

## Starters

1. **Khoong Sarong** 6  
Deep fried King Prawn wrapped in pastry sheets
2. **Thod Man Pla (GF)** 6  
Thai fish cake with red curry paste and sweet basil
3. **Giau Thod** 6  
Deep fried wonton dumplings filled with prawn & pork
4. **Kanompang Na Khoong** 6  
Sesame prawns on toast (contains pork)
6. **Khanom Jeeb** 6  
Steamed Thai wonton dumpling filled with minced prawn and pork
7. **Satay Gai (GF)** 6  
Marinated Devon Free Range Chicken grilled on skewers served with peanut sauce
8. **Thai Samosa Jay (Vg)** 6  
Deep fried pastry parcels filled with chopped bamboo shoots, Chinese mushrooms and vegetables
9. **Por Pia Jay (Vg)** 6  
Thai spring rolls with glass noodles and vegetables wrapped in pastry sheets
10. **Tempura Pak (Vg)** 6  
Various vegetables deep fried in a light Thai style batter
11. **Todd Mun Khaow Pod (Vg) (GF)** 6  
Deep fried sweet corn fritters made with red curry paste

### Mixed Platter of Starters

(Minimum order 2 people – price is per person)

14. **Mixed Platter** 7pp  

<b>Satay Gai (GF)</b>	Chicken Satay with peanut sauce
<b>Por Pia Jay</b>	Vegetable Spring roll
<b>Kanompang Na Khoong</b>	Sesame prawns on toast
<b>Thod Man Pla (GF)</b>	Thai fish cakes
<b>Giau Thod</b>	Deep fried wonton dumplings
15. **Vegetarian Mixed Platter(Vg)** 6.5pp  


<b>Todd Mun Khaow Pod (GF)</b>	Deep fried sweet corn cake
<b>Por Pia Jay</b>	Spring roll
<b>Tempura Pak</b>	Deep fried vegetables in batter
<b>Samosa Jay</b>	Vegetable Samosa
<b>Thoong Thong Jay</b>	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)             | 7    |
| Khoong  | Prawns                         | 10.5 |
| Gai     | Devon Free Range Chicken (GF)  | 7    |
| Hed     | Mushroom (Tom Yam not Vg) (GF) | 6    |


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





31. **Som Tam (Vg option available)**   
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

33. **Yam Neua (GF)** 10  
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) |  | 11 |
| Moo (Devon Free Range Pork) (GF)    |  | 10 |



35. **Phla Khoong (GF)**  11  
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)**  17  
Crispy deep-fried whole sea bass topped with Thai herbs, lemongrass, garlic, lime leaves, shallot, ginger and chillies
41. **Pla Chu Chi (GF)**  17  
Crispy deep fried Whole Sea Bass topped with smooth creamy coconut red curry sauce
43. **Pla Neung Manao (GF)**  17  
Steamed Whole Sea Bass with spicy lemon sauce
45. **Pla Neung Pae-Sa (GF)**  17  
Steamed Whole Sea Bass with ginger, lemongrass, galangal, chilli and lime leaf

### Mixed Seafood

47. **Phad Talay Prik Phaow**  14.5  
Stir fry mixed seafood with chilli paste (peanuts), onion, spring onion and basil leaves
48. **Talay Phad Pongaree**  14.5  
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)**  14.5  
Deep fried Salmon slices topped with a smooth creamy coconut red curry sauce
50. **Salmon Pae-Sa (GF)**  14.5  
Steamed Salmon slices topped with a sauce made from ginger, lemongrass, galangal, chillies and lime leaf
51. **Salmon Samunprai (GF)**  14.5  
Crispy deep-fried salmon with Thai herbs, lemongrass, garlic, lime leaves, shallot, ginger and chillies


### Steak

52. **Weeping Tiger (GF)- flambéed with whisky** 21  
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** 11.5  
Sliced Roast duck served on steamed Chinese leaves and topped with a tamarind sauce

### Vegan House Special

54. **Tao Hu Song Khreung (Vg)**  11.5  
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 Thai Green curry paste, coconut milk, vegetables and fresh herbs

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

Thai Red curry containing Thai 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	11.5
Gai	Devon Free Range Chicken	11
Khoong	Prawns	11
Nuea	Devon Naturally Reared Beef	10
Moo	Devon Free Range Pork	10
Tao Hu	Tofu (Vg)	10

#### 64. Massaman Curry – Beef Curry

A traditionally curry slow-cooked for 4 hours, with Devon Naturally Reared Beef in coconut milk, potatoes, ground peanuts and onions

### 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!

Gai	Devon Free Range Chicken	11
Khoong	Prawns	11
Nuea	Devon Naturally Reared Beef	10
Moo	Devon Free Range Pork	10
Tao Hu	Tofu, (Vg 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	11
Khoong	Prawns	11
Moo	Devon Free Range Pork	10
Pak	Vegetarian (V) (Vg)	9

### House Special Stir Fry

#### 79. Phad Bai Krapaow Moo Grob 11

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 Priew 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	11
Bpet	Roasted Duck	11
Khoong	Prawns	11
Pla Muek	Squid	11
Tao Hu	Tofu (Vg option available)	10
Nuea	Devon Naturally Reared Beef	10
Pak	Mixed vegetables (Vg option available)	9

### Side Dishes

90. Kaow Phad Kai	Egg Fried Rice	4
91. Kaow Mapraow	Coconut Rice	3
92. Kaow Neow	Thai Sticky Rice	3
94. Kaow Suay	Thai Jasmine Rice	2.5
95. Plain Noodles		6

# JASMINE

## THAI RESTAURANT

## TAKE-AWAY MENU



Jasmine-exeter.co.uk

01392 689988

A selection of our most popular dishes  
For the full menu please visit the website

GF – Gluten-free V – Vegetarian Vg – Vegan

Please ask about allergy information. Many dishes are available as vegan.