

SMALL PLATTER

INSIDE OUT ROLLS SETS

Soft Shell Crab Tempura	£ 12.95
Black Tiger Prawns Tempura with Spicy Sauce	£ 12.95
Duck Confit & Hoi-Sin sauce California Roll	£ 11.25
California Roll Set	£ 11.50
Avocado Caterpillar Set	£ 11.50
Ikura Rolls Set Salmon with Chilli Mayonnaise	£ 12.25

MAKI SETS

Red Pepper and Pickled Roll Maki	£ 9.95
Avocado and Roasted Bell Peppers Maki	£ 9.95
Tuna Mayonnaise Maki	£ 9.95
Salmon and Tuna Maki	£ 10.50
Foie-Gras and Lumpfish Roe Maki	£ 12.95
Futomaki of Canadian Lobster	£14.95

SASHIMI AND NIGIRI SETS

Salmon and Tuna Sashimi	£ 12.25
Salmon and Tuna Nigiri	£ 12.95

**I-THAI SPECIALITY
AND
EXCLUSIVE TO THE HEMPEL**

Make your own

T E M A K I

**BLUE FIN TUNA IN AGED BALSAMIC
SALMON WITH CORIANDER
SEA BREAM WITH XO SAUCE
PRAWNS TEMPURA
SCALLOPS WITH LIME
HAMACHII YELLOW TAIL**

Served with Sushi rice, Seaweed and Pickles

£25 per person
minimum two persons

STARTERS

Tom Yam Ghoong Black Tiger Prawns in a spicy broth, infused with Lemongrass and Ginger, the most Famous of Thai Soups	£8.25
Poh Taek A Classic Thai Bouillabaisse Style soup, Traditionally from Bangkok	£11.25
Tom Kha Gai Chicken, Coconut and Galangal Soup with Citronelle and Cilantro	£7.95
Hoy Lai Phad Prik Oven Braised Palourde Clams with Thai Basil and Fresh Chilli	£12.95
Thod Mun Pla Thai Fish Cakes Served on a Bed of Green Mango, Cucumber And Red Onion Salad	£8.95
Nok Gradtaa Thawt Deep Fried Quail with Sweet Thai Basil, Garlic and Birds Eye Chillies	£10.95
Yam Som Oh A Spicy Prawn and Pomelo Salad from the North of Thailand. This dish can be adapted for vegetarian guests	£9.25

MAINS

Phad Thai

The most popular Thai Dish, served with your choice of Vegetables,
Chicken or Prawns

£15.95/17.95/19.95

Hoy Malaeng Pooh Gathi

Scottish Mussels Cooked in White Wine and Coconut Milk,
With Birds Eye Chillies and Choy Sum

£16.25

Puu Phat Phong Karii

A Simple but very Effective Dish of Cracked Whole Crab served
with Chilli Jam

£16.95

Plaa Phao

Grilled Whole Sea Bass with Garlic and Coriander

£19.95

Gai Hor Bai Toey

Marinated Chicken wrapped in Pandan Leaves and served
with a Rice Vinegar and Toasted Sesame Seed Dressing

£18.95

CURRIES

Gaeng Kheow Wan Gai

Green Chicken Curry with Mixed Thai Aubergines and Bamboo
Shoots

£17.25

Kaeng Matsaman Neua

Hot and Sour Massaman Curry of Lamb with Fresh Tamarind

£19.25

Kaeng Phet Pet Yaang

A Traditional Family Feasting Red Curry with Roasted Duck
and Lychees

£18.25

Kaeng Kung Mangkawn

Spicy Pineapple Curry of Lobster

£29.95

SIDE ORDERS

Thai Fragrant Rice	£ 3.25
Vegetable Fried Rice	£ 4.25
Spicy Rice	£4.25
Stir Fried Mixed Vegetables with Chilli, Garlic and Shallot	£ 4.25
Medley of Green Vegetables	£ 4.25
Rocket and Parmesan Salad	£ 4.25
Tomato and Mozzarella Salad	£ 5.50
Mango, Cucumber and Red Onion Salad with a Spicy Dressing	£ 4.25

CHEFS SPECIALS FOR MARCH

6 Tsarskaya oysters with a lime and Thai shallots dressing £9.95

**I-Thai Sharing Platter of Fish Cakes, Duck Pancake, Chicken Yakitori
And Black Tiger Prawns**
(£9.95 per person for more than 2 people) £19.95

**Roasted Butternut Squash Soup, drizzled with Thai Rouille
And Served with Croutons** £7.95

Soft Shell Crab Tempura, Stir Fried in Asian Curry Paste £13.95

**Roasted Bell Pepper Salad with Baby Artichoke
And Buffalo Mozzarella** £13.95

Prosciutto and Rocola Salad with Black Olive Tapenade Crostini £12.95

**Chicken katsu curry served with daikon and pickle cucumber
Salad, Thai fragrant rice** £19.95

Dublin Bay Prawn Tempura with a Soy, Mirin and Chilli Dressing £19.95

**Wok Fried Sirloin Steak with Baby Pac Choy, Chinese Chives
and a Black Bean Sauce** £18.25

**Roasted Welsh Rack of Lamb, Marinated in Farchiew Spices
With a Spicy Potato Rosti and Star Anise Jus** £21.95

Wild Mushroom Risotto with Pecorino and Rocket Leaf Salad £15.95