

Special Set Offer - Take Away Only

Set A £27.50 (Dinner For 2) 2 course meal

Starter- Old Thai House Platter

Main Course- Green Chicken Curry

Pan Fried Pork Steak

A selection of Vegetables stir fried with Cashew Nuts

Jasmine rice

Set B £30 (Dinner For 2) 3 course meal

Starter- Old Thai House Platter

Main Course- Roast Duck Curry

Crispy Tiger Prawns & Bacon stir-fried

with Medium spiced garlic sauce

Pahd Thai-stir-Fried Noodle

Jasmine Rice

Dessert- A Selection of fresh Fruits Cocktail

Princess Set Menu

Three course meal, £25 per person
(Minimum 2 people)

Starter

Old Thai House Grand Platter

A variety of our favourite appetisers:
**Spring roll, prawn toast, crispy prawn,
fish cake and a bag of gold**
Served with sweet chilli sauce

Main Course

Green Chicken Curry (mild)

Chicken cooked in green curry
and coconut milk sauce with sweet basil

Sea Hunter

A selection of seafood (king prawns,
scallops, mussels and calamari) grilled
with glass noodles topped with tamarind sauce

Mooh Pahd Khing

Stir fried pork fillet with mixed vegetables & ginger

Jasmine rice

Dessert

Cocktail of Fresh Fruits

Fresh fruit salad in orange and pineapple juice
with a hint of Cointreau

Queen Set Menu

Three course meal, £35 per person
(Minimum 2 people)

Starter

Old Thai House Grand Platter

A variety of our favourite appetisers:
**Spring roll, prawn toast, crispy prawn,
fish cake and a bag of gold**
Served with sweet chilli sauce

Mango Sorbet

Main Course

Sea Queens (mild)

A selection of seafood (king prawns, scallops,
mussels and calamari) Cooked in Red curry sauce
served in a whole pineapple

Ghai Tord Nga

Pan fried chicken breast in tamarind
and ginger sauce with sesame

Pahd Thai

Stir fried rice noodles with egg garnished
with roasted peanuts and fresh coriander

Pak Ruam

A selection of seasonal vegetable stir fried

Jasmine rice

Dessert

Cocktail of Fresh Fruits

Fresh fruit salad in orange and pineapple juice
with a hint of Cointreau

King Set Menu

Four course meal, £45 per person
(Minimum 2 people)

Starter

Old Thai House Grand Platter

A variety of our favourite appetisers:
**Spring roll, prawn toast, crispy prawn,
fish cake and a bag of gold**
Served with sweet chilli sauce

Soup

Tom Yam (hot)

Our favourite hot and sour soup
with prawn or chicken

Mango Sorbet

Main Course

King Rama in Battle (mild)

Rump steak in tamarind sauce,
served in flaming brandy on a hot plate

Goong Ob

King prawns pot-baked with
glass noodles and ginger

Roast Duck Curry (mild)

Roast duck cooked in red curry and
coconut milk sauce with pineapple chunks

Pak Ruam

A selection of seasonal vegetables stir-fried

Jasmine rice

Dessert

Auntie Oi's Ice cream

Traditional homemade coconut
and tropical fruit ice cream

Appetisers

1.1 Old Thai House Grand Platter £7.50

A variety of our favourite appetisers: Spring
roll, prawn toast, crispy prawn & bacon, fish
cake and a bag of gold served with sweet
chilli sauce

• (Any of the above can be served
individually at £6.50 per portion)

1.2 Sea Hunter £7.95

Grilled selection of seafood with tamarind
sauce (King prawn, scallop, mussels, calamari)

1.3 Sea Basket £7.95

Selection of mixed seafood (tiger prawns,
mussels and calamari) in batter served
with sweet chilli sauce

1.4 Goong Saboi £6.95

Crispy prawn & bacon served
with sweet chilli sauce

1.5 Ped Sawan £6.95

Roast duck wrapped in a crispy
pancake served with sweet tamarind sauce

1.6 Ghai Sateh £7.25

Chicken sateh on a skewer served with peanut
sauce

1.7 Old Thai House Som Tam £5.95

A variety of mixed fruits and vegetable
salad with traditional spicy and sour dressing
with roasted peanuts

1.8 Bird of Paradise £7.95

Succulent but crispy quail

1.9 Prawn Crackers £1.95

With sweet chilli sauce

1.10 Additional dipping sauce £0.75

Soup

2.1 Tom Yam (hot) £6.95

Our favourite hot and sour soup
with Tiger prawn or chicken

2.2 Tom Kha £6.95

Tiger prawns or chicken cooked
in mild coconut milk soup

2.3 Poh Taek (hot) £7.50

Spicy mixed seafood soup with tiger
prawns, mussels and calamari



Old Thai House®

The house of fine Thai
cuisine, where you
can enjoy the unique
experience of real
Thailand or...

Take it away!

Open 7 days a week...

Lunch: 12 to 2:30pm

Dinner: 6:30pm to 10:30

Bank holidays: open evening only

125 London Road
Camberley · Surrey · GU15 3JY

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www.oldthaihouse.co.uk

House Recommendations

- 3.1 *Sea King* £14.95
King prawns pot - baked with glass noodles and ginger
- 3.2 *Pla Tord (mild)* £13.95
Crispy fried fish of the day with spiced chilly and garlic sauce or mild ginger & celery sauce
- 3.3 *King Rama in Battle (mild)* £14.50
Rump steak in tamarind sauce, served in flaming brandy on a hot plate
- 3.4 *Ped Toon* £13.50
Succulent duck breast in a light aromatic herb sauce
- 3.5 *Mad Sea (mild)* £14.95
A selection of seafood (tiger prawns, mussels and calamari) with medium spiced topping

Stir Fried

- 4.1 *Priew Wahn* £9.50
Crispy tiger prawns & bacon stir-fried in sweet and sour sauce
- 4.2 *Ghai Tord Nga* £9.50
Pan fried marinated chicken breast with sesame topped with ginger and tamarind sauce
- 4.3 *Nuea Naman Hoi* £10.50
Tender slivers of rump steak stir-fried with seasonal vegetables and oyster sauce
- 4.4 *Kaprao (hot)* £9.50
Choice of chicken, pork or beef stir-fried in spicy chilli garlic sauce with hot basil
- 4.5 *Red Sea (hot)* £9.95
A selection of mixed seafood (tiger prawns, mussels and calamari) stir fried in red curry sauce with fine beans

From the Grill

- 5.1 *Mooh Yang Old Thai House* £10.95
Grilled marinated pork fillet topped with light spice herbs sauce
- 5.2 *Weeping Tiger* £13.50

Grilled marinated rump steak sliced with spicy and sweet tamarind sauce

- 5.3 *Yam Nuea (hot)* £12.95
Grilled marinated rump steak in a spicy Thai style salad
- 5.4 *Ped Yang (mild)* £13.50
Grilled marinated duck breast (served warm) with light spiced mango salad
- 5.5 *Seida on Fire (mild)* £14.95
Grilled king prawns served with a light spiced chilli sauce topping with aromatic sweet basil
- 5.6 *Ghai Yang Kha* £12.95
Grilled marinated chicken breast served with a delicate blend of light herbs and coconut milk sauce

Curries

- 6.1 *Green or Red Goong Yhai (mild)* £14.95
Succulent King prawns cooked in Green or Red curry and coconut milk sauce with sweet basil
- 6.2 *Green or Red Chicken Curry (mild)* £9.95
Chicken cooked in green or red curry and coconut milk sauce
- 6.3 *Roast Duck Curry (mild)* £10.50
Roast duck cooked in red curry and coconut milk sauce with pineapple chunks
- 6.4 *Gaeng Pah (Jungle Curry) (hot)* £9.50
Choice of chicken, pork or beef in spicy red curry sauce with Thai back yard vegetables
- 6.5 *Gaeng Khua (Shell Fish Curry) (m)* £13.50
A selection of seafood (tiger prawns, mussels and scallops) cooked in red curry and coconut milk sauce served in whole pineapple

Accompaniments

- 7.1 *Jasmine rice* £1.95
- 7.2 *Pak Cashew Nut* £6.95
A selection of seasonal vegetables stir-fried with cashew nuts and pineapple chunks
- 7.3 *Pak Ruam* £6.50
A selection of seasonal vegetables stir-fried

in oyster sauce

- 7.4 *Pahd Thai* £6.95
Stir-fried rice noodles and egg with a choice of chicken, pork or prawns garnished with roasted peanuts and fresh coriander
- 7.5 *Kao Khai* £5.50
Stir-fried rice and egg, garnished with cucumber and fresh coriander
- 7.6 *Kao Kati* £5.50
Rice cooked in coconut milk sauce
- 7.7 *Khai Jiew* £5.95
A Thai favourite. Omelette cooked with minced pork and herbs
- 7.8 *Yam Mamuang (mild)* £5.95
Spicy Thai style mango salad
- 7.9 *Pahd Sen* £5.50
Stir-fried rice noodles and egg garnished with spring onion and fresh coriander

Vegetarian Set Menu

Four course meal, £22.50 per person
(Minimum 2 people)

Starter

Vegetarian Platter

The varieties include spring roll, bag of gold & a selection of vegetable tempura served with sweet chilli sauce

Main Course

Choose...

Green or red mixed vegetable curry (mild)
with tofu cooked in coconut milk sauce
or... Pah Himaparn
Stir-fried mixed vegetables with pineapple chunks and roasted cashew nuts

Main course is served with jasmine rice and accompanied with...

Pahd Thai

Stir-fried rice noodles and egg garnished with roasted peanuts and fresh coriander

Dessert

Mango sorbet

Vegetarian Appetisers & Soups

- 8.1 *Vegetarian Platter* £7.50
The varieties include spring roll, bag of gold and a selection of vegetable tempura served with sweet chilli sauce
- 8.2 *Tofu Tord* £5.95
Crispy tofu served with sweet chilli and ground peanut sauce
- 8.3 *Tom Kha* £6.50
Mushrooms in mild coconut milk soup
- 8.4 *Tom Yam (hot)* £6.50
Mushroom, celery and cherry tomato in spicy & sour soup with hot basil

Vegetarian Main Course

- 9.1 *Pak Cashew Nuts* £7.50
Mixed vegetables stir-fried with roast cashew nuts with torfu
- 9.2 *Priew Wahn Pak* £7.95
Mixed vegetables stir-fried in a sweet & sour sauce with torfu
- 9.3 *Pahd Khing Tofu* £7.50
Tofu stir-fried with ginger
- 9.4 *Kaprao Tofu (hot)* £8.95
Tofu and mushrooms stir-fried in spicy garlic sauce with hot basil
- 9.5 *Green or Red Curry Tofu (mild)* £9.50
Tofu and mixed vegetables cooked in green or red curry & coconut milk sauce
- 9.6 *Jungle Curry (hot)* £8.95
Mixed vegetables cooked in red curry sauce with hot peppery basil