

'Clacton Chicken' 16.95

The best crispy shredded chicken tossed with delicious chili 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.

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 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 chilli and E-San herbs sauce. It's perfectly married with the sweet, tart, and spicy Herbs served and Thai Pepper sauce.

Slow Cook 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, velvety red curry sauce. Infused with the creamy sweetness of coconut milk, kaffir lime leaves and Thai basil.

Slow Cook 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.

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 labor of love. We toss wide, chewy rice noodles in high-heat wok with robust sauce of dark soy, garlic and fiery bird's eye chilies.

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.

Pad Thai

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

Side dishes

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



(V) = Vegetarian 🌶️ = Mild Spice 🌶️🌶️ = Medium Spice

Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore, we cannot guarantee that any dish is completely allergen free.

Aroy Thai

MODERN THAI CUISINE

Takeaway MENU



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Clacton-on-Sea CO15 1NZ



Aroy Thai
MODERN THAI CUISINE

Special Combo Offers

Pinto box The Classic Duo 16.95

Green Curry with Chicken or Tofu
Veggies Spring Roll
Jasmine Rice



Pinto box Spicy & Zesty 20.95

Hot Thai Basil Chicken or Tofu
Drunken Noodle Tofu
Salt & Pepper Chicken
Thai Prawn Crackers



Pinto box Harty & Rich 18.95

Massaman with Chicken or Tofu
Duck Spring Rolls
Sticky Rice



Pinto box Zaap Zaap 22.95

Slow cook Beef Red Curry
Tom Yum Chicken Soup
Coconut Rice
Thai Prawn Crackers



PinTo Ped Ped Box 24.95

Duck Breast Stir Fry with
Ginger Sauce
Pad Thai Noodle with Tofu
Duck Spring Rolls
Egg Fried Rice
Thai Prawn Crackers



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.recommend!

Crispy Fried Shredded Chicken Chili Oil 6.95

The best crispy shredded Chicken, made with fried chicken strips tossed with delicious chili 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 crunchy 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 Pod) 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 chili 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

Soups

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 chiles 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.

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 chillis.

'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.