

Thai Emerald Lunch Menu

EXPRESS LUNCH MENU

Emerald Express Rice & Noodles

1. KHAO PHAD GAI - £4.50

Thai fried rice with chicken, eggs and fresh Thai herbs.

2. KHAO PHAD SUBPAROD * - £5.95

Thai fried rice with king prawn, pineapple and cashew nut, served in half a pineapple shell.

3. PHAD THAI GOONG * £5.95

Rice noodles stir fried with king prawn, egg, dried beancurd and beansprouts in a tamarind sauce, served with ground peanuts.

Emerald Special Lunch

4. MAMUANG HIMMAPARN EMERALD * - £6.95

Chicken stir fried with cashew nuts, pineapple, onion and pepper in a sweet & sour sauce, accompanied by vegetable spring rolls, with Thai salad and steamed jasmine rice.

5. PHAD KHING EMERALD - £7.50

Marinated pork stir fried with ginger, garlic, spring onions and Thai liqueur, accompanied by chicken wrapped in pandan leaf, with Thai salad and egg fried rice.

6. THAI GREEN CURRY EMERALD - £7.95

Chicken in a green curry paste with coconut milk, bamboo shoots, Thai aubergines, lime leaves and sweet basil leaves, accompanied by crispy honey beef, with Thai salad and steamed jasmine rice.

7. PHAD NAM MUN HOY EMERALD * - £7.95

Strips of steak sauteed with oyster sauce, onion, pepper and spring onions, accompanied by chicken satay with peanut sauce, with Thai salad and steamed jasmine rice.

8. PED OB EMERALD - £ 8.95

Baked marinated breast of duck in Thai herbs, sliced and served on a bed of cooked watercress, topped with sesame seeds and light oyster sauce, accompanied by pork spare ribs, with Thai salad and steamed jasmine rice.

9. PRIEW WAN EMERALD - £8.95

Deep fried cod fillet topped with pepper, onion, mushroom, pineapple and sweet & sour sauce, accompanied by Thai fish cake, with Thai salad and steamed jasmine rice.

10. GAPRAO EMERALD ** - £9.95

King prawn stir fried with bamboo shoots, chilli, garlic and fresh Thai basil, accompanied by honey king prawns, with Thai salad and steamed jasmine rice.

11. SEAFOOD EMERALD * - £10.95

Mixed seafood stir fried with pepper, onion, garlic, fresh Thai herbs and slightly spicy brandy sauce, accompanied by coconut battered squid, with Thai salad and steamed jasmine rice.

12. PLA YANG EMERALD * - £11.95

Fresh whole sea bass marinated in lemon grass, galingale, lime leaves and fresh Thai herbs, wrapped in banana leaf and grilled over charcoal, accompanied by Thai salad.

**** Spicy dishes**

*** Contain nuts**

Thai Emerald A La Carte

Thai Emerald Banquet Menu A

(Hot and Spicy)

Thai Emerald Mixed Starters

A selection of authentic Thai starters

PHAD PHED TALAY ##

Mixed seafood stir fried with chilli, garlic and fresh Thai herbs

Gaeng Kiew Wan GAI #

Chicken in green curry paste with coconut milk, young aubergine and Thai basil

NUEA PHAD PRIG THAI DUM #

Steak marinated in oyster sauce, stir fried with ground black pepper and Thai herbs

PHad PHak Prig #

Stir fried mixed vegetables with chilli and garlic sauce

Khao PHAD KHAI

Thai fried rice with egg and fresh herbs

KHanom

Sweets from the trolley

Tea/ FILTER Coffee

£19.95 per person

(Minimum order for two people)

Thai Emerald Banquet Menu B

(Not Spicy)

Thai Emerald Mixed Starters

A selection of authentic Thai starters

pla PRIEW WAN

Crispy fried cod fillet topped with vegetables in sweet and sour sauce

Gai PHad KHING

Chicken stir fried with ginger, spring onion and Thai liqueur

NuEA PHad Nam Mun HoY

Strips of steak stir fried with oyster sauce and vegetables

PHad PHak ruam mit

Stir fried mixed vegetables with garlic and oyster sauce

Khao PHAD KHAI

Thai fried rice with egg and fresh herbs

KHanom

Sweets from the trolley

Tea/ FILTER Coffee

£19.95 per person

(Minimum order for two people)

Thai Emerald Banquet Menu C

(Seafood)

Thai Emerald Mixed SEAFOOD Starters

A selection of authentic seafood Thai starters

pla rad prig #

Crispy fried whole sea bass topped with slightly spicy sweet and sour chilli sauce

shu shi talay emerald #

Mixed seafood stir fried with Shu Shi curry paste, pepper, onion and fresh Thai herbs

GOONG PHAD PRIEW WAN

King prawn stir fried with pepper, pineapple and onion in sweet and sour sauce

PHad thai goong *

Stir fried noodles with king prawn, egg, beansprouts and tamarind sauce

Khao Suay

Thai steamed rice

Khanom

Sweets from the trolley

Tea/ filter Coffee

£24.95 per person

(Minimum order for two people)

KEY TO SYMBOLS:

Medium Spicy

Hot and Spicy

* Contains Nuts

Thai Emerald Wine and Drinks Menu

WHITE WINE

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|---------------------|---|--------|
| 1. Thai House | MONSOON VALLEY WHITE
Light, dry, melony with a crisp finish | £12.95 |
| 2. Australian House | STIRLING HILLS
Fragrant, full bodied and dry | £12.95 |
| 3. Chilean House | SAUVIGNON BLANC, Ladera Verde
Gentle approach, light and fruitily dry | £12.95 |
| 4. South Africa | CHENIN BLANC, Franschoek Cellars
Off dry fruity wine with honeyed hints | £13.50 |
| 5. Germany | MOSEL RIESLING KABINETT, Moseland
Bright juicy tropical fruit – medium weight, not bone dry | £13.50 |
| 6. Australia | SEMILLON CHARDONNAY, Rowlands Brook
Bright juicy tropical fruit – medium weight, not bone dry | £13.50 |
| 7. Australia | SAUVIGNON BLANC, Sunnyclyff Estates
An attractive blend of ripe juicy flavours | £13.95 |
| 8. Italy | FRASCATI SUPERIORE
Light and fruity – but not bone dry | £14.50 |
| 9. France | CHARDONNAY DE L'ARDECHE, Louis Latour
Full, round Chardonnay from the centre of France, dry | £14.50 |
| 10. Australia | CHARDONNAY, Oxford Landing
Wonderfully ripe fruit aromas, a classic Chardonnay, full of character, dry | £14.95 |
| 11. Chile | CHILEAN SAUVIGNON BLANC, Santa Digna
Stylish ripe Sauvignon, aromatic and wonderfully fruity and dry | £15.50 |
| 12. Italy | ORVIETO CLASSICO AMABILE
Full, with a fruity character, medium dry | £15.50 |
| 13. New Zealand | HAWKES BAY SAUVIGNON BLANC, C J Pask
Vibrant, classic New Zealand Sauvignon, fresh and dry | £16.50 |
| 14. France | MACON LUGNY, Louis Latour
Benchmark white Burgundy, full, satisfying and dry | £16.75 |
| 15. France, Alsace | GEWURZTRAMINER, d'Alsace
An aromatic wine whose dryness is disguised by spicy richness | £16.95 |
| 16. France | SANCERRE, Domaine Dezat
Classic Loire Sauvignon from a top Domaine, dry | £21.95 |
| 17. France | CHABLIS, 1er Cru, Fourchaume
Big, full Chablis - clean, with long lingering dry finish | £26.50 |

ROSE WINES

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| 18. Thai | MONSOON VALLEY ROSE
Light crisp, fresh aroma of mango fruit | £12.95 |
| 19. Chile | CABERNET ROSE, Santa Digna
Powerful aromas, full and delicate | £14.95 |

RED WINES

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|----------------------|---|--------|
| 20. Thai House | MONSOON VALLEY
Light, exotic fruit aromas, velvety finish | £12.95 |
| 21. Australian House | STIRLING HILLS
A wine with ripe fruit and robust style – a very rewarding mouthful | £12.95 |
| 22. Chilean House | CHILEAN MERLOT, Ladera Verde
Simple and straight forward, light plummy style | £12.95 |
| 23. Australia | SHIRAZ CABERNET, Rowlands Brook
Australia's best known grape blend, bright attractive fruity flavours | £13.50 |
| 24. Italy | MONTEPULCIANO D'ABRUZZO, Roxan
Fruity and attractive, cherry and plummy, the wine opens out in the glass | £14.50 |
| 25. California | ZINFANDEL, Sutter Home
Rounded fruity style with a hint of spice | £14.95 |
| 26. Australia | CABERNET SAUVIGNON, Sunnyclyff Estates
Aromatic Cabernet, with lingering fruity flavours | £14.95 |
| 27. Australia | CABERNET SHIRAZ, Oxford Landing
South Australia – ripe, and richly flavoured | £15.50 |
| 28. South Africa | PINOTAGE, Franschoek Cellars
Flavoursome red from the Pinot Noir crossed with Cinsault | £15.50 |
| 29. France | COTES DU RHONE, Chateau du Grand Moulas
Rounded warm Southern Rhone with peppery overtones | £15.95 |
| 30. Chile | MERLOT, Santa Digna
Rich, plummy Merlot, ripe and round | £15.95 |
| 31. Chile | CABERNET SAUVIGNON, Santa Digna
Classic Cabernet and blackcurrants, ripe and with a long rich finish | £15.95 |
| 32. Spain | RIOJA CRIANZA, Marques de Caceres
Typical light oaky flavours, overlaying good fruit | £15.95 |
| 33. Italy | VALPOLICELLA CLASSICO, Lonardi
Light, fruity, northern Italian | £15.95 |
| 34. France | FLEURIE, La Chapelle des Bois
Pretty round 'plummy' Gamay fruit – a good Cru Beaujolais | £17.75 |
| 35. Australia | SHIRAZ, Brown Brothers
Rich, fruity, Shiraz that has considerable style | £18.25 |
| 36. France | CHATEAUNEUF DU PAPE, Domaine du Remparts
Spicy, and powerful Southern Rhone wine | £21.95 |

CHAMPAGNE

40. France	HOUSE CHAMPAGNE, Baron de Beaupre, NV A good balance of freshness and fruit, dry	£25.00
41. France	MOET ET CHANDON, Brut Imperial, NV The overriding name in Champagne, rounded and dry	£29.50

SPARKLING WINE

42. Italy	ASTI SPUMANTE, Martini Light fruity medium sweet sparkler made from the Moscado grape	£13.50
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Should a vintage or wine no longer be available we will offer an alternative.

Some wines throw a slight sediment or crystalline deposit quite naturally. These do not affect taste of the wine or quality.

DRINKS LIST

SOFT DRINKS

Coke, Diet Coke, Lemonade, Orange/ Pineapple/ Tomato Juice	£1.75
Appletise	£2.50

BLENHEIM MINERAL WATER

330 ml Bottle Still/ Sparkling	£1.75
1 ltr Bottle Still/ Sparkling	£3.75

BOTTLED BEER

Chang Thai Beer (5.0% vol.), 330ml	£2.95
Stella Artois (5.2% vol.), 330ml	£2.50
Boddingtons Bitter (3.8% vol.), 440ml	£2.50
kaliber Alcohol-Free Lager	£2.50
Strongbow Cider	£2.50
Wine by Glass, 175ml	£3.25
Spritzer	£3.75
Kier	£4.00
APERITIF & SPIRIT	£2.50

Gin, Vodka, Bacardi, Captain Morgan, Martini, Campari, Cinzano, Pimm's, Pernod, Malibu

MIXER 75p

Sherry & Port £3.00

Tio Pepe, Amontillado, Bristol Cream, Cockburn's

Whisky £3.00

Bell's, Glenfiddich, Jack Daniel's, Jameson, Southern Comfort, Thai Whisky

Cognac V.S.O.P. £3.75

Remy Martin, Hennessy, Courvoisier, Martell, Armagnac

Liqueur £3.00

Tia Maria, Baileys, Grand Marnier, Drambuie, Amaretto, Cointreau, Sambuca

Liqueur Coffee

Standard Liqueur £4.25

Brandy £4.95

Coffee

Espresso £1.75

Cappuccino, latte, hot chocolate £2.50

Floater coffee £2.25

Tea

English Tea/ Jasmine Tea £1.75

All spirits are served in 25ml measures or multiple thereof.

Prices include VAT @ 17.5%