

Starters Appetizers

- 1. TOM KHA SOUP * 冬陰椰奶湯 1** £3.95/£4.95
Exotic coconut soup and mushrooms served with a choice of Chicken or King Prawns
- 2. TOM YUM SOUP ** 冬陰公湯** £3.95/£4.95
Authentic hot and sour soup with mushrooms, mixed Thai herbs served with choice of Chicken or King Prawn
- 3. SATAY GAI 沙爹雞串 3 7 11** £4.95
Marinated chicken skewers served with satay sauce, toast and carrot cucumber relish
- 4. SEE KRONG MOO 排骨 2 6 8 13** £5.50
Spare ribs stewed in barbeque sauce served with salad
- 5. PLA MURK HUA HIN ** 脆炸魷魚 2 4 6** £5.95
Crispy fried squid tossed in sweet and spicy chilli sauce with spring onion Hua Hin beach style
- 6. GOONG TORD 天婦羅大蝦 2 3 6** £5.95
Tempura style prawns served with sweet chilli dip
- 7. KANOM PUNG GAI GOONG 芝麻雞蝦多士 2 3 4 6** £4.95
Sesame prawns and chicken on toast served with sweet chilli dip
- 8. GOONG NGA SAVOUY 串燒芝麻蝦 2 6 12** £5.95
Sesame prawn skewers served with prawn crackers and sweet chilli dip
- 9. KANOM JEEP MOO 燒賣 2 3 4 6** £4.95
Steamed pork and prawn wrap in wonton pastry served with soy-vinegar sauce
- 10. PEEK GAI TORD BAITOEY 香蘭炸雞翼 1** £4.95
Deep fried chicken wings, sprinkled with pandan leaves served with sweet chilli sauce
- 11. TORD MUN PLA * 泰式魚餅 1 2 3 4 5 10 11** £4.95
Thai style fish mixed with red curry paste, kaffir lime leaves and green beans served with peanut sweet chilli sauce
- 12. PARN RUAM 什錦拼盆 1 2 3 4 5 6 7 11** £7.95 per person
Selection of mixed starter

Vegetarian

- 13. POH PIA JAY 素春卷 2 6 13** £3.95
Vegetarian spring roll served with chilli sauce
- 14. POH PIA SOD 越式新鮮米卷 11** £4.95
Fresh roll wrap with cucumber, beansprout tofu and mixed vegetables served with Vietnamese style sauce
- 15. TAO HUU TORD 炸豆腐 11 13** £4.95
Fried fresh tofu served with peanut sweet chilli sauce
- 16. TORD MUN KOW POD & PURK TORD 香芋粟米脆餅 2 6** £4.95
Sweetcorn and taro fritter served with sweet chilli sauce
- 17. PAK TORD 天婦羅雜菜 2 6** £4.95
Mixed tempura vegetables served with sweet chilli sauce

- 18. KANOM JEEP PAK 素燒賣 2 4 6** £4.95
Steamed mixed vegetable wrap in wonton pastry served with soy-vinegar
- 19. PARN PAK 素拼盆 2 4 6 13** £6.95 per person
Mixed vegetarian starter

Street Vendor

- 20. KOW MUN GAI 海南雞飯 1 13** £8.50
Hainanese and Thai style chicken and rice, served with chef's special sauce complete with chicken broth
- 21. KOW MOK GAI 泰式雞肉配辣炒飯 1 7 9** £8.50
Aromatic Thai style chicken and Thai biryani rice with spicy served with sour sauce and chicken broth
- 22. KOW PED YARNG 五香鴨配飯 8 13** £9.95
Marinated roasted duck in five spices powder with rice and vegetables, served with special soy sauce and complemented with chicken broth
- 23. KOW KHA MOO MAE WAN 五香元蹄配飯、蔬菜及熟蛋** £8.50
Stewed pork leg in five spices powder served with rice, vegetables and boiled egg
- 24. MIANG MOO KUM WAN 燒豬頸肉配米粉 5 8 13** £9.50
Marinated slices of pork collar served with rice vermicelli noodles, iceberg lettuce and Thai style chilli and garlic dressing
- 25. STEAK MOO GRAPOW GROB ** 金不換豬頸肉配飯 2 5 6 8 13** £10.95
Pork collar steak topped with crispy holy basil sauce served with French fries

- 26. SEE KRONG MOO KHAI FOO 排骨配飯 2 4 6 8 13** £8.95
Stewed spare ribs in barbeque sauce and rice served with crispy Thai omelette
- 27. KOW KLUK KAPI 蝦醬炒飯 3 4 8 13** £8.50
Stir fried rice with shrimp paste to give it a slightly, yet not overpowering, shrimp aroma with a variety of toppings including green mango, omelette, red onions, dried shrimp, sweet pork, chillies, cucumbers and long beans

- 28. GANG MASSAMAN * 瑪沙曼咖喱配飯 (可選雞腿或滷肉) 1 3 9** £8.50
Massaman curry with a choice of chicken leg or stewed pork served with Thai biryani rice and pickle relish

- 29. KANOM JEEN GANG KIEW WAN ** 綠咖哩配粿條 (可選任可肉類或海鮮) 1 3** £8.50
Rice noodles with Thai green curry served with meat of your choice (£2.00 supplement for seafoods and duck)

- 30. GANG KIEW WAN & MOO DAD DEAW ** 綠咖哩配飯 (可選任可肉類或海鮮) 1 3 8 13** £9.50
Thai green curry with rice and Thai style pork jerky served with meat of your choice (£2.00 supplement for seafoods and duck)

- 31. GAI TORD GANG DANG *** 紅咖哩雞配飯 2 3 6 7** £8.50
Karaage chicken with Thai red curry served with rice
- 32. GANG PANANG & KHAI JEAU FOO ** 帕能咖哩配飯 (可選任可肉類或海鮮) 2 3 4 6** £8.95
Thai panang curry and rice with meat of your choice. Complemented with crispy omelette (£2.00 supplement for seafoods and duck)

- 33. GRAPOW & KHAIOW *** 金不換小炒配飯和煎蛋 (可選任可肉類或海鮮) 4 5 8 13** £8.95
Most popular stir-fried chilli, garlic, Thai holy basil, served with rice and fried egg (£2.00 supplement for seafoods and duck)

- 34. PAD PREAW WAN 泰式古嚕小炒跟雞湯 (可選任可肉類或海鮮) 2 6** £8.50
Thai sweet and sour dish with mixed vegetables and meat of your choice. Served with chicken broth (£2.00 supplement for seafoods and duck)

Noodles & Pasta

- 35. GUAY TIEW RUE MOO TOON 炆豬肉湯麵 1 8 13** £8.95
Noodles with pork, stewed in aromatic broth with mixed vegetables served in a clay pot

- 36. GUAY TIEW TOM YUM ** 冬陰湯麵 1 3 4 5 11** £8.95
Thai street vendor noodle soup flavoured with spicy Tom Yum broth. Choice of ground pork and fish ball or mixed seafood, both topped with Onsen egg (£2.00 supplement for mixed seafoods)

- 37. PAD THAI GOONG MAE NAM BORAN 泰式大蝦炒河粉 4 5 11** £9.95
Pad Thai noodle recipe passed down by chef's grandmother, served with giant fresh water prawns

- 38. SPAGHETTI TOM YUM GOONG ** 冬陰公大蝦意大利麵 2 3 5 6 7** £9.95
Spaghetti mixed with fresh Tom Yum sauce, served with king prawns

- 39. SPAGHETTI PAD KEE MAO *** 金不換蒜辣炒意大利粉 (可選任可肉類或海鮮) 1 2 6 8 13** £8.95
Spaghetti stir fried with chili, garlic, Thai sweet basil and mixed vegetables with meat of your choice (£2.00 supplement for seafoods and duck)

- 40. PAD SEE EW 雜菜炒河粉配奄列 (可選任可肉類或海鮮) 1 4 8 13** £8.95
Stir fried flat rice noodles with mixed vegetables and meat of your choice. Wrapped in omelette (£2.00 supplement for seafoods and duck)

- 41. RARD NAA CHOW WANG 泰國特色醬麵 (可選任可肉類或海鮮) 2 6 8 13** £8.95
Famous noodle dish among Thai people. Thick velvet sauce seasoned with yellow bean and mixed vegetables served with meat of your choice (£2.00 supplement for seafoods and duck)

- 42. PAD MEE SAVOUY 炒麵 (可選任何肉類) 2 6** £8.95
Stir fried yellow noodle with mixed vegetable served with meat of your choice (£2.00 supplement for seafoods and duck)

Vegetarian Dishes

- 50. MASSAMAN TAO HUU * 瑪莎曼咖喱雜菜配泰式炒飯 13** £8.50
Massaman curry with tofu, potato, carrot and onion served with Thai style biryani rice

- 51. GANG KIEW WAN PAK ** 泰綠咖喱雜菜配飯** £8.50
Mixed vegetable green curry served with rice

- 52. GANG DANG BHED JAY *** 泰紅咖喱素鴨配飯 2 6** £8.50
Red curry with mocked duck and vegetables served with rice

- 53. GANG PANAG PAK ** 帕能咖哩雜菜配飯** £8.50
Panang curry with mixed seasonal vegetables served with rice

- 54. PIEW WAN TAO HUU 咕嚕豆腐雜菜配飯 2 6 13** £8.50
Tofu in sweet and sour sauce and vegetables served with rice

- 55. PAD GRAPOW TAO HUU *** 金不換炒豆腐雜菜配飯 13** £8.50
Stir fried chili, garlic, Thai holy basil, mixed with tofu and vegetables served with rice

- 56. MA KUA SARM ROS * 特色茄子小炒配飯 2 6 13** £8.50
Aubergine stir fried with chef's special sauce, a hint of tamarind and sweet basil served with rice

- 57. PAD MA KUA BAI HOR RA PA * 醬爆茄子配飯 13** £8.50
Aubergine stir fried mixed with yellow bean sauce and sweet basil served with rice

- 58. YUM HED RUAM ** 雜菌沙律 1 13** £8.95
A variety of mushrooms and fresh salad tossed in fresh lime juice, chilli, and garlic dressing

- 59. GANG JUED WOON SEN PAK TAO HUU SOD 粉絲豆腐菜湯配飯 1 13** £8.95
Mixed vegetable clear soup with fresh medium tofu and glass noodles served with rice

Chef's Special

- 111. PLA SEABASS YUM MAMOUNG * 脆炸鱸魚配綠芒果沙律 5 10** £13.50
Crispy whole seabass served with Thai spicy green mango salsa and cashew nuts

- 222. PLA SEABASS NUENG SEE EW / NUENG MANAO ** 蒸鱸魚 (可選薑絲醬油或蒜檸汁) 1 5 12 13** £13.50
Steamed whole seabass served with a choice of ginger and soy sauce or spicy lemon and garlic sauce

- 333. BHED / GOONG MAKHAM 燒鴨或大蝦配羅望子醬 2 6 8 13** £12.95
A choice of duck or prawns topped with Paste's signature tamarind sauce

444. SOM TUM YOK KROK ** 泰青木瓜沙律 3 5 11 £7.95
Julienne of fresh green papaya, carrot, green beans, tomato, chilli, garlic and peanuts mixed with Thai salad dressing served with "KROK" (Please state the strength of spiciness to our staff)

555. GAI YARNG WICHIAN BUREE 特色烤雞 1 8 13 £8.95
Marinated in "Wichian Buree Style", roasted half chicken. A very aromatic dish recommended with SOMTUM

666. YUM NUE YARNG * 煎西冷牛扒配沙律 1 2 5 6 £12.95**
Slices of grilled sirloin steak mixed with salad and a Thai spicy dressing

777. SUEA RONG HAI 泰式煎西冷牛扒配雜菜 8 13 £12.95
Famous weeping tiger dish. Marinated grilled 8oz sirloin steak served with steamed vegetables and Jeaw dip along with a gravy boat

888. PLA GOONG CHAO WUNG ** 大蝦沙律 3 5 £10.95
A recipe passed down by old generation from the palace. King prawn salad, seasoned with Thai herb dressing

999. LARB GAI ** 雞肉沙律 1 5 £8.95
A dish of chopped chicken, mint, red onions and coriander dressed in lime juice, ground red chillies and Thai roasted rice herbs

000. YUM WOON SEN 酸辣冬粉沙律 * 1 5 £10.95**
Spicy glass noodles, minced chicken, mixed seafood salad tossed in Thai salad dressing

Side Order

60. Thai style chips 泰式薯條 1 £3.50
61. Onsen egg/Fried egg 溫泉蛋/煎蛋 4 £1.50
62. Steamed rice 白飯 £2.50
63. Garlic rice 蒜香飯 7 £3.00
64. Coconut rice 椰香飯 £3.00
65. Glutinous rice 糯米飯 £3.00
66. Prawn crackers 蝦片 3 £2.00
67. Plain noodles 炒麵 13 £3.00
68. Stir Fried Morning Glory 炒空心菜 8 13 £5.95
69. Stir fried beansprout and tofu 炒芽菜豆腐 8 13 £4.95
70. Steamed vegetables 蒸雜菜 £3.95
71. Extra sauce 加汁 £2.00
72. Extra dip/fresh chilli 加醬/新鮮辣椒 £0.50

Children's Menu

80. MAMA FRIED RICE 媽媽炒飯 4 8 13 £7.95
Chef's special fried rice, hint of butter served with fried egg, chicken nuggets and frankfurter

81. AUNTY MACARONI 呀姨炒通心粉 2 4 6 8 13 £6.95
Macaroni stir fried in ketchup and diced vegetables with a choice of chicken or pork

Allergens

All food allergens have been implemented on our menu. The full list is shown below. The allergens are indicated by the number at the end of each dish.

Our food is freshly cooked prior to ordering. This means that if you are on a special diet, strong vegetarian or vegan, please kindly advise our restaurant manager upon arrival and we will ask our chef to cook according to your order.

1 Celery

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

2 Cereals containing gluten

Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

3 Crustaceans

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.

4 Eggs

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.

5 Fish

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

6 Lupin

Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.

7 Milk

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

8 Molluscs

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.

9 Mustard

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.

10 Nuts

Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.

11 Peanuts

Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

12 Sesame seeds

These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.

13 Soya

Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.

14 Sulphur dioxide (sometimes known as sulphites)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

* slightly hot
** medium hot
*** very hot



Paste 
Contemporary Thai Cuisine

Nottingham
Tel. (01159) 582222

Opening hours (open 7 days a week)

Monday - Saturday
12:00 noon - 22:30 Hrs

Sunday
12:00 noon - 22:00 Hrs

Visit our website
www.pastethai.co.uk

