



Small Plates

Thai Edamame (4.95)

Wok tossed edamame with chilli garlic sauce

Thai Prawn Crackers (3.95)

Seafood

Calamari (8.95)

Crispy calamari dusted with chilli and oriental herbs

Steamed Dumplings (7.95)

Minced chicken and prawns, crushed water chestnuts and mushroom larb

PALM SHARING PLATTER

10.95 per person (min two)
Signature appetizer perfect for sharing as chosen by chef's specials.

Panko Prawn Tempura (8.25)

Tempura & Panko wrapped prawns sriracha mayo

Mekong Scallops (12.95)

Pan seared scallops served with a coconut and lemongrass dressing and thai salsa.

Chicken / Duck / Beef

Duck Bonbon (9.95)

Hoisin flavoured pulled duck coated in panko breadcrumbs

Seared Yakitori Beef (9.95)

Japanese beef skewers with sesame seeds, ginger and garlic

Indonesian Chicken Satay (8.50)

Spiced peanut chicken and coconut milk, grilled to perfection

Golden Parcels (8.25)

Chicken and shrimp wrapped, fried to crisp with layu (japanese chilli oil) soya sauce dip

Fish Cake Arancini Maki (8.25)

Contemporary fish cake rolled into rice and bed with thai salsa

Five Spice Duck Salad (10.95)

Roasted duck, refreshing watermelon and crunchy veggies a sweet and slightly spicy tamarind dressing

Soups / Vegetables

Crispy Chilli Halloumi (8.25)

Tempura Halloumi dusted with chilli

Handcrafted Spring Rolls (7.95)

hai string vegetables wrapped in filo pastry - A classic as always

Looking for more vegetarian / vegan dishes - Turnover for more choices

Tom Yum Khai (8.25)

Our sweet and sour soup available with chicken / prawns or vegetables

Papaya Salad (8.95)

shredded papaya, carrots, cherry tomatoes and fine beans tossed in a lime, chilli and palm sugar dressing

Special Requests - We are always happy to adapt any dishes. If you have any special requests please let us know and we will do our best to accommodate or provide alternatives. Be sure to check out our Market Specials

For Allergens a full matrix is available, please notify your server of any allergens. Due to ongoing supply chain issues our menu is subject to change. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

Large Plates

Chef's Specials

Looking for a classic or something a little more bespoke or even not sure what to have - please check with your server about our market special chef recommendations.

SIGNATURE

Teriyaki Glazed Salmon (18.95)

Tender fillet of salmon with teriyaki sauce with oyster seasoned green vegetables,

Gai Yang Chicken (15.95)

Tender chicken grilled chicken in a richly charred marinade of toasted spices and herbs seasoned with a dash of fish sauce, palm sugar and soy. Served with Kimchi Rice

Smoking Phuket Lamb Rack (20.95)

Grilled lamb cutlets, seared and served in an aromatic sauce made with fresh Thai herbs, green corns, grachai and chilli.

Weeping Tiger Rib Eye Steak (£24.95)

Grass fed 28 day Himalayan salt dry aged 8 oz Ribeye. Prime cut of Beef perfectly marbled, With vegetables & our signature weeping tiger sauce.

Tom Yum King Prawn Pad Thai Linguine (18.50)

Our fusion version blending tom yum (sweet and sour) version of pad thai sauce tossed with large prawns and linguine. Truly unique

Aromatic Honey Duck (18.95)

Tender duck breast with honey glaze sauce and accompanied with a hoisin sauce and crispy fried shallots and potatoes.

SALAD / CURRY

Massaman Curry (20.95 - Lamb Shank) (14.95 - Chicken)

Slow-cooked yellow massaman curry seasoned with cardamom, cinnamon and star anise with crunchy cashew nuts and new potato. Best with rice (optional)

Koong Chu Chee (King Prawns or Seabass) (18.95)

Seared butterfly Jumbo prawns or cooked in a thick, spicy, rich red curry sauce.

Indonesian Beef Rendang (18.95)

Slow cooked for 24 hours, this nuttier, rich and fragrant version is braised in coconut milk and a host of spices and aromatics. Explosively filled with flavour.

Green Curry (14.95 - Chicken) (15.95 - Prawns)

Our home made spiced yet subtly sweet green curry sauce made with coconut milk, lime leaves, courgettes, aubergines, bamboo shoots and basil.

Red Curry (14.95 - Chicken) (15.95 - Prawns)

Another home made spiced yet subtly sweet red curry sauce made with coconut milk, lime leaves, courgettes, aubergines, bamboo shoots and basil.

Katsu Chicken Milanese with Spiced Mango Salad (18.25)

Asian style chicken Milanese dusted with coconut accompanied with a spiced mango salad

Lime & Chilli Seabass with Mango Salad (18.95)

Grilled fillet of seabass in a thai herbs accompanied with thai style spiced mango salad.

STIRFRY

Grachai, Oyster & Basil Chilli "Gra Pao" Stirfry (16.95 - Seafood) (14.50 - Chicken) (18.95 - Giant / Tiger King Prawns)

Wok tossed, garlic, chilli and oyster seasoned with orient herbs. Choose your preferred accompaniment - Best suited with rice (optional)

Black Pepper "Nuer Phad" Stirfry (15.95 - Beef) (18.95 - Giant/ Tiger King Prawns)

Sauteed beef tenderloin or prawns tossed with onions, green peppers and our signature black pepper and oyster sauce. Simply delicious.

Sticky Crispy Basil & Cashew (14.95 - Chicken) (15.95 - Beef)

Our take on Gai Pad Met Mamuang Himmapan - Crispy sticky chicken / beef / prawns with Cashew nuts tossed with oyster sauce basil, garlic, and peppers. Best suited with rice (optional)

Pad Pong Karee (Yellow Curry Stirfry) (14.95 - Chicken)

A rich and flavourful sweet but mild wok tossed creamy turmeric curry stirfry.

Gochuchang Glazed Korean Chicken (14.95)

A bit spicy, a bit funky, salty and deeply savoury korean style chicken dish dusted with sesame seeds. Best suited with rice (optional)

Malaysian Chilli King Prawns (19.95)

A return of our Malaysian style chilli dish with hints of sweetness balanced with a touch of spice. These freshwater giant king prawns are a delight and married perfectly with this sauce.

Drunken Noodles Pad Kee Mao (13.95 - Chicken) (15.95 - Beef) (15.95 - Prawn) (12.95 - Vegetable)

Drunken flat noodles with green beans, carrot, peppers, onion, garlic, chilli, peppercorns & basil

Rice

- Jasmine Rice - 3.95
- Kimchi Egg Fried Rice - 4.95
- Coconut Rice - 4.50
- Sticky Rice - 4.25

Noodles

- Singapore Noodles - 11.95 (Thin vermicelli noodles with Prawns & Chicken) - Serves two
- Egg Noodles - 6.25
- Stir Fry Noodles & beansprouts - 6.95

Sides

- Ginger Chilli Stir Fried Greens (with Pak Choi) - 6.95
- Aubergine & Basil - 6.95
- Stir fried Mushrooms in Oyster Sauce - 7.25

VEGETARIAN / VEGAN



Small Plates

Thai Spiced Edamame (4.95)	Tom Yum Kha Soup (8.25)	Thai Prawn Crackers (3.95)
	Crispy Chilli Halloumi (8.25)	Honey & Chilli Water Chestnuts (8.25)
	<i>Halloumi dusted with tempura and japanese dust</i>	<i>Wok tossed water chestnuts with chilli and honey</i>
Thai Style Veg Tempura (7.95)	Vegan Papaya Salad (8.95)	Handcrafted Spring Rolls (7.95)
<i>Crispy mixed veg tempura sweet chili dip</i>	<i>shredded papaya, carrots, cherry tomatoes & fine beans tossed in a lime, chilli & palm sugar dressing</i>	<i>Thai string vegetables wrapped in filo pastry - A classic as always</i>

Large Plates

Vegetable Pad Thai Linguine (13.95)	Vegan Thai Red Curry (13.95)	Green Tofu & Vegetable Stirfry or Curry (13.95)
<i>Our vegan version of pad thai with linguine.</i>	<i>Red curry with galangal, kaffir lime, cherry tomato and lychees. Best suited with rice (optional)</i>	<i>Authentic green curry or stirfry cooked with coconut milk, lime leaves, aubergines, bamboo shoots and basil. Best suited with rice (optional)</i>
Truffle Teriyaki Mushrooms & Chilli Noodles (14.95)	Tofu & Courgette Cashew Nut Stir fry (13.95)	Roast spiced pumpkin & Aubergine (13.95)
<i>King mushrooms with a truffle sauce tossed with teriyaki and chilli noodles</i>	<i>Oyster sauce tossed tofu and courgette in a sticky cashew nut sauce</i>	<i>Pumpkin and aubergines in a wok tossed of soy and grachai</i>

Rice

Jasmine Rice	3.95
Kimchi Egg Fried Rice	4.95
Coconut Rice	4.5
Sticky Rice	4.25

Noodles

Vegetable Singapore Noodles <i>Serves two</i>	10.95
Egg Noodles	6.25
Stir Fry Noodles & beansprouts	6.95

Sides

Ginger Chilli Stir Fried Greens [with Pak Choi]	5.95
Aubergine & Basil	5.95
Thai Style Fries	3.95

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SET MENUS

We encourage you to enjoy these menus "family style" by sharing and tasting dishes together. Our set menus have been lovingly curated to showcase an array of flavours across Pan Asia created by our team of master chefs. Prices starting from £34.95 per head. Set menus are subject to change and can be tailored to suit guest preferences, please ask for further details.

Tapas & Express Lunch Menus

We have a selection of Asian Tapas sets for you to enjoy during lunch times, that provide you with four different items to enjoy altogether. Prices from £11.95. Please enquire for further details.. Alternatively you can always try our 2 or 3 course express lunch menu.

Seasonal & Market Recommendations

At Palm Pan Asia we like to evolve our cuisine as we draw inspiration on dishes across Asia. It is our "foodie" passion that we create new dishes such as our signature King Prawn Tom Yum Linguine. From time to time we will have market specials as we launch new dishes following extensive feedback. Please ask for our limited availability market special recommendations.

Sunday Lunchtimes - keep an eye out for our new Asian Style Sunday Roasts - coming soon

Gift Vouchers

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online www.palmpanasia.co.uk