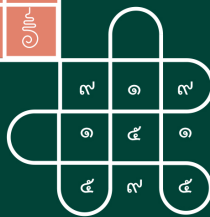
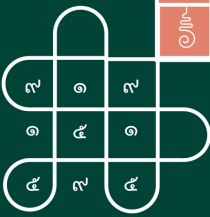


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PHAKOON

THAI KITCHEN

FROM OUR KITCHEN TO YOUR HEART!

In **Thai cuisine**, meals are often served with a variety of dishes such as curries, stir-fries, soups, salads, and various condiments like chili paste, fish sauce, and lime. Each person at the table typically takes a bit of each dish, creating a communal dining experience.

“**Eating like a Thai**” also often involves the use of utensils such as forks and spoons, rather than chopsticks, though chopsticks are used for certain dishes like noodles.

Additionally, Thai meals tend to emphasize a balance of flavors - sweet, sour, salty, spicy, and sometimes bitter - all in one meal, creating a harmonious culinary experience. So, “eating like a Thai” might imply enjoying a meal that’s flavourful, communal, and diverse.

รสอม

รสหวาน

รสเปรี้ยว

รส



พาทูน
PHAKOON
THAI KITCHEN

SNACK กินเล่น

PRAWNS CRACKERS, with sweet chilli dipping sauce	3.95
STEAMED EDAMAME BEANS, tossed with sea salt	4.95
CHIPS sea salted chips served with tomatoes ketchup and mayonnaise.	4.95

STARTER

MIXED STARTERS FOR 2 PERSONS (N) 16.95

Prawns cakes, Chicken Satay, Steamed dumplings, Vegetables spring rolls, Chicken & Prawns on toasts.

MIXED VEGETARIAN FOR 2 PERSONS (V) 12.95

Veggie spring rolls, Deep-fried Tofu, Steamed vegetarian dumplings, Vegetables tempura and Sweetcorn cakes.

AROMATIC DUCK FOR 2 PEOPLE 15.95

Slow-roasted marinated duck, infused with a fragrant blend of Chinese spices and herbs, cooked until tender and crispy. Served with thin pancakes, spring onions, cucumber, and hoisin sauce.

CHICKEN SATAY (N) 6.95

Grilled tender pieces of marinated chicken skewered, served with a rich and creamy peanut sauce for dipping.

THAI CALAMARI 7.50

Calamari stripe, infused with aromatic lemongrass and fresh parsley, then lightly fried to a golden crisp. Served with a zesty lemon wedge and a side of mayonnaise and wasabi sauce.

CHICKEN & PRAWNS DUMPLING 7.50

Handcrafted with care, these steamed dumplings feature a delectable filling of chicken and prawns. Served with a savoury soy-based dipping sauce.

CRISPY DUCK SPRING ROLLS 7.50

Delicious homemade spring rolls made with tender shredded roast duck, cabbage, black jelly fungus mushrooms, glass noodles, coriander root, and sesame oil, fried until golden and crispy. Served with a hoi sin dipping sauce.

DONUT PRAWNS CAKE 8.50

Succulent prawns blended with fish paste, aromatic herbs and spices, formed into delicate cakes and lightly fried until golden brown. Served with a sweet and tangy plum sauce.

CHICKEN & PRAWNS ON TOAST 7.95

Chicken and prawns, blended with aromatic herbs and spices, are piled high on French bread, forming golden cakes served with a sweet chill dipping sauce.

THAI FISH CAKE (N) 7.50

Fish cakes made from fish paste, blended with red curry paste, green beans, and kaffir lime leaves, then deep-fried until golden. Served with a sweet chili dipping sauce and cucumber relish and peanuts.

CRISPY SOFTSHELL CRAB 8.95

Succulent softshell crab, lightly battered and fried to crispy perfection, seasoned with aromatic pepper and salt for a flavourful crunch.

TOONG THONG 6.95

Crisp fried golden pastry bags filled with onion, carrot, sweet corn, cheese and butter. Served with a sweet chili dipping sauce.

CHAR-GRILLED PORK SKEWER 8.50

Succulent Thai-style grilled pork skewers marinated in a savoury blend of garlic, coriander, and soy sauce, served with a spicy dipping sauce.

VEGETARIAN STARTER

VEGETABLES SPRING ROLLS (V) 6.95

Crisp and golden rolls filled with cabbage, carrot, grass noodles, mung bean, black fungus mushroom delicately seasoned and fried to perfection. Served with a sweet chili dipping sauce.

VEGETABLES TEMPURA (V) 6.50

Vegetables lightly battered and fried until golden brown, then served with a tangy and sweet chili sauce.

VEGETABLE STEAM DUMPLING (V) 6.50

Delicate dumplings filled with a flavourful blend of assorted vegetables, steamed to perfection served with a savoury soy-based dipping sauce, offering a light and wholesome option for vegetarians.

FRIED TOFU (V) (N) 6.50

Crispy tofu pieces served with a delectable, sweet chili sauce, topped with crushed peanuts for a delightful vegetarian appetizer option.

STARTER

SALAD

SOM TUM THAI (N) 🌶️🌶️ **9.95**

A refreshing Thai salad, featuring lightly pounded shredded green papaya, tomatoes, fine beans, peanuts, and chili, all tossed in a tangy and spicy dressing of tamarind, lime juice, fish sauce, and palm sugar.

BEEF SALAD 🌶️🌶️ **12.50**

Slices of flame-charred beef sirloin with celery, cherry tomatoes, cucumber, and onion, radish banana shallot, all tossed in a light lime chili dressing.

SEAFOOD AND MOO YOR SALAD 🌶️🌶️🌶️ **12.95**

A delightful medley of squid, mussels, prawns and Thai pork sausage with crisp celery, cucumber, onion, banana shallot, black fungus mushroom and tomatoes, all tossed in a zesty lime chili dressing.

GRILLED PRAWNS AND AVOCADO SALAD **12.95**

Succulent grilled giant prawns paired with creamy avocado, served atop a bed of fresh greens, all drizzled with a tangy Japanese wasabi and citrus dressing.

SOUP

PRAWNS TOM YUM 🌶️🌶️ **9.95**

A spicy and tangy prawn soup with a combination of mushrooms and tomatoes, infused with aromatic lemongrass, galangal, kaffir lime leaves, and chili broth.

CHICKEN TOM KHA 🌶️🌶️ **8.95**

Fragrant soup of chicken, mixed mushrooms, tomatoes in a creamy coconut milk broth, infused with aromatic lemongrass, galangal, kaffir lime leaves, and Thai chili for a delightful balance of flavours.

SEAFOOD TOM YUM 🌶️🌶️ **10.95**

A flavourful Thai soup featuring a medley of mussels, prawns, squid and fish cooked in a spicy and tangy broth infused with lemongrass, galangal, kaffir lime leaves, tomatoes, holy basil and Thai chili.

VEGETARIAN SOUP

TOM YUM MIXED MUSHROOM & TOFU 🌶️🌶️ **7.95**

A spicy and tangy soup with a combination of mixed mushrooms, tofu and vegetables infused with aromatic lemongrass, galangal, kaffir lime leaves, and chili broth.

TOM KHA MIXED MUSHROOM & TOFU 🌶️ **7.95**

Fragrant soup of mixed mushrooms, tomatoes, and tofu in a creamy coconut milk broth, infused with aromatic lemongrass, galangal, kaffir lime leaves, and Thai chili.



Som Tum Thai



Grilled Prawns and Avocado Salad



Toong Thong Vegetables and cheese



Donut Prawns Cakes

MAIN COURSES

STIR-FRIED

PHAD KA PROW

CHICKEN 11.95 | BEEF 13.95 | PRAWNS 13.95 | DUCK 13.95
CRISPY PORK BELLY 13.95

Your choice of sliced meat stir-fried with long beans and onions, cooked with aromatic Thai holy basil leaves, garlic, chili, and Savory seasonings.

SWEET AND SOUR

CHICKEN 11.95 | BEEF 13.95 | PRAWNS 13.95

A delightful stir-fry of your choice protein with colourful bell peppers, onions, tomatoes, and pineapple, cucumber cooked in a delightful sweet and tangy sauce.

CHICKEN CASHEW NUTS 12.50

Stir-fried chicken with cashew nuts, bell peppers, onions, carrot in a Savory-sweet sauce, seasoned with garlic and chili peppers.

BEEF OYSTER SAUCE 13.95

Tender slices of beef stir-fried with colourful bell peppers, onions, carrots, spring onion and mushrooms in a rich and savoury oyster sauce.

VEGETARIAN STIR-FRIED

SWEET AND SOUR VEGETABLE & TOFU (V) 11.95

A colourful medley of vegetables, including bell peppers, onions, cucumber and pineapple, tomatoes and tofu stir-fried in a tangy and savoury sauce.

TOFU & VEGETABLES CASHEW NUTS (V)(N) 11.95

Stir-fried tofu with cashew nuts, bell peppers, onions, carrot in a Savory-sweet sauce, seasoned with garlic and chili peppers.

PHAD KA PRAO VEGETABLE & TOFU (V) 11.95

Broccoli, bell pepper, carrot, mushrooms with long beans and onions, cooked with aromatic holy basil leaves, garlic, chili, and Savory seasonings.

Mild  Medium  Hot 

(N) = Contains Nuts (V) = Vegetarian

A discretionary service charge of 12.5% is added to each bill.

Please inform the staff of any allergies or special dietary requirements when placing your order.

All our dishes are prepared in a kitchen that handles nuts, gluten, and other allergens. Therefore, we cannot guarantee that any dish is completely allergen-free.

Detailed allergen information is available upon request.

CURRIES

JUNGLE CURRY

CHICKEN 11.95 | BEEF 13.95 | PRAWNS 13.95

Known as "Gaeng Pa" in Thai, this curry boasts a bold flavour profile without the use of coconut milk. Made with your choice of protein and a mixture of vegetables and herbs.

GREEN CURRY

CHICKEN 11.95 | BEEF 13.95 | PRAWNS 13.95

A classic Thai green curry featuring your choice of protein simmered in a vibrant green curry sauce with coconut milk, bamboo shoots, aubergine, fine beans and bell peppers.

RED CURRY

CHICKEN 11.95 | BEEF 13.95 | PRAWNS 13.95

Another popular Thai curry with a spicy flavour profile, featuring your choice of protein simmered in a flavourful traditional red curry paste and coconut milk, with bamboo shoots, bell peppers, aubergine and fine beans.

PANANG CURRY

CHICKEN 11.95 | BEEF 13.95 | PRAWNS 13.95

A rich and creamy Thai panang curry sauce with your choice of protein and bell pepper with kaffir lime leaves and Thai basil.

CHICKEN MASSAMAN CURRY (N) 12.95

A delicious Thai curry featuring skinless chicken thigh in a rich and creamy unique curry sauce made with coconut milk, Massaman curry paste, and a blend of aromatic spices with potatoes, carrot and peanuts.

ROASTED DUCK RED CURRY 13.95

Tender roasted duck immersed in a flavourful red curry sauce, complemented by the sweetness of lychee and the tanginess of fresh pineapple with aubergine tomatoes and bell pepper.

VEGETARIAN CURRIES

GREEN CURRY VEGETABLE & TOFU (V) 10.95

A classic Thai green curry with tofu, aubergine, bamboo shoots, broccoli and bell peppers, simmered in a vibrant green curry sauce with coconut milk.

RED CURRY VEGETABLE & TOFU (V) 10.95

A flavourful traditional red curry pastes and coconut milk, tofu with broccoli, carrot, bamboo shoots and bell pepper.

PANANG VEGETABLES & TOFU (V) 11.95

Tofu and vegetables in a luscious Panang curry sauce, crafted with coconut milk, aromatic herbs, and a hint of chili heat.

CHOO CHEE TOFU (V) 12.95

Deep-fried tofu in a rich and aromatic "Choo Chee" curry sauce, made with coconut milk, Thai red curry paste and fragrant herbs tossed with kaffir-lime leaves.



RICE & NOODLES

PAD THAI (N)

CHICKEN 12.95 / PRAWNS 13.95 / BEEF 13.95 /
TOFU & VEGETABLE 12.95

A classic stir-fried noodle dish featuring “Chantaburi” rice noodles tossed with eggs, tofu, bean sprouts, carrot, chive, and your choice of protein with our traditional Pad Thai sauce.

PAD SEE-IEW

CHICKEN 12.50 / PRAWNS 13.50 / BEEF 13.50 /
TOFU & VEGETABLE 12.50

Enjoy the umami-rich flavour of stir-fried wide rice noodles with eggs, broccoli, carrot, cabbage and a flavourful sauce, complemented by your choice of protein, from meats to mushrooms.

KAO SOI CHICKEN 13.95

Egg noodles with succulent skinless chicken thigh in an aromatic coconut curry broth, topped with pickled mustard greens, finished with crispy noodles, and served with chili oil, shallot and lime.

GUAY TIEW KUA CHICKEN 12.95

Thai stir-fried noodle dish featuring wide rice noodles with tender chicken, aromatic garlic, and fresh vegetables. Seasoned with a blend of soy sauce, a hint of sriracha sauce, pepper and oyster sauce.

WOK-FRIED RICE

CHICKEN 12.95 / PRAWNS 13.95 / BEEF 13.95 /
CRAB MEAT 14.95

A delicious wok-fried rice dish featuring fragrant jasmine rice stir-fried with eggs, spring onions and your choice of protein, Seasoned with aromatic Thai sauces and seasoning.

DRUNKEN NOODLES

CHICKEN 12.95 / PRAWNS 13.95 / BEEF 13.95 /
TOFU & VEGETABLE 12.95

Thai favourites! Stir-fried wide rice noodles tossed with your choice of protein, vibrant vegetables, bamboo shoot and aromatic herbs, all bathed in a tantalizing sauce infused with garlic, chili, and savoury seasonings.

VEGETABLE & TOFU FRIED RICE (V) 11.95

A flavourful blend of fluffy jasmine rice, vegetables, and tender tofu, seasoned with aromatic Thai sauces and seasoning for a satisfying dish.

RICE ข้าว

Jasmine rice.....	3.50
Coconut rice.....	3.95
Sticky rice	3.95
Brown rice.....	3.95
Eggs Fried rice	3.95

SIDE กับข้าว

Stir-Fried Mixed Vegetables.....7.50
Carrot, Broccoli, Beansprouts, Cabbage and Mushroom.

Broccoli, Carrot and Button Mushroom.....7.50
With Oyster Sauce

“Pak Boong Fai Daeng” Water Spinach..... 8.95
with Pickle Yellow Bean and Chilli, Garlic Sauce

Thai Crispy Edge Fried Egg.....2.50

Thai Omelette

Thai Omelette with Crab Meat.....10.50



Phakoon Fried-Rice



Kao Soi Chicken



Weeping Tiger

PHAKOON

SPECIALTY MENU

Explore our chef's finest creations, carefully crafted with premium ingredients for a truly exceptional dining experience.

PHAKOON FRIED-RICE 13.95

Home features wok-fried rice with chicken and prawns, eggs, chili oil, carrots, onions, chives, and a homemade seasoning.

PRAWNS & SHRIMP PASTE WOK-FRIED RICE 13.95

Our chef's special Prawns Wok-Fried Rice with aromatic homemade shrimp paste, eggs, chives, and seasonings, served with cucumber and lime.

JUMBO PRAWNS GARLIC & PEPPER 16.95

Battered jumbo prawns delicately sautéed with aromatic garlic, coriander, fish sauce, shrimps oil and freshly cracked black pepper, offering a burst of flavour in every bite.

CHU-CHEE JUMBO PRAWNS 16.95

Battered jumbo prawns bathed in a rich and creamy Chu-Chee curry sauce, infused with aromatic Thai herbs and spices for a delectable seafood indulgence. Served on a bed of garden salad.

GRILLED JUMBO PRAWNS 15.95

SEAFOOD SAUCE

Succulent jumbo prawns, expertly grilled to perfection and served with a spicy and tangy seafood sauce, creating a harmonious blend of flavours that tantalize the taste buds.

SOFTSHELL CRAB PONG KARI 17.95

Crispy softshell crab stir-fried with delectable curry powder, milk and eggs, accompanied by crisp celery, onion, spring onion, and red pepper for a delightful fusion of flavours and textures.

SEA BASS NUENG MANOW 20.95

Steamed seabass fillet served with a zesty lime sauce, infused with garlic, Thai chili, and lime for a burst of flavour. Served on a bed of green vegetables.

SEA BASS RAAD PRIK 20.95

Deep-fried battered Seabass fillet topped with our chef's unique recipe sauce made of fish sauce, chilli and garlic

STIR-FRIED DRUNKEN DUCK 13.95

Succulent pieces of roasted duck stir-fried with fresh Thai basil, finger root, garlic, chillies, fine beans and aubergine in a flavorful sauce made with soy sauce, oyster sauce, and a splash of whisky.

DUCK TAMARIND SAUCE 16.95

Our succulent Duck in Tamarind Sauce, featuring tender duck breast glazed with a tangy tamarind sauce and tossed with crispy fried shallot. Served on a bed of seared fresh pineapple.

WEEPING TIGER 20.95

A Sizzling of grilled sirloin of beef served with our signature "Jaew sauce", a traditional Thai dipping sauce featuring a harmonious blend of spicy, tangy, and savory flavors, accompanied by broccoli and tomatoes.

BROCCOLI CRISPY PORK BELLY 14.95

Delight in our Stir-fried Broccoli Stem, paired with crispy pork belly, garlic, chilli and savoury home made stir-fried sauce.

CRISPY PORK BELLY BLACK PEPPER 14.95

Crispy Pork Belly with chive, colourful bell pepper and garlic all expertly stir-fried in a delectable blend of rich black pepper and oyster sauce.

MASSAMAN LAMB SHANK (N) 23.95

Tender lamb shank slow cooked in a fragrant Massaman curry sauce, infused with a harmonious blend of spices and served with potatoes, carrot and onion for a truly satisfying Thai culinary experience.

GAENG TAY PO PORK BELLY AND THAI MORNING GLORY 17.95

This sumptuous and distinctive Southern Thai red curry with pork belly and Thai morning glory, simmered in a rich coconut milk broth infused with aromatic curry paste, featuring the refreshing tanginess of tamarind and the citrusy aroma of kaffir lime leaves.



From Our Kitchen To Your Heart!

From Our Kitchen To Your Heart!

จิ้มจุ่ม

ต้ม

PHAKOON

พาทูน

THAI KITCHEN

สละจาด

คัมค้ำ

From Our Kitchen To Your Heart!



พาทูน

PHAKOON

THAI KITCHEN