



## ***Welcome to Chang Thong Thai Restaurant!***

*The management and staff are delighted to extend a warm welcome to you and to all our customers.*

*A gold elephant ('chang thong' in Thai) as shown in our logo is widely regarded by Thai people as a symbol of luck, happiness and good fortune. We hope that you also are blessed with these gifts.*

**Chang Thong Thai Restaurant**  
14 Ox Row, Salisbury, SP1 1EU  
Tel : (01722) 328 923  
[www.ChangThong.co.uk](http://www.ChangThong.co.uk)

## Appetisers

|                               |       |
|-------------------------------|-------|
| Basket of Thai prawn crackers | £1.50 |
|-------------------------------|-------|

## Starters

|  |                     |
|--|---------------------|
| Mixed starter selection for two or more people   | £7.25<br>per person |
| 1 Por Pia Pak (ปอเปี๊ยะผัก)<br><i>Vegetable Spring Rolls served with sweet chilli sauce</i>                                      | £5.25               |
| 2 Chicken Satay (สะเต๊ะ)<br><i>Slices of succulent chicken grilled and served with a peanut sauce</i>                            | £5.75               |
| 3 Thung Thong (Golden bag) (ถุงทอง)<br><i>Deep-fried parcels of minced chicken and vegetables served with sweet chilli sauce</i> | £5.75               |
| 4 See Klong Moo (ซี่โครงหมู)<br><i>Pork spare ribs marinated in honey, soy sauce and Thai spices and baked</i>                   | £5.75               |
| 5 Tod Man Pra (ทอดมันปลา)<br><i>Hot Thai fish cake served with sweet chilli sauce</i>  | £5.75               |
| 6 Khanom Cheep (Dim sum)<br><i>Steamed parcels of minced pork, prawns and water-chestnut with a sesame sauce topping</i>         | £5.75               |
| 7 Gung Hom Pa<br><i>Deep fried king prawns wrapped in filo pastry and served with sweet chilli sauce</i>                         | £5.75               |
| 8 Gung Chub Pang Tod (กุ้งชุบแป้งทอด)<br><i>Prawns deep-fried in batter</i>  | £6.35               |

## Soups

|   |       |
|---|-------|
| 9 Tom Yum (ต้มยำ)<br><i>Hot and sour soup flavoured with lemon grass, galanga, lime leaves and a squeeze of lemon.</i>                            |       |
| Mushroom  | £5.25 |
| Chicken   | £5.50 |
| Prawns  | £6.00 |
| 10 Tom Kha (ต้มข่า)<br><i>Spicy Thai soup made with coconut milk and flavoured with lemon grass, galanga, lime leaves and a squeeze of lemon.</i> |       |
| Mushroom  | £5.25 |
| Chicken   | £5.50 |
| Prawns  | £6.00 |

## Main Courses

### Salads

- 14 Spicy Thai salads (ยำ)  
*Blended with fresh salad vegetables and garnished with a special hot and sour dressing*
- |            |       |
|------------|-------|
| Beef       | £7.25 |
| King prawn | £7.75 |

### Curries

- 15 Thai green curries (แกงเขียวหวาน)  
*Meat simmered in Thai green curry paste and coconut milk with vegetables*
- |                     |       |
|---------------------|-------|
| Chicken, Pork, Beef | £8.75 |
| Prawns              | £9.25 |
- 16 Thai red curries (แกงแดง)  
*Meat simmered in Thai red curry paste and coconut milk with vegetables*
- |  |       |
|--|-------|
| Chicken, Pork, Beef                      | £8.75 |
| Prawns                                   | £9.25 |
| Duck (with Pineapple, tomato and grapes) | £9.25 |
- 17 Thai jungle curries (แกงป่า)  
*Meat simmered in Thai jungle curry paste with vegetables*
- |                     |       |
|---------------------|-------|
| Chicken, Pork, Beef | £8.75 |
| Prawns              | £9.25 |
- 18 Thai panang dry curries (แกงพะพนง)  
*Meat simmered in panang curry paste with carrots, peppers and sweet basil*
- |                     |       |
|---------------------|-------|
| Chicken, Pork, Beef | £8.75 |
| Prawns              | £9.25 |
- 19 Massaman curries (แกงมัสมั่น)  
*Meat simmered in a Muslim-style curry paste with coconut milk, peanuts, potatoes and onion*
- |               |       |
|---------------|-------|
| Chicken, Beef | £8.75 |
| Prawns        | £9.25 |

## Chicken

|    |  |       |
|----|--|-------|
| 20 | Gai Phad Med Mamuang (ไก่ผัดเม็ดมะม่วง)<br><i>Chicken stir-fried with peppers, cashew nuts and mushrooms in oyster sauce</i> | £8.50 |
| 21 | Gai Phad Praew Wan (ไก่ผัดเปรี้ยวหวาน)<br><i>Chicken stir-fried with mixed vegetables in a sweet and sour sauce</i>          | £8.50 |
| 22 | Gai Phad Krapow (ไก่ผัดกระเพรา)<br><i>Chicken stir-fried with mixed vegetables, fresh chilli, garlic and basil leaves</i>    | £8.50 |
| 23 | Gai Phad Khing (ไก่ผัดขิง)<br><i>Chicken stir-fried with fresh ginger, mushrooms and vegetables</i>                          | £8.50 |

## Pork

|    |  |       |
|----|--|-------|
| 25 | Moo Phad Praew Wan (หมูผัดเปรี้ยวหวาน)<br><i>Pork slices stir-fried with mixed vegetables in a sweet and sour sauce</i>  | £8.50 |
| 26 | Moo Phad Krapow (หมูผัดกระเพรา)<br><i>Pork slices fried with mixed vegetables, fresh chilli, garlic and basil leaves</i> | £8.50 |
| 27 | Moo Kra Theam<br><i>Pork slices fried in a garlic and pepper sauce</i>   | £8.50 |
| 28 | Moo Phad Khing (หมูผัดขิง)<br><i>Pork slices stir-fried with fresh ginger, mushrooms and vegetables</i>                  | £8.50 |

## Beef

|    |  |       |
|----|--|-------|
| 30 | Nua Phad Krapow (เนื้อผัดกระเพรา)<br><i>Beef slices fried with mixed vegetables, fresh chilli, garlic and basil leaves</i> | £8.50 |
| 31 | Nua Phad Numman Hoi (เนื้อผัดน้ำมันหอย)<br><i>Beef slices with vegetables, mushrooms, spring onions and oyster sauce</i>   | £8.50 |
| 32 | Nua Kra Theam<br><i>Beef slices fried in garlic and black pepper sauce</i>   | £8.50 |

## Duck

|    |  |        |
|----|--|--------|
| 35 | Ped Phad Khing (เป็ดผัดขิง)<br><i>Duck lightly stir-fried with fresh ginger and vegetables</i>                   | £13.50 |
| 36 | Ped Khee Mao (เป็ดซีเมา)<br><i>Duck fried with mixed vegetables, fresh chilli, garlic and basil leaves</i>       | £13.50 |
| 37 | Ped Pad Hed Hom (เป็ดผัดเห็ดหอม)<br><i>Duck stir-fried with Chinese mushrooms and vegetables in oyster sauce</i> | £13.50 |

## Seafood and fish

|    |   |        |
|----|---|--------|
| 40 | Pla Muk Phad Nam Prik Phao<br><i>Squid deep-fried in chilli oil with vegetables and sweet basil</i>                             | £8.75  |
| 41 | Pla Muk Phad Krapow<br><i>Squid stir-fried with mixed vegetables, fresh chilli, garlic and basil leaves</i>                     | £8.75  |
| 42 | Gung Phad Praew Wan (กุ้งผัดเปรี้ยวหวาน)<br><i>Prawns stir-fried in a sweet and sour sauce</i>                                  | £9.50  |
| 43 | Gung Phad Krapow (กุ้งผัดกระเพรา)<br><i>Prawns fried with mixed vegetables, fresh chilli, garlic and basil leaves</i>           | £9.50  |
| 44 | Gung Med Mamuang<br><i>Prawns stir-fried with vegetables, peppers, cashew nuts and mushrooms</i>                                | £9.50  |
| 45 | Pla Praew Wan (ปลาเปรี้ยวหวาน)<br><i>Fish deep-fried until brown and crisp, topped with vegetables and sweet and sour sauce</i> | £10.50 |

## Vegetarian

|    |  |       |
|----|--|-------|
| 46 | Tao Hoo Tod (เต้าหู้ทอด)<br><i>Deep-fried fresh bean curd served with sweet chilli sauce</i>                     | £6.25 |
| 47 | Pak Chub Pang Tod (ผักชุบแป้งทอด)<br><i>An assortment of vegetables in batter served with sweet chilli sauce</i> | £6.50 |
| 48 | Phad Pak Ruam Mit (ผัดผักรวมมิตร)<br><i>Stir-fried mixed vegetables</i>  | £6.50 |
| 49 | Phad Tao Hu (ผัดเต้าหู้)<br><i>Fried bean curd with bean sprouts and spring onions</i>                           | £6.50 |
| 50 | Pak Phad Praew Wan (ผักผัดเปรี้ยวหวาน)<br><i>Stir fried mixed vegetables with sweet and sour sauce</i>           | £6.50 |
| 51 | Pak Phad Krapow (ผักผัดกระเพรา)<br><i>Stir-fried mixed vegetables with fresh chilli and basil leaves</i>         | £6.50 |
| 52 | Gaeng Keowan Pak (แกงเขียวหวานผัก)<br><i>An assortment of vegetables in a green curry paste and coconut milk</i> | £6.80 |
| 53 | Gaeng Dang Pak (แกงแดงผัก)<br><i>An assortment of vegetables in a red curry paste and coconut milk</i>           | £6.80 |

## Rice and Noodles

|    |  |       |
|----|--|-------|
| 54 | Khao Suey (ข้าวสวย)<br><i>Plain boiled rice</i>  | £3.00 |
| 55 | Khao Nhiow (ข้าวเหนียว)<br><i>Thai sticky rice</i>   | £3.50 |
| 56 | Khao Phad Kai (ข้าวผัดไข่)<br><i>Egg fried rice</i>  | £3.50 |
| 57 | Khuay Tiew Phad (ก๋วยเตี๋ยวผัด)<br><i>Plain rice stick noodles with egg, bean sprouts and spring onions in soy sauce</i>               | £6.25 |
| 58 | Phad Thai (ผัดไทย)<br><i>Fried rice stick noodles with chicken or prawns, egg, bean sprouts and spring onions in a phad thai sauce</i> |       |
|    | <i>Chicken</i>   | £7.40 |
|    | <i>Prawns</i>  | £8.00 |

## Set Menus - for two or more people

### *‘Bangkok’*

*£22 per person*

Mixed starter  
Red duck curry  
Sweet and sour prawns  
Beef with chilli and basil leaves  
Stir-fried mixed vegetables  
Rice

### *‘Chiang Mai’*

*£22 per person*

Mixed starter  
Green chicken curry  
Duck with ginger  
Prawns with chilli and basil leaves  
Stir-fried mixed vegetables  
Rice

### *‘Phuket’*

*£21 per person*

Mixed starter  
Red chicken curry  
Beef with oyster sauce  
Pork with chilli and basil leaves  
Stir-fried mixed vegetables  
Rice

## Desserts

*Please refer to our separate Desserts menu*

## Water, Soft Drinks and Juices

|                                   |                         |       |
|-----------------------------------|-------------------------|-------|
| Scottish still or sparkling water | <i>bottle (330 ml)</i>  | £1.40 |
|                                   | <i>bottle (1 litre)</i> | £3.75 |
| Coca Cola                         | <i>glass</i>            | £1.40 |
| Diet Coke                         | <i>glass</i>            | £1.40 |
| Lemonade                          | <i>glass</i>            | £1.40 |
| Orange juice                      | <i>glass</i>            | £1.60 |
| Apple juice                       | <i>glass</i>            | £1.60 |
| Pineapple juice                   | <i>glass</i>            | £1.60 |
| J2O                               | <i>bottle</i>           | £2.00 |

## Beers and Lagers

|                           |  |       |
|---------------------------|--|-------|
| Becks Beer (275 ml) 5.0%  |  | £2.90 |
| Chang Beer (330 ml) 5.0%  |  | £3.10 |
| Singha Beer (330 ml) 6.0% |  | £3.10 |
| Singha Beer (630 ml) 6.0% |  | £5.75 |
| Cobra Beer (660ml) 5.0%   |  | £5.00 |
| Tiger Beer (640ml) 4.8%   |  | £5.50 |

## White Wines

|   |                      |        |
|---|----------------------|--------|
| Norte Chico Sauvignon or Chardonnay (Chile) | <i>Glass (175ml)</i> | £3.50  |
|   | <i>Bottle</i>        | £13.00 |
| Ogio Pinot Gris (Italy)                     |                      | £13.50 |

## Red Wines

|  |                      |        |
|--|----------------------|--------|
| Norte Chico Merlot (Chile)                 | <i>Glass (175ml)</i> | £3.50  |
|  | <i>Bottle</i>        | £13.00 |
| Torres Viña Sol Tempranillo (Spain)        |                      | £15.50 |
| Castillo San Lorenzo Rioja Reserva (Spain) |                      | £18.00 |
| Yellow Tail Shiraz (Australia)             |                      | £18.00 |

## Sparkling Wines

|                             |  |        |
|-----------------------------|--|--------|
| Lindauer Brut (New Zealand) |  | £21.00 |
|-----------------------------|--|--------|

## Spirits

|  |                 |       |
|--|-----------------|-------|
| Scotch Whisky  |                 | £2.20 |
| Irish Whisky   |                 | £2.50 |
| Gin  |                 | £2.20 |
| Vodka  |                 | £2.20 |
| Brandy   |                 | £2.50 |
| Mixers – Coca Cola, lemonade                             |                 | £0.50 |
| Mixers – tonic, soda water, dry ginger ale, bitter lemon | bottle (250 ml) | £0.80 |

## Liqueurs

|            |  |       |
|------------|--|-------|
| Baileys    |  | £2.60 |
| Drambuie   |  | £2.60 |
| Tia Maria  |  | £2.60 |
| Port (LBV) |  | £2.60 |
| Cognac     |  | £3.20 |

## Tea and Coffee

|                   |  |       |
|-------------------|--|-------|
| Jasmine tea (pot) |  | £2.00 |
| Tea (pot)         |  | £2.00 |
| Coffee            |  | £2.00 |

**Payment :** We accept payment by cash, cheque, debit card and major credit cards.



## **Thai Cuisine**

*Thai cuisine ranges from the mild and subtly flavoured to the hot and fiery. Herbs and spices are an integral part of Thai food - chillies, garlic and ginger are commonly used. Thai curries (red and green) are blended from at least nine different ingredients.*

*Thai dishes are commonly comprised of white meats, fish or seafood although beef is also common. Dishes are typically grilled or stir-fried with vegetables, herbs and spices, and served with appropriate sauces.*

*Rice, sticky rice (also known as glutinous rice) or noodles provide a balance to the menu. Sticky rice is particularly popular with grilled meats.*

*The traditional way of eating Thai food is with a fork and spoon on a flat plate. Thai people prefer not to mix main course dishes in order to retain the characteristics and subtleties of each dish.*

*We make our spicy dishes medium hot which suits most people. If you prefer hotter or milder blends of spices please advise your waiter or waitress. We are happy to adjust the spices used to suit your tastes*

## **Vegetarian and Vegan Options**

*We are happy to provide vegetarian and vegan dishes. Please ask your waiter or waitress for details.*

## **Allergies**

*Some of our dishes use ingredients such as eggs or nuts that are known to cause allergic reactions in some people. Please ask your waiter or waitress for guidance*

## **Thai Language.**

*Most Western people find the Thai language difficult – not only are sentences constructed in a different way but the equivalent of the Thai alphabet bears no relation to the Roman alphabet used by Westerners. What also confuses newcomers to the language is that the constructions used vary depending on whether the person speaking is male or female.*

*Some common terms are –*

| <u>English</u>   | <u>Thai male speaker</u> | <u>Thai female speaker</u> |
|------------------|--------------------------|----------------------------|
| Yes or OK        | Krab                     | Ka                         |
| Hello            | Sawasdee krab            | Sawasdee ka                |
| Thank you        | Kob koon krab            | Kob koon ka                |
| (Very) delicious | Aroy (mak) krab          | Aroy (mak) ka              |
| (Not) spicy      | (Mai) phed krab          | (Mai) phed ka              |