

Seafood Dishes

- 55 **Pad Gaprao**  
Sir-fried with chili, garlic, peppers and holy basil.
Prawns£10.50
Mixed Seafood.....£11.90
- 56 **Goong Yao Waraj**  
Sir-fried tiger prawns with Thai Rack chili oil, green beans, peppers and sweet basil.
Goong Pad Hed Horn.....£10.50
Sir-fried prawns with shiitake mushrooms, onions, spring onion and oyster sauce.
- 58 **Priew Wan Goong** 
Sir-fried prawns in Thai sweet and sour sauce with fresh crunchy vegetables.
- 59 **Goong Pad Pong Kari**.....£10.50
Sir-fried tiger prawns with onions, spring onion, peppers and a hint of curry powder.

Chef's Specials

- 60 **Sizzling Weeping Tiger** 
Sizzling, char-grilled marinated sirloin steak, flamed with rice wine.
Served with a hot and sour chili dip.
Pla Tod Lad Prik.....£15.90
Deep fried seabass with sweet chili and pickle garlic sauce.
- 60b **Tiger in the Cave**.....£17.90
Sir-fried fillet steak with fresh ginger and spring onion on top of crispy vermicelli noodles.
- 61 **Sizzling Hoy Farang** 
Sizzling sir-fried scallops with asparagus and shiitake mushrooms in oyster sauce.
Hoy Shell Mahasmoot.....£18.50
Pan-fried scallops with ginger and rice wine sauce on a bed of samphire.
- 61b **Talay Plai**.....£17.90
Mixed Seafood in Special Thai Rack Sauce with Red Onion, Spring Onion, Coriander, Ground Chili, Lime Dressing and Ground Rice.
- 62 **Sizzling Pla Prick Khing**.....£13.90
Sizzling fried salmon pieces topped with curry paste and Thai herbs.
- 62a **Salmon Tod Bai Kraprow**.....18.50
Steak salmon with chili and basil sauce.
- 63 **Pla Nung Manao** 
Steamed seabass topped with fresh garlic, chili, coriander and lime juice.
Goong Yai Yang.....18.50
Grilled king prawns with Thai Rack sweet and sour sauce.
- 64 **Gaeng Kua Goong Nang**  
Jumbo king prawns with pineapple in a red curry sauce.
Hoy Mangpu Pad.....£10.90
Sir-fried mussels with garlic sauce.
- 65 **Goong Ob Moh Din**.....£14.90
Sir-fried tiger prawn vermicelli with ginger, onions, spring onion and chef's special sauce.
- 65a **Talay Pao**.....£17.50
Mixed seafood in special hot and sour sauce with red onions and spring onion.
- 66 **Phed Makam** 
Slices of duck breast topped with exotic sweet and sour tamarind sauce and fried shallots. Served on a bed of pak choi.
Gaeng Phed  
Roast duck in a red curry sauce with cherry tomatoes, lychees, aubergine and Thai sweet basil leaves.
Lambrendang.....£11.90
Slow cooked Indonesian curry with desiccated coconut and lemongrass.
- 68a **Kae Benjarong**.....£11.50
Sir-fried lamb with pineapple, carrots and sweet potato in special sauce.

01753 890672

18 Oak End Way, Gerrards Cross, Bucks, SL9 8BR

Vegetarian *Also see curries*

- 69 **Tao Hoo Pad Med Mamuang**  
Sir-fried tolu with cashew nuts, dried chili, pineapple and peppers.
Pad Priew Wan Tao Hoo 
Sir-fried tolu in Thai style, sweet and sour sauce with fresh crunchy vegetables.
- 71 **Tao Hoo Pad Khing** 
Sir-fried tolu with ginger, shiitake mushrooms and spring onion in yellow bean and oyster sauce.
Tao Hoo Yao Waraj  
Sir-fried tolu with Thai Rack chili oil, green beans, peppers and sweet basil.
- 73 **Pak Boong**  
Sir-fried morning glory with garlic, chili and soy sauce.
- 73a **Broccoli with Oyster Sauce**.....£7.90
Sir-fried broccoli with oyster sauce.
- 73b **Beansprouts with Garlic Sauce**.....£7.90
- 74 **Pak Choi** 
Sir-fried with oyster sauce.
- 75 **Pad Makhua**  
Sir-fried aubergine with sweet basil, garlic, chili and soya bean sauce.
- 76 **Pad Pak Ruam** 
Sir-fried mixed vegetables with garlic and soy sauce
- 76a **Farmhouse Delight** 
Sir Fried Lotus Roots, Black Fungus, Mangelout, Celery and Red Pepper
- 76b **Tropical Choice**.....£9.90
Sir Fried Papaya with Lily Roots and Macadamia Nut

Noodles, Rice & Bread

- 77 **Pad Thai** Sir-fried rice noodles with beansprouts, ground peanuts, egg, spring onion and tamarind sauce.
Vegetarian.....£8.20
Chicken or Prawn.....£8.20
- 78 **Singapore Noodles**.....£8.20
Sir-fried rice vermicelli noodles with chicken, prawns, egg, fresh chili, onions, beansprouts and curry powder.
- 79 **Mee Pad**
Sir-fried egg noodles with beansprouts, onions, peppers, egg, soy sauce and sesame oil.
Vegetarian.....£8.20
Chicken or Prawn.....£8.20
- 80 **Pad See Iew**
Sir-fried thick rice noodles with egg, green vegetables, light and dark soy sauce.
Vegetarian.....£8.20
Chicken or Prawn.....£8.20
- 81 **Royal Fried Rice**.....£8.90
Sir-fried jasmine rice with prawns, crab meat, squid, egg and mixed vegetables.
- 82 **Steamed Jasmine Rice**.....£2.80
- 83 **Egg Fried Rice**.....£3.30
- 84 **Coconut Rice**.....£3.30
- 85 **Sticky Rice**.....£3.30
- 86 **Plain Noodles**.....£4.50
Egg noodles or rice noodles.
- 87 **Roti Canai**.....£3.30
Grilled Malaysian layer bread, ideal with curry dishes.

Drinks

- Coke, Diet Coke or Lemonade (1.5 Ltr).....£3.50
Becks (5%) (275ml).....£3.00
Tiger Beer (5%) (330ml).....£3.50
Singha Beer (5%) (330ml).....£3.50
Chang (5%) (330ml).....£3.50
Wines as per wine list from (750ml).....£13.50



Thai Rack

www.thairack.co.uk

18 Oak End Way
Gerrards Cross
Bucks
SL9 8BR

Take Away Menu 2014

01753 890672

10% Discount (Collection Only)

Free Delivery To

Gerrards Cross / Chalfont St Peter / Chalfont St Giles
Stoke Poges / Denham / Fulmer / Hedgerley
(£20 Minimum order)

Monday – Sunday

12:00pm – 2:30pm | 6:00pm – 10:30pm

Starters

0	Mee Krob£4.90 Sweet crispy vermicelli with tofu crotons.
1	Mixed Hors D'Oeuvres£8.30 Per Person A combination of chicken satay, dim sum, fish cakes, spring rolls, prawn on toast and crispy vermicelli. Min 2 persons.
2	Tod Man Pla // 🍌.....£6.20 Traditional spicy Thai fish cakes. Served with Thai Rack sweet chilli sauce topped with ground peanuts.
3	Satay Gai£6.20 Grilled marinated chicken breast on bamboo skewers. Served with peanut sauce.
4	Dim Sum£6.20 Steamed minced prawn and chicken dumplings. Served with ginger soya bean sauce.
5	See Krong Moo Tod 🍌.....£7.20 Thai style pork ribs, topped with Thai Rack sauce.
6	Kha Nom Pang Na Goong 🍌.....£7.20 Deep fried minced prawns on toast. Served with Thai Rack sweet chilli sauce.
7	Goong Chup Pang Tod£7.20 Deep fried tiger prawns in light batter. Served with Thai Rack sweet chilli sauce.
8	Prawn Sarong£7.20 Deep-fried tiger prawns in filo-pastry. Served with Thai Rack sweet chilli sauce.
9	Pohpiatod 🌿.....£5.90 Thai vegetable spring rolls. Served with Thai Rack sweet chilli sauce.
10	Tung Tong 🌿.....£5.90 Crispy parcels filled with spiced mixed vegetables. Served with Thai Rack sweet chilli sauce.
11	Tod Man Kao Phod // 🍌.....£5.90 Traditional spicy Thai sweetcorn cakes. Served with Thai Rack sweet chilli sauce topped with ground peanuts.
12	Vegetable Dim Sum 🌿.....£6.20 Steamed minced vegetable dumplings. Served with ginger soy sauce.
13	Hoy Thai Rack 🌿.....£11.50 Scallops stir-fried with garlic, peppers and yellow bean sauce.
14	Poo Nim // 🍌.....£11.50 Deep fried soft shell crab tossed with onions, garlic and chilli. Served with Thai Rack sweet chilli sauce.
15	Goong Pao // 🍌.....£14.90 Grilled jumbo king prawns topped with ginger and soy sauce. Served with Thai Rack sweet chilli sauce.

Soups

16	Tom Yum Goong //.....£7.20 Traditional Thai hot and spicy soup with tiger prawns, mushrooms, lemongrass and lime leaves.
17	Tom Yum Gai //.....£6.20 Traditional Thai hot and spicy soup with chicken, mushrooms, lemongrass and lime leaves.
18	Tom Yum Hed // // 🌿.....£5.90 Traditional Thai hot and spicy soup with mushrooms, lemongrass and lime leaves.
19	Tom Yum Talay //.....£8.20 Spicy mixed seafood soup flavoured with lemongrass, lime leaves and holy basil.
20	Tom Kha Goong //.....£7.20 A mild coconut milk based soup with prawns, mushrooms, lemongrass and galangal.
21	Tom Kha Gai //.....£6.20 A mild coconut milk based soup with chicken, mushrooms, lemongrass and galangal.
22	Tom Kha Hed // 🌿.....£5.90 A mild coconut milk based soup with mushrooms, lemongrass and galangal.
23	Tom Kha Talay //.....£8.20 A mild coconut milk based soup with mixed seafood, lemongrass, lime leaves and holy basil.

Salads

24	Laab Phed // 🍌.....£11.50 Warm salad of minced duck with ground rice, onions, spring onion, mint leaves, coriander, ground chilli and lime dressing.
25	Yum Neau //.....£11.50 Grilled sirloin steak tossed with cucumber, tomatoes, spring onion and coriander, in a chilli and lime dressing.
26	Yum Woonsen //.....£11.50 A spicy Thai salad of mixed seafood and vermicelli.
27	Som Tum //.....£8.20 A Thai salad of shredded green papaya and carrots with crushed dried prawns and peanuts in a chilli, garlic and lime dressing.

Curries

28	Gaeng Kiew Wan // // 🍌 Popular Thai green curry, cooked with coconut milk, aubergine, lime leaves, bamboo shoots, fresh chilli and sweet basil leaves. Chicken, Pork, Beef, Vegetables or Tofu£8.90 Prawns£10.50 Mixed Seafood£11.90 Lamb£11.50
29	Gaeng Dang // Famous Thai red curry, cooked with coconut milk, aubergine, lime leaves, bamboo shoots, fresh chilli and sweet basil leaves. Chicken, Pork, Beef, Vegetables or Tofu£8.90 Prawns£10.50 Mixed Seafood£11.90 Lamb£11.50
30	Gaeng Kare // Popular mild yellow curry with onions and potato. Chicken, Beef, Vegetables or Tofu£8.90 Prawns£10.50 Salmon£11.90 Lamb£11.50
31	Panang // // 🍌 Dark rich panang curry sauce topped with chopped lime leaves. Chicken, Beef or Tofu£8.90 Prawns£10.90 Salmon£12.50 Lamb£11.50
32	Massaman // Slow cooked curry from the southern region of Thailand, cooked with coconut milk, potato and cashew nuts. Chicken, Beef or Tofu£8.90 Prawns£10.90 Salmon£12.50 Lamb£11.50
33	Gaeng Pa // // 🍌 Jungle curry without coconut milk with mixed vegetables, krachi roots and holy basil. Chicken, Pork, Beef, Vegetables or Tofu£8.90 Prawns£10.50 Mixed Seafood£11.90 Lamb£11.50
34	Chu Chi // Light red curry sauce with coconut milk and lime leaves. Tofu£8.90 Prawns£10.50 Salmon£12.50 Lamb£11.50

Chicken Dishes

35	Kratiam Prigtai Gai£8.90 Stir-fried chicken with garlic and ground black pepper. Served on a bed of lettuce.
36	Priew Wan Gai£8.90 Stir-fried chicken in Thai sweet and sour sauce with fresh crunchy vegetables.
37	Gai Pad Khing£8.90 Stir-fried chicken with ginger, shiitake mushrooms and spring onion in yellow bean and oyster sauce.
38	Gai Pad Bai Gaprao // // 🍌.....£8.90 Stir-fried chicken with chilli, garlic, peppers and holy basil.
39	Gai Pad Med Mamuang //.....£8.90 Stir-fried chicken with cashew nuts, spring onion, pineapple and dried chilli.

Beef Dishes

40	Neau Pad Bai Gaprao // // 🍌.....£8.90 Stir-fried beef with chilli, garlic, peppers, onions and holy basil.
41	Neau Nam Man Hoy£8.90 Stir-fried beef with onions, mushrooms, broccoli and oyster sauce.
42	Neau Pad Khing£8.90 Stir-fried beef with ginger, shiitake mushrooms and spring onion in yellow bean and oyster sauce.
43	Neau Pad Med Mamuang //.....£8.90 Stir-fried beef with cashew nuts, spring onion, pineapple and dried chilli.
44	Kratiam Prigtai Neau£8.90 Stir-fried beef with garlic and ground black pepper. Served on a bed of lettuce.

Pork Dishes

45	Priew Wan Moo£8.90 Deep-fried pork in Thai sweet and sour sauce with fresh crunchy vegetables.
46	Moo Pad Khing£8.90 Stir-fried pork with ginger, shiitake mushrooms and spring onion in yellow bean and oyster sauce.
47	Moo Pad Prik Gaeng // // 🍌.....£8.90 Stir-fried pork with red curry paste, krachai, aubergine, chilli and sweet basil.
48	Kratiam Prigtai Moo£8.90 Stir-fried pork with garlic and ground black pepper. Served on a bed of lettuce.
49	Moo Pad Med Mamuang //.....£8.90 Stir-fried pork with cashew nuts, spring onion, pineapple and dried chilli.

Duck Dishes

50	Phed Hed Horn£11.90 Stir-fried duck with shiitake mushrooms, onions and bamboo shoots in oyster sauce and soy sauce.
51	Phed Pad Bai Gaprao // // 🍌.....£11.90 Stir-fried duck with chilli, garlic, peppers and holy basil.
52	Phed Pad Khing£11.90 Stir-fried duck with ginger, shiitake mushrooms and spring onion in yellow bean and oyster sauce.
53	Kratiam Prigtai Phed£11.90 Stir-fried duck with garlic and ground black pepper. Served on a bed of lettuce.
54	Phed Pad Med Mamuang£11.90 Stir-fried duck with cashew nuts, spring onion, pineapple and dried chilli.

// = Spicy 🌿 = Vegetarian 🍌 = Chef recommended