamarind, basil, chilli, and garlic sauce

Choo chee salmon

14.95

Pan fried salmon fillet (240g) topped with sweet and creamy red curry gravy

Salmon teriyaki

14.95

Pan fried salmon fillet (240g) topped with sweet and creamy red curry gravy

Pad cha

16.95

Sizzling prawn, mussels, scallop, mussels, and squid with chilli lemon grass

Grilled meat

Duck tamarind 13.95

Grilled duck with tamarind, basil, chilli, and garlic sauce

Duck teriyaki

13.95

Grilled duck topped with teriyaki sauce with Thai interpretation

Chicken teriyaki

10.95

Grilled chicken topped with teriyaki sauce with Thai interpretation

Weeping tiger

15.95

Grilled rib eye steak marinated in Thai spices served with spicy tamarind sauce (approx.200g) One of the most popular Thai grilled dish.

Rice & Noodles

Street fried rice

chicken / beef	9.95
prawns	10.95
vegetables (vg)	8.95

Soft egg noodles fried with soy sauce and spring onion (v) 6.95

Pad thai

chicken / beef	10.95
prawns	11.95
vegetables (vg)	9.95

Singapore fried noodles (v) 7.95

Side dishes

Egg fried rice (v)	3.50
Coconut rice (vg)	3.50
Sticky rice (vg)	3.00
Steamed jasmine rice (vg)	3.00

Vegetable dishes

Seasonal vegetable	6.95
Spring green	6.95
Pak choi	7.95
Broccoli and mushroom	6.95

All vegetable dishes can be stir fried according to your preference

- a) in oyster sauce
- b) garlic and soya sauce (v)

** (n) contain nuts

** (vg)

suitable for vegan and vegetarian

** (1/1)

suitable for vegetarian

For full allergen information, kindly ask us in person or by call

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