



FROM OUR KITCHEN TO YOUR HEART!

Here at Phakoon Thai Kitchen, every dish we create is crafted with love and care, using the freshest ingredients, traditional techniques, and our expertise.

Our goal is to bring the warmth and flavours of our kitchen to your table, making each meal an experience that nourishes both body and soul.

Enjoy the taste of our passion in every bite!

SNACK AND NIBBLE กินเล่น

PRAWNS CRACKERS 3.95

With sweet chilli dipping sauce

STEAMED EDAMAME BEANS 4.95

Tossed with sea salt

CHIPS 5.95

Sea salted chips served with spicy Mayonnaise sauce

AIR-DRIED BEEF 7.95

Tender strips of marinated beef, carefully air-dried and lightly fried. Served with spicy Sriracha chilli sauce.



STARTER

MIXED STARTERS FOR 2 PERSONS (N) 18.95

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

MIXED VEGETARIAN FOR 2 PERSONS (V) 15.95

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

AROMATIC DUCK FOR 2 PEOPLE 17.95

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) 7.95

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

THAI CALAMARI 8.95

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

CHICKEN & PRAWNS DUMPLING 7.95

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



TOONG THONG 7.95

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

DONUT PRAWNS CAKE 8.95

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

THAI FISH CAKE (N) 8.50 🧷

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.**

STARTER

CRISPY SOFTSHELL CRAB 9.50

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

CHAR-GRILLED PORK SKEWER 8.95

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

CRISPY DUCK SPRING ROLLS 7.95

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.



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.



SALAD

SOM TUM THAI (N) 10.95 2

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.

VIETNAMESE PORK SAUSAGE SALAD 12.50 🧷 🧷 🧷

Spicy Thai salad featuring steamed pork sausage (Moo Yor), tossed with celery, cucumber, onion, banana shallot, and tomatoes mix with spicy and tangy dressing.

SPICY SEAFOOD SALAD 12.95 /

A delightful medley of squid, mussels, prawns with crisp celery, cucumber, onion, banana shallot, 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 PO TAEK 11.95 🤌 🧷



A flavourful Thai **clear version** of tom yum 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 VEGETABLE, MUSHROOM & TOFU 7.95 🧷 🧷

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

TOM KHA MIXED VEGETABLE, 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.





SEAFOOD TOM YUM PO TAEK

MAIN COURSES

STIR-FRIED

STIR-FRIED DRUNKEN DUCK 13.95

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

PHAD KA PROW 2020

CHICKEN 12.95 | BEEF 13.95 | PRAWNS 13.95 | DUCK 13.95 | CRISPY PORK BELLY 14.95

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 12.95 | 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 12.95 🧷

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

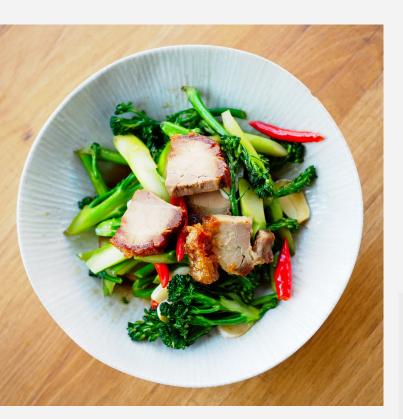
Tender slices of beef stir-fried with colourful bell peppers, onions, carrots, spring onion and mushrooms in a rich and savoury oyster sauce.

CRISPY PORK BELLY BLACK PEPPER 15.50 🤌

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

BROCCOLI WITH CRISPY PORK BELLY 15.50 🧷

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



VEGETARIAN STIR-FRIED

SWEET AND SOUR VEGETABLE & TOFU (V) 12.50

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) 12.50 🌽

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) 12.50 2

.50 */// ///*

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

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 DDDD

CHICKEN 12.95 | 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 2020

CHICKEN 12.95 | 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 12.95 | 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 12.95 | 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) 13.50 🧷

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.

NON-MEAT CURRIES

GREEN CURRY VEGETABLE & TOFU (V) 12.50 20 20

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 12.50 /

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

PANANG VEGETABLES & TOFU 12.50 🧷

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

BATTERED FRIED TOFU 12.95 🧷

Tamarind Sauce or Choo Chee Sauce

Crispy battered tofu served with your choice of:

Choo Chee Sauce (V): A rich, aromatic curry with coconut milk, Thai red curry paste, and fragrant herbs.

Tamarind Sauce: A tangy, flavourful sauce topped with crispy fried shallots.



PHARIO OF SIGNATURE MENU

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

JUMBO PRAWNS GARLIC & PEPPER 17.95

Battered jumbo prawns in shell, 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 17.95

Battered jumbo prawns in shell, bathed in a rich and creamy Chu
-Chee curry sauce, infused with aromatic Thai herbs
and spices for a delectable seafood indulgence.

GRILLED JUMBO PRAWNS SEAFOOD SAUCE 16.95 カカ

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 カカ

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.

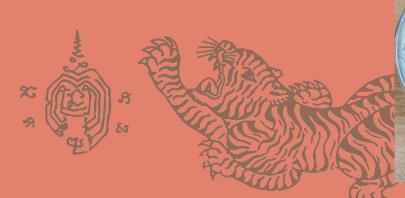
SEA BASS RAAD PRIK 20.95

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

STEAMED SEA BASS WITH GINGER 20.95

Delicately steamed seabass, infused with the fresh, aromatic

flavors of ginger, soy sauce and sesame. Served with a light broth and garnished with spring onions, mushroom and pepper. Ideal for a healthy and flavorful meal.









SIGNATURE MENU

PAD CHA SEAFOOD 20.95 DD

Seafood Medley, mixed of prawns, squid, mussels, and seabass stir-fried with fresh Thai basil, finger root, garlic, chilies, fine beans, and bell peppers. Tossed in a fragrant homemade sauce infused with kaffir lime and lemongrass.

DUCK TAMARIND SAUCE 17.95

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 21.95 D

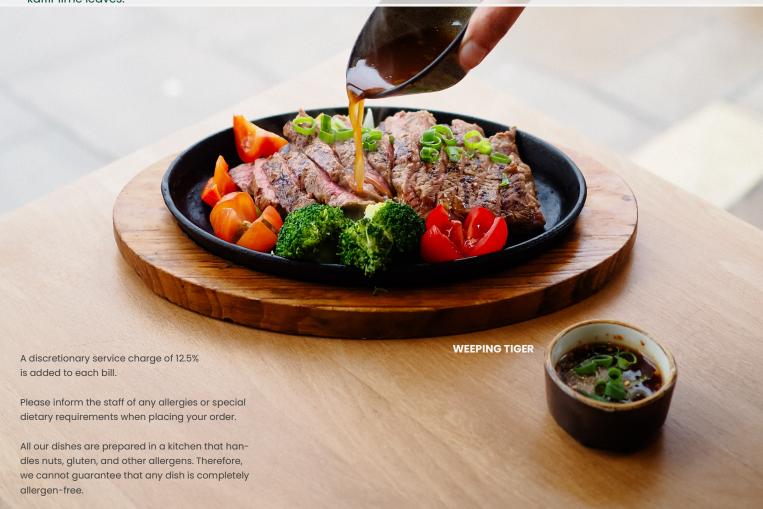
A Sizzling of grilled sirloin of beef served with our signature "Jaew sauce", a traditional Thai dipping sauce featuring a harmonious blend of spicy, tangy, and savoury flavours, accompanied by broccoli and tomatoes.

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, onion and **peanuts** 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.



RICE & NOODLES

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.

PAD THAI (N)

CHICKEN 12.95 | PRAWNS 13.95 | BEEF 13.95 |

TOFU & VEGETABLE 12.95

CHICKEN & PRAWNS 15.95

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 and **peanuts.**

PAD SEE-IEW

CHICKEN 12.95 | PRAWNS 13.95 | BEEF 13.95 |

TOFU & VEGETABLE 12.95

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 15.50 2

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 16.50

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 2020

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.



SIDE กับข้าว

Stir-Fried Mixed Vegetables Carrot, Broccoli, Beansprouts, Cabbage and Musl	
Broccoli, Carrot and Button MushroomWith Oyster Sauce.	7.50
"Pak Boong Fai Daeng" Water Spinach With Pickle Yellow Bean and Chilli, Garlic Sauce.	8.95
Thai Crispy Edge Fried Egg	2.95
Plain Thai Omelette	6.50
Thai Omelette with Crab Meat	14.95
RICE ข้าว	



Weeping



MILD: D MEDIUM: DD HOT: DDD

CONTAINS NUTS: (N) VEGETARIAN: (V)

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