

# IMM THAI FUSION

## A LA CARTE

### Notes:

Quite spicy 🌶️, Spicy 🌶️ 🌶️, and if you like more, please tell us.

.....  
\*\* (N) Contain Nuts, \*\* (VG) Vegan and Vegetarian, \*\* (V) Vegetarian

.....  
For full allergen information, kindly refer to our allergic chart and discuss with our staffs.



Fish



Eggs



Crustaceans



Gluten



Sulphites



Peanuts



Milk



Nuts



Celery



Mustard



Molluscs



Sesame



Lupin



Soya

### PLATTERS FOR SHARING:

#### 1. Imm Mix Starters (Min 2 ppl) (N)

10.95 PP

Prawn Thai Tempura, Chicken Satay, Prawn and sesame on toast, steamed chicken gyoza, grilled beef salad, vegetable spring rolls.

#### 2. Experience Platters (Min 2 ppl) (N)

13.95 PP

Fresh Prawn Rolls, Hoi-Sin Duck Rolls, Thai Fish Cakes, Salt and Pepper Squid, Grilled Beef Salad, Crispy Prawn Cake.

#### 3. Vegan Platters (Min 2 ppl) (N)

10.95 PP

Sweet Corn Cake, Steamed Vegetable Gyoza, Shimeji Salt and Peppers, Vegetable Spring Rolls, Satay Mushroom.



10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL.



# APPETIZERS

## CLASSIC THAI:

4. Prawn Crackers & Sweet Chilli 3.95



5. Grilled Chicken Satay (3 Sticks) (N) 7.50



6. Sweet Corn Cake (VG) (N) 6.50



7. Prawn & Chicken On Toast 6.95



8. Steamed Chicken Gyoza 6.50



9. Steamed Vegetable Gyoza (VG) 6.50



10. Vegetable Spring Rolls (VG) 6.50



11. Thai Fish Cakes (4 Pieces) 7.50

12. Salt & Pepper Crispy Prawns 10.95

13. Salt & Pepper Squids 9.95

14. Salt & Pepper Shimeji (VG) 8.95



## THAI FUSION:

15. Prawn Thai Tempura (4 Pieces) 8.50



Battered & deep fried in Thai style served with home-made tangy sweet chilli sauce.

16. Vietnamese Spring Rolls (N) 7.50



Spring rolls stuffed with prawns, chicken, mushrooms, & glass noodles.

17. Vietnamese Fresh Spring Rolls (N) 8.00



Fresh spring roll made with prawns, fresh leaves, mints, and rice vermicelli. A healthy option for your starter.

18. Duck Spring Rolls 8.00



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

19. Crispy Prawn Cakes (3 Pieces) 8.00

A house speciality. Influenced by Chinese cuisine & a typical menu in Thai seafood restaurants.



10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL.



## SALADS

### 20. Thai Grilled Beef Salad [ยำเนื้อ]

9.95



Slice of grilled beef tossed with chilli & lime dressing, fresh onions, mint, cherry tomatoes, & cucumber.



### 21. Shimeji Salad [ปล้ำเห็ดกรอบ]

8.95

Battered Shimeji mushrooms, dressed with chilli paste & lime juice, French beans & fried shallots.



### 22. Thai Minced Chicken Salad [ลาบไก่]

9.95



### 23. Papaya Salad [ล้นตำไทย] (N, VG available)

9.95



A riot of fresh colours and crunchy texture that has a sour-sweet-savouring of papaya stripes, tomatoes, carrots, & peanuts.



## SOUPS

Mushrooms (VG) 6.50 | Chicken 7.50 | Prawns 8.50

### 24. Tom Yum



Thai popular spicy soup flavored by galangal, lemongrass, lime leaves, & a hint of sweetness from chilli paste, clear soup.

### 25. Tom Kha



Hot, tangy, & creamy soup flavoured with galangal, lemongrass, coconut milk, & mint leaves.



10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL.



# MAINS

## MAINS - FROM THE WOK:

26. Aubergine & Tofu Thai Basil & Chilli (VG) 11.95



Stir-fried with fresh crushed garlic, chillies, & basil.

27. Stir Fried Chicken & Ginger 11.95

28. Stir Fried Tofu & Ginger 10.95

THE BELOW DISHES ARE PRICED BY THE CHOICE OF YOUR MEAT.

Tofu & Vegetables 10.95 | Chicken/Beef 11.95 | Prawns 12.95

29. Thai Basil & Chilli



A classic Thai stir-fried dish, fully flavored with crushed chilli, garlic, & basil leaves.

30. Garlic & Oyster Sauce



A classic garlic oyster sauce with a kick of ginger, spring onion & fermented beans.

31. Black Pepper Stir Fry



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

32. Cashew Nuts Stir Fry (Only Chicken or Veggie)



Another Chinese-influenced dish but Thais love to cook it with dried chillies.

88. Sweet & Sour Thai Style

89. Uncle Noi's Beef

17.95



10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL.



## MAINS - MADE WITH HOMEMADE CURRY PASTE:

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

### 33. Imm Thai Red Curry with Duck Breast 15.95



Our signature red curry, cooked with grilled duck breast, cherry tomatoes, fresh pineapple, & a total kick of herbs.



THE CURRIES BELOW ARE PRICED BY THE CHOICE OF YOUR MEAT.

Tofu & Vegetables 11.95 | Chicken 12.95 | Tendered Beef 14.95 | Prawns 13.95

### 34. Thai Green Curry



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



### 35. Thai Red Curry



Made with Red Chilli paste, this curry is cooked with coconut milk & assorted vegetables such as bamboo shoots, garden peas, aubergines, & Thai Basil leaves (no beef option).



### 36. Jungle Curry



A non-coconut-based red curry spiced with finger roots & homemade chilli paste. The soup is not thick, but you can expect a full-blown flavour of spices (no beef option).



### 37. Massaman Curry (Extra £1)



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



### 38. Panang Curry (Extra £2 for non-veg)



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



10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL.



## MAINS - SURF:

### 39. Pla Jien

17.95

Steamed double fillet sea bass in soy sauce, ginger, & spring onion.

### 40. Pla Manow

17.95

Steamed sea bass, double fillet, dressed with fresh lime, mint, & chillies.

### 41. Pla Makham

17.95



Pan-fried whole sea bass with tamarind, basil, chilli & garlic sauce.

### 42. Crispy Seabass with Mango

17.95

#### Salad

Battered sea bass fillets, served with mango & cashew nut salad.

### 43. Choo Chee Salmon

16.95



Grilled salmon fillet topped with sweet & creamy red curry gravy.

### 44. Salmon Teriyaki

16.95



Grilled salmon fillet topped with home-made teriyaki sauce.

### 45. Sizzling Pad Cha

19.95



Sizzling prawns, mussels, scallops, & squids in red chilli paste & herbs.

## MAINS - TURF:

### 46. Duck Tamarind

16.95



Grilled duck breast with tamarind, basil, chili, & garlic sauce.

### 47. Duck Teriyaki

16.95



Grilled duck breast topped with teriyaki sauce in Thai interpretation (more intense and thicker sauce).

### 48. Chicken Teriyaki

12.95



Grilled chicken thighs, topped with teriyaki sauce with Thai interpretation (more intense and thicker sauce).

### 49. Weeping Tiger

17.95



Grilled rib eye steak marinated in Thai spices served with spicy tamarind sauce (approx. 200g).

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

#### Note:

Sea bass weighted approx.  
250g served whole &  
butterfly cut (double fillets),  
salmon weighted approx.  
180g



10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL.



## MAINS - RICE & NOODLE DISHES:

THE BELOW DISHES ARE PRICED BY THE CHOICE OF YOUR MEAT.  
Tofu & Vegetables 10.95 | Chicken/Beef 11.95 | Prawns 12.95

### 50. Street Fried Rice 🍳🐟

Fried rice with eggs, tomatoes, onions, & a meat of your choice in Thai style. Good as the main dish or as a side dish for two to share.

### 51. Pad Thai 🍳🥜

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

### 52. Pad Mee Leung (VG) 🐟🌾🍳🦐🥬

Soft egg noodles stir fried with soy sauce and spring onions.

### 53. Singapore Fried Noodles (V) 🌶️

A house recipe, our creation, a mix of Hong Kong Singapore fried noodles, & Siam noodles.

### 54. Pad See-Ew

### 55. Pad Kee Mao (Thai Drunken Noodles)



#### Note:

All Vegetable Dishes can be stir-fried or steamed.



## SIDE DISHES:

56. Egg Fried Rice (V) 🍳🥬 3.95

57. Coconut Rice (VG) 🥥🌾 3.95

58. Sticky Rice (VG) 3.95

59. Steamed Jasmine Rice 3.95

60. Steamed Brown Rice 4.50

61. Steamed Jasmine Rice & Chick Pea 4.50

## VEGETABLE DISHES:

62. Seasonal Vegetables 7.95

63. Pak Choi 8.95

64. Broccoli & Mushrooms 7.95

10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL.