

## Side Dishes

- 57. PAD PAK** ----- £8.50  
Mix vegetable stir fried with oyster sauce
- 58. HED PAD KHING** ----- £8.50  
White mushrooms stir fried with ginger, pepper, onion courgettes, catto, print onions
- 59. PAD MA KUEA** 🌶️🌶️ **G** ----- £8.50  
Deep fried aubergine stir fried with spicy sauce, basil leaves, fresh chilli, garlic
- 60. TAOHOO PAD PRIK** 🌶️ ----- £8.50  
Stir fried tofu with fresh chilli, garlic, pepper, spring onion, courgette, carrot

## Noodles

- 62. PAD THAI** **N** -----  
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
- 63. PAD SEE EIW** -----  
Stir fried thick rice noodle with spring green, courgette, carrot, mushrooms, mangetout
- 64. PAD KEE MAO** **G** 🌶️🌶️ -----  
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

THE ABOVE DISHES ARE AVAILABLE IN	VEG	TOFU	CHICKEN	BEEF	PRAWN
	£9.95	£9.95	£10.95	£11.95	£12.95

- 66. PLAIN EGG NOODLE** **G** ----- £7.50  
Egg noodle stir fried with bean sprout, carrot, spring onion, egg and soya sauce
- 67. PLAIN RICE NOODLE** ----- £7.50  
Rice noodle stir fried with bean sprout, carrot, spring onion, egg and soya sauce

## Rice

- 68. KAO PAD** (*Fried rice*) -----  
Fried rice with egg, spring onion, onion
- 69. KAO PAD SAPAROAD** **N** -----  
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 ARE AVAILABLE IN	VEG	TOFU	CHICKEN	PRAWN
	£9.50	£9.50	£11.95	£12.95

- 71. EGG FRIED RICE** ----- £4.45
- 72. PLAIN JASMIN RICE** ----- £3.45
- 73. COCONUT RICE** ----- £4.45
- 74. STICKY RICE** ----- £4.45
- 75. CHIPS** ----- £4.30



## CHINESE CORNER

### Starters

- 76. SHREDDED CRISPY BEEF** 🌶️ ----- £7.45
- 77. CRISPY SQUID** 🌶️ **G** ----- £7.45
- 78. CHICKEN WINGS** **G** ----- £7.45

### Mains

- 80. BEEF WITH BLACK BEAN SAUCE** 🌶️ ----- £11.95
- 81. BEEF WITH MUSHROOM & BAMBOO SHOOT** 🌶️ ----- £11.95
- 82. BEEF WITH SZECHUAN STYLE** 🌶️ ----- £11.95
- 83. SIZZLING BEEF** ----- £11.95
- 84. CHICKEN WITH BLACK BEAN SAUCE** ----- £10.95
- 85. CHICKEN WITH MUSHROOM & BAMBOO SHOOT** ----- £10.95
- 86. CHICKEN SZECHUAN STYLE** ----- £10.95
- 87. SIZZLING CHICKEN** ----- £10.95
- 88. CHICKEN PINEAPPLE** ----- £10.95
- 89. LEMON CHICKEN** ----- £10.95
- 90. SWEET & SOUR CHICKEN BALLS** ----- £10.95
- 91. CRISPY CHICKEN** ----- £10.95

Deep fried chicken stir fried with chef's special sauce

### 94. CHOW MEIN NOODLES

CHOW MEIN NOODLES ARE AVAILABLE IN	VEG	TOFU	CHICKEN	BEEF	PRAWN
	£9.95	£9.95	£10.95	£11.95	£12.95

### Chang Thai Set

*min 2 ppl*

**£25.95**  
PER PERSON

#### MIXES STARTER

- » Spring rolls
- » Sweetcorn cakes
- » Satay tofu
- » Vegetable tempura

#### MAINS

- » Mixed vegetables in mussaman curry
- » Deep fried bean curd topped with choo chee curry sauce
- » Tofu with chilli and basil
- » Thai style stir-fried mixed vegetables
- » Plain rice and egg fried rice

### Phuket Set

*min 2 ppl*

**£28.95**  
PER PERSON

#### MIXES STARTER

- » Chicken satay
- » Prawn rolls
- » Fish cake
- » Prawn on toast

#### MAINS

- » Green chicken curry
- » Beef stir fried with oyster sauce
- » Stir fried chicken with chilli paste
- » Stir fried mushrooms with ginger
- » Plain rice and egg fried rice



# CHANG

## THAI & CHINESE CUISINE



### IN MENU

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

**01874 622 330**






Soups

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 lemongrass, citrus leaves, lime juice, fish sauce and hot chillies




1.

TOM YAM GOONG






£8.45
- Spicy prawn soup with lemon grass, mushrooms and fresh chilli
2.

TOM YAM GAI






£8.45
- Spicy chicken soup flavoured with lemongrass, mushrooms and fresh chilli
3.

TOM YAM POE TAEK




£9.45
- Mixed seafood soup with lemongrass, holy basil and fresh chilli
4.

TOM YAM PAK





£7.45
- Vegetable soup with lemongrass and fresh chilli
5.

TOM KAH GAI



£8.45
- Chicken with galangal, lemongrass and mushrooms, lime leaves in coconut milk
6.

TOM KAH PAK



£7.45
- Vegetable soup in coconut milk with lemongrass galangal and fresh chilli


Starter Platters

7.

MIX CHANG THAI HOT PLATTER FOR 2

£16.95
- Chicken satay, prawn on toast, fish cake, corn cake, vegetable spring rolls served with peanut sauce and sweet chilli sauce (minimum 2 people)
8.

VEGETARIAN HOT PLATTER FOR 2



£14.95
- Vegetable spring rolls, corn cakes, deep fried vegetables and mini samosas

Starters

9.

SATAY GAI

(Chicken satay)



£7.45
- Spicy marinated chicken grilled and served with peanut sauce
10.

POH PIA TOD

(Vegetable spring rolls)



£5.90
- Crispy spring roll stuffed with vermicelli and white cabbage, served with chilli sauce
11.

TORD MAN PLA

(Chang Thai style fish cake)

£7.90
- Fish cakes served with onion, cucumbers and sweet chilli sauce.
12.

POH PIA PED

(Duck spring rolls)



£7.45
- Chang Thai duck spring rolls stuffed with crispy duck, vermicelli, wood fungus and white cabbage served with Hoisin sauce
13.

TORD MUN KHAO PHOD

(Corn cakes)



£6.45
- Deep fried sweet corn cake served with sweet chilli sauce
14.

PAK TORD

(Vegetable tempura)



£6.45
- A lightly battered mixed vegetable: carrot, courgette, broccoli, red and green pepper deep deep fried served sweet and chilli sauce
15.

TUNG TONG

(Golden bag)



£7.45
- Minced prawn and chicken flavoured with crispy pancake in a golden bag served with sweet chilli sauce
16.

SAMOSA

(Thai style samosa)



£6.45
- Deep fried samosa filled with sweet corn, peas, onion, potato and curry powder served with sweet chilli sauce
17.

KANOM PANG NA KOONG

(Prawn on Toast)








£7.45
- Marinated king prawn minced, honey and egg on toast with sesame seeds served with sweet chilli sauce
18.

PLA MUEK YANG

(Grill squid)




£8.45
- Thai style char-grilled served with a spicy dipping sauce

- : CHILLI
- : CONTAINS NUT OR NUT OIL
- : CONTAINS LACTOSE OR MILK
- : CONTAINS ALL GLUTEN TYPE
- : VEGETARIAN OR VEGAN DISH

PLEASE NOTE THAT THERE ARE TRACES OF NUTS IN ALL DISHES

19.

PRAWN / CHICKEN TEMPURA



CHICKEN

£6.90

PRAWN

£7.45
- Lightly battered prawn or chicken, deep fried and served with a sweet chilli sauce
20.

KANOM JEEB


(Thai dumpling)



£7.45
- Classic Chang Thai style steam chicken, prawn minced and water chestnut dumpling topping with fried garlic served with homemade dumpling sauce
21.

AROMATIC DUCK

(Crispy duck)



QUARTER

£11.95


HALF

£18.95

WHOLE

£35.00
- Crispy duck boneless served with Chinese pancakes, spring onion, leek, cucumber and Hoisin sauce
22.

PRAWN CRACKERS



£4.45
- 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 distintive or sometimes subtle flavours taken from lemongrass, chilli and lime. All to give a characteristic bitternes. Fish sauce is used to replace salt
23.

YAM TA-LE

(Seafood salad)



£10.95
- Mixed seafood salad with tomato, spring onions, spanish onions in a spicy thai dressing
24.

YAM NUAE YANG

(Beef salad)



£10.95
- Slices of grilled beef mixed with onion, cucumber, celery, tomatoes, and spicy homemade dressing made with lime juice, fresh chilli salt and sugar
26.

LAAB GAI

(Chicken mince salad)



£9.95
- Mince chicken with spring onions. thai parsley shallots dried chilli, roasted ground rice and lime juice
28.

SOM TUM

(Papaya salad)



£8.95
- Green papaya salad with cherry tomatoes, peanuts, garlic fresh chilli and lime juice

Grill Dishes

29.

GOONG PAO

(Grilled jumbo prawn)

£18.95
- Grilled jumbo prawn served with homemade seafood sauce
30.

NUAE YANG

(Grill beef)

£17.95
- Crying tiger: Grill slices of tender sirloin steak marinade in special sauce served with Chang Thai homemade sauce
31.

GAJ YANG

(Grill chicken)

£15.95
- Grill chicken marinade with Thai herbs served in a spicy sour homemade sauce
32.

GRILL LAMB


£17.95
- Crying tiger: Grill slices of tender lamb marinade in special sauce served with Chang Thai homemade sauce

Fish & Seafood

33.

PLA NUENG MANAO

(Steam seabass)



£17.95
- Thai famous spicy and sour fresh seabass steamed with fresh chilli, garlic, coriander and lemon
34.

PLA NUENG BUOY

(Steam seabass with plum sauce)

£17.95
- Steam seabass with home made plum sauce with fresh chilli, spring onion, ginger, black mushroom
35.

PLA RAD PRIK

(Sweet sour fish)



£17.95
- 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
36.

CHU CHI PLA

(Chu chi fish)



£17.95
- Salmon or seabass topped up with red curry sauce cooked with coconut milk, and special Thai herbs
37.

CHU CHI GUNG

(Chu chi prawn)





£17.95
- Jumbo prawn cooked with red curry sauce, coconut milk and special Thai herbs

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, mangeout, 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
46.

TALAY PAD CHAA

(mixed seafood stir fried)



£15.95
- Mixed seafood stir fried with fresh chilli, garlic, basil leaves, onion, tomato, courgette, mangetout, carrot, finger root
47.

NUA LAO DANG

(Beef in red wine sauce)


£14.95
- Tender slices of beef marinade special sauce and sesame oil stir fried with tomato, pepper, onion, spring onion, courgette, mangetout, carrot, water chestnuts
48.

PED MA KARM

(Duck with tamarind)

£15.95
- Roast duck served with special homemade tamarind sauce and crispy fried onions.
50.

NUA / GAI PAD PHED



CHICKEN


£12.95

BEEF

£14.95
- Chicken breast or tender slice of beef stir fried with pepper, courgette, bamboo shoots, finger root, holy basil and single cream
- Curry Dishes
51.

GAENG MASSAMUN

(Massamun curry)





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