

# Tongdam Lunch Menu



We believe our **Lunch Menu** offers an interesting & varied selection of cuisine and focuses very much on our East West fusion. All this **and** our Full A La Carte Thai Menu! All our meals are made on the premises, from recipes we have made our own over the years

*Lunchtime Opening – Reservations 01398 323397*

We will only be opening for Lunch on Saturday & Sunday with pre-booked Tables

## *Main Course*

- 1] **Seafood Pie** with assorted fish & prawns in a parsley and shallot cream sauce, with a mashed potato & cheese top and served with steamed mixed vegetables. **£13.50**
- 2] **Dolmades** minced lamb, brown rice and fresh mint from our vegetable garden, lime juice and extra virgin olive oil, wrapped in our own young vine leaves & served with deep-fried sliced potatoes and a mixed leaf tomato & olive salad, tossed in a honey glaze vinaigrette dressing. **£11.50**
- 3] **Spaghetti Bolognese** with lean minced beef, plum tomatoes, onion, garlic and mixed Italian herbs and dusted with Parmigiano cheese to taste. **£12.50**
- 4] **Satay Warm Chicken Salad**, tender pieces of marinated grilled chicken, tossed in a mixed green leaf salad, with sliced black olives & cherry tomatoes, in a honey glaze vinaigrette and extra virgin olive oil dressing. **£11.50**
- 5] **Spaghetti Seafood** 🍷 Pan-fried prawns, mussels and squid in garlic, chilli and sweet basil, then tossed in spaghetti. **£13.50**
- 6] **Fish & Chips** Tilapia fish, deep-fried in a light beer batter, served with sliced deep-fried potatoes and a green leaf, tomato & black olive salad, lightly tossed in a honey glazed dressing.  
Served with a choice of dip : mayonnaise, tomato or tartar sauce. **£12.50**
- 7] **Lasagne al Forno** 🍷 is a unique lasagne of lean tender turkey mince, garlic, plum tomatoes, onion, basil leaves, sun-dried tomatoes, pesto and a unique béchamel cheese sauce, served with deep-fried sliced potatoes and a mixed leaf, tomato & olive salad, tossed in a honey glaze vinaigrette dressing. **£12.50**

8] **Meaty Pork Spareribs** comes as a generous portion, marinated in our own special sauce, baked until the meat almost falls off the bone and served with deep-fried sliced potatoes. **£13.50**

9] **Asian Seabass** filleted, sliced, pan-fried and served in a Tarragon light cream sauce, with French Calvados and accompanied by seasonal stir-fried mixed vegetables and rice croquettes. **£14.50**

10] **Chicken Stroganoff** made with tender slices of seasoned chicken breast, pan-fried in butter and extra virgin olive oil, thinly sliced caramelised onions, mushrooms, laced with Brandy and folded into a sour cream sauce, with buttered rice and mixed steamed vegetables. **£13.50**

## 11] SAMRAB THAI SET LUNCH served on a platter **£13.50**

1] *Choose your Starter of either,*

**Chicken Satay, Thai Fish Cakes, Spring Rolls, Thung Thong** [crispy golden bag of mixed vegetables] or **Goong Hom Pha** [prawns wrapped in rice paper & deep-fried]

2] *Now choose your MAIN Course from the following,*

**PRIEWWARN KAI** Stir-fried chicken breast with a tangy sweet & sour sauce.

**PHAD KRAPAO KAI** Stir-fried chicken breast with chilli, garlic, vegetables and hot basil leaves. 🌶️

**GAENG GARI KAI** Chicken thighs, off the bone, in a creamy yellow curry 🌶️

**GAENG KIEWWARN KAI** Chicken breast in green curry sauce with mixed vegetable. 🌶️🌶️

**CHOO CHEE GOONG** Prawns battered in a red curry sauce and coconut milk. 🌶️🌶️

**GAENG PHED KAI** Chicken breast in a creamy red curry sauce. 🌶️🌶️

**MASSAMAN KAI** Chicken thighs off the bone, slow cooked in a medium Massaman curry. N 🌶️

**NUA PHAD NAMMAN HOY** Stir-fried marinated beef with oyster sauce and vegetables.

*Please Note : Vegetarian & Vegan options available on request*

3] *Finally, choose a side dish of either* **Jasmine Steamed Rice** or **Jasmin Egg Fried Rice**

### *Side Order*

12] **Deep Fried Potatoes** Served with a Main Course, our ever popular Tongdam 'chip' **£ 3.90**

### *Allergens Menu Guide*

We have produced a Reference Folder which details the 14 main Allergens, where they appear, in each and every dish we produce. This Reference Folder is always available on request and please always discuss your allergenic intolerance with our Restaurant Manager, in order to ensure we cater for your needs and that the information is relayed correctly to our Kitchen Team.

You will see symbols beside some of our Thai dishes. They are an indication of spice and nut content, with the spice ranging from mild to hot, to assist you when making your selection.

🌶️  
Mild

🌶️🌶️  
Medium

🌶️🌶️🌶️  
Hot

N  
Contains Nuts