



◇◇◇◇

Thai

◇

**AT THE
SALUTATION PUB**

◇◇◇◇

STARTERS

Khow Krieb (VP) (Thai Prawn Crackers)

£3.50
Served with our
homemade
sweet chilli sauce

Tod Mun Pla, (Thai Fishcakes)

£6.95
Homemade
fishcakes mixed
with red curry
paste, green
beans, kaffir
lime leaves and
chilli, served
with a sweet
chilli, coriander,
cucumber and
peanut sauce

Piik Gai Tod - (Chicken Wings)

£4.95
Thai Style BBQ
chicken wings,
marinated in our
rich homemade
sauce and
cooked to
perfection

Corn Cakes (VE)

£4.95
Crispy on the
outside, fluffy on
the inside, with a
pleasant kick of
Thai yellow curry,
these light but
flavourful fritters
are a must-try
(Now suitable for
vegan diets)

Satay Gai, (GF) (Chicken Satay)

£5.95
Chargrilled,
succulent chicken
in lemongrass
marinade, served
with Ton's peanut
sauce

Ton's Spring Rolls

£4.95
Deep fried rolls
of vegetables &
glass noodles
served with our
homemade sweet
chilli sauce

Thai Style steamed New Zealand Muscles

£7.95
Steamed muscles
with Thai herbs
served with chilli
and lime juice

Tempura

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

Vegetable £4.95 (VE)
Prawn £6.95
Squid £6.95

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

Golden Moo Krop

£6.95
Crispy belly pork
served with honey
soy sauce

Tung Tong (Money Bags)

£5.95
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, Tung Tong, 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) £4.95 (VP)
Gai (Chicken) £5.95
Goong (Prawn) £6.95

Tom Yum

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

Pak (Vegetable) £4.95 (VP)
Gai (Chicken) £5.95
Goong (Prawn) £6.95

THE DUCK

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

Quarter £9.50
Half £18.00
Whole £32.00



PAD KRAPOW

The very first dish Chintana leaned to cook, the one that started it all, the one that taste like home. Stir-Fried with fresh chilli, garlic, Thai Holy Basil, Thai Sweet Basil, Oyster and Soy Sauce, a true journey of Thai flavours

Gai (Chicken) £8.95

Ped (Duck) £11.95

Moo Krop (Belly Pork) £10.95

Moo (Pork) £8.95

Nuar (Beef) £9.95

Talay (Mixed Seafood) £12.95

Mushroom (VE) £7.95

Try this dish the traditional way. Served with rice and fried egg £3 extra



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 accustomed to heat

Nuar (Beef) £9.95

Kae (Lamb Shank) £14.95

Gaeng Dang (Red Curry)

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

Pak (Vegetables) £7.95 (VP)

Gai (Chicken) £8.95

Nuar (Beef) £9.95

Ped (Duck) £11.95

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) £8.95

Nuar (Beef) £9.95

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) £6.95 (VP)

Goong (Prawns) £12.95

Gai (Chicken) £8.95

Talay (Mixed Seafood) £12.95

Gaeng Ped Salmon (Red Curry with Salmon)

£12.95

Fresh market bought salmon in our rich Thai red curry

Yellow Curry (Gaeng Leung)

Made with Thai Yellow Chillis, to create a medium spice curry cooked with coconut milk, potatoes and tomatoes, without meat it is suitable for a vegan diet

Pad (Vegetable) £6.95

Gai (Chicken) £8.95

Tofuh £8.95



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

Gai (Chicken) £8.95
Nuar (Beef) £9.95
Ped (Duck) £11.95
Goong (Prawn) £12.95

Pad Lad Nummakam

£11.95
Succulent roast duck, lathered in sweet sticky tamarind sauce. Pure indulgence

Suea Rong Ha (Weeping Tiger)

£13.95
Marinated beef steak, barbequed, then served with a chilli sauce that is said to be so spicy that it made a tiger cry, well that's one legend anyway

Pad Pik

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

Gai (Chicken) £8.95
Nuar (Beef) £9.95
Ped (Duck) £11.95

Pla Lad Ma Now

£13.95
BBQ Salmon with lime juice, chilli, garlic and fresh coriander

Tod Kratiem

Your choice of meat stir fried in our oyster sauce with lots of crispy garlic

Gai (Chicken) 9.95
Goong (Prawn) £12.95



Pad Thai

The most common dish served throughout Thailand. Rice noodles, stir-fried with egg, beansprouts, spring onion and our authentic Pad Thai sauce. Garnished with fresh beansprouts, coriander, crushed peanuts and lime

Pak (Vegetable) £5.95
Gai (Chicken) £7.95
Goong (Prawn) £9.95



Pla Yang

£13.95
Succulent market bought salmon cooked with traditional Thai herbs and spices, prawns and asparagus

Mixed seafood with prawns

£13.95
Stir-fried asparagus with garlic, king prawns with our homemade oyster sauce

Moo Krop

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

With ginger and seasonal vegetables £10.95

Stir fried with red curry paste and green beans £10.95

Pla Lad Prik (Sweet Chilli Fish)

£13.95
Shallow fried cod served 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) £8.95
Nuar (Beef) £9.95
Goong (Prawn) £12.95

Gai Pad Medmameung

£9.95
Stir-fried chicken with seasonal vegetables, cashew nuts, and chilli for that extra flavour tossed in our authentic oyster sauce

Gai Pad Pak

£8.95
Stir-fried chicken with fresh seasonal vegetables tossed in our homemade oyster sauce

RICE AND NOODLES



Pineapple Fried Rice with Prawns

£9.95
Pineapple, cashew nuts, spring onions, to be shared between two people

Cow Pad (Fried Rice)

Gai (Chicken) £7.95
Goong (Prawn) £9.95

Tom Yum Goong Fried Rice

£9.95
Rice stir-fried with Tom Yum paste, seasonal vegetables and prawns, to be shared between two people

Steamed Rice

£3.00

Thai Sticky Rice (Very Sticky)

£3.50

Egg Fried Rice

£3.50

Egg Noodles with Vegetables

£4.95

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) ®

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) £8.95
Gai (Chicken) £8.95
Talay (Seafood) £12.95
Medmameung (Cashew nut salad) £7.95 (V)

Yum Woon Sen (Glass Noodle Talay) ®

£12.95
Glass noodle salad with prawns, minced pork, onions, tomatoes, lime

Saigot Issan ®

£10.95
Thai garlic sausage served with fresh cabbage, ginger, onions, chilli and cucumber.

Pla Yum (Fish Salad) (Seasonal)

£12.95
Shallow fried Seabass served with a mouth watering sharp green mango salad

Som Tum (Papaya Salad)

£8.95
A Thai staple, this dish is made up of shredded papaya, peanuts, green beans, tomatoes, lime and chilli, this fiery salad is addictively hot and refreshingly crunchy

With Goong (Prawn) £12.95

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) £8.95

SIDES

Beansprouts in oyster sauce ®	Thai Prawn Crackers	Chinese Cabbage in oyster sauce	Kai Geo (Thai Omelet)	Kai Geo Moo Sap (Thai Omelet with minced pork)	Home Cooked Chips
£4.00	£3.50	£4.00	£4.95	£6.95	£3.50

EXTRA CONDIMENTS

Peanut Sauce / Sweet Chilli Sauce / Siracha Chilli Sauce / Fresh Chopped Chillies / Tamarind Sauce £1 each

SET MENU

Mai Dang Banquet

£20.00pp

Starter Platter

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

Mains

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

Tea and Coffee included

Bangkok Banquet

£22.00pp
(Minimum 3 person)

Starter Platter

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

Mains

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

Tea and Coffee included

Royal Elephant Banquet

£24.00pp
(Minimum 4 person)

Starter Platter

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

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

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 Ratchuburi in Thailand. I started cooking as 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."

C. M. O.