



NOK'S KITCHEN SET MENU

£ 29.95 PER PERSON

(Minimum for four people. Set menu includes all listed appetisers and main courses)

APPETISER PLATTER

Chicken Satay

Truly authentic grilled satay marinated chicken skewers.

Golden Basket

Sliced grilled beef with a homemade sauce, served in basket top with coconut milk and shrimp eggs.

Prawn Tempura

Deep fried king prawns in a light crispy batter.

Toong Thong

Deep fried golden parcels made from a wheat flour skin stuffed with vegetable, potato, peas and onions.

Thai Fish Cake

The famous Thai fish cakes, made with fresh haddock, flavoured with kaffir lime leaves.

MAIN COURSES

Sizzling Stir Fry With Black Pepper

Grilled sliced sirloin steak 8 oz. aged 28 days with onions, peppers, spring onions in a black pepper sauce served on a sizzling plate.

Green Curry

A renowned curry made from fresh young green chillies and selected Thai herbs, with grilled chicken.

Seabass Med Ma Moug

Stir fried seabass in a light crispy batter with cashew nuts, onions, peppers, spring onion and chilli.

Duck Tamarind

Deep fried roasted duck dressed with palm sugar and tamarind sauce topped with cashew nuts and crispy shallots.

Stir Fried Vegetables

A traditional Thai stir fry of mixed vegetables with oyster sauce.

Steamed Jasmine Rice And Fried Egg Noodles



Menu

Starters

Special Sharing Platter

£10.50 Per person

The ultimate starter collection of chicken satay, prawn tempura, Thai fish cake, toong thong and beef salad.

Minimum two people and the price per person

Kai Satay (n), (w)

£6.50

Chicken Satay

Truly authentic grilled satay marinated chicken skewers
Served with peanut sauce, cucumber relish and a breadstick.

Krung Satay (n)

£7.95

King Prawn Satay

Truly authentic grilled satay marinated King Prawns
Served with peanut sauce and cucumber relish.

Yum Ped (w)

£6.95

Duck Salad

Lightly battered roasted duck strips tossed with fresh mango, cucumber, shallots, spring onions and cashew nuts in a roasted chilli and lime dressing.

Hoi Yang XO (w)

£8.95

Grilled King Scallop

Grilled king scallops topped with Nok's kitchen's sauce mixed with XO sauce, a spicy seafood sauce originally from Hong Kong, served with grilled bacon and crispy Thai basil.

Moo Nam Tok

£6.95

Spicy pork Salad

Grilled pork slice cooked in a home - made sauce with ground roasted rice, chilli, fish sauce, lime juice, shallots and mint leaves.



Song Sa Hai (w) £7.95

Prawn Cake and Fish Cake

Two haddock fish cakes with lime leaves and red curry paste and two prawns cakes with white pepper and sesame oil served with sweet chilli sauce.

Nok Chom Suan (n), (w) £7.95

Bird in the Garden

Thai royal steamed dumplings with juicy prawn, chicken, sweet turnip, peanut, black pepper and crispy shallot filling, finished with coconut cream reduction. (Please allow 10-minute cooking time)

Krung Tod (w) £7.50

Prawn Tempura

Deep fried king prawns in a tempura batter served with sweet chilli sauce.

Kra Thong Tong (w) 🌶️ £6.95

Golden Basket

Sliced grilled beef with homemade sauce made from Thai herbs, lemongrass, lime leaf, shallot, peppermint and fresh chillies, then served in basket topped with coconut milk and shrimp eggs.

Pu Suay £6.95

Beauty Crab

Crab meat cooked with red curry sauce and vegetables stuffed inside a crispy dumpling.

Pla Samun Pai (n) £7.95

Crispy Herb Fish

Deep fried seabass in a light crispy batter marinated in Thai herbs topped with tamarind sauce.



Panda Roll (w)

£6.50

Tofu roll

Lightly battered tofu and seaweed topped with tamarind sauce and crispy shallot.

Vegetable Spring Rolls (w)

£5.95

Homemade crispy vegetable spring rolls served with sweet chili sauce.

Soup

Tom Yum 🌶️

Hot and Sour Soup

Hot and sour soup with lemongrass, galangal, roasted chilli, mushrooms, lime leaves and Thai herbs, with:

- Vegetables **£4.95**
- Chicken **£5.50**
- King Prawns **£5.95**

Tom Kha 🌶️

Coconut Soup

A rich and fragrant coconut soup cooked with galangal, lemongrass, chilli, lime leaves and mushrooms, with:

- Vegetables **£5.50**
- Chicken **£5.95**
- King Prawns **£6.50**



Main Courses

Curry

Gaeng Panang

Panang Curry

Tender meat slowly cooked in a rich curry sauce with coconut milk, lime leaves and topped with red chilli, with:

- Chicken **£10.95**
- Beef or King Prawns **£11.95**

Gaeng Khiew Waan

Green Curry

A renowned curry made from fresh young green chillies and selected Thai herbs, with:

- Tofu + Vegetables **£9.95**
- Grilled Chicken or Beef **£11.95**
- King Prawns **£11.95**

Gaeng Massaman (n)

Massaman Curry

Slow cooked meat in mild massaman curry paste, coconut milk, potatoes and onion, topped with crispy shallot and cashew nuts, with:

- Chicken **£10.95**
- Beef **£11.95**
- Lamb Shank (Please allow 20 mins for cooking time). **£17.95**

Gaeng Phet Ped Yang

Grilled Duck Curry

A red curry of grilled duck with cherry tomatoes, pineapple, grapes, strawberry and Thai sweet basil.

£13.95



Choo Chee (w) 🌶️ **£15.95**
Seabass Curry

A modern Thai red curry dish with large red chilli, lime leaves, and Thai sweet basil, with lightly battered seabass.

Pu Nim Gaeng Garee (w) 🌶️ **£15.95**
Soft Shell Crab Yellow Curry

Lightly battered Soft shell crab, potatoes, onion and cherry tomatoes in a rich and creamy yellow curry sauce flavoured with turmeric.

Krung Sapparod 🌶️ **£14.95**
King Prawn Pineapple Curry

King prawns in a rich curry sauce with Thai basil, red chilli and pineapple served inside a hollowed-out pineapple.

Wok

Pad Cha (w) 🌶️🌶️🌶️
Spicy Aromatic Stir Fry

A fragrant of selected Thai herbs, red chillies, Thai sweet basil, with:

- Sirloin steak 8 oz. aged 28 days **£16.95**
- Seafood (Monkfish, Scallops and King Prawns) **£17.95**

Pad Sum Sa Hai (w) **£17.95**
Stir Fried Three Companions

Asparagus lightly stir fried in oyster sauce, with king prawns, scallops and monkfish.

Pad Med Ma Moug (n), (w) 🌶️
Cashew Nut Stir Fry

Thai style stir fried cashew nuts, onions, peppers, spring onion and chilli, with:

- Crispy Chicken **£10.95**
- Crispy King Prawns or Crispy Duck **£11.95**



Pad Prik Thai Daam (w)

Sizzling Stir Fry with Black Pepper

Grilled sliced sirloin steak 8 oz. aged 28 days with onions, peppers, spring onions in a black pepper sauce served on a sizzling plate.

- Sirloin Steak 8 oz. aged 28 days **£16.95**

Pad Ka Prow (w)

Stir Fry with Thai Basil

A traditional spicy stir fry dish with fresh crushed chilli, garlic, large red chillies and Thai basil served with a fried egg, with:

- Minced Chicken **£11.50**
- Minced Beef or King Prawns **£12.50**

Pad Khing (w)

Stir Fry with Ginger

Stir fried fresh ginger, mushroom, peppers, and onions, spring onion, chili and soya beans, with:

- Tofu + Vegetables **£9.95**
- Chicken **£10.95**
- King Prawns, Beef or Duck **£11.95**

Ped Tod Pa lo (w)

Aromatic Spices Roasted Duck

Deep fried roasted duck in a lightly battered with five aromatic spices sauce served with sliced boiled egg and pak choi.

£14.95

Pad Tofu Ka Prow (w)

Stir Fried Tofu with Thai Basil

Stir fried tofu and mixed vegetables with fresh crushed chili, garlic, large red chilli and Thai basil

£9.95

Pad Chao Koh (w), (n)

Stir Fried Vegetables with Peanut Sauce

Stir fried Chinese leaf, chilli oil, onion, celery, tofu and spring onion with sate' peanut sauce, coconut milk and cashew nuts.

£9.95

Choo Chee Tofu (w)

Deep Fried Tofu Curry

A modern Thai red curry dish with large red chili, lime leaves, and Thai sweet basil, with deep fried tofu and pak choi.

£10.95



From the Grill

Crying Tiger (w)  **£16.95**
Grilled Sirloin Steak

Grilled sliced sirloin steak 8 oz. aged 28 days and salad served with spicy tamarind sauce.

Nok Nutty Curry (n) 
Nutty Curry

Meat marinated with honey, lemongrass and coriander root, grilled and topped with a nutty curry sauce served with potatoes, crispy shallot and cashew nuts, with:

- Grilled Chicken **£12.50**
- Sirloin steak 8 oz. 28 days **£16.95**

Kung Ma Kham **£15.50**
Tamarind Prawn

Chargrilled King prawns dressed with a palm sugar and tamarind sauce topped with cashew nuts, dried chilli and crispy shallots.

Seafood

Pla Chom Wung (w)  **£16.95**
Fish in the Palace

A salad of deep fried seabass in a light crispy batter combined with fresh herb, ginger, and cashew nuts, with Nok's kitchen sauce.

Pla Neung Manao  **£16.95**
Steamed Seabass

Steamed seabass fillets with organic lemongrass, fresh lime juice, Thai pickled garlic and crushed chilies.

Pla Prew Wan (w) **£16.95**
Sweet Sour Seabass

Stir fried fillets of seabass in a lightly crispy batter with onion, peppers, spring onion, cucumber and pineapple in sweet sour sauce.



Noodles

Pad Thai (n)

Stir fried rice noodles in tamarind sauce with spring onions, egg, sweet turnip and bean sprouts served with ground peanuts and fresh mango, with:

- Vegetables and Tofu **£9.95**
- Chicken **£10.95**
- King Prawns **£11.95**

Side dishes

Steamed jasmine rice	£2.95
Sticky rice	£3.25
Egg fried rice	£3.25
Roti	£3.25
Coconut rice	£3.25
Fried egg noodle	£3.50
Pak Choi (stir fried Pak Choi)	£4.95

(n) = Contains nuts (w) = Contains wheat

 Slightly spicy

 More spicy

 Spiciest

- Please inform staff if you have any allergy
- Please note, we add a 10% discretionary charge



Desserts

Ice Cream (select one scoops)

£3.50

Ice Cream (select two scoops)

£4.95

Strawberry, chocolate, rum and raisin, vanilla, lime, mango, pistachio, pandan, espresso and coconut.

Thai Coconut Custard Cake

£5.25

One of the most famous Thai desserts, made from egg, coconut milk and palm sugar, and topped with crispy shallot and vanilla ice cream.

Deep-fried Ice Cream

£5.25

A scoop of coconut ice cream coated in panko breadcrumbs, deep-fried until golden brown and topped with syrup.

Banana Fritter

£5.50

Deep fried banana coated in coconut flakes with syrup and vanilla ice cream on the side.

Black Sticky Rice

£5.50

A sweet pudding of black sticky rice, coconut milk with longans and topped with vanilla ice cream.