



SALADS

43. **PAPAYA SOM TUM** 🌶️🍋🥒🥑 **£9.95**
Green papaya mixed with chillies, cherry tomatoes, long beans, garlic and nuts.

RICE & NOODLE

44. **KAO PAD KAI RICE** 🍳🍳 **£3.95**
Egg fried rice.
45. **KAO SUEY RICE** **£3.50**
Steamed thai jasmine rice.
46. **KAO KRA TI RICE** 🍌 **£3.95**
Steamed coconut rice.
47. **STICKY RICE** 🍳 **£5.95**
Steamed glutinous rice.
48. **PAD MEE NOODLES** 🍳🍳🍳 **£6.95**
Stir-fried egg noodles with carrots and beansprout and spring onion.
49. **UDDO NOODLES** **£6.95**
Stir-fried egg noodles with carrots and beansprout and spring onion. japanese herbs.
50. **YAKISOBA NOODLES** **£6.95**
Stir-fried egg noodles with carrots and beansprout and spring onion. japanese Yakisoba sauce.

The below dishes can be prepared with your choice of:

CHICKEN	£10.95	TIGER PRAWNS 🐟	£12.95
LAMB	£11.95	KING PRAWNS 🐟	£14.95
BEEF	£11.95	VEGETABLE & TOFU	£9.95

51. **PAD THAI RICE NOODLES** 🍳🍳🍳🍳🍳 **£6.95**
Stir-fried Thai rice noodles in tamarind sauce and bean sprout and spring onion.
52. **GUAY TIEW PAD KEE MAO RICE NOODLES** 🌶️🍳🍳🍳🍳 **£6.95**
Stir-fried rice noodles with garlic, chilli and vegetables.

VEGETABLE SIDES

53. **PAD PAK** 🍳🍳🍳 **£7.95**
Stir-fried mixed vegetables with oyster sauce.
54. **PAD BEAN SPROUT** 🍳🍳🍳 **£7.95**
Stir-fried bean sprout with bean curd, chilli and spring onion.
55. **PAD PAK CHOI** 🍳🍳🍳 **£7.95**
Stir-fried pak choy with garlic, chilli in oyster sauce.
56. **PAD PAK KEAW** 🍳🍳🍳 **£7.95**
Stir-fried mixed green vegetables in garlic with soya sauce.
57. **PAD HED NORMAI FRESH ASPARAGUS & MUSHROOM** **£7.95**



ALLERGY ADVICE

Some of our menu items may contain nuts, seeds and other Allergens.
If you suffer from Allergens, Please ask a member of staff for more information.



d&p by dimension print : 07990_408080

URBAN THAI



Open 6 Days a Week
(5:00pm – 11:00pm)
CLOSED ON MONDAYS

FREE DELIVERY
Within a 3-mile radius
Minimum Order
£25.00
Last Orders 10:30pm

www.urban-thai.co.uk
bookings@urban-thai.co.uk



01844 274443 / 01844 274388

16 Duke Street, Princes Risborough, HP27 0AT

1.

PRAWN CRACKERS

2.

MIXED STARTER

A selection of Duck spring rolls, chicken satay Fish cakes & prawn on toast.

3.

VEG MIXED STARTER

Vegetable spring rolls, corn cakes, tofu Fritters and courgette fritters.

4.

PED RON

Aromatic duck served with steamed pancake, cucumber and Hoi sin sauce in thai style.

5.

TORD MUN PLA

Thai style fish cake served with sweet chilli sauce.

6.

SATAY GAI

Skewers of tender marinated chicken served with peanut Sauce.

7.

GOONG TEMPURA

Deep fried crispy battered tiger prawns served with sweet thai chilli sauce.

8.

GOYJA (MANDU)

Chicken-Steamed or Fried/ Duck -Fried, Cooked with chef special sauce.

9.

CRYSTAL DUMPLINGS

Popular Vietnomed prawn dumplings topped with sweet say sauce.

10.

KANOM PANG NA GOONG

Deep fried mince prawn on toast served with sweet chilli sauce.

STARTERS

11.

PU NIM RAJ KA TIAM

(Soft Shell Crab)

Deep fried crispy soft shell crab topped with garlic & Pepper sauce.

12.

COMBO CHICKEN BITES

Yum Tum & Honey

13.

PO PIA

Vegetable spring rolls served with sweet chilli sauce.

14.

DUCK ROLLS

Cooked with, Spring roll pestry waraped,insude roast duck,onion, Paper, spring onion, glass noodles, Black fungas and Thai herbs
15.

VEGETABLE SPRING ROLLS
- £5.95

16.

THAI DUMPLINGS

Steamed dumplings filled with seasoned minced chicken and prawn, water chestnuts, fungus strips & carrots topped with fried garlic. Served with homemade sauce.

17.

SALT & PEPPER

Squid / Prawns / Chicken / Tofu

Batter deep fried topped with fried garlic & spring onion, salt, pepper and fresh chillies.

18.

FRIED CRISPY CHILLI BEEF

Cooked with, chef speacial sauce, onion, paper, spring onion, and Thai herbs

SOUP

19.

TOM YUM

Very popular and classic thai hot & spicy soup with mushroom, tomatoes, lemongrass, galangal and kaffir lime leaves.

CHEF'S SIGNATURE

20.

PED MA KHAM

Stir fried duck breast sliced and topped with home-made thai style tamarind sauce, garnished with fried shallots

21.

NEUA LAO DANG

Stir-fried beef in red wine sauce with onion and peppers.

22.

SIZZLING KING PRAWN

Stir-fried with crushed fresh garlic, chilli & thai herbs served in sizzler.

23.

PLA NAM TOK

Deep fried crispy sea-bass cooked with north-east style topped with kaffir lime leafs and coriander.

24.

CHICKEN KATSU CURRY

A japanese classic featuring homemade crispy chicken, served with steamed rice and japanese curry sauce.
25.

PEANUT CHICKEN KATSU
- Mild dry popular japanese style crispy chicken topped with homemade peanut curry sauce.

26.

CHICKEN HONEY SAUCE

Crispy golden chicken coated in our luxurius royal honey giazе, wok-tossed with onions, peppers, cattots, mushrooms and premium roasted cashew nuts, A top-selling favourite known for its perfect balance of crunch, sweetness and savoury depth.

27.

PREMIUM HONEY PRAWNS

Golden crispy prawns tossed in our signature honey giazе, combined with onions, peppers, carrots, mushrooms and roasted cashew nuts, A super-popular dish offering a perfect mix of crunch, sweetness and delicate prawn flavour.

28.

CRISPY FRIED SHREDDED WITH BEEF

(Gai Sap Pad Kra Pao)

Crispy strips of shredded beef, wok-fried to perfection and tossed in a sweet and spicy chilli sauce with a hint of garlic and soy, A crunchy fry favourite that's bursting with flavour in every bite.

29.

KING PRAWNS IN THICK RED CURRY SAUCE

(Goons Chu Chee)

succulent king prawns cooked in a smooth, glossy chu chi red curry sauce, infused with coconut herbs and red chilli, stirred with mixed peppers and green beans for a vibrant, fragrant and mildly spicy finish.

GRILLS

30.

WEEPING TIGER

Marinated tender sirloin served with crying tiger sauce (lime juice, chilli Flakes, tamarind, chopped shallots, coriander, and spring onion

31.

GAJ YANG

Marinated grilled chicken in chef's special herbs served with sweet chilli sauce.



MAIN MEALS

The below dishes can be prepared with your choice of:

CHICKEN	£10.95	KING PRAWNS	£14.95
LAMB	£11.95	SCALLOP	£14.95
BEEF	£11.95	SEABASS	£15.95
DUCK	£12.95	SQUID & MUSSELS	£12.95
TIGER PRAWNS	£12.95	VEGETABLE & TOFU	£9.95

32.

RED CURRY

Famous thai red curry cooked in spiced coconut milk, vegetables, bamboo shoot, fresh shredded red chilli & basil leaves.

33.

GREEN CURRY

Famous thai green curry cooked in coconut milk with bamboo shoots, aubergine, fresh shredded green chilli & basil leaves.

34.

MASSAMAN CURRY

A famous dish in the south of thailand cooked slowly and gently with coconut milk, potatoes, shallot and nuts.

35.

PANANG CURRY

Aromatic smooth panang curry cooked with coconut milk and kaffir lime leaves.

36.

JUNGLE CURRY

A spicy thai curry with vegetables, young peppers and thai herbs.

37.

PREAW WAN

Stir-fried with fresh tomatoes, cucumber, pineapple and spring onions with home-made sweet & sour sauce.

38.

KRA PROW

Stir-fried with crushed fresh garlic, chilli, long beans and thai basil.

39.

MED MAMUANG

Stir-fried cashew nuts & mixed pepper, mushrooms, onion & roasted chilli oil.

40.

KHING

Stir-fried fresh shredded ginger, mushrooms, vegetables cooked with yellow bean paste.

41.

NAM MAN HOI

Stir-fried fresh mushrooms, onion, carrot, mixed pepper and spring onion in oyster sauce.

42.

PEANUT CURRY

Cooked with, coconut milk, curry pest, onion, pepper, peanut, and Thai herbs.