

THAI KITCHEN

at

THE ADMIRAL NELSON

SHARING PLATTERS

Set for 2 **22.00** // Set for 3 **31.50**

(Minimum served for 2pp)

The Admiral Platter (N)

An assortment of duck rolls, chicken satay, salt & pepper squid and chicken wings.

The Nelson Platter (V)

An assortment of vegetable spring rolls, gyoza, fried soft tofu and mushroom salad.

SOUPS

Choose from:

Mushroom (VG) **7.50** // Chicken **8.00** // Prawns **8.50**

Tom Yum 🍷

Lemongrass, chilli and kafir lime broth.

Tom Kha

Galangal, lime leaf, Thai herb and coconut cream soup.

STARTERS/SNACKS

Spring Rolls (V) **7.50**

Crispy spring rolls filled with vegetables, served with sweet chilli sauce.

Gyoza (V) **7.50**

Mixed vegetables in gyoza wrappers, served with sweet soya and sesame sauce.

Prawn on Toast **8.50**

Minced prawn spread on crunchy fresh baguette

Chicken Satay (N) **8.50**

Chicken skewers steeped in coconut milk, lemongrass and turmeric. Grilled until golden, served with peanut sauce.

Mushroom Salad (VG) **10.45**

A portion of mushrooms tossed in a gently sweet tamarind sauce, crispy tofu, fresh greens, cucumber, mint and coriander.

Chicken Wings **8.00**

Sweet sticky chicken wings, crispy fried with a gentle spice kick. Lick your fingers afterwards.

Duck Spring Rolls **8.50**

Shredded duck mixed with carrot, celery and spring onion wrapped in Thai pastry with hoisin sauce.

Salt & Pepper Squid **8.50**

A hint of sweetness from squid and a touch of salt & pepper.

Spare Ribs **8.50**

Crispy pork ribs served in a choice of sticky BBQ sauce or a salt and pepper batter

Crispy Pork Belly **9.50**

Deep fried served with a soya, sesame, chilli and onion sauce

SIDES TO SHARE

Jasmine Rice **3.50**

Sticky Rice **4.50**

Egg Fried Rice **4.50**

Noodles with Garlic **5.00**

Roti (V) **3.50**

Stir Fried Mixed Vegetables (VG) **7.00**

Prawn Crackers **5.00**

Chips **5.00**

EXTRA TOPPINGS

Fresh Chopped Chilli in Fish Sauce **1.00**

Peanut Sauce(N) **1.00**

Sweet chilli sauce **1.00**

Seafood Spicy Sauce **2.00**

Sriracha Sauce **1.00**

DRINKS

Cha Yen

Thai Milk Iced Tea
5.00

Fruit Sala

With water or oat milk
5.00

Cha Manao

Thai Lemon Iced Tea
5.00

SIGNATURE DISHES

Sea Bass Green Curry 🍷 **19.95**

Fillet of sea bass in green curry, with fine beans, chillies and fried krachai.

Beef Salad 🍷 **18.95**

A low calorie salad. Slices of tender grilled sirloin with Thai chillies, fresh lime juice dressing and plenty of flavourful vegetables.

Red Duck Curry 🍷 **17.95**

Rich red curry with roast duck, tomatoes, pineapple and lychee.

Breaded Chicken Cutlet **18.50**

Served in a choice of Red Curry, Green Curry or Panang Curry sauce.

Tamarind Duck **17.95**

Roast duck in sweet and sour tamarind sauce and pineapple.

Sticky Chicken **16.95**

Crispy fried chicken, bite-sized, sweet 'n' sticky deliciousness.

Khao Soi Chicken 🍷 **16.95**

Crispy fried egg noodles in coconut curry broth from Northern Thailand, brimming with flavours and textures.

Sea Bass in Apple Sauce **19.95**

Deep fried sea bass fillet topped with fresh apple, Thai herbs and cashew nuts.

MAIN COURSES

Choose from: Chicken **12.95** / Beef **13.95**

Vegetable (VG) **11.95** / Tofu (VG) **12.95** / Prawn **14.95**

Mixed Meat **14.95**

CURRY

Green Curry 🍷🍷

Lively green chillies, garlic and lemongrass in a silky coconut milk.

Massaman Curry (N)

Legendary flavour simmered in coconut milk and perfumed with cinnamon with crunchy cashew nuts.

Red Curry 🍷🍷

Red chillies, lemongrass, lime leaves and galangal simmered in rich coconut milk.

Panang Curry 🍷🍷

A type of red curry thickened with coconut milk and fragranced with finely sliced lime leaves.

NOODLES & RICE

Pad Thai (N)

Flavoursome stir-fried rice noodles with beansprouts and spring onion, served with crunchy nuts.

Pad Kee Mao 🍷🍷

Richly flavoured spicy flat noodles, chilli, garlic, fine beans and pepper.

Stir Fried Rice

Stir fried jasmine rice with choice of meat, egg and spring onions.

STIR FRIES

Chilli & Basil (Gra Pao) 🍷🍷🍷
Iconic hawker stall fare style. Crushed chillies, garlic, green beans and pepper with our house stir fry sauce.

Sweet & Sour
Green and red pepper, onion, spring onion, tomatoes and pineapple.

Oyster Sauce
Pepper and onions.

Cashew (N)
Brimming with delicious flavour roast cashew nuts, mushroom, pepper, onion and Thai roast chillies.

Broccoli with Garlic
Stir fried broccoli with garlic.

Teri Sauce
Pepper and onions.

If you have an allergy please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients that do contain allergens.

A discretionary service charge of 12.5% will be added to the bill. All prices are inclusive of 20% VAT.

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