



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

Appetisers

Basket of Thai prawn crackers	£1.50
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Starters

Mixed starter selection for two or more people	£6.00 per person
1 Por Pia Pak (ปอเปี๊ยะผัก) <i>Vegetable Spring Rolls served with sweet chilli sauce</i>	£4.50
2 Chicken Satay (สะเต๊ะ) <i>Slices of succulent chicken grilled and served with a peanut sauce</i>	£5.00
3 Thung Thong (Golden bag) (ถุงทอง) <i>Deep-fried parcels of minced chicken and vegetables served with sweet chilli sauce</i>	£5.00
4 See Klong Moo (ซี่โครงหมู) <i>Pork spare ribs marinated in honey, soy sauce and Thai spices and baked</i>	£5.00
5 Tod Man Pra (ทอดมันปลา) <i>Hot Thai fish cake served with sweet chilli sauce</i>	£5.00
6 Khanom Cheep (Dim sum) <i>Steamed parcels of minced pork, prawns and water-chestnut with a sesame sauce topping</i>	£5.00
7 Gung Hom Pa <i>Deep fried king prawns wrapped in filo pastry and served with sweet chilli sauce</i>	£5.00
8 Gung Chub Pang Tod (กุ้งชุบแป้งทอด) <i>Prawns deep-fried in batter</i>	£5.50

Soups

9 Tom Yum (ต้มยำ) <i>Hot and sour soup flavoured with lemon grass, galanga, lime leaves and a squeeze of lemon.</i>	
Mushroom	£4.50
Chicken	£4.80
Prawns	£5.25
10 Tom Kha (ต้มข่า) <i>Spicy Thai soup made with coconut milk and flavoured with lemon grass, galanga, lime leaves and a squeeze of lemon.</i>	
Mushroom	£4.50
Chicken	£4.80
Prawns	£5.25

Main Courses

Salads

- 14 Spicy Thai salads (ยำ)
Blended with fresh salad vegetables and garnished with a special hot and sour dressing
- | | |
|------------|-------|
| Beef | £6.00 |
| King prawn | £6.50 |

Curries

- 15 Thai green curries (แกงเขียวหวาน)
Meat simmered in Thai green curry paste and coconut milk with bamboo shoots and vegetables
- | | |
|---------------------|-------|
| Chicken, Pork, Beef | £7.50 |
| Prawns | £7.95 |
- 16 Thai red curries (แกงแดง)
Meat simmered in Thai red curry paste and coconut milk with bamboo shoots and vegetables
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|--|-------|
| Chicken, Pork, Beef | £7.50 |
| Prawns | £7.95 |
| Duck (with Pineapple, tomato and grapes) | £7.95 |
- 17 Thai jungle curries (แกงป่า)
Meat simmered in Thai jungle curry paste with bamboo shoots and vegetables
- | | |
|---------------------|-------|
| Chicken, Pork, Beef | £7.50 |
| Prawns | £7.95 |
- 18 Thai panang dry curries (แกงพะเนียง)
Meat simmered in panang curry paste with carrots, peppers and sweet basil
- | | |
|---------------------|-------|
| Chicken, Pork, Beef | £7.50 |
| Prawns | £7.95 |
- 19 Massaman curries (แกงมัสมั่น)
Meat simmered in a Muslim-style curry paste with coconut milk, peanuts, potatoes and onion
- | | |
|---------------|-------|
| Chicken, Beef | £7.50 |
| Prawns | £7.95 |

Chicken

20	Gai Phad Med Mamuang (ไก่ผัดเม็ดมะม่วง) <i>Chicken stir-fried with peppers, cashew nuts and mushrooms in oyster sauce</i>	£7.00
21	Gai Phad Praew Wan (ไก่ผัดเปรี้ยวหวาน) <i>Chicken stir-fried with mixed vegetables in a sweet and sour sauce</i>	£7.00
22	Gai Phad Krapow (ไก่ผัดกระเพรา) <i>Chicken stir-fried with mixed vegetables, fresh chilli, garlic and basil leaves</i>	£7.00
23	Gai Phad Khing (ไก่ผัดขิง) <i>Chicken stir-fried with fresh ginger, mushrooms and vegetables</i>	£7.00

Pork

25	Moo Phad Praew Wan (หมูผัดเปรี้ยวหวาน) <i>Pork slices stir-fried with mixed vegetables in a sweet and sour sauce</i>	£7.00
26	Moo Phad Krapow (หมูผัดกระเพรา) <i>Pork slices fried with mixed vegetables, fresh chilli, garlic and basil leaves</i>	£7.00
27	Moo Kra Theam <i>Pork slices fried in a garlic and pepper sauce</i>	£7.00
28	Moo Phad Khing (หมูผัดขิง) <i>Pork slices stir-fried with fresh ginger, mushrooms and vegetables</i>	£7.00

Beef

30	Nua Phad Krapow (เนื้อผัดกระเพรา) <i>Beef slices fried with mixed vegetables, fresh chilli, garlic and basil leaves</i>	£7.00
31	Nua Phad Numman Hoi (เนื้อผัดน้ำมันหอย) <i>Beef slices with vegetables, mushrooms, spring onions and oyster sauce</i>	£7.00
32	Nua Kra Theam <i>Beef slices fried in garlic and black pepper sauce</i>	£7.00

Duck

35	Ped Phad Khing (เป็ดผัดขิง) <i>Duck lightly stir-fried with fresh ginger and vegetables</i>	£11.75
36	Ped Khee Mao (เป็ดซีเมา) <i>Duck fried with mixed vegetables, fresh chilli, garlic and basil leaves</i>	£11.75
37	Ped Pad Hed Hom (เป็ดผัดเห็ดหอม) <i>Duck stir-fried with Chinese mushrooms and vegetables in oyster sauce</i>	£11.75

Seafood and fish

40	Pla Muk Phad Nam Prik Phao <i>Squid deep-fried in chilli oil with vegetables and sweet basil</i>	£7.50
41	Pla Muk Phad Krapow <i>Squid stir-fried with mixed vegetables, fresh chilli, garlic and basil leaves</i>	£7.50
42	Gung Phad Praew Wan (กุ้งผัดเปรี้ยวหวาน) <i>Prawns stir-fried in a sweet and sour sauce</i>	£7.75
43	Gung Phad Krapow (กุ้งผัดกระเพรา) <i>Prawns fried with mixed vegetables, fresh chilli, garlic and basil leaves</i>	£7.75
44	Gung Med Mamuang <i>Prawns stir-fried with vegetables, peppers, cashew nuts and mushrooms</i>	£7.75
45	Pla Praew Wan (ปลาเปรี้ยวหวาน) <i>Fish deep-fried until brown and crisp, topped with vegetables and sweet and sour sauce</i>	£9.00

Vegetarian

46	Tao Hoo Tod (เต้าหู้ทอด) <i>Deep-fried fresh bean curd served with sweet chilli sauce</i>	£4.50
47	Pak Chub Pang Tod (ผักชุบแป้งทอด) <i>An assortment of vegetables in batter served with sweet chilli sauce</i>	£5.50
48	Phad Pak Ruam Mit (ผัดผักรวมมิตร) <i>Stir-fried mixed vegetables</i>	£5.50
49	Phad Tao Hu (ผัดเต้าหู้) <i>Fried bean curd with bean sprouts and spring onions</i>	£5.50
50	Pak Phad Praew Wan (ผักผัดเปรี้ยวหวาน) <i>Stir fried mixed vegetables with sweet and sour sauce</i>	£5.50
51	Pak Phad Krapow (ผักผัดกระเพรา) <i>Stir-fried mixed vegetables with fresh chilli and basil leaves</i>	£5.50
52	Gaeng Keowan Pak (แกงเขียวหวานผัก) <i>An assortment of vegetables in a green curry paste and coconut milk</i>	£6.00
53	Gaeng Dang Pak (แกงแดงผัก) <i>An assortment of vegetables in a red curry paste and coconut milk</i>	£6.00

Rice and Noodles

54	Khao Suey (ข้าวสวย) <i>Plain boiled rice</i>	£2.40
55	Khao Nhiow (ข้าวเหนียว) <i>Thai sticky rice</i>	£2.60
56	Khao Phad Kai (ข้าวผัดไข่) <i>Egg fried rice</i>	£2.60
57	Khuay Tiew Phad (ก๋วยเตี๋ยวผัด) <i>Plain rice stick noodles with egg, bean sprouts and spring onions in soy sauce</i>	£5.00
58	Phad Thai (ผัดไทย) <i>Fried rice stick noodles with chicken or prawns, egg, bean sprouts and spring onions in a phad thai sauce</i>	
	<i>Chicken</i>	£6.25
	<i>Prawns</i>	£6.75

Set Menus - for two or more people

'Bangkok'

*£19.50
per person*

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

'Chiang Mai'

*£19.50
per person*

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

'Phuket'

*£18.50
per person*

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

Desserts

New Forest real dairy ice cream <i>Choice of Vanilla, Chocolate or Strawberry</i>	£2.95
"Mango Sorbet" <i>Mango sorbet with a heart of meringue and decorated with a raspberry, kiwi fruit and lychee</i>	£3.25
"Tartufo Nero Classico" <i>Chocolate ice cream with a zabaglione centre, coated with crushed hazelnuts and dusted with cocoa powder</i>	£3.25
"Cocco Ripeno" <i>A half-coconut shell filled with rich coconut ice cream</i>	£3.25
"Coppa Caffè" <i>Real dairy vanilla ice cream with swirls of coffee cream, topped with chocolate-coated coffee beans</i>	£3.75

Water, Soft Drinks and Juices

Scottish still or sparkling water	<i>bottle (330 ml)</i>	£1.10
	<i>bottle (1 litre)</i>	£3.00
Coca Cola	<i>glass</i>	£1.00
Diet Coke	<i>glass</i>	£1.00
Lemonade	<i>glass</i>	£1.00
Orange juice	<i>glass</i>	£1.25
Apple juice	<i>glass</i>	£1.25
Pineapple juice	<i>glass</i>	£1.25
J2O	<i>bottle</i>	£1.80

Beers and Lagers

Becks Beer (275 ml) 5.0%		£2.60
Chang Beer (330 ml) 5.0%		£2.90
Singha Beer (330 ml) 6.0%		£2.90
Singha Beer (630 ml) 6.0%		£5.25
Cobra Beer (660ml) 5.0%		£4.80
Tiger Beer (640ml) 4.8%		£5.25

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
Castillo San Lorenzo Rioja Reserva (Spain)		£15.50
Diego de Almagro Reserva (Spain)		£15.50
Yellow Tail Shiraz (Australia)		£18.00
Ch Bonnet (Bordeaux)		£23.00

Sparkling Wines

Lindauer Brut (New Zealand)		£21.00
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Spirits

Scotch Whisky		£2.00
Irish Whisky		£2.25
Gin		£2.00
Vodka		£2.00
Brandy		£2.25
Mixers – Coca Cola, lemonade		£0.40
Mixers – tonic, soda water, dry ginger ale, bitter lemon	bottle (250 ml)	£0.80

Liqueurs

Baileys		£2.50
Drambuie		£2.50
Tia Maria		£2.50
Port (LBV)		£2.50
Cognac		£3.00

Tea and Coffee

Tea		£1.50
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 (sometimes 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

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

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.