THAI BOTANICO

STARTERS

3. **Prawn Crackers** · 4,25

4. **Thai Style Chargrilled Spare Ribs** *(Sikhomg)* · 14,10
Special blend of Thai herbs and spices, chargrilled for a caramelised finish. Served with Thai dipping sauce.

5. **Satay** 4 pieces *(Satay)* **Chicken** · 12,30 **Fillet Steak** · 16,70
Skewered, marinated meat with cumin and coriander, served with peanut satay sauce and cucumber-onion vinaigrette.

6. **Thai Vegetable Spring Rolls** *(Pho Phiaphak)* · 8,90
Crispy rolls filled with glass noodles, mushrooms, shredded vegetables and Thai herbs. Served with sweet chili sauce.

2. **Thai Golden Bags** *(Tung Thong)* · 9,90
Finely minced chicken, Thai herbs wrapped in wonton paper. Served with sweet chili sauce.

8. **Prawn Paper Roll** *(Kung Hom Pha)* · 18,20
Tiger king prawns in a crispy rice flour pastry, served with sweet chili sauce.

9. **Thai Chicken and Egg Toast** *(Kanompang na Moo)* · 9,90
Chicken marinated with Thai herbs and spices. Served on egg-battered toast with sweet chili sauce.

10. **Thai Oriental Special Mixed Hors d'oeuvres** *(Ruam Mit)*
Minimum of 2 people - price per person · 16,90
Chicken satay skewers, Thai spring rolls, Thai chicken toast, prawn paper rolls, and Thai ribs. Served with a trio of sauces.

11. **Vietnamese Prawn and Vegetable Rolls** *(Pho Pia Sod)* · 10,90
Fresh mint, shredded vegetables, egg with coriander, layered with tiger king prawns and wrapped in rice paper. Served with dipping sauce.

12. **Salt & Pepper Crispy Chicken Wings**
(Peek Gai Thod Sa Moon Phai) · 12,95
Crispy fried wings with chilies, peppers, onions, lemongrass, and fresh lime.

13. **Crispy Calamari with Pineapple Chilli & Tamarind Sauce**
(Pla Muek Tod Krob Kap Sapparod Prik Lae Makham) · 17,50
Crispy battered calamari with pineapple chunks and Thai sweet chili sauce for a balance of sweet, spicy, and tangy flavours.

7. **Scallops with Coriander & Lemongrass** *(Hoi Shell Phak Chi Takrai)* · 23,50
Seared scallops infused with fresh coriander, fragrant lemongrass, and a hint of lime, finished with a delicate sprinkle of crushed peanuts.

SOUPS & SALADS

18. **Noodle Soup** *(Kuai Tiao)* **Chicken** · 9,50 **King prawns** · 11,90
Classic Thai soup with our signature broth. Choice of king prawns or chicken.

19. **Classic Tom Yam Soup** *(Tom Yam)*
Chicken · 9,50 **King prawns** · 11,90
Spicy and sour Thai soup with mushrooms. Choice of king prawns or chicken.

20. **Tom Kha Soup** *(Tom Kha)* **Chicken** · 9,50 **King prawns** · 11,90
Coconut milk soup with mushrooms, Thai herbs, and a choice of king prawns or chicken.

21. **Green Papaya & King Prawn Salad** *(Som Tam Kung)* · 16,40
Shredded green papaya, king prawns, tomato, carrot, green beans, and smashed peanuts.

22. **Thai Steak Salad** *(Yam Nua)* · 20,20
Strips of prime fillet steak seared with Thai herbs, crisp lettuce, and oriental vegetables. Dressed with Thai vinaigrette.

23. **Thai Botanico Salad** *(Yam Thai Botanico)* · 18,50
Sweet green bean salad with coconut curry dressing, king prawns, and sliced chicken breast.

THAI CLASSICS

25. **Thai Style Cashew Nuts** *(Phad Med Mamuang)*
Stir-fried seasonal vegetables, mushrooms, and cashews nuts.

26. **Sweet & Sour Thai Style** *(Priew Wan)*
Thai sweet and sour sauce with crisp vegetables.

27. **Mixed Chilli & Sweet Basil** *(Phad Kra Praow)*
A bold stir-fry with fresh chilies, garlic, and fragrant sweet basil.

28. **Cracked Black Pepper & Garlic Sauce** *(Pik Thai Dam Phad)*
Rich black pepper and garlic sauce with mushrooms, peppers, and spring onions.

29. **Yellow Curry** *(Keang Kari)*
A light mild fragrant yellow curry sauce mixed with pineapple and fresh vegetables, topped with torn basil.

Choice of: **Chicken** · 12,95 - **Filet Steak** · 24,50 - **Squid** · 17 - **Tofu** · 13 - **Scallops** · 22,50 - **Crispy duck** · 19,10 - **King prawns** · 18,70

BOTANICO SPECIALS

30. **Green Thai Curry with Chicken** *(Gaeng Kiew Wan Gai)* · 13,20
Sliced Chicken breast in a rich, creamy green curry with coconut milk, Thai basil and bamboo shoots.

31. **Massaman Curry Lamb** · 22,75
A 4-hour slow braised deep, rich curry with potato, aubergine, onion and cashew nuts

32 **Roasted Duck Breast with Red Curry, Lychee & Pineapple** *(Keang Ped Pedyang)* · 19,10
Crispy-skinned duck breast in red curry with lychee, pineapple, and Thai basil.

33. **Crispy Salt & Pepper Chicken thigh with Pineapple Chilli & Tamarind Sauce**
(Gai Tod Glua Prik Thai Sauce Sapparod Prik Makham) · 14,75
Crispy battered chicken with Thai spices, pineapple chunks, chilies, peppers and tangy tamarind glaze.

34. **Weeping Tiger Fillet Steak** *(Nua Yomg Jim Jeaw)* · 26,50
Premium Angus fillet steak with black pepper and Thai sauce dip.

35. **Crispy Pork Belly with Basil, Chilli & Yellow Peppers** *(Moo Krob Pad Krapao Prik Luang)* · 15,10
Crispy pork belly wok-fried with basil, sweet yellow peppers, and chilies.

36. **Seafood Melody Pannang Talay** *(Phanaeng Talay Ruam)* · 22
Creamy red Panang curry with king prawns, squid and scallops. Cooked with green beans and onions.

37. **Seabream in Lemon, Chilly and Garlic** *(Pla Nueng Khing)* · 24,75
Steamed fillet of seabream drizzled in a light sauce made with fresh lemon, chilly and garlic.

38. **Grilled Seabream in Banana Leaf with Green Curry Rub** *(Pla Yang Bai Tong)* · 24,75
Seabream fillet wrapped in a banana leaf, marinated with green curry paste and galangal.

RICE, NOODLES & SIDES

41. **Chips** · 3,95

42. **Egg Fried Rice with Peas** *(Kao Phad Kai)* · 4,90

43. **Steamed Jasmine Rice** *(Kao Suay)* · 4,20

44. **Coconut Rice** *(Kao Kati)* · 5,10

45. **Phad Se Ew** *(Pad woon sen)* · 13,00
Stir-fried flat rice noodles with oriental vegetables, chilies, and sliced steak.

46. **Plain Noodles** *(Mee Lueng)* · 6,75

47. **House Phad Thai** *(Kao niew)* · **Chicken** · 12,90 **King prawns** · 14
Stir-fried rice noodles with king prawns, chicken, egg, spring onions, bean sprouts, and vegetables with crushed peanuts and lime.

48. **Thai Speciality Pineapple Rice** *(Kao Phad Sab Pa Rod)* · 15,10
Stir-fried rice with diced chicken, prawns, vegetables, pineapple chunks, raisins and cashews nuts.

49. **Pad Pak Ruam** *(mixed vegetables)* · 11,10
Crispy pak choi with broccoli in a garlic and chili sauce.

If you have any allergies or intolerances, please consult our staff or see the allergens here

IGIC included