

Nām Sup

Tōm Yum King Prāwn Sōup ต้มยำกุ้ง 9.25
Spicy king prawn soup with lemongrass, mushroom and fresh chilli.

Tōm Kāi Gāi Sōup ต้มไก่ 8.75
Chicken with galangal, lemongrass & lime leaves in coconut milk.

Little Thāi Plāh

ทอดปลา
Fried Fish with Garlic Pepper Sauce 15.95

ปูอัดพริกขี้หนู
Wōk Fried Crāb & Chilli Jām 15.95

Fish Sālād 15.75

แกงเผ็ดปู
Crāb & Egg Yellōw Curry 15.95

แกงแดงปลา
Deep Fried Red Mullet with Rich Red Curry 15.95

ต้มยำหัวปลี
Thāi style Sweet & Sōur Fish 15.95

ปลาช่อนสมุนไพร
Fish, Ginger & Thāi Herbs 15.95

หมึกผัดพริกขี้หนู
Fried Squid with Spicy Garlic Sauce 14.95

Little Thāi Gāiāng

Chicken Green Curry แกงเขียวหวานไก่ 10.75
with bamboo shoots & basil leaves

Beef Māssāmān Curry แกงมัสมั่น 11.25
Roasted onion, potato & crushed peanuts

Rōast Duck Penāng เป็ดพะเนาะ 12.95
served with lychees, potato & kaffir leaves

Red Curry King Prāwn แกงแดงกุ้ง 15.55
with fresh pineapple & holy basil

Yellōw Pōrk Curry แกงเหลืองหมู 10.75
Mild yellow with sweet potato, onion & lime leaves

Nōrthern Beef Jungle Curry แกงจืดหมู 11.25
Bamboo, holy basil & long beans

Red Curry with Butternut Squāsh 10.95
A little Thai firm favourite

Little Thāi Grā-Tā-Pāt

Beef with Oyster Sāuce สเต็กเนื้อ 11.25
with shitake mushrooms & baby corns

Chicken & Ginger หมักไก่ 10.75
with spring onion

Sweet & Sōur Pōrk หมูสะเต๊ะ 10.45
Pineapple, tomato, spring onion & cucumber

Stir Fried Beef สเต็กหมู 11.25
with holy basil, garlic & chilli

Sweet Sticky Pōrk 11.25
Wok fried with palm sugar, red onion & bean sprouts

Little Thāi Bāngkōk หมักหมู 10.75
with Garlic pepper, beansprouts & chicken

Rōast Duck Wōk Fried เป็ดผัด 12.95
with mange tout, beansprouts in oyster sauce

Chicken & Cāshew Nuts หมักไก่ 10.75
with a splash of thai whiskey

Wōk Fried Pōrk หมูผัด 10.45
with birds eye chilli & coriander

Stir Fried Crispy Belly Pōrk 11.25
with longstem broccoli and soy oyster sauce

Khāō & Gūāey Tiew

Vegetāble Fried Rice ข้าวผัดผัก 5.95

Pineāpple Fried Rice ข้าวผัดส้ม 4.95

Cōcōnut Fried Rice ข้าวผัดกะทิ 5.25

Pōrk Fried Rice ข้าวผัดหมู 5.95

Crāb Fried Rice ข้าวผัดปู 7.95

Chicken Fried Rice ข้าวผัดไก่ 5.95

Fried Rice with Egg ข้าวผัดไข่ 4.95

Thāi Jāsmine Rice ข้าวหอม 3.95

King Prāwn Fried Rice ข้าวผัดกุ้ง 7.95

Spicy Chilli Fried Rice ข้าวผัดพริก 5.25

Chicken Pād Thāi ผัดไก่ 9.95

King Prāwn Pād Thāi ผัดกุ้ง 11.50

Pōrk Pād See Eew หมูผัดซีอิ้ว 9.95

All Vegetāriāns

Can have same same but different, no meat, no fish ASK FOR HELP

Little Thai Bits

- Thai Prawn Crackers** *ข้าวเกรียบกุ้ง* 3.25
- Vegetable Spring Rolls (4)** *แกมวุ้นผัก* 5.75
Little thai style spring rolls served with plum sauce
- Golden Money Bags (4)** 6.95
Minced prawn and crab meat blended with thai herbs and shallow fried
- Pork Spring Rolls (4)** *แกมวุ้นหมู* 6.45
Slow roasted marinated shoulder of pork wrapped in thai herbs & shallow fried
- Thai Fish Cakes (4)** *แกมวุ้นปลา* 6.95
Local fresh fish mixed with red curry paste & thai spices with cucumber, peanut & chilli dip
- Satay Gai (4)** *เสียบชีไก่* 7.45
Strips of grilled marinated chicken served with a cucumber & peanut dip
- Satay Moo (4)** *เสียบชีหมู* 7.45
Marinated strips of pork served with a cucumber & peanut dip
- Tempura Squid** 8.25
Little thai fresh squid in tempura batter
- Little Thai Ribs** *หมูสามชั้น* 8.50
Caramelised pork ribs with a chilli vinegar dip
- King Prawn Filo (7)** *กุ้งชุบแป้งทอด* 7.50
Marinated in oyster sauce & wrapped in a light pastry
- Little Thai No Names** *ผักชุบแป้งทอด* 6.75
Lightly battered vegetables deep fried with chilli sauce
- Crab and Ginger Spring Rolls (4)** *แกมวุ้นปู* 8.25
Freshly picked crabmeat blended with ginger & thai herbs
- Dry Ribs** 8.50
Wok fried With garlic and pepper

Little Thai Salads

- Rare Thai Beef Salad** *สเต็กเนื้อ* 10.45
Spicy beef salad with soy, mint, shallots & chilli dressing
- Larb Duck or Chicken** *ลาบ* D-11.45
Minced with spring onion, thai herbs, shallots, C-10.45
dried chilli & roasted ground rice & lime juice
- Papaya Salad** *ส้มตำ* 9.45
Salad of shredded green papaya with lemon dressing & dried shrimp
- Roast Duck Salad** *สเต็กเป็ด* 11.45
Slow roasted duck salad with lime chilli dressing

To Finish Off

Sticky Coconut Rice & Mango <i>ข้าวเหนียวมะม่วง</i>	6.25
Grilled pineapple with rum, ginger, lemongrass, syrup and ice cream	6.50
Banana Crunchy Fritters <i>กล้วยทอด</i>	6.50
Selection of Ice-Creams & Sorbets	6.25

Tea & Coffee

Tea	2.00
Coffee	2.50
Espresso	2.60
Double Espresso	2.75
Liqueur Coffee	6.45

Liqueurs

	%	
Baileys Irish Cream	23	3.95
Peach Schnapps	23	3.95
Creme de Menthe	25	3.95
Tia Maria	26.5	3.95
Amaretto do Saranno	28	3.95
Sambucca	38	3.95
Cointreau	40	3.95
Grand Marnier	40	3.95
SangSom <i>Rum Thai</i>	40	4.25
Mekahong <i>Whiskey Thai</i>	40	4.25

Armagnac & Cognac

Janneau Tradition Armagnac	40	4.65
Remy Martin VSOP Cognac	40	4.00

Please allow a reasonable waiting time as all food is freshly cooked to order

All prices inclusive of Jersey G.S.T

We accept the following credit cards

- Visa
- Euro Card
- Master Card
- Visa Electron
- Maestro
- Solo

Unfortunately we do not accept cheques

A 10% service charge for parties of 6 or more will be added to the final bill