



Earlybird Menu

Served Monday to Friday
Last Orders 7:00 p.m.

£11.95 per person.

£15.95 with half a bottle of wine.

For our Earlybird, choose:-

Starter
Main Course
Rice

Tea or Filter Coffee

(an extra charge may be made for latte and cappuccino)



At Thai Sakon, we aim to provide the finest, genuinely authentic Thai cuisine in relaxed and friendly surroundings. All dishes are prepared from the very best ingredients, including fresh herbs, spices and exotic vegetables delivered every week from growers in Thailand. We also serve a selection of Thai wines or beers, brewed specifically to complement Thai food.

Some things to note...

Thai food is often hot and spicy, although it can be tempered for the western palate. The basic seasonings are basil, lemon grass, garlic, coriander, cumin, coconut milk and lime, with a variety of other spices, including, of course, the chilli. The mainstay of a Thai meal is steamed Jasmine rice. Fried rice is not a traditional Thai choice, but is more popular in the west and a selection is included in the menu.

Eating in Thailand is a social event. Dishes are not ordered individually, but rather for the table as a whole. A typical meal might include a soup, at least one curry, a salad, a fried dish, a steamed dish and vegetables. One dish is sampled at a time – a small portion of one dish

being eaten with some steamed rice, then a portion of another dish being tasted with a little more steamed rice, and so on, with the distinct taste of each being experienced with each selection. Noodle dishes are also included and, although normally eaten for lunch and on their own, can make a tasty addition to a meal.

Chopsticks are not used in Thailand, except when eating particular noodle dishes. In ancient Siam, food was eaten with the hands, but a fork and spoon are now used.

We hope you enjoy the experience of Thai Sakon.

We may ask Earlybird customers to vacate their tables by 8:15p.m. during busy periods.

All dishes are made to order. If you would like a dish milder or more spicy please request this when ordering.

- ☺☺☺ - Very Hot
- ☺☺ - Hot
- ☺ - Slightly Spicy

starters

Poh Bia Tord

Spring rolls filled with mixed vegetables and chicken.

Geaw Tort

Deep fried wonton filled with minced chicken.

Mee Grop Gung

Crispy noodles in a sweet-and- sour sauce mixed with prawns, beansprouts and spring onion.

Guy Chut Beng Tort

Deep fried chicken in tempura batter.

Sea-Krong Moo

Spare ribs in a sticky sweet & sour sauce.

Tom Yam Guy 🍲

Hot and spicy chicken soup flavoured with lemon grass, kaffir lime leaves, galangal root, chilli and lime juice.

Kanom-Pang Naa Gung

Minced prawn and pork on toast.

Satay Guy

Chargrilled strips of chicken marinated in a blend of spices.

Tom Kaa Guy 🍲

Thai medium-hot soup with coconut milk, chicken, galangal root, lemon grass and lemon juice.

Thai Sakon Mixed Starter*

A selection of **seven** different starters for each person.

*Available at £2:50 extra per person.

1. **Satay Guy** (Chicken Satay)
2. **Kanom Pang Na Gung** (Prawn Toast)
3. **Guy Chut Beng Tort** (Chicken Tempura)
4. **Poh Bia Tort** (Spring Rolls)
5. **Gung Chut Beng Tort** (Prawn Tempura)
6. **Tort Man Plaa** (Thai Fish Cakes)
7. **Kao Port Tort** (Sweet Corn Cakes)

vegetarian starters

Poh Bia Tord

Thai spring rolls filled with mixed vegetables and glass noodles.

Tofu Chut Beng Tort

Deep fried tofu in tempura batter

Tom Yam Hed

Hot and spicy soup with mushroom. Flavoured with lemon grass, kaffir lime leaves, galangal root, chilli and lime juice.

Pak Chut Beng Tort

Deep fried vegetables in tempura batter.

Khao-port Tort

Deep fried sweet corn mixed with a special batter

Tom Kaa Pak

Thai medium-hot soup with coconut milk, vegetables, galangal root, lemon grass and lemon juice.

Hed Tort

Deep Fried Mushrooms in tempura batter

Mee Grop Jay

Crispy noodles in a sweet and sour sauce with bean sprouts and spring onion.

main courses

Geng Kiaw Waan ☺☺

Green curry with coconut milk and fresh vegetables, flavoured with Thai sweet basil leaves. Choose from chicken, beef or pork.

Geng Massaman Guy ☺☺

A rich curry made with a blend of spices including nutmeg, cumin and cloves in coconut milk with onions, chicken and potato and cashew nuts.

Pad King

Stir fried chicken, beef or pork with fresh ginger, sliced mushrooms, onions and spring onions.

Pad Prik Sod ☺☺

Stir fried chicken, beef or pork with chilli, onions, mushrooms, fresh peppers and spring onions.

Peneng Curry ☺☺

A thick aromatic curry with Thai long green beans, coconut milk and kaffir lime leaves. Choose from chicken, pork, or beef.

Pad Mameung Hip-maparn

Stir fried chicken with cashew nuts, pineapple, fresh peppers and spring onions.

Pad Naam Man Hoi

A choice of chicken beef or pork in oyster sauce with mushrooms, onions and spring onions.

Pad Gratiem Prik Thai

Stir fried chicken, pork or beef with a special Thai garlic and pepper sauce.

Geng Ga-lee Guy ☺

Thai yellow curry with coconut milk, chicken, potato, and pan fried onion.

Pad Briaw Waan

Stir fried chicken or pork in sweet-and-sour sauce with fresh peppers, pineapples, tomato, onions, cucumber and spring onions.

Pad Grapao ☺☺

A spicy stir fry with garlic and fresh chilli and flavoured with Thai basil leaves. Choose from chicken, pork or beef.

Choose From:-

Jasmine Rice
Egg Fried Rice

vegetarian main courses

Geng Kiaw Waan Pak “

Green curry with coconut milk, fresh vegetables and flavoured with Thai sweet basil leaves.

Geng Deng Pak “

Red curry with coconut milk, fresh vegetables and flavoured with Thai sweet basil leaves.

Geng Massaman Pak “

A mild slow cooked curry made with a blend of spices including nutmeg, cumin and cloves with coconut milk, onions potato and cashew nuts.

Pad Tofu King

Stir fried Tofu with fresh ginger, oriental mushrooms and spring onions.

Pad Mamuang Tofu/Pak

Stir fried tofu or vegetables with spring onions, cashew nuts and pineapple.

Pad Briaw Waan Tofu/Pak

Stir fried tofu or vegetables with spring onions and pineapple in sweet-and-sour sauce.

Pad Pak Pasom

Stir fried vegetables mixed briskly in a wok with soy sauce.

Pad Grapao Pak “

Mixed vegetables stir fried in vegetarian oyster sauce with fresh chilli and garlic and flavoured with Thai basil.

Pad Broccoli

Stir fried broccoli with oriental mushrooms in vegetarian oyster sauce.

Pad Tua Ngok

Stir fried bean sprouts with spring onions.

Choose From:-

Jasmine Rice

Egg Fried Rice