THAI LANNA



RESTAURANT



LUNCH MENU

SXX:

OPENING TIME

MONDAY- CLOSE TUE-SUN :12.00-15.00 *KITCHEN CLOSE 14.30 **VANILLA ICE CREAM M** Just delicious Vanilla Ice Cream.

PINEAPPLE FRITTERS C,M

Golden pineapple coated in a light and crispy batter and deep-fried. Served with Vanilla Ice Cream.



BANANA FRITTERS C,M

Golden banana coated in a light and crispy batter and deep-fried. Served with Vanilla Ice Cream.

LUNCH MENU

2. POH PIA GOONG C,CR,SO,M

deep-fried and served with plum sauce.

King prawn and minced pork

wrapped in rice pastry sheet,

THAI LANNA





MAIN DISH

STARTERS

ALLERGY KEYS: CE-Celery, C-Cereal, CR-Crustaceans, E-Egg, F-Fish, L-Lupin, M-Milk, MO-Mollusks, MU-Mustard, N-Nut, P-Peanut, SE-Sesame, SO-Soya, SU-Sulphate

1. KANOM-PANG NAMOO C,E,L

Egg toast topping with minced pork and Thai herbs. Served with sweet chilli sauce and plum sauce.



come with rice OR noodle

8. GEANG PA CR,F "Jungle Curry " Hot and spicy curry in village style with your choice of meat, carrot, red pepper, bamboo shoot, green bean, courgett, Chinese keys and basil.

18. PAD THAI C,E,P

*** CAN NOT serve without egg

Famous Thai stir-fried rice noodle with your choice of meat, egg, carrot, spring onion, bean sprout and peanut.



10. GENG DANG CR

Traditional Thai red currv with your choice of meat, coconut milk, carrot, red pepper, bamboo shoot, green bean, courgett and basil.

12. PANEANG CR,F

Your choice of meat in Paneang curry sauce, coconut cream, lime leaves, and basil.

4. CHICKEN WING C

Crispy chicken wings with Thai herbs. Served with sweet chilli sauce.

7. VEGETABLE SPRING ROLLS C, SO, M

wrapped in rice pastry sheet, deep-fried

and served with plum sauce.

Mixture of cabbage, carrot, soya bean, noodle

5. TOD MUN PLA F

3. TUNG THONG C,M

and plum sauce.

in golden pouches deep-fried.

Served with sweet chilli sauce

Minced pork ,coriander and black pepper

" Thai Fish Cake " A mixture of cod fillet, fresh Thai spices and egg deep-fried. Served with cucumber salad, sweet chilli sauce and garnished with crushed peanut.



6. CHICKEN SATE P

Thai style barbecue chicken a bamboo skewer, chargrilled. Served with a peanut sauce and cucumber salad.



Your choice of meat stir-fried with

16. KRA TIEM MO,SO

Your choice of meat stir-fried with garlic, onion, black pepper, garnished with coriander.





| | | Chicken/Beef/Pork/ Tofu/Vegetable | King Prawns |
|--|----------|--------------------------------------|-------------|
| | 1-Course | £7.50 | £9.50 |
| | 2-course | £10.95 | £12.95 |
| | 3-course | £13.50 | £15.50 |
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1-Course : Main

2-course : Starter or Dessert + Main 3-course : Starter + Main + Dessert



9. PREOWAN C,E,SO

Your choice of meat stir-fried with Thai-style sweet and sour sauce, cucumber, tomato, pineapple and spring onion

11. GEANG KEOWAN CR 📏

Thai green curry with your choice of meat, coconut milk, carrot, red pepper, bamboo shoot, green bean, courgett and basil.

13. PAD KHING MO,SO

Your choice of meat stir-fried with ginger, onion, carrot, black pepper, mushroom, red pepper and spring onion.





fresh chilli, mushrooms, garlic, red & green peppers, and basil.

15. NAMON HOI MO,SO

Your choice of meat stir-fried with oyster sauce, onion, mushroom broccoli, spring onion and red pepper

17. KAO PAD E,SO

*** CAN NOT serve without egg

Fried Thai fragrant rice with your choice of meat, onion, tomato, egg and soya sauce.

