

Small Plates

Seafood

Calamari (8.95)
Crispy calamari dusted with chilli and oriental herbs

Steamed Dumplings (7.95)
Minced chicken and prawns, crushed water chestnuts and mushroom larb

Thai Edamame (4.95)
Wok tossed edamame with chill garlic sauce

Thai Prawn Crackers (3.95)

Chicken / Duck / Beef

Duck Spring Rolls (9.95)
Hoisin flavoured pulled duck coated in filo pastry

Seared Yakitori Beef (9.95)
Japanese beef skewers with sesame seeds, ginger and garlic

Crispy Chilli Halloumi (8.25)
Tempura Halloumi dusted with chilli

Handcrafted Spring Rolls (7.95)
hai string vegetables wrapped in filo pastry - A classic as always

SHARING PLATTER

11.95 per person [min two]
Signature appetizer perfect for sharing as chosen by chef's specials.

Indonesian Chicken Satay (8.50)

Spiced peanut chicken and coconut milk, grilled to perfection

Golden Parcels (8.25)

Chicken and shrimp wrapped, fried to crisp with layu (japanese chilli oil) soya sauce dip

Prawn Tempura (8.25)
Tempura wrapped prawns with sriracha mayo

Mekong Scallops (12.95)
Pan seared scallops served with a coconut and lemongrass dressing and thai salsa.

Fish Cake (8.25)

Thai style fish cakes (featherback fish) with hints of lime, chilli and lemongrass & galgal

Thai Duck Salad (10.95)
Roasted duck, refreshing lime, chilli, red onion, tomato, celery and sriracha sauce

Tom Yum Khai (8.25)
Our sweet and sour soup available with chicken / prawns or vegetables

Papaya Salad (8.95)
shredded papaya, carrots, cherry tomatoes and fine beans tossed in a lime, chilli and palm sugar dressing

Special Requests - We are always happy to adapt any dishes. If you have any special requests please let us know and we will do our best to accommodate or provide alternatives. Be sure to check out our Market Specials

For Allergens a full matrix is available, please notify your server of any allergens. Due to ongoing supply chain issues our menu is subject to change. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

Soups / Vegetables

Crispy Chilli Halloumi (8.25)
Tempura Halloumi dusted with chilli

Handcrafted Spring Rolls (7.95)
hai string vegetables wrapped in filo pastry - A classic as always

Looking for more vegetarian / vegan dishes - Turnover for more choices

Large Plates

SIGNATURE

Teriyaki Glazed Salmon (18.95)

Tender fillet of salmon with teriyaki sauce with oyster seasoned green vegetables.

Gai Yang Chicken (15.95)

Tender chicken grilled chicken in a richly charred marinade of toasted spices and herbs seasoned with a dash of fish sauce , palm sugar and soy. Served with Kimchi Rice

Smoking Phuket Lamb Rack (20.95)

Grilled lamb cutlets, seared and served in an aromatic sauce made with fresh Thai herbs, green corns, grachai and chilli.

Weeping Tiger Rib Eye Steak (£24.95)

Grass fed 28 day Himalayan salt dry aged 8 oz Ribeye. Prime cut of Beef perfectly marbled . With vegetables & our signature weeping tiger sauce.

Tom Yum Pad Thai Prawn Linguine (18.50)

Our fusion version blending tom yum (sweet and sour) version of pad thai sauce tossed with large prawns and linguine. Truly unique

Aromatic Honey Duck (18.95)

Tender duck breast with honey glaze sauce and accompanied with a hoisin sauce and crispy fried shallots and potatoes.

SALAD / CURRY

Massaman Curry

(20.95 - Lamb Shank)
(15.95 - Chicken)

Koong Chu Chee
(King Prawns or Seabass) (18.95)

Slow-cooked yellow massaman curry seasoned with cardamom, cinnamon and star anise with crunchy cashew nuts and new potato. Best with rice (optional)

Beef Rendang (18.95)

Slow cooked for 24 hours, this nuttier, rich and fragrant version is braised in coconut milk and a host of spices and aromatics. Explosively filled with flavour.

Red Curry
(15.95 - Chicken)
(16.95 - Prawns)

Another home made spiced yet subtly sweet red curry sauce made with coconut milk, lime leaves, courgettes, aubergines, bamboo shoots and basil.

Green Curry
(15.95 - Chicken)
(16.95 - Prawns)

Our home made spiced yet subtly sweet green curry sauce made with coconut milk, lime leaves, courgettes, aubergines, bamboo shoots and basil.

Katsu Chicken Milanese with Spiced Mango Salad (18.25)

Asian style chicken Milanese dusted with coconut accompanied with a spiced mango salad

Lime & Chilli Seabass with Mango Salad (18.95)

Grilled fillet of seabass in a thai herbs accompanied with thai style spiced mango salad .

STIRFRY

Grachai , Oyster & Basil Chilli " Gra Pao" Stirfry

(16.95 - Seafood)
(14.50 - Chicken)
(18.95 - Giant / Tiger King Prawns)

Black Pepper "Nuer Phad" Stirfry

(15.95 - Beef)
(18.95 - Giant/ Tiger King Prawns)

Wok tossed , garlic , chilli and oyster seasoned with orient herbs . Choose your preferred accompaniment - Best suited with rice (optional)

Sauted beef tenderloin or prawns tossed with onions, green peppers and our signature black pepper and oyster sauce. Simply delicious.

Sticky Crispy Basil & Cashew
(14.95 - Chicken)
(15.95 - Beef)

Our take on Gai Pad Met Mamuang Himmapan - Crispy sticky chicken / beef / prawns with Cashew nuts tossed with oyster sauce basil, garlic, and peppers. Best suited with rice (optional)

Khua Kling Spicy Southern Stir Fry

(15.95 - Chicken)
(16.95 - Beef)

A dish originating from Southern Thailand with flavours of lemongrass, galangal, lime leaves, garlic, peppercorns & krachai

Pad Prew Waan Gai Sweet & Sour Stirfry

(15.95 - Crispy Chicken)
(15.95 - Tofu)

With peppers, onions, tomatoes and pineapple, topped with pomegranate seeds and spring onion.

Drunken Noodles Pad Kee Mao

(14.95 - Chicken)
(15.95 - Beef)
(15.95 - Prawn)
(12.95 - Vegetable)

Drunken flat noodles with green beans, carrot, peppers, onion, garlic,m chilli, peppercorns & basil

Rice

Jasmine Rice - 3.95
Egg Fried Rice - 4.95
Coconut Rice - 4.50
Sticky Rice - 4.25

Noodles

Singapore Noodles - 11.95
(Thin vermicelli noodles with Prawns & Chicken) - Serves two
Egg Noodles - 6.25
Stir Fry Noodles & beansprouts - 6.95

Sides

Ginger Chilli Stir Fried Greens (with Pak Choi) - 6.95
Aubergine & Basil - 6.95
Stir fried Mushrooms in Oyster Sauce - 7.25

VEGETARIAN / VEGAN



PALM SUGAR

Small Plates

Thai Spiced Edamame
[4.95]

Tom Yum Kha Soup
[8.25]

Thai Prawn Crackers
[3.95]

Crispy Chilli Halloumi
[8.25]

Halloumi dusted with tempura and japanese dust

Honey & Chilli Water Chestnuts
[8.25]

Thai Style Veg Tempura
[7.95]

Crispy mixed veg tempura sweet chili dip

Vegan Papaya Salad
[8.95]

shredded papaya, carrots, cherry tomatoes & fine beans tossed in a lime, chilli & palm sugar dressing

Handcrafted Spring Rolls
[7.95]

Thai string vegetables wrapped in filo pastry - A classic as always

Large Plates

Vegetable Pad Thai Linguine
[13.95]

Vegan Thai Red Curry
[13.95]

Green Tofu & Vegetable Stirfry or Curry
[13.95]

Our vegan version of pad thai with linguine.

Red curry with galangal, kaffir lime, cherry tomato and lychees. Best suited with rice (optional)

Authentic green curry or stirfry cooked with coconut milk, lime leaves, aubergines, bamboo shoots and basil. Best suited with rice (optional)

Truffle Teriyaki Mushrooms & Chilli Noodles
[14.95]

Tofu & Courgette Cashew Nut Stir fry
[13.95]

Roast spiced pumpkin & Aubergine
[13.95]

King mushrooms with a truffle sauce tossed with teriyaki and chilli noodles

Oyster sauce tossed tofu and courgette in a sticky cashew nut sauce

Pumpkin and aubergines in a wok tossed of soy and grachai

Rice

Jasmine Rice	3.95
Egg Fried Rice	4.95
Coconut Rice	4.5
Sticky Rice	4.25

Noodles

Vegetable Singapore Noodles <i>Serves two</i>	10.95
Egg Noodles	6.25
Stir Fry Noodles & beansprouts	6.95

Sides

Ginger Chilli Stir Fried Greens (with Pak Choi)	5.95
Aubergine & Basil	5.95
Thai Style Fries	3.95

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SET MENUS

We encourage you to to enjoy these menus "family style" by sharing and tasting dishes together.

Our set menus have been lovingly curated to showcase an array of flavours across Thailand created by our team of master chefs. Prices starting from £34.95 per head. Set menus are subject to change and can be tailored to suit guest preferences, please ask for further details.

Tapas & Express Lunch Menus

We have a selection of Asian Tapas sets for you to enjoy during lunch times, that provide you with four different items to enjoy altogether. Prices from £12.95. Please enquire for further details.. Alternatively you can always try our 2 or 3 course express lunch menu.

Seasonal & Market Recommendations

At Palm Sugar we like to evolve our cuisine as we draw inspiration on dishes across Asia. It is our "foodie" passion that we create new dishes such as our signature King Prawn Tom Yum Linguine. From time to time we will have market specials as we launch new dishes following extensive feedback. Please ask for our limited availability market special recommendations.

Gift Vouchers

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online www.palmsugar.co.uk