CLIFTON THAI

AUTHENTIC THAI CUISINE

DINNER MENU



SIGNATURE

	JK/
Clifton Thai Royal Platters (Minimum for 2 persons)	£15.90
Special Chef's selection of authentic Thai starters which	7)27
comprise of golden spring rolls, sesame pork ribs, prawn tempura,	T T
Thai fish cakes and delicious chicken satay, served with	
various distinctive taste of sauces.	1 Th
	1)2
Butterfly King Prawn Tom Yum (Recommend for 2 people) S	£14.95
Hot and sour soup flavour with chilli, lemongrass, coriander and	77
giant size of King Prawn, served hot and fresh in clay pot. Chef said,	1
"You won't really know Thai food if you've never had this Tom Yum dish!"	
Thai Tamarind Sauce Duck	£13.95
Duck, neatly marinated and fried before topping it up	113.93
with distinctive style of juicy tamarind sauce and fried shallots, freshly	
served with crispy noodle underneath.	7)77
served with erispy hoodie diderificatif.	1
Pad Thai Goong Yai ®	£14.95
Perfect match of finely selected Giant King Prawn	214.93
with a famous 'Pad Thai' dish. It's mouth-watering!	J. The
	N/Z
Wealthy Roasted Duck Curry S	£12.50
Meticulously roasted duck meat, slowly cooked with red curry, coconut milk,	N/II
pineapple, tomato, fresh chilli and basil at the right amount of heat,	Th
in order to extract the great taste of Authentic Thai curry to our customers.	
Red Ocean Seabass ®	£16.90
Finely selected Seabass coated and deep-fried	
with a mild chilli sauce and herbs on top.	
	7)27
Golden Basil Seabass ©	£16.90
Deep fried light floured whole seabass,	
served with aromatic chilli and basil sauce.	1 Th
	1)7
Sunny Seabass	£16.90
Steamed whole Seabass with lemon and delightful	210.00
chilli dressing. Reminding you of sunny day on the bay!	
chini dressing. Reminding you of sunity day on the bay:	

CLIFTON A

Mixed Starter

A Selection of authentic Thai Starter

Main Course

Chicken Red Curry S
Chicken in red curry paste with coconut milk and basil leaves

Sweet & Sour Fish
Deep fried fish in sweet & sour sauce

Vetables in Oyster Sauce
Stir-fried mixed vegetables in oyster sauce

Beef Garlic and pepper
Stir-fried beef with garlic and pepper

Rice

Coffee or Tea to finish

£22.95 Per Person Minimum of two people

CLIFTON B

Mixed Starter

A Selection of authentic Thai Starter

Second Course

Soup
Chicken Tom Yum Soup

Hot and sour soup with lemongrass and galangal

Main Course

Chicken Yellow Curry

A fusion of Thai & Indian (madras powder) Curry with potato and onion, topped with fried shallots

Tamarind Duck

Fried marinated duck breast served in tamarind and honey sauce

Pad Thai Prawn

Thai style stir-fried with thin noodle with bean sprout, egg and spring onion

Rice

Coffee or Tea to finish

£24.95 Per Person
Minimum of two people

All Prices include VAT

Please inform the staff of any allergies or dietary consideration we need to make

M Mild S Spicy N Contain Nuts, Peanuts

CLIFTON C

Mixed Starter

A Selection of authentic Thai Starter

Main Course

Chicken Green Curry §

Homemade green curry paste, cooked with coconut milk pepper, bamboo shoot and basil leaves

Squid In Ginger & Onion

Stir-fried squid with julienne ginger with pepper, spring onion and mushroom

Brandy Beef

Soy sauce marinated beef, topped with pepper, onion, tomato and brandy sauce

Fish With Chilli Sauce S

Fried seabass coated with mild chilli sauce

Rice

Coffee or Tea to finish

£26.95 Per Person Minimum of two people

All Prices include VAT

Please inform the staff of any allergies or dietary consideration we need to make

M Mild S Spicy N Contain Nuts, Peanuts

STARTERS

I	Clifton Thai Royal Platters (Minimum for 2 persons)	£15.90
	Special Chef's selection of authentic Thai starters which	
	comprise of golden spring rolls, sesame pork ribs, prawn tempura,	> <<
	Thai fish cakes and delicious chicken satay, served with	\wedge
1	various distinctive taste of sauces.	INO)II
	>> <305> <305> <305> <	300
7	Crispy Aromatic Duck	£7.95
	A best seller! Deep fried shredded duck, served with	
	soft pancakes, cucumber, spring onion and aromatic duck sauce.	
	Khao San Street Satay ®	£6.95
1	Strip of hand-cut chicken marinated with Thai spices, skewered	1(0)7
	and steeped in coconut milk, grilled on charcoal until it glows,	3(0)5
1	freshly served with a lightly peanut sauce.	H(V)H
	Remind you great taste of famous street food on Khao-san Road.	
		> {
	Steamed Mussels	£7.50
	Fresh mussels steamed in lemongrass and fresh basil to evoke	
1	great taste of Thai holy basil.	
_	great tuste of That hoty sushi.	
I	Sesame Pork Ribs	£6.95
	Pork spare ribs elaborately marinated in honey and	20.93
	fresh herbs for hours, then slowly grilled over charcoal until	>
	the right texture comes out and topped with slightly roasted sesame.	
7		TO DA
2	It's juicy and yummy at the same time!	200
7	Cione Environ Depositions	6005
1	Siam Empire Dumplings	£6.95
	Thai Empire's secret recipe of pork and prawn dumplings,	
	steamed at the right amount of heat, sprinkled with fried garlic	> {<
	and served with sweet soy sauce.	,

STARTERS

Thai Fish Cakes	CC 05
	£6.95
Unique mixture style of minced prawn, fish and	
green bean, marinated together on red curry paste, served	
with spicy peanut sauce.	
Bangkok Wings	£6.95
You'll never know how Bangkok does look like until you find	
your own Bangkok Wings! Deep-fried chicken wings coated	J THEY
with distinctive red wine sauce.	
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Salt & Pepper Squid	£7.50
Lightly coated fresh squid, gently fried and seasoned	TO CO
with salt and pepper.	
	270
Prawn Tempura	£6.95
	10.93
Deep fried prawn in bread crumb, served with sweet chilli sauce.	
	Mar and
Spring Rolls (Vegetables or Chicken)	£5.95
Perfect combination between vegetables or chicken and	
glass noodle fillings, wrapped up as rolls, deep fried	270
until golden, and served with homemade sweet chilli sauce.	S TYCY
ROF ARON ARON	
Crispy Tofu	£5.95
Deep-fried Tofu, served with our homemade sweet chilli sauce.	
You will never get enough of it!	
Prawn Crackers	£2.50
That style of crispy crackers, served with homemade	
sweet chilli sauce.	
	15/

SOUP

Tropical	Tom	Yum	(3)
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A signature dish of Thai style hot and sour soup flavour with the fragrance of lemongrass, galangal, chilli and lime leaves. Very refreshing!

Chicken or Mushroom		£5.95
Prawn or Seafood		£6.95

Cocona Tom Kha M

Another popular Thai soup which made of coconut milk base. So it 's creamy and rich. It's not known as being a spicy Thai dish, but it's still full of delicious and well balanced flavour.

Citterent of Hittistitiooni	Chicken or M	ushroom				TO CAPE	£5.95
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Classic Soup

Clear broth with the choice of Wonton or fresh Tofu. Wonton is a mixture or minced pork and prawn wrapped in a golden pastry, served in a well-balanced clear soup.

Wonton or Tofu	(30p)	£6.50

Butterfly King Prawn Tom Yum (Recommend for 2 people) \$\square\$ £14.95 Hot and sour soup flavour with chilli, lemongrass, coriander and giant size of King Prawn, served hot and fresh in clay pot. Chef said, "You won't really know Thai food until you've tried this Tom Yum dish!"

SALAD

Papaya Pok-Pok (Somtam) S	£8.95
Thailand's famous hot and spicy salad with	
shredded Papaya, carrot, fine bean, tomato	
and peanut. It's a must try!	\wedge
	They
Yum Woon Sen ©	£9.50
Glass noodle salad with minced pork, prawn, onion,	TION
and lemon juice with chilli dressing.	, ,
Yum Zapp	,
Spicy salad served with onion, celery, coriander,	
carrot and tomato mixed with the choice of beef or seafood.	200
>	SUP.
Beef They are the are th	£9.95
Seafood	£10.95
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E-Sarn Larb	
Distinctive Northeast style of salad which made of minced meat,	TOWA
chilli, fish sauce, lime juice, onion, coriander and	
roasted rice powder. Exotic dish!	200
	The
Chicken or Pork	£8.95

THAI CURRY

Green Curry ®

Old traditional Thai dish that has been on top of mind of both foreigners and Thais for ages. The perfect combination of homemade green curry paste, cooked with silky coconut milk, pepper, bamboo shoots and basil leaves make the taste just right.

Vegetables £8.95 Chicken £9.50 Beef £11.50 Prawn £11.50

Red Curry ®

Another famous Thai curry. Like green curry but hotter with homemade red curry paste, blended with coconut milk, pepper, bamboo shoots and basil leaves.

Vegetables £8.95 Chicken £9.50 Beef £11.50 Prawn £11.50

Pananag Curry ®

A dry texture of red curry with silky coconut cream and lime leaves.

Vegetables £8.95 Chicken £9.50 Beef £11.95 Prawn £11.95

Massaman Curry M N

The mixture of concentrated Massaman curry sauce, coconut, potato and onion, topped with fried shallots to create mellow taste for the dish. Recommended!

Vegetables £8.95 Chicken(thigh) £10.95 Beef £11.95

Chicken Yellow Curry M

£9.50

A fusion of Thai & Indian (madras powder) Curry with potato and onion, topped with fried shallots.

STIR-FRY

Deliciously stir-fried garlic and pepper with the choice of meat.

with pepper and onion on the dish, it allows you to genuinely taste the meat flavour.

Garlic & Pepper

Tofu £8.95 Chicken / Pork £9.50 Beef £9.95 Squid / Prawn £11.95 **Cashew Nuts** Cashew nut stir-fried with pepper, mushroom and spring onion. Tofu £8.95 Chicken £9.50 Duck £11.95 Ginger & Onion Stir-fried with julienne ginger, pepper, and spring onion. Chicken £9.50 Beef £9.95 Duck £11.95 Tofu £8.95 Chilli & Onion S Your choice of meat stir- fried with fresh chilli, pepper and onion Prawn/Squid £11.95 Duck £11.95 Chilli & Basil ® Famous Thai stir-fried between chilli, garlic, pepper, onion and basil leaves. Must try! Chicken/Pork £9.50 Beef £9.95 Prawn/Squid £11.95 *Tofu £8.95* Beef in Black Pepper £9.95 Stir-fried beef cooked in garlic and black pepper sauce. Prawn in Black Pepper £11.95 Stir-fried king prawn in garlic and black pepper sauce. Vegetables In Oyster Sauce £8.50 Mix vegetables stir-fried in oyster sauce. Broccoli in Oyster sauce £8.50 Broccoli stir-fried in oyster sauce. Aubergine £8.50 Stir-fried with your choice of Soy bean or Chilli basil sauce.

SIZZLING

Southern Thai Chicken	£13.95
Grilled marinated chicken breast with lemongrass, garlic,	
pepper and soy sauce.	> <
	\wedge
Seabass Fillet Choo – Chee	£15.95
Seabass Fillet in Choo Chee sauce along with basil and herbs.	300
	T(Q)T
Brandy Beef	£13.95
Soy sauce marinated sirloin steak, topped with pepper, onion,	> <
tomato, and brandy sauce.	
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Screaming Tiger ©	£13.95
Grilled sirloin steak served with Chef's special chilli sauce	3000
that will make you roar!	They
Beef In Oyster sauce	£13.95
Grilled sirloin beef topped with oyster sauce, mushroom,	\triangle
pepper and spring onion.	ECONE
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Gai- Yang	£13.50
Grilled chicken marinated with garlic and fresh herb.	
Grilled to perfection over charcoal, served with skin on.	> <
Seafood Tao-See	£15.95
A premium grade of Seafood; mussel, scallop, squid and prawn,	
gently stir-fried together, with mix vegetables, peppers and mushroom,	
topped with our Chef's special juicy black bean sauce.	That

SPECIALITIES

Sweet & Sour

Pineapple, onion and pepper stir-fried in our Homemade sweet and sour sauce.

Vegetables £8.95 Chicken/ Pork £10.95 Prawn £12.95 Fish £13.95

Thai Tamarind Sauce

Your choice of meat, neatly marinated and fried before topping it up with distinctive style of juicy tamarind sauce and fried shallots, freshly served with crispy noodle underneath.

Prawn £12.95 Fish £13.95 Duck £13.95

Pad Thai Goong Yai ®

£14.95

Perfect match of finely selected Giant King Prawn with a famous 'Pad Thai' dish. It's mouth-watering!

Choo-Chee S

Thicken and more concentrate version of Thai red curry paste, poured on top of the deep-fried meat of your choice, along with basil leaves and Thai herbs.

Prawn £11.95 Fish £13.95 Duck £13.95

Salmon Choo-Chee S

£13.95

Steamed salmon topped with our unique taste of Choo-Chee sauce, along with basil leaves and herbs.

Kor-Mhoo-Yang (Please Allow 15 Minutes)

£10.95

Well-marinated pork collar, slowly grilled and served with Chef's special spicy sauce.

Wealthy Roasted Duck Curry 3

£12.50

Meticulously roasted duck meat, slowly cooked with red curry, coconut milk, pineapple, tomato, fresh chilli and basil at the right amount of heat, in order to extract the great taste of Authentic Thai curry to our customers.

Heavenly Cashew Nuts King Prawn

£14.95

A light crispy coated of very fresh giant king prawn, stir-fried with cashew nuts, peppers, spring onion and mushroom, served with steamed noodle underneath.

Goong-Paow

£14.95

Char grilled giant king prawn, served with our homemade of Thai seafood dip.

VEGETARIAN

Tofu Soup	£6.50
Clear soup with tofu, topped with chopped spring onion	
and coriander.	
Vegetables Soy Bean	£8.95
Mixed vegetables stir-fried with soy bean sauce.	
Procedi Soy Room	£8.95
Broccoli Soy Bean Fresh broccoli stir-fried with soy bean sauce.	10.93
14csii bioccon stii-ined with soy ocan sauce.	
Tofu Ginger & Onion	£9.95
Tofu stir-fried with julienne ginger, pepper,	29.93
and spring onion.	
	S. They
Vegetable Sweet & Sour Sauce	£9.95
Pineapple, onion and pepper stir fried in our homemade sweet	
and sour sauce.	
Tofu Cashew nut	£8.95
Tofu stir-fried with cashew nut, pepper, mushroom	Ty(V)
and spring onion.	DE V
The state of the state of</td <td></td>	
Aubergine	£8.95
Stir-fried with your choice of Soy bean or Chilli basil sauce.	THO THO
>	(30)
Vegetables Drunken Noodle	£8.95
Stir-fried rice thin noodle with chilli, vegetables	
and various herbs.	
Product Tofu (1)	CO 05
Beansprout Tofu Just right combination between been sprout and	£8.95
Just right combination between bean sprout and tofu stir-fried in soy bean sauce.	(30)
toru stir-iried ili soy bean sauce.	

NOODLE

Select one of these options for any of the following Noodle Stir-fry dish:

Chicken/Pork £8.90 Beef £9.50 Prawn £10.50 Seafood £11.50

Pad Thai (8)

Famous Thai style stir-fried rice thin noodle with Beansprouts, egg and spring onion.

Pad Kee Maow

Stir-fried rice thin noodle with chilli and various herbs.

Pad See Eww

Stir-fried thick noodle with soy sauce and vegetables.

Pad Singapore

Stir-fried rice vermicelli with curry powder, fresh chilli, egg, spring onion and bean sprouts.

Plain Noodle £3.50

FISH

Red Ocean Seabass 🚳 £16.90
Finely selected Seabass coated and deep-fried
with a mild chilli sauce and herbs on top.
Golden Basil Seabass © £16.90
Deep fried light floured whole seabass,
served with aromatic chilli and basil sauce.
AOF AOF AOF
Sunny Seabass S £16.90
Steamed whole Seabass with lemon and delightful
chilli dressing. Reminding you of sunny day on the bay!

RICE

JASMINE RICE			£3.00
EGG FRIED RICE			£3.50
COCONUT RICE	(30)S>	(30°)	£3.50
STICKY RICE		TI(V)	£3.50





