

# Tongdam' s Menu

## Starters

1. POH PIA THOD (Spring Roll) 5.70  
Deep-fried vegetables and glass noodle home made spring rolls, served with our light, freshly made Thai chili sauce.
2. HED KRA DOOM 5.70  
Fresh selection of closed cup mushrooms in a special batter, deep-fried to golden brown and served with a sweet chili dipping sauce.
3. THUNG THONG 5.70  
A crispy golden bag filled with a mixture of sweet potato, sweet corn, pea, onion and carrot with palm sugar, served with our Thai chili sauce.
4. KAI HOR BAI TOEY 6.10  
Succulent boneless chicken thighs, marinated, cooked in wrapped Pandan leaves and served with a red vinegar & sesame dipping sauce.
5. PHAK THOD KROB 5.70  
Deep-fried mixed vegetables in batter and served with a sweet chili sauce.
6. SATAY KAI  6.10  
Strips of grilled marinated tender chicken, served with our own lightly spiced peanut sauce.
7. KHANOM JEEB (Shu Mei) 7.10  
A mixture of minced pork and prawns, marinated with sesame oil, shiitake mushroom, wrapped in a wonton sheet and steamed in a bamboo basket, then served with a red vinegar sauce.
8. HOY MAENGPPOO OB  8.10  
Steamed mussels in fresh Thai herbs and spices, including galangal, lemon grass, kaffir lime leaves, birds eye chilies and served in their natural sauce.
9. THODMUN PLA   6.60  
Deep-fried marinated ground Featherback fish, spices, red curry paste and served with our Thai crushed peanuts, chili & cucumber vinegar sauce
10. GOONG HOM PHA 7.70  
Prawns wrapped in a thin pastry sheet, deep-fried to a golden brown and served with our Thai sweet chili sauce.
11. TALAY THOD 7.70  
A selection of deep-fried golden coated seafood of prawn, squid and fish fillet and served with our sweet chili sauce.
12. TONGDAM'S PLATTER (for two)  13.70  
A selection of starters, comprising of : Satay Kai, Poh Pia Thod, Thodmun Pla, Goong Hom Pha and Thung Thong and accompanied by our sweet chili and peanut sauces.

# Tongdam' s Menu

## *Soups*

### TOMYAM & TOMKHA

Thai's favorite hot & sour soup, flavoured with lemongrass, limejuice, Kaffir lime leaves, chili and fish sauce.

- |  |      |
|--|------|
| 20. TOMYAM KAI 🍷   | 5.90 |
| With Chicken and mushroom.   |      |
| 21. TOMYAM GOONG 🍷   | 7.20 |
| With Prawns and mushroom.  |      |
| 22. TOMKHA KAI 🍷   | 5.90 |
| Chicken and mushroom in coconut milk soup, flavoured with fresh lemongrass, kaffir lime leaves and a touch of chili. |      |
| 23. TOMKHA GOONG 🍷   | 7.20 |
| Prawns and mushroom in coconut milk soup, flavoured with fresh lemongrass, kaffir lime leaves and a touch of chili.  |      |
| 24. TOMYAM HED 🍷   | 5.40 |
| Mushroom hot & sour clear soup, flavoured with fresh lemongrass, limejuice, kaffir lime leaves, red chili and herbs. |      |



## *Yam / Thai Salad*

- |   |       |
|---|-------|
| 25. LARB HED 🍷  | 8.50  |
| Mushrooms, thinly sliced, blanched, and tossed in chili powder and fresh lime juice. Served with spring onions, shallots, fresh roasted ground rice and finely chopped mint.                |       |
| 26. LARB KAI 🍷  | 9.50  |
| Chicken, freshly minced, blanched, and tossed in chili powder and fresh lime juice. Served with spring onions, shallots, fresh roasted ground rice and finely chopped mint.                 |       |
| 27. YAM NUA YANG 🍷  | 12.50 |
| Grilled marinated thinly sliced sirloin beef in a mixed salad of cucumber, chili, celery, onion, tomatoes and spring onion, then tossed in fresh lime juice and fish sauce.                 |       |
| 28. PLA GOONG 🍷🍷  | 14.50 |
| Black Tiger prawns, blanched, then tossed in a spicy chili paste and fresh lime juice and served with spring onions, shallots and lemongrass.   |       |
| 29. YAM TALAY 🍷   | 13.50 |
| Steamed prawns, fish, squid and mussels, served as a warm salad with fresh coriander, shallots, cucumber, tomatoes and carrot, then tossed in fresh lime juice, fish and sweet chili sauce. |       |

# Tongdam' s Menu

## Main Course

### Chicken/Duck

30. KAI PHAD KHING 10.20  
Stir-fried chicken with sliced ginger, onion, spring onion and mushroom, in a light soya based sauce.
31. PHAD KRAPAO KAI 🌶️🌶️ 10.20  
Stir-fried chicken with fresh red chili, garlic, vegetables and hot basil leaves.
32. PRIEWWARN KAI 10.20  
Stir-fried chicken with tomatoes, peppers, pineapple, cucumber and onion in a tangy sweet & sour sauce. (The chicken is first deep-fried to seal in the marinated flavours and then stir-fried to complete the dish)
33. KAI GRATIEM 🌶️ 11.20  
Stir-fried chicken with garlic and white pepper, in a light oyster & soya sauce. (The chicken is first deep-fried to seal in the marinated flavours and then stir-fried to complete the dish)
34. KAI PHAD NAMPRIK PAO 🌶️🌶️ 11.20  
Stir-fried chicken in a light chili oil paste sweet sauce, with mixed vegetables.
35. GAENG PHED KAI 🌶️🌶️ 12.20  
Chicken in a creamy red curry with coconut milk, young coconut, aubergine and bamboo shoots with a touch of Thai herbs.
36. GAENG GARI KAI 🌶️ 12.20  
Chicken in a creamy yellow curry with coconut milk, tender small sweet potatoes and shallots.
37. MASSAMAN KAI 🌶️  12.20  
Chicken, slowly cooked in a medium spiced curry, with sweet potatoes, shallots and a touch of tamarind juice, topped with cashew nuts.
38. GAENG KIEWWARN KAI 🌶️🌶️ 12.20  
Chicken in a creamy green curry with coconut milk, young coconut, aubergine and bamboo shoots with a touch of Thai herbs.
39. GAENG PHED PED YANG 🌶️🌶️ 15.50  
Duck breast, marinated, sliced and served in red curry with coconut milk, pineapple, grapes, lychee, tomatoes and Thai spices. (specialty of the house)
40. PED LAO DANG 🌶️  15.50  
Duck breast, marinated, sliced and stir-fried with garlic, bell peppers, mushrooms, spring onion, carrot and cashew nuts, in a rich and spicy sauce.

## Tongdam' s Menu

### Main Course

#### Beef & Lamb

41. MASSAMAN GAE 🍴 **N** 14.50  
Braised marinated lamb, slowly cooked in a medium spiced curry, with tender small sweet potatoes, shallots and a touch of tamarind juice, topped with cashew nuts (specialty of the house).
42. PHAD PHED GAE 🍴🍴🍴 15.50  
Marinated diced lamb, stir-fried and served in a red curry paste sauce with fresh tender green peppercorns, wild ginger, peppers and fresh basil leaves.
43. GAENG PHED NUA 🍴🍴 13.90  
Beef in a rich traditional red curry with coconut milk, young coconut, aubergine and bamboo shoots with a touch of Thai herbs.
44. GAENG KIEWWARN NUA 🍴🍴 13.90  
Beef in a special green curry with coconut milk, young coconut, aubergine and bamboo shoots with a touch of Thai herbs.
45. NUA LAO DANG 🍴 **N** 13.90  
Stir-fried beef with garlic, bell peppers, mushroom, spring onion, carrot and cashew nuts, in our chef's specially prepared spicy sauce
46. NUA PHAD NAMMAN HOY 13.00  
Stir-fried marinated beef with oyster sauce and vegetables.
47. PHAD KRAPAO NUA 🍴🍴 13.90  
Stir-fried beef with fresh red chili, garlic, vegetables and hot basil leaves.
48. PHAD PHED NUA 🍴🍴🍴 15.50  
Marinated thinly sliced beef, stir-fried and served in a red curry paste sauce with fresh tender green peppercorns, wild ginger, peppers and fresh basil leaves.
49. NUA TOM KATI 🍴 15.50  
Marinated diced beef, gently cooked in a coconut milk, lemongrass and shallot stock until tender and fragrant, then blended in a lime dressing and served with finely chopped chili, lemongrass, shallots and garnished with coriander.  
(This is a dish like no other and a true specialty of the House)

## Tongdam' s Menu

### Main Course

#### Fish & Seafood

50. PLA RARD PRIK 🍌🍌 14.50  
Deep-fried Red Snapper fillet topped with peppers, fresh limejuice, onion, basil leaves and fresh chili.
51. PLA PRIEW WARN 14.90  
Deep-fried Red Snapper fillet topped with tomatoes, bell peppers, pineapple, cucumber and onion in a tangy sweet & sour sauce.
52. CHOO-CHEE PLA 🍌🍌 14.90  
Deep-fried Red Snapper fillet in a thick creamy red curry sauce with coconut milk.
53. PRIEWWARN GOONG 15.50  
Stir-fried Black Tiger prawns, deep-fried before being finished in the wok with tomatoes, peppers, pineapple, cucumber and onion in a tangy sweet & sour sauce.
54. GOONG PHAD HED 15.50  
Stir-fried Black Tiger prawns with mushroom, fresh vegetables, baby corn and oyster sauce.
55. GAENG KIEWWARN GOONG 🍌🍌 15.50  
Black Tiger prawns in a special green curry with coconut milk, young coconut, aubergine and bamboo shoots with a touch of Thai herbs.
56. CHOO-CHEE GOONG 🍌🍌 16.50  
Deep-fried Black Tiger prawns, served in a thick creamy red curry sauce with coconut milk.
57. GOONG KRATIEM 🍌 15.50  
Stir-fried Black Tiger prawns deep-fried before being finished in the wok with garlic and white pepper in a fresh oyster and soya sauce.
58. GOONG PHAD NAMPRIK PAO 🍌🍌 15.50  
Stir-fried Black Tiger prawns in a light chili oil paste sweet sauce, with mixed vegetables.
59. GAENG GARI SALMON 🍌 15.90  
Salmon in a rich creamy yellow curry sauce with coconut milk, tender small sweet potatoes and shallots.
60. PLA TROUT PAO 14.90  
Trout, marinated in freshly crushed Thai herbs, wrapped in banana leaves and baked, sealing in all those exquisite and unique flavours. [ locally caught fish & house specialty ]

## Tongdam' s Menu

### Main Course

#### Vegetables

61. GAENG PHED PHAK 🍛🍛 10.70  
Tofu, deep-fried, then slow cooked with a selection of fresh vegetables in red curry with coconut milk and fresh herbs.
62. GAENG PHED POLAMAI 🍛🍛 10.50  
Tender sliced young coconut, served in a red curry with coconut milk, pineapple, grapes, lychee, tomatoes and Thai spices.
63. MASSAMAN TOFU 🍛 **N** 10.50  
Tofu, deep-fried, slowly cooked in a medium spiced curry, with tender sweet potatoes, deep-fried shallots and roasted cashew nuts
64. GAENG KIEWWARN PHAK 🍛🍛 10.50  
Tofu, deep-fried, then slow cooked with a selection of vegetables in green curry with coconut milk, young coconut, aubergine and bamboo shoots with a touch of Thai herbs.
65. PRIEWWARN JAE 10.50  
Stir-fried vegetables with deep-fried Tofu in our zesty sweet & sour sauce.
66. PHAD PHAK HIMMAPHARN **N** 10.50  
Stir-fried vegetables with fresh garlic, oyster sauce and cashew nuts.
67. PHAD TOFU NAMPRIK PAO 🍛🍛 10.90  
Deep-fried Tofu in a light chili oil paste sweet sauce and stir-fried with mixed vegetables.

## Tongdam' s Menu

### *Main Course*

#### *The Perfect Accompaniment*

- |  |       |
|--|-------|
| 70. PHAD THAI NOODLES - Chicken <b>N</b>   | 9.50  |
| Thai's favourite, slightly sweet, stir-fried rice noodles with chicken, bean sprouts, egg and sprinkled with crushed peanuts.            |       |
| 71. PHAD THAI NOODLES - Prawns <b>N</b>  | 10.50 |
| Thai's favourite, slightly sweet, stir-fried rice noodles with Black Tiger prawns, bean sprouts, egg and sprinkled with crushed peanuts. |       |
| 72. PLAIN RICE NOODLES   | 3.20  |
| Plain rice noodles stir-fried with bean sprouts and spring onions.   |       |
| 73. KHAO SOEY  | 2.90  |
| Steamed Jasmine rice.  |       |
| 74. KHAO KHAI  | 3.20  |
| Egg fried rice.  |       |
| 75. STEAMED VEGETABLES   | 3.20  |
| Mixed steamed seasonal vegetables.   |       |
| 76. DEEP FRIED SLICED POTATOES   | 3.90  |
| The ever popular Tongdam 'chip', served with our sweet chili dipping sauce   |       |

## Tongdam' s Menu

### *Dessert*

You just have to make room for a Tongdam dessert or Helsett Cornish Ice Cream !

|  |      |
|--|------|
| 80. KLAUY BUAD CHEE Banana cooked in Coconut Milk, served warm.          | 6.50 |
| 81. SWEET MANGO with STICKY RICE (when in season)                        | 6.50 |
| 82. JASMIN CAKE with Lemon Cream Sauce (House Specialty)                 | 6.50 |
| 83. HOT CHOCOLATE PUDDING with Vanilla Ice Cream or Cream                | 6.50 |
| 84. ASSORTED TROPICAL FRUIT PLATTER                                      | 6.50 |
| 85. DURIAN CHEESECAKE made with Durian, the King of Eastern fruits       | 6.50 |
| 86. RICH CHOCOLATE TORTE with Double Cream                               | 6.50 |
| 87. STICKY TOFFEE PUDDING with chopped dates, Vanilla Ice Cream or Cream | 6.50 |

*Dessert Wine* Brown Brothers, Orange Muscat & Flora (Australia / 375ml) 15.00

Has flavours of citrus and stone fruit, with a fresh crisp finish, ideal with our desserts.

### **HELSETT FARM** CORNISH ICE CREAM

Helsett Farm ice cream used at Tongdam is now fully organic. Produced in Boscastle, using milk from the farm's own pedigree Ayrshire cows, this ice cream contains only natural ingredients with no stabilisers, emulsifiers or colours being added.

|                               |      |
|-------------------------------|------|
| 88. Ginger                    | 5.40 |
| 89. Strawberry & Black Pepper | 5.40 |
| 90. Coffee                    | 5.40 |
| 91. Chocolate                 | 5.40 |
| 92. Honey & Lavender          | 5.40 |
| 93. Vanilla                   | 5.40 |

### *Tea & Coffee*

|                                      |      |
|--------------------------------------|------|
| Regular Coffee                       | 2.60 |
| Espresso                             | 2.60 |
| Cappuccino                           | 2.90 |
| Latte                                | 2.90 |
| Tea (English, Earl Grey, Darjeeling) | 2.60 |
| Herbal Tea, Jasmine Tea, Green Tea   | 2.60 |
| Tongdam's Fresh Lemongrass Tea       | 2.60 |
| Tongdam's Liqueur Coffee             | 5.80 |

*Cognac & Liqueurs* Please ask to see our Drinks List