

Welcome to the King & Thai

We pride ourselves in offering the finest authentic Thai dishes, chosen for depth of flavour, fused wherever possible with local produce.

Skillfully created to reflect the subtle balance of textures and tastes of genuine Thai cuisine, our dishes have been carefully selected to help you appreciate the complexities of traditional Thai cooking, allowing the delicate flavours of each fresh component to shine through.

Provenance. All our meats are sourced locally where possible from our local butcher Simon Gibbons in Broseley, who prides himself in supporting local farmers, and hangs his meats for a minimum of 21 days for extra flavour. Our beef is always fillets and sirloin, and much of our pork and chicken is free range where possible. Our eggs are from woodland free range chickens, who are happy to lay for us daily!

Authentic Thai ingredients. Our fresh spices and herbs are also sourced from our long-serving suppliers in Thailand as well as UK specialists, thus ensuring the freshness and authenticity of supply and retaining the delicate flavours enjoyed in true Thai cooking.

Thai food is very healthy, due to the freshness of the ingredients, carefully prepared on the day, and the quick methods of cooking on hot open flames. The use of fresh herbs and spices also means that the flavours are infused into the meats, giving greater depth of flavour. We do not use any artificial ingredients like MSG (*Mono Sodium Glutamate*) additives or ‘E’ numbers. ALL our rich colours and flavours are naturally produced by our team, through the use of carefully selected ingredients ~ so, great for the family too!

‘Good things come to those who wait...’ Despite the quick preparation of many of our dishes, we ask you to be patient, as for larger parties we need to ensure that no dishes are ‘sitting around’ or kept warm, so larger orders may take a little longer. Why not try one of our sharing platters to start? feel free to ask us about anything you perhaps don’t understand or wish to try, ‘off’ the menu.

Desserts. Unusually for Thai chefs I enjoy creating new and exciting desserts - fusing some of the UK’s favourite dishes with Thai and Asian traditions, and ingredients, and honing my skills for ‘pulling sugar’ and shaping chocolate and fruit carvings...

Wheat Free... Where possible I use traditional rice flour, which has no or low gluten, so can be enjoyed by those with a wheat allergy or intolerance including some coeliacs– let us know if you have allergies when ordering....Save space for my daily desserts specials.

We hope you enjoy your meal as much as we enjoy creating it

Head Chef. **Suree Coates, Simon and Team**



The ‘Chilli heat’ of each dish indicated as Please let us know if you wish us to turn the ‘heat’ up or down!

Strength of chillies: Mild Medium Hot Connoisseur

Good things come to those who wait... All of our dishes are fresh, and made to order. We also make all our pastries, including spring rolls, dips and sauces where possible. Some dishes may take a little time. Let us know if you are in a rush or particularly hungry so we can advise on quicker dishes, or order you some appetisers while you wait.
We use peanuts and cashew nuts, so please let us know if you have any allergies

Soups

Refreshing, uplifting and often spicy ~ soups are a mainstay of the Thai diet, bursting with fresh herbs, spices, & vegetables, & really good to lift your mood. *If you prefer yours ‘hotter’ or ‘milder’, just let us know.*

Spicy Thai Soup, (Tom Yam Had)
Clear light & refreshing spicy mushroom and coconut soup (v) **£4.95**

King Prawn ‘Special’ Soup (Tom Yam Goong)
Described by chef Rick Stein as the ‘King of soups’. Prepared to order, this light spicy refreshing and clean soup has a hint of fresh lime, and is packed with large succulent sweet Asian tiger prawns. Ingredients include fresh chillies, garlic, ginger, lemongrass, lime, and Kaffir lime – Dish best described as ‘fragrant’. **£6.95**
(Excluded from Mid Week Special)

Chicken Fillet Soup, (Tom Yam Kai)
Spicy style with Thai herbs, and lemon grass and button mushrooms **£5.75**

Chicken & Coconut Milk Soup (Tom Kha Kai)
with fresh Thai herbs and spring onions **£5.65**

Fish & Prawn Dishes

Fish is great in Thai dishes – delicate quick cooking means the fish remains tender, and is lifted by the fresh herbs and spices, whilst retaining its texture. We visit Birmingham fish market every week, and source some wonderful fresh fish – much of it sustainable, and sadly not used by many restaurants – so being Thai, I love to experiment – ask about our specials when ordering.

Stir-Fried King Prawn (Kung Peaw Wan)
Crispy black tiger prawns, with lightly stir-fried mixed vegetables in Suree’s home-made sweet and sour sauce **£12.95**

Stir-Fried Vegetable King Prawn (Kung Pat Pak Rom Mit)
Stir-fried tender king prawns with mixed vegetables in light soy sauce **£12.75**

Suree’s Tiger Prawns ‘Sweet & Sour’
‘Not all sweet & Sour dishes are equal’ & this is not what you would think! Succulent Thai style lightly battered tiger prawns, served with our fresh light home-made sweet & sour sauce, containing sweet pineapple & fresh ginger. **£13.95**
(Excluded from Mid Week Special)

See our Specials menu for fresh fish dishes....when available from our trips to Birmingham market. When they are gone, they are gone!
Fridays are fish night...pre-book early for the freshest fish around!

Vegetarian Main Course Dishes (v)

Many Thais are vegetarians, & our dishes lend themselves to having meat added or taken away, but we have created some special dishes, for those who appreciate good food without good meat!

Green Curry Vegetables (Gaeng Keewwan Pak)
Fresh vegetables and chillies in a spicy coconut cream curry sauce (v) **£8.95**

Red Curry Vegetables (Gaeng Pad Pak)
Light coconut cream sauce with dried red chilli paste (v) **£8.95**

Stir-Fried Thai Style Noodles (Pad Thai)
A favourite amongst those in the know. Fresh bean sprouts, mixed with rice noodles and local free range woodland eggs and tamarind paste, topped with peanuts (v) **£9.55**

Massaman Curry Peanut (Gaeng Massaman)
Thick, rich and fragrant curry with coconut milk with potatoes, crunchy peanuts, nutmeg and crushed coriander seeds (v) **£9.45**

Stir Fried Mixed Vegetables
Lightly fried in vegetarian ‘mushroom oyster’ sauce and cashew nuts (v) **£8.95**

Keep up to date with our offers and events, visit our website
www.dinewithus.co.uk/king-thai

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Chicken Dishes

Our fillets of British chicken are free-range where possible, ensuring the meat retains its texture and flavour in cooking – many of the dishes are cooked quickly, so locking in the flavour and moisture.

Chicken Green Curry (Gaeng Keew wan Pak)
Sliced fresh chicken fillets with stir fried vegetables and chillies in a spicy coconut cream curry sauce **£10.95**

Chicken Red Curry (Gaeng Pad Pak)
Aromatic curry with fresh chicken, pineapple, dried red chilli paste and coconut cream sauce, **£10.95**

Stir-Fried Chicken Cashew Nuts. (Pat Kai)
Chicken fillets in our light tempura batter, stir-fried with mixed vegetables, fresh ginger and cashew nuts. A real favourite! **£11.45**

Stir-Fried Ginger Chicken
Chicken fillet strips, with fresh ginger, chilli, beansprouts, and fresh vegetables **£11.35**

Pork Dishes

We use local butchers Simon Gibbons in Broseley, who supplies locally sourced, free range pork. We only use tenderloin, and ensure it retains its light texture and flavour.

Red Pork Curry, (Geung Phed Mou)
With fragrant pineapple and a mild creamy coconut paste **£11.15**

Stir Fried Pork with Vegetables. (Mou Pad Pak)
Local tenderloin, served with lightly stir fried fresh mixed vegetables and oyster sauce. **£10.85**

Spicy Pork with Green Beans. (Pat Ped Mou)
A refreshing dish of tender loin of local pork stir fried in a light red chilli paste, with crisp French beans & fresh kaffir lime leaves **£11.25**

Beef Dishes

We use local butchers Simon Gibbons in Broseley, who supplies us locally sourced, properly aged beef. We only use finest quality fillets and sirloins, cooked rare to medium.

Stir-Fried Spicy Beef Fillet (Nua Pad Prik)
Marinated strips of beef, with fresh chilli and capsicum peppers, French beans and bamboo **£11.95**

Beef Coconut Curry (Gaeng Massaman Nua)
A popular rich and fragrant beef fillet curry with coconut milk, potatoes, crunchy peanuts, nutmeg and crushed coriander seeds **£12.45**

Red Beef Curry (Gaeng Phad Nua)
Tender strips of beef fillet, cooked in aromatic chilli curry paste, with fresh bamboo shoots, and creamy coconut sauce **£12.45**

Mild Stir Fried Beef (Nua Nam Mon Hoi)
Finest fillet served with mushrooms and spring onions in a light oyster sauce **£11.95**

Weeping Tiger ‘Fillet fit for the King’
Simon says: “This is my favourite dish. Suree creates it to perfection, using our butcher’s 21 day aged Shropshire fillet beef, cooked precisely medium rare, served with a spicy chilli drizzle sauce, on a bed of fresh salad. No fillet is complete without lightly fried onion rings, and Suree’s are exceptional! Great with ‘Head over Heels’ Black Shiraz – a full-flavoured red from our wine list. Bottle **£16.95** By the glass **£5.95**

Rice and Noodles Dishes

Selection from traditional Thai sides dishes please ask

Desserts

Unusually for a Thai chef, I pride myself in fusing some of the UK’s favourite sweets with traditional Thai ingredients, creating desserts with a difference. I also experiment with ‘pulling sugar’ and shaping chocolate and fruit carvings...
I hope you like them as much as I do!

Wheat Free... Where possible I use traditional rice flour, which has no, or low, gluten, so can be enjoyed by those with a wheat allergy or intolerance such as coeliacs.
Let us know when ordering if you have allergies...

Each dessert is freshly created daily, & prepared to order from **£5.95**
Ask about our daily specials, as well as our decadent desserts ‘Fit for the King’

Why not try a glass of chilled pudding wine with our desserts of the day?
Ask Simon about the best wines to complement your selection.

“Highest Rated Thai Restaurant on Dinewithus.co.uk”
How did you rate us? Enjoyed your meal with us today?
Please help rate us at: www.dinewithus.co.uk



King & Thai Mid Week Special

2 Courses **£14.95pp**

Served Monday - Thursday ONLY after 6 - 8pm.

Order any starter or soup & highlighted main for just **£14.95**. Add any dessert for **£5**.

No dishes can be substituted and not available with any other offer. Excludes indicated specials, sharing platters and Prawns dishes, unless stated.

Starters

Mid Week Special - All starters and soup included in our mid week 2 courses **£14.95**, unless otherwise stated. Eat in only.

The King & Thai Homemade House Platter
£6.95 per person. Min. 2 persons

A selection of our homemade minced fillet of Shropshire pork ball, chicken satay, tiger prawn spring roll, and hand-made prawn toast with sesame seeds, and crispy vegetarian spring roll, per person. Accompanied with our home-made dipping sauces: peanut, sweet chilli and white wine vinegar sauce.
(Excluded from Midweek Special)

Mixed Vegetable Fritters (Pak Tod)
Served with sweet and sour with a light white wine vinegar sauce (v) **£4.99**

Chicken Satay (Satay Kai)
Tender fillet, served with our home-made peanut sauce **£5.45**

Marinated Tiger Prawns
Served on sesame seed toast (*Kamum Bang Na Goong*) with a light white wine vinegar sauce, topped with three hot tiger prawns **£5.40**

Crispy Toast
Home-made crispy toast coated in sesame seeds, served with our sweet and sour cucumber sauce (v) **£3.85**

Thai Spring Roll, (Greo Gob)
Stir-fried mixed vegetables, with vermicelli noodles wrapped in crispy fried rice pastry, drizzled with sweet chilli sauce, served in a rather special way! **£4.95**

Skewered Pork Balls. (Look Chin Tod)
Homemade fillet ball of minced Shropshire Simon Gibbon’s pork, fried and served with sweet and sour chilli dipping sauce **£5.95**



Serving Monday-Saturday 6-9.30pm
10% off All Take-aways
www.dinewithus.co.uk/king-thai Tel: 01952 882004

