

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

A GUIDE TO OUR DISH: HOT  VERY HOT 
EXTREMELY HOT 

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,

MAIN COURSE

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 MENU B £23.95 PER PERSON 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 [E,S,G]

Stir fried noodle with chicken tamarind sauce bean sprouts, spring onion

STEAMED JASMINE RICE

SET MENU C £26.95 PER PERSON Minimum for 4 person

THAI ON 7EVERN MIXED STARTER [Ce,C,G,E,F,Se,S,]
A Supreme mixed platter of chicken satay, Thai fish cake prawn springroll
Vegetable spring roll, Savoury Thai toast,

Soup [Ce,C,F]  
Hot and sour chicken soup with lemongrass and lime leaf

Main Course
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 [E,S,Ce,G]
THAI STEAMED RICE

SET MENU D £20.95 PER PERSON Minimum for 2 person

VEGETARIAN (V) [Ce,G,E,Se,S,P]
THAI ON 7EVERN MIX VEGETARIAN STARTER
A Supreme mixed platter of vegetarian satay, Thai sweet corn cake,
spring roll, vegetable tempura, golden parcel

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.

STEAMED JASMINE RICE

STARTERS

- 1. MIXED PLATTER (FOR TWO) [Ce,C,G,E,Se,S,P] £14.95**
A Supreme mixed platter of chicken satay, Thai fish cake, prawn spring roll, spring roll, Savoury Thai toast.
- 2. AROMATIC DUCK (FOR TWO) [G,Se,S] £14.95**
Double cook duck with Thai herbs served with pancake spring onions, cucumber and hoi sin sauce.
- 3. SATAY – CHICKEN [C,P,N] £5.95**
Marinated chicken char grilled and served with peanut sauce and cucumber pickle.
- 4. TOD-MAN-PLA (Fish cakes) [C,F,P] £6.25**
Traditional spicy and aromatic Thai fish cakes
- 5. KA NOM JEEB (Dim sum) [Ce,G,C,E,Se,S] £5.95**
0Steamed dumpling won ton wrapper with minced pork and water chestnuts.
- 6. SAVOURY THAI TOAST [Ce,G,C,E,Se,S] £5.95**
Deep fried minced chicken and herbs on toast served with sweet chilli sauce.
- 7. DUCK SAMOSA [G,S,Mo] £6.25**
Spring roll stuffed with vegetable & crispy duckling and served with hoi sin sauce.
- 8. GOONG TEMPURA [G,C,S,E] £5.95**
Deep fried prawn battered served with sweet chilli sauce.
- 9. SEE KRONG MOO OP (Pork Spare Ribs) [S,Mo] £6.95**
Tenderly roasted spare ribs marinated with Thai spice, and syrup.
- 10. POH PIA GOONG (Prawn spring roll) [G,S,Se,C] £6.25**
Deep fried prawn spring roll with our special

stuffing. Served with sweet chilli sauce.

11. HOY-OB   [S,Se,Mo] £6.95

Steamed mussels in a fusion of lemongrass and basil served with traditional, Thai dressing

12. TALAY TORD [G,S,C,Mo] £6.95

Deep fried mussel, tiger prawn, calamari with batter
Serve with sweet chilli sauce.

13. THAI PRAWN CRACKER [G,S,C,Sd] £3.00

VEGETARIAN STARTER

14. POH PIA JAY (V) [G,Ce,S,Se] £5.25

Vegetarian spring roll served with sweet chilli sauce.

15. THUNG THONG PAK (V) [G,S,Se] £5.25

Thai golden parcel stuffed with minced mixed vegetable and served with sweet chilli sauce.

16. KHAO PHOD TORD (V) [G,S,Se] £5.25

Sweet corn cake served with sweet chilli sauce

17. PAK TORD (V) [G,S] £5.25

Deep fried beer battered mixed vegetable served with sweet chilli sauce

18. VEGETARIAN SATAY (V)[S,P] £5.50

Marinated mushroom on bamboo skewer char grilled served with peanut sauce and cucumber pickle.

19. MIXED VEGETARIAN STARTER (V) (Min. For 2 people) [Ce,G,E,Se,S,P] £13.95

A Supreme mixed platter of vegetarian satay, Thai sweet corn cake, prang roll, pack tord, thung thong pak, with variety of sauce.

SOUPS

20. TOM YUM GOONG   [Ce,C,F] £6.95

An all time classic spicy prawn soup with mushroom, lemongrass and fresh Thai chilli.

21. TOM YAM GAI   [Ce,F] £5.95

An all time classic spicy chicken soup with Mushroom, lemongrass and fresh Thai chilli.

22. TOM KHA GOONG 🌶️ [Ce,C,F] £7.25
Coconut soup with tiger prawn, spiced with galangal, lemon grass and lime leaves.
23. TOM KHA GAI 🌶️ [Ce,F] £6.95
Coconut soup with chicken, spiced with galangal, lemon grass and lime leaves.
- THAI SALAD**
24. YAM NUA (Beef salad) 🌶️🌶️ [Ce,F] £9.95
Char grilled beef, served sliced on top of fresh salad with Thai herbs and spicy dressing.
25. SOMTUM (N) 🌶️🌶️ £8.95
A traditional Thai favourite salad Swedes, carrot,[F,P,N]
Cherry tomato, garlic, chillies, lime juice and ground peanut.
26. SEAFOOD SALAD 🌶️🌶️ [Ce,F,Mo,C] £11.95
Mixed seafood with onion and cherry tomato, spring onion with a spicy dressing.
- THAI CURRIES (GANG)**
27. GANG KIAW WAN (GREEN CURRY) 🌶️🌶️ [Ce,C,F] £9.95
Thai green curry with chicken or beef, fresh green chilli in coconut milk with bamboo shoots and basil.
28. GANG DANG (RED CURRY) 🌶️🌶️ [Ce,C,F] £9.95
Thai red curry with chicken or beef cooked in coconut milk, bamboo shoots and basil leaves garnished with shredded red chilli.
29. GANG PA (JUNGLE CURRY) 🌶️🌶️🌶️ [Ce,C,F] £9.95
Thai Jungle curry with chicken or beef, cooked in fresh chillies, krachai, lemongrass shredded lessees galangal. bamboo shoots and long beans.
30. GANG PANANG 🌶️🌶️ [Ce,C,F] £9.95
Choice of chicken, beef cooked in coconut cream relatively dry and garnished with lime leaves.
31. MUSSAMAN CURRY [Ce,C,F,P] £9.95
Choice of beef & chicken : Curry dish from the south of Thailand cooked in rich coconut milk, potatoes and peanut.
32. GANG PED (ROASTED DUCK CURRY) 🌶️🌶️ [Ce,C,F] £11.95
A red curry with roasted duck breast with sweet chilli and lime leaves.
33. YELLOW CURRY 🌶️🌶️ [Ce,C,F] £9.95
Thai yellow curry with chicken or beef with potatoes and onion.

34. GANG KAU SUBPAROD   [Ce,C,F] £11.95
Thai red curry with tiger prawn and pineapple green pepper

CHICKEN (GAI)

35. GAI PAD PRIK    [S,Mo] £9.95
Stir fried chicken, with fresh chillies onion, pepper.

36. GAI PAD MET MA MUANG [G,S,N,Mo,E]  £9.95
Stir fried light battered chicken with cashew nut, pepper and spring onions, mushroom.

37. GAI PAD KHING [S] £9.95
Stir fried chicken with ginger, peppers mushroom and spring onion.

38. GAI PRIAW WAAN [G,S,Mo,E] £9.95
Stir fried slightly battered chicken with sweet and sour sauce with tomatoes, pineapple and spring onion.

39. GAI KRATHIAM PRIK THAI [Ce,G,S,Mo] £9.95
Stir fried chicken with garlic sauce and ground pepper.

40. GAI PAD KA POA    [Ce,G,S,Mo] £9.95
Stir fried chicken with chilli, bamboo shoot basil and long green beans.

41. GAI PAD NAMMAN HOI [Ce,G,S,Mo] £9.95
Stir fried chicken in oyster sauce, mushroom, onion with green pepper and spring onions.

PORK (MOO)

42. MOO PAD PRIK    [Ce,G,S,Mo] £9.95
Stir fried PORK, with fresh chillies onion, pepper.

43. MOO PAD KHING [Ce,G,S,Mo] £9.95
Stir fried pork with ginger, peppers mushroom and spring onion.

44. MOO PAD KA POA    [Ce,G,S,Mo] £9.95
Stir fried pork with chillies, bamboo shoot basil and long green beans.

45. PRIAW WAAN MOO [G,Ce,S,Mo] £9.95
Stir fried pork with sweet and sour sauce with tomatoes, pineapple, spring onion.

BEEF (NUE)

46. NUE PAD PRIK    [Ce,G,S,Mo] £9.95
Stir fried beef, with fresh chillies onion, spring onion and pepper.

47. NUE KRATHIAM PRIK THAI [Ce,G,S,Mo] £9.95
Stir fried beef with garlic sauce and ground pepper.

48. NUE PAD KA PAO    [Ce,G,S,Mo] £9.95
Stir fried beef with chilli, bamboo shoot basil and long green beans.

49. NUE PAD NAMMAN HOI [Ce,G,S,Mo] £9.95
Stir fried beef in oyster sauce, mushroom, onion with green pepper and spring onions.

DUCK (PED)

50. PED PAD PRIK    [Ce,S,Mo] £11.95
Stir fried duck, with fresh chillies onion, pepper.

51. PED PAD MET MA MUANG [Ce,S,Mo,N] £11.95
Stir fried duck with cashew nut, pepper nuts and spring onions, mushroom

52. PED PAD KHING [Ce,G,Mo,S] £11.95
Stir fried duck with ginger, peppers mushroom and spring onion.

53. PED PAD KA PRAO    [Ce,S,Mo] £11.95
Stir fried DUCK with chilli, bamboo shoot basil and long green beans.

54. PED PAD NAMMAN HOI [Ce,S,Mo] £11.95
Stir fried DUCK in oyster sauce, mushroom, onion with green pepper and spring onions.

55. PED MAKHAM (CHEF RECOMMENDED) [Ce,G,Mo,S] £14.95
Crispy sliced roast duck, topped with a three flavour caramelized tamarind sauce served on a bed crispy noodle

PRAWN (GOONG)

56. CHUCHEE GOONG   [Ce,C,F,G] £13.95
An aromatic King Prawn curry in spicy coconut sauce and Thai herbs

57. GOONG PRIEW WAAN [Ce,C,G,S,Mo] £11.95
Stir fried Prawn with sweet and sour sauce with tomatoes, pineapple, spring onion.

58. GOONG KRATHIAM PRIK THAI [Ce,C,G,S,Mo] £11.95
Stir fried tiger prawn with garlic sauce and ground pepper.

59. GOONG PAD KRA POA    [Ce,C,S,Mo] £11.95
Stir fried tiger prawn with chilli, bamboo shoot basil and long green beans.

60.GANG KIAW GOONG (GREEN CURRY)   [Ce,C,F] **£11.95**
Thai green curry with tiger prawn , fresh green chilli in coconut milk with bamboo shoots,basil.

SQUID (PLAMUK)

61. PRA MUK PAD KA POA    [Ce,Mo,S,] **£10.95**
Stir fried squid with chilli, bamboo shoot basil and long green beans.

62. PRA MUK KRATHIAM [F,Mo,S] **£10.95**
Stir fried squid prawn with garlic sauce and ground pepper.

63. PRA MUK PAD PRIK THAI DUM [Mo,S,F] **£10.95**
Stir fried squid with black pepper and pepper, onion, spring onion.

FISH (PLA)

64.PLA CHUCHEE   [F,Ce,C,G] **£12.95**
An aromatic light battered fish top with red curry in spicy coconut sauce and Thai herbs

65.PLA RAD PRIK  [F,G,] **£12.95**
An aromatic light battered fish in sweet chilli and garlic sauce, pepper and Thai basil.

66.PLA NAM TOK   [F,G,C] **£14.95**
Deep fried Sea Bass fillet tossed in spicy "Thai north east style"top with Fresh chillies,corianda,lime leaf.

67. PLA PRIEW WAAN [F,G] **£12.95**
An aromatic light battered fish with sweet and sour sauce with tomatoes, pineapple, cucumber and spring onion.

SIZZLING DISH

68.SIZZLING KING PRAWN    [F,Ce,C,Mo] **£15.95**
Sizzling King Prawns with sweet basil and chillies, pepper

69.SIZZLING BEEF **£13.95**
sizzling Beef marinated in rice wine sauce and vegetables

70. NUE KRA CHAI    **£13.95**
Wok fried slice fillet of beef with krachai, basil, chillies "Kra chai is relative to ginger family added to taste and aroma".

71.GOONG PAD CHA  £14.95
Wok freid king prawn with thai herb,chilli and vegetable

72.WEEPING TIGER  £13.95
Grilled Beef marinated in Thai herbs, garlic and coriander roots, served with hot and spicy chilli, shallot, lime juice sauce.

VEGETARIAN SOUP

73.TOM YAM HED (V)  £5.50
An all time classic spicy mushroom soup with Mushroom, lemongrass and fresh Thai chilli.

74.TOM KHA HED (V)  £5.95
Coconut soup with mushroom, spiced with galangal, lemon grass and lime leaves.

VEGETARIAN DISH

75.PAD KHING TAO HOO (V) [Ce,S] £8.95
Fried bean curd with shredded ginger, mushroom and spring onion in light soya sauce.

76.TAO HOO PAD MED MAMUANG [Ce,S]  £8.95
Stir fried bean curd with cashew nuts and mushroom,carrot,green pepper.

77.PRIEW WAN PAK (V) [Ce,G,S] £8.95
Thai style sweet & sour mixed vegetables.

78.PAD MAKUE SAM ROD (V)  [Ce,G,S] £8.95
Crispy battered aubergines in sweet chilli sauce and garlic sauce topped up with basil

79.PAD KRAPOW PAK (V)   [Ce,S] £8.95
Stir fried mixed vegetables with basil leaves, onion and fresh chilli.

80.GANG KIEW WAN JAY (Green vegetarian curry) (V)   [Ce,S] £89.5
Fresh green chilli paste in coconut milk basil leaves and mixed vegetables.

81.GANG DEANG JAY (Vegetarian red curry) (V)   [Ce,S] £8.95
Red curry using dried long red chilli. Cooked in coconut milk with bamboo

shoots, basil leaves and mixed vegetables.

82.GANG PA JAY (Hot jungle vegetarian curry) (V)  [Ce,S] £8.95
Mixed vegetable cooked in mixed vegetable
and fresh mushroom and bamboo shoot.

83.PAD THAI JAY (V) [Ce,E,S,P] £8.95
Stir fried noodle with tamarind sauce and vegetable,
egg, and bean sprout and spring onion.

NOODLES

84.PAD THAI [Ce,G,S,Mo,C,P,E] Chicken/Prawn £9.50/£10.95
The most popular Thai noodle dish stir fried with tamarind sauce
with prawn or chicken, egg and bean sprout

85.PAD SIEW [Ce,Mo,S,E] £8.95
Stir fried noodles with chicken, green
vegetables, egg and dark soya sauce.

86.PAD MEE [E,S,G] £6.95
Stir fried eggs noodle with bean sprouts, spring onion
with soya sauce.

ACCOMPANIMENTS

87.PAD PAK RAUM [S] £5.95
Stir fried mixed vegetable in soya sauce

88. PAD BROCCOLLI [S] £5.95
Stir fried broccoli with soya sauce

89. PAD THAU NGOK [S] £5.95
Stir fried bean sprouts with soya sauce

90.STEAMED THAI RICE £3.50

91.EGG FRIED RICE [E] £3.95

92.COCONUT RICE £3.95

93.STICKY RICE £3.95

94.THAI ON WYE SPECIAL FRIED RICE [Ce,G,C,E,Mo,S]  £9.95
Exotic fried rice with chicken, tiger prawn, onion
with chillies oil sauce

95.FRENCH FRIED [G] £3.40

Chef Special

96.Pla Muk Luak Jim

Grilled Squid with Thai hot and sour sauce 

£10.95

97.KAI KROB

£9.95

Crispy chicken in garlic,ground pepper sauce top with
Crispy noodle and corianda.

98.SEAFOOD PAD CHA



£15.95

Wok fried mixed seafood with Thai herb, chillies and vegetable
Served on sizzling plate.