

Cont ... Fish Dishes 'Pla'

- 119. Pla Pad Cha** £21.95
Lightly battered fish, stir fried with combination of spiced Thai herbs, peppercorns and sweet basil leaves.
- 120. Pla Samun Pra** £21.95
Crispy battered boneless seabass with spice healthy Thai herb sauce & vegetables topped with cashew nut.

Rice

- 134. Khao Suay** £3.95
Steamed Thai jasmine rice.
- 135. Khao Pad** £4.75
Egg fried rice with vegetables.
- 136. Khao Ma Proa** £4.95
Steam fragrant Thai rice with coconut milk.
- 137. Khao Neow** £4.95
Thai Sticky rice.
- 138. Khao Pad Pi Sed**
Special fried rice with...
Chicken, Pork & Beef £13.75
Prawns £13.95 • Mix Seafood £15.95 • Veg or Tofu £11.95



Chef's Special Dishes

- 95. Ped Makham** £18.95
Battered duck with tamarind sauce served with crispy glass noodles.
- 109. Choo Chee Goong** £19.95
King prawns in spicy sauce with kaffir lime leaves & julienne chillies.
- 110. Goong Yai Pad Cha** £19.95
Stir-fried king prawns with a combination of spicy Thai herbs, peppercorn, and sweet basil leaves.
- 111. Goong Yai Pad Pong Ga-Ree** £19.95
Stir-fried king prawns with creamy yellow curry powder, celery, onions, spring onions topped with chilli oil.
- 112. Talay Ruam-mit Pad Cha** £19.95
Stir-fried mixed seafood with a combination of spicy Thai herbs, peppercorn and sweet basil leaves.
- 113. Talay Ruam Mit Krapao** £19.95
Stir-fried mixed seafood with fresh chillies and sweet basil leaves.
- 114. Talay Ruam Mit Prik Thai Dum** £19.95
Stir-fried mixed seafood with ground black peppercorns, garlic and veg.
- 115. Goong Yai Pad Holapa** £19.95
Stir-fried large king prawns with sweet basil leaves and vegetables.
- 116. Gai Ma-Now** £17.95
Tempura batter chicken in a sweet lemon and chilli sauce, dressed with slices of lemon and coriander.

Noodles

- Chicken, Pork & Beef £13.75
Prawn, Duck or Squid £13.95
Mix Seafood £15.95
Vegetable or Tofu £11.95
- 139. Pad Mee Jay**
Stir-fried egg noodles with vegetables.
- 140. Pad Thai**
Classic Thai noodles dish with egg and topped with ground peanuts.
- 141. Pad Kee Mao**
Spicy fried rice noodles with egg, fresh Thai herbs.
- 142. Pad See Ew**
Stir-fried noodles with vegetables and egg in soya sauce.
- 143. Chips** £4.50
- 144. Prawns Crackers** £3.75



Not sure what to choose or simply want to try something different
Try one of our amazing & creative SET MENUS

Each person can select one of the following rice:
Steamed Thai jasmine, egg fried rice, coconut or sticky.

Set Menu A

Set Meal for two or more.
£29 per person
Starter:
Thai Palace Mixed Platter.
Main Course:
• Thai red curry with chicken.
• Stir-fried pork with fresh ginger.
• Stir-fried beef with red wine sauce.
• Stir-fried egg noodles with vegetables.

Set Menu B

Set Meal for two or more.
£31 per person
Soup:
Tom Kha with chicken.
Starter:
Thai Palace Mixed Platter.
Main Course:
• Thai Green curry with chicken.
• Sweet and sour king prawns with vegetables.
• Stir-fried beef with Thai basil leaves and chillies.
• Stir-fried egg noodles with vegetables.

Set Menu C

Set Meal for four or more.
£33 per person
Starter:
Thai Palace Mixed Platter.
Main Course:
• Thai yellow curry with pork.
• Stir-fried duck with Thai basil leaves and chillies.
• Sweet and sour light battered fish with vegetables.
• Stir-fried mixed seafood with garlic and pepper.
• Pad Thai noodle with chicken and vegetable

Set Deluxe

Set Meal for four or more.
£35 per person
Soup:
Tom Yum with king prawns.
Starter:
Thai Palace Mixed Platter.
Main Course:
• Massaman curry with beef.
• Deep-fried light battered fish with chillies and tamarind sauce.
• Stir-fried prawns with Thai basil leaves and chillies.
• Deep-fried light battered duck with tamarind sauce.
• Stir-fried Thai noodles with chicken topped with ground peanut.

Set Vegetarian V1

Set Meal for two or more.
£24.95 per person
Starter:
Thai Palace Vegetarian Platter.
Main Course:
• Thai red curry with vegetables.
• Stir-fried tofu with fresh ginger.
• Deep-fried battered aubergine with chillies and tamarind sauce.
• Stir-fried egg noodle with vegetables.

Set Vegetarian V2

Set Meal for two or more.
£26.95 per person
Soup:
Tom Yum with mushroom.
Starter:
Thai Palace Vegetarian Platter.
Main Course:
• Thai green curry with vegetables.
• Stir-fried mushroom with cashew nut.
• Stir-fried tofu with Thai basil leaves and chillies.
• Stir-fried egg noodle with vegetables



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Evening: 5.30 - 10.30

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For your information Mild Fairly Hot Hot
If you would like your meal spicier or milder, please inform our staff

Soup

Chicken £7.95/ Prawns or Seafood £8.95/ Mushroom £6.95

- 1. Tom Yum** The quintessential Thai aroma! Famous hot and sour soup with lemongrass, chilli, lime juice, lime leaves and galangal.
- 2. Tom Kha** A mild, tamer twist on Tom Yum! The iconic hot and sour soup in coconut milk with lemongrass, lime leaves and galangal.
- 3. Po Tak** Spicy mixed seafood soup with lemongrass, basil and lime juice.

Starters

- 4. Talay Tord** **£9.50**
Crispy battered mixed seafood served with sweet chilli sauce.
- 5. Satay Gai** **£8.50**
Thai style skewers of marinated chicken grilled over charcoal served with peanut sauce and vinegar of vegetables.
- 6. Toong Tong** **£8.50**
Thai golden bags, thin pastry sheets filled with minced chicken and prawn, deep fried and served with sweet chilli sauce.
- 7. Por Pia Goong** **£8.50**
Prawns spring rolls served with sweet chilli sauce.
- 8. Tord Mun Pla** **£8.50**
Original and famous fish cake served with sweet chilli topped with ground peanuts and diced cucumber.

9. Kanom Pang Na Gai Goong £8.50

Deep-fried minced prawns and chicken on toast, with sesame seeds served with sweet chilli dip.

- 10. Sai Krok Isan** **£8.95**
Traditional Thai Sausage, made with pork and rice.
- 11. Si Krong Moo Ob** **£8.95**
Roasted marinated spare ribs served with honey sauce.
- 13. Goong Pao** **£14.50**
Grilled large king prawns served with Thai hot & sour seafood sauce.
- 14. Goong Tod** **£8.50**
Crispy battered prawns served with sweet chilli sauce.
- 15. Hoi Ob** **£10.95**
Steamed half shell mussels with lemon grass, sweet basil and Thai herb sauce.

- 16. Moo Yang** **£8.95**
Grilled marinated pork loin skewers served with Thai soya sauce.
- 17. Duck spring rolls** **£8.95**
Crispy duck spring rolls served with hoi sin sauce.
- 18. Hoi Jo** **£8.95**
Deep-fried marinated crab meat, minced prawns and Thai herbs served with plum sauce.



- 19. Kanom Jeeb** **£8.95**
(Thai Dumplings) – Steamed minced pork and prawns wrapped in dumpling style, topped with crispy garlic served with dark soya sauce.

20. Thai Palace Mixed Platter for 2 persons or more. **£18.50**
A selection of Thai mixed starters served with various dips (sweet chilli, peanut and vinegar sauce).

Vegetarian Starters

- 21. Por Pia Jay** **£7.50**
Vegetable spring rolls served with sweet chilli sauce.
- 22. Pak Tord Tempura** **£7.50**
Deep-fried vegetable tempura in a light batter served with chilli sauce.
- 23. Tord Mun Khao Pod** **£7.50**
Sweet corn cake served with sweet chilli sauce.
- 24. Tofu Tord** **£7.50**
Deep-fried bean curd in batter served with sweet chilli sauce.
- 25. Thai Palace Vegetarian Platter for 2 persons or more.** **£16.50**
A Selection of vegetarian Thai starters served with various dips (sweet chilli, peanut and vinegar sauce)

Spicy Salad ‘Yum’

- Traditional Thai spicy salad with lemon juice, fresh chillies, spring onions, tomatoes and carrots tossed in a hot and sour dressing. *(All of our salad dishes are served cold.)*
- 26. Yum Ruam-Mit Talay** **£17.95**
Mixed seafood salad.
 - 27. Yum Neau Yang** **£16.95**
Charcoal grilled beef salad.
 - 28. Pla Goong** **£16.95**
King prawns salad.
 - 29. Larb Gai** **£15.95**
Minced chicken salad with ground roasted rice.

Grilled ‘Yang’

- 31. Seu Rong Hai** **£17.95**
Sizzling grilled Thai style sirloin steak served with three-flavoured sauce (sweet, sour, and spicy).
- 32. Ped Yang** **£17.95**
Sizzling roasted duck marinated in traditional Thai spices topped with special herbs sauce.
- 33. Pla Pow** **£22.95**
Grilled whole sea bass with Thai healthy herb and vegetables served with spicy seafood.

Vegetarian Dishes ALL £11.95

- 34. Pad Pak Ruam**
Stir-fried mixed seasonal veg.
- 35. Pad Ma Keau Sam Rod** Deep-fried battered aubergine with our Chef’s special sauce.
- 36. Mock Duck Pad Khing** Stir-fried mock duck with fresh ginger and seasonal vegetables.
- 37. Pad Mock Duck Kaprao** Stir-fried mock duck with fresh chilli and basil leaves and seasonal veg.
- 38. Pad Hed Himmapharn** Stir-fried mushroom with cashew nut in tamarind sauce.

Curry ‘Gaeng’

*Chicken, Pork £14.50 • Beef £14.95
Prawns, Duck, Squid £17.95 • Mixed Seafood £18.95 • Veg or Tofu £13.50*

- 40. Gaeng Daeng** Red curry in smooth coconut milk with vegetables (green beans, bamboo shoots, peas, courgettes and green & red bell peppers).
- 41. Gaeng Kiew Wan** Famous green curry in coconut milk with vegetables (green beans, bamboo shoots, peas, courgette and green & red bell peppers).



42. Gaeng Massaman

Popular dish from the Southern part of Thailand Thai herb, veg. (onions, carrots and potatoes) and mild peanut curry in coconut milk.

- 43. Gaeng Ga-Ree** A delicious yellow curry in coconut milk with potatoes, onions.
- 44. Gaeng Panang** A dry aromatic curry with coconut milk, lime leaves, green & red bell peppers, chillies.
- 45. Gaeng Kua** Traditional Thai curry with pineapple, chillies and Thai herbs slowly cooked in coconut milk.
- 46. Gaeng Pa** A spicy “jungle” clear curry (no coconut milk) with Thai herbs and vegetables (green beans, bamboo shoots, courgettes, green & red bell peppers, baby corn, mushroom and finger root).

Stir fry dishes ‘Menu Pad’

*Chicken, Pork £14.50 • Beef £14.95
Prawns, Duck, Squid £17.95 • Mixed Seafood £18.95 • Veg or Tofu £13.50*

- 50. Pad Num Mun Hoy**
Oyster sauce and seasonal veg (green & red peppers, mushroom, broccoli, spring onions & carrots)
- 51. Pad Kaprao** Chillies, basil leaves and seasonal veg (green & red bell peppers, onions and green beans).
- 52. Pad Prik Pow** Chef’s chillies sauce and seasonal veg (green & red bell peppers, onions, carrots, mushroom, celery and bamboo shoots).
- 53. Pad Khing** Fresh ginger, chillies and seasonal veg (green & red bell peppers, onions, carrots & snow peas).
- 54. Pad Prik Sod** Fresh chillies and seasonal vegetables (onions, mushroom and spring onions).

55. Pad Preow Wan

Sweet and sour battered meat with seasonal vegetables (pineapple, tomatoes, green & red bell peppers, cucumber, onions and snow peas).

- 56. Pad Lao Daeng**
Red wine sauce, cashew nuts and seasonal vegetables (green & red bell peppers, onions, baby corn, tomatoes, carrots and garden peas).
- 57. Pad Prik Thai Dum** Black peppercorn and seasonal vegetables (green & red bell peppers, onions, and black pepper).
- 58. Pad Himmapharn** Cashew nuts and seasonal vegetables (green & red bell peppers, onions, carrots and snow peas).
- 59. Pad Kratiem Prik Thai** Garlic, ground white pepper and seasonal vegetables (green & red bell peppers, onions, garden and snow peas).
- 60. Pad Sab Pa Rot**
Pineapple and seasonal vegetables (green & red bell peppers, onions and carrots).

Fish Dishes ‘Pla’

- 90. Pla Neung See Ew** **£22.95**
Steamed sea bass fish with soya sauce and fresh ginger topped with spring onion.
- 91. Pla Neung Ma Now** **£22.95**
Steamed sea bass with Thai medium hot and sour sauce and seasoned with chilli, lime juice, lemon grass and galangal.
- 92. Pla Sam Rot** **£21.95**
Battered fish with chillies & tamarind sauce, peppers, onions and sweet basil leaves.
- 93. Pla Preow Wan** **£21.95**
Sweet & sour battered fish with vegetables.
- 94. Pla Chu Chee** **£21.95**
Battered fish cooked in rich curry paste, coconut milk with lime leaves and chillies.

Some of our dishes may contain nuts or other allergens. if you have any specific dietary requirements please advise a member of staff when ordering.