



Thai Sunset

Menu





Set Menus

Set Menu A

£23.50 Per person

Mixed Starter

Chicken satay, fish cakes, spring rolls, pork toasts and Golden Bags.

Gang Keo Wahn Gai

Chicken in green curry with coconut milk, mixed vegetables and herbs.

Neu-a Putt Num Mun Hoi

Beef in oyster sauce with onions, spring onions and peppers.

Putt Preow Wahn Puk (v)

Mixed vegetables in a sweet and sour sauce.

Kao Plao (v)

Steamed aromatic rice.

Set Menu B

£24.95 Per person

Mixed Starter

Chicken satay, fish cakes, spring rolls, pork toasts and Golden Bags.

Mussamun Gai

Chicken curry with potatoes, cashew nuts and onions.

Putt Gratiem Prik Thai Talay

Seafood with garlic and ground pepper.

Puk Putt Num Mun Hoi (v)

Mixed vegetables in oyster or soya sauce.

Kao Putt Kai (v)

Egg fried rice.

Set Menu C (v)

£22.50 Per person

Vegetarian Mixed Starter

Corn cakes, spring rolls, egg toasts, vegetable tempura and fried tofu.

Panang Puk

Mixed vegetables in red curry with coconut milk and lime leaves.

Taohoo Puk Khing

Tofu with ginger, spring onions, onions and garlic.

Kai Jeow Puk (v)

Diced mixed vegetable omelette.

Kao Plao (v)

Steamed aromatic rice.

Set menus are for a minimum of 2 people.

Set Menus

Set Menu D

£29.50 Per person

Mixed Starter with prawn spring rolls
Chicken satay, fish cakes, prawn spring rolls, pork toasts
and Golden Bags.

Plah Neung See Yeoo

Steamed sea bass with soya sauce, ginger, spring onions and
garlic cloves.

Broccoli and Garlic (v)

Broccoli and garlic in oyster or soya sauce.

Putt Krapao Goong

Prawns with fresh chilli, garlic, sweet basil, onions and peppers.

Kao Putt Kai (v)

Egg fried rice.

Set Menu E

£27.50 Per person

Mixed Starter with prawn spring rolls
Chicken satay, fish cakes, prawn spring rolls, pork toasts
and Golden Bags.

Putt Krapao Hoi Shell

Scallops with fresh chilli, garlic, sweet basil, onions and peppers.

Larb Gai

Minced chicken with lime juice and herbs.

Panang Puk (v)

Mixed vegetables in red curry with coconut milk and lime leaves.

Kao Plao (v)

Steamed aromatic rice.

Set Menu F (v)

£19.95 Per person

Tom Kha Het

Mushrooms in a coconut milk soup with lemon grass, coriander
and galangal.

Mussamun Taohoo

Tofu curry with potatoes, cashew nuts and onions.

Puk Putt Num Mun Hoi (soya sauce)

Mixed vegetables in soya sauce.

Gang Keo Wahn Puk

Mixed vegetables in green curry with coconut milk and herbs.

Putt Gooley Dteow Plao

Fried rice noodles in soya sauce with dried garlic.

Set menus are for a minimum of 2 people.

Starters

- 1. Satay Gai** £6.50
Chicken skewers served with peanut sauce.
- 2. Satay Goong** £7.50
Prawn skewers served with peanut sauce.
- 3. Tord Mun Plah** £6.75
Fish cakes served with sweet chilli sauce and cucumber.
- 4. Tord Mun Kaport (v)** £5.75
Corn cakes served with sweet chilli sauce.
- 5. Poh Pia Tord (v)** £5.95
Vegetable and glass noodle spring rolls served with sweet chilli sauce.
- 6. Goong Hompah** £7.50
Prawn spring rolls with sweet chilli sauce.
- 7. Boo Nim** £9.50
Deep fried soft shell crab with chilli and garlic.
- 8. Gai Hor By Toey** £7.95
Marinated chicken wrapped in pandan leaves served with sweet soya sauce.
- 9. Kanom Pung Nah Moo** £6.50
Minced pork with garlic and coriander on toast.
- 10. Kanom Pung Nah Kai (v)** £5.25
Toast dipped in egg with soya sauce and deep fried.
- 11. Golden Bags** £6.95
Wonton bags filled with grated chicken, sweetcorn, peppers, onions and garlic.
- 12. Puk Tempura (v)** £6.75
Mixed deep fried vegetables served with sweet chilli sauce.
- 13. Thai Sunset Hoi Shell Yarng** £9.95
Scallops in shell grilled, with dried garlic in a special Thai Sunset sauce.
- 14. Mixed Starters for 2 people** £14.25
Chicken satay, fish cakes, spring rolls, pork toasts and Golden Bags.
- 15. Mixed Vegetable Starters for 2 people (v)** £13.25
Corn cakes, spring rolls, egg toasts, vegetable tempura and fried tofu.

Soups

16. Tom Yum Goong £6.95

Prawns in a hot and sour broth with lemon grass, lime leaves, coriander and mushrooms.

17. Tom Yum Gai £6.50

Chicken in a hot and sour broth with lemon grass, lime leaves, coriander and mushrooms.

18. Tom Yum Het (v) £6.25

Mushrooms in a hot and sour broth with lemon grass, lime leaves, coriander.

19. Tom Kha Goong £6.95

Prawns in a coconut milk soup with lemon grass, coriander and galangal.

20. Tom Kha Gai £6.50

Chicken in a coconut milk soup with lemon grass, coriander and galangal.

21. Tom Kha Het (v) £6.25

Mushrooms in a coconut milk soup with lemon grass, coriander and galangal.

Salads

22. Somtum £7.95

Shredded swede salad with crushed dried prawns, crushed peanuts, chilli and garlic. Can be ordered without prawns.

23. Larb Moo/Gai £8.95

Minced pork or chicken with lime juice and herbs.

24. Num Dtok Pbet £9.50

Sliced duck breast with lime juice and herbs.

25. Yum Neu-a £9.50

Beef salad with hot chilli, onions, spring onions, coriander and lime juice.

26. Yum Tunah £8.95

Tuna salad with hot chilli, onions, spring onions, coriander and lime juice.

27. Yum Woonsen Puk (v) £7.95

Glass noodle salad with spicy dressing.

28. Yum Woonsen £8.95

Glass noodle salad, minced pork, prawns with spicy dressing.

Curries

- 29. Putt Pet Pbet Yarng** £9.50
Duck in red curry paste with green beans and sweet basil.
- 30. Mussamun Gai** £8.50
Chicken curry with potatoes, cashew nuts and onions.
- 31. Mussamun Neu-a** £8.95
Tender beef with potatoes, cashew nuts and onions.
- 32. Mussamun Taohoo (v)** £7.95
Tofu curry with potatoes, cashew nuts and onions.
- 33. Panang Goong** £9.50
Prawns in red curry with coconut milk and lime leaves.
- 34. Panang Gai** £8.50
Chicken in red curry with coconut milk and lime leaves.
- 35. Panang Neu-a** £8.95
Tender beef in red curry with coconut milk and lime leaves.
- 36. Panang Puk (v)** £7.50
Mixed vegetables in red curry with coconut milk and lime leaves.
- 37. Gang Keo Wahn Gai** £8.50
Chicken in green curry with coconut milk, mixed vegetables and herbs.
- 38. Gang Keo Wahn Puk (v)** £7.50
Mixed vegetables in green curry with coconut milk and herbs.
- 39. Gang Keo Wahn Goong** £9.50
Prawns in green curry with coconut milk, mixed vegetables and herbs.
- 40. Jungle Curry Moo** £8.50
Pork in clear red curry with bamboo shoots and mixed vegetables.
- 41. Jungle Curry Neu-a** £8.95
Beef in clear red curry with bamboo shoots and mixed vegetables.
- 42. Jungle Curry Puk (v)** £7.50
Clear red curry with mixed vegetables.

Stir Fries

- 43. Goong Putt Makarm** £9.50
Slightly battered stir fried prawns with tamarind sauce and chilli oil on a bed of shallots, peppers tomatoes and mushrooms.
- 44. Putt Makue-ah (v)** £7.50
Aubergines with mixed vegetables.
- 45. Neu-a Putt Num Mun Hoi** £8.95
Beef in oyster sauce with onions, spring onions and peppers.
- 46. Puk Putt Num Mun Hoi (v)** £7.95
Mixed vegetables in oyster or soya sauce.
- 47. Broccoli and Garlic (v)** £7.95
Broccoli and garlic in oyster or soya sauce.
- 48. Gai Putt Khing** £8.50
Chicken with ginger, spring onions, onions and garlic.
- 49. Taohoo Putt Khing (v)** £7.95
Tofu with ginger, spring onions, onions and garlic.
- 50. Putt Gratiem Prik Thai Goong/Talay** £9.95
Prawns or seafood with garlic and ground pepper.
- 51. Putt Gratiem Prik Thai Moo/Gai** £8.50
Pork or chicken with garlic and ground pepper.
- 52. Putt Preow Wahn Puk (v)** £7.95
Mixed vegetables in a sweet and sour sauce.
- 53. Putt Preow Wahn Moo/Gai** £8.50
Pork or chicken with mixed vegetables in a sweet and sour sauce.
- 54. Putt Preow Wahn Goong** £9.95
Prawns with mixed vegetables in a sweet and sour sauce.
- 55. Goong Putt Met Mamuang** £9.95
Prawns, cashew nuts, mushrooms, onions and dried chilli in a sweet sauce.
- 56. Gai Putt Met Mamuang** £8.95
Chicken, cashew nuts, mushrooms, onions and dried chilli in a sweet sauce.
- 57. Putt Krapao Moo/Gai** £8.50
Pork or chicken with fresh chilli, garlic, sweet basil, onions and peppers.
- 58. Putt Krapao Neu-a/Pbet** £8.95
Beef or duck with fresh chilli, garlic, sweet basil, onions and peppers.

59. Putt Krapao Goong £9.95
Prawns with fresh chilli, garlic, sweet basil, onions and peppers.

60. Putt Krapao Hoi Shell £13.95
Scallops with fresh chilli, garlic, sweet basil, onions and peppers.

Fish

61. Plah Lard Prik £12.95
Fried red snapper in a sweet chilli sauce and Thai herbs.

62. Plah Preow Wahn £13.95
Grilled salmon in a sweet and sour sauce with pineapple, apple and mixed vegetables.

63. Plah Thai Sunset £14.95
Fried sea bass with lime juice, soya sauce, pineapple, cashew nuts and mixed vegetables

64. Plah Chuchi £13.95
Grilled salmon with a rich red curry and coconut milk sauce and lime leaves, peppers and sweet basil.

65. Plah Tord Gratiem Prik Thai £14.95
Fried sea bass with garlic and ground pepper.

66. Plah Num Dtok £14.95
Fried sea bass, dried crushed chilli and rice with mint, shallots, spring onions, soya sauce and lime juice.

67. Plah Neung Manao £14.95
Steamed sea bass with fresh chilli, garlic, coriander, soya sauce and lime juice.

68. Plah Neung See Yeoo £14.95
Steamed sea bass with soya sauce, ginger, spring onions and garlic cloves.

69. Plah Neung Khing £14.95
Steamed sea bass with black bean sauce, sesame oil and mixed vegetables.

70. Plah Putt Met Mamuang £12.95
Battered fried red snapper in soya sauce with cashew nuts, peppers, onions, carrots and dried chilli.

71. Plah Makarm £12.95
Battered Fried red snapper in tamarind sauce and chilli oil.

72. Plah Pao £14.95
Grilled sea bass with thai herbs.

Thai Sunset Special Dishes

73. Goong Yarng £14.95

Grilled king prawns with Thai Sunset sauce.

74. Goong Mungorn Pongaree £24.95

Stir fried lobster tail in yellow curry paste, peppers, onions, celery and asparagus.

75. Goong Mungorn Prik Thai £24.95

Grilled lobster tail with white pepper and cream sauce and spinach.

76. Pbet Makarm £9.50

Crispy duck with tamarind sauce.

77. Weeping Tiger £12.95

Sizzling sirloin beef marinated in dark soya sauce and dried chilli sauce.

78. Kai Jeow Moosup £8.50

Grated pork omelette.

79. Kai Jeow Puk (v) £7.50

Diced mixed vegetable omelette.

Rice/Noodles

80. Putt Thai Goong £8.95

Rice noodles with prawns topped with crushed peanuts and beansprouts in palm sugar and tamarind sauce.

81. Putt Thai Gai £7.95

Rice noodles with chicken topped with crushed peanuts and beansprouts in palm sugar and tamarind sauce.

82. Putt Thai Jay (v) £7.75

Rice noodles topped with crushed peanuts, tofu and beansprouts in palm sugar and tamarind sauce.

83. Putt See Yeoo Goong £8.95

Rice noodles with prawns, egg and vegetables in a dark soya sauce.

84. Putt See Yeoo Gai £7.95

Rice noodles with chicken, egg and vegetables in a dark soya sauce.

- 85. Putt See Yeoo Puk (v)** £7.75
Rice noodles with egg and vegetables in a dark soya sauce.
- 86. Putt Gooye Dteow Plao** £4.95
Fried rice noodles in soya sauce with dried garlic.
- 87. Kao Plao (v)** £2.95
Steamed aromatic rice.
- 88. Kao Putt Kai (v)** £3.25
Egg fried rice.
- 89. Kao Kathi (v)** £3.25
Coconut rice.
- 90. Kao Putt Puk (v)** £6.50
Vegetable and egg fried rice.
- 91. Thai Sunset Kao Ob Supparot** £8.95
Half pineapple with fried rice, cashews and vegetables.
- 92. Thai Sunset Kao Ob Supparot Gai** £9.50
Half a pineapple with chicken, fried rice, cashew nuts and vegetables.
- 93. Kao Nee-ow (v)** £2.95
Sticky rice.

Desserts

- 94. Ice Cream** £2.95
Two scoops of vanilla, strawberry or chocolate ice cream with cocktail cherries.
- 95. Sorbet** £3.95
Two scoops of passion fruit or lemon grass. Chef's special.
- 96. Rambutan and Ice Cream** £3.95
Rambutan with one scoop of ice cream.
- 97. Lychee and Ice Cream** £3.95
Lychee with one scoop of ice cream.
- 98. Banana Fritters** £4.75
Fried banana in batter served with one scoop of ice cream.
- 99. Apple Fritters** £4.75
Fried apple in batter served with one scoop of ice cream.
- 100. Lychee Fritters** £4.95
Fried lychee in batter served with one scoop of ice cream.

101. Banana Split	£4.75
A split banana with two scoops of ice cream topped with chocolate and strawberry sauces, sprinkles and cocktail cherries.	
102. Pandan pancake	£4.75
Coconut with palm sugar wrapped in a pandan leaf pancake and served warm with one scoop of ice cream.	
103. Coffee	£2.50
104. Tea	£2.50
105. Green or Jasmine Tea	£2.00
106. Herbal Tea	£2.00
107. Fresh Mint Tea	£2.25
108. Liqueur Coffee	£4.50
109. Floater Coffee	£2.75

An optional 10% service charge will be added to your bill.

All prices include VAT at the current rate.

Cheques only accepted upto the value of a valid bankers card.

Vegetarian dishes are denoted with a 'V' and maybe cooked in soya sauce.
If you prefer oyster sauce you should inform your server when ordering.

Some dishes may contain nuts.

At Thai Sunset we use only the finest ingredients and the oil that we use is specially selected for its low cholesterol characteristic. Some dishes are spicy and we advise diners to inform the server when ordering how spicy they would like their food prepared.

CHILLI PEPPER, or more simply just "chili", is the fruit of the plants from the genus *Capsicum*. Even though chillies may be thought of as a vegetable, their culinary usage is generally as a spice.

CHINESE LEAF is a green leafy vegetable used in Thai cooking, it has a firm white stem, dark green leaves and a faintly bitter taste.

CORIANDER is an annual plant in the family Apiaceae. The name 'coriander' in a culinary context may refer to either the seeds of the plant (used as a spice), or to its leaves (used as a herb).

GALANGAL is a Rhizome with culinary and medicinal uses. It resembles (and is related to) ginger root in appearance and it also tastes a little like ginger.

GRATIEM (garlic) is an annual herbaceous plant with underground bulbs comprising several cloves. Therapeutic uses are as antimicrobial, diuretic, expectorant, antifatulence and cholesterol lowering agents.

HOM-DAENG (shallots) The bulbs contain volatile oil, and are used as flavouring or seasoning agents. Therapeutic properties include the alleviation of stomach discomfort, and as an antidiarrhoea, expectorant, diuretic and antifu agents.

KATTHI (coconut milk) is a sweet, milky white cooking base derived from the meat of a mature coconut. The colour and rich taste of the milk can be attributed to the high oil content and sugars.

KHING (ginger) is an erect plant with thickened, fleshy and aromatic rhizomes. Used in different forms as a food flavouring and spice. Ginger's therapeutic uses are as a carminative, antinauseant and antifatulence agent.

KRACHAI is an erect annual plant with aromatic rhizomes and yellow-brown roots, is used as a flavouring. The rhizomes contain stomachache relieving and antimicrobial properties, and other therapeutic benefits such as antifatulence.

LEMON GRASS is a tropical Southeast Asian vegetable which is often sold in stem form. Its leaves are used to make tea which can relieve stomach and gut problems. It can also act as an antidepressant and as a mood enhancer.

NUM PLAH (fish sauce) is a condiment derived from fish that have been allowed to ferment. It is an essential ingredient in many curries and sauces.

PANDAN LEAVES are used in the cuisine of Southeast Asia to add a distinct aroma to rice and curry dishes

SA-RA-NAE (mint) The fresh leaves of this herbaceous plant are used as a flavouring and eaten raw in Thai cuisine.

SRIRACHA is the generic name for a hot sauce. It is named after the seaside city of Amphoe Si Racha, where it was first produced as a local product. It is made from sun-ripened chili pepper, vinegar, garlic, sugar and salt.

SWEET BASIL is a tender low-growing herb. The plant tastes somewhat like Anise, with a strong, pungent, sweet smell.





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