46. Phad Kra-Tiem Prik Tai (/)

Chicken/Pork £9.45 | Beef/Prawn/Squid £10.45

Stir fry with fresh garlic, fresh ginger, chilli, pepper, carrots, baby sweetcorn and onion.

47. Phad Kra Prow (//)

Chicken/Pork £9.45 | Beef/Prawn/Squid £10.45

Stir fry with fresh chilli garlic basil onion and pepper.

48. Phad Pring Geang (//) G/F

Chicken/Pork £9.45 | Beef/Prawn/Squid £10.45

Stir fry with red curry paste bamboo shoot onion and pepper.

49. Phad Nam Mun Hoi

Chicken/Pork £9.45 | Beef/Prawn/Squid £10.45

Stir fry with oyster sauce, carrot, onion, pepper and mushroom.

50. Pad Cha (///)

Chicken/Pork £9.45 | Beef/Prawn/Squid £10.45

Stir fry with fresh garlic, chilli, young green pepper corn, krachai and kaffir lime leaves.

51. Phad Phed (///) G/F

Chicken/Pork £9.45 | Beef/Prawn/Squid £10.45

Stir fried with fresh chilli, red curry paste, onion, pepper, krachai, green pepper corn and basil.

52. Phad Prik Paow (/)

Chicken/Pork £9.45 | Beef/Prawn/Squid £10.45

Stir fried with garlic, sweet chilli paste, onion, chilli and spring onion.

Side Dishes

53.	Phad Broccoli Stir fried broccoli, garlic, chilli seasoned with soy sauce and oyster sau	£5.95 Ice.
54.	Phad Pak Choi Stir fried pak choi with garlic and chilli seasoned with soy sauce and oyster sauce.	£6.95
55 .	Phad Pak Raum	£6.95

£6.95

Stir fried mixed vegetables with fresh garlic.

56. Brocoli Phad Tao Jiew (/)
Stir fried broccoli with fresh chilli, garlic and bean paste.



Noodles

57. Phad Thai (/) G/F
Chicken/Pork £9.25 | Beef/Prawn/Squid £9.95 |
Traditional Thai stir fry; rice noodles with home made phad thai

sauce, bean sprouts and egg served with crushed roasted peanut.

Chicken/Pork £9.25 | Beef/Prawn/Squid £9.95 |
Stir fried rice noodles with garlic, dark soy sauce, carrot, onion, beansprout and egg.

59. Phad khe-Mao (//) Chicken/Pork £9.25 | Beef/Prawn/Squid £9.95 | Stir fry rice noodle with garlic, chilli, onion, carrot, pepper and basil.

60. Plain Noodles

Stir fried egg noodle with soy sauce, bean sprouts and spring onion.

Rice

61. Khao Phad
Chicken/Pork £9.45 | Beef/Prawn/Squid £9.95
Stir fried rice with egg, onion, carrot and spring onion.

62. Khao Phad Khe Mao (//)
Chicken/Pork £9.45 | Beef/Prawn/Squid £9.95
Stir fried rice with garlic, chilli, carrot, onion and basil.

63.	Khao Phad Prik Pau Goong (p) Stir fried rice with prawn, chilli paste and pineapple.	£9.95
64.	Khao Phad Gra-thi G/F Stir fry rice with coconut milk.	£3.25
65.	Khao Phad Khai Egg stir fried rice	£3.25
66.	Plain Rice G/F Steamed rice	£2.80
67.	Khao-Niaw G/F Steamed sticky rice	£3.25
68.	Khao Kratiem G/F Stir fried rice with egg and garlic.	£3.25

Please see the Wine List for a choice of specifically chosen wines to compliment our dishes.

As part of our ingredients all of our food may contain nut. Please advise our staff before ordering food if you have any allergies.

We do not use MSG in our cooking.

Bearlands, Longsmith Street, Gloucester GL1 2HJ

www.so-thai.co.uk













Evening Menu

Bearlands, Longsmith Street, Gloucester GL1 2HJ **www.so-thai.co.uk**











Starters

1.	So Thai Mixed Starters (Ideal to share for two people) Chicken satay, spring roll, spare rib pork and prawn on toast.	£15.00
2.	Satay Gai (/) G/F Stripped chicken marinated on skewer served with peanut sauce	£5.95
3.	Tempura Goong Prawns in batter and bread crumbs, deep fried and served with swe chilli dipping sauce.	£5.95 et
4.	Goong Horm Pha King prawn wrapped in a spring roll sheet, deep fried and served with homemade sweet chilli sauce.	£5.95
5.	Goong Kratiem Fried seasoned king prawn with garlic, and fresh ginger served with salad leaves.	£6.25
6.	See Krong Moo Ob (/) Pork spare ribs with homemade tangy barbecue sauce.	£5.95
7.	Plaa Tord Mun (/) G/F Traditional Thai spicy fish cake; minced white fish and minced praw mixed with green bean, kaffir lime leaves and blended with red curr paste shallow fried served with a homemade sweet chilli dipping sau	V
8.	Kha Nom Jeeb Tord Crispy Thai dumpling; ground chicken and prawn blended and seasoned, wrapped in wonton sheet, deep fried and served with a sweet chilli sauce.	£5.95
9.	Kha Nom Pung Naa Goong Thai prawn on toast; minced prawn blended with minced chicken and seasoned, deep fried and served with a sweet chilli sauce.	£5.95
10.	Tempura Hed (v) Mushroom in batter and bread crumbs served with sweet chilli sauc	£4.95 e.
11.	Phor Phia Pak (v) Homemade Thai spring roll stuffed with vermicelli, carrot, cabbage, deep fried and served with sweet plum sauce.	£4.95
12.	Ma Khue Yao Tord (v) Aubergine in batter, deep fried and served with sweet chilli dip.	£4.95
13.	Khao Grieb Tord Thai prawn cracker served with sweet chilli sauce. Add satay sauce.	£2.00 £0.90
14.	Goong Zap (/) G/F King prawn with fresh ginger, lemon grass, kaffir lime leaves and mint flavoured with tangy and spice lime dressing.	£6.25
15.	Hoy Ob (/) G/F Steamed mussels with Thai herbs flavoured with lime and chilli.	£6.25
	SauoS	

200h2

16. Tom Khar (/) G/F

A classic hot and sour creamy Thai soup with coconut milk, tomato and mushroom flavoured with chilli lemongrass and galangal.

Starter Chicken £6.95 Prawn £7.95 Chicken £9.45 Prawn £10.95

17. Tom Yum (//) Creamy G/F

A famous hot and sour Thai soup in creamy style with coconut milk, onion, mushroom, sweet chilli paste, Thai herbs and fresh chilli.

Starter Chicken £6.95 Prawn £7.95 Chicken £9.45 Prawn £9.95 Main

£15.95 Phoh Teag (///) G/F Hot and sour Thai fisherman clear soup, prawn, squid and mussels with mushroom, Thai herbs and flavoured with lime and chilli.

Salad

19. Som Tum (//) (salad) £6.95 | add Prawns £8.45 (p/v) G/F A traditional Thai salad; shredded green papaya with carrots, green beans, tomato, chilli, roasted peanut and seasoned with a lime dressing.

20. Laab Gai (//) G/F £10.95 A traditional Thai E-saan style salad minced chicken with ground roasted dried chilli, ground roasted rice, red onion, kaffir lime leaves, mint, coriander and spring onion.

£12.95 21. Plaa Goong (salad) (///) G/F King prawn with chilli paste, kaffir lime leaf, mint, lemon grass, coriander and lime dressing

£14.95 22. Yum Nuae Yang (//) (salad) Sliced grilled sirloin steak with red onion garlic tomato chilli seasoned with lime dressing.

23. Laab Ped (///) G/F £14.95 A traditional Thai E-saan style salad minced duck breast with ground roasted dried chilli, ground roasted rice, red onion, kaffir lime leaves, mint, coriander and spring onion.

Main Course Specialities

24.	Lamb Shank Massaman (/) G/F	£15.95
	Braised Lamb shank with aromatic Thai massaman curry sauce,	
	potato, onion and roasted peanut.	

£14.95 25. Gaeng Phed Ped Yang (//) G/F Roasted duck breast with red curry sauce, pineapple and

£14.95 26. Nuae Yang (//) Grilled seasoned sirloin steak served with tamarind chilli dipping sauce and salad.

£15.95 27. Plaa Rad Nam Ma-Kham G/F Pan fried whole sea bass fillet with tamarind and honey sauce, garnished with crispy shallot and roasted dried chilli.

Plaa Nueng Ma-Nao (//) G/F £15.95 Steamed whole fillet sea bass with garlic, chilli and lime.

29. Plaa Priew Wan G/F £15.95 Pan fried whole fillet sea bass topped with home made sweet and sour sauce.

£14.95 Ped Priew Waan G/F Sauteed duck breast topped with a home made sweet and sour sauce.

Ped Ma Kham G/F £14.95 Sauteed duck breast with homemade tamarind and honey sauce garnish with crispy shallots and roasted dried chilli



MILD (/) MEDIUM HOT (//) HOT (///) G/F Gluten Free (v) Vegetarian (p) Pescatarian Ped Kra Praow (///) £14.95 Minced duck breast stir fried with fresh chilli, garlic, onion, pepper and basil.

£15.95 Plaa Phad Khin Chai Whole sea bass fillet sliced, deep fried in light batter and stir fried with fresh chilli, garlic, celery and bean paste.

Choo Chii Sea Bass (//) G/F £15.95 Steamed whole sea bass fillet in a creamy red curry sauce, peppers and green beans, garnish with kaffir lime leaves and red chill

35. Thalay Pirosh (///) G/F £14.95 Stir fried mixed seafood (prawn, sauid and mussels) with fresh chilli, red curry paste Thai herbs and basil.

Curry

36. Gaeng Daeng (//) G/F Chicken/Pork £9.95 | Beef/Prawn £10.95 Thai red curry with coconut milk, carrot, pepper and bamboo shoot.

37. Gaeng Khiew Waan (///) G/F Chicken/Pork £9.95 | Beef/Prawn £10.95 Thai green curry with coconut milk, carrot, pepper and courgette.

Gaeng Panaeng (//) G/F Chicken/Pork £9.95 | Beef/Prawn £10.95 Aromatic Thai red curry pepper and ground roasted peanut.

39. Geang Paa (///) (no coconut milk added) G/F Chicken/Pork £9.95 | Beef/Prawn £10.95 A country Thai red curry with bamboo shoot, carrot, pepper and basil.

40. Geang Sapparod Goong (//) G/F £10.95 King prawn in red curry sauce with pineapple and pepper.

Massaman Gai (/) G/F £9.95 Aromatic Thai massaman curry with chicken potato and roasted peanut.

Massaman Nue Southern Style (//) G/F £12.95 Slow cooked beef in an aromatic massaman curry sauce with fresh ginger, potato, onion and roasted peanuts.

Stir fry

43. Phad Med Ma Muang (/)

Chicken/Pork £9.45 | Beef/Prawn/Squid £10.45

Stir fry with roasted cashew nut, onion, baby sweet corn, pepper, carrot and roasted dried chilli.

44. Phad Priew Waan G/F

Chicken/Pork £9.45 | Beef/Prawn/Squid £10.45

Stir fry with home made thai sweet and sour sauce.

Nuae Phed Prick Thai Dam (/) £10.45 Stripped beef rump stir fried with garlic, black pepper corn, onion and pepper.





























