



# Chiangmai<sup>®</sup> Cottage

THAI RESTAURANT

take home menu

*enjoy the complete thai experience.*







## Welcome to Chiangmai Cottage

Dusky shimmering lights. Reflections of gold, green and red.  
And the warmest smiles from your hosts.  
We have installed some of Thailand's history, culture and beliefs into creating an exquisitely authentic ambiance.  
Our ethos at the CHIANG MAI is to provide scrumptious Thai cuisine embracing a passion for tradition and excellence.

*enjoy the complete Thai experience.*

## Chiangmai Cottage Thai Restaurant

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## STARTERS

- |   |            |              |
|---|------------|--------------|
| <b>1. Ped Ron</b>   | Per Person | <b>£5.50</b> |
| Aromatic hand shredded duck served with pancakes, salad and thai style hoi sin sauce. (min 2 persons)   |            |              |
| <b>2. Chiang Mai Mixed Starters</b>   | Per Person | <b>£5.50</b> |
| Selection of satay chicken, spring rolls, thai fish cakes, prawn toast, fried chicken wings served with relishes. (min 2 person)  |            |              |
| <b>3. Mixed Seafood Starters</b>  | Per Person | <b>£6.35</b> |
| Selection of steamed tiger prawns in spicy lemon dressing, thai fish cakes, soft shell crab, fried with black pepper & sea salt, tiger prawns, spring rolls & fried calamari in batter. (min 2 persons) |            |              |
| <b>4. Mixed Vegetarian Starters(N) (V)</b>  | Per Person | <b>£5.05</b> |
| Selection of vegetable satay, spring rolls, deep fried corn cakes, mix battered vegetables. (min 2 persons)   |            |              |
| <b>5. Satay Chicken</b>   |            | <b>£4.70</b> |
| Grilled marinated strips of chicken, in herbs and spices, served with peanut sauce and cucumber & carrot sauce.   |            |              |
| <b>6. Goong Talay</b>   |            | <b>£4.70</b> |
| Steamed tiger prawns with chefs spicy lemon & lime sauce  |            |              |
| <b>7. Pla Murk Yang</b>   |            | <b>£5.90</b> |
| Grilled calamari in Thai fresh herbs and spicy sauce  |            |              |
| <b>8. Goong Hom Sabai</b>   |            | <b>£5.05</b> |
| Deep fried tiger prawns, wrapped in pastry. Served with sweet chilli sauce  |            |              |
| <b>9. Soft Shell Crab</b>   |            | <b>£5.50</b> |
| Lightly battered soft shell crab with cracked black pepper and sea salt   |            |              |
| <b>10. Spring Rolls (V)</b>   |            | <b>£4.20</b> |
| Vegetarian spring rolls, stuffed with glass noodles. Cabbage and black mushrooms  |            |              |
| <b>11. Tord Man Khao Phod (V)</b>   |            | <b>£4.20</b> |
| Deep fried sweetcorn cakes served with plum sauce   |            |              |
| <b>12. Kha-Num Pang Na Goong</b>  |            | <b>£4.70</b> |
| Deep fried mince prawns on toast served with sweet chilli sauce   |            |              |
| <b>13. Battered mixed Vegetables (V)</b>  |            | <b>£4.70</b> |
| Deep fried mixed vegetables coated in light batter with mild herbs.   |            |              |

## SOUP

- |  |  |              |
|--|--|--------------|
| <b>14. Tom Yum</b>   |  |              |
| Traditional sour & spicy soup with lemon grass, kaffir lime leaves, galangal and chilli oil                            |  |              |
| <b>Chicken</b>   |  | <b>£4.70</b> |
| <b>Tiger Prawns</b>  |  | <b>£5.50</b> |
| <b>Vegetables</b>  |  | <b>£4.25</b> |
| <b>15. Tom Kha</b>   |  |              |
| Traditional sour and spicy soup with Thai herbs & coconut milk.  |  |              |
| <b>Chicken</b>   |  | <b>£4.70</b> |
| <b>Tiger Prawns</b>  |  | <b>£5.50</b> |
| <b>Vegetables</b>  |  | <b>£4.25</b> |
| <b>16. Pla Goong</b>   |  | <b>£6.75</b> |
| Steamed tiger prawns, tossed with fresh herbs, lemongrass, kaffir lime leaves, galangal, shallots in a spicy dressing. |  |              |
| <b>17. Lab Gaiyang</b>   |  | <b>£5.90</b> |
| Chicken with fresh Thai herbs, shallots tossed in spicy lemon and lime dressing in fish sauce.                         |  |              |
| <b>18. Beef Salad</b>  |  | <b>£7.20</b> |
| Marinated grilled beef, tossed in fresh thai herbs & spicy lemon & lime dressing, garnished with fresh coriander.      |  |              |
| <b>19. Salad Prak Ruam (V) (N)</b>   |  | <b>£4.65</b> |
| Assorted vegetables with a special thai dressing garnished with cashew nuts.   |  |              |

**Allergy Awareness:** Some of our dishes may contain nuts, dairy etc. Please inform us when ordering if you have any allergies we must be aware of. PLEASE NOTE: While great care and effort is made to accommodate our customers with allergies, the management does not accept responsibility for any allergy related illnesses from food prepared in our kitchen due to handling allergen ingredients regularly to create our menu dishes.

Please note: Prices may change without prior notice.



## GRILLED DISHES

20. Pla Yang Bai Thong £13.10  
Whole sea bass with thai herbs, grilled on fresh banana leaf served with spicy lemon dressing
21. Gaiyang Ta-Krai (on the bone) £8.45  
Grilled marinated 1/2 spring chicken in Thai herbs and lemon grass
22. Nuaeyang Khao-Khua £10.15  
Grilled marinated sirloin steak with herbs & spices garnished with roasted rice
23. Tha-lay Yang £13.10  
Marinated mixed seafood, charcoal grilled in fresh herbs & spices, served with chef's spicy dressing.

## CHIANG MAI

### *Signature dishes*

The following dishes have been carefully selected and are highly recommended by our chef.

24. Goong Paow £10.15  
Grilled marinated jumbo king prawns in spicy lemon & garlic sauce.
25. Goong Yai Sauce Ma-Kham £10.15  
Fried jumbo king prawns in light batter, topped with home made tamarind sauce, served with grilled pineapple
26. Pla Tord Sa- Moon Prai-Thai £13.10  
Lightly battered fried sea bass topped with fresh herbs & salad in fish sauce. Please note this is a pungent dish!
27. Tha – Lay Phad Cha £13.10  
Sizzling mixed seafood with chillies, fresh Thai herbs & spices.
28. Neua Phad Ta-Krai £10.15  
Wok fried sliced sirloin of beef with lemon grass, light soya and oyster sauce
29. Ped Yang £8.45  
Thai style roasted duck, served with vegetables in soya sauce
30. Pla Yang Sauce-Makham £13.10  
Grilled whole sea bass topped with thai shalots & tamarind sauce
31. Chu-Chi Goong £10.15  
Smooth aromatic curry with jumbo king prawns fried in light batter and kaffir lime leaves
32. Goong Ob Woon-Sen £10.95  
Steamed jumbo king prawns with glass noodles in soya sauce rice wine & fresh Thai herbs

## CURRY DISHES

33. Red Curry (Gaeng Dang) (N)(V)  
Traditional Thai red curry with coconut milk & fresh herbs
- Chicken/Beef/Lamb £6.75  
Prawns/Duck £8.45  
Vegetable £6.40
34. Green Curry (Gaeng Keaw Wan) (V)(N)  
Famous thai green curry with coconut milk & fresh herbs
- Chicken/Beef/Lamb £6.75  
Prawns/Duck £8.45  
Vegetable £6.40
35. Yellow Curry (Gaeng Ga-Ree) (N)(V)  
Thai curry in mild coconut sauce
- Chicken/Beef/Lamb £6.75  
Prawns/Duck £8.45  
Vegetable £6.40
36. Massaman Curry (Gaeng Massaman) (N)  
Traditional style in smooth curry with peanuts and potato
- Chicken/Beef/Lamb £6.75  
Prawns/Duck £8.45  
Vegetable £6.40
37. Panang Curry (Gaeng Panang) (N)  
Aromatic smooth curry with coconut milk & kaffir lime leaves
- Chicken/Beef/Lamb £6.75  
Prawns/Duck £8.45  
Vegetable £6.40

## SEAFOOD

38. Goong Phad Nam Prik-Paow £8.45  
Wok fried tiger prawns with roasted chilli paste
39. Goong Phad Prik-Khing £8.45  
Stir fried tiger prawns in a smooth curry sauce with fine beans
40. Plamerk Phad Prik Thai Orn £8.45  
Wok fried squid with chillies, herbs and Thai fresh peppercorn
41. Hoy Malang Phu Phad Hola-Phad £8.45  
Stir fried half green shell mussels, with chillies and sweet basil leaves
42. Chu-Chi Hoi Shell £10.95  
Smooth aromatic curry with sea scallops & kaffir lime leaves



43. Hoi-Shell Phad Prik Thai Dhum £10.95  
Flash fried sea scallops with black pepper & garlic
44. Pla-Peaw Wan £11.95  
Lightly battered fried sea bass with vegetables in thai style sweet & sour sauce
45. Chu-Chi Pla £11.95  
Aromatic smooth curry with lightly battered sea bass & kaffir lime leaves
46. Pla Neung Ma-Naow £13.10  
Steamed whole sea bass topped with spicy lemon and lime dressing
47. Pla Neung Sie-Eaw £13.10  
Whole Steamed sea bass, topped with fresh ginger, spring onion & soy sauce

## VEGETABLE DISHES

48. Phad Phak Benjarong (V) £4.25  
Wok fried selected mixed vegetables in soya sauce
49. Phad Phak Keaw (V) £4.25  
Flash fried mixed green vegetables in soya sauce
50. Phad Hed Ga- Tiem (V) £4.25  
Stir fried seasonal mixed mushrooms with garlic & soya sauce
51. Pak Choy £4.25  
Stir fried with garlic & soya sauce

## STIR FRIED DISHES

52. Pad Kra- Praow (V) £6.75  
Wok fried with chillies, holy basil in thai fish sauce
- Chicken/Lamb/Beef £6.75  
Tiger Prawn £8.45  
Vegetable £6.40
53. Pad Khing (V) £6.75  
Stir fried with fresh ginger, chillies, black fungus & soy bean paste
- Chicken/Lamb/Beef £6.75  
Tiger Prawn £8.45  
Vegetable £6.40
54. Peaw Wan £6.75  
Lightly battered fried chicken, stir fried vegetables & thai style sweet & sour sauce
- Chicken/Lamb/Beef £6.75  
Tiger Prawn £8.45  
Vegetable £6.40

55. Gai Phad Med Ma Muang £6.75  
Stir fried lightly battered chicken with roasted chilli paste, cashew nuts, water chestnuts in chilli oil
56. Nuae Phad Nam Mun Hoi £6.75  
Flash fried beef with oyster sauce, mushrooms & onions
57. Nuae Phad Kha-Chai £6.75  
Wok fried beef with thai mild ginger (galanga) with chillies
58. Gare Phad Prik Thai Orn £6.75  
Stir fried lamb with chillies and fresh peppercorn
59. Ped Peaw Wan £8.45  
Crispy duck with vegetables in thai style sweet and sour sauce
60. Ped Ma-Kham £8.45  
Roasted duck topped with smooth taramind sauce
61. Ped Phad Bai Holapa £8.45  
Stir fried duck with chillies & sweet basil leaves

## RICE & NOODLES

62. Phad Thai (N)(V) £6.40  
Famous thai rice noodles with egg, bean sprouts & taramind sauce
63. Phad Sie-Eaw (V) £6.40  
Fried rice noodles with vegetables & soya sauce
- Chicken/Beef £6.40  
Tiger Prawn £6.40  
Vegetable £6.40
64. Phad Kie-Maow (V) £6.40  
Stir fried egg noodles with vegetables, garlic & chillies
- Chicken/Beef/Tiger Prawn/Vegetable £6.40
65. Phad Mee (V) £6.40  
Stir fried egg noodles with soya and bean sprouts
- Chicken/Beef/Tiger Prawn/Vegetable £6.75
66. Kao Phad Sup Pra-Rod(N) £6.75  
Special fried rice with tiger prawns & chicken, tossed with pineapple & cashew nuts
67. Kao Phad Kai £2.75  
Egg fried rice
68. Kao Kra Tie £2.75  
Steamed coconut rice
69. Koa Suey £2.50  
Steamed Thai jasmine rice
70. Prawn Crackers (per small bag) £2.10  
Served with a sweet chilli sauce.



## SET MENU A

£15.70 Minimum of 2 persons or more

### Starters

Chiang Mai Mixed Starter – Selection of satay chicken, spring rolls, thai fish cakes, prawn toast, fried chicken wings served with mild relishes.

### Main Course

- Thai panang curry in coconut milk, with tiger prawns.
- Wok fried beef with thai mild ginger galanga & chillies.
- Stir fried mixed vegetables with oyster sauce.
- Steamed thai rice.

## SET MENU C

£14.85 Minimum of 2 persons or more  
(Vegetarian)

### Starters

Vegetarian mixed starters - Selection of mushroom satay, spring rolls, sweetcorn cakes and battered fried mixed vegetables. Served with mild relishes.

### Main Course

- Stir fried tofu with red curry paste & fine bean.
- Wok fried seasonal mixed mushrooms with garlic & soya sauce.
- Yellow curry in mild spices, with tofu & vegetables.
- Steamed jasmine rice.

## SET MENU B

£16.70 Minimum of 2 persons or more

### Starters

- Chiang Mai mixed starter served with relishes

or

- Ped Ron (shredded duck served with pancakes & Thai style Hoi Sin sauce).

### Main course

- Roasted duck in traditional thai red curry with coconut milk.
- Stir fried tiger prawns with baby corn, mushrooms in oyster sauce.
- Stir fried chicken with roasted chillies, chashew nuts, water chestnuts in chilli oil.
- Stir fried mixed vegetables with oyster sauce.
- Steamed thai jasmine rice.

## SET MENU D

£21.70 Minimum of 4 persons or more

### Starters

Chiang Mai mixed starter or Ped Ron (duck with pancakes)

### Second Course

Tom Yung Goong ( traditional thai spicy & sour soup with fresh herbs & lemon grass with tiger prawns)

### Main Course

- Famous thai green curry in fresh herbs & cocount milk with chicken.
- Steamed whole sea bass with spring onions, ginger & soya.
- Stir fried duck with chillies & sweet basil leaves.
- Stir fried tiger prawns with vegetables in thai style sweet & sour sauce.
- Wok fried vegetables in oyster sauce.
- Traditional thai rice noodles with chicken in tamarind sauce.
- Steamed jasmine rice.

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