



Araya Thai Restaurant

To help you enjoy your meal & choose the dishes, we have used a chilli symbol to indicate the strength of "spicy and hotness"

STARTER

1. **CHICKEN SATAY**  £8.50
Skewers of marinated chicken, barbecued and served with peanut sauce.
2. **THAI FISH CAKE**   £8.95
Deep fried Thai style spicy fish cake served with sweet chilli sauce
3. **CHICKEN & PRAWN TOAST** £8.50
Chicken and prawn toast topped with sesame seeds served with sweet chilli sauce
4. **DEEP FIRED PRAWNS** £9.95
Deep fired king prawns in crispy batter served with sweet chilli sauce
5. **DEEP FIRED SQUID** £9.50
Deep fired squid in light batter served with sweet chilli sauce
7. **DUCK SPRING ROLL** £9.95
Deep fried aromatic shredded duck, leek and carrot wrapped in filo pastry served with Thai style red wine sauce.
8. **GOLDEN PARCELS** £8.95
Thin crispy pastry stuffed with minced chicken and prawn served with sweet chilli sauce

9. **THAI DUMPLING** £8.95
Thai style dumpling, marinated minced pork and prawn wrapped with wonton pastry, steamed and accompanied with Sriracha sauce
10. **CHICKEN WING** £8.95
Crispy chicken wing topped with tasty red wine sauce
11. **SPARE RIBS** £11.50
Thai style marinated meaty spare ribs topped with red wine sauce and sesame seeds
14. **VEGETABLES SPRING ROLL**  £8.50
Deep fried vegetable spring rolls served with sweet chilli sauce
15. **VEGETABLES TEMPURA**  £8.50
Deep fried assorted vegetables in light batter served with sweet chilli sauce
17. **DEEP FIRED TOFU**   £8.50
Deep fried lightly battered fresh bean curd served with sweet chilli sauce and crushed peanut
18. **VEGETABLES SATAY**   £8.50
Skewers of assorted vegetables and bean curd grilled, served with peanut sauce
19. **NEW ZEALAND MUSSELS**
Small (6 Pcs) £8.95
Large (12 Pcs.) £15.95
Charcoal grilled New Zealand green mussels served with spicy fresh garlic and fresh chilli sauce.



 vegetarian  contains nut No  symbol = mild  = slightly hot  = medium hot  = very hot

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STARTER

20. PRAWN CRACKER £4.00

Thai spicy prawn cracker served with sweet chilli sauce

21. CLASSIC PLATTER for 2 people £17.95 (extra £9.00 per additional person)

A platter of favourite Thai starter including chicken satay, vegetable spring roll, chicken and prawn toast, Thai style spare rib served with sweet chilli and peanut sauce.

22. SEAFOOD PLATTER £23.95 for 2 people

(extra £12.00 per additional person)
A platter of assorted seafood including Thai fish cake, grilled giant king prawns, grilled green mussel and grilled squid served with sweet chilli and Thai spicy garlic and chilli sauce.

23. VEGETARIAN PLATTER £15.95 for 2 people

(extra £8.00 per additional person)
A platter of Thai vegetarian starter including spring roll, vegetable in batter and grilled vegetable skewers served with sweet chilli and peanut sauce.

SALAD

24. PLA GOONG £9.95

Cooked succulent king prawns seasoned with spicy Thai dressing and tossed with lemongrass, shallot, coriander and fresh chilli.

25. SOM TUM (Papaya salad) £11.50

A popular Thai spicy salad, consisting of julienne green papaya and carrot, tomatoes, fresh chilli and garlic flavoured with lime juice, fish sauce, palm sugar, peanut

26. YUM NEAU YANG £11.95


Grilled, sliced tender beef seasoned with Thai spicy dressing, fresh chilli, shallot, tomato and spring onion.

27. LARP MOO £11.50

North eastern style spicy minced pork tossed with Thai spicy dressing, dried chilli flake, spring onion and coriander

SOUP

28. TOM YUM SOUP Prawns/Chicken £10.95

Thai flavoursome spicy, hot and sour soup  with mushroom and tomatoes. Flavoured with lemongrass, galangal, lime leaves, chill, lime juice and a little of coconut milk added.

29. TOM YUM HED £8.95

Thai flavoursome spicy, hot and sour soup with mushroom and tomatoes flavoured with lemongrass, galangal, lime leaves, chilli, lime juice and a little of coconut milk added.

30. TOM KHA SOUP Prawns/Chicken £10.95

Light coconut milk soup, flavoured with mushroom, lemongrass, galangal, lime leaves, chilli and fresh coriander

31. TOM KHA HED £8.95

Mushroom in light coconut milk soup, flavoured with lemongrass, galangal, lime leaves, chilli and fresh coriander

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MAIN COURSES

CURRIES

32. GAENG KIEW WAAN (THAI GREEN CURRY)

An authentic Thai green curry cooked in coconut milk with aubergine, bamboo shoot, chilli and aromatic selection of Thai herbs.

Your choice of

Chicken / Pork £14.50

Beef £15.50

Prawns £15.95

33. GAENG KIEW WAAN JAY £13.95 (VEGETARIAN GREEN CURRY)

An authentic Thai green curry cooked in coconut milk with tofu, chilli, vegetable and aromatic selection of Thai herbs

34. GAENG DAENG (THAI RED CURRY)

An authentic Thai red curry cooked in coconut milk with aubergine, bamboo shoot, chilli and aromatic selection of Thai herbs.

Your choice of

Chicken / Pork £14.50

Beef £15.50

Prawns £15.95

35. GAENG DAENG JAY £13.95 (VEGETARIAN RED CURRY)

An authentic Thai red curry cooked in coconut milk with tofu, chilli, vegetable and aromatic selection of Thai herbs

36. MASSAMAN CURRY

A massaman curry paste with, carrot, onion, potatoes, peanut and cashew nut slowly cooked in coconut milk flavoured with cinnamon, cloves, nutmeg.

Your choice of

Chicken / Pork £14.50


Beef £15.50

Prawns £15.95

37. MASSAMAN JAY £13.95 (VEGETARIAN MASSAMAN CURRY)

A massaman curry paste with tofu, carrot, onion, potato, peanut and cashew nut slowly cooked in coconut milk flavoured with cinnamon, cloves, nutmeg.

38. GAENG GAREE (THAI YELLOW CURRY)

A mild and delicate flavor of yellow curry paste cooked in coconut milk with potatoes, onion sprinkled with crispy shallot on top. 

Your choice of

Chicken / Pork £14.50

Beef £15.50

Prawns £15.95

39. GAENG GAREE JAY £13.95 (VEGETARIAN YELLOW CURRY)

A mild and delicate flavour of yellow curry paste cooked in coconut milk with tofu, potatoes, onion, sprinkled with crispy shallot on top

40. GAENG PHED PED YANG £15.95

Roast duck in red curry paste well-cooked in coconut milk with pineapple, tomatoes and pepper.

41. JUNGLE CURRY

A very hot and spicy curry without coconut milk, cooked with bamboo shoot, aubergine and fine bean enhanced the flavor with wild ginger, young peppercorns and Thai herbs.

Chicken / Pork / Tofu £14.95

Beef £15.50

Prawns £15.95

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CURRIES



42. PA NANG CURRY

A type of thicker red curry slow cooked in coconut milk flavoured with kaffir lime leaves.

Your choice of

Chicken / Pork	£14.95
Beef	£15.50
Prawns	£15.95

43. VEGETARIAN PANANG CURRY £13.95

A type of thicker red curry slow cooked in coconut milk with tofu, vegetable flavoured with kaffir lime leaves.  

STIR FRIED

44. PAD GRA POA

A popular Thai stir fried dish with fresh chilli, garlic, onion, fine bean, bamboo shoot and Thai basil leaves and your choice of meat

Chicken / Pork / Tofu	£14.50
Beef	£14.95
Prawns	£14.95

45. MA KUE SAM ROT £13.95

Lightly battered aubergine, pepper, onion and basil leaves topped with chilli and garlic sauce

46. PAD MED MA MUANG

Stir fried with cashew nut, mushroom, mix vegetable, and your choice of meat

Chicken / Pork / Tofu	£14.50
Beef	£14.95
Prawns	£14.95

STIR FRIED

47. PAD NUM MUN HOY

Stir fried oyster sauce with broccoli, carrot, onion and spring onion

Chicken / Pork / Tofu	£14.50
Beef	£14.95
Prawns	£14.95

48. PAD KHING

An aromatic stir fried dish with fresh ginger, onion, spring onion, mushroom and pepper.

Chicken / Pork / Tofu	£14.50
Beef	£14.95
Prawns	£14.95

49. PAD PRIEW WAAN £14.50

Thai style sweet and sour sauce stir fried with pineapple, tomatoes, onion and spring onion

Chicken / Pork / Tofu 

50. MORNING GLORY £13.50

Thai style stir fried morning glory with mix soya sauce soybean paste, fresh chilli and garlic

51. PAD PRIK PAO

Stir fried with fresh chilli, Thai chilli oil, onion, mushroom, baby corn, pepper and basil leaves.

Chicken / Pork / Tofu	£14.50
Beef	£14.95
Prawns	£14.95

52. PAD PHED

Stir fried in red curry paste and coconut milk with aubergine, fine bean, bamboo shoot, flavoured with wild ginger, young peppercorns and kaffir lime leaves.

Chicken / Pork / Tofu	£14.95
Beef / Prawns	£15.95

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CHEF RECOMMENDATION

53. PINEAPPLE FRIED RICE ^N £16.95

Thai style fried rice with fresh pineapple, egg, onion, cashew nut, turmeric and yellow curry powder served in fresh-carved pineapple

Chicken / Pork / Tofu / Beef / Prawns

54. GAI MA KHAM ^N £17.95

Lightly battered chicken in exotic tamarind and palm sugar sauce with pepper, onion, spring onion and cashew nut garnished with crispy rice noodles

55. PED MA KHAM £20.50

Crispy marinated duck breast topped with exotic tamarind and palm sugar sauce garnished with crispy shallot and crispy rice noodles.

56. PED PAD NAM PRIK PAO £20.50

Stir fried marinated roast duck in Thai chilli oil with baby corn, mushroom, spring onion, pepper and basil leaves.

57. PED PRIEW WAAN £20.50

Crispy marinated duck topped with Thai style sweet and sour sauce, pineapple, tomatoes, onion, spring onion and pepper

58. PRA RAM RONG SONG ^N £18.95

Slow cooked marinated beef in creamy red curry paste, coconut milk and crushed peanut served on a bed of green vegetable and topped with cashew nut

59. NEAU PRIK TAI DUM (Sizzling) £19.95

Sizzling tender beef with black peppercorn sauce and ginger, mushroom, pepper, onion and spring onion.

60. GOONG YAI BAI GRA POA (Sizzling) £19.95

Sizzling Giant king prawns stir fried with Thai basil leaves, fresh chilli, garlic, fine bean, onion, and pepper served on a hot sizzling platter

61. GOONG PAO (Sizzling) £19.95

Char-grilled giant king prawns served on onion, pepper, mushroom with Thai style spicy chilli and garlic dipping sauce.

62. CHOO CHEE GOONG YAI £19.95

Pan fried giant king prawn topped rich and flavoursome red curry, cooked in coconut milk with kaffir lime leaves.

63. TOM YUM GOONG YAI £20.50

Famous Thai spicy hot and sour soup with giant king prawn, mushroom, and tomatoes. Flavoured with lemongrass, galangal, lime leaves, chill, lime juice and a touch of coconut milk, served in Thai style hot pot.

64. GOONG MA KHAM £19.95

Giant king prawns in light batter topped with exotic tamarind and palm sugar sauce with pepper, onion, and crispy shallot garnished with crispy rice noodles.

65. GOONG YAI GRA TIEM PRIK TAI £19.95

Stir fried giant king prawns in crushed garlic and white peppercorn sauce with green and red pepper.

66. GOONG PAD PONG GAREE £20.50

Stir fried giant king prawns in curry and turmeric power with onion, spring onion and egg

67. SEA BASS NEUNG MANOW £21.95

Steamed sea bass fillet topped with lime juice, fresh chilli, fish sauce, crushed garlic and coriander.

Sea bass fillet

Whole sea bass

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68. SEA BASS LAD PRIK  **£21.95**

Lightly battered seabass fillet topped with rich and flavoursome sauce made from fresh chilli, garlic, onion, pepper and coriander root.

Sea bass fillet

Whole sea bass

69. SEA BASS PRIEW WAAN **£21.95**

Lightly battered seabass fillet topped with Thai style sweet and sour sauce and pineapple, tomatoes, onion, spring onion and pepper.

Sea bass fillet

Whole sea bass

70. SEA BASS PAD KHING **£21.95**

Crispy sea bass fillet topped with mixture of soy sauce, oyster sauce, fresh ginger, mushroom, pepper, onion and spring onion.

Sea bass fillet

Whole sea bass



71. SEABASS YUM MA MAUNG   **£21.95**

Lightly battered sea bass fillet topped with young mango salad, chilli and lime juice dressing, topped with cashew nut.

Sea bass fillet

Whole sea bass

72. SEA BASS SPICY HERB SALAD **£21.95**

Crispy sea bass topped with thai chilli paste, lime juice, fresh chilli, fish sauce,   kaffir lime leaves, garlic, spring onion, red pepper coriander and cashew nut.

Sea bass fillet

Whole sea bass

RICE & SIDES

73. THAI JASMINE RICE **£4.25**

Steamed Thai jasmine rice

74. EGG FRIED RICE **£4.50**

Egg fried rice

75. COCONUT RICE **£4.50**

Steamed Thai jasmine rice with coconut milk

76. THAI STICKY RICE **£4.95**

Steamed Thai sticky rice

77. PLAIN NOODLE **£5.50**

Stir fried egg noodle with egg, beansrpout and spring onion

THAI NOODLE

78. PAD THAI 

The signature of Thai stir fried rice noodle with egg, bean sprout, spring onion, and carrot in tamarind and palm sugar sauce served with crushed peanut, dried chilli flake and a wedge of lemon. Your choice of

Tofu  **£13.95**

Chicken / Pork **£14.50**

Prawns **£15.95**

79. PAD MEE

Stir fried egg noodles with soy sauce, egg, beansprout, onion, spring onion

Your choice of

Tofu  **£13.95**

Chicken / Pork **£14.50**

Prawns **£14.95**

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Araya's SET MENU A

£29.95 per person
Minimum for 2 people

SOUP

TOM YUM SOUP

Thai favourite spicy, hot and sour soup with choice of (**prawn or chicken**), mushroom, and tomato. Flavoured with lemon grass, galangal, lime leaves, chilli, lime juice and a touch of coconut milk added.

STARTER

A mixed platter which includes chicken satay, spring roll, chicken and prawn toast, and Thai style spare ribs served with peanut sauce

MAIN COURSES

THAI GREEN CURRY

An authentic Thai green curry cooked in coconut milk with aubergine, bamboo shoot, chilli and aromatic selection of Thai herbs with your choice of **chicken / beef / pork**

GAI MA KHAM

Lightly battered chicken in exotic tamarind and palm sugar sauce with pepper, onion, spring onion and cashew nut garnish with crispy rice noodles

PAD PAK RAUM

Stir fried seasonal mixed vegetables, garlic with soya sauce

Served with steamed Thai Jasmine rice

HOT DRINKS

Jasmine tea or coffee

Araya's SET MENU B

£30.95 per person
Minimum for 2 people
SOUP

TOM YUM SOUP

Thai favourite spicy, hot and sour soup with choice of (**prawn or chicken**), mushroom, and tomato. Flavoured with lemon grass, galangal, lime leaves, chilli, lime juice and a touch of coconut milk added.

STARTER

A mixed platter which includes chicken satay, spring roll, chicken and prawn toast, and Thai style spare ribs served with peanut sauce

MAIN COURSES

MASSAMAN CURRY

A aromatic Thai curry made with traditional Massaman curry paste, slowly simmered in creamy coconut milk with carrots, onions, potatoes, peanuts and cashew nuts. Infused with the warm, fragrant spices of cinnamon and Thai herbs.
your choice of **chicken / beef / pork**

GOONG YAI PRIK TAI DUM (Sizzling) OR NEAU PRIK TAI DUM (Sizzling)

Sizzling **giant king prawns or tender beef** with black peppercorn sauce, ginger, mushroom pepper, onion and spring onion






PAD PAK RAUM

Stir fried seasonal mixed vegetables, garlic with soya sauce

Served with steamed Thai Jasmine rice

HOT DRINKS

Jasmine tea or coffee

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Araya's SET MENU VEGETARIAN



£28.95 per person
Minimum for 2 people

SOUP

TOM YUM SOUP

Thai favourite spicy, hot and sour soup with mushroom, and tomato. Flavoured with lemon grass, galangal, lime leaves, chilli, lime juice and a touch of coconut milk added.

STARTER

A vegetarian mixed platter which includes spring roll, vegetable in light batter, skewers of assorted vegetable and bean curd grilled, served with peanut sauce  

MAIN COURSES

THAI GREEN CURRY

An authentic Thai green curry cooked in coconut milk with tofu, vegetable, chilli and aromatic selection of Thai herbs

MA KUE SAM ROT

Lightly battered aubergine, pepper, onion and basil leaves topped with chill and garlic sauce

PAD PAK RAUM

Stir fried seasonal mixed vegetables with soya sauce

Served with steamed Thai Jasmine rice

HOT DRINKS


Jasmine tea or coffee


DESSERTS

1. **MANGO STICKY RICE** £9.95
Mango perfectly ripen, fragrant, sweet and succulent served with sticky rice cooked with coconut milk


2. **MANGO WITH VANILLA ICE CREAM** £8.95
Mango perfectly ripen, fragrant, sweet and succulent topped with golden syrup accompanied with a scoop of vanilla ice cream and whipping cream

3. **GREEN TEA MOCHI** £7.95
Served with a scoop of vanilla ice cream and garnished with whipping cream

4. **BANANA FRITTER**  £7.95
Deep fried banana in light batter topped with golden syrup accompanied with a scoop of vanilla ice cream and whipping cream

5. **CHOCOLATE BANANA**  £7.95
Three scoops of vanilla ice cream served with banana topped with chocolate sauce, crushed cashew nuts and whipping cream

6. **VANILLA SUMMER**  £7.95
Three scoops of vanilla ice cream served pineapple topped with golden syrup, crushed cashew nuts and whipping cream

7. **BAILEY CREAM VANILLA**  £7.95
Three scoops of vanilla ice cream topped with Baileys Irish cream and crushed cashew nut

8. **TIA MARIA VANILLA**  £7.95
Three scoops of vanilla ice cream topped with Tia Maria liqueur and crushed cashew nut

9. **VANILLA ICE CREAM** £5.95

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