Welcome to Chang Thai Bar and Restaurant

£5.75



STARTER

1) Chicken Satav

Strips of grilled chicken marinated in a secret home-made recipe served with peanut sauce and cucumber dip.

£6 50

- 2) Homemade Prawn Toast £6.20 Marinated prawn and chicken on toast topped with sesame seed, served with sweet chilli sauce.
- 3) Po Pia Tod £5.50 Vegetarian Thai style spring roll with a sweet chilli sauce on the side. V
- 4) Knanom Jeeb Tod £5 50 Deep fried dumplings filled with mint pork, water chestnut and mushroom (inc wheat flour) served with sweet chilli sauce.
- 5) Goong Hom Pa £6.50 Home marinated King Prawns deep fried in a filo pastry wrap with sweet chilli dip.
- 6) **Toong Thonge** £5.95 Crispy fried vegetable pouches with thai herbs and dip. V
- 7) Tod Mun Kao Pod £5.75 Deep fried sweetcorn "cakes" with red curry paste and lime leaves. V
- 8) Honey Spare Ribs £6.20 Succulent home marinated spare ribs with a honey sauce.

9) Tao Hoo Satav

Marinated bean curd with thai herbs topped with a peanut satay sauce. **V GF**

- 10) Thai Fish Cakes £6.25 Asian fish ground with thai spices and red curry paste, home made, served with cucumber dip & sweet chilli. GF
- 11) **Prawn Butterfly** £6.50 King prawns coated in crispy breadcrumbs with a chilli dip.
- 12) Hov Ob £6.20 Steamed mussels in a thai herb, coriander and coconut milk sauce. GF
- 13) Pak Choop Pang Tod £4.95 Deep fried battered mixed vegetables with sweet chilli dip. V
- 14) Thai Prawn Cracker £2.50 Prawn crackers with a hint of chilli and a sweet dipping sauce. Great to nibble whilst you peruse.
- 15) Aromatic Duck £9.95 Shredded fried duck, steamed pancakes, strips of cucumber and plum sauce, a light lunch or good to share.
- 16) Griddled Emperor Prawns £13.50 Served in their shells with a fresh chilli dip
- 17) Full Platter for 2 £14.95 A selection from numbers 1 - 6 from above.

SOUP

21) Ta Lay (Seafood)

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** 19) Gai (Chicken) £6.50 £6.75 18) Goong (Prawn) 20) Hed (Mushroom) £5.95

Tom Kha

The great taste of the Tom Yam Soup but smoothed with the addition of coconut milk. **S GF** 22) Gai (Chicken) £6.50 23) Hed (Mushroom) £5.75

Giew Nar

| A Light tasty broth with wonton parcels of |
|--|
| minced chicken and prawn with Chinese |
| leaves. £6.00 |

Diet: If you have any special dietary requirement please let us know & we will be happy to accommodate where possible.

£6.70

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

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

| 25) Gai (Chicken) | £9.95 |
|-----------------------------|--------|
| 35) Moo (Pork) | £10:15 |
| 43) Nua (Beef) | £10:55 |
| 56) Goong (Prawn) | £10.95 |
| 80) Pak (Vegtable) V | £9.50 |

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 | |
|--------|---|----|--|
|--------|---|----|--|

| 26) Gai (Chicken) | £9.95 |
|------------------------------|--------|
| 36) Moo (Pork) | £10:15 |
| 44) Nua (Beef) | £10:55 |
| 57) Goong (Prawn) | £10.95 |
| 79) Pak (Vegetable) V | £9.50 |
| 51) Ped (Duck) | £11.95 |

Gaeng Pah - "Jungle Curry"

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 28) Gai (Chicken) £9.95 £10:55 45) Nua (Beef) 58) Goong (Prawn) £10.95

Choo Chee

A lightning flash of dry red curry, peppers and lime leaves cooked in coconut milk. S GF 65) Goong (Emperor Prawn) £13.95 73) Pla Muek (Squid) £11:25 £12.50 78) Pla (Fish)

SALAD

Yam Thai

69) Ta Lay (Seafood)

84) Pak (Vegetable) V

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 £10:15 37) Moo (Pork) 46) Nua (Beef) £10:55 63) Goong (Prawn) £10.95

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.

| 29) Gai (Chicken) | ł |
|---------------------------|---|
| 41) Moo (Pork) | £ |
| 64) Goong (Emperor Prawn) | £ |
| 77) Pla (Fish) | £ |
| 72) Pla Muek (Squid) | f |
| | |

Priew Wan

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

| 31) Gai (Chicken) | |
|-----------------------------|---|
| | |
| 39) Moo (Pork) | f |
| 59) Goong (Prawn) | £ |
| 74) Pla (Fish) | £ |
| 82) Pak (Vegetabe) V | : |
| | |

Pad Prig

Stir fried spring onions, tomatoes, onion, peppers and Thai Chilli. A clean and spicy taste. S 30) Gai (Chicken)

Pad Khing

42) Moo (Pork)

Fresh ginger wok cooked with spring onions, peppers, onions and soya beans. 33) Gai (Chicken) 48) Nua (Beef) 53) Ped (Duck) 85) Hed (Mushroom) V 75) Pla (Fish)

Pad Gra Pow

A delicious spicy mix of choice of meat with Thai Basil leaves, fine beans, bamboo shoots,

| peppers and thai chillies. S | |
|-------------------------------------|---|
| 34) Gai (Chicken) | i |
| 38) Moo (Pork) | f |
| 50) Nua (Beef) | £ |
| 54) Ped (Duck) | f |
| 81) Tofu V | ł |

Him Ma Parn

£12.50

£9.50

| d cash |
|--------|
| |
| £ |
| £1 |
| |

| m (24) |
|--------------------------------|
| y broth with wonton parcels of |
| kon and prawn with Chinasa |

£9 95 £10:15 £13.95 £12.50 £11:25

£9.95 £10:15 £10.95 12.50 £8.95

£9.95 £10:15

£9.95 £10:55 £11.95 £8.95 £12.50

£9.95 £10:15 E10:55 £11.95 £9.50

new

£9.95 10.95

SET MENU

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

MENU A £20.50 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 Toon Thonge

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 Prawns with shrimp curry paste 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 Bean curd green curry Sweet & sour vegetables Mushrooms with ginger Thai jasmine rice

THAI SPECIALS

27) Massaman Curry

A southern Thailand dish adapted with Lamb from the marches in a creamy spicy sauce and a rare appearance of potatoes! Or with Chicken

£10.50

£10.15

£10.55

£12.50

40) Moo Pad Pak

Wok cooked pork with broccoli, carrots, mangetout, baby corn and spring onion.

47) Panang Nua

Rich curry of beef with coconut milk, lemongrass and lime leaves. S

49) Nua Nam Man Hoy £10.55 Wok cooked beef in dark flavoursome oyster sauce, spring onions, broccoli,

onions and mushroom. 52) Ped Ma-Karm £11.95

Roasted duck with exotic tamarind sauce, topped with cashew nuts, spring onion and coriander. GF

- 55) Pad Phed Ped £11.95 Duck stir fried with red curry paste, thai herbs, fresh peppercorns, chilli, lime leaf and bamboo.
- 60) Goong Pad Num Prig Pow £10.95 Stir fried King prawns with shrimp curry paste, onions, peppers, spring onion and mushrooms.
- 67) Goong Yai Ma-Karm £13.95 Delicious Emperor Prawns with exotic tamarind sauce, topped with cashew nuts, spring onion and coriander. GF
- 68) Pad Sam Sa-Haay £12.50 Stir fried prawns, squid, crab 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 £12.50

Fried Fish Fillet topped with aromatic this herbs and spices, bamboo, eggplant, peppers, gra chai and basil.



NOODLE

86) Pad Thai

£8.95 A Thai street classic, King prawns, chopped turnip, egg and beansprouts cooked with Thai rice noodles.

87) Pad Si-Eul

£8.95 Stir fried rice noodles with choice of meats or bean curd V, egg broccoli, carrots, chnese leaves and soy sauce.

88) Drunkard Noodles

£8.95 Stir fried spicy noodles with choice of meats, mangetout, baby corns, onions or basil leaves. S

89) Plain noodles £4.50 Plain noodles stir fried with soy sauce, bean sprouts and spring onions.

90) Chang Thai Noodles £10.95 Stir fried noodles with mixed seafood, egg, broccoli, carrots & Chinese leaves.

RICE

| 91) Kaow Suay Thai Jasmine steamed rice. | £2.70 |
|--|-------|
| 92) Kaow Pad Kai Fried rice with eggs, peas and carrots. | £2.90 |
| 93) Kaow Ka Ti Coconut rice. | £3.25 |
| 94) Kaow Neow Steamed sticky rice. | £3.00 |
| 95) Kaow Pad Poo Special fried rice with crab meat egg & spring onion. | £9.75 |
| 96) Chang Thai Fried Rice With mixed seafood, egg, pinear peppers, onions, carrots, spring corriander and cumin. | |



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.