

THAI KITCHEN THE ADMIRAL NELSON



STARTERS/SNACKS

Spring Rolls (V) 6.50 Crispyspring rolls filled with vegetables, served with sweet chilli sauce.

Gyoza (V) 6.50 Mixed vegetables in gyoza wrappers, served with sweet chilli sauce.

Chicken Satay (N) 6.75 Chicken skewers steeped in coconut milk, lemongrass and turmeric. Grilled until golden, served with peanut sauce.

Salt & Pepper Squid 7.50 A hint of sweetness from squid and a touch of salt & pepper.

Chicken Wings 6.50 Sweet sticky chicken wings, crispy fried with a gentle spice kick. Lick your fingers afterwards.

Duck Spring Rolls 6.95 Shredded duck mixed with carrot. celery and spring onion wrapped in Thai pastry with hoisin sauce.

Mushroom Salad (VG) 8.95 A portion of mushrooms tossed in a gentlysweet tamarind sauce, crispy tofu, fresh greens, cucumber, mint and coriander.

> Prawn Crackers 5.00 Chips 4.00

SOUPS

Choose from:

Mushroom (VG) 6.00 // Chicken 6.50 // Prawns 7.50

Tom Yum Lemongrass, chilli and kafir lime broth.

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

SHARING PLATTERS

Setfor 2pp 17.50 // Setfor 3pp 24.50 (Minimum served for 2pp)

The Admiral Platter (N) An assortment of duck rolls. chicken satay, salt & pepper squid spring rolls, gyoza, fried soft to fu and chicken wings.

The Nelson Platter (V) An assortment of vegetable and mushroom salad.

SIGNATURE DISHES

Sea Bass Green Curry 19.95 Fillet of sea bass in green curry, with fine beans, chillies and fried krachai.

Beef Salad 15.95

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

Red Duck Curry 7 15.95 Rich red curry with roast duck, tomatoes, pineapple and lychee.

Tamarind Duck 15.95 Roast duck in sweet and sour tamarind sauce and pineapple.

Sticky Chicken 15.95 Crispy fried chicken, bite-sized, sweet 'n' sticky deliciousness.

Khao Soi Chicken 7 16.95 Crispyfried egg noodles in coconut curry broth, hailing from Northern Thailand. It is absolutely brimming with flavours and textures.

MAIN COURSES

Choose from: Chicken 10.95 / Beef 11.95 Vegetable (VG) 9.95 / Tofu (VG) 10.95 / Prawn 12.95

CURRY

Green Curry 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 Lively green chillies, garlic and Red chillies, lemongrass, lime leaves and galangal simmered in rich coconut milk.

> Panang Curry 💎 Panang is another kind of red curry thickened with coconut milk and fragranced with finely sliced lime leaves.

..... STIR FRIES

Chilli & Basil (Gra Pao)

Iconic hawker stall fare style. Crushed chillies, garlic, green beans and pepper with our house stir fry sauce.

> Oyster Sauce Pepperand onions.

Beansprout with Garlic Stirfried with garlic sauce.

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

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

Broccoli with Garlic Stir fried broccoli with garlic and mushroom.

..... **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 iasmine rice with choice of meat, egg and spring onions.

..... SIDES TO SHARE

Jasmine Rice 3.00

Sticky Rice 3.50

Egg Fried Rice 3.50

Steamed Rice Noodles with garlic sauce Roti (V) 3.50

Stir Fried Mixed Vegetables with Mushroom Sauce (VG) 5.50

Noodles with Garlic 3.50

DESSERTS

Ice Cream Scoop Vanilla & Chocolate 1 scoop 3.00 // 2 scoops 5.00