

LEELAWADEE MENU

STARTERS

- 1. Thai Prawn Crackers£2.65**
Spicy Thai style prawn crackers served with a sweet chilli dip.
- 2. Spring Rolls£6.25**
Crispy pancake rolls with a delicious filling of fine glass noodles, carrot and cabbage. Served with a sweet chilli dip.
- 3. Corn Cakes.....£6.25**
Sweet corn in batter with a hint of red curry and kaffir lime. Served with a sweet chilli dip.
- 4. Prawn Toast£6.95**
Minced king prawn and chicken toast, fried and topped with sesame seeds. Served with a sweet chilli dip.
- 5. Tempura Prawns£6.95**
Individual king prawns in a light batter. Fried and served with a sweet chilli dip.
- 6. Chicken Satay£6.95**
Tender skewers of chicken, marinated in our own special sauce and grilled. Served with a peanut dip.
- 7. Toong Thong.....£6.95**
Crispy parcels filled with marinated minced prawns and chicken. Served with a sweet chilli dip.
- 8. Thai Dim Sum£6.95**
Thai style steamed pork dumplings with water chestnuts & mushrooms. Topped with fried garlic and served with a sweet soy sauce.
- 9. Duck Rolls£6.95**
Crispy pancakes with a filling of duck, carrot, cabbage, sweetcorn and celery. Served with an aromatic sauce.
- 10. Thai Fish Cakes£6.95**
Featherback fish blended with red curry paste, green beans and herbs. Served with a sweet chilli dip.
- 11. BBQ Spare Ribs.....£7.95**
Pork spare ribs slow cooked in our own BBQ sauce, topped with fried onions.
- 12. Mixed Starter (Ideal For Sharing)£13.95**
Spring rolls, chicken satay, toong thong, tempura prawns and fish cakes. Served with sweet chilli and a peanut dip.
- 13. Mixed Vegetable Starter (Ideal For Sharing)£12.95**
Spring rolls, fried tofu, corn cakes and tempura vegetables.

CURRIES

- 31. Red Curry**
Chicken £9.45 ...Beef £9.95...Prawn £9.95...Tofu £9.45

Classic Thai red curry, coconut milk, bamboo shoots, broccoli, cauliflower, courgette and mixed peppers, flavoured with Thai herbs and sweet basil.

- 32. Green Curry**
Chicken £9.45...Beef £9.95...Prawn £9.95...Tofu £9.45

Green chillies blended with coconut milk, bamboo shoots, broccoli, cauliflower, courgette and mixed peppers, flavoured with Thai herbs and sweet basil.

- 33. Pa Nang Curry**
Chicken £9.45...Beef £9.95...Prawn £9.95...Tofu £9.45

A delicious southern Thai dish cooked with coconut milk, green beans, carrot mixed peppers and kaffir lime leaves.

- 34. Thai Style Roast Duck Curry (1)£10.95**

Coconut milk, pineapple, cherry tomatoes, red grapes, mixed peppers, carrot and sweet basil cooked in a red curry sauce.

- 35. Massaman Curry**
Chicken £9.45...Beef £9.95...Prawn £9.95...Tofu £9.45

A classic southern Thai curry cooked with coconut milk, potatoes, onions and peanuts.

RICE

- Steamed Jasmine Rice£3.00
- Steamed Coconut Rice£3.50
- Sticky Rice£3.50
- Egg Fried Rice£3.50
- Chicken Fried Rice£7.95
- Prawn Fried Rice£7.95
- Seafood Fried Rice£7.95
- Pineapple Fried Rice£8.95

Please ask staff for any allergy advice

Spice Guide
1 - Medium 2 - Hot

STIR FRIED

22. Stir Fried Mixed Vegetables£8.25

Mixed seasonal vegetables stir-fried in a light soy and oyster sauce.

23. Spicy Stir-Fried (2)

Chicken £9.45.....Beef £9.95.....Prawn £9.95

Stir-fried mixed peppers, onion, carrot, green beans, bamboo shoots and holy basil.

24. Beef In Oyster Sauce£9.95

Stir-fried beef in oyster sauce with garlic, mixed peppers, broccoli, carrot, onions and mushrooms.

25. Garlic Chicken Stir-Fried£8.95

Stir fried chicken and onions in a light soy sauce, topped with fried garlic and spring onions.

26. Stir Fried Chicken With Cashew Nuts....£8.95

Chicken in a light soy sauce with onions, mixed peppers, mushroom, broccoli and cashew nuts.

27. Stir fried chicken and ginger.....£8.95

Chicken, ginger, mixed peppers, onion, spring onion, broccoli, carrot and mushrooms.

28. Spicy Seafood Stir-Fried (1).....£13.95

Prawns, squid and half shell mussels stir-fried with green beans, carrots and mixed peppers in a red curry sauce.

29. Phad Thai

Tofu £9.45.....Chicken 9.45Prawn £9.95

Soft rice noodles stir-fried in a sweet tamarind sauce with egg, bean sprouts, spring onion and carrot.

30. Spicy stir fried Noodles (2)

Chicken £9.45Prawn £9.95.....Beef £9.95

Hot and spicy stir-fried rice noodles with egg, seasonal

SOUPS

14. Tom Yum prawn (1)£8.25

A sour and spicy soup cooked with prawns, mushrooms, tomatoes, lemongrass, galangal and lemon juice.

15. Spicy Thai Coconut Soup (1) Chicken or

Prawn.....£8.25

Spicy and sour coconut milk soup with mushrooms, tomatoes, lemongrass galangal and lemon juice.

16. Hot and Spicy Seafood Soup (2)£8.95

A spicy clear soup with prawn, squid and half shell mussels.

17. Thai Noodle Soup (1) Chicken, Beef or Duck...£9.95

A rich, aromatic, clear soup with soft rice noodles.

THAI STYLE SALADS

18. Spicy Beef Salad (2)£12.95

Slices of grilled sirloin mixed with red onion, tomato and celery in a spicy lime and chilli dressing.

19. Spicy Glass Noodle Salad (2).....£13.95

Glass noodles, prawns, squid and half shell mussels mixed with red onion, tomato and celery in a spicy lime and chilli dressing.

20. Spicy King Prawn Salad (2)£12.95

King prawns, red onion, tomatoes and celery in a spicy lime, chilli and coconut milk dressing.

21. Green Papaya Salad (2)£8.95

Shredded fresh green papaya, green beans, carrot, tomatoes and peanuts in a garlic, chilli and lime dressing.

CHEF RECOMMENDATIONS

37. Sweet and Sour

Tofu £9.45..... Chicken £9.45Prawn £9.95

Pineapple, onion and mixed peppers stir-fried in a sweet and sour sauce topped with sesame seeds.

38. Spicy Steamed Sea Bass (2)£14.95

Steamed sea bass fillet in a hot garlic, chilli and lime dressing

39. Sweet Chilli Crispy Cod (1)£14.95

Lightly battered cod topped with mixed peppers and a spicy sweet chilli sauce.

40. King Prawns In Tamarind Sauce.....£15.95

King Prawns with a sweet and sour tamarind sauce.

41. Roast Duck In Tamarind Sauce.....£15.95

Roast duck topped with a sweet and sour tamarind Sauce and fried onions.

42. Black Pepper Beef.....£14.95

Grilled sirloin, sliced and served with steamed vegetables on a skillet.

43. Crying Tiger (1).....£14.95

Grilled sirloin, sliced and served with steamed vegetables on a skillet with a spicy crying tiger sauce.