



Britannia Thai

1 High Street
Milford on Sea
SO41 0QF

01590 642226

www.britanniathai.com

MENU

15% OFF TAKE
AWAY ORDERS

Opening Hours: Lunchtime Wednesday - Sunday 12noon - 3.00pm
Evening Tuesday - Sunday 5.30pm - 10.00pm

 Medium Hot  Hot  Very Hot

Starters :

- | | |
|--|-------|
| 1. Prawn Crackers | £3.95 |
| Served sweet chilli sauce | |
| 2. Chicken Satay | £8.25 |
| Succulent marinated chicken grilled on skewers served with cashew nut sauce | |
| 3. Veg Spring Rolls | £7.50 |
| Stir fried cabbage, carrot, shitake mushrooms, onion and glass noodles wrapped in Thai pancake served with plum sauce | |
| 4. Prawn on Toast | £8.25 |
| Minced prawn mixed with spices on toast, deep fried and served with sweet chilli sauce | |
| 5. Sweetcorn Cakes | £7.75 |
| Sweetcorn mixed with red curry paste, Kaffir lime leaves deep fried served with sweet chilli sauce | |
| 6. Duck Spring Rolls | £9.25 |
| Shredded rich duck, shredded carrot, white onion and leek wrapped with Thai pastry | |
| 7. Salt and Pepper Squid | £8.75 |
| Lightly floured coated squid deep fried until it fluffs up with a scattering of salt, ground black pepper, spring onion and finely sliced chilli. Served with chilli sauce | |
| 8. Mieng Pla Salad  | £9.95 |
| Crispy seabass, diced chilli, red onion, ginger, lemongrass, lime and roasted cashew nuts resting on a bed of betel leaves | |
| 9. Thai Fish Cakes | £7.95 |
| Spiced fish with curry paste mixed with chopped lime leaves and long beans, served with sweet chilli sauce | |
| 10. Vegetable Tempura | £7.75 |
| Deep fried vegetables coated with a light tempura batter. | |

Thai Soup :

- | | |
|---|-------|
| 11. Tom Yum  | |
| A well known soup packed full of main Thai herbs; lemongrass, kaffir lime leaves, galangal, chilli and mushrooms | |
| Chicken | £7.75 |
| Prawn | £8.50 |
| Mushroom | £6.95 |
| 12. Tom Kha  | |
| The ingredients are almost identical to tom yum but this one is creamier with coconut milk, mushrooms and cherry tomatoes | |
| Chicken | £7.75 |
| Prawn | £8.50 |
| Mushroom | £6.95 |

Thai Salad :

- | | |
|--|--------|
| 13. Papaya Salad  | £9.95 |
| Green papaya mixed with carrots, string beans, cherry tomatoes and a spicy crushed cashew nut dressing | |
| 14. Thai Beef Salad  | £14.95 |
| Smokey grilled sirloin sliced, resting on a bed of mixed salad drizzled with famous lime juice, chilli and coriander sauce | |

Some dishes in this menu may contain fish sauce, soya sauce or nuts. Please inform the management of any allergies before ordering.

– DISHES CAN BE Milder OR HOTTER ON REQUEST –

CLICK & COLLECT : Place your take away order here...  www.britanniathai.com

Main Dishes :

- | | |
|---|--------|
| 15. Pla Nueng Manow  | £19.95 |
| Steamed sea bass served on a bed of white cabbage and pak choi accompanied with hot and sour Thai seafood sauce, ginger, spring onion and chilli garnish | |
| 16. Koong Ma Kham | £20.95 |
| Stir fried fresh king prawns in tails with naturally sweet and sour tamarind sauce, peppers, white onion, cucumber, tomato, mushrooms, baby corn and pineapple garnished with fried shallots, cashew nuts and fresh coriander | |
| 17. Koong Chu Chi | £20.95 |
| Grilled king prawn in shells served alongside aromatic thick rich red curry sauce and garnished with sweet basil and kaffir lime leaves | |
| 18. Sea Bass Pad Cha  | £19.95 |
| Crispy fried sea bass fillet topped with slices of grachai (like ginger), chilli, garlic, and green peppercorns all stir-fried in a flaming hot wok | |
| 19. Tamarind Duck | £19.95 |
| Sliced roasted duck breast with skin sat on a bed of crispy noodles finished with sweet and sour tamarind sauce | |
| 20. Weeping Tiger  | £21.95 |
| Grilled sirloin steak Thai style topped with special mild chilli sauce | |
| 21. Pepper Beef  | £22.95 |
| Grilled beef sirloin stir fried with white onion, mushrooms, chilli, basil, green peppers, corn and oyster brandy sauce | |

Curry Dishes :

- | | |
|---|--|
| 22. Jungle Curry  | |
| The hottest curry on offer is cooked with wild jungle spices and herbs | |
| 23. Green Curry  | |
| Thai green curry cooked in coconut milk with bamboo shoots, bell pepper, courgette, aubergine and Thai herbs | |
| 24. Thai Red Curry | |
| Thai red curry cooked in coconut milk with tomato, pineapple, bell pepper and Thai herbs | |
| 25. Massaman Curry | |
| Strong muslim influence of Thai food, from the deep south. Made from dry spices such as cumin, cinnamon and cardamom while other Thai curries are made from fresh herbs | |
| 26. Panang Curry | |
| A mild, slightly spicy curry with coconut cream, kaffir lime leaves, green and red peppers | |

Stir-Fry :

- | | |
|---|--|
| 27. Pad Khing (Stir Fried Ginger)  | |
| A savoury combination of shredded ginger, spring onion, baby corn and black fungus mushroom | |
| 28. Pad Ga Prao (Stir Fried Basil)  | |
| Stir fried with fresh chilli, bell peppers, beans, garlic and basil leaves | |
| 29. Pad Med Mamaung (Stir Fried Cashew Nuts)  | |
| Stir fried cashew nuts, bell peppers, carrots, white onion, mushrooms and spring onions | |
| 30. Pad Prik  | |
| It is a stir fry with red curry paste, Thai long beans and kaffir lime leaves | |
| 31. Pad Num Mun Hoi (Stir Fried Oyster Sauce) | |
| Your selection stir fried with mushrooms, mangetout, baby corn, bell peppers and stir fried oyster sauce | |
| 32. Pad Prew Wan (Stir Fried Sweet & Sour) | |
| Stir fried with pineapple, cucumber, tomato, onion, pepper and mushrooms flavoured with homemade sweet & sour sauce | |
| 33. Mixed Vegetable Stir Fry | |
| Stir fry carrot, broccoli, mange tout, spring greens and bean sprouts with oyster sauce | |

All Curry and Stir-Fry Dishes :

Chicken	£13.95
Beef	£15.95
Lamb	£15.95
Duck	£15.95
Prawn	£15.50
Sea Bass	£19.95
Vegetable	£12.95

Rice & Noodles :

- | | |
|---|--------|
| 34. Steamed Jasmine Rice | £3.95 |
| 35. Sticky Rice | £4.25 |
| 36. Egg Fried Rice | £4.25 |
| 37. Coconut Rice | £4.25 |
| 38. Special Fried Rice (chicken and vegetable) | £11.50 |
| 39. Plain Noodles | £4.50 |
| 40. Vegetable Pad Thai  | £12.95 |
| 41. Chicken Pad Thai  | £13.95 |
| 42. Prawn Pad Thai  | £15.50 |