



# TONGDAM'S MENU

## Starters

1. POH PIA THOD (Spring Roll) V 6.50  
Finely sliced seasoned vegetables, glass noodles, wrapped in a thin filo pastry sheet, deep-fried and served with our own Thai sweet chili sauce.
2. HED KRA DOOM V 5.90  
Fresh selection of closed cup mushrooms in a special batter, deep-fried to a golden brown and served with our Thai sweet chili dipping sauce.
3. THUNG THONG V 6.50  
A crispy golden filo pastry bag, filled with a mixture of finely diced sweet potato, sweet corn, pea, onion and carrot with palm sugar, served with our Thai sweet chili sauce.
4. KAI HOR BAI TOEY 6.50  
Boneless chicken thighs, marinated, wrapped & cooked in fresh Pandan leaves and served with our red vinegar & sesame sweet dipping sauce. *(discard the Pandan leaf !)*
5. PHAK THOD KROB V 5.90  
Deep-fried mixed vegetables in batter, served with our sweet chili sauce.
6. SATAY KAI N 6.50  
Strips of grilled marinated tender chicken breast on wood satay sticks, served with our own lightly spiced traditional peanut sauce.
7. KHANOM JEEB (Shu Mei) 7.50  
Thai dumpling, marinated ground pork and prawn, with sesame oil, finely chopped shiitake mushrooms, bamboo shoots, wrapped in a wonton pastry sheet and gently steamed in a bamboo basket, drizzled with light roasted garlic oil, served with our red vinegar sweet dipping sauce.
8. HOY MAENGPPOO OB  8.50  
Large steamed half shell mussels, served in a fresh Thai broth of herbs and spices, including galangal, lemon grass, Kaffir lime leaves and birds eye chilies.
9. THODMUN PLA  N 6.90  
Thai fish cakes of ground squid, prawn & Featherback fish, marinated in spices, red curry paste, finely sliced Kaffir lime leaves, then deep-fried and served with our Thai chopped peanut, carrot & cucumber sweet chili sauce.
10. GOONG HOM PHA 7.90  
Marinated peeled whole prawns wrapped in delicate sheets of filo pastry, deep-fried to a crisp golden brown and served with our Thai sweet chili sauce.
11. TALAY THOD 7.90  
A selection of prawn, squid and fish fillet portions, coated in Japanese Panko breadcrumbs, deep-fried to golden brown and served with our sweet chili sauce.
12. TONGDAM'S PLATTER (for two) N 14.50  
A selection of our starters, comprising of : Satay Kai, Poh Pia Thod, Thodmun Pla, Goong Hom Pha and Thung Thong, 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.

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|--|------|
| 20. TOMYAM KAI 🍴   | 6.00 |
| Chicken and mushrooms in a hot & sour clear soup, flavoured with fresh lemongrass, limejuice, kaffir lime leaves, red chili and herbs. |      |
| 21. TOMYAM GOONG 🍴   | 7.50 |
| Prawns and mushrooms in a hot & sour clear soup, flavoured with fresh lemongrass, limejuice, kaffir lime leaves, red chili and herbs.  |      |
| 22. TOMKHA KAI 🍴   | 6.00 |
| Chicken and mushroom in a coconut milk soup, flavoured with fresh lemongrass, kaffir lime leaves and a touch of chili.                 |      |
| 23. TOMKHA GOONG 🍴   | 7.50 |
| Prawns and mushrooms in a coconut milk soup, flavoured with fresh lemongrass, kaffir lime leaves and a touch of chili.                 |      |
| 24. TOMYAM HED 🍴   | 5.60 |
| Mushroom hot & sour clear soup, flavoured with fresh lemongrass, limejuice, kaffir lime leaves, red chili and herbs.                   |      |

## *Yam / Thai Salad*

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|--|-------|
| 25. LARB HED 🍴   | 9.50  |
| Closed cup mushrooms, 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 🍴   | 11.50 |
| Chicken, finely chopped, 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 🍴   | 13.50 |
| Grilled Beef, thinly sliced, marinated and served in a mixed salad of cucumber, chili, celery, onion, tomatoes, spring onions, mint and tossed in fresh lime juice and fish sauce.     |       |
| 28. PLA GOONG 🍴🍴   | 15.50 |
| Peeled prawns, blanched, tossed in a spicy chili paste and fresh lime juice. Served with spring onions, shallots, lemongrass and mint.   |       |
| 29. YAM TALAY 🍴  | 15.50 |
| Steamed prawns, fish fillet, squid and mussels, served as a Thai salad with, cucumber, tomatoes, onion, mint and spring onion, tossed in fresh lime juice, fish and sweet chili sauce. |       |

# TONGDAM'S MENU

## Main Course

### Chicken/Duck

30. KAI PHAD KHING 12.90  
Stir-fried sliced chicken breast with ginger, onion, spring onions and mushrooms, in light soya & oyster sauces. Although a Thai dish, this must have Chinese origins !
31. PHAD KRAPAO KAI 🍌🍌 12.90  
Stir-fried sliced chicken breast with fresh red chili, garlic, vegetables, hot basil leaves in a light oyster & soya sauce.
32. PRIEWWARN KAI 12.90  
Chicken breast, stir-fried with tomatoes, peppers, pineapple, cucumber and onion in a tangy thick sweet & sour sauce. (The chicken is first sliced and deep-fried in a light batter to seal in the marinated flavours and then stir-fried to complete the dish)
33. KAI GRATIEM 🍌 ( A customer led signature dish ! ) 12.90  
Chicken breast pieces, stir-fried with lots and we mean **lots** of finely chopped garlic, white pepper, in a light oyster & soya sauce. (The chicken is first deep-fried in a light batter to seal in the marinated flavours and then stir-fried in garlic to complete the dish)
34. KAI PHAD NAMPRIK PAO 🍌🍌 12.90  
Chicken breast, sliced and stir-fried in a light chili oil paste sweet sauce with mixed vegetables.
35. GAENG PHED KAI 🍌🍌 13.90  
Chicken breast in a creamy red curry sauce with coconut milk, young sliced coconut, aubergine, fine beans, bell peppers and bamboo shoots with a touch of Thai herbs.
36. GAENG GARI KAI 🍌 13.90  
Chicken thighs, off the bone in a creamy yellow curry with coconut milk, tender sweet potatoes and shallots.
37. MASSAMAN KAI 🍌 N 13.90  
Chicken thighs, off the bone, slowly cooked in a medium spiced creamy curry, with sweet potatoes, shallots and a touch of tamarind juice, topped with cashew nuts.
38. GAENG KIEWWARN KAI 🍌🍌 13.90  
Chicken breast in a creamy green curry sauce with coconut milk, young sliced coconut, aubergine, fine beans, bell peppers and bamboo shoots with a touch of Thai herbs.
39. GAENG PHED PED YANG 🍌🍌 16.50  
Duck breast, poached in Thai herbs and spices, sliced and served in a smooth red curry and coconut milk sauce, with pineapple, grapes, lychees, cherry tomatoes and Thai spices.  
( Specialty of the House )
40. PED LAO DANG 🍌 N 16.50  
Duck breast, poached in Thai herbs and spices, sliced and stir-fried with garlic, bell peppers, mushrooms, spring onion, carrot and cashew nuts, in a rich and spicy light tangy sauce.

# TONGDAM'S MENU

## Main Course

### Beef & Lamb

41. MASSAMAN GAE 🍴 **N** 15.90  
Braised marinated lamb, slowly cooked in a mild spiced curry until tender, with sweet potatoes, shallots and a touch of tamarind juice, topped with cashew nuts.  
( Specialty of the House )
42. PHAD PHED GAE 🍴🍴🍴 15.90  
Marinated diced tender lamb, stir-fried and served in an enjoyable fiery red curry paste sauce with fresh tender green peppercorns, wild ginger, peppers and fresh basil leaves.  
( Peppercorns that will burst in your mouth with flavour )
43. GAENG PHED NUA 🍴🍴 15.90  
Beef in a rich traditional red curry with coconut milk, young coconut, aubergine, fine beans, bell peppers and bamboo shoots with a touch of Thai herbs.
44. GAENG KIEWWARN NUA 🍴🍴 15.90  
Beef in a special green curry with coconut milk, young coconut, aubergine, fine beans, bell peppers and bamboo shoots with a touch of Thai herbs.
45. NUA LAO DANG 🍴 **N** ( referred by some as "Bert's Beef" ) 15.90  
Stir-fried beef with garlic, bell peppers, mushroom, spring onion, carrot and cashew nuts, in our chef's specially prepared sweet & spicy glazed sauce.
46. NUA PHAD NAMMAN HOY 15.00  
Stir-fried marinated beef with oyster sauce and vegetables.
47. PHAD KRAPAO NUA 🍴🍴 15.90  
Stir-fried beef with fresh red chili, garlic, vegetables, hot basil leaves in a light oyster & soya sauce.
48. PHAD PHED NUA 🍴🍴🍴 16.50  
Marinated thinly sliced beef, stir-fried and served in an enjoyable fiery red curry paste sauce with fresh tender green peppercorns, wild ginger, peppers and fresh basil leaves.  
( Peppercorns that will burst in your mouth with flavour )
49. NUA TOM KATI 🍴 16.50  
Marinated cubed beef, gently poached in a coconut milk, lemongrass and shallot stock until tender and fragrant, then blended in a lime juice dressing and garnished with finely sliced, lemongrass and shallots.  
( This is a dish like no other and has become a true Tongdam signature dish )

# TONGDAM'S MENU

## Main Course

### Fish & Seafood

50. PLA RARD PRIK 🍷🍷 15.90  
Deep-fried Red Snapper fillet pieces in batter, with shallots, garlic, basil leaves and fresh chili, in a sweet & sour thick spicy sauce.
51. PLA PRIEW WARN 15.90  
Deep-fried Red Snapper fillet pieces in batter, with pan-fried tomatoes, bell peppers, pineapple, cucumber and onion in a tangy thick sweet & sour sauce.
52. CHOO-CHEE PLA 🍷🍷 15.90  
Deep-fried Red Snapper fillet pieces in batter, in a thick creamy red curry sauce with coconut milk.
53. PRIEWWARN GOONG 16.50  
Stir-fried large peeled prawns, deep-fried in a batter before being finished in the wok with tomatoes, peppers, pineapple, cucumber and onion in a tangy thick sweet & sour sauce.
54. GOONG PHAD HED 16.50  
Stir-fried large peeled prawns with mushrooms, fresh vegetables, and oyster sauce.
55. GAENG KIEWWARN GOONG 🍷🍷 16.50  
Large peeled prawns in a special green curry with coconut milk, young coconut, aubergine fine beans, bell peppers and bamboo shoots with a touch of Thai herbs.
56. CHOO-CHEE GOONG 🍷🍷 16.50  
Deep-fried large peeled prawns, served in a thick creamy red curry sauce with coconut milk.
57. GOONG KRATIEM 🍷 16.50  
Large peeled prawns, deep-fried in a batter, then finished in the wok with **copious amounts of chopped garlic and ground white pepper** in a fresh oyster and soya sauce.  
*Another Customer led Tongdam Signature Dish*
58. GOONG PHAD NAMPRIK PAO 🍷🍷 16.50  
Stir-fried large peeled prawns in a light chili oil paste sweet sauce, with mixed vegetables.
59. GAENG GARI SALMON 🍷 16.90  
Salmon fillet pieces in a rich creamy yellow curry sauce with coconut milk, tender sweet potatoes and shallots.
60. PLA TROUT PAO 16.50  
A side fillet of Trout, marinated in freshly crushed Thai herbs, wrapped in banana leaves and baked, sealing in all those exquisite and unique flavours, served with a fresh Thai sauce, a wedge of lemon and a small dressed salad. [*locally caught & House Specialty*]

# TONGDAM'S MENU

## Main Course

### Vegetable & Fruit Dishes

61. GAENG PHED PHAK TOFU 🍴🍴 11.50  
Tofu, deep-fried, then slow cooked with a selection of fresh vegetables in a red curry Sauce with coconut milk and fresh herbs.
62. GAENG PHED POLAMAI 🍴🍴 11.50  
Fruit red curry with coconut milk with tender sliced young coconut, pineapple, grapes, lychee, tomatoes and Thai spices.
63. MASSAMAN TOFU 🍴 N 11.50  
Tofu, deep-fried, then slowly cooked in a mild spiced curry, with tender sweet potatoes, deep-fried shallots and roasted cashew nuts.
64. GAENG KIEWWARN PHAK TOFU 🍴🍴 11.50  
Tofu, deep-fried, then slow cooked with a selection of vegetables in a green curry sauce, coconut milk, young coconut, aubergine and bamboo shoots with a touch of Thai herbs.
65. PRIEWWARN JAE V 11.50  
Stir-fried vegetables with deep-fried Tofu in our zesty sweet & sour sauce.
66. PHAD PHAK HIMMAPHARN N 11.50  
Stir-fried vegetables with fresh garlic, oyster sauce and cashew nuts.
67. PHAD TOFU NAMPRIK PAO 🍴🍴 11.90  
Deep-fried Tofu in a light chili oil paste sweet sauce and stir-fried with mixed vegetables.
68. GAENG PHED VEGETABLE 🍴🍴 11.50  
A selection of fresh vegetables, cooked in a red curry sauce, with coconut milk and fresh herbs.
69. GAENG KIEWWARN VEGETABLE 🍴🍴 11.50  
A selection of vegetables in a green curry sauce with coconut milk, young coconut, aubergine and bamboo shoots with a touch of Thai herbs.

# TONGDAM'S MENU

## *Main Course*

### *Phad Thai Noodles*

70. PHAD THAI NOODLES - Chicken N 9.50  
Thai's favourite, slightly sweet, stir-fried flat rice noodles with chicken, bean sprouts, egg, spring onions, served with crushed peanuts, a wedge of lemon and topped with an egg net.
71. PHAD THAI NOODLES - Prawns N 10.50  
Thai's favourite, slightly sweet, stir-fried flat rice noodles with large peeled prawns, bean sprouts, egg, spring onions, served with crushed peanuts, a wedge of lemon and topped with an egg net.

### *The Perfect Accompaniment*

72. PLAIN RICE NOODLES 3.20  
Plain flat rice noodles stir-fried with bean sprouts and spring onions.
73. KHAO SOEY 2.90  
Steamed Jasmine plain rice.
74. KHAO KHAI 3.20  
Jasmine egg fried rice.
75. STEAMED VEGETABLES 3.20  
Seasonal vegetables, steamed in just plain water.
76. DEEP FRIED SLICED POTATOES 3.90  
The ever popular Tongdam 'chip', served with our sweet chili dipping sauce.

## TONGDAM'S MENU

*Desserts all produced in our Kitchen*

80. KLAUY BUAD CHEE	Banana cooked in Coconut Milk, served warm.	6.90
81. SWEET MANGO with STICKY RICE	(when in season)	6.90
82. JASMIN CAKE with a Lemon Cream Sauce	(House Specialty)	6.90
83. HOT CHOCOLATE PUDDING	with Vanilla Ice Cream	6.90
84. ASSORTED TROPICAL FRUIT	, including Papaya	6.90
85. DURIAN CHEESECAKE	made with Durian, the King of Eastern fruits	6.90
86. RICH CHOCOLATE TORTE	with Double Cream	6.90
87. STICKY TOFFEE PUDDING	with chopped dates, Vanilla Ice Cream or Cream	6.90

*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.

### TONGDAM'S ICE CREAM @ SORBET

90. Vanilla Ice Cream,	made with Madagascar Bourbon vanilla extract	5.90
91. Ginger Ice Cream,	made with crystallised and fresh ginger	5.90
92. Coconut Ice Cream,	made with young coconut meat	5.90
93. Chocolate Ice Cream,	smooth and rich	5.90
94. Coffee Ice Cream	made with <b>D.J. Miles &amp; Co</b> freshly ground coffee	5.90
95. Rhubarb Fool Ice Cream Sorbet,	made with our own rhubarb	5.90
96. Raspberry Sorbet,	made with our own Somerset raspberries	5.90
97. Crabapple Sorbet,	made with Somerset Crabapples, hand picked by us	5.90

### *Teas & D.J. Miles Coffee*

Regular Coffee	2.60	Tea - Earl Grey	2.60
Espresso	2.60	Tea - English	2.60
Cappuccino	2.90	Tea - Darjeeling	2.60
Latte	2.90	Tea - Green	2.60
Tongdam's Liqueur Coffee	5.90	Tea - Jasmine	2.60
Tongdam's Fresh Lemongrass Tea	2.60		

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



# TONGDAM'S

## Orchid Set Menu

(Minimum order of 4 people)

### *Orchid Platter*

#### **A selection of our most popular starters**

##### SATAY KAI

Strips of grilled marinated chicken, served with a lightly spiced peanut sauce

##### GOONG HOM PAH

Deep-fried wrapped marinated prawns to a golden brown

##### THUNG THONG

A crispy golden bag filled with a mixture of sweet potato, sweet corn, pea, onion and carrot with palm sugar, deep-fried to a golden brown

##### THODMUN PLA

Deep-fried marinated ground squid, prawn & Featherback fish cakes

##### POR PIA THOD

Deep-fried spring rolls filled with glass-noodles, vegetables and herbs

### *Soup*

##### 🔥 TOMYAM GOONG

Thai's favourite hot & sour prawns and mushroom soup, flavoured with lemongrass, Galangal, Limejuice, Kaffir lime leaves, chili and fish sauce.

### *Main Course*

##### 🔥 MASSAMAN GAE

Braised lamb in a medium spiced curry with sweet potatoes, shallots and a touch of tamarind juice, topped with cashew nuts.

##### 🔥🔥 GOONG PHAD NAMPRIK PAO

Stir fried large peeled prawns in a light chili oil paste sweet sauce, with mixed vegetables.

##### NUA PHAD NAMMAN HOY

Stir-fried marinated beef with oyster sauce and vegetables.

##### PHAD PHAK

Stir-fried vegetables with fresh garlic and oyster sauce.

**Served with steamed Jasmine plain rice or Jasmine egg fried rice**

**£ 32.00** per person

Or **£ 28.00** per person with no soup

**Vegetarian dishes will be available on request**

**(Minimum order of four people)**

# TONGDAM'S

## Jasmine Set Menu

(Minimum order of 4 people)

### *Jasmine Platter*

#### A selection of our delicious starters

##### SATAY KAI

Strips of grilled marinated chicken, served with a lightly spiced peanut sauce

##### KAI HOR BAI TOEY

Succulent boneless chicken thighs, marinated and cooked in fresh Pandan leaves

##### HED KRA DOOM

Selection of closed cup mushrooms in a special batter, deep-fried to a golden brown and served with a sweet chili dipping sauce.

##### GOONG HOM PHA

Wrapped marinated prawns, deep-fried to a golden brown

##### POR PIA THOD

Deep-fried spring rolls filled with glass-noodles, vegetables and herbs

### *Soup*

##### ✦ TOMKHA KAI

Chicken and mushroom in a coconut milk soup flavoured with lemongrass, Kaffir lime leaves and a touch of chili.

### *Main Course*

##### ✦✦ GAENG KIEWWARN NUA

Beef in a green curry with coconut milk, young coconut, aubergine and bamboo shoots with a touch of Thai herbs.

##### KAI PHAD KHING

Stir-fried chicken with sliced ginger, onion, spring onion and mushroom, in a light soya based sauce.

##### PLA PRIEW WARN

Deep-fried red snapper fillet pieces in batter, topped with tomatoes, peppers, pineapple, cucumber and onion in a thick tangy sweet & sour sauce.

##### PHAD PHAK

Stir-fried vegetables with fresh garlic and oyster sauce.

**Served with steamed Jasmine plain rice or Jasmine egg fried rice**

**£ 30.00** per person

Or **£25.00** per person with no soup

**Vegetarian dishes will be available on request**

**(Minimum order of four people)**