## Thai Rack Authentic Thai dishes specially prepared by aur Chef



Hello Sawat Dee Kha

Thank you for choosing Thai Rack to be part of your quality time spent with friend or family.

Thai Rack has been in Gerrards Cross for over 15 years. We are a family run business, striving to create the best quality food in a friendly, relaxed atmosphere. We Hope you enjoy your time with us.

Allergy Advice: Please note our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that dishes are 100% free of these ingredients. Some dishes may contain traces of nuts, wheat, gluten or other allergenic ingredients. Dishes marked with [GF] are gluten free. Dishes marked with [gf] can be made gluten free on request.

- Chilli rating
- Indicates that a dish is suitable for vegetarians
- (\*) Indicates that a dish can be made for vegetarians

Many of our dishes can be prepared in a way suitable for vegans. Please let our staff know if you would prefer the vegan options.

Please inform our staff before ordering if you suffer from any food allergies, we will do our best to advise you. Most dishes can be modified to avoid risk ingredients.

ALLERGY KEY: [GF] Gluten free [gf] **Available** Gluten free [L] Lupin [F] Fish [Ce] Celery [N] Nuts [P] Peanuts [M] Milk [E] Eggs [SD] Sulphur dioxide [C] Crustaceans [Se] Sesame seeds [So] Sesame Oil

Your first prawn crackers are complimentary. Additional baskets £2.00. Extra dips/sauces £1 each. Prices are inclusive of VAT. A discretionary optional gratuity of 10% will be added to your bill for groups of 6 or more.



# Set Menus Vegetarian Feast \$22,50 per person

### (Minimum 2 people)

### **STARTERS**

### POH PIA TOD 🕖

Thai vegetable spring rolls. Served with Thai Rack sweet chilli sauce.

### TUNG TONG **/**

Crispy parcels filled with spiced mixed vegetables. Served with Thai Rack sweet chilli sauce.

### DIM SUM JAY 🕖

Steamed minced vegetable dumplings. Served with ginger soy sauce

### **TOD MAN KAO PHOD )** / [N, GF]

Traditional spicy Thai sweet-corn cakes. Served with Thai Rack sweet chilli sauce topped with ground peanut

### MEE KROB **≠** [GF]

Crispy vermicelli

### MAIN COURSE

### GAENG KIEW WAN ))) / [GF]

Popular Thai green curry, cooked with coconut milk, aubergine, lime leaves, bamboo shoots, peppers, fresh chilli and sweet basil leaves.

### PAD PRIEW WAN TAO HOO / [gf]

Stir-fried tofu in Thai style sweet and sour sauce with fresh, crunchy vegetables.

### PAD MAKHUA 🞾 [gf]

Stir-fried aubergine with sweet basil, garlic, chilli and soya bean sauce.

### **PAD THAI JAY** / [N]

Stir-fried rice noodles with bean sprouts, ground peanut, egg, spring onion, carrot and tamarind sauce,

### STEAMED JASMINE RICE

### **DESSERT**

Please choose from our menu

ALLERGY KEY: [GF] Gluten free [gf] Available Gluten free [L] Lupin [F] Fish [Ce] Celery [N] Nuts [P] Peanuts [M] Milk [E] Eggs [SD] Sulphur dioxide [C] Crustaceans [Se] Sesame seeds [So] Sesame Oil

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# Set Menus Rayal Thai Feast \$27.50 per person

### (Minimum 2 people)

### **STARTERS**

### **DIM SUM** [C, So]

Steamed minced chicken and prawn dumplings. Served with ginger soy sauce.

### **SATAY GAI** [GF, N]

Grilled marinated chicken breast on bamboo skewers. Served with peanut sauce.

### **TUNG TONG**

Crispy parcels filled with spiced mixed vegetables.

### TOD MAN PLA [GF, N, F, C]

Traditional spicy Thai fish cakes.

### MEE KROB ≥ [GF]

Crispy vermicelli

### MAIN COURSE

### PANANG NEAU )) [GF]

Dark, rich Panang curry sauce, topped with chopped lime leaves and fresh chilli

### GAI PAD MED MAMUANG [gf, N]

Stir-fried chicken with cashew nuts, spring onion, pineapple and dried chilli.

### GOONG YAO WARAJ ) [gf, C]

Stir-fried tiger prawns with Thai Rack chilli oil, green beans, peppers and sweet basil.

### **PAD THAI JAY** [N]

Fried rice-noodles with bean sprouts, ground peanut, egg, spring onion, carrots and tamarind sauce.

### STEAMED JASMINE RICE

### **DESSERT**

Please choose from our menu.

ALLERGY KEY: [GF] Gluten free [gf] Available Gluten free [L] Lupin [F] Fish [Ce] Celery [N] Nuts [P] Peanuts [M] Milk [E] Eggs [SD] Sulphur dioxide [C] Crustaceans [Se] Sesame seeds [So] Sesame Oil

Your first prawn crackers are complimentary. Additional baskets £2.00. Extra dips/sauces £l each. Prices are inclusive of VAT. A discretionary optional gratuity of 10% will be added to your bill for groups of 6 or more.



### The Kings Feast \$31,50 per person

(Minimum 2 people)

### **STARTERS**

### SATAY GAI [N]

Grilled marinated chicken breast on bamboo skewers, Served with peanut sauce.

### **TOD MAN PLA** [GF, N, F, C]

Traditional spicy Thai fish cakes. Served with Thai Rack sweet chilli sauce topped with ground peanut.

### KHA NOM PANG NA GOONG [C]

Deep fried minced prawns on toast. Served with Thai Rack sweet chilli sauce.

### PRAWN SARONG [C]

Deep-fried tiger prawns in filo-pastry. Served with Thai Rack sweet chilli sauce.

### MEE KROB **/**

Crispy vermicelli

### MAIN COURSE

### **SALMON TOD BAI KRAPROW** )) [gf, F]

Crispy Steak salmon with chilli and basil sauce

### PRIEW WAN GOONG [gf, C]

Stir-fried prawns in Thai sweet and sour sauce with fresh crunchy vegetables.

### PHED HED HORM [gf, C, So]

Stir-fried duck with shitake mushroom, onion and bamboo shoots in oyster sauce and soy sauce

### MEE PAD ≠ [So, E]

Stir-fried egg noodles with bean sprouts, onion, pepper, soy sauce and sesame oil.

### STEAMED JASMINE RICE

### **DESSERT**

Please choose from our menu.

ALLERGY KEY: [GF] Gluten free [gf] **Available** Gluten free [L] Lupin [F] Fish [Ce] Celery [N] Nuts [P] Peanuts [M] Milk [E] Eggs [SD] Sulphur dioxide [C] Crustaceans [Se] Sesame seeds [So] Sesame Oil

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### Starters

sauce.

0	DUCK SPRING ROLL	£8.40
1	MIXED HORS D' OEUVRES (minimum 2 people) [N, F, C, So]	per person £9.00
	A combination of chicken satay, dim sum, fish cakes, spring rolls, prawns on toast and crispy vermicelli.	
1a	AROMATIC DUCK	£15.80
	With homemade hoisin sauce, pancakes, spring onions and cucumber	
2	TOD MAN PLA [GF, N, F, C]	£6.90
	Traditional spicy Thai fish cakes. Served with Thai Rack sweet chilli sauce topped with ground peanut.	
3	SATAY GAI [GF, N]	£6.90
	Grilled marinated chicken breast on bamboo skewers, Served with peanut sauce	
4	DIM SUM [C, So]	£6.90
	Steamed minced prawn and chicken dumplings. Served with ginger soy sauce dip	
5	SEE KRONG MOO TOD	£7.90
	Thai-style pork ribs topped with Thai Rack sauce.	
5a	SEE KRONG MOO KRATIAM PRIGTHAI [GF]	£9.95
	Deep fried pork ribs with garlic and ground pepper. Ideal for sharing.	
6	KHA NOM PANG NA GOONG [C, So]	£7.90
_	Deep fried minced prawns on toast. Served with Thai Rack sweet chilli sauce.	a= 00
7	GOONG CHUP PANG TOD [C, gf]	£7.90
	Deep fried tiger prawns in light batter. Served with Thai Rack sweet chilli sauce.	
8	PRAWN SARONG [C]	£7.90
	Deep-fried tiger prawns in filo-pastry. Served with Thai Rack sweet chilli sauce	0 ( 70
9	POH PIA TOD 💉	£6.50
	Thai vegetable spring rolls. Served with Thai Rack sweet chilli sauce	
10	TUNG TONG 🎽	£6.50
	Crispy parcels filled with spiced mixed vegetables. Served with Thai Rack sweet chilli sauce	
11	TOD MAN KAO PHOD ▶ ≠ [N, GF]	£6.50
	Traditional spicy Thai sweet-corn cakes. Served with Thai Rack sweet chilli sauce topped with ground peanut	
12	VEGETABLE DIM SUM JAY	£6.50
	Steamed minced vegetable dumplings. Served with ginger soy sauce	
13	THAI GARLIC SAUSAGE	£6.90
	Thai style sausage served with fresh ginger, chilli and cucumber.	
14	POO NIM [GF, C,]	£12.40
	Deep fried softshell crab tossed with onion, garlic and chilli. Served with Thai Rack spicy chilli sauce.	
15	GOONG PAO [C]	£15.90
	Grilled jumbo king prawns topped with ginger and soy sauce. Served with Thai Rack spicy chilli	

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16	<b>TOM YUM GOONG</b> (C, GF)  Traditional Thai hot and spicy soup with tiger prawns, mushroom, lemongrass, galangal and lime leaves.	£7.90
17	TOM YUM GAI D [GF]  Traditional Thai hot and spicy soup with chicken, mushroom, lemongrass, galangal and lime leaves.	£6.90
18	TOM YUM HED ) [GF]  Traditional Thai hot and spicy soup with mushroom, lemongrass, galangal and lime leaves.	£6.90
19	TOM YUM TALAY )) [C GF]  Spicy mixed seafood soup flavored with lemongrass, lime leaves and galangal.	£8.90
20	TOM KHA GOONG [C GF]  A mild coconut milk-based soup with prawns, mushroom, lemongrass and lime leaves.	£7.90
21	TOM KHA GAI [GF]  A mild coconut milk-based soup with chicken, mushroom, lemongrass and lime leaves.	£6.90
22	TOM KHA HED  [GF]  A mild coconut milk-based soup with mushroom, lemongrass and lime leaves	£6.90
23	TOM KHA TALAY [C, GF]  A mild coconut milk-based soup with mixed seafood, lemongrass, lime leaves and galangal.	£8.90
ح	Salada	
24	LAAB PHED )) [GF, F]	£12.40
	<b>LAAB PHED</b> )) [GF, F]  Warm salad of minced duck with ground rice, red onion, spring onion, mint leaves, coriander, ground chilli and lime dressing.	
24 25	LAAB PHED )) [GF, F]  Warm salad of minced duck with ground rice, red onion, spring onion, mint leaves, coriander, ground	£12.40 £12.50
	LAAB PHED )) [GF, F]  Warm salad of minced duck with ground rice, red onion, spring onion, mint leaves, coriander, ground chilli and lime dressing.  YUM NEAU )) [GF, F]  Grilled sirloin steak tossed with cucumber, tomato, spring onion and coriander, in a chilli and lime dressing.  LAAB GAI )) [GF, F]  Warm salad of minced chicken with ground rice, red onion, spring onion, mint leaves, coriander, ground	
25	LAAB PHED )) [GF, F]  Warm salad of minced duck with ground rice, red onion, spring onion, mint leaves, coriander, ground chilli and lime dressing.  YUM NEAU )) [GF, F]  Grilled sirloin steak tossed with cucumber, tomato, spring onion and coriander, in a chilli and lime dressing.  LAAB GAI )) [GF, F]  Warm salad of minced chicken with ground rice, red onion, spring onion, mint leaves, coriander, ground chilli and lime dressing.  SOM TUM )) [GF, N] ()	£12.50
25 26	LAAB PHED )) [GF, F]  Warm salad of minced duck with ground rice, red onion, spring onion, mint leaves, coriander, ground chilli and lime dressing.  YUM NEAU )) [GF, F]  Grilled sirloin steak tossed with cucumber, tomato, spring onion and coriander, in a chilli and lime dressing.  LAAB GAI )) [GF, F]  Warm salad of minced chicken with ground rice, red onion, spring onion, mint leaves, coriander, ground chilli and lime dressing.	£12.50 £9.95

### Main Caurses Carries

20		
28	GAENG KIEW WAN ))) [GF]	
	Popular Thai green curry, cooked with coconut milk, aubergine, peppers, lime leaves, bamboo shoots, fresh chilli and sweet basil leaves.	
	Chicken, pork, beef, vegetable or tofu	£9.95
	Prawns	£12.20
	Mixed seafood	£13.00
	Lamb	£12.40
29	GAENG DANG )) [GF]	
	Popular Thai red curry, cooked with coconut milk, aubergine, peppers, lime leaves, bamboo shoots,	
	fresh chilli and sweet basil leaves.	
	Chicken, pork, beef, vegetable or tofu	£9.95
	Prawns	£12.20
	Mixed seafood	£13.00 £12.40
20	Lamb	£12.40
30	GAENG KARE ) [GF]	
	Popular mild yellow curry with onion and potato Chicken, beef, pork, vegetable or tofu	£9.95
	Prawns	£12.20
	Salmon	£13.00
	Lamb	£12.40
31	PANANG )) [GF, N]	
	Dark, rich Panang curry sauce, topped with chopped lime leaves and fresh chilli	
	Chicken, beef, vegetable or tofu	£9.95
	Prawns	£12.20
	Salmon	£13.00
	Lamb	£12.40
32	MASSAMAN ) [GF, N]	
	Slow cooked curry from the southern region of Thailand, cooked with coconut milk, potato, onion and	
	cashew nuts.	22.25
	Chicken, beef, vegetable or tofu Prawns	£9.95 £12.20
	Mixed seafood	£13.00
	Lamb	£12.40
33	GAENG PA ))) [GF]	
	Jungle curry without coconut milk with mixed vegetables, krachai roots, and holy basil.	
	Chicken, pork, beef, vegetable or tofu	£9.95
	Prawns	£12.20
	Mixed seafood	£13.00
	Lamb	£12.40
34	CHU CHI ) [GF]	
	Light red curry sauce with coconut milk and lime leaves.	
	Tofu	£9.95
	Prawn	£12.20
	Salmon Lamb	£13.00 £12.40
	Lamb	£12.4U



35	KRATIAM PRIGTAI GAI [gf]	£9.95
36	Stir-fried chicken with garlic and ground black pepper. Served on a bed of lettuce.  PRIEW WAN GAI [gf]	£9.95
30	Stir-fried chicken in Thai sweet and sour sauce with fresh crunchy vegetables.	æ).)S
37	GAI PAD KHING [gf, C]	£9.95
	Stir-fried chicken with ginger, shitake mushroom, onion and spring onion in yellow bean and oyster sauce.	
38	GAI PAD BAI GAPRAO )) [gf]	£9.95
	Stir-fried chicken with chilli, garlic, peppers, onions and holy basil.	
39	GAI PAD MED MAMUANG) [gf, N, So]	£9.95
	Stir-fried chicken with cashew nuts, spring onion, pineapple, and dried chilli.	
	Beef Dishes	22.25
40	NEAU PAD BAI GAPRAO )) [gf]	£9.95
	Stir-fried beef with chilli, garlic, peppers, onion and holy basil.	
41	NEAU NAM MAN HOY [gf, C]	£9.95
	Stir-fried beef with onion, mushroom, broccoli and oyster sauce.	
42	NEAU PAD KHING [gf, C]	£9.95
42	Stir-fried beef with ginger, shitake mushroom, onion and spring onion in yellow bean and oyster sauce.	60.05
43	NEAU PAD MED MAMUANG ) [gf, N, So]	£9.95
	Stir-fried beef with cashew nuts, spring onion, pineapple, and dried chilli.	
44	KRATIAM PRIGTAI NEAU [gf]	£9.95
	Stir-fried beef with garlic and ground black pepper. Served on a bed of lettuce.	
1	Park Dishes	
45	PRIEW WAN MOO [gf]	£9.95
	Stir-fried Pork in Thai sweet and sour sauce with fresh crunchy vegetables.	
46	MOO PAD KHING [gf, C]	£9.95
	Stir-fried pork with ginger, shitake mushroom, onion and spring onion in yellow bean and oyster sauce.	
47	MOO PAD PRIK GAENG )) [gf]	£9.95
	Stir-fried pork with red curry paste, krachai, aubergine, chilli, green beans and sweet basil.	
48	KRATIAM PRIGTAI MOO [gf]	£9.95
	Stir-fried pork with garlic and ground black pepper. Served on a bed of lettuce.	
49	MOO PAD MED MAMUANG ) [gf, N, So]	£9.95
	Stir-fried pork with cashew nuts, spring onion, pineapple, peppers and dried chilli.	



50	PHED HED HORM [gf, C, So]	£13.00
	Stir-fried duck with shitake mushroom, onion and bamboo shoots in oyster sauce and soy sauce.	
51	PHED PAD BAI GAPRAO )) [gf]	£13.00
	Stir-fried duck with chilli, garlic, peppers, onions and holy basil.	
52	PHED PAD KHING [gf, C]	£13.00
	Stir-fried duck with ginger, shitake mushroom and spring onion, in yellow bean and oyster sauce	
53	KRATIAM PRIGTAI PHED [gf]	£13.00
	Stir-fried duck with garlic and ground black pepper. Served on a bed of lettuce.	
54	PHED PAD MED MAMUANG [gf, N, So]	£13.00
	Stir-fried duck with cashew nuts, spring onion, pineapple, and dried chilli.	
55	PAD GAPRAO [gf, C]  Stir-fried with chilli, garlic, peppers, onions and holy basil  Prawn  Mixed Seafood	£12.20 £13.00
56	GOONG YAO WARAJ ) [gf, C]	£12.20
	Stir-fried tiger prawns with Thai Rack chilli oil, green beans, peppers and sweet basil.	<b>412.2</b> 0
57	GOONG PAD HED HORM [gf, C, So]	£12.20
31	Stir-fried prawns with shitake mushroom, onion, spring onion and oyster sauce.	£12.20
58	PRIEW WAN GOONG [gf, C]	£12.20
30	Stir-fried prawns in Thai sweet and sour sauce with fresh crunchy vegetables.	£12.20
59	GOONG PAD PONG KARI [gf, C, M, E]	£12.20
37	Stir-fried tiger prawns with onion, spring onion, peppers, milk, egg and a hint of curry powder.	£12.20
59A		£12.20
JJH	GOONG PAD MED MAMUANG ) [gf, N, C, So]	212.20

Stir-fried prawns with cashew nuts, spring onion, pineapple, peppers and dried chilli.



60	SIZZLING WEEPING TIGER	£16.50
	Sizzling, char-grilled marinated sirloin steak, flamed with rice wine. Served with a hot and sour chilli dip.	
60a	PLA TOD LAD PRIK ) [GF, F]	£17.50
	Deep fried seabass with sweet chilli & pickled garlic sauce.	
60b	TIGER IN THE CAVE )	£18.90
	Stir-fried sirloin steak with fresh ginger, chilli and spring onion on top of crispy vermicelli	
61	PLA KAPONG TOD) [F, N] Deep fried seabass topped with our mango salad	£17.50
61a	PLA MAKHAM) [F] Deep fried seabass with tamarind sauce	£17.50
62	SALMON TOD BAI KRAPROW )) [gf, F]	£18.50
	Steak salmon with chilli and basil sauce.	
63	PLA NUNG MANAO ))) [GF, F]	£16.90
	Steamed sea bass topped with fresh garlic, chilli, coriander and lime juice.	
63a	GOONG YAI YANG [GF, C]	£18.90
	Grilled king prawn with Thai Rack sweet and sour sauce.	
64	GAENG KUA GOONG NANG )) [GF, C]	£15.90
	Jumbo King Prawn with pineapple in a red curry sauce.	
65	PAD CHA ))) [gf, C]	£13.50
	Mixed seafood sautéed with fresh chilli and Thai herbs	
66	PHED MAKAM [GF]	£15.50
	Slices of duck breast topped with exotic sweet and sour tamarind sauce and fried shallots, Served on a bed of Pak Choi.	
67	GAENG PHED )) [GF]	£12.90
	Roasted duck in a red curry sauce with cherry tomatoes, lychees, aubergine and Thai sweet basil leaves.	
68	LAMB RENDANG [GF]	£12.90
	Slow cooked Indonesian curry with desiccated coconut and lemon-grass.	
68a	LAMB PAD PRINK THAI DUM )) [GF]	£12.90
	Stir-fried Iamb with ground black pepper mange tout, onion and peppers	

### Vegetarian (Alsa see carries)

69	TAO HOO PAD MED MAMUANG 🕽 💉 [gf, N, So]	£8.20
	Stir-fried tofu with cashew nuts, dried chilli, pineapple, onion and peppers	
70	PAD PRIEW WAN TAO HOO ≠ [gf]	£8.20
	Stir-fried tofu in Thai style sweet and sour sauce with fresh crunchy vegetables	
71	TAO HOO PAD KHING ≠ [gf]	£8.20
	Stir-fried tofu with ginger, shitake mushroom, onion and spring onion, in yellow bean and soy sauce	
72	TAO HOO YAO WARAJ ) 🖊 [gf]	£8.20
	Stir-fried tofu with Thai Rack chilli oil, green beans, peppers and sweet basil	
72a	TAO HOO PAD BAI GAPRAO 🕽 🖋 [gf]	£8.20
	Stir-fried tofu with chilli, garlic, peppers, onions and holy basil	
73a	BROCOLLI WITH SOY SAUCE # [gf]	£7.90
	Stir-fried with garlic and soy sauce	
74	PAK CHOI 🛹 [gf]	£8.20
	Stir-fried with garlic and soy sauce	
75	PAD MAKHUA ) ≠ [gf]	£8.20
	Stir-fried aubergine with sweet basil, garlic, chilli and soya bean sauce	
<b>76</b>	PAD PAK RUAM ≠ [gf]	£8.20
	Stir-fried mixed vegetables with garlic and soy sauce	

### Naadles, Rice & Bread

77	PAD THAI [N, gf, E]	
	Stir-fried rice noodles with bean sprouts, ground peanut, egg, spring onion, carrot and tamarind sauce.	eo <b>5</b> 0
	Vegetarian or Vegan ≠	£8.50
	Chicken or Prawn	£8.90
<b>78</b>	SINGAPORE NOODLES [gf, E, So]	
	Stir-fried rice vermicelli noodles with egg, fresh chilli, onion, bean sprouts, sesame oil and curry powder	
	Vegetarian or Vegan 🖊	£8.50
	Chicken and Prawn	£8.90
79	MEE PAD [E, So]	
	Stir fried egg noodles with bean sprouts, onion, peppers, spring onion, egg, soy sauce and sesame oil	
	Vegetarian 🕖	£8.50
	Chicken or Prawn	£8.90
80	PAD SEE IEW [gf, E]	
	Stir-fried flat rice-noodles with egg, carrot, green vegetables, light and dark soy sauce	
	Vegetarian 🕖	£8.50
	Chicken or Prawn	£8.90
80A	DRUNKEN NOODLES ) ) ) [gf]	
	Stir-fried flat noodles, green vegetables with chilli and basil.	
	Vegetarian 🖊	£8.50
	Chicken or Prawn	£8.90
81	ROYAL FRIED RICE [gf, E]	£9.70
	Stir fried jasmine rice with prawns, squid, egg and mixed vegetables	
81a	CHICKEN FRIED RICE [gf, E]	£9.20
	Stir fried jasmine rice with chicken, egg and mixed vegetables	
82	STEAMED JASMINE RICE [GF]	£3.00
83	EGG FRIED RICE [GF, E]	£3.50
84	COCONUT RICE [GF]	£3.50
85	STICKY RICE [GF]	£3.50
86	PLAIN NOODLES [Egg noodles contain gluten]	£4.50
	Egg-noodles or rice noodles	
87	ROTI CANAI	£3.50
	Grilled Malaysian layer bread, ideal with curry dishes, especially Massaman, Rendang and Panang	