



Dusit
thai restaurant

Yam – Thai salads

Yam, Phla or Tam dishes can be regarded as Thai salad. These dishes often have a sour and spicy taste, usually from lime juice, fresh herbs and greens.

Yum Goong Yang 🌶️🌶️

Or to use the other name, Pla Goong, is mixed salad of chargrilled prawns with lemon grass, shallots and spring onions in Thai spicy dressing

£8.50

Seau Rong Hai – Tiger Cry 🌶️🌶️

A warm salad of barbecued beef accompanied by “Nam Jim” sauce. The name “Tiger Cry” is attributed to the small bird’s eye chillies in the sauce that are hot enough to bring tears to the tiger’s eyes

£8.50

Som Tam – Papaya Pok Pok (N) 🌶️🌶️

Pok Pok is named because of the sound it makes...Green papaya salad is a spicy salad made from shredded unripe papaya with fresh chilli, lime, cherry tomatoes, savoury fish sauce, peanuts and sweetness added by palm sugar

£11.50

Nong Nang Bann Na or Yam Ped – A Country Girl (W) 🌶️🌶️

Yam: literally means to mix. A warm salad of duck accompanied by fresh mango, peanuts, tomatoes, celery and spicy Thai dressing

£9.50

(W) = Contains wheat flour/gluten (N) = Contains nuts 🌶️ indicates level of spicy

Please ensure you inform our staff before placing your order if you have an allergy or food intolerance – we will do our best to accommodate your needs. A separate list of each dish showing its allergen content is available on request.

We take great care to minimise the risk of cross contamination, but all our dishes are prepared in a kitchen where nuts, gluten, other allergens and foodstuffs are present. Due to the nature of Thai cooking, we cannot guarantee that any dish is completely free from trace quantities. We do not use MSG in our cooking.

Due to seasonality and availability of fresh ingredients, dishes may not always be exactly as described.

A 10% service charge will be added to all bills. This is distributed equally and in full to all staff, as is any additional gratuity you care to give.

Appetisers

Song Pi Nong – Two Brothers (W)

King Prawns two styles – first, Japanese style crispy tempura prawns and second, prawns seasoned with coriander and individually wrapped in filo parcels

£8.50

Gung Yang Ta-Krai – Gourmet Prawns

Char-grilled king prawns with lemon grass, served with garlic, chilli and lime dip

£8.50

Koo Saneha – A Loving Couple

Simple but delicious char-grilled king prawns with king scallops, served with garlic, chilli and lime dip

£10.95

Hoi Yang – Lady in the Garden (W)

Char-grilled king scallops tossed in garlic and pepper

£10.95

Kanom Jeep – Secret Love (W)

This is most well known as Chinese dumpling. Wonton parcels filled with ground pork and prawns

£7.95

Pla Long Tang – Fleeing Fish (W), (N)

A salad of sea bass combined with fresh mango, lime, ginger and cashew nuts, tossed in an exotic sweet tamarind dressing

£9.00

Tord Mun Pla – Run Away Fish (W), (N)

Famous Thai fish cakes, made with fresh haddock and prawns, flavoured with kaffir lime leaves, long yard beans and red chilli paste. Served with home made sweet chilli sauce, cucumber and crushed peanuts

£8.50

Satay Gai – Made Up Hen

Chicken breast marinated with Asian spices, skewered on bamboo sticks and cooked slowly over the charcoals. Served with peanut sauce and cucumber relish

£7.95

Ped Chom Yong – Pretty Duck (W)

Char-grilled duck, flirting with fresh mango, cashew nuts and red onion, dressed with sweet chilli sauce

£9.50

Popia Ped (W)

Marinated duck spring rolls served with hoisin sauce

£8.50

Vegetable Appetisers

Thung Kam Phoy – Moneybags (W)

Crispy filo parcels filled with mushroom, toasted glutinous rice, plentiful herbs, roasted ground chilli flakes and fresh lime juice

£6.95

Popia (W)

Thai style vegetable spring rolls filled with Cellophane noodles, also known as Chinese vermicelli or bean thread noodle

£6.50

Song Gleur Juer Gan (W), (N)

A classic Thai snack of sweet potato fritters, served with sweet chilli dip and peanut

£6.50

Satay Duo (N)

Marinated tofu and mushroom in curried coconut cream, served with peanut sauce and cucumber relish

£6.95

Kanom Bueng Yuan (W), (N)

Crispy Triangle filo parcels filled with a mixture of shredded coconut and salted radish, served with sweet cucumber relish

£6.95

Soups

Tom Yum 🌶️🌶️

A traditional Thai hot and sour soup flavoured with lemon grass, galangal, kaffir lime leaves, Nam Prig Pao (chilli dressing), mushroom, saw tooth coriander and fresh lime juice. With:

Chicken

£6.95

Mushroom and Vegetables

£6.00

King Prawns

£8.50

Tom Kha 🌶️

A refreshing soup with coconut cream, flavoured with lemon grass, galangal, kaffir lime leaves, mushroom and a garden of herbs for a zesty flavour. With:

Chicken

£7.20

Mushroom and Vegetables

£6.25

King Prawns

£8.75

Chef's Recommendations

Keow Wan Pad Haeng (W) 🌶️🌶️

It's a curry and a stir-fry, which means it's twice as delicious! Quick stir-fried sirloin steak with green chilli paste, chilli and sweet basil

£18.50

Kua Kling (W) 🌶️🌶️🌶️

This spicy Southern Thai chicken dish is meat made into a dry curry known as Kua Kling – all the meat soaks up the flavours of the curry sauce, spices and kaffir lime leaves

£13.95

Pad Kraprao Look-Kae (W) 🌶️🌶️🌶️

Slow cooked lamb shank stir-fried with Thai holy basil, garlic and chilli

£18.50

Pad Prig King (W) 🌶️🌶️

Sirloin steak sliced and sautéed in red curry with French beans, chilli and kaffir lime leaves

£18.50

Bangkok Duck (W), (N)

Delicious roast duck on a bed of steamed vegetables dressed with a light soy sauce and cashew nuts

£18.50

Poo Pad Pong Karee – Singaporean Chilli Crab (W)

This is a Singaporean seafood dish popular in Thailand and Malaysia. Stir-fried soft shell crab in a rich, sweet and savoury chilli-based sauce

£22.00

Pla Tod Khamin (W) 🌶️🌶️

A classic southern Thai dish of monkfish lightly coated in creamy turmeric and coconut sauce, with lemongrass and chili, topped with crunchy fried onions

£22.00

Hor Mok – Steamed Thai Curried Fish 🌶️

Pattaya's best local food! A hint of fiery spices in our Thai soufflé coated in coconut cream, with multiple layers and succulent chunks of monkfish. Flavoured with kaffir lime leaves

£22.00

Curry – Gaeng

Curries are our specialty and all are cooked in coconut cream and Nam Pla (Thai fish sauce). Some of the meats have been marinated in soy sauce, which contains wheat.

Gaeng Phet 🌶️🌶️

An old fashioned medium spicy red curry made from dried red chillies, with bamboo shoots, aubergine and Thai sweet basil. With:

Chicken or Beef	£14.50
Roast Duck	£16.50
King Prawns	£16.50

Gaeng Keow Wan 🌶️🌶️

The name says it all – the famous Thai green curry. This curry is not necessarily sweeter than other curries. With:

Chicken or Beef	£14.50
Roast Duck	£16.50
King Prawns	£16.50

Panang Curry 🌶️🌶️

This is a type of Thai curry that is generally richer than other Thai curries, flavoured with kaffir lime leaves. With:

Chicken or Beef	£14.50
Duck	£16.50
King Prawns	£16.50
Lamb Shank (slowly cooked)	£18.50

Gaeng Massaman (N) 🌶️

This is a rich, relatively mild Thai-Muslim curry with nuts. With:

Chicken	£14.50
Lamb Shank	£18.50

Dusit Curry (N), (W) 🌶️

Succulent marinated 8oz sirloin steak, chargrilled and served in a magical red curry sauce	£18.50
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From the Wok

Stir-fry has always played an important part in Thai culture and each occasion has its own dishes. All are cooked with soy sauce.

Pad Kraprao (W) 🌶️🌶️🌶️

The most beloved street food dish in all of Thailand – stir-fried meat with chilli and holy basil, giving a unique and pungent flavour. With:

Chicken or Beef	£13.50
Duck	£16.50
King Prawns	£16.50
Mixed Seafood	£22.00

Pad Med Mamung Himmapan (N), (W) 🌶️

Bangkok's most popular stir-fried dish, with cashew nuts, Nam Prig Pao (chilli jam) and roasted chilli. With:

Chicken	£13.95
King Prawns	£16.50

Pad King (W)

Quick and healthy stir-fried dish with juliennes of fresh ginger. With:

Chicken or Beef	£13.50
King Prawns	£16.50

Gai Manow (W)

It was the Chinese who originally created sweet and sour cooking, but the Thais also do it well.

This version has a fresh and cleaner flavour – crispy chicken topped with lime sauce

	£13.50
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Gai Dusit (N), (W) 🌶️

Our house special grilled marinated chicken topped with red onion, cashew nuts, mango and chilli dressing

	£13.95
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Pad Benjapan (W), (N)

A Chinese influenced stir-fry with cashew nuts, assorted vegetables, soya bean and home made sweet plum sauce. With:

Chicken	£13.95
Duck	£16.50
King Prawns	£16.50

Gratium PrigTai (W)

A well known stir fried dish with garlic and black pepper sauce. With:

Chicken or Beef	£13.50
Sirloin Steak	£18.50

Nuer Yang Teriyaki (W)

Grilled sirloin steak, sliced and served with sweet soy sauce and toasted sesame

	£18.50
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Seafood Specialities

Pad Cha Pla (W) 🌶️🌶️🌶️

This is a very popular spicy stir-fry of monkfish with fragrant Thai herbs

£22.00

Talay Sam Rod (W) 🌶️🌶️

Our house special seafood dish with sweet, spicy and sour sauce on top

£22.00

Pla Ka Pong Pad Haeng (W), (N) 🌶️

An aromatic stir-fry of seabass fillet with cashew nuts, roasted chilli, chilli jam and a splash of Shaohsing (Chinese rice wine)

£21.00

Pad Phet Tom Yum (W) 🌶️

A great delicacy! Stir-fry of seafood with a cloud of fresh herbs, Nam Prig Pao (chilli jam) and a dash of fresh lime juice

£22.00

Choo Chee Pla (W) 🌶️🌶️

Crispy seabass in thick red curry sauce with a touch of spice and a kaffir lime flavouring

£21.00

Vegetable Mains

The healthy way to enjoy fresh produce. Some dishes are not suitable for strict vegetarian diets.

Panang Tofu 🌶️

Seared tofu steaks served with a rich red curry sauce, with sweet basil and kaffir lime leaves

£12.50

Tofu Sam Rod 🌶️🌶️

Crispy tofu topped with chilli, garlic and lime sauce

£12.50

Pad Benjapan Pak

Stir-fried mixed vegetables with sweet plum sauce and cashew nuts

£12.50

Pad Kraprao Hed (W) 🌶️🌶️

Button mushrooms stir-fried with crushed garlic, chilli and holy basil

£12.50

Tofu Chao Koh (N) 🌶️

Tofu steak topped with home made satay sauce and toasted sesame

£12.50

Gaeng Keow Wan Pak 🌶️🌶️

Seared assorted vegetables tossed in green curry and sweet basil

£12.50

Pad Pak (W)

Stir fried mixed vegetables with oyster sauce

£10.50

Dusit Banquet Menu

Our banquet meal consists of a selection of starters and five mains to share, served with rice and noodles.

For a Minimum of Two Persons @ £32.50 per Person

For **two persons**, choose **three** of the **main dishes** to share.

For **three persons**, choose **four dishes** and for **four or more** persons you get **all five mains**.

Everyone gets the **full** selection of starters.

Platter of Starters (Available separately @ £12.50 per person)

Satay Gai – Grilled marinated chicken satay, served with peanut sauce and cucumber relish

Gung Takrai – Char-grilled king prawns with lemon grass, served with garlic, chilli and lime dip

Kanom Jeep – Steamed pork and prawn dumpling, served with dark soya and toasted sesame

Popia Ped – Roast duck and leek spring roll, served with a rich Hoi Sin dip

Gung Tod – Crispy tempura prawns

Popia – Home made vegetable spring roll

Seau Rong Hai – A warm salad of barbecued beef tossed in chilli, garlic and lime dressing

Mains (Bangkok Street Foods)

Gaeng Keow Wan Gai 🌶️🌶️ – A classic Thai green curry with chicken

Pad Kraprao Nuer 🌶️🌶️ – Stir-fried beef, crushed chilli, garlic and sweet basil

Pad Med Mamung Gung 🌶️ – Stir-fried king prawns with cashew nuts

Bangkok Duck – Roast duck on steamed vegetables with light soy sauce

Gai Manow – Crispy chicken served with a light lime sauce

Rice (Kao) and Noodle (Kuay Tiao)

Kao Prao

Steamed fragrant Thai rice

£3.20

Kao Mun Kati

Steamed fragrant Thai rice, flavoured with coconut milk

£3.80

Kao Pad Kai

Egg fried rice

£3.80

Kao Pad Nam Prig Pao (W)

Fried Thai fragrant rice with roasted chilli dressing

£3.80

Kao Neow

Delicious steamed glutinous, sticky Thai rice, most widely used in the Northeast Thai Isan region

£3.90

Roti (W)

Roti is traditional Indian bread, normally eaten with curries

£4.50

Fries or Chips

House special fries flavoured with Thai Tom Yum seasoning

£3.80

Pad Mee (W)

Stir-fried egg noodle with bean sprouts

£5.50

Kao Greab (W)

Thai prawn crackers

£3.80

Pad Thai (N)

This is one of the most famous Thai noodle dishes in the world, with sweet tamarind dressing, egg, roughly chopped peanuts and roast chilli powder. With:

Chicken

£12.50

Vegetables

£11.50

King Prawns

£13.50

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