



## SPECIAL LUNCH (12-3)

**£8.95 for Main & Side or £6.50 for Main (CASH ONLY)**

Where you choose a Main and Side, these are served together as a special lunch platter.

### IM: SIDES

- L1. Chicken Satay:** marinated skewers of tender chicken, grilled and served with homemade peanut sauce.
- L2. Pork Dumplings:** steamed dumplings stuffed with minced pork and served with a dark sweet sauce.
- L3. Spicy Corn Cakes (v/v+):** Thai fried sweetcorn patties with a cucumber and crushed peanut relish.
- L4. Crispy Wonton:** deep-fried wontons, stuffed with minced chicken and prawn, with sweet chilli sauce.
- L5. Prawn on Toast:** minced-prawn toasts coated with breadcrumbs and fried until golden brown, with a sweet chilli dipping sauce.
- L6. Spring Rolls (vegetable (v) or prawn):** wrapped in crispy pastry and served with sweet chilli sauce.
- L7. Thai Fresh Spring Rolls (v/v+/gf):** delicate rice paper rolls stuffed with vegetables, noodles and herbs and served with peanut dip.
- L8. Mushroom Tom Yum Spicy soup (gf):** Hot spicy traditional Thai soup flavoured with lemongrass, coriander, galangal and lime leaves. ●

### IM: MAINS

#### SALADS

- L9. Som Tam Thai (gf):** this classic street food is made with shredded green papaya, carrot, tomatoes, green beans and peanuts in a dressing made from lime juice, fish sauce, sugar and hot chillies (ask for v/v+). ●
- L10. Tofu Salad (v/v+):** a tangy salad made with deep fried bean curd mixed with soy sauce, lemon juice, tomato, onion, celery, cucumber and a hint of fresh Thai chilli. ●

#### WITH RICE

choose from chicken; pork; tofu; king prawn (add £1)

- L11. Green/Red Curry (gf):** these rightly-famous curries are made with bamboo shoots, peppers, butternut squash, coconut milk & chilli paste. ●●
- L12. Panaeng Curry (gf):** a semi-dry yet creamy curry, thickened with coconut milk and fragranced with finely-sliced lime leaves. ●
- L13. Pad Krapow:** a favourite dish, stir-fried with chilli, onions, holy basil, long beans and bamboo shoots. ●●
- L14. Sweet and Sour:** a Thai take on this classic dish, with pineapple, peppers, tomatoes and spring onions.
- L15. Nam-Mon Hoi:** Oyster sauce with mushroom and spring onion in Thai style.

*\*\*if you would prefer coconut rice or egg fried rice, please ask your server and add £1*

### FRIED RICE & NOODLES

choose from chicken; pork; tofu; king prawn (add £1)

- L16. Khao Pad:** fried-rice with vegetables, soy sauce & egg.
- L17. Khao Pad Kee Mao:** spicy fried rice with chilli paste, lemongrass and lime leaves. ●
- L18. Pad Thai Noodles:** fried rice-noodles with beansprouts, egg and garnished with peanuts.
- L19. Pad Kee Mao Noodles:** a spicy, stir-fried dish with flat noodles. ●
- L20. Tom Yam Noodle Soup:** spicy and sour soup with rice noodles. ●
- L21. Thai Suki-Yaki (soup or stir-fried):** Bean thread noodles and mixed vegetables with your choice of soup or stir-fried; served with sukiyaki sauce. ●
- L22. Pork Noodle Soup (Kuay Tiew Moo Nam Tok):** rice noodles in dark soup with five spice, sliced pork, pork ball, green vegetables, bean sprouts, spring onion and coriander.

### IM: KIDS' LUNCH

**£3.95**

- L23. Pad Thai Noodles** with Chicken, Pork or Vegetables.
- L24. Deep-fried chicken wings** served with rice and a sweet chili sauce.
- L25. Fried Rice** with Chicken, Pork or Vegetables.

### IM: DESSERTS

**£2.50**

- L26. Ice Cream:** Two scoops of your choice of ice cream: Vanilla, Strawberry or Chocolate.
- L27. Banana Fritters:** fresh bananas cooked in batter and served with a scoop of vanilla ice cream.

### IM: LUNCHTIME DRINKS

- Beer:** Singha or Tiger (330ml bottle) **£2.95**
- House Wine:** red/white (175ml glass) **£2.95**
- Water:** still/sparkling (330ml bottle) **£1.50**
- Soft Drinks:** Coke/Diet Coke/Lemonade **£1.50**
- Fruit Juice:** orange/cranberry/apple/ pineapple **£1.50**
- Thai Drinks:** Roasted Coconut Juice/Thai Tea/  
Iced Coffee/ Chrysanthemum Tea/Grass Jelly Drink **£2.10**
- Hot Drinks:** filter coffee/tea (Green; Jasmine; English) **£1.20**

#### ● = SPICE LEVEL

**Dietary Advice:** (v) = Vegetarian (v+) = Vegan (gf) = Gluten Free  
**Allergies:** If you have an allergy or intolerance, please ask before placing your order. As with most restaurants, our kitchen does process allergenic ingredients, so we can never guarantee a dish is completely free from allergens. However, we want to do all we can to meet your needs and hope this advice is of help: our menus indicate dishes which are/can be prepared without ingredients containing gluten; we are happy to advise on dishes with no added nuts or which may be prepared this way; let us know and we can advise on dishes which don't use ingredients containing fish or shellfish.

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