

Welcome to Chang Thai Bar and Restaurant



STARTER

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|---|---|
| 1) Chicken Satay £6.50 | 9) Tao Hoo Satay £5.75 |
| Strips of grilled chicken marinated in a secret home-made recipe served with peanut sauce and cucumber dip. | Marinated bean curd with thai herbs topped with a peanut satay sauce. V GF |
| 2) Homemade Prawn Toast £6.20 | 10) Thai Fish Cakes £6.25 |
| Marinated prawn and chicken on toast topped with sesame seed, served with sweet chilli sauce. | Asian fish ground with thai spices and red curry paste, home made, served with cucumber dip & sweet chilli. GF |
| 3) Po Pia Tod £5.50 | 11) Prawn Butterfly £6.50 |
| Vegetarian Thai style spring roll with a sweet chilli sauce on the side. V | King prawns coated in crispy breadcrumbs with a chilli dip. |
| 4) Knanom Jeeb Tod £5.95 | 12) Hoy Ob £6.50 |
| Deep fried dumplings filled with mint pork, water chestnut and mushroom (inc wheat flour) served with sweet chilli sauce. | Steamed mussels in a thai herb, coriander and coconut milk sauce topped with chilli and coriander. GF |
| 5) Goong Hom Pa £6.50 | 13) Pak Choop Pang Tod £4.95 |
| Home marinated King Prawns deep fried in a filo pastry wrap with sweet chilli dip. | Deep fried battered mixed vegetables with sweet chilli dip. V |
| 6) Duck Spring Rolls £6.45 | 14) Thai Prawn Cracker £2.50 |
| Shredded duck rolls with spring onion, hoi sin sauce, wrapped in filo pastry, with homemade sweet chilli dip | Prawn crackers with a hint of chilli and a sweet dipping sauce. Great to nibble whilst you peruse. |
| 7) Tod Mun Kao Pod £5.75 | 15) Aromatic Duck £9.95 |
| Deep fried sweetcorn "cakes" with red curry paste and lime leaves. V | Shredded fried duck, steamed pancakes, strips of cucumber and plum sauce, a light lunch or good to share. |
| 8) Honey Spare Ribs £6.50 | 17) Full Platter for 2 £14.95 |
| Succulent home marinated spare ribs with a honey sauce. | A selection from numbers 1 - 5 from above. |

SOUP

Tom Yam

A Thai favourite soup with a distinct spicy and sour taste. The flavour derives from fresh ingredients such as lemongrass, kaffir lime leaves, galangal, lime juice, fish sauce, and crushed chili peppers. **S GF**

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| 19) Gai (Chicken) | £6.50 |
| 18) Goong (Prawn) | £6.75 |
| 20) Hed (Mushroom) | £5.95 |
| 21) Ta Lay (Seafood) | £6.95 |

Tom Kha

The great taste of the Tom Yam Soup but smoothed with the addition of coconut milk. **S GF**

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| 22) Gai (Chicken) | £6.50 |
| 23) Hed (Mushroom) V | £5.75 |

MAINS

CURRY

Gaeng Keow Wan - Green Curry

The famous staple of Thai Cuisine. A rich curry paste mixed with coconut milk with added peppers, bamboo shoots, courgettes and basil. **S GF**

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|------------------------------|--------|
| 25) Gai (Chicken) | £10.55 |
| 35) Moo (Pork) | £11.55 |
| 43) Nua (Beef) | £11.95 |
| 56) Goong (Prawn) | £12.45 |
| 80) Pak (Vegetable) V | £9.75 |

Gaeng Phed - Red Curry

Thai spices and herbs blended into a red paste, mixed with coconut milk and vegetable, peppers, bamboo shoots and basil. **S GF**

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|------------------------------|--------|
| 26) Gai (Chicken) | £10.55 |
| 36) Moo (Pork) | £11.55 |
| 44) Nua (Beef) | £11.95 |
| 57) Goong (Prawn) | £12.45 |
| 79) Pak (Vegetable) V | £9.75 |
| 51) Ped (Duck) | £12.55 |

Gaeng Pah - "Jungle Curry"

Note: This dish is hot and rustic

A truly coarse rustic dish, with the red curry spices but none of the smoothness of the coconut milk. Includes fine beans, peppers bamboo shoots, straw mushrooms, basil and Thai herbs. **S GF**

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| 28) Gai (Chicken) | £10.55 |
| 45) Nua (Beef) | £11.95 |
| 58) Goong (Prawn) | £12.45 |

Choo Chee

A lightning flash of dry red curry, peppers and lime leaves cooked in coconut milk. **S GF**

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|---------------------------|--------|
| 65) Goong (Emperor Prawn) | £15.75 |
| 73) Pla Muek (Squid) | £11.95 |
| 78) Pla (Fish) | £13.95 |

SALAD

Yam Thai

A refreshing dish of grilled meat with mint, tossed in a salad with lime & Chilli dressing (served cold and spicy). We recommend you have this with sticky rice. **S**

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| 46) Nua (Beef) | £11.95 |
| 63) Goong (Prawn) | £12.45 |
| 84) Pak (Vegetable) V | £9.75 |

STIR FRY

Gra Tiem Prig Thai

A delicious stir fry with spring onion, garlic, and ground white and black pepper. Full of flavour as the ingredients would suggest.

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|---------------------------|--------|
| 29) Gai (Chicken) | £10.55 |
| 41) Moo (Pork) | £11.55 |
| 64) Goong (Emperor Prawn) | £15.75 |
| 77) Pla (Fish) | £13.50 |
| 72) Pla Muek (Squid) | £11.95 |
| 66) Ta Lay (Seafood) | £12.95 |

Priew Wan

Stir fried pineapple, tomato, peppers, onions, spring onions and cucumber in a sweet and sour sauce.

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|------------------------------|--------|
| 31) Gai (Chicken) | £10.55 |
| 39) Moo (Pork) | £11.55 |
| 59) Goong (Prawn) | £12.45 |
| 74) Pla (Fish) | £13.50 |
| 82) Pak (Vegetable) V | £9.55 |

Pad Prig

Stir fried spring onions, tomatoes, onion, peppers and Thai Chilli. A clean and spicy taste. **S**

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| 30) Gai (Chicken) | £10.55 |
| 42) Moo (Pork) | £11.55 |

Pad Khing

Fresh ginger wok cooked with spring onions, peppers, onions and soya beans.

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|-----------------------------|--------|
| 33) Gai (Chicken) | £10.55 |
| 48) Nua (Beef) | £11.95 |
| 53) Ped (Duck) | £12.55 |
| 85) Hed (Mushroom) V | £9.55 |

Pad Gra Pow

A delicious spicy mix of choice of meat with Thai Basil leaves, fine beans, bamboo shoots, peppers and thai chillies. **S**

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|-------------------|--------|
| 34) Gai (Chicken) | £10.55 |
| 38) Moo (Pork) | £11.55 |
| 50) Nua (Beef) | £11.95 |
| 54) Ped (Duck) | £12.55 |
| 81) Tofu V | £9.75 |

Him Ma Parn

Spring onions, peppers, onions and cashew nuts in a tomato sauce.

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| 32) Gai (Chicken) | £10.55 |
| 61) Goong (Prawn) | £12.95 |
| 75) Pla (Fish) | £13.50 |

SET MENU

Our set menus are all for a minimum of two people.

MENU A

£21.50 per person

Starters

Prawn toast
Spring rolls
Knanom Jeeb Tod

Main Course

Pork Red Curry
Beef oyster sauce
Stir fried sweet and sour vegetables.
Thai Jasmine rice

MENU B

£24.95 per person

Starters

Chicken satay
Prawns in filo
Duck Spring Rolls

Main Course

Pad Gra Pow Gai
Sweet and sour pork
Beef green curry
Stir fried mixed vegetables
Thai jasmine rice

CHANG THAI MENU

£27.95 per person

Starters

BBQ ribs with honey sauce
Thai Fish Cakes

Second course

Aromatic duck pancakes

Main Course

Massaman Chicken
Pad gra pow goong (Prawn)
Sweet and sour Fish
Stir fried mixed vegetables
Thai jasmine rice

VEGETARIAN MENU **V**

£18.50 per person

Starters

Spring rolls
Sweetcorn cakes
Mixed vegetables in batter

Main Course

Vegetable green curry
Sweet & sour vegetables
Mushrooms with ginger
Thai jasmine rice

THAI SPECIALS

- 27) **Massaman Curry** £13.50
A southern Thailand dish adapted with Lamb from the marches in a creamy spicy sauce and a rare appearance of potatoes!
Or with Chicken £10.95
- 40) **Gai Pad Pak** £10.55
Wok cooked chicken with broccoli, carrots, mangetout, baby corn and spring onion.
- 47) **Panang Nua** £11.95
Rich curry of beef with coconut milk, lemongrass and lime leaves. **S**
- 49) **Nua Nam Man Hoy** £11.95
Wok cooked beef in dark flavoursome oyster sauce, spring onions, broccoli, onions and mushroom.
- 52) **Ped Ma-Karm** £12.55
Roasted duck with exotic tamarind sauce, topped with cashew nuts, spring onion and coriander. **GF**
- 55) **Pad Phed Ped** £12.55
Duck stir fried with red curry paste, thai herbs, fresh peppercorns, chilli, lime leaf and bamboo.
- 60) **Goong Pad Gra Pow** £12.45
Delicious spicy stir fried prawns with thai basil leaves, fine beans, bamboo shoots, peppers and thai chillies. **S**
- 67) **Goong Yai Ma-Karm** £15.75
Delicious Emperor Prawns with exotic tamarind sauce, topped with cashew nuts, spring onion and coriander. **GF**
- 68) **Pad Sam Sa-Haay** £12.95
Stir fried prawns, squid and mussels with spring onion, peppers, basil and thai chilli. **S**
- 83) **Pad Pak Rhuam** £7.95
Vegetables cooked in oyster sauce. **V**
- 76) **Pla Pad Cha** £13.50
Fried Fish Fillet topped with aromatic this herbs and spices, bamboo, eggplant, peppers, gra chai and basil.



NOODLE

- 86) **Pad Thai** £9.95
A Thai street classic, King prawns, egg, beansprouts and tamarind sauce cooked with Thai rice noodles.
- 87) **Pad Si-Eul** £9.75
Stir fried rice noodles with chicken or bean curd **V**, egg broccoli, carrots, chinese leaves and soy sauce.
- 88) **Drunkard Noodles** £9.55
Stir fried spicy noodles with pork, sugar snap, baby corns, onions and basil leaves. **S**
- 89) **Plain noodles** £4.50
Plain noodles stir fried with soy sauce, bean sprouts and spring onions.
- 90) **Chang Thai Noodles** £11.50
Stir fried noodles with squid, prawn and mussels, egg, broccoli, carrots & Chinese leaves. With spring onion and coriander

RICE

- 91) **Kaow Suay** £2.70
Thai Jasmine steamed rice.
- 92) **Kaow Pad Kai** £2.90
Fried rice with eggs, peas and carrots.
- 93) **Kaow Ka Ti** £3.25
Coconut rice.
- 94) **Kaow Neow** £3.00
Steamed sticky rice.
- 95) **Kaow Pad Poo** £10.95
Special fried rice with crab meat, egg & spring onion.
- 96) **Keow Pad Goong** £11.50
Thai style fried rice with king prawn, egg, broccoli and onion. Topped with spring onion and coriander.

Diet: We are happy to accommodate dietary requirements where possible.

V = Vegetarian **S** = Spicy **GF** = Gluten Free. Our food is freshly cooked to order - we are happy to try and match your personal taste.



CHANG THAI
Bar & Restaurant

MAIN MENU

Welcome

We use fresh herbs and spices from Thailand and our Thai Team of Chefs also source some of the great local produce and meats we are blessed with in Shropshire. Keep a look out for our specials where our chefs bring you tastes and flavours which are a little more challenging and adventurous. If you have any dietary requirements or are have particular requests regarding dishes please feel free to talk to our staff as food is cooked fresh and we are happy try and match your personal taste.