



Call **01 298 22200**
www.thaitimebuxton.com

Open 5 days a week

Dinner	Friday - Saturday	5.00pm - 10.00pm
	Sunday, Wednesday, Thursday	5.00pm - 9.00pm
Express Lunch	Thursday, Friday	12.00pm - 2.00pm
Closed Monday and Tuesday		

Orders outside Buxton by prior arrangement only.

Free Delivery on orders of £20 within Buxton, smaller orders will be charged £3 for delivery.

Voted
the **BEST**
Pad Thai
in Buxton
2017

5 Scarsdale Place, Buxton, SK17 6EF
(to the left of BetFred, Market Place)

CUSTOMER NOTICE



Card Payments

All our Thai dishes are cooked to order from the finest possible ingredients, as and when you order them. Please order in advance to allow us to create your perfect meal.

Some dishes may contain Nuts, Wheat, Gluten or other ingredients that may cause allergic reactions, please notify a member of staff before you order so we can ensure that your dish is safe for you to eat. Whilst we do not use any MSG in any of our dishes we can not guarantee that there are not trace amounts in some of the ingredients we use.

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.

Thai Starter




1. Thai Mixed Starter (for 1 person) £5.25
A combination of chicken satay, prawn toasts, thai fish cake, crispy wantons and king prawn spring roll. Served with peanut sauce, sweet chilli sauce.
2. Mixed Skewers £4.95
A combination of chicken satay and BBQ pork with peanut sauce and tamarind chilli sauce
3. Chicken Satay **GF** £4.95
Delicious grilled Thai style marinated chicken skewers served with peanut sauce.
4. King Prawn Satay **GF** £4.95
Succulent marinated king prawn skewers served with peanut sauce.
5. Thai BBQ Pork £4.95
Thai style marinated char-grilled skewers of pork served with tamarind chilli sauce.
6. King Prawn Spring Roll £4.95
Succulent king prawns wrapped in a light pastry wrap and deep fried, served with sweet chilli sauce
7. Sesame Prawn Toast £4.95
Fresh bread, coated with prawn and chicken paste, deep fried and coated with sesame seeds served with sweet chilli sauce.
8. Thai Fish Cake £4.95
Deep-fried Thai fish cakes, minced fish mixed with Thai herbs, served with sweet chilli sauce.
9. Geaw Gorb £4.95
Deep-fried crispy wanton pastry parcels, minced pork with garlic and coriander. Served with sweet chilli sauce.
10. Poh Pia **VG** £4.50
Home made spring rolls, stuffed with mixed vegetables and glass noodles served with sweet chilli sauce.
- 10A. Tofu Prik Gleau **VG GF** £4.50
Deep fried lightly battered tofu, seasoned with sea salt and pepper, served with chilli sriracha sauce.
11. Sweet Chilli Cauliflower **VG** £4.50
Deep fried marinated cauliflower coated with chilli tamarind sauce.
12. Tord Mun Kao Pod **VG** £4.50
Deep fried home made marinated sweetcorn cake, served with plum sauce.
13. Mixed Vegetarian Starter (for 1 person) **VG** £4.95
A combination of spring rolls, crispy tofu, sweet chilli cauliflower, corn cake. Served with peanut sauce and sweet chilli sauce.
- Extra Thai Prawn Cracker £1.85

Thai Spicy and Sour Soups (less spicy option available)

14. Tom Yum Kung **GF** £4.95
The most famous spicy and sour Thai soup of King prawn, cooked with mushrooms, chilli, lemon grass and kaffir lime leaves. Optional with chicken.
15. Tom Kha Gai **GF** £4.95
A delightful Thai hot and sour coconut milk soup, with chicken, mushrooms, lemongrass, galangal, kaffir lime leaves and lemon juice. Optional with king prawn.
16. Khaw Soi £4.95
Northern style soup, cooked with chicken, coconut milk, curry paste, onion and spring onion
17. Tom Yum Hed **V GF** £4.50
Spicy and sour soup of mushrooms, Thai herbs and mixed vegetables.
18. Tom Kha Hed **V GF** £4.50
A hot and sour coconut milk soup, cooked with mushrooms, mixed vegetables and Thai herbs.

Thai Salads (Yum)

19. Yum Ped Grob £7.95
Crispy roasted duck mixed with onions, tomatoes, cucumber, spring onions, coriander, cashew nuts and fried shallots.
20. Larb Moo or Larb Gai £7.20
A popular North-Eastern style salad of Mince Pork or Mince Chicken, mixed with roasted ground rice, chilli powder, shallots, lime juice and fresh mint.
21. Yum Neau Yang £9.95
Delicious Thai salad, sliced chargrilled sirloin steak, mixed with spicy salad sauce, fresh mint, lime juice, chilli and coriander.
22. Pla Goong £7.95
King prawn salad with spicy salad sauce, lemongrass, kaffir lime leaves, spring onion, chilli and toasted ground rice.

23. Yum Gai Grob  £7.20
Crispy chicken salad mixed with onions, tomatoes, lime juice and chilli.
Topped with cashew nuts and fried shallots.
24. Yum Tofu  £6.95
Crispy tofu mixed with spicy salad sauce, lemon grass,
ginger, spring onion, mint and cashew nuts.
25. Lab Tofu  £6.95
Tofu salad with ground chilli, roasted ground rice, mint, spring onion and coriander.

Thai Main Curries (Gaeng)

26. Mas Sa Man Neau (Peanut Curry)  £7.95
Tender cuts of beef, slow cooked in coconut milk, peanuts,
potatoes and flavoured with cinnamon, cloves,
nutmeg and cumin with a mild and smooth taste. (Most popular).
27. Gaeng Gari Gai (Yellow Curry)  £7.20
An aromatic, milky, creamy yellow curry, with chicken,
cooked in coconut milk with potatoes and onions.
28. Gaeng Kiaw Waan (Green Curry)  £7.20
Thai green curry, with a choice of chicken or beef,
cooked in coconut milk, Thai herbs, bamboo shoots,
aubergine, courgette, mixed pepper and sweet basil leaves.
29. Gaeng Ped (Red Curry)  £7.20
Thai red curry, with a choice of chicken or beef,
cooked in coconut milk with Thai herbs, bamboo shoots,
aubergine, courgette, mixed pepper and sweet basil leaves.
- 29A. Gaeng Kua  £7.20
Red curry chicken cooked in coconut milk with pineapple, cherry tomatoes,
lychees, courgette, mixed pepper and sweet basil leaves.
30. Panang (Spicy Curry)  £7.20
A Unique Thai dry red curry sauce, with a choice of beef,
pork or chicken, cooked in coconut milk, with Thai herbs and kaffir lime leaves.
31. Gaeng Pa (Jungle Curry)  £7.20
The ultimate Thai Jungle curry with a choice of chicken,
beef or pork with chilli, bamboo shoots, mushrooms, baby corn,
green beans, aubergine, wild ginger and basil leaves.



All curries optional with tofu.  £6.95

Thai Stir-fried (Pad) and Grilled (Yaang)

Chicken (Gai) Optional with light batter chicken

32. Gai Pad Med Ma Muang £7.25
Stir-fried marinated chicken, mixed with onions,
roasted cashew nuts, mixed peppers and courgette.
33. Gai Pad Kra Pao  £7.20
Stir fried minced chicken, with fresh chilli,
green beans, mixed peppers and basil leaves.
34. Gai Prew Waan £7.20
Sweet and Sour chicken, mixed peppers, pineapple, lychees
and onions cooked in our own home made sauce
35. Gai Pad Prik Pao  £7.20
Stir fried marinated chicken, with Thai roasted chilli paste,
mixed peppers and green vegetables.
36. Gai Pad Khing £7.20
Tender stir fried chicken, with ginger, onion, peppers,
mushrooms, spring onions and broccoli and green vegetables.
37. Gai Kra Tiam Prik Tai £7.20
Tender stir fried chicken with garlic, ground black pepper, onion and green vegetables.
38. Gai Tra Khai  £7.20
Stir fried chicken cooked with curry paste, evaporated milk,
chilli, lemon grass, mixed peppers and onions.

Beef (Neau)

39. Neau Nam Daeng £7.20
Tender stir fried marinated beef, in our home made red wine sauce, mixed peppers, onions
and mixed vegetables.
40. Neau Nam Mun Hoy £7.20
Tender stir fried beef with broccoli, mushrooms and green vegetables in oyster sauce.
41. Neau Khee Mao  £7.20
Delicious tender cuts of beef, stir fried in basil leaves, mixed peppers, chilli and onions.
42. Neau Kra Tiam Prik Tai £7.20
Tender stir fried beef with garlic, ground black pepper, mixed peppers and onions.
- 42A. Neau Prik Pao  £7.20
Stir fried beef with roasted chilli, sweet basil, mixed pepper, onion, green vegetables.
43. Sua Rong Hai (Crying Tiger) £9.95
Grilled sirloin steak in Thai style, on a bed of sautéed green vegetables, onion,
baby corn and special tamarind sauce.

Pork (Moo)

44. Moo Pad Phed) £7.20
Stir fried slices of marinated pork with red curry sauce, mixed peppers, onion, courgette and Thai herbs.
45. Moo Pad Prik Pow) £7.20
Succulent, tender slices of marinated pork, cooked in Thai roasted chilli paste, mixed peppers, green vegetables and sweet basil.
46. Moo PRAW Waan £7.20
Sweet and sour pork, mixed peppers, pineapple, tomato and lychee, cooked in our own home made sauce.
47. Moo Pad Khing £7.20
Tender stir fried pork, with ginger, onions, peppers, mushrooms and spring onions.

Duck (Ped)

48. Gaeng Ped Yaang) £7.95
Slices of Thai roast duck in red curry, cooked in coconut milk with pineapple, cherry tomatoes, lychees and sweet basil.
49. Ped Sauce Ma-Kham £8.50
Slices of Thai roast duck, on a bed of sautéed green vegetables, onion, topped with a caramelised tamarind sauce, fried shallots and cashew nuts.
50. Ped Pad Khing £7.95
Tender stir fried slices of Thai roast duck, with ginger, onion, mixed peppers, mushrooms, spring onions and green vegetables.
51. Ped Pad Prik Pao) £7.95
Stir fried slices of Thai roast duck with Thai roasted chilli paste, mixed peppers, mushrooms, onion and sweet basil.

King Prawn (Goong)

52. Goong Nam Mun Hoy £7.95
Stir fried king prawns with, broccoli, mixed peppers, mushrooms and green vegetables in oyster sauce.
53. Goong Pad Prew Waan £7.95
Sweet and sour king prawns, mixed peppers, pineapple, lychees, tomato and onion, cooked in our own home made sauce.
54. Goong Kra Tiam Prik Tai £7.95
Stir fried king prawns with garlic, ground black pepper, onion, mixed peppers and green vegetables.
55. Goong Pad Kra Pao)) £7.95
Stir fried king prawns with fresh chilli, basil leaves and green vegetables
56. Goong Pad Mad Ma Muang £7.95
Stir fried king prawns mixed with spring onions, roasted cashew nuts and mixed peppers. (Optional with lightly battered king prawn).
57. Goong Sauce Ma-Kham £8.50
Deep fried, lightly battered king prawn on a bed of house salad, topped with a caramelised tamarind sauce, fried shallots and cashew nuts.
58. Chu Chee Goong) £8.50
Deep fried, lightly battered king prawns, cooked in a thick red curry sauce, coconut milk and Thai herbs, topped with kaffir lime leaves and sweet basil.

Fish (Pla) fish of the day

59. Chu Chee Pla) £8.50
Deep fried, lightly battered sea bass fish fillets cooked in a thick red curry sauce, coconut milk and Thai herbs, topped with kaffir lime leaves and sweet basil.
60. Pla Sam Rod £8.50
Lightly battered sea bass fish fillets, topped with home made three flavoured sweet sauce, garlic, chilli and sweet basil, tomato, pineapple and mixed peppers.
61. Pla Khing Krob £8.50
Deep fried cod fish fillets in a light batter, cooked in tamarind sauce, with ginger, mixed peppers, onions, roasted cashew nuts and fried shallot.



Squid (Pla Meuk)

62. Pla Meuk Pad Kra Pao)) £7.95
Stir fried squid with fresh chilli, basil leaves and mixed peppers.
63. Pla Meuk Kra Tiam Prik Tai £7.95
Stir fried squid with garlic, ground black pepper and green vegetables.
64. Pla Meuk Prik Pao) £7.95
Squid with roasted chilli, garlic, mixed peppers, onions and sweet basil.

Mixed Seafood (Talay) King prawn, squid and mussels

65. Pad Pad Talay)) £8.50
Stir fried mixed seafood with red curry sauce, Thai herbs, evaporated milk and sweet basil.
66. Garee Talay £8.50
Stir fried mixed seafood with special yellow curry sauce, spring onion and mixed peppers.

Vegetarian Main Dishes - Curries

67. Gaeng Kiew Waan Jay (Green Curry)  **V GF** £6.50
 Thai green curry, mixed vegetables cooked in coconut milk, Thai herbs, bamboo shoots, aubergines, sweet basil leaves.
68. Gaeng Gari (Yellow curry Tofu) **VG GF** £6.95
 Creamy yellow curry, Tofu cooked in coconut milk with potatoes and onions.
69. Panang (Spicy Curry Tofu)  **VG GF** £6.95
 Thai dry red curry sauce, with Tofu cooked in coconut milk, Thai herbs and kaffir lime leaves

Vegetarian Main Dishes - Stir-Fried

70. Tao Hu Med Ma Muang **VG** £6.95
 Stir fried bean curd with mushrooms, mixed vegetables and cashew nuts.
71. Tao Hu Pad Khing **VG** £6.95
 Stir fried bean curd with fresh ginger, mushrooms and mixed vegetables.
72. Tao Hu Prew Waan **VG** £6.95
 Sweet and sour bean curd, mixed peppers, pineapple, cooked in our own home made sauce.
73. Tao Hu Pad Kra Pao  **VG** £6.95
 Stir fried bean curd with fresh chilli, mixed peppers, green vegetables and basil leaves.

Vegetable-Extra dishes

74. Pad Pak Fai Dang  **VG** £5.95
 Stir fried green vegetables with fresh chilli and garlic in soya brown bean sauce.
75. Pad Pak Nam Man Hoy **V** £5.95
 Stir fried mixed vegetables with oyster sauce.
- 75A. Pad Pak Prew Waan **VG** £5.95
 Stir fried mixed vegetables, tomato, pineapple, lychees cooked in our home made sweet and sour sauce.

Thai Rice and Noodles

76. Steamed Thai Fragrant Rice £1.95
77. Egg Fried Rice £2.25
78. Coconut Rice £2.25
79. Steam Thai Sticky Rice £2.50
85. Plain Noodles £2.50
80. Special Thai Fried Rice
 Thai style special fried rice with onion, green vegetables, pineapple, tomatoes, cashew nuts, cucumber and lime.
- 80A. Khow Pk Pow  £2.50
 Special fried rice with chicken, roasted chilli, mixed green vegetables and onion.
81. Mee Song Kheang
 Stir fried egg noodles with egg, lettuce, mushrooms and carrot in soy sauce.
82. Pad Thai
 A very popular Thai style, stir fried rice noodles with onion, bean sprouts, served with lime, ground peanut and ground chilli.
83. Pad Si-Ew
 Stir fried soft noodles with dark soy sauce, mixed green vegetables and egg.
84. Pad-Khee-Mao  £2.50
 Stir fried soft noodles with chilli, garlic, mixed vegetables and basil leaves.
- Choose chicken, beef or pork. £7.20
 King prawns £7.50
 Mixed vegetables or tofu £6.95

Set Menu - Chef selection of meals to suit your own taste

Set Menu A - Popular meals - for two or more £15.00 per Person

Starter Thai mixed starter for 2 or more
Main Dishes
 Yellow or Green curry chicken | Stir-fried beef with basil and chilli 🌶️
 Mixed vegetables with oyster sauce | Steamed Thai jasmine rice

Set Menu B - Seafood meals - for two or more £16.95 per Person

Starter Thai mixed starter for 2 or more
Main Dishes
 King prawns with sweet and sour sauce | Chu-Chee red curry sea bass 🌶️
 Yellow curry mixed vegetable
 Steamed Thai jasmine rice

Set Menu C - Thai authentic meals - for four or more £15.00 per Person

Starter Thai mixed starter for 4 or more
Main Dishes
 Peanut curry beef | Stir-fried chicken with chilli and basil 🌶️ | Three-flavour sea bass
 Red curry roasted duck | Green curry mixed vegetables
 Steamed Thai jasmine rice

Set Menu D - Vegetarian meals - for two or more £14.50 per Person

Starter Thai mixed starter
Main Dishes
 Yellow curry tofu | Stir-fried tofu with cashew nuts | Three flavour sauce mixed vegetable
 Steamed Thai jasmine rice

Lunch Express (collection only please) £5.00 each

L1 Special fried rice
 with chicken, mixed peppers, onion, cooked in roasted chilli,
 served with fried egg (medium hot)

L2 Stir fried minced chicken / option of Tofu
 with sweet basil and chilli, served with rice and fried egg (hot).

L3 Yellow curry chicken
 potato, onion, served with rice (mild)

L4 Panang chicken curry
 cooked in coconut milk, red curry sauce serve with rice. (hot)

Any meals ordered during the hours 12.00pm - 2.00pm other than lunch express will receive a 10% discount.

Pot's of Sauce

Peanut sauce	£0.40	Sweet Chilli sauce	£0.40
Plum sauce	£0.40	Thai Curry Sauce	£2.00

Map



"All our Thai Cuisine Dishes are cooked from scratch, from the freshest possible ingredients. As and when you order them. Please order in advance to allow us to create your perfect meal. Your patience is much appreciated. Thank you for your custom."

Drinks £1.00 / can

Coke Pepsi Fanta Sprite

🌶️ Hot 🌶️🌶️ Very Hot **VG** Vegan **V** Vegetarian
GF Gluten Free

How to find us

