

# Tapas 'Pinto' Set



**ZaapZaap Pinto Set**  
**12.95**  
 Chicken Massaman Curry, Prawn sweet & Sour stir fry, Salt & Pepper chicken, Jasmine rice.



**Ped Ped Pinto Set**  
**12.95**  
 Chicken Thai Panang Curry, Prawn with sizzled ginger, Crispy Mushroom, Jasmine rice.

**Paradise Pinto Set**  
**14.95**  
 Slow cook Beef Red Curry, Chicken Hot Thai basil, Chicken Satay and Jasmine rice.



**Cha Cha Pinto Set**  
**14.95**  
 Seafood Pad Cha, Chicken green curry, Prawn Tamarind and Pineapple fried rice.



**Thai Holy Basil Sirloin**  
**14.95**  
 Spicy Holy Basil Fried Rice. Their heat combined with the fragrance of Thai basil to tie it all together on top of fried rice and served accompanied with sunny egg and Grilled Sirloin steak.



**Tiger Prawn with Hot Thai Basil sauce**  
**14.95**  
 Spicy Holy Basil Fried Rice. Their heat combined with the fragrance of Thai basil to tie it all together on top of fried rice and served accompanied with sunny egg and Grilled Tiger Prawns.

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## TWO DISHES

A selection of small Thai bites. Choose any two dishes for

**12.95**

### Thai Starters

- Crispy Fried Shredded Chicken with Chilli Paste** 🌶️ Golden crispy shredded chicken tossed in aromatic chilli oil, finished with roasted white sesame seeds.
- Chicken Thigh Satay** Juicy chicken thigh served with traditional accompaniments and creamy peanut sauce.
- Salt and Pepper Chicken** Golden crispy chicken seasoned with salt and pepper, served with a vibrant sweet chilli dip.
- Duck Spring Rolls** Crispy rolls filled with shredded duck breast, leek and celery, served with a rich sweet and tangy hoisin sauce.
- Thai Spring Rolls (V)** Golden crispy vegetable spring rolls bursting with flavour, served with a sweet chilli sauce.
- Thai Sweet Corn Fritters (V)** Golden sweet corn fritters, lightly crisp and full of flavour — perfect for sharing.
- Crispy Fried Mushroom (V)** Golden salt and pepper mushrooms, perfectly crisp on the outside and tender within.
- Crispy & Crunchy Calamari** The squid is coated in batter and quickly deep fried to golden perfection. It is usually with a splash of salt and pepper, and Sriracha light spicy dips.

## SINGLE DISH

**10.95**

All dishes served with fragrant jasmine rice.

- Duck Breast Stir Fry with Ginger Sauce.** Duck breast marinated with ginger stir fry sauce. The dish Stir fried with a vegetable, mix pepper, broccoli, black fungus and spring onions.
- Grill Chicken with Hot Thai Basil** Hot Thai basil sauce to tie it all together on top of Jasmine rice and served accompanied with Grilled Chicken Breast.
- 'Clacton Chicken'** Crispy shredded chicken, tossed with delicious chilli oil, roasted white sesame seed.
- Slow Cooked Beef Thai Red Curry** This rich and mild red curry is a great way to use cuts of beef.
- Roasted Barbary Duck Red Curry** Rich red curry with roast duck, sweet and sour pineapple, cherry tomato.
- Stir Fry Beef Oyster sauce** Oyster sauce imparts a sweet, and salt balance on taste with nature sweetness vegetable and beef.
- Chicken Drunken Rice Noodle** Soft Rice noodle wok-fried with our Thai "angry" hot sauce, lots of holy basil, garlic chilli bomb.
- Pineapple Fried Rice** Stir-fried Rice, little sweet form pineapple chunk mixed in the rice include egg, Chicken, Prawn.
- Seafood Pad - Cha** Hot and spicy stir-fried king prawns, mussels and squid a fiery Pad-Cha sauce, a bold medicinal of fresh fingerroot (krachai), kaffir lime lives and Thai chilies.

## WALKING STREET FOOD

Choice of Meat: Chicken, Beef, Prawn or Veggies

### Classic Curry

- Thai Panang Curry** 🌶️ Thai spices - red chillies, lemongrass, lime leaf and galangal - simmered in rich coconut sauce with vegetable.
- Thai Green Curry** 🌶️ The Thai Green Curry with lively green chillies, garlic and lemongrass in a silky coconut milk.
- Thai Massaman Curry** Legendary flavour! Simmered in coconut milk and perfumed with cardamom, cinnamon, star anise with crunchy cashew nuts.
- Thai Red Curry** 🌶️ Aromatic blend of iconic Thai spices - red chillies, lemongrass, lime leaf and galangal - simmered in rich coconut milk. Fiery colour and slightly less spicy than Thai Green Curry.

### Stir-Fry

- Hot Thai Basil Leaves** 🌶️ Well, known in Thai as "pad gra pao" The most beloved Thai street food dish of all time.
- Stir fry Cashew Nuts** Crunchy golden cashews and are tossed in a simple, yet bold Thai stir fry sauce with as much.
- Ginger Sizzled Stir-Fry** Fresh ginger in a flavour packed sauce tossed in a simple yet bold Thai stir fry sauce.
- Pad Thai** Flavourful rice noodles with beansprouts, sliced red onion, and crunchy peanuts. A staple food for walking street food.



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## Sharing Platters

**Prawn Cracker 3.65**

Let's get you walking street nibbling!

**Clacton Nibbles (Served 2) 16.95**

Walking street and tummies with Thai spring roll, Crispy Salt and Pepper Chicken, Chicken Thigh Satay and Crispy Fried Mushroom

**Delight Aroy Thai Platter (Served 2) 18.95**

Crispy Fried Shredded Chicken Chili Paste, Duck Spring Rolls, Crispy fried Sea bass bites and Prawns with Tamarind Sauce.

**Crispy Fried Shredded Chicken Chilli Oil 6.95**

The best crispy shredded chicken, made with fried chicken strips tossed with delicious chilli oil, roasted white sesame seed.

**Salt and Pepper Chicken 6.95**

Crispy tender chicken seasoned with salt and pepper served with Sriracha sauce.

**Chicken Thigh Satay 7.25**

Chicken thigh satay served with traditional condiments, peanut sauce, and fluffy toast.

**Duck Spring Rolls 7.50**

A crispy spring roll wrapper encases duck breast and crunchy vegetables; A Hoisin sauce is the perfect complement on the side.

**Crunchy Calamari 7.50**

The squid is coated in batter and quickly deep fried to golden perfection. It is usually with a splash of salt and pepper, and Sriracha spicy dips.

**Pork Dumpling 6.95**

Steamed dumplings filled with tender pork and served with a gingery light soy and rice vinegar dipping.

**Crispy Fried Mushroom (V) 5.95**

These salt and pepper crispy fried mushrooms are juicy on the inside and super crispy on the outside.

**Thai Sweet Corn Fritters (V) 5.95**

Thai corn fritters recipe (Tod Man Khao Po) It's a tasty finger food perfect for sharing as a tasty appetizer.

**Thai Spring Rolls (V) 5.95**

Thai vegetable spring rolls are crunchy and a crowd pleaser! The full flavour with sweet chilli dipping.

**Thai papaya Salad (Som Tum) 🌶️🌶️ 7.95**

Known as "Som Tam." The salad combines crunchy strips of unripe green papaya with fresh chiles, pungent garlic, roasted peanuts, fine beans and tomatoes

## Soup

Choices of meat: Prawn 7.95, Chicken 7.25, Mushroom 6.95

**Creamy Tom - Yum 🌶️**

Thai Tom Yum soup, full flavour such as lemongrass, lime, cream, onion, and chili combined with a stock base. Highly recommend!

**Tom - Kha 🌶️**

Tom Kha! this comforting Thai coconut soup is infused with the classic Thai herbs: lemongrass, galangal, and makrut (kaffir) lime leaves.

## Thai Curry

Choices of meat: Prawn 12.95, Chicken 11.95, Beef 12.95, Vegetable 10.95

**Thai Panang Curry** 🌶️

Panang is one that is unique. Instead of having plenty of sauce that is creamy like Thai green curry, Panang comes in a small amount of curry thick and rich sauce.

**Thai Red Curry**

Aromatic blend of iconic Thai spices - red chillies, lemongrass, lime leaf and galangal - simmered in rich coconut milk. Fiery colour and slightly less spicy than Thai Green Curry.

**Thai Green Curry** 🌶️

Thai food is all about getting the right flavours. You want a good mix of sweet, sour, savoury, and spicy. This Thai green curry recipe will get the results that you're looking for.

**Thai Massaman Curry**

The bird's eye chilies are a signature ingredient of curries from Thailand and turmeric gives it a yellow colour. The use of whole spices (coriander, cumin, and cardamom).

## Thai Stir-Fry

Choices of meat: Prawn 12.95, Chicken 11.95, Beef 12.95, Vegetable 10.95

**Stir Fry Hot Thai Basil Leave** 🌶️🌶️

Thai basil leaves stir fry, well known in Thai as "Pad Gra-Pao", is a contender for the most popular dish, and the most beloved Thai street food dish of all times.

**Stir fry Cashew Nuts**

A classic Thai favourite stir fry (Pad Med Mamuang) the dish defined by its savory, slightly sweet and tangy sauce. It's the perfect balance of textures, combining the softness of the meat and snap of nuts.

**Ginger Stir Fry**

Fresh ginger in a flavour packed sauce tossed in a simple yet bold our homemade Thai stir fry sauce.

**Thai Sweet & Sour Sauce**

A vibrant, tangy-sweet sauce with pineapple, tomato, and a delicate balance of sugar and vinegar.



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## Beef & Lamb

**Surf & Turf 🌶️ 20.95**

A perfectly cooked sirloin and juicy marinated King Prawn, grilled to perfection on the barbecue, is a brilliant combo with Panang Curry Sauce.

**Thai Holy Basil Beef Sirloin 🌶️🌶️ 18.95**

Spicy Holy Basil Fried Rice. Their heat combined with the fragrance of Thai basil to tie it all together on top of fried rice and served accompanied with sunny egg and Grilled Sirloin steak.

**Weeping Tiger 🌶️ 18.95**

E-San style (North-East of Thailand). Grilled Sirloin steak with a chili and E-San herbs sauce. It's perfectly married with the sweet, tart, and spicy Herbs served and Thai Pepper sauce.

**Slow-Cooked Beef Thai Red Curry 🌶️ 16.95**

Indulge in melt-in-your-mouth beef, slow-braised for many hours until tender, and submerged in a rice, velvet red curry sauce. Infused with the creamy sweetness of coconut milk, kaffir lime leaves and Thai basil.

**Slow-Cooked Lamb Shank Massaman 18.95**

Lamb Massaman curry is a truly luxurious dish. Cooked in a Massaman sauce until meltingly tender and the spices blend so harmoniously with the lamb curry.

**Slow Cook Lamb Cuts in Southern Thai Red Curry 🌶️🌶️ 18.95**

Slow braised for two hours until Lamb dice are soft and melting texture. Cooked with our homemade Southern Thai curry paste infused with the turmeric and dried chiles and a generous amount of black pepper.

## From The Sea

**Seafood Pad - Cha 🌶️🌶️ 16.95**

Hot and spicy stir-fried king prawns, mussels and squid a fiery Pad-Cha sauce, a bold medicinal of fresh fingerroot (krachai), kaffir lime lives and Thai chilies.

**Grilled Salmon Green Thai Curry 🌶️ 17.95**

Perfectly seared salmon fillet, featuring a delicate, flaky texture and smoky char, served submerged in a vibrant and aromatic green curry sauce, crafted from fresh green chiles, coconut milk and fragrant Thai herbs.

**Chili & Lime Sea bass 🌶️ 16.95**

Sea bass steamed to perfection and dressed to impress with fresh Thai herbs and a fiery, chilies and lime sauce.

**Chu Chee Tiger Prawn 🌶️ 16.95**

Delicious Tiger prawns are cooking with our homemade basic red curry together with light coconut milk, giving a rich and thick texture flavours infused with lemongrass, galangal, coriander root, and kaffir lime.

**Tiger Prawn with Hot Thai Basil sauce 🌶️ 18.95**

Spicy Holy Basil Fried Rice. Their heat combined with the fragrance of Thai basil to tie it all together on top of fried rice and served accompanied with sunny egg and Grilled Tiger Prawns.



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## Duck & Chicken

**Roasted Barbary Duck Red Curry. 🌶️ 18.95**

Roasted Duck Curry, Red curry paste can go well together with coconut milk. Add crispy duck with sweet and sour pineapple, cherry tomato.

**Duck Stir Fry with Ginger Sauce. 18.95**

Marinated duck breast with ginger stir fry sauce. The dish stir fried with a vegetable, mix pepper, broccoli, black fungus and spring onions.

**Honey Glazed Roast Barbary Duck. 18.95**

Crispy and tender roasted duck with a little sweetness from the honey and orange and a hint of sweet chili sauce and fresh green peas.

**Duck with Hot Thai Basil Sauce 🌶️🌶️ 18.95**

"Pad Gra-Pao Ped" Savor the rich, bold flavours of succulent duck breast, sliced and wok-tossed in high-heat infusion of fresh holy basil, garlic and bird's eye chillies.

**'Aroy Thai Chicken Red Curry' 🌶️ 16.95**

Experience a harmonious blend of smoky and creamy flavours with our grilled chicken breast, sliced and bathed in rich, aromatic red curry sauce.

**'Clacton Chicken' 16.95**

The best crispy shredded chicken tossed with delicious chilli oil, roasted white sesame seed and top with green spring onion.

**Grilled Chicken with Spicy Aubergine 16.95**

Homemade Thai style stir-fried chicken in black bean sauce Juicy grilled tender chicken slices come with peppers, onions, and savoury stir-fry sauce.

**Grilled Chicken Breast Pad - Cha. 🌶️🌶️ 16.95**

Tender grilled chicken breast is sliced and smothered in a fiery Pad-Cha sauce, a bold medicinal of fresh fingerroot (krachai), kaffir lime lives and Thai chilies.

## Noodles

Choices of meat: Prawn 12.95, Chicken 11.95, Beef 12.95, Vegetable 10.95

**Pad Thai**

Indulge in Thailand's most iconic noodle dish, featuring perfectly stir-fried rice noodles tossed in our signature tangy-sweet tamarind sauce.

**'Kee Mao' Rice Noodle**

Authentic Kee Mao Rice Noodles, a bold and spicy stir-fry that is truly a labour of love. We toss wide, chewy rice noodles in high-heat wok with robust sauce of dark soy, garlic and fiery bird's eye chillies.

**Pineapple Fried Rice 13.95**

Taste buds to the tropics with our Pineapple Fried Rice, a festive and flavourful stir-fry. This vibrant dish features fragrant jasmine rice wok-tossed with chicken and prawn, sweet pineapple chunks and a hint of aromatic curry powder.

**Giant Butterfly King Prawn Pad Thai 16.95**

The "Giant Kind Prawn" indulge in Thailand's most iconic noodle dish, featuring perfectly stir-fried rice noodles tossed in our signature tangy-sweet tamarind sauce.

## Goodies To Share

**Garlic Steamed Noodles 6.95**

Delicious Thai noodles wok-fried with our homemade garlic and pepper stir fry sauce.

**Naan Bread 4.95**

Light, golden-brown Naan Bread - the perfect side for dipping up with Thai curries.

**Broccoli & Fine Bean 6.95**

Fresh greens stir-fried with crushed garlic and our homemade stir fry sauce, garnish.

**Spicy Aubergine 6.95**

Chewy and soft Aubergine stir-fry with garlic, red chilli and soya bean paste, the delicious flavour to share.

**Thai Jasmine Rice 3.50 Egg Fried Rice 3.95**  
**Thai Coconut Rice 3.95 Sticky Rice 3.95**

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