STARTERS

1.	Mixed Platter (For Two) [Ce,C,G,E,Se,S] A Supreme mixed platter of chicken satay, Thai fish cake, prawn spring roll, spring roll, Savoury Thai toast.	£17.95
2.	Aromatic Duck (For Two) [G,Se,S] Double cook duck with Thai herbs served with pancake spring onions, cucumber and hoi sin sauce.	£17.95
3.	Satay – Chicken [C,P,N] Marinated chicken char grilled and served with peanut sauce and cucumber pickle.	£6.95
4.	Tod-Man-Pla (Fish Cakes) [C,F,P,N] Traditional spicy and aromatic Thai fish cakes.	£6.95
5.	Ka Nom Jeeb (Dim Sum) [Ce,G,C,E,Se,S] Steamed dumpling won ton wrapper with minced pork and water cl	£6.95 hestnuts.
6.	Savoury Thai Toast [Ce,G,C,E,Se,S] £6.9 Deep fried minced chicken and herbs on toast served with sweet chilli sauce.	
7.	Duck Samosa [G,S,Mo] Spring roll stuffed with vegetable & crispy duckling and served with hoi sin sauce.	£6.95
8.	Goong Tempura [G,C,S,E] Deep fried prawn battered served with sweet chilli sauce.	£6.95
9.	See Krong Moo Op (Pork Spare Ribs) [5,Mo] Tenderly roasted spare ribs marinated with Thai spice, and syrup.	£7.95
10.	Poh Pia Goong (Prawn spring roll) [G,S,Se,C] Deep fried prawn spring roll. Served with sweet chilli sauce.	£6.95
	Hoy-Ob ff [5,5e,Mo] Steamed mussels in a fusion of lemongrass and basil. Served with traditional Thai dressing.	£8.95
12.	Talay Tord [G,S,C,Mo] Deep fried mussel, tiger prawn, calamari with batter. Served with sweet chilli sauce.	£7.95
13.	Thai Prawn Cracker [G,S,C,Sd]	£3.95
1	VECETADIAN CTARTER	
1	VEGETARIAN STARTER	
1	Poh Pia Jay (\mathcal{V}) [G,Ce,S,Se] Vegetarian spring roll served with sweet chilli sauce.	£6.95
15.	Thung Thong Pak (\mathcal{V}) [G,S,Se] Thai golden parcel stuffed with minced mixed vegetable and served with sweet chilli sauce.	£6.95
16.	Khao Phod Tord (V) [G,S,Se] Sweet corn cake served with sweet chilli sauce.	£6.95
	Pak Tord (V) [G,S] Deep fried battered mixed vegetable served with sweet chilli sauce.	£6.95
18.	Vegetarian Satay (V) [S,P] Marinated mushroom on bamboo skewer char grilled. Served with peanut sauce and cucumber pickle.	£6.95

19. Mixed Vegetarian Starter (V) £15.95 (Min. For 2 People) [Ce,G,E,Se,S,P] A Supreme mixed platter of vegetarian satay, Thai sweet corn cake, prawn spring roll, pack tord, thung thong pak, with variety of sauce.

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SOUPS

20.	Tom Yum Goong // [Ce,C,F] An all time classic spicy prawn soup with mushroom, lemon grass and fresh Thai chilli.	£8.95
21.	Tom Yam Gai // [Ce,F] An all time classic spicy chicken soup with mushroom, lemon grass and fresh Thai chilli.	£7.95
22.	Tom Kha Goong f [Ce,C,F] Coconut soup with tiger prawn, spiced with galangal, lemon grass and lime leaves.	£8.95
23.	Tom Kha Gai / [Ce,F] Coconut soup with chicken, spiced with galangal, lemon grass and lim	£7.95 ne leaves.

THAI SALAD

24.	Yam Nua (Beef Salad) (([Ce,F] Char grilled beef, served sliced on top of fresh salad with Thai herbs and spicy dressing.	£12.95
25.	Somtum [[[F,P,N] A traditional Thai favourite salad Swedes, carrot, cherry tomato,	£12.95
26.	garlic, chillies, lime juice and ground peanut. Seafood Salad ff [Ce,F,Mo,C] Mixed seafood with onion and cherry tomato, spring onion with a spicy dressing.	£15.95
	THAI CURRIES (GANG)	
27.	Gang Kiaw Wan (Green Curry) <i>ff</i> [Ce,C,F] Thai green curry with chicken or beef, fresh green chilli in coconut milk with bamboo shoots and basil.	£11.95
28.	Gang Dang (Red Curry) ff [Ce,C,F] Thai red curry with chicken or beef cooked in coconut milk, bamboo shoots and basil leaves garnished with shredded red chilli.	£11.95
29.	Gang Pa (Jungle Curry) /// [Ce,C,F]	£11.95
	Thai Jungle curry with chicken or beef, cooked in fresh chillies, krach lemongrass shredded lessees galangal, bamboo shoots and long bea	
30.	Gang Panang <i>ff</i> [Ce,C,F] Choice of chicken, beef cooked in coconut cream relatively dry and garnished with lime leaves.	£11.95
31.	Mussaman Curry [Ce,C,F,P] Choice of beef & chicken : Curry dish from the south of Thailand cooked in rich coconut milk, potatoes and peanut.	£11.95
32.	Gang Ped <i>ff</i> (Roasted Duck Curry) [Ce,C,F] A red curry with roasted duck breast with sweet chilli and lime leaves	£14.95
33.	Yellow Curry ff [Ce,C,F] Thai yellow curry with chicken or beef with potatoes and onion.	£11.95
34.	Gang Kau Subparod <i>ff</i> [Ce,C,F] Thai red curry with tiger prawn and pineapple green pepper.	£14.95
	CHICKEN (GAI)	
35.	Gai Pad Prik fff [S,Mo] Stir fried chicken, with fresh chillies onion, pepper.	£11.95
36.	Gai Pad Met Ma Muang ([G,S,N,Mo,E] Stir fried light battered chicken with cashew nut, pepper and spring onions, mushroom.	£11.95
37.	Gai Pad Khing [S] Stir fried chicken with ginger, peppers, mushroom and spring onion.	£11.95
38.	Gai Priaw Waan [G,S,Mo,E] Stir fried slightly battered chicken with sweet and sour sauce with tomatoes, pineapple and spring onion.	£11.95
39.	Gai Krathiam Prik Thai [ce,G,S,Mo] Stir fried chicken with garlic sauce and ground pepper.	£11.95
40.	Gai Pad Ka Poa <i>fff</i> [Ce,G,S,Mo] Stir fried chicken with chilli, bamboo shoot basil and long green beans.	£11.95
41.		£11.95
	PORK (MOO)	
42.	Moo Pad Prik fff [Ce,G,S,Mo] Stir fried pork, with fresh chillies onion, pepper.	£11.95
43.	Moo Pad Khing [Ce,G,S,Mo] Stir fried pork with ginger, peppers mushroom and spring onion.	£11.95

Stir fried pork with ginger, peppers mushroom and spring onior 44. Moo Pad Ka Poa *fff* [Ce,G,S,Mo] Stir fried pork with chillies, bamboo shoot basil and long green beans.

£11.95

£11.95

45. Priaw Waan Moo [G,Ce,S,Mo] Stir fried pork with sweet and sour sauce with tomatoes, pineapple, spring onion.

BEEF (NUE)

	DEEI (NGE)	
46.	Nue Pad Prik /// [Ce,G,S,Mo] Stir fried beef, with fresh chillies onion, spring onion and pepper.	£12.95
47.	Nue Krathiam Prik Thai [Ce,G,S,Mo] Stir fried beef with garlic sauce and ground pepper.	£12.95
48.	Nue Pad Ka Pao <i>fff</i> [Ce,G,S,Mo] Stir fried beef with chilli, bamboo shoot basil and long green beans.	£12.95
49.	Nue Pad Namman Hoi [Ce,G,S,Mo] Stir fried beef in oyster sauce, mushroom,	
	onion with green pepper and spring onions.	£12.95
	DUCK (PED)	
50.	Ped Pad Prik /// [Ce,S,Mo] Stir fried duck, with fresh chillies onion, pepper.	£14.95
51.	Ped Pad Met Ma Muang [Ce,S,Mo,N] Stir fried duck with cashew nut, pepper nuts, spring onions and mus	£14.95
52.	Ped Pad Khing [Ce,G,Mo,S] Stir fried duck with ginger, peppers, mushroom and spring onion.	£14.95
53.	Ped Pad Ka Prao <i>fff</i> [Ce,S,Mo] Stir fried duck with chilli, bamboo shoot basil and long green beans.	£14.95
54.	Ped Pad Namman Hoi [Ce, S, Mo] Stir fried duck in oyster sauce, mushroom, onion with green pepper and spring onions.	£14.95
55.	Ped Makham (Chef Recommended) [Ce,G,Mo,S] Crispy sliced roast duck, topped with a three flavour caramelized tamarind sauce served on a bed crispy noodle.	£16.95
	n an	
56	PRAWN (GOONG) Chuchee Goong // [Ce,C,F,G]	£16.95
	An aromatic King Prawn curry in spicy coconut sauce and Thai herbs	
57.	Goong Priew Waan [Ce,C,G,S,Mo] Stir fried Prawn with sweet and sour sauce with tomatoes, pineapple and spring onion.	£14.95
58.	Goong Krathiam Prik Thai [Ce, C, G, S, Mo] Stir fried tiger prawn with garlic sauce and ground pepper.	£14.95
59.	Goong Pad Kra Poa <i>fff</i> [Ce,C,S,Mo] Stir fried tiger prawn with chilli, bamboo shoot, basil and long green	£14.95 beans.
60.	Gang Kiaw Goong (Green Curry) // [Ce,C,F] Thal green curry with tiger prawn, fresh green chilli in coconut milk with bamboo shoots,basil.	£14.95
	SQUID (PLAMUK)	
61.	Pra Muk Pad Ka Poa <i>fff</i> [Ce,Mo,S]	£14.95
62.	Stir fried squid with chilli, bamboo shoot basil and long green beans. Pra Muk Krathiam [F,Mo,S]	£14.95
63.	Stir fried squid with garlic sauce and ground pepper. Pra Muk Pad Prik Thai Dum [Mo,S,F]	£14.95
	Stir fried squid with black pepper and pepper, onion, spring onion.	
	FISH (PLA)	
64.	Pla Chuchee // [F,Ce,C,G] An aromatic light battered fish top with red curry in spicy coconut sauce and Thai herbs.	£13.95
65.	Pla Rad Prik / [F,G,] An aromatic light battered fish in sweet chilli and	£13.95
66	garlic sauce, pepper and Thai basil. Pla Nam Tok [F,G,C]	£16.95
00.		
00.	Deep fried Sea Bass fillet tossed in spicy "Thai north east style" top with fresh chillies, coriander, lime leaf.	
	with fresh chillies, coriander, lime leaf. Pla Priew Waan [F,G]	£13.95
	with fresh chillies, coriander, lime leaf.	£13.95

SIZZLING DISH

00.	Sizzling King Prawns with sweet basil and chillies, pepper.	£16.95
69.	Sizzling Beef Sizzling Beef marinated in rice wine sauce and vegetables.	£14.95
70.	Nue Kra Chai <i>fff</i> Wok fried slice fillet of beef with krachai, basil, chillies "Kra chai is relative to ginger family added to taste and aroma".	£14.95
71.	Goong Pad Cha fff Wok fried king prawn with thai herb, chilli and vegetable.	£16.95
72.	Weeping Tiger / Grilled Beef marinated in Thai herbs, garlic and coriander roots, served with hot and spicy chilli, shallot, lime juice sauce.	£14.95
6	VEGETARIAN SOUP	·····
73.	Tom Yam Hed $\iint (\gamma)$ An all time classic spicy mushroom soup with mushroom, lemon grass and fresh Thai chilli.	£6.95
	Tom Kha Hed ((V) Coconut soup with mushroom, spiced with galangal, lemon grass and li VEGETARIAN DISH	£6.95 me leaves.
75.	Pad Khing Tao Hoo (\mathcal{V}) [Ce,S] Fried bean curd with shredded ginger, mushroom and spring onion in light soya sauce.	£9.95
76.	Tao Hoo Pad Med Mamuang [[Ce,S] Stir fried bean curd with cashew nuts and mushroom, carrot, green p	£9.95
77.	Priew Wan Pak (V) [Ce,G,S] Thai style sweet & sour mixed vegetables.	£9.95
78.	Pad Makue Sam Rod $(\mathcal{V}) \not [Ce,G,S]$ Crispy battered aubergines in sweet chilli sauce and garlic sauce topped up with basil.	£9.95
79.	Pad Krapow Pak (\mathcal{V}) [[Ce,S] Stir fried mixed vegetables with basil leaves, onion and fresh chilli.	£9.95
80.	Gang Kiew Wan Jay (Green Vegetarian Curry) (V) ff [Ce,S] Fresh green chilli paste in coconut milk basil leaves and mixed veget	ef 10.95
81.	Gang Deang Jay (Vegetarian Red Curry) (\mathcal{V}) \mathcal{M} [Ce,S] Red curry using dried long red chilli. Cooked in coconut milk with bamboo shoots, basil leaves and mixed vegetables.	£10.95
82.	Gang Pa Jay (Hot Jungle Vegetarian Curry) (V) fff [Ce,S] Mixed vegetable cooked in mixed vegetable and fresh mushroom and bamboo shoot.	£10.95
83.	Pad Thai Jay (V) [Ce,E,S,P] Stir fried noodle with tamarind sauce and vegetable,	£9.95
·	egg, bean sprout and spring onion. NOODLES	
84.	Pad Thai [Ce,G,S,Mo,C,P,E] Chicken <u>F11</u> 95/ Prawr The most popular Thai noodle dish stir fried with tamarind sauce with prawn or chicken, egg and bean sprout.	£12.95 ^{1:}
85.	Pad Siew [Ce,Mo,S,E] Stir fried noodles with chicken, green vegetables, egg and dark soya	sattce,1.95
86.	Pad Mee [E,S,G] Stir fried eggs noodle with bean sprouts, spring onion with soya save	
87	ACCOMPANIMENTS Pad Pak Raum [S] Stir fried mixed vegetable in soya sauce	24.05
	Pad Broccoli [5] Stir fried broccoli with soya sauce	£6.95
	Pad Thau Ngok [5] Stir fried bean sprouts with soya sauce	£7.95
	Steamed Thai Rice	£6.95
		£3.95
	Egg Fried Rice [E]	£4.20
	Coconut Rice	£4.50
	Sticky Rice	£4.20
94.	Thai On 7evern Special Fried Rice / [Ce,G,C,E,Mo,S] Exotic fried rice with chicken, tiger prawn, onion with chillies oil sauce	£12.95
95.	French Fried [G]	£4.20

CHEF SPECIAL

CHEL PLEINE		
96.		
17. Kai Krob Crispy chicken in garlic, ground pepper sauce top with crispy noodle and coriander.		
 98. Seafood Pad Cha // Wok fried mixed seafood with Thai herb, chillies and vegetable Served on sizzling plate. 		
SET MENU A £28.95 P/P	SET MENU C : C32 05 P/P	
SET MENO A £28.95 P/P Minimum for 2 person or more THAI ON 7EVERN MIXED STARTER [Ce,C,G,E,F,Se,S] A supreme mixed platter of chicken satay,Thai fish cake, prawn spring roll, Vegetable spring roll, Savoury Thai toast. <i>Main Course</i> GREEN CURRY CHICKEN // [Ce,C,F] Thai green curry with chicken, fresh, green chilli in coconut milk with bamboo shoots, basil. GOONG PAD MED MAMUANG / [Ce,C,F,S] Stir fried prawn with cashew nuts, pepper and spring onions, mushroom. SWEET AND SOUR CHICKEN [G,C,S] Stir fried slightly battered chicken with sweet and sour sauce with tomatoes, pineapple and spring onion. PADMEE NOODLE [E,S,G] Stir fried egg noodle with vegetable and soya sauce STEAMED JASMINE RICE	SET MEINO C £32.95 P/P Minimum for 4 persons THAI ON 7EVERN MIXED STARTER [Ce,C,G,E,F,Se,S] A Supreme mixed platter of chicken satay, Thai fish cake, prawn spring roll, Vegetable spring roll, Savoury Thai toast. SOUP // [Ce,C,F] Hot and sour chicken soup with lemongrass and lime leaf <i>Main Course</i> WEEPING TIGER / Grill beef marinated in Thai herbs, served with hot and spicy chilli shallot, lime juice sauce. THAI RED CURRY // [Ce,C,F] With chicken, green chilli with bamboo shoots and green pepper STIR FRIED PRAWN WITH GARLIC SAUCE Stir fried tiger prawn with garlic sauce and ground pepper PED MAKHAM [Ce,G,Mo,S] Crispy duck with tamarind sauce STIR FRIED EGG NOODLE	
SET MENU B £29.95 P/P	[E,S,CE,G] THAI STEAMED RICE	
Minimum for 2 person THAI ON 7EVERN MIXED STARTER [Ce,C,G,E,F,Se,S] A supreme mixed platter of chicken satay, Thai fish cake, prawn spring roll, spring roll, savoury Thai toast. Main Course RED DUCK CURRY // [F,C] A red curry with roasted duck breast with sweet chilli and lime leaves. SWEET AND SOUR PRAWNS [G,C,S] Stir fried prawn with sweet and sour sauce with tomatoes, pineapple and spring onion. BEEF OYSTER SAUCE [Ce,G,S,Mo] Stir fried beef in oyster sauce, mushroom, onion with green pepper and spring onions. PAD THAI CHICKEN The most popular Thai noodle dish stir fried with tamarind sauce with prawn or chicken, egg and bean sprout. STEAMED JASMINE RICE	SET MENU D £26.95 P/P Minimum for 2 person VEGETARIAN (V) [Ce,G,E,Se,S] THAI ON 7EVERN MIX VEGETARIAN STARTER A Supreme mixed platter of vegetarian satay, Thai sweet corn cake, spring roll, vegetable tempura, golden parcel Main Course TOFU PAD MED MAMUANG [Ce,S] Stir fried bean curd with cashew nuts green pepper and mushroom GREEN CURRY VEGETABLE [[Ce] Fresh green chilli paste in coconut milk with basil leaves and mixed vegetables. TOFU PAD KING [Ce,S] Fried bean curd with shredded ginger, dried mushroom and spring onion in light soya sauce. STIR FRIED MIXED VEGETABLE STEAMED JASMINE RICE	
A guide to our dish: I HOT II V	ERY HOT	
ALLERGY KEY: [P] Peanuts, [G] Gluten, [S] Soya, [L] Lupin, [F] Fish, [Mo] Molluscs, [Ce] Celery, [N] Nuts, [M] Milk, [E] Eggs, [SD] Sulphur dioxide, [C] Crustaceans, [Mu] Mustard, [Se] Sesame seeds		

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Flavour Of Siam

Restaurant Menu



Telephone Order Welcome **Tel: 01905 769 054**

OPEN 6 DAYS A WEEK

Monday, Wednesday, Thursday, Friday, Saturday, Sunday

(Every Tuesday Closed)
Dinner 17.00 - 22.00 Last Order 9.30pm

Weekend 17.00 - 22.30 Last Order 10.00pm

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