

Regional Specialities

T1 ปลาหมึก หุ้งน้ำมะนาว – TA LAY NUENG MA NOW	16.95
(Hot Pot)<Steamed squid and prawn, served on a bed of Chinese leaves, with a spicy sauce made from crushed garlic and fresh chilli>	
T2 ปลาปิ้งทะเล – PLA PAE SAH (Hot Pot)	16.95
<Deep fried whole sea bass with spicy and sour curry>	
T3 หุ้งสามรส – KOONG SAM ROD	14.95
<Fried king prawns, onion, tomatoes, cucumber and pineapple with sweet & sour sauce>	
T4 ผัดไทยหุ้งใหญ่ – PHAD THAI KOONG YAI	14.95
<Stir fried special Thai noodles in our secret sauce with king prawns >	
T5 เป็ดผัดวุ้น – AROMATIC CRISPY DUCK	13.95
<Marinated duck prepared using herbs, with a crispy skin and tender shredded meat, accompanied by hoi-sin sauce, steamed pancakes, cucumber and spring onion>	
T6 ปูนิ่มผัดผงกระหรี่ – POO NIM PHAD PONG KA REE	13.95
<Stir-fried soft-shelled crab in curry sauce>	
T7 ปูนิ่มเกลือพริกไทย – POO NIM KLEA PRIK THAI	13.95
<Stir-fried soft-shelled with salt & pepper>	
T8 ยำผักปิ้งกรอบ – YUM PAK BOONG KROB	13.95
Deep fried crispy morning glory served with prawns,pork, chopped chilli and lemon juice>	
T9 คัมเขมรกระดูกอ่อน – TOM ZABB (Hot Pot)	13.95
<A tasty soup spiced with chilli powder and Thai herbs, and flavoured with fish sauce and lime juice>	
T10 KANG SOM PAK RUAM KUNG SOD	13.95
(Hot Pot)<Spicy and sour curry with prawns and vegetables>	
T11 SOM TUM TADD < papaya salad Thai style>	13.95
T12 สุกิน้ำหมู,ทะเล – SUKI-YAKI SOUP (Hot Pot)	12.95
<Glass noodle soup with egg and mixed vegetables>	
T13 เย็นตาโฟหม้อไฟ –	12.95
YEN TA FO (Hot Pot) <Pink soup topped with fish balls, prawns, pork,deep-fried tofu and crispy wonton>	
T14 เนื้อย่าง – NUE YANG	12.95
<Grilled sirloin steak,thinly sliced on a bed of lettuce with homemade Thai sauce>	
T15 KRA PRAO KHAI YEAW MA	12.95
T16 ข้าวผัดปู – KHAO PAD POO	9.50
<Crab meat and fried rice with mixed vegetables>	
T17 คอหมูย่างนมสด – MOO YANG NOM SOD	9.50
<Char-grilled pork, marinated in mixed spices>	
T18 หุ้งซำปลา – KOONG CHAE NAM PLA	8.95
<Raw prawns in fish sauce, topped with spicy and sour sauce>	
T19 ราดหน้าหมู/หุ้ง – RAD NAH MOO/KOONG	8.95
<Fried noodles in gravy soup with pork or prawns>	

Curries & Thai Wok

<u>Choose one:</u> Vegetables, Chicken, or Pork	8.00	Beef or Prawn	8.95
16) KAENG KEOW WAN (Green Curry)			
<One of Thailand's most-loved curries, with aubergine, bamboo shoots, long beans and courgette>			
17) KAENG PHED (Red Curry)<Red curry cooked in coconut milk with aubergine, bamboo shoots, long beans and courgettes>			
18) MASSAMAN CURRY <Smooth curry with coconut milk, onions, potatoes and peanuts>			
19) PHA NAENG (thick Red Curry) <Creamy red curry sauce with a hint of lime leaves and sweet basil leaves>			
20) PHAD KRA PAOW			
<Stir-fried fresh garlic and chillies with onion, basil leaves, green beans and peppers>			
21) PHAD MED MA MUANG <Stir- fried cashew nuts, peppers, onions,spring onions and dried chillies>			
22) PHAD PREAW WAN <Stir-fried homemade sweet and sour sauce, peppers, pineapple, tomatoes,cucumber, onions & spring onions			
23) PHAD KHING <Stir-fried ginger with black mushrooms,onions & spring onions>			
24) PHAD NUM MUN HOI <Stir-fried oyster sauce with mushrooms, carrots, onions &spring onions>			
25) PHAD KRA TIEM PRIK THAI <Stir-fried onions, garlic & pepper>			
26) PHAD NAM PRIK PHAO <Stir-fried onions, peppers, spring onions and chilli paste>			

Fish & Vegetable dishes

27) PLA NUNG MA NAOW <Steamed whole sea bass flavoured with chopped chilli, garlic and lemon juice>	16.95
28) PLA SA MOON PRAI <Deep-fried whole sea bass served with mixThai herbs, chilli paste and spicy sauce>	16.95
29) PLA RAD PRIK <Deep-fried whole sea bass topped with sweet sauce>	16.95
30) PLA CHU CHEE <Deep-fried salmon topped with red curry paste in coconut milk and shredded lime leaves>	13.95
31) PAD PUK RUAM *V <Stir-fried mixed vegetables with 7.50 garlic, oyster sauce and sesame sauce>	7.50
32) PAD BROCCOLI *V <Broccoli with garlic & oyster sauce>	7.50
33) PAD PAK BOONG *V	8.95
<Stir fried morning glory with garlic and oyster sauce>	
34) PAD KHA NAH *V	8.95
<Stir-fried Chinese Broccoli in garlic and oyster sauce>	

Duck and other refreshing dishes

35) KAENG PED YANG <Roast duck red curry pineapple, 9.50 Lychee, sweet basil)	
36) PED MA KHAM <Crispy duck with broccoli on a bed 9.50 of cherry tomatoes tamarind sauce>	
37) KRA PAO PED <Stir-fried duck with fresh garlic 9.50 and chilli, onion, basil leaves, green beans and peppers>	
38) TUMM THAI (Papaya salad with peanuts) 7.00	
<Green papaya salad, served in a Thai style>	
39) TUMM KAI KEM 8.50	
(Papaya salad with salted eggs & peanuts)	
<Green papaya salad, served in a Thai style,	
40) TUMM POO PLA RA 8.50	
(Papaya salad with pickled fish & salted crab)	
<Green papaya salad, served in an Eastern Thai style,with pickled fish & salted crab>	
41) LABB GAI (Spicy chicken salad) 8.00	
<Chicken salad of mixed Thai herbs, onions, spring onions and chilli>	
42) LABB PEDD (Spicy duck salad) 8.95	
<Duck salad of mixed Thai herbs, onions, spring onions and chilli>	
43) YUM NUE (Grilled beef salad) <Beef salad of mixed Thai 8.95 herbs,onions, spring onions and chilli paste>	
44) PLAH KOONG (Grilled prawn salad) 8.95	
<Aromatic salad with grilled prawns tossed in a dressing of chilli and lime juice>	
45) YUM RUAM MIT TA LAY 9.50	
(Mixed seafood salad)<A salad of mixed seafood flavoured with chilli and lemon dressing>	

Rice & Noodles

Choose from: Vegetables, chicken, pork or beef Prawns
8.00 8.95

46) SAWASDEE FRIED RICE <Fried rice with mixed vegetables>	
47) PAD THAI <The famous stir-fried rice noodle dish, with tamarind sauce, egg, beansprouts & peanuts>	
48) PAD SEE EAW	49) PAD KEE MAO
<A Thai favourite of rice noodles with egg & sweet soya sauce>	<Spicy stir-fried rice noodles with chillies, pepper, onions, long beans and sweet basil leaves>

Rice

50) KHAO SUAY – STEAMED JASMINE RICE	2.50
51) KHAO KHAI – EGG-FRIED RICE	3.50
52) KHAO KRA THI – COCONUT RICE	3.50
53) KHAO NEAW – STICKY RICE	3.50
54) SEN MHEE – STEAMED RICE VERMICELLI	3.50
55) KHA NOM JEEN – THAI NOODLES	3.50

Starters

- Sawasdee Mixed Platter (for two) 13.95**
 <Spring rolls, prawns on toast, chicken satay and dim sum >
- 01) Prawn Crackers 2.00**
02) Fried Pork Crackling 3.00
03) Salad Kaek *V 5.95
 <Green salad with sliced boiled eggs and delicious peanut sauce>
- 04) Spring Rolls *V 5.95**
 <Deep-fried spring rolls stuffed with vegetables and glass noodles, served with sweet chilli sauce>
- 05) Chicken Satay <Char-grilled chicken with coconut milk 5.95**
 & turmeric, served with a peanut sauce>
- 06) Dim Sum <Streamed minced pork and 5.95**
 prawn dumplings, served with sweet soya sauce>
- 07) Prawn on Toast 5.95**
08) Fish/Prawn cakes 5.95
 <Thai-style fish or prawn cakes, served with sweet chilli and topped with peanuts>
- 09) Thai Style Calamari 8.00**
 <Crispy deep-fried squid served with *sriracha* sauce>
- 10) Roasted pork spare ribs 8.00**
 <Pork spare ribs marinated in herbs and honey, served with *hoi sin* sauce>
- 11) Sun-dried beef <Deep-fried marinated beef> 8.50**
12) Chicken wings 8.50



Soups

Choose one: mushroom (V) 5.50 chicken 6.00 prawn 7.00

13) TOM YUM <Traditional Thai hot and sour soup with tomatoes>

14) TOM KHA <Mild coconut soup with lemongrass, lime leaves, galangal and tomatoes>

15) TOM YUM TA-LAY 8.00
 <Squid and prawn traditional Thai hot and sour soup with chilli oil>



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**Eat in or Take away Menu
 or Delivery**

Original & Delicious

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