

RED WINE

				Bottle
Vina Gracia Merlot	Chile	6.5	9	24
Lagrima Malbec	Argentina			26
Bourgogne Gamay / Pinot Noir, Ch De l'Hestrange	France			26
Rioja Reserva, Bodegas Muriel	Spain			29

WHITE WINE

				Bottle
Vina Gracia Sauvignon Blanc	Chile	6.5	9	24
Azania Chenin Blanc	South Africa			26
Pinot Grigio, La Scala, Venezia	Italy			26
Bourgogne Chardonnay, Ch. De l'Hestrange	France			29

ROSE WINE

				Bottle
Peche Coquin Rose', Domaine De La Provenquiere	France	6.5	9	27

CHAMPAGNE & SPARKLING WINE

		330ML	Bottle	Bottle
Prosecco Cuvee 1821, Zonin	Italy	9	28	57
Champagne Jose' Michel, Brut Tradition				57

COCKTAIL

Thai Mojito	9
Espresso Martini	9
Gin Basil Smash	9
Aparol Starter	9
Blue Lagoon	9

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Gordon's Dry Gin	6
Bombay Sapphire Gin	6
Hendricck's Gin	7
Tanqueray No.10 Gin	8

WHISKEY & RUM

Jack Daniel Whiskey	6
Wild Turkey	6
Johnnie Walker Black Label	7
Courvoisier V.S.O.P Cognac	8

BOTTLE BEER & CIDER

Singha	4.5
Asahi	4.5
Peroni Libera Alcohol Free	4.5
Strawberry & Lime Cider	4.5

HOME MADE

Thai Ice Tea 4 | Thai Lemon Ice Tea 4 | O-Leang (Thai ice coffee) 4

DRAUGHT BEER

Singha Beer	1/2 pint 3.5 pint 6
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HOT DRINKS

Americano	3
Cappucino	3
Espresso	3
Jasmine Tea	3
Green Tea	3
English Tea	3
Fresh mint Tea	3
Fresh Ginger Tea	3
Mum likes Happy Tea	5
Honey, lemon, ginger, mint, orange & cinnamon	

SOFT DRINKS

Coke	3.5
Diet Coke	3.5
Lemonade	3.5
Orange Juice	3.5
Apple Juice	3.5
Still Mineral Water	330ml/750ml 3 / 4.5
Sparkling Mineral Water	330ml/750ml 3 / 4.5

A discretionary service charge of 12.5% will be added to your bill.

MUM
LIKES
THAI
FOOD

RESTAURANT & BAR

MENU

SCAN HERE



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STARTERS

PRAWN CRACKER	3.95
EDAMAME BEAN (V)	5.95
SPICY EDAMAME (V) Steamed edamame bean with Thai style spicy sauce with ginger	6.95
VEGETABLE TEMPURA (V) Deep fried mixed vegetable	6.95
VEGETABLE SPRING ROLL (V) Hand roll mixed vegetable & vermicelli deep fried	6.95
DUMPLING Fold wonton wrappers around chicken and prawn & cook in a steamer for a classic street food treat	7.95
FRIED BEAN CURD (V) Deep fried bean curd served with sweet chilli sauce, top with crunch peanut	6.95
PRAWN TEMPURA Deep fried bread crumbed prawn with our sweet chilli sauce	7.95
TOD MUN PLA Thai fish cake made with red curry, fresh fish paste	7.95
CHICKEN SATAY (GF) Grill chicken skewers served with peanut sauce	7.95
CHICKEN WING Deep fried chicken wing	7.95
SQUID GARLIC Deep fried squid with garlic and black peppers	8.95
PAPAYA SALAD (GF) Sweet & sour spicy green papaya salad with green bean, tomato & ground peanuts	11.95

VEGETABLES

PAD PUK (V) Stir fried mixed vegetable	7.95
PAD MAKUER (V) Stir fried aubergine with basil leaves, yellow bean & chilli	7.95
PAD BROCCOLI (V) Stir fried broccoli with garlic & oyster sauce	7.95

CURRYS

RED CURRY (GF) Red curry paste in coconut milk, bamboo shoot, aubergine, red & green pepper & sweet basil leave	11.95
GREEN CURRY (GF) Thai popular dish based on coconut milk, bamboo shoot, aubergine, red, green pepper & sweet basil leave	11.95
MASSAMUN CURRY (GF) Rich, relative mild fragrant with gentle spices cooked with potato & ginger	11.95
DUCK CURRY (GF) Roast duck red curry with tomato & pineapple	12.95

OUR MEAT OPTION

Chicken | Beef | Veg Tofu | Vegan
Prawn 2 | Squid 2 | Duck 2

SOUPS

TOM YUM GOONG (GF) Thai hot and spicy soup with prawn & mushroom	7.95
TOM KHA GAI (GF) Thai style coconut soup with chicken	6.95
<i>£2 Surcharge for add noodle in a soup as main course</i>	

NOODLES

PAD THAI (GF) Traditional thai dish rice noodles stir fried with eggs & sauce made with tamarind served with beansprout, ground peanut, chilli & fresh lime	12.95
PAD THAI RIVER PRAWN (on Shell)	16.95
PAD MEE Stir fried egg noodle with egg, onion carrot cabbage & spring onion oyster sauce & seasoning sauce	12.95
PAD KEE MAO Stir fried spicy rice noodle with bamboo shoot, fine bean, onion & holy basil	12.95

STIR FRIED

PAD KAPROW Stir fried holy basil & chilli, onion, fine bean, with oyster sauce	10.95	PAD KATIEM PRIKTAI Stir fried garlic and black pepper	10.95
PAD NAM MUN HOI Stir fried oyster sauce, onion, broccoli, mushroom & fine bean	10.95	PAD PREAW WAN Stir fried sweet & sour with cherry tomato, onion, pepper & pineapple	10.95

CHEF RECOMMENDED

PLA MA KHAM Deep fried fillet sea bass with tamarind sauce served with steamed broccoli & grill pineapple	15.95	E-SARN CLASSIC Set of papaya salad & grilled half poussin chicken with sticky rice	15.95
PLA NUENG SEE EIW Steamed sea bass fillet with soy bean, top with ginger & spring onion	15.95	CHOO CHEE SEA BASS Thai red curry sauce thick creamy coconut, lime leaves & red chilli with fillet sea bass	15.95
PORK RIBS Braised pork sparibs with hoisin, citrus & sesame sauce	13.95	KAO SOI Thai northern style yellow curry noodles, serve with pickled, red onion & lime	15.95
NEUR YANG Grilled sirloin beef served with rice & green salad	18.95	CHICKEN VOLCANO Grilled poussin chicken with sweet & sour sesame sauce serve with hot sizzling plate	15.95
LAAB GAI Thai spicy minced chicken salad	13.95	PLA POW Grill whole sea bass served with rice, green salad & thai spicy sauce	22.95

RICES

STEAMED RICE	3.5	KAO PAD Thai style fried rice with egg, onions, tomato, spring onions & your choice of meat	12.95
EGG FRIED RICE	4.5	KAO KEE MAO Spicy fried rice with bamboo shoot, fine beans, onions & holly basil	12.95
STICKY RICE	4.5		

DESSERTS

BANANA WITH COCONUT MILK 7 | DEEP FRIED ICE CREAM 8 | MANGO STICKY RICE 8

Allergens: Attention customers with food allergies. Please be aware that our food contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. Please speak to a member of staff about the ingredients in our dishes before placing your order. A discretionary service charge of 12.5% will be added to your bill. Our food are madely freshly made to order. Many dishes can adjust a recipes suitable for Gluten free and vegans, Please inform to member of staff.