

## Side Dishes

57. PAD PAK .....	£9.00
Mix vegetable stir fried with oyster sauce	
59. PAD MA KUEA .....	£9.00
Deep fried aubergine stir fried with spicy sauce, basil leaves, fresh chilli, garlic	
60. TAOHOO PAD PRIK .....	£9.00
Stir fried tofu with fresh chilli, garlic, pepper, spring onion, courgette, carrot	

## Noodles

62. PAD THAI	
Signature dish of Thailand. Stir fried rice noodle in tamarind sauce with spring onion, bean sprouts and egg served with crushed peanut and lemon on the side	
64. PAD KEE MAO .....	
Stir fried rice noodle with mix vegetables, fresh chilli, pepper, basil leaves, bamboo shoots	
65. SINGAPORE NOODLES .....	
Stir fried Singapore noodle with curry powder, onion, bean sprouts, egg	
ABOVE DISHES:	VEG TOFU CHICKEN BEEF PRAWN
AVAILABLE IN:	£10.45 £10.45 £11.50 £12.45 £13.45
66. PLAIN EGG NOODLE .....	£8.00
Egg noodle stir fried with bean sprout, carrot, spring onion, egg and soy sauce	

## Rice

68. KAO PAD (Fried Rice)	
Fried rice with egg, spring onion, onion	
69. KAO PAD SAPAROAD .....	
Pineapple fried rice with egg, onion, cashew nuts, raisins, curry powder	
70. KAO PAD NASI (Nasi Fried Rice) .....	
Fried rice with nasi sauce, fresh chilli	
ABOVE DISHES:	VEG TOFU CHICKEN PRAWN
ARE AVAILABLE IN:	£10.00 £10.00 £12.45 £13.45
71. EGG FRIED RICE .....	£4.95
72. PLAIN JASMIN RICE .....	£4.00
73. COCONUT RICE .....	£4.95
74. STICKY RICE .....	£4.95
75. CHIPS .....	£4.75

## CHINESE CORNER

### STARTERS

76. SHREDDED CRISPY BEEF .....	£7.95
77. CRISPY SQUID .....	£7.95

### MAINS

80. BEEF WITH BLACK BEAN SAUCE .....	£12.45
82. BEEF WITH SZECHUAN STYLE .....	£12.45
83. SIZZLING BEEF .....	£12.45
84. CHICKEN WITH BLACK BEAN SAUCE .....	£11.45
86. CHICKEN SZECHUAN STYLE .....	£11.45
87. SIZZLING CHICKEN .....	£11.45
90. SWEET & SOUR CHICKEN BALLS .....	£11.45
91. CRISPY CHICKEN .....	£11.45
Deep fried chicken stir fried with chef's special sauce	
94. CHOW MEIN NOODLES	

CHOW MEIN NOODLES ARE:	VEG	TOFU	CHICKEN	BEEF	PRAWN
AVAILABLE IN:	£10.50	£10.50	£11.50	£12.50	£13.50

### CHANG THAI SET

#### MIXES STARTER

- » Spring Rolls
- » Sweetcorn Cakes
- » Satay Tofu
- » Vegetable Tempura
- » Thai Style Samosas

#### MAINS

- » Mixed Vegetables in Mussaman Curry
- » Tofu Stir Fried Garlic and Pepper
- » Tofu with Chilli and Basil
- » Thai style Stir-fried Mixed Vegetables
- » Plain Rice and Egg Fried Rice

**£26.95** PER PERSON

### PHUKET SET

#### MIXES STARTER

- » Chicken Satay
- » Prawn Tempura
- » Fish Cake
- » Prawn On Toast
- » Thai Style Samosas

#### MAINS

- » Green Chicken Curry
- » Beef Stir Fried with Oyster Sauce
- » Stir Fried Chicken Garlic and Pepper
- » Stir Fried Mushrooms with Ginger
- » Plain Rice and Egg Fried Rice

**£29.95** PER PERSON



**CHANG**

FOOD HYGIENE RATING: Ewch i food.gov.uk/ratings i ganfod sgor hylendid bwyd ein busnes neu gofynnwch inni beth yw ein sgor hylendid bwyd wrth archebu. Go to food.gov.uk/ratings to find the food hygiene rating of our business or ask us for our food hygiene rating when you order. FOOD ALLERGIES & INTOLERANCES: Before you order your food please speak to our staff if you want to know about our ingredients. Thank you.

Produced by **PRINTS WALES LTD** Tel: 07973139151



**CHANG**  
THAI & CHINESE CUISINE

[www.changthaicuisine.co.uk](http://www.changthaicuisine.co.uk)



SCAN ME

**01874 622 330**



## Soup

We offer you Thailand's great contribution to the culinary art of soup preparation Tom Yam.  
This is a sour soup made from various kinds of meat or fish, the most famous.  
Tom Yam Goong is made with prawns. The basic broth is flavoured with lemon grass,  
citrus leaves, lime juice, fish sauce and hot chillies

1. TOM YAM GOONG		£8.95
2. TOM YAM GAI		£8.95
4. TOM YAM PAK		£7.95
5. TOM KAH GAI		£8.95
6. TOM KAH PAK		£7.95

## Starter Platters

<b>7. MIX CHANG THAI HOT PLATTER FOR 2</b> .....	<b>£17.95</b>
Chicken satay, fish cake, corn cake, vegetable spring rolls, prawn tempura served with peanut sauce and sweet chilli sauce	
<b>8. VEGETARIAN HOT PLATTER FOR 2</b> .....	<b>£15.95</b>
Vegetables Spring Rolls, Satay Tofu, Corn Cakes, Deep fried Vegetables and Thai Style Samosas	

## Starters

<b>9. SATAY GAI (Chicken Satay)</b> ..... <b>N L</b>	<b>£7.95</b>
Spicy marinated chicken grilled and served with peanut sauce	
<b>10. POH PIA TOD (Vegetable Spring Rolls)</b> ..... <b>V G</b>	<b>£6.95</b>
Crispy spring roll stuffed with vermicelli and white cabbage, served with chilli sauce	
<b>11. TORD MAN PLA (Chang Thai Style Fish Cake)</b> .....	<b>£7.95</b>
Fish cakes served with onion, cucumbers and sweet chilli sauce	
<b>12. POH PIA PEP (Duck Spring Rolls)</b> ..... <b>G</b>	<b>£7.95</b>
Chang Thai duck spring rolls stuffed with crispy duck, vermicelli, wood fungus and white cabbage served with Hoisin sauce	
<b>13. TORD MUN KHAO PHOD (Corn cakes)</b> ..... <b>V G</b>	<b>£6.95</b>
Deep fried sweet corn cake served with sweet chilli sauce	
<b>14. PAK TORD (Vegetable Tempura)</b> ..... <b>V G</b>	<b>£6.95</b>
A lightly battered mixed vegetable: carrot, courgette, broccoli, red and green pepper deep deep fried served sweet and chilli sauce	
<b>16. SAMOSA (Thai Style Samosa)</b> ..... <b>V G</b>	<b>£6.95</b>
Deep fried samosa filled with sweet corn, peas, onion, potato and curry powder served with sweet chilli sauce	
<b>17. KANOM PANG NA KOONG (Prawn on Toast)</b> ..... <b>G</b>	<b>£7.95</b>
Marinated king prawn minced, honey and egg on toast with sesame seeds, served with sweet chilli sauce	
<b>19. PRAWN TEMPURA</b> ..... <b>G</b>	<b>£7.95</b>
Lightly battered prawn, deep fried and served with a sweet chilli sauce	

	QUARTER	HALF	WHOLE
<b>21. AROMATIC DUCK (Crispy Duck)</b> ..... 	£12.95	£19.95	£37.00
Crispy duck boneless served with Chinese pancakes, spring onion, leek, cucumber and Hoisin sauce			
<b>22. PRAWN CRACKERS</b> ..... 			£4.94
Thai style rice flower crackers serve with sweet chilli deep			

## Salads

Thai salads are significant part of any meal. Often combining vegetables with meat or seafood. Mixed with distinctive or sometimes subtle flavours taken from lemon grass, chilli and lime. All to give a characteristic bitterness. Fish sauce is used to replace salt


<b>24. YAM NUA E YANG (Beef Salad)</b> .....	<b>£11.45</b>
Slices of grilled beef mixed with onion, cucumber, celery, tomatoes, and spicy homemade dressing made with lime juice, fresh chilli salt and sugar	
<b>26. LAAB GAI (Chicken Mince Salad)</b> .....	<b>£10.45</b>
Mince chicken with spring onions. Thai parsley shallots dried chilli, roasted ground rice and lime juice	
<b>28. SOM TUM (Papaya Salad)</b> .....	<b>£9.45</b>
Green papaya salad with cherry tomatoes, peanuts, garlic fresh chilli and lime juice	

## Grill Dishes

<b>30. NUAE YANG (Grill Beef)</b> .....	<b>£18.95</b>
Crying tiger: Grill slices of tender sirloin steak marinade in special sauce served with Chang Thai homemade sauce	
<b>31. GAI YANG (Grill Chicken)</b> .....	<b>£16.95</b>
Grill chicken marinade with Thai herbs served in a spicy sour homemade sauce	
<b>32. GRILL LAMB</b> .....	<b>£18.95</b>
Crying Tiger: Grill slices of tender lamb marinade in special sauce served with Chang Thai homemade sauce	

## Fish & Seafood

<b>33. PLA NUENG MANAO (Steam Seabass)</b>	.....	<b>£18.95</b>
Thai famous spicy and sour fresh seabass steamed with fresh chilli, garlic, coriander and lemon		
<b>35. PLA RAD PRIK (Sweet Sour Fish)</b>	.....	<b>£18.95</b>
Deep fried whole seabass topped up with Chang Thai style sweet and sour sauce stir fried with pineapple, water chestnut, cucumber, red and green pepper		
<b>36. CHU CHI PLA (Chu Chi Fish)</b>	.....	<b>£18.95</b>
Seabass topped up with red curry sauce cooked with coconut milk special Thai herbs		
<b>37. CHU CHI GUNG (Chu Chi Prawn)</b>	.....	<b>£18.95</b>
Jumbo prawn cooked with red curry sauce, coconut milk and special Thai her		

 : CHILLI

**(N) : CONTAINS NUT OR NUT OIL**

**L** : CONTAINS LACTOSE OR MILK

**G : CONTAINS ALL GLUTEN TYPE**

**V** : VEGETARIAN OR VEGAN DISH

**PLEASE NOTE THAT THERE ARE  
TRACES OF NUTS IN ALL DISHES**

## Stir Fry Dishes

All vegetarian or vegan dishes use mushroom stir sauce  
All food are invaluabley cook please ask for mild, medium or hot

**38. PAD GRAPAO (Stir Fried With Basil Leaves)** 🍴🍴  
Stir fried fresh chilli, garlic, basil leaves, green bean, onion, red and green pepper in light soya sauce

**39. PAD NAM MAN HOI (Stir Fried With Oyster Sauce)**  
Stir fried oyster sauce with mushroom, onion, spring onion, carrot, broccoli, mangetout, courgette, red and green pepper

**40. PAD KHING (Stir Fried Fresh Ginger)** 🍴  
Stir fried oyster sauce with fresh ginger, mushrooms, spring onion, onion, carrot, broccoli, courgette, red and green pepper

**41. PAD NAM PRIK PAO (Stir Fried Chilli Paste)** 🍴🍴  
Stir fried Thai chilli paste with mushrooms, onions, red and green pepper, carrot, broccoli, courgette and basil leaves

**42. PAD MA MAUNG HIMMAPAN (Stir Fried Cashew Nuts)** 🍴🍴  
Stir fried cashew nuts with mushrooms, onion, mangetout, courgette, carrot, water chestnuts, spring onion

**43. PAD GRATIAM PRIK THAI (stir Fried Garlic and Pepper)** 🍴  
Stir fried black pepper with white mushrooms, black mushrooms, broccoli, courgette, mangetout, carrot, fresh garlic, red and green pepper, onions

**44. PAD PREW WAAN (Stir Fried Sweet and Sour Sauce)**  
Chang Thai style sweet and sour sauce stir fried with onion, tomato, carrot, spring onion, pineapple, cucumber, red and green pepper

ABOVE DISHES:	VEG	TOFU	CHICKEN	BEEF	DUCK	PRAWN
ARE AVAILABLE IN:	£9.95	£10.00	£11.50	£12.50	£14.50	£14.50

<b>46. TALAY PAD CHAA (Mixed Seafood Stir Fried)</b> .....	<b>£16.95</b>
Mixed seafood stir fried with fresh chilli, garlic, basil leaves, onion, tomato, courgette, mangetout, carrot, finger root	
<b>47. NUA LAO DANG (Beef In Red Wine Sauce)</b> .....	<b>£15.95</b>
Tender slices of beef marinade special sauce and sesame oil stir fried with tomato pepper, onion, spring onion, courgette, mangetout, carrot, water chestnuts	
<b>48. PED MA KARM (Duck With Tamarind)</b> .....	<b>£16.95</b>
Roast duck served with special homemade tamarind sauce and crispy fried onions	

## Curry Dishes

**51. GAENG MASSAMUN (Massamun Curry) N**  
Food from south of Thailand. Made with dry spices such as cumin and cinnamon and Thai herbs cooked with coconut milk, potatoes, onion and topped with fried onions and peanut

**52. GAENG PAR (Jungle Curry)**  
This dish is made with Thai herbs and plants found in the Thai jungle. It's healthy. Cooked with bamboo shoots, green bean, courgettes, mangetout, broccoli, carrot, baby corn, aubergine and holy basil

**53. GAENG PANANG (Panang Curry)**  
Thai thicker panang curry paste cooked with coconut milk, pepper, lime leaves and holy basil

**54. GAENG KIO WAN (Green Curry)**  
Hot green curry paste cooked with coconut milk, green Thai herbs, aubergine, bamboo shoot, green bean, holy basil, courgette and pepper

**55. GAENG DANG (Red Curry)**  
Red curry paste cooked with coconut milk, red Thai herbs, aubergine, bamboo shoot, green bean, holy basil, courgette and pepper

**56. GAENG LHEUNG (Yellow Curry)**  
Delicious turmeric flavoured curry cooked with coconut milk, potatoes, tomatoes and onion