

Main Courses - Stir Fried (continued)

66 Pud Preow Whan

Thai style sweet and sour sauce with pineapple, tomato, cucumber, peppers, spring onion and onion.

G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

67 Pud Pring Khing Tua

A medium hot dish with red curry paste stir-fried with kaffir lime leaves, fresh chilli and green beans.

G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

Main Courses - Gaeng (Curry)

Vegetarian options available

70 Gaeng Keow Wan (Green curry - famous curry from central Thailand)

Medium hot Thai green curry cooked in coconut milk with bamboo shoots, fresh chilli, Thai basil leaves and Thai aubergines.

G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

71 Gaeng Phed (Red curry - one of the most popular curries in Thai cuisine)

Mild Thai red curry cooked in coconut milk with bamboo shoots, fresh red chilli paste, Thai basil leaves and Thai aubergines.

G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

72 Gaeng Luang (Yellow curry)

Mild Thai yellow curry cooked in coconut milk with potatoes and onion

G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

73 Pa Naeng

Chicken cooked in coconut milk, medium hot curry paste with lime leaf and pepper.

G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

74 Gaeng Mussaman

A mild curry with potato, onion, anise, Mussaman curry paste (medium hot chilli mixed with herbs & spices, cinnamon seeds & roasted peanut)

G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken£5.90

75 Gaeng Chuu Chee

Thai red curry paste cooked in coconut milk with Kaffir lime leaves, lemongrass, fresh chilli, pepper and galanga.

G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

76 Gaeng Par (Jungle curry, typically found in rural North Eastern villages)

A hot and spicy curry with mixed vegetables, Thai aubergines, bamboo shoots, fresh Turmicuni root (Thai ginger) and fresh peppercorns.

G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

Noodles (Guey Teow) & Rice Dishes (Kao)

80 Guey Teow Pud Thai (national dish of Thailand)£6.50
Traditional Thai thin rice noodles fried with tamarind paste, egg, spring onion, bean sprouts and king prawns.

81 Guey Teow Pud Kee Mao

Thai thick rice noodles fried with fresh chilli, Thai sweet basil leaf, green bean, bamboo shoots, mushrooms and egg.

G) Goong: King Prawn S) Pla Meug: Squid£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

82 Guey Teow Pud See-Ew

Thai thick rice noodles stir-fried in egg with vegetables, dark soya sauce and egg.

G) Goong: King Prawn S) Pla Meug: Squid£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

83 Pad Mee Ruam Mit

Fine round egg noodle stir-fried with mixed meat, seasonal vegetables, cashew nuts and roasted chillies.

.....£5.90

84 Kao Pud Ruam Mit

Special egg fried rice with mixed meat and vegetables.

.....£5.90

85 Kao Pud Prig

Egg Fried rice with fresh chilli, Thai basil leaves, green bean, bamboo shoots and mushrooms.

G) Goong: King Prawn S) Pla Meug: Squid£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

86 Kao Pud Kai

Fried rice with egg.£2.00

87 Kao Pao

Steamed Thai fragrance rice.£1.80

88 Kao Grati

Steamed Thai fragrance rice with coconut milk.£2.20

89 Kao Neow

Thai sticky rice.£2.20
Traditionally rolled up, and eaten by hand.

90 Pad Mee

Fine round egg noodle stir-fried with spring onion, pepper, onion and bean sprouts.£2.20

91 Thai spicy prawn crackers

.....£1.50

Vegetarian Starters

100 Mixed vegetarian starters (for 2 people)£8.00
A wonderful display of our Chef's selection of mixed starters in one tasteful dish.

101 Por Pea Tord

Thai vegetable spring rolls, served with sweet chilli plum sauce.£3.50

102 Thai Tempura

Thai mixed vegetables in batter, served with sweet chilli sauce.£4.00

103 Mun Tord

Fried sweet potatoes in batter, served with a sweet cucumber with peanut dip and a sweet chilli plum sauce.£4.00

104 Peanut Sauce Salad

Fried tofu, lettuce, cucumber, pepper, onion, tomato, cashew nuts, boiled eggs and topped with peanut sauce.£4.00

105 Tao-Hoo Tod

Fried tofu with sweet chilli sauce and ground roasted nuts.£3.50

106 Toong Thong

(Golden money bag)£4.00
Traditional money bag shaped rice pastry parcel filled with mixed vegetables served with sweet chilli sauce.



Open during the day for sit-in & takeaways. Thai salads, sandwiches, light meals & snacks. Along with freshly made Lavazza Coffee.

thai snack boxes lavazza coffees frapés smoothies

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0131 669 0518

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0131 669 8475

open until 11pm every day

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thai2Go takeaway

Snacks and Starters

1 Thai mixed starters (10 items for 2 people)£9.00
A wonderful display of our Chef's best selection of mixed starters in one tasteful dish.

2 Satay
Meat of your choice marinated in Thai herbs and spices, skewered on bamboo sticks then char grilled and served with a peanut sauce (4pcs)
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£3.50
Mixed Satay, Chicken, Beef and Pork (6pcs).....£4.50

3 Goong Yang£4.50
King prawns skewered and cooked on the char grill, served with Thai seafood sauce dip (4pcs)

4 Por Pea Tord served with a sweet chilli plum sauce.
Crispy Thai chicken and vegetable spring rolls£3.50
Crispy Thai duck and vegetable spring rolls£4.00

5 Peek gai yang£3.50
Chicken wings stir fried with cinnamon, sweet chilli sauce, garlic and fresh chilli then char grilled.

6 Kanom Pan Na Goong£3.50
Minced prawns on crispy toast, sprinkled with sesame seeds served with a sweet cucumber dip.

7 Goong Hom Pa£4.50
Large marinated king prawn wrapped in rice pastry, lightly fried and served with a sweet chilli plum sauce.

8 Tord Mun Pla£4.00
Thai fish cakes, made from a mixture of minced fish and prawn, lemon grass and Thai spices, served with a sweet cucumber and ground peanut dip (4pcs)

9 Goong Tord (Thai tempura)£5.00
Deep fried prawns in batter with breadcrumbs, skewered and served with sweet chilli sauce.

10 Toong Thong (Golden money bag)£4.50
Traditional money bag shaped rice pastry parcel filled with chopped king prawn and mixed vegetables served with sweet chilli sauce

11 Kradoog Moo Yang (tasty, not swimming in sauce!)£4.00
Barbecued pork spare ribs marinated in honey and Thai spices.

12 Hoy Obb£4.50
Mussels steamed with sweet basil, lemongrass, galangal and kaffir lime leave. serve with a separate hot and sour fresh chilli sauce.

13 Thai spicy prawn crackers£1.50

Thai Salad's (Yum)

Salad dressings (nam yum; fish sauce, lemon juice and chilli) differ from those in the West in that they are not oily and contain no fats of any kind, making them both light and delicious (Aloy!) ideal as a starter or additional shared main course.

These spicy dishes are cooked medium hot but please specify to suit your tastes.

15 Som Tam (refreshing with tangy spicy edge)£4.95
A very popular Thai salad. Grated carrot muddle with tomatoes, garlic, green beans, fresh chilli, ground peanut and lemon juice.

16 Yum Nuea (a hot & sour Thai beef salad)£6.50
Char grilled Scottish Sirloin, sliced and tossed with salad, red onions, tomatoes with garlic, lime and fresh chilli sauce.

17 Laab Gai£4.95
Minced chicken mixed with red onion, rice and chilli powder, spring onion and mint leaves, dressed with lime, chilli and fish sauce.

18 Yum Woonson (vermicelli salad)£6.50
King prawns with minced chicken, mung bean noodles and tossed with salad, red onions, tomatoes with garlic, lime and fresh chilli sauce.

19 Yum Talay (Sea food salad)£7.00
Mixed seafood tossed with salad, red onions, tomatoes with garlic, lime and fresh chilli sauce.

20 Pla Goong£6.50
King Prawn mixed with Thai herbs and seasoned with a hot & sour fresh chilli sauce, loaded with sliced fresh lemongrass and kaffir lime leaves.

21 Yum Hoi Shell£6.50
Quick sauteed scallops tossed with salad, red onions, tomatoes with garlic, lime and fresh chilli sauce.

22 Ped Nam Tok£7.00
Roasted duck, slice and mixed with red onion, rice and chilli powder, spring onion and mint leaves, dressed with lime, chilli and fish sauce.

23 Nua Nam Tok£6.50
Char grilled steak slice and mixed with red onion, rice and chilli powder, spring onion and mint leaves, dressed with lime, chilli and fish sauce.

24 Salad Kaek
Meat with lettuce, cucumber, pepper, onion, tomato, cashew nuts, boiled egg and topped with peanut sauce.
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£4.90

Soups

28 Tom Yum
Very famous spicy hot and sour lemon grass, galangal and kaffir lime leaf flavoured soup with mushrooms.
Gai: chicken£3.50
Goong: King prawns£4.00
Hed: Mushroom£3.50

29 Tom Kha
With coconut milk, offering a mellow creamy version of Tom Yum.
Gai: chicken£3.50
Goong: King prawns£4.00
Hed: Mushroom£3.50

Main Courses - Duck specialities

30 Ped Yang£6.90
Thai roast duck, topped with Thai duck sauce, served with slices of cucumber and pickled ginger.

31 Ped Nam Phung£6.90
Sliced duck breast stir-fried with onion, spring onion, peppers and honey syrup.

32 Ped Kee Mao£6.90
Sliced duck breast stir-fried with fresh chilli, Thai basil leaves, green bean, bamboo shoots and mushrooms.

33 Ped Pud King£6.90
Duck breast stir-fried with fresh sliced ginger root stir-fried with spring onion, black mushrooms, pepper, onion, mushrooms, soy bean paste and Thai whisky.

34 Gaeng Phed Ped Yang (a very tasty mild curry)£6.90
Roast Duck cooked with Thai red curry paste, coconut milk, cherry tomatoes, pineapple, lychee fruit, fresh chilli and Thai sweet basil leaves.

35 Ped Ma Kham£6.90
Roasted duck breast served sliced in a sweet tamarind sauce topped with crispy shallots.

Main Courses - Fish Specialities

40 Pla Rad Prig£6.50
Crispy fried fish topped with a sweet chilli and garlic sauce.

41 Pla Chu Chee£6.50
Crispy fried fish topped with Thai red curry paste cooked in coconut milk with Kaffir lime leaves, lemongrass, fresh chilli, pepper and galangal.

42 Pla Jian£6.50
Crispy fried fish topped with stir fried vegetables, ginger, spring onion, black mushrooms, pepper, onion, soy bean paste and Thai whisky.

43 Pla Preow Whan£6.50
Crispy fried fish topped with pineapple, tomato, cucumber, peppers, spring onion and onion in our own sweet & sour sauce.

Main Courses - Seafood

50 Goong Pao (a treat worth sharing!)£12.00
Huge! U5 size char grilled butterfly prawns, served with a hot and sour chilli sauce for dipping (4pcs)

51 Goong Pong-Galee£9.00
Huge! U5 size (3pcs) Butterfly prawns stir-fried in a creamy yellow curry sauce with eggs, onion, pepper, and spring onion.

52 Talay Pi-Rod£7.50
Mixed seafood stir-fried with fresh chilli, Thai basil leaves, green bean, bamboo shoots and mushrooms.

53 Pud Poy Sien£7.50
Stir-fried mixed seafood with mung bean noodle, vegetables and oyster sauce.

54 Pud Preow Whan Talay£7.50
Mixed sea food stir-fried Thai style sweet and sour sauce with pineapple, tomato, cucumber, peppers, spring onion and onion.

55 Pad Nam Prig Pao Talay£7.50
Mixed seafood stir-fried with chilli paste, onion, pepper, mushrooms and Thai sweet basil leaves.

Main Courses - Seafood (continued)

56 Tord Kratiem Prig Thai Talay£7.50
Mixed seafood Stir fried with ground pepper, spring onion, garlic and coriander paste on a bed of lettuce.

57 Pud Prig Gaprao Pla-Muk£6.90
Stir-fried squid with fresh chilli, Thai basil leaves, green bean, bamboo shoots and mushrooms.

58 Pla-Muk Tord Kratiem Prig Thai£6.90
Stir fried squid with ground pepper, spring onion, garlic and coriander paste on a bed of lettuce.

59 Pla-Muk Pud Khing£6.90
Stir-fried squid with Fresh sliced ginger root, spring onion, black mushrooms, pepper, onion, mushrooms, soy bean paste and Thai whisky.

Main Courses - Stir Fried

Vegetarian options available

60 Pud Nam Mun Hoy (mild but tasty)
A Stir-fry with oyster sauce on a bed of sauteed mushrooms, onion and broccoli
G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

61 Pud Prig Gaprao
Stir-fried with fresh chilli, Thai basil leaves, green beans, bamboo shoots and mushrooms.
G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

62 Pud Prig Sod
Stir-fried with fresh chilli, onion, spring onion and peppers.
G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

63 Pud Khing£5.90
Fresh sliced ginger root stir-fried with spring onion, black mushrooms, pepper, onion, mushrooms, soy bean paste and Thai whisky
G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

64 Tord Kratiem Prig Thai
Stir fried with ground pepper, spring onion, garlic and coriander paste presented on a bed of lettuce.
G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

65 Pud Med Ma-Muang
Stir-fried with dry chilli skins and cashew nuts, spring onion, mushrooms, pepper and onion.
G) Goong: King Prawn L) Gae: Lamb£6.50
B) Neu: Beef C) Gai: Chicken P) Moo: Pork£5.90

