

the Great THAI Restaurant

 +447480128238

 Line App. Please Scan

 TheGreatThai

 thegreatthai



MENU
THAILAND
STREET FOOD





the Great THAI Restaurant located on Riding House Street just off a little bit from Great Portland Street near Oxford Circus Station, the main shopping street in London (5 minutes walk)

We aim to present Londoners with the new kind of Thai Restaurant, "**Thailand Street Food**", which is the most popular type in Thailand. Thailand Street Food not only represents the real- Thai culture but also with affordable price that most people can enjoy Thai delicious dishes.

Our cuisine is contemporary Thai, using the best fresh local produce, combined with herbs, spices and Asian vegetables from THAILAND.

The uniqueness of our restaurant is providing **Chilli in Fish sauce** "**Prik Nahm Pla**" on every table, similar to salt and pepper. Our recommend dishes include Pad Thai, Tom Yum Kung, SomTam & More...

"Enjoy Your Meal"

Let's Start



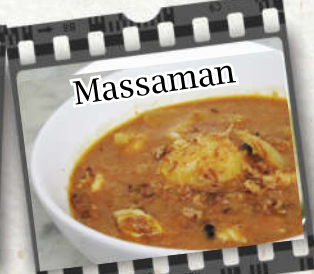
- | | | |
|--|-----------------------------------|--------|
| 1. Thai sausages 🍖 (ไส้กรอกอีสาน) | with chop chilli, ginger & peanut | £6.95 |
| 2. Chicken satay 🍖 (ไก่สะเต๊ะ) | with peanut sauce | £6.95 |
| 3. Chicken wings 🍗 (ปีกไก่) | with spicy sauce | £6.95 |
| 4. Gyoza 🍡 (เกี๊ยวซ่า) | with dark soy sauce | £6.95 |
| 5. Vegetable spring roll 🌱 (ปอเปี๊ยะทอด) | with sweet chilli sauce | £6.95 |
| 6. Vegetable tempura 🌱 (ผักชุบแป้งทอด) | with sweet chilli sauce | £6.95 |
| 7. Prawn cracker (ข้าวเกรียบกุ้ง) | with sweet chilli sauce | £3.95 |
| 8. Butterfly prawn (กุ้งชุบแป้งทอด) | with sweet chilli sauce | £6.95 |
| 9. Prawn on toast (ขนมปังหน้ากุ้ง) | with sweet chilli sauce | £6.95 |
| 10. Tiger prawn roll (ปอเปี๊ยะกุ้ง) | with sweet chilli sauce | £6.95 |
| 11. Crispy prawn wonton (เกี๊ยวกุ้งทอด) | with sweet chilli sauce | £6.95 |
| 12. Crispy baby squid (ปลาหมึกทอด) | with sweet chilli sauce | £6.95 |
| 13. Fish cake (ทอดมันปลา) | with sweet chilli sauce | £6.95 |
| 14. Crispy aromatic duck (เป็ดทอด) | with hoisin sauce | £11.95 |

Soup



15. **Tom yum** 🌶️ (ต้มยำ) vegetable £6.95 / chicken £7.95 / prawn £8.95 / Seafood £8.95
thai style hot and sour soup with mushroom, corianders
16. **Tom kha** (ต้มข่า) vegetable £6.95 / chicken £7.95 / prawn £8.95 / Seafood £8.95
thai style coconut milk soup with mushroom, tomatoes, corianders
17. **Wonton soup** (เกี๊ยวน้ำ) £8.95
clear soup with vegetable and prawn wontons, spring onions, coriander

Curry



Vegetable, Chicken, Pork, Beef 9.95 / Prawn, Squid, Duck 10.95 / Seafood £ 12.95

- | | |
|--|-----------------------------------|
| 18. Green curry 🌶️ (แกงเขียวหวาน) | pepper, courgettes, bamboo shoots |
| 19. Red curry 🌶️ (แกงเผ็ด) | pepper, courgettes, bamboo shoots |
| 20. Panang curry 🌶️ (แกงพะเนียง) | pepper, french bean |
| 21. Massaman curry (แกงมัสมั่น) | onion, potatoes, fried shallot |

ALLERGY ADVICE



= Mildly hot



= Hot



= Contains nut



= vegetable




Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free. Detailed allergen information is available upon request.

Price are inclusive of VAT. A discretionary service charge 10% is added to each bill and direct to our staff.

Stir fried





Veggie, Chicken, Pork, Beef £9.95 / Prawn, Squid, Duck £10.95 / Seafood £12.95

- | | |
|---|--|
| 22. Chilli & basil  (เผ็ดกระเพาะ) | pepper, french bean, onion, basil leaves, chilli |
| 23. Cashew nut  (ผัดเม็ดมะม่วงหิมพานต์) | pepper, spring onion, onion, cashew nut |
| 24. Garlic & pepper (ผัดกระเทียมพริกไทย) | mushroom, onion |
| 25. Chilli oil  (ผัดพริกเผา) | pepper, onion, mushroom |
| 26. Sweet & sour (ผัดเปรี้ยวหวาน) | pepper, onion, spring onion, tomatoes, pineapple, cucumber |
| 27. Oyster sauce (ผัดซอสหอยนางรม) | broccoli, cauliflower, carrot, mushroom |

fried noodle

Seafood £13.95





Veggie, Chicken, Pork, Beef £10.95 / Prawn, Squid, Duck £11.95

- | | |
|---|---|
| 28. Padthai  (ผัดไทย) | egg, beansprout, carrot, spring onion, ground peanut, chilli powder |
| 29. Pad kee-mao  (ผัดซี๊มา) | pepper, bamboo shoot, mushroom, galangal, lime leaves |
| 30. Pad see-iew (ผัดซีอิ๊ว) | egg, carrot, broccoli, cauliflower, spring green, cabbage |
| 31. Egg noodle (ผัดหมี่เหลือก) | egg, bean sprout, carrot, spring onion |



fried rice

Veggie, Chicken, Pork, Beef £10.95 / Prawn, Squid, Duck £11.95 / Seafood £13.95

- | | | |
|--|---|--------|
| 32. Special fried rice (ข้าวผัด) | egg, onion, spring onion, tomatoes | |
| 33. Basil leaves fried rice  (ข้าวผัดกระเพาะ) | pepper, french bean, onion, spring onion | |
| 34. Chilli oil fried rice  (ข้าวผัดน้ำพริกเผา) | pepper, onion, mushroom | |
| 35. Pineapple fried rice  (ข้าวผัดสับปะรด) | pepper, onion, spring onion, cashew nut | |
| 36. Salted fish fried rice (ข้าวผัดปลาเค็ม) | egg, spring onion | £11.95 |
| 37. Crab meat fried rice (ข้าวผัดปู) | egg, spring onion | £11.95 |
| 38. Super fried rice  (ข้าวผัดซอสพริก) | fried rice with egg & spicy sauce served with pork or beef in black sauce | £11.95 |



ALLERGY ADVICE



= Mildly hot



= Hot



= Contains nut



= vegetable

Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free. Detailed allergen information is available upon request.

Price are inclusive of VAT. A discretionary service charge 10% is added to each bill and direct to our staff.

rice & side dish



Thai omelette

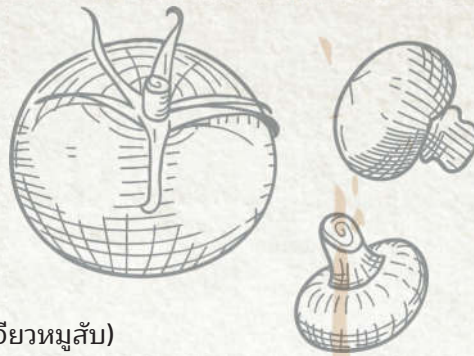


Mix vegetable



Morning glory

- | | | |
|--|---|--------|
| 39. Steamed rice (ข้าวหอมมะลิ) | | £2.95 |
| 40. Egg fried rice (ข้าวผัดไข่) | | £3.95 |
| 41. Coconut rice (ข้าวกะทิ) | | £3.95 |
| 42. Sticky rice (ข้าวเหนียว) | | £3.95 |
| 43. Roti (โรตีส) | | £4.50 |
| 44. Plain rice noodle (เส้นเล็กผัดแห้ง) | | £4.50 |
| 45. Thai omelette (ไข่เจียว) | | £8.95 |
| 46. Thai omelette with mince pork (ไข่เจียวหมูสับ) | | £9.95 |
| 47. Thai omelette with mince prawn (ไข่เจียวกุ้งสับ) | | £10.95 |
| 48. Fried egg (ไข่ดาว) | | £1.50 |
| 49. Mixed vegetable (ผัดผักรวม) | | |
| | mushroom, carrot, cauliflower, broccoli with oyster sauce | £8.95 |
| 50. Morning glory (ผัดผักบุ้งไฟแดง) | | |
| | garlic and chilli in oyster sauce | £9.95 |



E-Sarn Dishes

(NORTH EASTERN STYLE)



Somtām



Larb Moo



Tom-Sabb

- | | | |
|---|---|---------------------------|
| 51. Somtām (papaya salad) 🌶️ | | |
| | papaya, carrot, tomatoes, french beans, peanuts with chilli & lime dressing | |
| | thai style 🥥 (ส้มตำไทย) | £9.95 |
| | salted crab or fermented fish (ส้มตำปู, ส้มตำปลาร้า) | £9.95 |
| | salted egg or prawn (ส้มตำไข่เค็ม, ส้มตำกุ้งสด) | £11.95 |
| 52. Soup Nor Mai 🌶️🌶️ (ซุปรนอไม้) | | £9.95 |
| | bamboo shoot, thai herbs, ground roasted rice, with spicy dressing | |
| 53. Vermicelli salad 🌶️🌶️ (ยำวุ้นเส้น) | | £9.95 |
| | Clear noodle with mince pork, carrot, celery, onion, tomato | |
| 54. Larb Moo 🌶️🌶️ (ลาบหมู) | | £9.95 |
| | mince pork, thai herbs, ground roasted rice, with spicy dressing | |
| 55. Namtok (น้ำตกหมู / เนื้อ) | | pork £11.95 / beef £13.95 |
| | grilled pork loin or beef sirloin marinated serve with spicy dressing | |

ALLERGY ADVICE



= Mildly hot



= Hot



= Contains nut



= vegetable

Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free. Detailed allergen information is available upon request.

Price are inclusive of VAT. A discretionary service charge 10% is added to each bill and direct to our staff.

56. **Beef salad** 🌶️ (ยำเนื้อ) £13.95
grilled beef sirloin cucumber, tomatoes, celery, spring onion and chilli & lime dressing
57. **Seafood salad** (ยำทะเล) £13.95
Seafood, cucumber, tomatoes, celery, spring onion and chilli & lime dressing
58. **Prawn salad** 🌶️ (พล่ากุ้งใหญ่) £15.95
grilled giant prawn, thai herb, chilli oil and spicy dressing
59. **Moo-Yang / Gai-Yang** (หมูย่าง / ไก่ย่าง) £10.95
grilled pork loin or marinated chicken thigh with salad and spicy tamarind sauce
60. **Weeping tiger** (เนื้อย่าง) £13.95
grilled beef sirloin served with a salad and spicy tamarind sauce
61. **Kra Dook Moo Gratiam** (กระดุกหมูทอดกระเทียม) £10.95
deep fried spare rib with garlic
62. **Larb-Pla** 🌶️🌶️ (ลาบปลา) £15.95
deep fried seabass fillets with thai herbs, ground roasted rice and spicy dressing
63. **Tom-sabb** 🌶️🌶️ (ต้มแซ่บกระดูกหมู) £10.95
spare rib with vegetable and herb in spicy soup

noodle soup



64. **Clear noodle soup vegetable, chicken** (ก๋วยเตี๋ยวน้ำใส) £10.95 / prawn £12.95
bean sprout, fried garlic, spring onion, coriander
65. **Spicy noodle soup** 🌶️🌶️ (ก๋วยเตี๋ยวดมย่ำสูตรมะนาว) £10.95
bean sprout, mince pork, fish ball, crispy wonton, peanut, chilli
66. **Tomyum noodle soup** 🌶️🌶️ (ก๋วยเตี๋ยวดมย่ำน้ำข้น) £10.95 / prawn £12.95 / seafood £13.95
vegetable, chicken £10.95 / prawn £12.95 / seafood £13.95
bean sprout, spring onion, coriander
67. **Thai boat noodle soup** (ก๋วยเตี๋ยวเรือ) pork/beef £10.95
bean sprout, morning glory, meat ball, pork/beef, spring onion, coriander
68. **Wonton noodle (soup / dry)** (บะหมี่เกี๊ยวน้ำ, หมูแดง) £10.95
bean sprout, chinese leaves, bbq pork, wonton, spring onion, coriander
69. **Thai style suki-yaki (soup/ dry)** (สุกี้ ยากี้ น้ำ / แห้ง) vegetable, chicken £10.95 / prawn £12.95 / seafood £13.95
chinese leaves, morning glory, egg, spring onion, celery, coriander
70. **Yen ta fo** (เย็นตาโฟ) £12.95
mixed fishball, prawn, tofu, crispy wonton, morning glory
71. **Duck noodle soup** (ก๋วยเตี๋ยวเป็ด) £10.95
bean sprout, duck, spring onion, coriander,

ALLERGY ADVICE



= Mildly hot



= Hot



= Contains nut



= vegetable

Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free. Detailed allergen information is available upon request.

Price are inclusive of VAT. A discretionary service charge 10% is added to each bill and direct to our staff.

chef's recommend



- | | |
|---|--------|
| 72. Garlic Fish (ปลาราดซ้อสกระเทียม)
deep fried seabass top with garlic sauce | £15.95 |
| 73. Sweet chilli Fish (ปลาราดพริก)
deep fried seabass with sweet chilli sauce | £15.95 |
| 74. Chu Chi Fish (จู้ฉีปลา)
deep fried seabass with thick curry sauce | £15.95 |
| 75. Chilli & lime fish (ปลาหนึ่งมะนาว)
steam seabass with chilli & lime dressing | £15.95 |
| 76. Soya & ginger fish (ปลาหนึ่งซีอิ้ว)
steam seabass with soya & ginger dressing | £15.95 |
| 77. King Prawn & vermicelli bowl (กุ้งอบวุ้นเส้น)
served with chilli & lime sauce | £15.95 |
| 78. King Prawn Tamarind (กุ้งใหญ่ซอสมะขาม)
grilled & top with fried shallot, cashew nut, tamarind sauce | £15.95 |
| 79. Grilled King Prawn (กุ้งเผา)
served with chilli & lime sauce | £15.95 |
| 80. King prawn in black pepper (กุ้งใหญ่ซอสพริกไทดำ)
grilled & top with onion, pepper, spring onion, black pepper sauce | £15.95 |
| 81. Squid in salt & pepper (ปลาหมึกทอดพริกเกลือ)
pepper, onion, spring onion, chilli & fried garlic | £12.95 |
| 82. Grilled Squid (ปลาหมึกย่าง)
served with chilli & lime sauce | £12.95 |
| 83. Duck Tamarind (เปิดซอสมะขาม)
pan fried duck, tamarind sauce & fried shallot | £12.95 |
| 84. Grilled chicken & Papaya Salad Set (ชุดข้าวเหนียว ไก่ย่าง, ส้มตำ)
grilled chicken served with papaya salad & sticky rice | £14.95 |



Dessert



- | | |
|---|-------|
| 1. Sticky rice stuff with banana + ice cream (ข้าวต้มมัด กล้วย) | £6.50 |
| 2. Taro ball or banana in coconut milk (บัวลอยเผือก) | £6.50 |
| 3. Banana fritter + ice cream (กล้วยทอด+ไอศกรีม) | £6.50 |
| 4. Mango & Sticky rice crispy roll + ice cream (ข้าวเหนียวมะม่วงในปอเปี๊ยะ+ไอศกรีม) | £6.50 |
| 5. Roti stuff with Banana + ice cream (โรตีสี่กล้วยหอม + ไอศกรีม) | £6.50 |
| 6. A scoop of ice cream (ไอศกรีม) | £4.95 |

ALLERGY ADVICE



= Mildly hot



= Hot



= Contains nut



= vegetable

Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free. Detailed allergen information is available upon request.



Price are inclusive of VAT. A discretionary service charge 10% is added to each bill and direct to our staff.

ALLERGY ADVICE

Please inform the service staff of any allergies and special dietary requirements.

All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free.

Detailed allergen information is available upon request.

write us comment at  or 
tripadvisor
where ever & when ever you can order us by



14 Allergens

Coming to a food label near you

The way allergens are labelled on prepacked food is changing because of new regulations. The Food Information Regulation, which comes into force in December 2014, introduces a requirement that food businesses must provide information about the allergenic ingredients used in any food they sell or provide.

There are 14 major allergens which need to be mentioned (either on a label or through provided information such as menus) when they are used as ingredients in a food. Here are the allergens, and some examples of where they can be found:



1. Celery

This includes celery, leaves, seed and the root called celeriac. You can find celery in celery salt, salads, some meat products, soup and stock cubes.



2. Cereals containing gluten

Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat product, pasta, pastry, sauces, soups and fried foods which are dusted with flour.



3. Crustaceans

Crab, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south – east Asian curries or salads, is an ingredient to look out for.



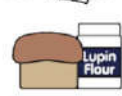
4. Eggs

Eggs are often found in cake, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.



5. Fish

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.



6. Lupin

Yes. Lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.



7. Milk

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.



8. Molluscs

These include mussels, land snails, squid and whelks, but can also be commonly found in oystersauce or as an ingredient in fish stews.



9. Mustard

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.



10. Nuts

Not to be mistaken with peanuts (which are actually a legume and grow underground) this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries) stir-fried dishes, ice cream, marzipan (almond paste) nut oils and sauces.



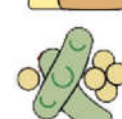
11. Peanuts

Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanut are often used as an ingredient in biscuits, cakes, curries, dessert, sauces (such as satay sauce) as well as in groundnut oil and peanut flour.



12. Sesame seeds

These seeds can often be found in bread (sprinkled on hamburger buns for example) breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads



13. Soya

Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.



14. Sulphur dioxide (sometimes known as sulphites)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.