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*Thai*

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**AT THE  
SALUTATION PUB**

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# STARTERS

## Khov Krieb (Thai Prawn Crackers)

£3.50

Served with our homemade sweet chilli sauce

## Tod Mun Pla, (Thai Fishcakes)

£5.95

Homemade fishcakes made using market bought fish, mixed with red curry paste, green beans, kaffir lime leaves and chilli, served with a sweet chilli, coriander, cucumber and ground peanut dip

## Piik Gai Tod - (Chicken Wings)

£4.95

Thai Style BBQ chicken wings, marinated in our rich homemade sauce and cooked to perfection

## Corn Cakes (V)

£3.95

Crispy on the outside, fluffy on the inside, with a pleasant kick of Thai red curry, these light but flavourful fritters are a must-try

## Satay Gai, (Chicken Satay)

£4.95

Chargrilled, succulent chicken in lemongrass marinade, served with Ton's peanut sauce

## Ton's Spring Rolls

£3.95

Deep fried rolls of vegetables & glass noodles served with our homemade sweet chilli sauce

## Tempura

Various fresh ingredients in a light tempura batter, served with our homemade chilli sauce

Vegetable £4.95

Prawn £5.95

## Sii Khrong Moo Tod (Spare Ribs)

£5.95

Thai Style BBQ pork spare ribs marinated with fresh Thai herbs, garlic and pepper, bursting with flavour

## Kaow Tod (Crispy Thai Wontons)

£4.95

Deep-fried with minced pork and coriander served with our homemade sweet chilli

## Tung Tong (Money Bags)

£4.95

Deep fried bags filled with marinated minced pork served with our own sweet chilli sauce

# SHARING PLATTERS

## Bangkok Platter

£11.95

An assortment of the most delectable appetisers found in the kitchens and carts of Bangkok's famous street food scene

Prawn Crackers, Spring Rolls, Chicken Satay, Thai Fish Cakes, Tung Tong

## Royal Elephant Platter

£19.95

An enticing array of our delicious starters - perfect for those who can't make up their minds

Thai Prawn Crackers, Tons Spring Rolls, Chicken Satay, Wontons, Thai Fish Cakes, Chicken Wings and Spare Ribs

# SOUP

*Thai soups are characterised by their deep fragrant flavours. Rich yet refreshing, our soups are guaranteed to delight, whether you need warming up in winter, or cooling off in summer*

## Tom Kha

With the same flavours of Tom Yum, we add coconut milk, to give it the perfect balance of spice that trembles on the palate

Pak (Vegetable) £3.95

Gai (Chicken) £4.95

Goong (Prawn) £5.95

## Tom Yum

A traditional Thai Soup made with lemongrass, lime leaves, mushrooms and chilli, accompanied with galangal for flavour

Pak (Vegetable) £3.95

Gai (Chicken) £4.95

Goong (Prawn) £5.95



A family favourite, delicious duck served with pancakes, cucumber, spring onion and a homemade hoisin sauce

Quarter £8.50

Half £16.00

Whole £30.00

# Thai

## AT THE SALUTATION PUB

"I'm Chintana, most people know me as Ton. I grew up in a village not far from the city Ratchaburi in Thailand. I started cooking at a young age and used to cook for all my family.

Mai Dang was my first restaurant I opened when I was 18 years old. Six Years later, I met my husband and we decided to start a family in Doncaster.

Then this gave me the opportunity to open the first Thai Restaurant in Doncaster, The Bangkok Thai Restaurant.

Ten years of running a successful business, we wanted to expand and we decided to open the Bangkok Royal Elephant. Now we're starting a new chapter by opening the only Thai Restaurant in Doncaster, Thai At The Sal."

### ® OUR CHEF'S RECOMMENDATIONS



## PAD THAI

*Probably the most common dish served throughout Thailand, and certainly one of the most special. Rice noodles, stir-fried with egg, beansprouts, spring onion and our authentic Pad Thai sauce. Garnished with fresh beansprouts, coriander, crushed peanuts and lime, Pad Thai is a true journey of tastes and textures.*

Pak (Vegetable) £5.95

Gai (Chicken) £7.95

Goong Pad Thai (Prawn) £9.95



## THAI CURRIES

*Traditionally, Thai curries are a labor of love, grinding fragrant spices and herbs to a fine paste in a mortar and pestle, combining this strong foundation of flavour with creamy coconut makes for an astonishingly complex taste experience*

### Ton's Massaman ®

Most dishes in Thai cuisine can vary greatly from one chef to the next. Our entire menu is drawn from the personal knowledge and expertise of our chefs, but through the years Ton's Massaman remains a firm favourite of friends and family. Slow-cooked for hours with mild, earthy spices. This dish is ideal for those less a custom to heat

Nuar (Beef) £8.95

Kae (Lamb Shank) £12.95

### Gaeng Dang (Red Curry)

A pleasantly spicy dish with intricately balanced flavours of Thai red chillis, coconut and lime

Pak (Vegetables) £5.95

Gai (Chicken) £7.95

Nuar (Beef) £8.95

Ped (Duck) £9.95

### Panang ®

Rich and creamy with flavours reminiscent of a red curry, Panang incorporates finely sliced kaffir lime leaves, for an uplifting citrus zing

Goong (Prawns) £12.95

Gai (Chicken) £7.95

Nuar (Beef) £8.95

### Gaeng Keow Wan (Green Curry)

The most well known Thai dish worldwide, made with Thai green chillies, coconut milk, bamboo shoots and green peas. Don't be fooled by the colour, this dish really packs a punch

Pak (Vegetables) £5.95

Gai (Chicken) £7.95

Goong (Prawn) £9.95

### Gaeng Ped Salmon (Red Curry with Salmon)

£10.95

Fresh market bought salmon in our rich Thai red curry

# FROM THE WOK

From shallow fry to stir fry the wok is the undisputed powerhouse of Asian cooking. Our specialist four wok burner travelled here from half the world away, to bring you the freshest and most authentic taste of Thailand



## Pad Prik Thai Dum

Stir-fried with seasonal vegetables and black peppercorns, tossed in our special oyster sauce

Nuar (Beef) £8.95  
Ped (Duck) £8.95  
Goong (Prawn) £12.95

## Ped Lad Nummakam

£8.95  
Succulent roast duck, lathered in sweet sticky tamarind sauce. Pure indulgence

## Gai Pak Pak

£7.95  
Stir-fried chicken with fresh seasonal vegetables tossed in our special oyster sauce

## Gai Tod Kratiem

£7.95  
Deep-fried succulent chicken in our tasty oyster sauce topped with fried garlic

## Pla Yang

£10.95  
Succulent market bought salmon cooked with traditional Thai herbs and spices

## Moo Krop

Crispy Belly pork stir-fried with leafy green vegetables and oyster sauce.

With ginger and seasonal vegetables £7.95

Stir Fried with red curry paste and green beans £9.95

## Pad Krapow

The very first dish Chintana learned to cook, the one that started it all. Stir-fried with fresh chilli, garlic, Thai Holy Basil, Thai Sweet Basil, oyster and soy sauce

Gai (Chicken) £7.95  
Moo (Pork) £7.95  
Kai Dow (Fried Egg) £10.95

Try this dish the traditional way, served with rice and a fried egg

## Pad Pik

Stir-fried with seasonal vegetables and chilli tossed in our special oyster sauce, a real flavoursome spice

Gai (Chicken) £7.95  
Nuar (Beef) £8.95  
Ped (Duck) £9.95

## Suea Rong Ha (Weeping Tiger)

£12.95  
Marinated beef, barbequed, then served with a chili sauce that is said to be so spicy that it made a tiger cry, well that's one legend anyway

## Pla Lad Prik (Sweet Chilli Fish)

£10.95  
Shallow fried cod severed in our homemade sweet chilli sauce with seasonal vegetables

## Pad Khing

Stir-fried with ginger, spring onion and mushrooms with our special oyster sauce.

Gai (Chicken) £7.95  
Nuar (Beef) £8.95  
Goong (Prawn) £12.95

## Gai Pad Medmameung

£7.95  
Stir-fried Chicken with seasonal vegetables, cashew nuts, and chilli for that extra flavour tossed in our authentic oyster sauce

# RICE AND NOODLES



## Pineapple Fried Rice with Prawns (Serves 2)

£8.95  
Pineapple, cashew nuts, spring onions, to be shared between two people

## Cow Pad (Fried Rice)

Gai (Chicken) £6.95  
Goong (Prawn) £8.90

## Tom Yum Goong Fried Rice (Serves 2)

£8.95  
Rice stir-fried with Tom Yum paste, seasonal vegetables and prawns, to be shared between two people

## Steamed Rice

£2.00

## Thai Sticky Rice (Very Sticky)

£2.50

## Egg Fried Rice

£2.50

## Egg Noodles with vegetables

£3.95

# SALADS

*Salads in Thailand are known for their full flavour and intense heat. Although we have toned down the spice for our menu, don't be afraid to ask for your salad Thai Style. If you dare*

## Yum (Spicy Thai Salad) <sup>(R)</sup>

A Thai favourite made up of cabbage, carrot, onion, spring onion, tomato, chilli, garlic tossed in a siracha, lime and lemon dressing, topped with coriander

Nuar (Beef) £6.95  
Gai (Chicken) £7.95

## Laab (Spicy Salad)

A popular North-Eastern (Issan) style salad served with mince Pork flavoured with ground pan-tossed rice, chilli powder, shallots, lime juice and mint leaves

Moo (Pork) £6.95  
Ped (Duck) £9.95

## Pla Yum (Fish Salad) (Seasonal)

£10.95  
Shallow fried cod served with a mouth watering sharp green mango salad

## Som Tum (Papaya Salad)

£6.95  
A Thai staple, this dish is made up of shredded papaya, peanuts, green beans, tomatoes, lime and chili, this fiery salad is addictively hot and refreshingly crunchy

With Goong (Prawn) £8.95

## Yum Woon Sen (Glass Noodle Salad) <sup>(R)</sup>

£8.95  
Glass noodle salad with prawns, minced pork, onions, tomatoes, lime juice and chilli dressing



# SIDES

## Beansprouts in oyster sauce

£4.00 <sup>(R)</sup>

## Kai Geo (Thai Omelet)

£4.00

## Thai Prawn Crackers

£3.50

## Chinese Cabbage in oyster sauce

£4.00

## Kai Geo Moo Sap (Thai Omelet with minced pork)

£6.00

## Home Cooked Chips

£3.00

# EXTRA CONDIMENTS

## Peanut Sauce

£1.00

## Siracha Chilli Sauce

£1.00

## Tamarind Sauce

£1.00

## Sweet Chilli Sauce

£1.00

## Fresh Chopped Chillies

£1.00

# SET MENU

## Mai Dang Banquet

£18.00pp  
(Minimum 2 persons)

### Starter Platter

Spring Rolls, Chicken Satay, Wontons & Tung Tong. Accompanied with fresh salad, sweet chilli, tamarind & peanut dips

### Mains

Ped Lad Nummakam, Massaman Curry, Gai Pad Pak, Vegetable Pad Thai, Steamed Rice

Tea and Coffee included

## Bangkok Banquet

£20.00pp  
(Minimum 3 persons)

### Starter Platter

Spring Rolls, Chicken Satay, Won Tons, Tung Tong, Thai Fish Cakes and Chicken Wings alongside fresh salad, sweet chilli, tamarind, and peanut dips

### Mains

Massaman Beef, Chicken Panang, Gai Pad Pak, Ped Lad Nummakam, Pak Pad Thai, Steamed Rice

Tea and Coffee included

## Royal Elephant Banquet

£22.00pp  
(Minimum 4 persons)

### Starter Platter

Spring Rolls, Chicken Satay, Won Tons, Tung Tong, Thai Fish Cakes & Chicken Wings. Alongside fresh salad, sweet chilli, tamarind, & peanut dips

### Mains

Massaman Beef, Chicken Panang Pla Lad Prik (Sweet Chilli Cod) Ped Lad Nummakam, Gai Pad Pak, Pak Pad Thai & Steamed Rice

Tea and Coffee included

Food allergies and intolerances: before you order and drinks, please speak to our staff if you want to know about our ingredients. Unfortunately, we are unable to guarantee that our busy kitchen are completely allergy free. Our dish descriptions don't always mention every single ingredient so please just ask if you are unsure. Dishes may contain bones.

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**@ThaiAtTheSal**