



## Appetizers

- Chicken Skewers (N)** £6.50  
Marinated in house special style, served with signature peanut sauce and cucumber pickle.
- Steamed Scallops (GF) \*\*\*** £6.25  
With ginger, lemongrass, kaffir lime leaves, chilli, garlic and lime sauce.
- Deep-fried Soft Shell Crab (N)** £6.95  
With sweet chilli sauce, crushed peanuts and wasabi mayonnaise.
- Hoy Tod \** £7.50  
Fried tapioca battered scallops and mussels served with beansprouts, spring onion and chilli sauce.
- Steamed King Prawns** £6.50  
With cellophane noodles, garlic, ginger, black pepper & soy sauce.
- Shiitake & Glass Noodle Spring Rolls** £5.95  
Served with sweet chilli sauce.
- Chilli Duck Rolls \** £6.95  
Marinated duck wrapped with chilli, leeks and shiitake mushroom in pastry served with hoi sin sauce.
- Prawn & Pork On Crispy Seaweed** £6.50  
Deep fried marinated mince prawn & pork on seaweed served with Thai plum sauce.
- Honey Glazed Spare Ribs** £6.50  
Grilled spare ribs glazed with honey garlic sauce.
- Thai Fish Cakes (GF) (N) \** £6.50  
Deep fried minced cod, long bean, kaffir lime leaves marinated with curry paste served with sweet chilli sauce and crushed peanuts.
- Golden Fried Mixed Vegetables** £5.95  
In batter, served with wasabi mayonnaise and soy sauce.
- Khao San Road's Platter (per person)** £7.50  
Combination of chicken skewer, prawn and pork on seaweed, spring roll and fish cake. (Minimum 2 people)

## Signature Dishes

All dishes come with choices of rice.

- Chuu Chee Nue \*\*\*\*** £15.50  
Slow cooked beef in thick red curry sauce.
- Moo Grop Gratiem** £14.95  
Crispy belly pork topped with garlic and soy sauce garnished with crispy garlic and coriander.
- Gang Ped Yang \** £14.95  
Grilled duck leg with Thai aubergine, bean, lychee, cherry tomatoes & Thai basil topped with Thai red curry sauce.
- Mussamun Nue (GF) (N)** £15.50  
Tender chunk of beef braised in southern style thick curry sauce with sweet potatoes, onion served with cucumber relish.
- Moo Yang** £14.50  
Grilled marinated pork shoulder served with roasted Thai rice & dried chilli sauce.
- Nham Makarm \*\*** £16.50  
Light battered jumbo prawns or crispy duck legs wok tossed with spicy tamarind sauce serve on crispy noodles.

## Soup

- Tom Yum \*\***  
Fragrant, hot & spicy broth traditional seasoned with lemongrass, kaffir lime leaves, mushroom, chilli & lime juice.
- Tom Kah \**  
A distinct flavour of Southern Thailand coconut soup with mushrooms seasoned with galanga, chilli and lime juice.
- Available with a choice of:  
**Chicken** £5.50  
**King Prawn or Mixed Seafood** £5.95

## Salads

- Khao San's Salad (N) \*\*\*** £7.95  
Choices of beef, chicken or king prawns tossed with cucumbers, carrots, red onions, crushed peanuts & spicy lime dressing garnished with coriander.
- Laab Ped (GF)** £7.95  
Sliced roasted duck tossed with crispy tofu, dried chili, spring onion, red onions, crushed roasted rice and lime juice served on salad leaves.
- Herbal Seafood Salad \*\*\*** £7.95  
Pan-grilled mixed seafood with shallots, lime leaves, lemongrass in chilli paste and lime dressing.
- Grilled Chicken Salad (N)** £7.50  
Tossed with lettuce, cucumber, onions, crispy tofu and peanut dressing.
- Crispy Soft Shell Crab Salad (N) \*\*** £8.20  
Long bean, onion and boiled egg with spicy chilli peanut dressing garnished with coriander.

## Noodles & Rice

- Pad Thai (GF) (N) \**  
Fried rice noodles with egg, tofu, turnip, dried shrimp, bean sprout, crushed peanuts and chives.
- Khao San Road's Fried Vermicelli \*\*\***  
Fried vermicelli noodle with egg, garlic, chilli, asparagus, red & spring onion seasoned with soy sauce, lime juice and hot chilli oil.
- Pad Keuy Teaw Kee Mow \*\*\***  
Fried rice noodles with garlic, chilli, egg, beans, baby corns, carrots, mushroom and Holy basil.
- Kow Soi \**  
Egg noodles in red curry broth from the North with pickle mustard, red onion, boiled egg and crispy shallot.
- Kow Pad Nam Prik Pow \*\***  
Fried rice with Thai chilli oil, onions, mushrooms, chilli and Thai basil leaves.
- Kow Pad Sapparod**  
Fried rice with curry powder, onions, peppers, pineapple, cashew nuts and spring onions.
- Kow Pad Tom Yum \*\*\***  
Fried Rice with Tom Yum paste, chilli, tomatoes, onions, mushrooms, lemongrass and kaffir lime leaves.
- Available with a choice of:  
**Chicken, Beef or Crispy Belly Pork** £11.25  
**King Prawn or Mixed Seafood** £12.95  
**Roasted Duck** £12.95  
**Sea Bass or Monkfish** £14.95  
**Vegetable & Tofu** £11.25

## Curries & From The Wok

All dishes come with choices of rice.

- Gang Phed \*\***  
Thai red curry with Thai aubergines, beans, courgettes and sweet basil.
- Panaeng \*\***  
Thick red curry flavoured with fresh chillies and lime leaves in a spicy thick panaeng curry paste with coconut milk.
- Gang Keaw Wan \*\*\***  
Thailand famous green curry with Thai aubergines, beans, courgettes & sweet basil.
- Rad Prik \*\***  
Crispy stir fried with red onion, carrots, spring onion and Thai style three flavors sauce.
- Pad Kee Mow \*\*\***  
Wok fried garlic and chilli with beans, baby corn, mushroom and Holy basil.
- Pad Tom Yum Hang \*\*\***  
Stir-fried with Tom Yum paste and herbs, chilli, onion, tomatoes, spring onion and mushroom.
- Pad King \**  
Stir-fried with ginger, chilli, onion, mushroom and soy bean paste.
- Pad Narm Prik Phow \*\*\***  
Chilli in oil paste fried with onion, baby corn, mushroom and Thai basil.
- Pad Roasted Cashew Nuts (N) \**  
With bell peppers, mushroom, onion and dried chilli.
- Pad Gratiem Prik Tai**  
Stir-fried garlic with peppers and coriander.
- Pad Prik King \*\*\***  
Thick stir-fried with red curry paste, fresh chilli, lime leaves and long beans.
- Pad Phed \*\*\***  
Stir fried garlic, chilli, bean, aubergine, lime leaves and sweet basil in creamy chilli paste.

Available with a choice of:

- Chicken, Beef or Crispy Belly Pork** £11.50  
**King Prawn or Mixed Seafood** £12.95  
**Roasted Duck** £12.95  
**Halibut, Sea Bass or Monkfish** £16.50  
**Vegetable & Tofu** £11.50

## Side Dishes

- Thai Fragrant Rice (GF)** £2.50  
**Coconut Rice (GF)** £2.50  
**Garlic & Ginger Rice** £2.50  
**Plain Noodles With Garlic Oil** £3.50  
**Aubergine With Chilli & Garlic \*\*\*** £4.95  
**Spicy Potatoes \*\*** £4.95  
**Wok Fried Mixed Vegetables** £4.95

\ Medium  
\*\* Hot  
\*\*\* Very Hot  
(GF) Gluten Free  
(N) Contains Nuts

Please ask about allergies and other dietary requirements.



## The Whites

125ml 175ml bottle

- 1 **Le Bouquet de Georges Duboeuf** £3.55 £4.50 £15.95  
VdT, France  
*Fresh floral aroma and crisp ripe fruit on the palate. A dry, easy-drinking style.*
- 2 **Norton Porteno Sauvignon Blanc** £3.60 £4.60 £16.95  
Bodega Norton, Mendoza, Argentina  
*Intense aromas of citrus, herbs and pink grapefruit. Fresh, fruity palate with an elegant dry finish.*
- 3 **Castel Firmian Pinot Grigio** £3.75 £4.95 £17.95  
Mezzacorona, Trentino, Italy  
*Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.*
- 4 **White Rabbit Riesling** £18.95  
Rhein, Germany  
*A multifaceted Riesling, Redolent of grass and herbs; here and there, a whiff of white blossoms and tropical fruit. Balanced and beautifully refreshing.*
- 5 **Finca Antigua Blanco Viura** £19.95  
La Mancha, Spain  
*A complex unoaked Viura, showing aromas of pear, apricot and fennel, a balanced, energetic palate, and a long, fruity finish.*
- 6 **Gran Hacienda Reserva Sauvignon Blanc** £21.50  
Santa Rita, Casablanca Valley, Chile  
*This Sauvignon boasts dominant characters of grapefruit, citrus blossom, apricots and a good concentration and balance, with a lingering aftertaste.*
- 7 **Chardonnay Tormaresca** £22.95  
Marchesi Antinori, Puglia IGT, Italy  
*Bright medium-bodied Chardonnay with the purity and richness of Puglian fruit.*
- 8 **Finca Montepedroso Rueda Verdejo** £23.50  
Castilla y Leon, Spain  
*A vivid expression of the Verdejo grape, with its characteristic notes of fennel, green apple, cut hay and peach. A very satisfying, fuller-bodied style of Rueda.*
- 9 **Mâcon-Villages Domaine Chenevières** £24.95  
Georges Duboeuf, Burgundy, France  
*Beautiful honeysuckle aromas on the nose and a soft, rounded palate with notes of red apple.*
- 10 **Mount Holdsworth Sauvignon Blanc** £27.50  
Wairarapa, New Zealand  
*This North Island Sauvignon marries the variety's typical zesty, grassy aroma to real texture and succulence. Green apple and passion fruit flavours turn crisp and mineral on the finish.*
- 11 **Founders Block Chardonnay** £29.95  
Katnook Estate, South Australia  
*This stylish Chardonnay offers subtle peach and nectarine aromas offset by some grapefruit zing and a touch of toast.*

## The Fizz

125ml bottle

- 25 **Ca' del Console Prosecco Extra Dry** £4.25 £22.00  
Veneto, Italy  
*A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish.*
- 26 **Rotari Rosé Metodo Classico** £27.50  
Mezzacorona, Italy  
*Traditional-method rosé, showing delicious red berry fruit.*
- 27 **Champagne Drappier Carte d'Or Brut** £44.50  
France  
*A Pinot Noir-based champagne of style and finesse, delicate aromas of white peach, quince and a touch of spice. With fine bubbles and a long, crisp finish.*
- 28 **Champagne Bollinger Special Cuvee** £57.00  
France

## The Reds

125ml 175ml bottle

- 12 **Le Bouquet de Georges Duboeuf** £3.55 £4.50 £15.95  
VdT, France  
*Vibrant berry and spice aromas; smooth with cherry and raspberry flavours.*
- 13 **Gran Hacienda Cabernet Franc** £3.60 £4.60 £16.95  
Santa Rita, Valle Central, Chile  
*A delightful example of this fabulous grape variety, showing characteristic raspberry, redcurrant and tomato leaf aromas, with some chocolatey generosity on the palate.*
- 14 **Norton Porteno Malbec** £3.70 £4.90 £17.50  
Bodega Norton, Mendoza, Argentina  
*Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.*
- 15 **Castel Firmian Merlot** £17.95  
Mezzacorona, Trentino, Italy  
*Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well structured on the palate.*
- 16 **NéPriCa (Negroamaro/Primitivo/Cabernet)** £18.95  
Tormaresca, Famiglia Antinori, Puglia IGT, Italy  
*On the palate, the spice of the Negroamaro is complemented by the juicy plum jam flavours of Primitivo, resulting in a soft and well-balanced wine.*
- 17 **Finca Antigua Petit Verdot** £19.95  
La Mancha, Spain  
*Characteristic aromas of blackberry, coriander and lilac mingle with pine bark and wet leaves. The palate has real life and presence, as well as particularly elegant balance for this grape variety.*
- 18 **Côtes-du-Rhône Saint-Esprit** £22.00  
Delas Freres, Rhone Valley, France  
*With Syrah to the fore, this is full of berry fruit, violet, liquorice, and spices. It has a generous, rounded palate and a long, elegant finish.*
- 19 **Promesa Rioja Crianza** £23.95  
Familia Martinez Bujanda, Spain  
*A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels.*
- 20 **Casa Valduga Identidade Pinot Noir** £26.00  
Brazil  
*Attractive ripe red fruits – strawberry, cherry – with hints of aniseed, tobacco and mint. Light, lively flavours on the palate, silky texture and very refreshing.*
- 21 **Founders Block Cabernet Sauvignon** £29.95  
Katnook Estate, South Australia  
*Intense blackcurrant and mint aromas mark this classic Coonawarra Cabernet, while the lush yet fine-grained palate offers abundant berry fruit alongside toasty, spicy complexity from the oak.*
- 22 **Fleurie Clos des Quatre Vents** £32.00  
Georges Duboeuf, Burgundy, France  
*Full-bodied for Fleurie, with plenty of oomph to match the trademark floral character, and complex nuances, both savoury and fruity, on the palate.*

## The Rosé

125ml 175ml bottle

- 23 **Finca El Paso Rosé** £3.60 £4.60 £16.95  
Aragón, Spain  
*Beautifully delicate rosé from northern Spain, with a pale pink colour, aromas of summer berries and flowers, and a dry but rounded palate.*
- 24 **Rosé Domaine Coste** £18.50  
Vin de Pays des Côtes de Thongue, France  
*Palish pink in colour, with a plump, dry palate and flavours of strawberry and blackberry. Fresh and round with good length.*