

CHAI'S GARDEN RESTAURANT

at



Purveyors of Craic



Chicken Satay

Grilled marinated chicken skewers, served with creamy peanut sauce £8.50

Spring Rolls

Our special recipe of vermicelli tables wrapped in rice pastry £7.50

Thai Fish Cakes

Fried patties made of fish with spices and red curry paste £8.50

Dim Sum

Steamed pork and prawn dumplings, served with soy sauce £7.50

Fishing Basket

A selection of seafood battered in tempura style £12

Crispy Squid
Lightly buttered and deep-fried, with chilli and garlic £8.50

Golden Triangle

A special recipe of prawns mixed with herbs spread on crispy toast £8.50

Spare Ribs

Mouth watering spicy ribs, accompanied by sweet chilli sauce £9

Krathong Thong

A crispy golden pastry parcels filled with chicken, prawns and vegetables £7.50

Garden Platter
A combination of Thai favourites includes Chicken Satay, Spring Roll, Thai Fish Cake, Paper Prawn, Dim Sum, Golden Triangle, and Prawn Crackers £11

Calamari Rings
Deep-fired until golden, with sweet chilli sauce £8.50

Spicy Chicken Wings
Deep-fried until crispy, tossed in herbs and spices £8

Duck Spring Rolls

Shredded duck with vermicelli and vegetables wrapped in a thin pastry £9

Satay Jay

Marinated tofu, mushroom and baby corn skewers with peanut sauce £7.50

Tempura JayDeep-fried mixed vegetables in tempura butter £7.50

→ CURRY «

Choice of Green and Red Chicken Curry

With a bamboo shoot and sweet basil leaf £11

Chicken Massaman Ground Spice Curry

With potatoes and peanuts £11

Chicken Pa Nang
Served in rich thick curry sauce with kaffir lime leaf £11

Beef Green Curry With rich coconut milk base £12

Roasted Duck Curry With pineapple and sweet basil leaf £14

Choice of Green and Yellow Prawn Curry

In mild turmeric paste £14

Choo Chi Koong Red Prawn Curry

If you are unsure if an item is vegan, please ask our staff.

★ SOUPS AND SALADS ★

Tom Yang Koon
Thai soup with prawns, mushrooms and lemongrass £9

Tom Kha Ki

Chicken in coconut milk soup with galingale and lemongrass £8.50

Tom Yam Jay
Spicy mushroom soup with lemongrass £7.50

Tom Woon Sen

Vermicelli and chicken soup garnished with spring onion £7.50

Sea Food Hotpot

Lemon grass soup with fish, prawns, squid, ussels, and hint of chilli £14

Vermicelli

Glass noodles salad with prawns, tossed in fresh lime juice and chilli dressing £13

Grilled Duck Salad

Marinated duck breast tossed with mixed herbs and chilli £14

Beef Salad

Grilled beef, mint, coriander, chilli, and fresh lime £13

Som Tam

Green papaya flavoured salad with palm sugar, lime, fish sauce and chilli dressing £13

Basil Leaf Stir-Fry

With fresh chilli and exotic herbs, choice of p or salmon £14 rk, chicken £11 beef £12

Garlic Stir-Fry
With mushroom and coriander, choice of pork or chicken £11

Ginger Stir-Fry
With vegetables and pineapple sauce, choice of pork or chicken £11

Chilli Pork Stir-Fry

With kaffir lime leaf, herbs and vege

Cashew Nut Chicken Stir-Fry With pineapple £11

Sweet and Sour Chicken Stir-Fry With vegetables, in pineapple sauce £11

Beef in Oyster Sauce Stir-Fry With mushrooms and onions £12

Drunken Duck Stir-Fry With chilli, basil leaf and various seasoning £14

Stir-Fried King Prawns

Special Fried Rice With vegetables £10.50 Add chicken, pork £11 beef £12 or prawns £13

Drunken Noodle Stir-Fry
With chilli and various seasoning, a choice of chicken, pork £11.50 beef £12
or prawns £13

Soya Noodle Stir-Fry
With soy sauce and mixed vegetables, a choice of chicken, pork £11.50 beef £12
or prawns £13

Rad Nah Wide Noodle Stir-Fry With prawns and squid, topped with Thai gravy £13

Chow Mein Egg Noodle Stir-Fry
With a choice of chicken, pork £11.50 beef £12 and prawns £13

SIDES *

Selection of Rice Jasmin, Coconut, Sticky £2.70 Egg fried £3

Prawn crackers £2.50 Plain noodles £2.80

Fries £3.00





☆ CHEF'S CHOICE <</p>

Roasted Tamarind Duck On a bed of seaweed £14

Succulent Roasted Duck and Mushroom

Crispy Aromatic Duck

Served with pancakes, scallions and hoisin sauce $\frac{1}{4}$ £14 $\frac{1}{2}$ £24

Sirloin Steak

With fries and selection of fried vegetables £18

Weeping Tiger
Grilled steak marinated Thai style with a spicy sauce,
served on hot stone £16

Phad Thai

Rice noodles garnished with crushed peanuts, a choice of chicken, pork £11 beef £12 and prawn £13

Vermicelli Phad Thai

Glass noodles with crushed peanuts, a choice of chicken, pork £12 beef £12 and prawn £13

⇒ SEAFOOD ⇔

Garlic Seafood

Mixed sea food cooked with pepper and coriander paste £14

Seafood On Fire

Selection of seafood with spicy sauce, set ablaze* for caramelised finish £15

Vermicelli Hot Pot

Noodles and prawns simmered in savoury broth, served in traditional clay pot £14

Sweet and Sour Prawns

Classic dish, prawns cooked in vibrant pineapple sauce £14

Chilli Fish

Whole crispy sea bass topped with chilli, garlic, and tamarind sauce £21

Pla Jian

Fresh sea bass served intact topped with ginger and Chinese mushroom sauce £21

st Seafood on fire is set ablaze only when served in the restaurant.

★ VEGETARIAN

Green Jay Curry
Tofu with mixed vegetable and coconut mild curry sauce £9.50

Cashew Nut Stir-Fry bles with whole roasted cashew nuts £9.50

Sweet and Sour Tofu

Bean curd and vegetables cooked with pineapple sauce £9.50

Phad Thai Jay
Noodles with bean sprout and crushed peanuts £9.50

Soya Noodles
A stir-fry with mixed vegetables and soy sauce £9.50

Mixed Vegetables

A stir-fry with oyster sauce £9.50

Dishes above contain fish sauce; please advise staff should you need them tailored to your requirements

★ TUESDAY **BURGER NIGHT**

Skehanmac

with fries and homemade onion rings £6.50

CHICO'S " **SUNDAY ROAST**

Freshly prepared Every Sunday 12-4pm



ORDER FROM THE TABLE



www.plate-uk.com

020 7207 7134

I Kitto Road, London SE14 5TW

Online menu is available at www.skehans.com

OPENING HOURS

Monday - Sunday 5pm - 9.30pm

Last order at 9:30pm



Allergen Advice

Please advise our member of staff of any special dietary requirements. Our staff where possible will advise you of alternative dishes.

Whilst we do our best to reduce cross contamination in our kitchen including intolerances and allergies, we CANNOT guarantee that any of our dishes are completely free from allergens and therefore we CANNOT accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

