



CHIANG MAI KITCHEN  
TAKEAWAY MENU

# STARTERS

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- 2 **SATAY** สะเต๊ะ £7.50  
(Thai barbeque)  
Marinated strips of chicken and beef on bamboo skewers, charcoal grilled and served with spicy peanut sauce and pickled vegetables.
- 3 **KHANOM JEEP** ขนมจีบ £7.50  
(Steamed dumpling)  
Little rice pastry dumplings filled with water chestnuts, minced pork and spring onions steamed and served with a soya/garlic sauce.
- 5 **POPIA TOD** ปอเปี๊ยะทอด £7.50  
(Vegetable spring roll)  
Crispy fried spring rolls stuffed with vermicelli and mixed vegetables served with plum sauce.
- 6 **PLA MEUK THOD PREK TAI** ปลาหมึกทอดพริกไทย \* £7.95  
(Calamari in light batter)  
Calamari fried in light batter seasoned with black pepper, garlic, spring onions and fresh chili.
- 7 **PEEK GAI YAD SAI** ปีกไก่ยัดไส้ £7.50  
(Stuffed chicken wing)  
Boneless chicken wings steamed and then deep fried served with sweet chili sauce.
- 8 **KUNG CHUP** กุ้งชุบ £8.50  
(Deep fried king prawns)  
King prawns, dipped in batter, crispy fried and served with a sweet chili sauce.
- 10 **TOFU TORD** เต้าหู้ทอด £7.00  
(Deep fried bean curd)  
Crispy fried bean curd served with sweet chili sauce and crushed peanuts.
- 101 **TOD MUN PLAA** ทอดมันปลา \* £7.50  
(Thai fish cake)  
Fried fish cake spiced with Thai curry and kaffir lime leaves served with sweet peanut sauce.
- 111 **CHIANG MAI KITCHEN MIXED STARTERS** £8.50  
(Price per person / min. two people)  
Satay, dumpling, spring rolls, deep fried king prawns and stuffed chicken wings.

# SALADS

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- 11 **LAAB GAI / LAAB NEUA** ลาบไก่ / ลาบเนื้อ \*\* £9.20  
(Chicken or beef salad)  
Finely minced chicken or beef cooked with lemon juice mixed with dried chili, galangal and ground rice served on a bed of lettuce.
- 12 **LAAB PED** ลาบเป็ด \*\* £9.20  
(Duck salad)  
Grilled duck breast seasoned with Thai herbs, fresh mint, rocket, tomatoes, ground rice, chilli and lemon juice.

- 14 **YUM NEUA** ยำเนื้อ \*\* £9.20  
(Spicy beef salad)  
Spicy beef seasoned with cucumber, tomatoes, chili and lime dressing.
- 162 **YUM WOON SEN** ยำวุ้นเส้น \*\* £9.50  
(Glass noodle salad)  
Clear noodles combined with minced chicken, prawns and spring onions in spicy dressing.
- 163 **SUM TUM** ส้มตำ \*\* £9.50  
(Papaya salad)  
Thailand's famous hot and spicy salad with shredded papaya, cherry tomatoes, peanuts, green beans, bird eye chilies (with or without shrimp).

## SOUP

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- 18 **TOM YUM** ต้มยำ \*\*  
(Hot and sour soup)  
Thailand's famous hot and sour soup with mushrooms, galangal, lemongrass, chili, kaffir lime leaves and Thai herbs.  
Chicken £7.50 | Prawn £8.00 | Mushroom £6.50
- 19 **TOM KA** ต้มข่า  
(Coconut milk soup)  
Thailand's famous coconut soup with mushrooms, galangal, lemongrass, chili and kaffir lime leaves.  
Chicken £7.50 | Prawn £8.00 | Mushroom £6.50

## CHICKEN

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- 22 **GAI GRATIEM PRIK THAI** ไก่กระเทียมพริกไทย £9.20  
(Chicken with garlic and pepper)  
Stir fried chicken with garlic, pepper, spring onions and coriander.
- 23 **GAI PAD PHET** ไก่ผัดเผ็ด \* £9.50  
(Chicken with Thai curry paste)  
Stir fried chicken in red curry paste, Thai herbs, Thai aubergines and fresh peppercorns.
- 24 **GAI PAD KING** ไก่ผัดขิง £9.20  
(Chicken with ginger)  
Stir fried chicken and ginger with fung gu mushrooms and onion.
- 25 **GAI PAD MET MAMUANG** ไก่ผัดเม็ดมะม่วง £9.20  
(Chicken with cashew nuts)  
Stir fried chicken with cashew nuts, dried chili and onion.
- 26 **GAI PAD KAPAOW** ไก่ผัดกระเพรา \*\* £9.50  
(Chicken with basil)  
Stir fried finely minced chicken with Thai basil, oyster sauce and fresh chili.

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| 27  | <b>GAI PRIEW WAN</b> ไก่เปรี้ยวหวาน<br>(Sweet and sour chicken)<br>Stir fried chicken with cucumber, tomatoes, onion and pineapple in a sweet and sour sauce.    | £9.20  |
| 271 | <b>GAI PRIK PAO</b> ไก่พริกเผา *<br>(Sweet chili chicken)<br>Stir fried chicken cooked with sweet chili paste, cashew nuts, onion and Thai herbs.                | £9.50  |
| 272 | <b>GAI YANG</b> เชียงใหม่ไก่ย่าง<br>(Grilled barbecue chicken)<br>½ a chicken marinated with garlic and herbs, barbecue grilled and served with hot chili sauce. | £10.50 |

## PORK

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| 28  | <b>MU PAD PHET</b> หมูผัดเผ็ด *<br>(Pork with Thai curry paste)<br>Stir fried pork with curry paste, Thai herbs, fresh peppercorns and Thai aubergines. | £9.50 |
| 30  | <b>MU GRATIEM PRIK THAI</b> หมูกระเทียมพริกไทย<br>(Pork with garlic and pepper)<br>Stir fried pork with garlic, pepper and coriander.                   | £9.20 |
| 31  | <b>MU PAD KING</b> หมูผัดขิง<br>(Pork with ginger)<br>Stir fried pork and ginger with fung gu mushrooms and onion.                                      | £9.20 |
| 321 | <b>MU PAD KAPAOW</b> ไก่ผัดกระเพรา **<br>(Pork with basil)<br>Stir fried pork with Thai basil, oyster sauce and fresh chili.                            | £9.50 |

## BEEF

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| 33 | <b>NEUA PAD NAMMAN HOI</b> เนื้อผัดน้ำมันหอย<br>(Beef with oyster sauce)<br>Stir fried beef in oyster sauce with mushrooms, spring onions and pepper. | £9.50 |
| 34 | <b>NEUA KRA TA</b> เนื้อกระทะ<br>(Special Thai beef)<br>Sliced chargrilled steak on with mushrooms and a special Thai sauce.                          | £9.80 |
| 35 | <b>NEUA PAD KING</b> เนื้อผัดขิง<br>(Beef with ginger)<br>Stir fried beef with ginger, fung gu mushrooms and soya beans.                              | £9.50 |
| 36 | <b>NEUA PAD KAPAOW</b> เนื้อผัดกระเพรา **<br>(Beef with basil)<br>Stir fried finely minced beef with Thai basil and fresh chili.                      | £9.80 |
| 37 | <b>NEUA GRATIEM PRIK THAI</b> เนื้อกระเทียมพริกไทย<br>(Beef with garlic and pepper)<br>Stir fried beef in a pepper, garlic and coriander.             | £9.50 |

- 371 **NEUA PAD PHET** เนื้อผัดเผ็ด \* £9.80  
(Beef with Thai curry paste)  
Stir fried beef in red curry paste, Thai herbs, Thai aubergines and fresh peppercorn sauce.

## PRAWNS & SEAFOOD

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- 38 **KUNG KRA TA** กุ้งกระทะ £10.50  
(Sizzling prawns)  
King prawns cooked in sesame oil and served on a sizzling hot plate with mushrooms.
- 39 **KUNG PAD PRIK PAO** กุ้งผัดพริกเผา \* £10.50  
(Sweet chili prawns)  
Prawns cooked with sweet chili paste, spring onions and cashew nuts.
- 40 **KUNG GRATIEM PRIK THAI** กุ้งกระเทียมพริกไทย £10.20  
(Prawns with garlic and pepper)  
Prawns cooked with garlic pepper and coriander.
- 41 **KUNG PAD PHET** กุ้งผัดเผ็ด \* £10.50  
(Prawns with Thai curry paste)  
King prawns stir fried with red curry paste, Thai herbs, Thai aubergines and peppercorns.
- 411 **KUNG PAD/PLAA MEUK KAPAOW** กุ้ง-ปลาหมึก / ผัดกระเพรา \*\* £10.50  
(Prawns or Squid with basil)  
An option of stir fried king prawns or squid with Thai basil and fresh chili.
- 43 **PLAA MEUK GRATIEM PRIK THAI** ปลาหมึกกระเทียมพริกไทย £10.20  
(Squid with garlic and pepper)  
Stir fried squid in a garlic, pepper and coriander paste.

## FISH

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- 47 **PLAA CHOE CHEE** ปลาชุ้ \* £19.00  
(Crispy sea bass with curry sauce)  
Crispy fried sea bass and covered in rich red curry sauce, lime leaves with fresh chillies.
- 471 **PLAA NUENG MANOW** ปลานึ่งมะนาว \*\* £19.00  
(Steamed sea bass)  
Steamed sea bass flavoured with lemongrass, fresh lime juice and chillies.

## CURRIES

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Chicken £9.50 | Beef £9.50 | Prawn £10.50

- 48 **GAENG KEO WAN** แกงเขียวหวาน \*\*  
Green curry served with Thai aubergines, bamboo shoots, lime leaves and fresh chillies.
- 49 **GAENG PHET** แกงเผ็ด \*\*  
Red curry served with Thai aubergines, bamboo shoots, lime leaves and fresh chillies.
- 491 **GAENG PHET LYCHEE** แกงเผ็ดลิ้นจี่  
Red curry served with mixed vegetables, lychees, pineapple and Thai aubergines.

- 50 **GAENG PANAENG** แกงพะเนียง \*\*  
A rich red curry paste with kaffir lime leaves and coconut milk.
- 505 **MASSAMAN BEEF CURRY** แกงมัสมั่น \* £10.50  
Beef in massaman curry paste with potatoes, onion and peanuts cooked in a medium spicy rich curry paste.

## GAME & DUCK

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- 51 **GAENG PED YANG** แกงเป็ดย่าง \* £10.50  
(Roast duck curry)  
Roast duck curry cooked with tomatoes, pineapple, lime leaves, fresh chilies & coconut milk.
- 531 **PED PRIK PAO** เป็ดพริกเผา \* £10.50  
(Sweet chili duck)  
Stir fried duck cooked with sweet chili, cashew nuts, onion and Thai herb.
- 532 **PED PRIEW WAN** เป็ดเปรี้ยวหวาน £10.50  
(Sweet and sour duck)  
Stir fried duck with cucumber, tomatoes, onion and pineapple in a sweet and sour sauce.
- 533 **PED LAD PRIK** เป็ดราดพริก \*\* £10.50  
(Duck with fresh chili sauce)  
Deep fried duck covered with a rich chili sauce, Thai herbs, ginger and fresh chilies.

## VEGETABLE DISHES

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- 54 **PAD PAK LUAM MIT** ผัดผักรวมมิตร £8.50  
Stir fried seasonal vegetables in vegan stir fry sauce.
- 55 **PHAT BROCCOLI** ผัดบロッคโคลี่ £8.00  
Stir fried broccoli in vegan stir fry sauce.
- 56 **PAK KRUA CHIANG MAI** ผักครัวเชียงใหม่ £8.50  
Chiang Mai Kitchen vegetables served with peanut sauce.

# NOODLES

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| 58  | <b>PAD THAI</b> ผัดไทย<br>Traditional Thai dish of fried noodles with chicken, king prawns, bean sprouts, crushed peanuts and egg.           | £9.50 |
| 59  | <b>PAD THAI JAY</b> ผัดไทยเจ<br>Traditional Thai dish of fried noodles with vegetables, bean sprouts, crushed peanuts (with or without egg). | £9.30 |
| 601 | <b>KUEYTIEW PLAW</b> ก๋วยเตี๋ยวเปปล่า<br>Fried rice noodles with light soy sauce.  | £4.20 |
| 602 | <b>PAD SEE-EW</b> ผัดซีอิ้ว<br>Stir fired ho fun noodles with chicken/beef/pork, egg, vegetables and soya sauce.                             | £9.50 |

# RICE

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| 61 | <b>CHIANG MAI KITCHEN FRIED RICE</b> ข้าวผัดครัวเชียงใหม่<br>Fried rice with king prawns, chicken, beef, pineapple, spring onions and raisins served in a pineapple. | £10.50 |
| 62 | <b>KHOA PAD KHAY</b> ข้าวผัดไข่ (Egg fried rice)   | £3.80  |
| 64 | <b>KHOA SUAY</b> ข้าวสวย (Jasmine rice)  | £3.50  |
| 65 | <b>KHOA KRATI</b> ข้าวกระทิ (Coconut rice)   | £3.95  |

# DESSERT

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|  | <b>STICKY RICE WITH MANGO</b><br>Steamed sticky rice with fresh mango. | £6.45 |
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# VEGETERIAN / VEGAN MENU

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## STARTERS

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5	<b>POPIA TOD</b> ปอเปี๊ยะทอด (Vegetable spring roll) Crispy fried spring rolls stuffed with vermicelli and mixed vegetables with plum sauce.	V		£7.50
10	<b>TOFU TORD</b> เต้าหู้ทอด (Deep fried bean curd) Crispy fried bean curd served with sweet chili sauce and crushed peanuts.	V	VE	£7.00
18	<b>TOM YUM HET</b> ต้มยำ ** A spicy clear mushroom soup seasoned with lemongrass, lime juice and a little chili.	V	VE	£6.50
19	<b>TOM KA HET</b> ต้มข่า A rich coconut mushroom soup seasoned with lemongrass, lime juice and a little chili.	V	VE	£6.50

## SALADS

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163	<b>SUM TUM (PAPAYA SALAD)</b> ส้มตำ ** Thailand's famous hot and spicy salad with shredded papaya, cherry tomatoes, Green beans, bird eye chilies.	V	VE	£9.50
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## CURRIES

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76	<b>GAENG KEO WAN</b> แกงเขียวหวานผัก ** Green curry with vegetables and tofu flavoured with Thai aubergines, lime leaves, bamboo shoots and chilies.	V	VE	£9.50
77	<b>GAENG PHET</b> แกงเผ็ดผัก ** Red curry with vegetables and tofu served with Thai aubergines, bamboo shoots, lime leaves and fresh chilies.	V	VE	£9.50
50	<b>GAENG PANAENG</b> แกงพะเนียง ** A rich red curry paste with kaffir lime leaves and coconut milk.	V	VE	£9.50
771	<b>GAENG PHET LYCHEE</b> แกงเผ็ดลิ้นจี่ผัก * Red curry mixed with vegetables, lychees and pineapple.	V	VE	£9.50



## MAIN DISHES

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54	<b>PHAT PAK LUAM MIT</b> ผัดผักรวมมิตร Stir fried seasonal vegetables in vegan stir fry sauce.	V VE	£8.50
55	<b>PHAT BROCCOLI</b> ผัดบรอกโคลี Stir fried broccoli in vegan stir fry sauce.	V VE	£8.00
56	<b>PAK KRUA CHIANG MAI</b> ผักครัวเชียงใหม่ Chiang Mai Kitchen vegetables served with peanut sauce.	V	£8.50
72	<b>PHAT PAK MET MAMUANG</b> ผัดผักเม็ดมะม่วง Stir fried vegetables with cashew nuts, dried chili and onion with vegetarian/vegan stir fry sauce.	V VE	£8.50
74	<b>PAD PHED PAK</b> ผัดเผ็ดผัก * Stir fried vegetables with curry paste, Thai herbs, fresh green peppercorns, lime leaves and Thai aubergines.	V VE	£8.50
75	<b>PAK PAD KING</b> ผัดผักขิง Stir fried vegetables with ginger, fung gu mushrooms and onion in a vegetarian/vegan stir fry sauce.	V VE	£8.50

## RICE & NOODLES

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59	<b>KUEYTIEW PAD THAI JAY</b> ผัดไทยเจ Traditional Thai dish of fried noodles with vegetables, bean sprouts, crushed peanuts (with or without egg).	V VE	£9.30
79	<b>PAD WOONSEN</b> ผัดวุ้นเส้น Beanthread glass noodles fried with vegetables (with or without egg).	V VE	£9.30
80	<b>CHIANG MAI KITCHEN VEGETARIAN FRIED RICE</b> ข้าวผัดครัวเชียงใหม่เจ Special fried rice with vegetables, pineapple, spring onions and raisins served in a pineapple (with or without egg).	V VE	£10.50
602	<b>PAD SEE-EW NOODLES</b> ผัดซีอิ้ว Stir fried ho fun noodles with vegetables and soy sauce (with or without egg).	V VE	£9.50

## DESSERT

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	<b>STICKY RICE WITH MANGO</b> Steamed sticky rice with fresh mango.	V VE	£6.45
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