

JASMINE

THAI RESTAURANT

SET MENUS

**Proudly supporting local farms, all of our meat and eggs are Devon
free range or organic**

GF – Gluten-free V – Vegetarian Vg – Vegan
(GF, V and Vg markings are a guide, correct at time of printing, please always state your
requirements to your server)

Please ask about allergy information

We do not add a service charge

A Suggested Service is included at 10% for parties of 8 or more people

VEGETARIAN SET MENU

£24 per person (minimum order 2 people)

Vegetarian Mixed Starter Platter (Vg)

Todd Mun Khaow Pod	– Deep fried sweetcorn cake
Por Pia Jay	– Spring roll
Tempura Pak	– Deep fried vegetables in batter
Samosa Jay	– Vegetable Samosa
Thoong Thong Jay	– Thai pastry 'money bag'

Main Courses (all to share) (Vg)

Gaeng Kiew Wan Tao Hu	– Thai Green Curry with tofu
Phad Bai Krapraow Jay	– Stir fry tofu, chilli & basil
Phad Med Ma Muang Jay	– Stir fry veg with cashew nuts
Kaow Suay	– Thai Jasmine rice

Dessert (Vg)

Choice of banana or pineapple fritter with ice cream

or

Ice cream

Coffee or Tea

SET MENU A

£26 per person (minimum order 2 people)

Mixed Starter Platter

Satay Gai	– Chicken satay with peanut sauce
Por Pia Jay	– Vegetable Spring roll
Kanompang Na Khoong	– Sesame prawns on toast (with pork)
Thod Man Pla	– Thai fish cakes
Giau Thod	– Deep fried wonton dumplings

Main Courses (all to share)

Gaeng Kiew Wan Khoong	– Thai green curry with prawns
Phad Med Ma Muang Gai	– Stir fry chicken with cashew nuts
Phad Bai Kra Praow Nuea	– Stir fry beef with chilli & basil
Kaow Suay	– Thai Jasmine rice

Dessert

Choice of banana or pineapple fritter with ice cream

or

Ice cream

Coffee or Tea

Please ask about allergy information

SET MENU B

£30 per person (minimum order 2 people)

Mixed Starter Platter

- Satay Gai – Chicken satay with peanut sauce
- Por Pia Jay – Vegetable Spring roll
- Kanompang Na Khoong – Sesame prawns on toast (with pork)
- Thod Man Pla – Thai fish cakes
- Giau Thod – Deep fried wonton dumplings

Soup

- Tom Yam Khoong – Prawn hot and sour soup
- or**
- Tom Kha Khoong – Prawn coconut milk soup

Main Courses (all to share)

- Massaman Curry – Thai slow-cooked beef curry
- Phad Phed Bpet – Red chilli stir fry with duck
- Phad Khing Khoong – Stir fry prawn with ginger
- Kaow Suay – Thai Jasmine rice

Dessert

- Choice of banana or pineapple fritter with ice cream
 - or**
 - Ice cream
 - Coffee or Tea
-

SET MENU C

£34 per person (minimum order 2 people)

Mixed Starter Platter

- Satay Gai – Chicken satay with peanut sauce
- Por Pia Jay – Vegetable Spring roll
- Kanompang Na Khoong – Sesame prawns on toast (with pork)
- Thod Man Pla – Thai fish cakes
- Giau Thod – Deep fried wonton dumplings

Choice of Soup

- Tom Yam Khoong – Prawn hot and sour soup
- or**
- Tom Kha Khoong – Prawn coconut milk soup

Main Courses (all to share)

- Gaeng Daeng Gai – Thai red curry with chicken
- Weeping Tiger – Flaming marinated sirloin steak
- Phad Khing Bpet – Stir fry roasted duck with ginger
- Kaow Suay – Jasmine rice or Egg fried rice

Dessert

- Choice of banana or pineapple fritter with ice cream
- or**
- Ice cream
- Coffee or Tea

JASMINE

THAI RESTAURANT

A LA CARTE

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Starters

1. **Khoong Sarong** 7
Deep fried king prawn wrapped in pastry sheets
2. **Thod Man Pla (GF)** 7
Thai fish cake with red curry paste and sweet basil
3. **Giau Thod** 7
Deep fried wonton dumplings filled with minced prawn & pork
4. **Kanompang Na Khoong** 7
Sesame prawns on toast (contains pork)
5. **Thoong Thong** 7
Thai pastry 'money bag' with chopped prawn wrapped in pastry sheets
6. **Khanom Jeeb** 7
Steamed Thai wonton dumpling filled with minced prawn and pork
7. **Satay Gai (GF)** 7
Marinated Devon Free Range Chicken grilled on skewers served with peanut sauce
8. **Thai Samosa Jay (Vg)** 6.5
Deep fried pastry parcels filled with chopped bamboo shoots, Chinese mushrooms and vegetables
9. **Por Pia Jay (Vg)** 6.5
Thai spring rolls with glass noodles and vegetables wrapped in pastry sheets
10. **Tempura Pak (Vg)** 6.5
Various vegetables deep fried in a light Thai style batter
11. **Todd Mun Khaow Pod (Vg) (GF)** 6.5
Deep fried sweet corn fritters made with red curry paste
12. **Thoong Thong Jay (Vg)** 6.5
Thai pastry 'money bag' with vegetarian soya protein, chopped water chestnuts and carrot wrapped in pastry sheets and deep fried
13. **Tao Hu Thod (Vg) (GF)** 7
Thai-style crispy deep fried tofu served with peanut sauce and salad leaves

Mixed Platter of Starters

(Minimum order 2 people – price is per person)

14. **Mixed Platter** (price per person - min 2 people) 8pp
 - Satay Gai (GF) – Chicken Satay with peanut sauce
 - Por Pia Jay – Vegetable Spring roll
 - Kanompang Na Khoong – Sesame prawns on toast
 - Thod Man Pla (GF) – Thai fish cakes
 - Giau Thod – Deep fried wonton dumplings
15. **Vegetarian Mixed Platter(Vg)**(price per person - min 2 people) 7.5pp
 - Todd Mun Khaow Pod (GF) – Deep fried sweet corn cake
 - Por Pia Jay – Spring roll
 - Tempura Pak – Deep fried vegetables in batter
 - Samosa Jay – Vegetable Samosa
 - Thoong Thong Jay – Thai pastry 'money bag'

Soups

20. Tom Yam 🌶️

Supremely Hot and Sour! Flavoured with lemongrass, lime leaves, galangal and shallots, then finished with coriander, chillies, chilli paste (contains peanuts and shrimp) mushrooms, tomato and cream.

21. Tom Kha (Vg option available)

A mild aromatic coconut milk soup with lemongrass, lime leaves, galangal and shallots then finished with mushrooms, tomato and fresh herbs

Ruammit	Mixed Seafood (GF)	8
Khoong	Prawn	8
Gai	Devon Free Range Chicken (GF)	8
Hed	Mushroom (Tom Yam not Vg) (GF)	6.5

(A service charge of £2.50 applies to soups ordered in place of a main meal)

Thai Style Salads (warm)

30. Yam Woon Sen 🌶️

Glass Noodle salad with a spicy Thai dressing made from celery, onion, cashew nuts and chilli

Khoong	Prawn (GF)	11
Gai	Devon Free Range Chicken (GF)	11
Ruammit	Mixed Seafood (GF)	11
Moo	Devon Free Range Pork (GF)	10
Tao Hu	Tofu (Vg option available) (GF)	10

31. Som Tam (Vg option available) 🌶️ 7.5

One of Thailand's most famous; this salad combines fresh & crunchy vegetables with a sweet, sour and salty dressing freshly made in a pestle and mortar

32. Yam Bpet Yang (GF) 🌶️ 12

Roasted duck with onion, celery, tomato and cashew nuts in a spicy dressing

33. Yam Neua (GF) 11

Seared Devon Naturally Reared Beef with a spicy dressing made of cucumber, tomato, cashew nuts onion and chilli

34. Laab 🌶️

Made with a spicy dressing containing shallot, coriander, dried chillies and a little roasted rice and minced meat, either

Gai (Devon Free Range Chicken) (GF)	12
Moo (Devon Free Range Pork) (GF)	11

35. Phla Khoong (GF) 🌶️ 12

A warm salad with king prawns in a sauce made from Thai herbs, lemon grass, garlic, lime leaves, shallot, ginger, chillies and chilli paste (contains peanuts and shrimp) on a bed of salad leaves

Chefs Specialities

Sea Bass

40. **Pla Samunprai (GF)** 🍴 19
Crispy deep-fried whole sea bass topped with a sauce made from Thai herbs, lemongrass, garlic, lime leaves, shallot, ginger, chillies and chilli paste (peanuts)
41. **Pla Chu Chi (GF)** 🍴 19
Crispy deep fried whole sea bass topped with smooth creamy coconut red curry sauce
42. **Pla Prieu Wan (GF)** 19
Crispy deep fried whole sea bass topped with a sweet and sour sauce
43. **Pla Neung Manao (GF)** 🍴 19
Steamed whole sea bass with spicy lemon sauce
44. **Pla Neung in Black Bean Sauce** 🍴 19
Steamed whole sea bass with ginger, mushroom, chilli and spring onion in a black bean sauce
45. **Pla Neung Pae-Sa (GF)** 🍴 19
Steamed whole sea bass with ginger, lemongrass, galangal, chilli and lime leaf
46. **Pla Neung See-iew** 19
Steamed whole sea bass with ginger, spring onion and soya sauce

Mixed Seafood

47. **Phad Talay Prik Phaow** 🍴 16
Stir fry mixed seafood with chilli paste (peanuts), onion, spring onion and basil leaves
48. **Talay Phad Pongaree** 🍴 16
Stir fry mixed seafood with yellow curry, egg, onion, spring onion, pepper and celery, topped with a drizzle of chilli oil

Salmon

49. **Salmon Chu Chi (GF)** 🍴 16
Deep fried salmon slices topped with a smooth creamy coconut red curry sauce
50. **Salmon Pae-Sa (GF)** 🍴 16
Steamed salmon slices topped with a sauce made from ginger, lemongrass, galangal, chillies and lime leaf
51. **Salmon Samunprai (GF)** 🍴 16
Crispy deep-fried salmon topped with a sauce of Thai herbs, lemongrass, garlic, lime leaves, mint, shallot, ginger, chillies and chilli paste (peanuts)

Steak

52. **Weeping Tiger (GF)- flambéed with whisky at the table** 23
Grilled, specially marinated Devon Rose tender striploin steak served in a hot pan with a spicy sauce on the side

Roast Duck

53. **Bpet Makam** 13
Sliced roast duck served on steamed Chinese leaves and topped with a tamarind sauce

Vegan House Special

54. **Tao Hu Song Khreung (Vg)** 🍴 13
Tofu, coated and deep fried, stir fried with ginger, mushroom, chilli and spring onion in a black bean sauce

Thai Curries

(add rice as required - see below)

60. Gaeng Kiew Wan (GF) – Thai Green Curry 🌶️

World famous, fragrant, Thai green curry containing green curry paste, coconut milk, bamboo shoots, pepper and fresh herbs

61. Gaeng Daeng (GF) – Thai Red Curry 🌶️

Thai red curry containing red curry paste, coconut milk, bamboo shoots, pepper and fresh herbs

62. Gaeng Panaeng (GF) – Thai Panaeng Curry 🌶️

Thai Panaeng curry in a dry smooth red curry sauce containing coconut milk, ground peanuts and lime leaves

63. Gaeng Bpaa (GF) – Thai Jungle Curry 🌶️

Red Thai curry made with vegetables & Thai herbs. No coconut milk

Bpet	Roasted Duck (with tomato and pineapple)	13
Gai	Devon Free Range Chicken	12
Khoong	Prawns	12
Nuea	Devon Naturally Reared Beef	11
Moo	Devon Free Range Pork	11
Tao Hu	Tofu (Vg)	11

64. Massaman Curry – Beef Curry 🌶️ 13

Massaman curry is a traditional Thai curry slow-cooked for 4 hours, with Devon Naturally Reared Beef in coconut milk, potatoes, ground peanuts and onions.

65. Khoong Chu Chi (GF) 🌶️ 13

Prawns topped with smooth creamy coconut curry sauce and lime leaves

Noodles & Spaghetti

80. Phad Thai

Thai stir fried rice noodles in a delicious tamarind sauce with Devon free range egg, bean sprouts and spring onions with dried chillies and crushed peanuts (optional). A street food classic!

81. Spaghetti Phad Khee Mao 🌶️

Thai style stir fried spaghetti with chilli, garlic, vegetables, and Thai basil leaves in an oyster sauce

Gai	Devon Free Range Chicken	12
Khoong	Prawns	12
Nuea	Devon Naturally Reared Beef	11
Moo	Devon Free Range Pork	11
Tao Hu	Tofu, (Vg option available)	11

House Special Stir Fry

(add rice as required - see below)

78. **Phad Kanah Moo Grob – Pork Belly with cabbage leaves** 🍴 12
Stir fried crispy Devon Free Range Pork Belly with cabbage leaves, garlic and chillies in an oyster sauce
79. **Phad Bai Krapaow Moo Grob – Pork Belly with chilli & basil** 🍴 12
Stir fry with crispy Devon Free Range Pork Belly, garlic, chilli, and Thai basil leaves in an oyster sauce

Stir Fry – Phad

(add rice as required - see below)

70. **Phad Namman Hoi – Stir fry in oyster sauce**
Mushrooms, onion, sweet pepper and spring onion in an oyster sauce
71. **Phad Med Ma Muang – Stir fry with cashew nuts**
Cashew nuts, mushrooms, sweet pepper, onion and garlic in an oyster sauce
72. **Phad Bai Krapaow – Stir fry with basil leaf** 🍴
The famous Thai stir fry with sweet pepper, green beans, onion, chilli, garlic, Thai basil leaves in an oyster sauce
73. **Phad Prieu Wan – Sweet and Sour stir fry**
Sweet pepper, carrot, tomato and pineapple in a sweet and sour sauce
74. **Phad Khing – Stir fry with fresh ginger** 🍴
Fresh ginger, mushrooms, onion, sweet pepper, spring onion and oyster sauce
75. **Phad Gratiem Prik Tai – Stir fry with garlic**
Prepared in a sauce made with garlic, white pepper and oyster sauce
76. **Phad Phed – Stir fry in red chilli paste** 🍴
Red chilli paste, bamboo shoots, green beans, lime leaf, Thai herbs, oyster sauce and a dash of coconut cream

Gai	Devon Free Range Chicken	12
Bpet	Roasted Duck	12
Khoong	Prawns	12
Pla Muek	Squid	12
Nuea	Devon Naturally Reared Beef	11
Tao Hu	Tofu (<i>Vg</i> option available)	11
Pak	Mixed vegetables (<i>Vg</i> option available)	10

Rice Main Course

82. Khaow Phad Subparod Special Stir Fried Rice		13
Chicken & Pineapple, with Devon Free Range Chicken, pineapple, spring onion and onion		
83. Khaow Phad – Stir fried rice		
Devon Free Range egg, spring onion, tomato and onion, soya sauce, with		
Gai	Devon Free Range Chicken	12
Khoong	Prawns	12
Moo	Devon Free Range Pork	11
Pak	Vegetarian (<i>Vg</i> option available)	10

Side Dishes

90. Kaow Phad Kai	Egg Fried Rice	4.5
Thai Jasmine Rice stir fried with free range egg, peas and finely chopped carrot		
91. Kaow Mapraow	Coconut Rice	3.5
92. Kaow Neow	Thai Sticky Rice	3.5
93. Kaow Grong	Jasmine Brown Rice	3.5
94. Kaow Suay	Thai Jasmine Rice	2.5
95. Plain Noodles		6.5
96. Prawn Crackers		2.5

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Please ask about allergy information

Note: Most Thai food contains fish sauce and/or shrimp paste (unless marked Vegetarian or Vegan) and, whereas some potential allergens are highlighted in the menu, it is impossible to list them all, so it is important that you ask your server if you have any allergies or food intolerances. Some GF items are cooked in same oil as none GF items

Prices includes VAT at 20%.

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