

START YOUR JOURNEY

sharing PLATTERS

It's fun to share with your friends - and very Thai too!

nibbles 2.75
THAI PRAWN CRACKERS
with a sweet chilli dip

BANGKOK STREET PLATTER

Borrowed from the bustling side streets of Bangkok - grilled chicken satay, breaded king prawns, pork & prawn dumplings and sweetcorn cakes.

8.5 PER PERSON,
MINIMUM TWO PEOPLE

TED SAKARN JAY PLATTER

Named after the month-long vegetarian food festival held in Phuket. A combination of sweetcorn cakes, spring rolls, fried papaya and vegetable dumplings.

7.5 PER PERSON,
MINIMUM TWO PEOPLE

small plates

GRILLED CHICKEN SATAY

Gai Satay
4 SKEWERS FOR 6.5 // 8 SKEWERS FOR 11
Grilled marinated chicken skewers served with peanut sauce and cucumber relish.

GRILLED PORK SKEWERS

Moo Ping
Pork marinated with coconut milk, coriander, garlic, palm sugar and oyster sauce. Served with spicy jaew sauce.

DUMPLINGS

STEAMED PORK & PRAWN 7
DEEP FRIED VEG & TOFU 6.5
Ka Nom Jeeb
An age-old Chinese import, dumplings are a real street food favourite in Yaowarat, Thailand.

TRADITIONAL THAI FISH CAKES

Tod Man Pla
We blend our special recipe with green beans, lime leaves and red curry. Served with cucumber relish and sweet chilli sauce with crushed peanuts.

BREADED BUTTERFLY KING PRAWNS

Goong Chooop Bang Tod
Seawater prawns breaded and served with traditional sweet chilli vinegar.

CHILLI SQUID

Pia Muek Tod
Crispy squid marinated in toasted ground rice, garlic, crispy lime leaf, salt and pepper. Served with sweet chilli vinegar.

DEEP FRIED SPRING ROLLS

DUCK 7 // VEGETABLE 6
Por Pia Tod
Hand-rolled crispy spring rolls filled with carrot, cabbage, taro and vermicelli. Vegetable is served with sweet chilli sauce. Duck is served with hoisin sauce.

SWEETCORN CAKES

Tod Man Khao Pod
Traditional style sweetcorn cakes, deep-fried with red curry and kaffir lime leaf served with sweet chilli sauce.

CRISPY PAPAYA

Ma La Kor Tod
Deep fried papaya, carrot and coconut served with sweet peanut chilli dipping sauce.

Sharing the flavours of MY COUNTRY WITH YOU

PAPAYA SALAD
NORTH EAST THAILAND
Papaya salad is a spicy salad made from shredded unripe papaya. The dish combines the five main tastes of the local cuisine: sour lime, hot chilli, salt, savoury fish sauce and finally sweetness which is added by palm sugar.

PAD THAI
AYUTTHAYA
The national dish of Thailand. During World War II the Thai Prime Minister promoted eating noodles when the country suffered a rice shortage. This made Pad Thai as popular as it is today.

CHICKEN SATAY
BANGKOK
You'll find chicken satay on numerous street stalls in the heart of the city.

BBQ PORK
BANGKOK
You will find this dish at street food stalls throughout Bangkok. Head to the edge of Chinatown, near Hua Lamphong for some of the best!

MASSAMAN CURRY
SOUTHERN THAILAND
Ever since the 17th century Massaman has been an important part of Thai cuisine. Rich and tangy but not too spicy, Massaman is unusual amongst Thai curries in that it doesn't include curry leaves as part of the cooking process. Instead, spices and aromatics like cumin, lemongrass and galangal are mixed with slightly sour tamarind to create an incredible base. It is believed that it was first made and served to the Thai royal family.

LOGIN TO OUR WIFI FOR TREATS & REWARDS ON YOUR NEXT VISIT

THAIKHUN

THAI STREET FOOD

WWW.THAIKHUN.CO.UK



FROM THE STREETS OF THAILAND

The name, pronounced 'Tycoon', is a celebration of the street hawkers back in Bangkok... true food entrepreneurs, just like me. I was born in Thailand, where I learnt how to cook and ran my own award-winning Pad-Thai cart in Bangkok. When I moved to the UK, I brought with me my passion for cooking and award winning recipes and have since opened restaurants all over the country, so I can share the flavours of my country and my love of food with you.

Don't forget you can ask for your dish Thai spicy!

Kim - Founder

COOKING SCHOOL



Learn to cook tasty Thai with our talented chefs & enjoy a mouth-watering experience!

ASK YOUR SERVER FOR MORE DETAILS

Make & share a Pinto for two!

Get adventurous and mix it up with three of these dishes and rice, served in a traditional pinto used by workers for their packed lunches back home in Thailand!

15.5
PER PERSON
(MINIMUM OF TWO PEOPLE ORDERING)

ADD A BANGKOK PLATTER
OR
TED SAKARN JAY PLATTER
TO YOUR PINTO FOR 6
PER PERSON,
MINIMUM TWO PEOPLE

- PICK YOUR CURRY**
Served with your choice of chicken or tofu
 - THAI RED
 - THAI GREEN
 - MASSAMAN
 - TRADITIONAL PANANG
- NOW YOUR STIR FRY**
 - CASHEW NUT (CHICKEN OR TOFU)
 - SWEET & SOUR (CHICKEN OR TOFU)
 - CHILLI & THAI BASIL (PORK BELLY OR BEEF)
 - GARLIC & BLACK PEPPER (CHICKEN OR BEEF)
- NOODLE TIME**
 - PAD THAI (CHICKEN OR VEG)
 - STIR FRIED NOODLES WITH BEEF
- YOU ALSO GET**
 - JASMINE RICE

ADD A DESSERT FOR 3 PER PERSON



All of our dishes are prepared in a kitchen where nuts, gluten and other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross-contamination. Detailed allergen information is available upon request. If you have a food allergy, intolerance or sensitivity please ask your waiter before placing your order and they will be able to help you with your choice. Please note also that we add a 10% discretionary charge for parties of eight or more. We believe in fair reward, all service charges and tips are split between team members.

RECOMMENDED

THAI CHICKEN KATSU

MUST TRY
Thaikhun twist on a popular Japanese dish! Crumbed chicken breast served with jasmine rice and massaman curry sauce. 11

BANGKOK BAD BOY BURGER

(TOFU OPTION AVAILABLE 9.5)

Double crispy chicken burger with tomatoes, cucumber and crispy salad, skin on fries and Sriracha mayo. 10.5



STIR FRY

All served with jasmine rice, or you can upgrade it of course khun!

ROAST DUCK WITH ROASTED CHILLI

Pad Pad Prik Pao
Slices of roasted duck, wok-fried with roasted red chilli, basil and oyster sauce with mushrooms, peppers and onions.

CHILLI & THAI BASIL

Pad Kra Prao
The most beloved Thai street food dish of all time and Kim's favourite! Stir-fried fresh chilli, garlic, onions, green beans and Thai basil.

TRADITIONAL GARLIC & BLACK PEPPER

Pad Kratiem Prik Thai
Stir-fried with black pepper sauce, onion, peppers and carrots garnished with spring onion and crispy garlic.

CRISPY PORK BELLY IN RED CURRY SAUCE

Moo Prik King
Crispy pork belly stir-fried with green beans, lime leaf, fresh chillies and red curry sauce.

CHICKEN WITH CASHEW NUTS

Gai Pad Met Mamuang Himmaphan
Crispy chicken with cashew nuts, onions, mushrooms and peppers with a roasted red chilli sauce and topped with crispy chilli.

SWEET & SOUR CHICKEN

Pad Prew Waan
Crispy chicken stir-fried with sweet and sour sauce served with peppers, pineapple, tomatoes and onions.



CURRY

All served with jasmine rice, or you can upgrade it of course khun!

ALL CURRIES SERVED WITH EITHER:

CHICKEN	11.5	PRAWN	14
BEEF RUMP	12.5	VEGETABLE	10.5
DUCK	13.5	TOFU	10.5

THAI GREEN CURRY

Goeng Kiew Wan
Our original recipe curry with coconut milk, courgettes and beans garnished with sweet basil and chillies.

THAI RED CURRY

Goeng Phed
Our classic red curry made from dried red chillies blended with coconut milk, bamboo shoots, courgettes and basil.

MASSAMAN CURRY

Goeng Massaman
Often ranked No1 in Thailand! Home-style Massaman curry, coconut milk, onion and potatoes topped with crispy shallots and cashew nuts.

PANANG CURRY

Goeng Panang
Creamy panang sauce with green beans and chillies. Finished with fresh kaffir lime leaves.



RICE + NOODLES

PAD THAI

Kim's own famous recipe of Thai rice noodles, stir-fried with egg, spring onions, sweet turnip, bean sprouts, tofu, peanuts and vegetables in a tamarind sauce.

SPICY SEAFOOD NOODLES

Pad Udon Kee Mao Talay
Mussels, prawns and squid stir-fried with udon noodles, green beans, onions, peppers, chillies and basil.

STIR-FRIED NOODLES

Guay Tiew Pad Sie Eiew
Rice noodles stir-fried with egg, green leaves and carrot in a soy and oyster sauce.

BARBEQUED PORK ON RICE

Khao Moo Daeng Moo Grob
Barbecued pork and roasted pork belly, on a bed of steamed rice with a boiled egg, sweet soy and barbecue sauce.

SPICY OLD STYLE FRIED RICE

Khao Pad Bo-Ran
Fried rice cooked in Thai style shrimp chilli paste with tomatoes, beans, carrot, spring greens, chillies, onion, Thai chilli and kaffir lime leaves.

THAI STYLE STEWED BEEF NOODLE SOUP

Guay Tiew Nua Toon
Stewed beef, rice noodles and bean sprouts served with a fragrant beef broth topped with spring onion, coriander, crispy fried garlic and a crispy wonton wafer.

THAI BASIL AND CHILLI

Khao Kra Prao Gai
A true favourite in Thailand, you will see this everywhere! Spicy mince, stir-fried with garlic, chilli, basil, soy and oyster sauce. Served with steamed rice and a Thai-style fried egg.

SALADS

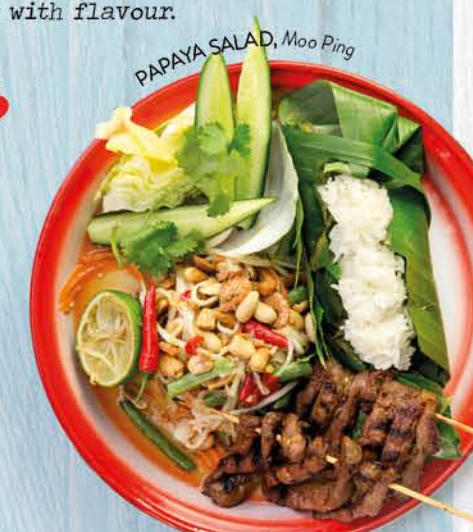
Thai food is amongst the healthiest you can eat and many of our fresh herbs and interesting spices are said to have special immune boosting powers. Our salads are famously cleansing and literally bursting with flavour.

TRADITIONAL PAPAYA SALAD

Som Tam
A salad of shredded papaya, dried shrimps, carrots, cherry tomatoes and fine beans pounded with a pestle and mortar with lime, garlic, fish sauce, peanuts, chillies and palm sugar. Add: STICKY RICE 2.5 CHICKEN SATAY SKEWER 1.5 EACH GRILLED PORK SKEWER 1.5 EACH

ORGANIC TOFU SALAD

Yum Tao Hu
100% organic tofu salad with palm sugar, fresh lemongrass, lime, carrot, onion, tomato, fresh chilli and cashew nuts.



SOUP

TOM YUM

MUSHROOM 6.5 CHICKEN 7 PRAWN 8
A distinctive hot and sour soup with lemongrass, galangal, roasted chillies and lime leaves flavoured with Thai herbs.

SIDES

UPGRADE YOUR RICE

Upgrade your jasmine rice side to any of the below for 1.5

STICKY RICE	4.5
COCONUT RICE	3.75
EGG FRIED RICE	3.75
JASMINE RICE	3

Light Spice
Spicy
Very Spicy
Thai Spicy

Vegetarian option available.
Vegan option available.
All of our tofu dishes are served with soft organic tofu other than the cashew nuts and sweet & sour dishes.

Highly recommended
Please ask your server which of our meats are Halal

