
THAIVERSE

AUTHENTIC THAI

STARTERS

SWEET & SPICY CALAMARI | 13

Breaded squid rings coated with sweet & spicy chili sauce.

DUCK PANCAKE ROLLS | 14

Roasted duck, marinated in honey and ginger sauce with cucumber and spring onions wrapped in a Malaysian style pancake.

CRISPY SHRIMP ROLLS | 11

Marinated shrimp wrapped in spring roll paper with our home-made sweet chili pineapple sauce.

SPICY KIMCHI DUMPLINGS | 10

Korean style vegetable dumplings with sweet chili sauce.

CHICKEN DUMPLINGS | 10

Korean style chicken dumplings with sweet chili sauce.

THAIVERSE PORK STRIPS | 10

Marinated in soy sauce, garlic, lemongrass.

CRAB STEAMED DUMPLINGS | 14

A combination of crab meat, shrimp, pork and onions. Served with our signature sauce topped with crispy garlic and cilantro.

PORK STEAMED DUMPLINGS | 11

Ground pork and onions. Served with our signature sauce topped with crispy garlic and cilantro.

VEGETABLE SPRING ROLLS | 8

Cabbage, carrot, vermicelli and taro wrapped, deep fried and served with sweet chili sauce.

CRAB RANGOON | 10

Crab meat, cream cheese, cheddar cheese, carrots and spring onions wrapped in egg roll skin.

EGG ROLL BRIE | 10

Deep-fried French Brie served with cranberry sauce.

GOAT CHEESE ROLLS | 11

Deep-fried served with cranberry sauce.

CHICKEN SATAY | 11

Skewered grilled marinated chicken. Served with peanut sauce.

SUMMER ROLLS | 10 (SEASONAL)

Mixed salad, shrimp, mango and ginger wrapped in rice skins served tamarind sauce.



Vegetarian.



Vegetarian on request.



Gluten free



Gluten free on request.



At least a little heat.

We take the greatest care in the ingredients we use in our dishes and in the preparation of our food, however some of our dishes may contain nuts, and other allergens, if you have any special needs, please make our staff aware.

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SOUP

WONTON SOUP | 10

Marinated ground chicken wontons cooked in clear broth with bean sprouts, cilantro, spring onion and crispy garlic.

TOM KHA GALANGAL | 10

A refreshing soup with coconut milk, mushrooms, tomatoes, cilantro, spring onions, salt and lime juice. Add chicken 3 or Shrimp 4.

TOM YUM | 10

A spicy and sour soup with mushrooms, cilantro, spring onions, salt, lime juice and a dash of coconut milk. Add chicken 3 or Shrimp 4.

THAI SALADS

SOM TUMM | 11

A salad of shredded green papaya with spicy lime dressing, crushed peanuts, tomatoes & green beans.

LARB GAI | 18

A spicy salad of ground chicken, fish sauce, lime juice, toasted ground rice, fresh mint, cilantro and spring onions.

THAI BEEF SALAD* | 28

Grilled and sliced of New York steak with lime and chilli dressing, cucumber, red onion, spring onion, cilantro, mint leave.



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ENTRÉES

Add your choice of following proteins where applicable.. Chicken or Pork 4/ Beef or Shrimp 6/ Tofu 3

KRA PRAW (CHILLI BASIL) | 16



ADD FRIED EGG 3

Stir-fried pepper, Thai basil, garlic, green beans and onion. Best with ground beef, pork, or chicken.

CASHEW NUTS | 17



Stir-fried roasted chilli paste, pineapple, onion, red & green peppers.

STIR FRIED BROCCOLI | 16



Stir-fried broccoli with soy based house sauce.

STIR FRIED MIXED VEGETABLES | 16



Stir-fried seasonal vegetables with soy based house sauce.

EGGPLANT | 16



Eggplant with spicy salted soybean sauce, ground chilli, garlic, onion, pepper and Thai basil.

GINGER | 16



Stir-fried ginger, garlic, mushroom, bell pepper, onions, spring onions cooked in salted soybean sauce.

PAD CHAR | 17



Southern Thai style stir-fry with chilli paste, onion, Thai eggplant, Kra Chay (Finger root), bell pepper, kaffir lime leaves and Thai basil. Best with beef, pork, or chicken.

CURRIES

GREEN CURRY | 18



Classic green curry with coconut milk, Thai eggplant, red & green peppers, bamboo shoots and Thai sweet basil.

MASSAMAN CURRY | 18



Made with dried spices in coconut milk, potato, sweet potato, roasted peanuts and tamarind.

CHICKEN TIKKA MASSALA | 22



Classic British/Indian curry with marinated chicken pieces in a creamy spiced tomato sauce.

ALSO AVAILABLE VEGETARIAN | 18

PANANG CURRY | 18



Rich curry with coconut milk, green beans, Thai sweet basil, red & green peppers and kaffir lime leaves.

ROASTED DUCK CURRY | 25



Roasted duck cooked in red curry, coconut milk, pineapples, lychees and cherry tomatoes and Thai basil.

CHOO CHEE CRAB | 28



Two deep-fried soft shell crabs in southern Thai style creamy yellow curry with coconut milk.

CHOO CHEE SALMON | 25



Lightly battered salmon topped with southern Thai style creamy yellow curry with coconut milk.



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RICE & NOODLES

Add your choice of following proteins to any dish on RICE & NOODLES menu..

Chicken or Pork 4/ Beef or Shrimp 6/ Tofu 3

PAD THAI | 16

Stir-fried rice noodles with egg, beansprouts, chive leaves and preserved radish with ground roasted peanuts.

THAIVERSE FRIED RICE | 16

Stir-fried Thai jasmine rice with pineapple, onion, spring onions, carrots, cashew nuts and peas.

KRA PRAW FRIED RICE | 16

Stir-fried rice with Thai chilli, basil, garlic, green beans, peppers and onion. Best with ground beef, pork or chicken (add fried egg 3)

PAD KEE MOW | 16 (DRUNKEN NOODLES)

Spicy stir-fried fresh rice noodles with egg, chilli, pepper, garlic, onion, tomato and Thai basil.

PAD SEE YEW | 16

Stir-fried fresh rice noodles with soy sauce, egg and mixed vegetables.

CRAB FRIED RICE | 23

ADD SHRIMP 6

Stir-fried Thai jasmine rice, with crab meat, egg and spring onions.

CHEF SELECTION

TERIYAKI SALMON | 25

Salmon glazed in a sweet and tangy sauce. Served with wonton noodles, broccoli, spring onions, ginger and sesame seeds.

DUCK WITH TAMARIND SAUCE | 31

Roasted duck slices topped with golden sweet tamarind sauce, fried shallots, fresh ginger and crispy basil.

MANDARIN CHICKEN | 20

Battered, deep fried, topped with orange sauce sesame seeds and spring onions.

MANDARIN SHRIMP | 23

Battered, deep fried, topped with orange sauce sesame seeds and spring onions.

TERIYAKI CHICKEN | 20

Battered chicken glazed in a sweet and tangy sauce, Served with wonton noodles, broccoli, spring onions, ginger and sesame seeds.



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EXTRAS TO SHARE

EGG FRIED RICE | 6
EGG FRIED BROWN RICE | 7
PLAIN BROWN RICE | 4
PLAIN RICE | 3
BEANSPROUTS | 7
BROCCOLI | 7
MIXED VEGETABLES | 7
NAAN BREAD | 3

SPICE RACK | 2
HOT SAUCE | 1
PRIK NAM PLA | 1
PEANUT SAUCE | 1
MALAYSIAN STYLE PANCAKE | 3
FRENCH FRIES | 5
SWEET POTATO FRIES | 5

DESSERT

MANGO STICKY RICE | 10

Sweet mango with Thai sticky rice in cooked coconut milk. (seasonal).

BANANA FRITTERS | 10

Banana in a batter laced with grated coconut, served with either vanilla or coconut ice-cream and topped with honey and toasted sesame seeds.

NEW YORK STYLE CHEESECAKE | 8

Served with a mixed berry compote.

VANILLA ICE-CREAM | 5

COCONUT ICE-CREAM | 6

CHOCOLATE MOUSSE CAKE | 8

Dark Belgium chocolate served with whipped cream and salted caramel.

STICKY TOFFEE PUDDING | 10

Our famous specialty, a moist sponge cake made with finely chopped dates and walnuts smothered in toffee sauce and served with coconut or vanilla ice-cream.



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