



NAKHON THAI
ELTHAM

SET MENU



**ONLINE MENU
SCAN ME**

THE TASTE OF THAILAND

Sawasdee Kha,

Welcome to Nakhon Thai Restaurant. We started our journey back in 2003 offering authentic Thai food at our cocktail bar in the heart of London Wall EC2R 7DE.

We relocated in 2004 to the beautiful waterfront location E16 1AH giving us the opportunity to expand our delicious food menu and giving you the chance to enjoy the stunning view.

Now we have crossed the Thames to Eltham SE9 6SF to extend our services even further providing you our delicious food and cocktails.

Please visit our branch in Royal Docks Branch E16 1AH

The art of Thai food is founded on simple ingredients from fresh fish and vegetables, rice and aromatic herbs and spices. At Nakhon Thai we use these ingredients to make a selection of popular Thai dishes.

Thai cuisine is famous for its wonderfully complex flavours blending sweet, sour, salty, bitter and spicy tastes to create a wealth of harmonious and mouthwatering dishes.

It brings together the best of both fresh and dry spices creating unique tastes only found in Thailand.

“Khob Kun Mak Kha”

PAYMENT POLICY

We only accept maximum of four credit cards for payments on groups of five and above.

By placing the order, you are accepting our payment policy.

We cannot accept individual payments on groups of five and above.

Discretionary 12.5% service charge will be added to the bill for the staff.

Management Reserves the right to implement a minimum cover charge of £12 per person.

We reserve the rights to change price without giving any prior notice.

Management reserves the right to refuse any customers without having to give any reason whatsoever.

WE MEET HALAL FOOD QUALITY STANDARDS



🔥🔥 = MEDIUM HOT

🔥🔥🔥 = VERY HOT

🌰 = CONTAINS NUTS

Non-Vegetarian Set Menus

1 MINIMUM ORDER 2 SET MENUS, ALL ITEMS SERVED IN EACH COURSE 1

4 COURSE 36.95 PER PERSON

3 COURSE (WITHOUT SOUP) 32.95 PER PERSON

2 COURSE (APPETIZER & MAIN) 29.95 PER PERSON

Appetizer

SATAY CHICKEN 8

Strips of boneless chicken breast marinated with coriander and Thai spices and threaded into wooden skewers, grilled until browned.

Served with home-made peanut sauce

TOD MUN PLA

Thai spicy deep-fried fish cakes served with cucumber relish

THAI DUMPLING

Steamed dumplings, prawn & minced chicken topped with crispy garlic, served with soy sauce

POH PIA PAK

Crispy spring rolls generously packed with a vegetable filling, served with sweet chilli sauce

NAKHON THAI PRAWN TOAST

Deep fried marinated minced prawns on sesame bread served with sweet chilli sauce

Soup Course

(ONLY ON 4 COURSE SET MENU)

TOM KHA GAI

A delightful chicken and mushroom soup, rich with coconut milk and fragranced with elusive flavour of galangal

Main Course

KIEW-WAN GAI

Thailand's popular dish. Chicken green curry with pea aubergine, eggplant, pepper and bamboo shoots in curry paste of fresh green chilli and basil

LAMB AND HERBS

Stir-fried lamb cooked in a spicy coconut sauce with Thai herbs and eggplant

RUAM MIT VEGETABLE

An array of seasonal vegetables lightly tossed in soy sauce

PAD THAI GOONG NOODLES 8

Thai-style flat rice noodles with prawn, tofu and egg

STEAMED FRAGRANT RICE

Dessert

(ONLY ON 3 & 4 COURSE SET MENU)

SEASONAL EXOTIC FRUIT SALAD WITH VANILLA ICE CREAM

Vegetarian Set Menu

(MINIMUM ORDER 2 SET MENUS, ALL ITEMS SERVED IN EACH COURSE)

4 COURSE 34.95 PER PERSON

3 COURSE (WITHOUT SOUP) 29.95 PER PERSON

2 COURSE (APPETIZER & MAIN) 26.95 PER PERSON

Appetizer

POH PIA PAK

Crispy spring rolls generously packed with a vegetable filling.
Served with sweet chilli sauce

HED MANAOW

Deep fried mushrooms, topped with tangy lime garlic chilli sauce

MUN TOD 🍷

Crushed potatoe blended with Thai spices, coated with breadcrumb and deep fried. Served with plum sauce

TOFU TOD 🍷

Deep fried tofu coated with vegetables. Served with plum sauce

THAI VEGETARIAN DUMPLING

Steamed vegetarian dumplings, filled with crushed onion, peas, white cabbage and broccoli. Served with soya sauce and vinegar

Soup Course

(ONLY ON 4 COURSE SET MENU)

TOM KHA JAY

A vegetarian version of Tom Yum soup with baby corn and mushrooms

Main Course

73 MONK'S DELIGHT

Vegetable green curry with pea aubergine, eggplant, pepper and bamboo shoots in homemade curry paste of fresh green chilli and basil

74 TOFU GRAPRAO

Tofu stir-fried in fresh basil leaves, chilli, pepper, onion, finebean and mushroom

69 PHAD RUAM MIT 9.45

An array of seasonal vegetables lightly tossed in soy sauce

79 PAD THAI JAY 🍷 9.20

Thai-style rice noodles with tofu and cashew nuts

90 COCONUT RICE 5.45

Fragrant Jasmine rice cooked with coconut milk, topped with sesame seeds

Dessert

(ONLY ON 3 & 4 COURSE SET MENU)

SEASONAL EXOTIC FRUIT SALAD WITH VANILLA ICE CREAM

Please scan QR to login



ONLINE MENU



Instagram



WWW.NAKHONTHAIELTHAM.CO.UK
12 WELL HALL ROAD, ELTHAM, LONDON SE9 6SF
TEL:020 8850 2270

www.nakhonthai.co.uk
1 Dock Road, Expressway, London E16 1AH
T: 020 7474 5510