

Thai Thai Restaurant

ROYAL THAI CUISINE

at the
Horse & Plough

**À LA CARTE
MENU**

Thai Thai

Restaurant

ROYAL THAI CUISINE

Welcome to our restaurant where we serve authentic Royal Thai cuisine, which historically was served in the royal court and palaces of the Ayutthaya Kingdom circa 1351 to 1767. The closely guarded secrets of recipes and preparation preserved cooking and eating of Royal Thai Cuisine only for the 'Royals' and their guests, though now the term Royal Thai Cuisine is used by restaurants wishing to prepare high end quality food, typically using the freshest ingredients along with painstaking preparation, balancing of flavours and infusions of sweet, salty, spicy and sour.

For an easy way to experience examples of the blending of flavours, why not try our set meals – Bangkok, Phuket and Chiang Mai – accompanied by Thailand's famous Singha Beer or one of our excellent, hand-selected wines.

Our Head Chef has over 20 years Thai Cuisine experience and hopes his presentations will please you.

If you have any special requirements or would like to pre-order something special then please feel free to ask a member of staff.

Allergies

Our pastes, marinades and sauces are freshly made, some of which are made ahead of service. Some ingredients used in these may contain allergens. Please inform our staff if you have an allergies so that we can ensure your meal is as enjoyable as possible.

Starters

Due to the preparation of our dishes, we are unable to make our starters without the listed allergens. Please inform a member of staff of your allergy or dietary requirements.

- 1 Prawn Crackers** **4.00**
Allergens: Crustaceans
- 2 Thai Thai Platter**  **Per Person 14.00**
(Minimum order of 2 people)
Mixed starter platter with a selection of chicken satay, prawns in blankets, spring rolls, chicken on toast, duck salad and prawn crackers.
Allergens: Gluten, Crustaceans, Fish, Peanuts, Soybeans, Molluscs
- 3 Thai Salt & Pepper Chicken Wings** **9.00**
Chicken wings deep fried in a light crispy batter.
Allergens: Gluten
- 4 Prawns in Blankets** **10.00**
Deep fried King prawns wrapped in spring roll pastry and served with sweet chilli sauce.
Allergens: Gluten, Crustaceans, Milk
- 5 Thai Fish Cakes**  **8.00**
White fish blended with our special recipe of Thai red curry paste, eggs, Thai herbs, served with sweet chilli sauce and vegetable relish.
Allergens: Eggs, Fish, Soybeans
- 6 Chicken Satay** **9.00**
Grilled sliced chicken breast marinated with Thai herbs on bamboo skewers served with homemade peanut sauce and vegetable relish.
Allergens: Gluten, Peanuts, Molluscs
- 7 Ped Ped Squid** **10.00**
Squid, deep fried in crispy batter, served with sweet chilli sauce.
Allergens: Gluten, Molluscs
- 8 Pork Spare Ribs** **10.00**
Ribs marinated with fresh Thai herbs served with homemade barbecue sauce, topped with crispy shallots.
Allergens: Gluten, Fish, Molluscs, Soybeans
- 9 Steamed Dumplings** **10.00**
Pork steamed dumpling served with soy sauce.
Allergens: Gluten, Eggs, Sesame, Soybeans
- 10 Prawn & Chicken on Toast** **9.00**
Special blend of prawn and chicken on toast, coated in sesame seeds and served with a sweet chilli sauce.
Allergens: Gluten, Crustaceans, Molluscs, Sesame, Soybeans
- 11 Vegetable Spring Roll** **8.00**
Homemade deep fried crispy spring rolls filled with carrots, cabbage and vermicelli noodles, served with sweet chilli sauce.
Allergens: Gluten, Molluscs, Soybeans
- 12 Vegetable Tempura** **8.00**
Deep fried carrot, mushrooms, broccoli, green beans, onions, green and red bell peppers in tempura batter, served with sweet chilli sauce.
Allergens: Gluten
- 13 Fried Tofu** **8.00**
Deep fried fresh tofu until crispy served with mixed sweet chilli, tamarind sauce and ground peanuts.
Allergens: Gluten, Peanuts

Soups

Our soups can be made without gluten and/or fish sauce. Please inform a member of staff of your allergy or dietary requirements.

- 14 Prawn Tom Yum** 🌶️ **10.00**
 Creamy hot and sour soup with king prawns, roasted chilli, lime leaves, mushrooms, galangal and lemongrass flavoured with Thai herbs.
 Allergens: Crustaceans, Fish, Milk, Molluscs
- 15 Prawn Tom Yum** 🌶️ **12.00**
 Creamy hot and sour soup with king prawns, roasted chilli, lime leaves, mushrooms, galangal and lemongrass flavoured with Thai herbs.
 Allergens: Crustaceans, Fish, Milk, Molluscs
- 16 Chicken Tom-Kha** **10.00**
 A rich chicken and coconut cream soup with fragrant Thai herbs, lemongrass, galangal, kaffir lime leaves, onions and mushrooms.
 Allergens: Fish
- 17 Vegetable Tom-Kha** **9.00**
 Rich vegetable and coconut cream soup with fragrant Thai herbs, lemongrass, galangal, kaffir lime leaves, onions and mushrooms.
 Allergen: Fish

Salads

Our salad dishes can be made without fish sauce. Please inform a member of staff of your allergy or dietary requirements.

- 18 Crispy Duck Salad** 🌶️ **15.00**
 Sliced duck in a spicy salad dressing, cucumber, shallots, spring onions, cherry tomatoes, red and green peppers.
 Allergen: Gluten, Fish
- 19 Spicy Chicken LarbGai** 🌶️ **15.00**
Pork Salad Larb Moo 🌶️
 Minced chicken or pork in a spicy salad dressing made with mint, spring onions, onions, coriander and topped with ground roasted rice.
 Allergens: Gluten, Fish
- 20 Som Tum - Thai Salad** 🌶️ **13.00**
Som Tum with Fresh Prawns 🌶️ **16.00**
 One of the most popular dishes in Thailand. Shredded kohlrabi, carrots, cherry tomatoes and fine beans pressed in a pestle and mortar with lime, garlic, fish sauce, peanuts, chilli and palm sugar.
 Allergens: Fish, Peanuts

Allergies

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Meat Lovers

Due to the preparation of our dishes they cannot be made without gluten (coconut milk), fish (fish sauce), Molluscs (oyster sauce) or Soybeans (soya sauce). Please inform a member of staff of your allergy or dietary requirements.

- 21 Peanut Chicken** **18.00**
 Deep fried chicken breast marinated in Thai herbs, on steamed broccoli, topped with peanut sauce and fried shallots.
 Allergens: Gluten, Fish, Molluscs, Soybeans, Peanuts
- 22 Duck Tamarind** **22.00**
 Roasted duck in a tamarind sauce on crispy rice vermicelli noodle, topped with fried shallots.
 Allergens: Gluten, Fish, Molluscs
- 23 Roasted Duck** **22.00**
 Roasted half duck in a Thai sauce on steamed cabbage, sliced cucumber, served with pickled ginger and topped with coriander.
 Allergens: Gluten, Fish, Molluscs, Soybeans
- 24 Sirloin Steak** **25.00**
 Sizzling marinated in oyster sauce, soya sauce, tomato sauce served with seasonal vegetables and black pepper sauce.
 Allergens: Gluten, Fish, Molluscs, Soybeans
- 25 Weeping Tiger** **25.00**
 Thai-style sirloin steak, marinated with garlic, coriander, palm sugar, served with mushrooms, on a sizzling plate topped with fried shallots with a Thai sauce.
 Allergens: Gluten, Fish, Molluscs, Soybeans
- 26 Lamb Chop** **25.00**
 Lamb chop marinated with garlic, coriander root, soya and oyster sauces, on a sizzling plate topped with fried shallots.
 Allergens: Gluten, Fish, Molluscs, Soybeans

Looking for something Thai-style?

If there is something on the menu that you would like cooked Thai street food style, please ask our staff and we will see if we can create the dish.

How would you like your meat cooked?

Rare, medium-rare, medium, medium-well, or well done?
 Let us know. We will try our best to make a perfect meal for you.

Stir Fry

Some of our stir fry dishes can be made without fish (fish sauce), Molluscs and gluten (oyster sauce), Soybeans (soy sauce), and/or nuts (cashew nuts). Please inform a member of staff of your allergy or dietary requirements.

27 Black Pepper Sauce

Stir fried with onions, peppers, spring onions with a black pepper sauce.

Allergens: Gluten, Fish, Molluscs, Soybeans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

28 Chilli & Basil (Pad Ka Pao) 🌶️

Stir fried with basil, garlic, chilli, onions, peppers and green beans.

Allergens: Gluten, Fish, Molluscs, Soybeans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

29 Cashew Nuts 🌶️

Stir fried with cashew nuts, carrots, onions, peppers and spring onions.

Allergens: Gluten, Fish, Molluscs, Soybeans, Nuts

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

30 Sweet & Sour 🌶️

Stir fried in a sweet and sour sauce with onions, red and green peppers, pineapple, carrot, cherry tomatoes, topped with spring onions.

Allergens: Gluten, Fish, Molluscs, Soybeans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

31 Chef's Homemade Chilli Paste 🌶️

Stir fried with homemade chilli paste, onions, red and green peppers, mushrooms, carrots and spring onions.

Allergens: Gluten, Fish, Molluscs, Soybeans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

32 Fresh Ginger 🌶️

Stir fried with fresh ginger, chilli, mushrooms, carrots, peppers and spring onions.

Allergens: Gluten, Fish, Molluscs, Soybeans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

33 Oyster Sauce

Stir fried with carrots, onions, red and green peppers, broccoli and spring onions.

Allergens: Gluten, Fish, Molluscs, Soybeans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

Fancy some cocktails?

Please ask a member of staff to see the cocktail list or ask at the bar.

Allergies

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Curry Dishes

Our curry dishes can be made without fish sauce or as vegetarian version (free from fish/shellfish by-products) or hotter. Please inform a member of staff of your allergy or dietary requirements.

34 Massaman Curry

Made with star anise, cardamom, cinnamon, chilli, coconut milk, potatoes, onions, palm sugar and topped with fried shallots.

Allergens: Fish, Crustaceans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

35 Thai Green Curry

Made with fresh young green chillies, selected Thai herbs, coconut milk, courgettes and aubergines.

Allergens: Fish, Crustaceans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

36 Thai Red Curry

Made with dried chillies, selected Thai herbs, pineapple and aubergine.

Allergens: Fish, Crustaceans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

37 Panang Curry

Made with coconut milk seasoned with palm sugar, fish sauce, red chilli, topped with sliced kaffir lime leaves.

Allergens: Fish, Crustaceans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

38 Choo Chee Curry

River King Prawn (with shell on) **24.00**

Duck **22.00**

Rich red curry sauce with cherry tomatoes, topped with sliced chilli and kaffir lime leaves.

Allergens: Fish, Crustaceans

39 Chef's Speciality Dish **25.00**

Lamb Shank in Yellow Curry

Lamb Shank Massaman

Braised lamb shank slowly cooked until tender in a rich curry sauce, flavoured with pawlm sugar, fish sauce and tamarind water topped with fried shallots.

Absolutely amazing!

Allergens: Gluten, Fish

Rice & Noodle Dishes

Some of the below dishes can be made without gluten and Molluscs (oyster sauce), fish (fish sauce), Soybeans (soy sauce), and/or nuts (cashew nuts). Please inform a member of staff of your allergy or dietary requirements.

40 Pad Thai

Stir fried rice noodles with the meat of your choice, beansprouts, carrots, spring onions, egg, seasoned with tamarind sauce and ground peanuts served with a lemon wedge.

Allergens: Gluten, Eggs, Fish, Peanuts

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

41 Soya Noodle

Stir fried egg noodles with eggs, garlic, cabbage, broccoli, beansprouts, onions, carrots.

Allergens: Gluten, Crustaceans, Eggs, Fish, Molluscs, Soybeans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

42 Spicy Udon Noodles

Stir fried udon noodles with red and green peppers, gra-chai, fine beans, onions, chilli and mushrooms.

Allergens: Gluten, Fish, Molluscs, Soybeans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

43 Fried Rice

Fried rice with eggs, garlic, cabbage, broccoli, onions and carrots.

Allergens: Gluten, Crustaceans, Eggs, Fish, Molluscs, Soybeans

Veg or Tofu	14.00
Chicken or Pork	15.00
Beef	16.00
Prawn	16.00
Crispy Chicken	17.00
Crispy Pork Belly	18.00

44 King Prawn Pineapple Fried Rice **22.00**

Fried rice with king prawns, egg, onions, spring onions, carrots, pineapple and cashew nuts, garnished with sweet honey pork and coriander.

Allergens: Gluten, Eggs, Fish, Molluscs, Soybeans, Nuts

Allergies

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From the River & Sea

Some of our From the River & Sea dishes can be made without celery, gluten (oyster sauce), and/or soybeans (soy sauce). Please inform a member of staff of your allergy or dietary requirements.

45 Grilled River King Prawns 24.00

Grilled river king prawns in shells, with red and green peppers, broccoli, carrot, onion, mushrooms served on a sizzling plate with spicy seafood dressing.

Allergens: Crustaceans, Fish

46 River King Prawns Tamarind 24.00

Grilled river king prawns in shells in a tamarind sauce on crispy rice vermicelli noodle, topped with fried shallots.

Allergens: Crustaceans, Fish, Molluscs

47 River King Prawns with Pong Karee 24.00

Stir fried river king prawns with eggs, spring onions, red and green peppers, carrot, coriander, seasoned with chilli oil, evaporated milk, curry powder and turmeric.

Allergens: Gluten, Crustaceans, Eggs, Fish, Milk, Molluscs, Mustard, Soybeans

48 Grilled Sea Bass 23.00

Two sea bass fillets marinated with gra-chai, galangal, lemongrass and kaffir lime leaves wrapped in banana leaves, grilled and served with spicy seafood dressing.

Allergen: Fish, Soybeans

49 Steamed Sea Bass 23.00

Two sea bass fillets seasoned with soy sauce, sesame oil, steamed with fresh ginger, spring onions, coriander and Thai herbs, garnished with red pepper.

Allergen: Fish, Sesame, Soybeans

50 Deep Fried Sea Bass with Sweet Chilli 23.00

Two sea bass fillets, battered and deep fried, served on crispy vermicelli rice noodles, topped with sweet chilli sauce and fried shallots.

Allergen: Gluten, Fish

51 Whole Sea Bass (For 2)

Approximately 800g. Available for pre-order only.

A Steamed 30.00

Seasoned with soy sauce, sesame oil, steamed with fresh ginger, spring onions, coriander and Thai herbs, served with a seafood dressing and red peppers.

Allergen: Fish, Sesame, Soybeans

B Deep Fried with Sweet Chilli 30.00

Battered and deep fried, on crispy vermicelli rice noodles, topped with sweet chilli sauce and fried shallots.

Allergen: Gluten, Fish

Allergies

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Vegetarian Mains

Some of the dishes below can be made without gluten and molluscs (oyster sauce), fish (fish sauce), and/or soybeans (soy sauce). Please inform a member of staff of your allergy or dietary requirements.

- 52 Stir Fried Aubergine** 🌶️ **14.00**
 Deep fried aubergine stir fried with spicy garlic and chilli sauce with onions, red and green peppers, fine beans and basil.
 Allergens: Gluten, Fish, Molluscs, Soybeans
- 53 Tofu in Tamarind Sauce** **14.00**
 Deep fried tofu on crispy rice vermicelli noodle, topped with tamarind sauce and fried shallots, garnished with coriander.
 Allergens: Gluten, eggs, Fish, Molluscs, Soybeans
- 54 Mixed Vegetable Stir Fry** **14.00**
 Stir fried onions, spring onion, beansprouts, green and red peppers, green beans, carrots, mushrooms, broccoli and cashew nuts.
 Allergens: Gluten, Fish, Molluscs, Soybeans, Nuts
- 55 Curry** 🌶️
 Our curries can be made without fish (fish sauce) or as a vegetarian version (free from fish/shellfish by-products), or with more chilli heat. Please inform the staff of your allergy or dietary requirements.
 Allergens: Fish, Crustaceans
- Massaman Curry** **14.00**
Panang Curry **14.00**
Red Curry **14.00**
Green Curry **14.00**
- 56 Tofu Pad Thai** **14.00**
 Stir fried tofu with rice noodles, egg, bean sprouts, cabbage, broccoli, green beans, spring onions and carrots in a tamarind sauce.
 Allergens: Gluten, Eggs, Fish, Molluscs, Soybeans

Looking for something different?

Have you seen something on the menu but want it slightly different? Our chefs are very accommodating and if there is something on the menu that you would like to change please ask our staff and we will see if we can create the dish you are after.

Wine & Drinks List

Please ask a member of staff to see the wine list or ask at the bar.

Side Dishes

57 Steamed Jasmine Rice	4.00
58 Sticky Rice	4.50
59 Brown Rice	4.50
60 Egg Fried Rice	4.50
<small>Allergens: Eggs, Fish, Molluscs, Soybeans</small>	
61 Coconut Rice	4.50
62 Egg Fried Noodles	4.50
<small>Stir fried noodles with egg and soy sauce. Allergens: Gluten, Eggs, Fish, Molluscs, Soybeans</small>	
63 Steamed Broccoli	4.50

Extras

64 Green Curry Sauce	3.00
65 Red Curry Sauce	3.00
66 Panang Curry Sauce	3.00
67 Massaman Curry Sauce	3.00
<small>Allergens: Fish, Crustaceans</small>	
68 Satay (Peanut) Sauce	3.00
<small>Allergens: Gluten, Fish, Molluscs, Soybeans, Peanuts</small>	
69 Sweet & Sour Sauce	3.00
70 Black Pepper Sauce	3.00
71 Sweet Chilli Sauce	3.00
72 Soya Sauce	Free
73 Fried Egg	3.00
<small>Allergens: Eggs</small>	
74 Dried Crushed Chilli	1.20
75 Fresh Chopped Chilli	1.20
76 Prawn Crackers	4.00
<small>Allergens: Gluten, Fish, Crustaceans</small>	
77 French Fries	4.00

Allergies

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SET MENUS

Phuket

Minimum of 2 People

Per Person 34.00

Starters

Vegetable Tempura 🍴
Cucumber Salad 🍴
Vegetable Spring Rolls
Deep Fried Tofu

Main Courses

Vegetable Green Curry 🍴
Tofu in Tamarind Sauce
Stir Fried Aubergine
Steamed Jasmine Rice

Dessert

Thai Pancake or Ice Cream

Chiang Mai

Minimum of 2 People

Per Person 37.00

Starters

Prawn Crackers
Thai Platter

Mixed starters selection of vegetable spring rolls, chicken satay, prawns in blankets, prawn and chicken toast, duck salad.

Main Courses

Chicken Green Curry
Stir Fried Beef with Oyster Sauce
Mixed Vegetable Stir Fry
Steamed Jasmine Rice

Dessert

Thai Pancake or Ice Cream

Bangkok

Minimum of 2 People

Per Person 42.00

Starters

Prawn Crackers
Thai Platter

Mixed starters selection of vegetable spring rolls, chicken satay, prawns in blankets, prawn and chicken toast, duck salad.

Main Courses

Weeping Tiger Steak
Duck Choo Chee Curry
Stir Fried Crispy Chicken with Cashew Nuts
Egg Fried Rice

Dessert

Thai Pancake or Ice Cream

CHILDREN'S MENU

- K1 Southern Fried Chicken Tenders 8.00**
Served with french fries.
Allergens: Gluten, Fish, Molluscs, Soybeans
- K2 Chicken Satay 8.00**
Served with egg fried rice.
Allergens: Gluten, Eggs, Fish, Molluscs, Soybeans
- K3 Chicken Fried Rice 8.00**
Steamed rice stir fried with egg, soy sauce, broccoli, carrots, tomato and spring onion.
Allergens: Gluten, Eggs, Fish, Molluscs, Soybeans
- K4 Chicken Noodles 8.00**
Egg noodles stir fried with egg, soya sauce, broccoli and carrot.
Allergens: Gluten, Eggs, Fish, Molluscs, Soybeans

Allergies

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DESSERT MENU

- | | |
|---|--------------|
| D1 Ice Cream | 6.00 |
| Two scoops of local ice cream: strawberry, chocolate, Caramel or vanilla, topped with whipped cream.
Allergens: Milk | |
| D2 Vegan Ice Cream | 6.00 |
| Ask a member of staff for the available flavours. | |
| D3 Thai Pancake | 10.00 |
| Special pancake made from flour, pandan leaves, palm sugar, stuffed with pandan custard served with vanilla ice cream.
Allergens: Gluten, Milk | |
| D4 Biscoff Waffle | 8.00 |
| Belgium waffle, salted caramel ice cream, chantilly cream topped off with biscoff crumb.
Allergens: Gluten, Eggs, Milk | |
| D5 Chocolate Mousse | 7.00 |
| Allergens: Gluten, Eggs, Milk | |
| D6 Sticky Toffee Pudding | 8.00 |
| Served with ice cream.
Allergens: Gluten, Eggs, Milk | |
| Extra Ice Cream | 3.50 |

Thai Thai

Thai Thai Restaurant & Bar

Horse & Plough, Isle of Man Business Park,
Douglas, Isle of Man, IM2 2QZ

Opening Hours:

Restaurant Lunchtime Dining

Tuesday - Saturday | 12noon to 3:00pm
Sunday | 12noon to 8:00pm

Restaurant Evening Dining

Tuesday - Saturday | 5:00pm to 10:00pm
Sunday | 12noon to 8:00pm

Takeaway

Coming soon...



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