# Seafood

# Fish PLA PAD PRIEW WAN Stir-fried red snapper with mixed vegetables and pineapple in a Thai sweet and sour sauce. PLA PAD KHING £8.95

Stir-fried red snapper fillet with fresh ginger, sping onion, peppers and chilli.

PLA SAM ROT 
£10.9

Three flavoured fish. Deep fried sea bass fillet in a sweet, spicy and sour sauce.

PLA NUENG MANAO £10.95
Fresh steamed sea bass fillet with garlic, celery and oyster sauce. Flavoured with a zesty sauce of lime juice and chillies.

PLA KHEAW WAN © £11.95
Fried sea bass in a spicy coconut green curry with aubergine.

CHU CHI PLA © £10.

Wok fried fillet of salmon topped with a creamy red coconut curry sauce. Spicy and aromatic.

### Mussels

PAD NAM PIK PAO HOLO SE Fresh mussels stir fried with basil, peppers, mushroom, carrot and spring onion in an aromatic and mildly spicy creamy coconut sauce.

# PAD THAI

One of Thailand's most famous dishes. Rice noodles with egg, bean sprouts, tofu and cashew nuts, stir-fried in our special Pad Thai sauce.

PRAWN £8.50

CHICKEN/PORK/BEEF £7.50
VEGETARIAN ① £6.50

MEE SEUA ♥ £2.95
Stir-fried yellow noodles with beansprouts, spring onion and a little garlic.

KHAO PAD 😉

Fried rice with egg and spring onion.

PRAWN £4.95

CHICKEN/PORK/BEEF £3.95

VEGETARIAN \$\mathcal{V}\$ £2.95

KHAO NEIOW® £2.50
Thai Sticky Rice.

KHAO GRATEE £2.20 Coconut rice.

# Mixed Seafood

£8.95 TALAY RUEM MIT © £11.50
A selection of seafood with peppers, lemongrass and fresh peppercorns in a spicy Thai sauce.

**TALAY PAD PONG GAREE** £11.50 Mixed seafood in a rich and aromatic mild curry sauce.

# Squid

PAD KA POW PLA MUK © £7.95 Squid stir-fried with fresh chillies, garlic and basil. Aromatic and spicy.

PLA MUK PAD PIK THAI DAM £7.95
Stir-fried squid with peppers in a cracked black pepper sauce.

PAD PIK GAENG PLA MUK 
Squid stir-fried with red curry paste bamboo shoots, long beans and fresh basil.

### Soft Shell Crab

BUU PAD PONG GAREE £11.95
Stir-fried soft shell crab in aromatic mild curry sauce with peppers and celery.

BUU PAD PIK THAI DAM £11.95 Stir-fried soft shell crab with peppers in a cracked black pepper sauce.

# **Noodles**

PAD SEI-EU
Rice noodles stir-fried with Thai
mushrooms, egg and vegetables
in dark soy sauce.

PRAWN £8.50 CHICKEN/PORK/BEEF £7.50

VEGETARIAN V £6.50

PAD KEE MAO rice noodles stir-fried in a spicy sauce with chillis and fresh basil.

PRAWN £8.50

CHICKEN/PORK/BEEF £7.50 VEGETARIAN ♥ £6.50

# Rice

KHAO PAD SOPPAROT 6

Jintana's special egg fried rice with pineapple, spices, onion, cashewnuts and raisins.

PRAWN £5.95 CHICKEN £4.95 VEGETARIAN **V** £3.95

KHAO SUAY © £2.00

Thai Jasmine rice.

# **Jintana Set Menus**

# JINTANA MENU

£16.95 PER PERSON

MIXED STARTERS

KING PRAWN BLANKETS, PORK & SESAME TOAST, SWEET CORN FRITTERS AND VEGETABLE SPRING ROLLS WITH SWEET CHILLI AND PLUM SAUCES

MAIN COURSES FOR TWO

GREEN CHICKEN CURRY, SWEET AND SOUR PORK, STIR-FRIED SEASONAL VEGETABLES

MAIN COURSES FOR THREE

GREEN CHICKEN CURRY, PORK WITH GINGER AND CHILLIES BEEF IN OYSTER SAUCE, SWEET & SOUR VEGETABLES

MAIN COURSES FOR FOUR

MUSSAMUN CURRY WITH LAMB, DUCK IN OYSTER SAUCE SWEET AND SOUR PORK, CHICKEN WITH GINGER AND CHILLIES STIR-FRIED SEASONAL VEGETABLES

THAI JASMINE RICE

# SEAFOOD MENU

£18.95 PER PERSON

MIXED STARTERS

CRAB CAKES, KING PRAWN BLANKETS, THAI FISH CAKES AND VEGETABLE SPRING ROLLS WITH SWEET CHILLI AND PLUM SAUCES

MAIN COURSES FOR TWO

GREEN TIGER PRAWN CURRY, SWEET AND SOUR FISH STIR-FRIED SEASONAL VEGETABLES

MAIN COURSES FOR THREE

GREEN TIGER PRAWN CURRY, SWEET AND SOUR FISH CHU CHI SALMON RED CURRY, STIR-FRIED SEASONAL VEGETABLES

MAIN COURSES FOR FOUR

GREEN TIGER PRAWN CURRY, MIXED SEAFOOD IN SPICY SAUCE SWEET AND SOUR FISH, CHU CHI SALMON RED CURRY STIR-FRIED SEASONAL VEGETABLES

THAI JASMINE RICE

# VEGETARIAN MENU £14.95 PER PERSON

MIXED STARTERS

VEGETABLE TEMPURA, TOFU SATAY, SWEET CORN FRITTERS AND VEGETABLE SPRING ROLLS WITH SWEET CHILLI AND PLUM SAUCES

MAIN COURSES FOR TWO

GREEN VEGETABLE CURRY, TOFU WITH GINGER AND CHILLIES STIR-FRIED SEASONAL VEGETABLES

MAIN COURSES FOR THREE

GREEN VEGETABLE CURRY, TOFU WITH GINGER AND CHILLIES SWEET AND SOUR VEGETABLES, STIR-FRIED SEASONAL VEGETABLES

MAIN COURSES FOR FOUR

GREEN VEGETABLE CURRY, SWEET AND SOUR VEGETABLES
PENANG CURRY WITH TOFU, TOFU WITH GINGER AND CHILLIES
STIR-FRIED SEASONAL VEGETABLES

THAI JASMINE RICE

# Jintana THAI RESTAURANT

Take-away Menu



Authentic Thai Cuisine for your enjoyment at home

Ambleside 015394 33394 Compston Road, LA22 9DJ

Bowness 015394 45002 Lake Road, LA23 3BJ

Kendal 01539 723123 101 Highgate, LA9 4EN

www.jintanathaicuisine.com

# OPENING TIMES Daily

Ambleside 12am-10/10.30pm Bowness 12-2.30pm 5-10/10.30pm Kendal 12-2.30pm 5-10/10.30pm

# LUNCH

Daily from 12-2.30pm

# **EARLY EVENING MENU**

2 Courses £12.95, 3 Courses £14.95 from our specially selected menu.

Available until 6pm

# **JINTANA GIFT VOUCHERS**

Available at www.jintanathaicuisine.com/vouchers



A MEAL AT JINTANA THAI RESTAURANT

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# **Starters**

### Crackers

KHAO KHREB TOD Spicy Thai crackers with a sweet chilli dip.

### Platters (Min 2 Persons)

JINTANA PLATTER £5.75 per person Spring rolls, King prawn blankets, Pork sesame toast and Sweet corn fritters with sweet chilli sauce and plum sauce.

SEAFOOD PLATTER £6.75 per person Crab Cakes, King Prawn Blankets, Thai Fish Cakes and Vegetable Spring Rolls with sweet chilli sauce and plum sauce.

VEGETARIAN PLATTER £4.75 per person Vegetable Tempura, Deep-fried tofu, Sweet Corn Fritters and Vegetable Spring Rolls with sweet chilli sauce and plum

### Grilled

**SATAY GAI** Chicken grilled on wooden skewers with peanut sauce and sweet sour salad dip.

Pork grilled on wooden skewers with tamarind chilli sauce.

SII KHRONG MOO Deep-fried pork Spare Ribs in Thai Spices.

# Steamed

HOI OP Thai herb steamed Mussels with spicy chilli dipping sauce.

# Deep-Fried

£1.90 GUNG HOM PAR King Prawn Blankets with plum sauce. **TOD MUN PLA** Thai fish cakes with crispy sweet basil and a sweet sour cashew topped dip. **POPIA BEHT** Duck spring rolls with aromatic dipping

> **KANOM PUNG NA MOO** Pork & sesame toast with sweet chilli dip.

£5.25 Crispy golden prawn and chicken parcels with sweet chilli dip

**BUU JAAR** Thai Crab Cakes with plum sauce.

PLA MUK CHUP PANG TOD £5.25 Breaded squid with sweet chilli sauce.

**PEEK GAI** £4.95 Deep-fried Chicken Wings with sweet chilli sauce.

### Vegetarian

**POPIA TOD** £3.95 Vegetable spring rolls with plum sauce.

TOD MAN KHAO POT ♥ £4.25 Sweet corn fritters with sweet chilli sauce. DAO HU TOD VI £4.25

Deep-fried tofu with tamarind chilli sauce.

MEA KEUR CHUP PANG TODV £3.95 Aubergine in golden batter with tamarind dipping sauce.

# Soups

TOM YUM TOM KHA Hot and sour soup Aromatic Thai coconut soup with galangal. PRAWN £4.75 lemon grass and kaffir lime leaves. CHICKEN £4.00 PRAWN £4.75 MUSHROOM V £3.50 CHICKEN £4.00 £5.25 MUSHROOM ♥ £3.50 POH TAEK ©

# **Spicy Salads**

# **SOMTAM**

Spicy green papaya salad with carrot, cherry tomato, garlic and chilli.

Mixed seafood Hot & Spicy Soup

PRAWN £7.25

VEGETARIAN **♥** £5.95 PLA GUNG

Spicy Tiger Prawn salad with lemon grass, coriander and fresh chilli tossed with a lemon dressing.

# LARB 🥯

Spicy Thai salad tossed in a lime and chilli dressing with crunchy toasted rice and fresh mint.

CHICKEN/PORK £6.25 **TOFU** \$5.25

YUM NEUA YANG Thinly sliced grilled beef in a hot and sour chilli dressina.



Spicy More Spicy Vegetarian Guluten Free

# Chicken

Pork

£7.95

£7.50

Thai Curries PAD KHING GAI GAENG KHEAW WAN GAI Chicken Thai green coconut curry. GAENG PED GAI £7.50 PAD GRATIUM GAI Chicken Thai red coconut curry.

GAENG GAREE GAI £7.50 Aromatic chicken Thai Yellow coconut curry with potato, onion and cherry tomato.

GAENG PENANG GAI 🔎 😉 A rich, creamy, chicken coconut curry topped with coconut milk and lime leaves.

GAENG BA GAI Thai jungle curry. A light, hot and spicy chicken Thai curry without coconut milk.

GAENG MUSSAMUN GAI © £ 8.50 Chicken, cashew nut, onion and new potato in rich, nutty and aromatic curry.

### Stir Fried Dishes

Thai Curries

**PAD PRIEW WAN GAI** Chicken with mixed vegetables and pineapple in a Thai sweet and sour sauce.

GAENG KHEAW WAN MOO @ £7.50

Aromatic pork Thai Yellow coconut curry

A rich, creamy, pork coconut curry topped

with coconut milk and fragrant lime leaves.

Thai jungle curry. A light, hot and spicy

'Waterfall Pork', Sliced grilled pork, chilli,

lime, lemongrass, mint and toasted rice.

pork Thai curry without coconut milk.

with potato, onion and cherry tomato.

Pork Thai green coconut curry.

GAENG PED MOO @ ©

Pork Thai red coconut curry.

**GAENG GAREE MOO** 

GAENG PENANG MOO

GAENG BA MOO

NAM TOK MOO

Thai Curries

Chicken stir-fried with fresh ginger, spring onions, peppers and chillies. £7.25

Chicken stir-fried with mixed vegetables in a garlic sauce.

**GAI PAD MET MAMUANG** Chicken stir-fried with cashew nuts. spring onions and sweet peppers.

PAD KA POW GAI £7.50 Chicken stir-fried with fresh chillies, garlic and basil. Aromatic and spicy.

**GAI PAD PONG GAREE** £7.50 Chicken stir-fried with a rich and aromatic mild curry sauce.

GAI PAD DAKRAI £7.50

Chicken with peppers, mushroom and vegetables in a fresh Lemongrass sauce.

Pork with mixed vegetables and pineapple

Pork stir-fried with fresh ginger, spring

Pork stir-fried with mixed vegetables

Pork stir-fried with fresh chillies, garlic

Crispy pork belly and mixed vegetables

stir-fried with chilli and garlic in dark soy

Stir Fried Dishes

PAD PRIEW WAN MOO

£7.50 in a Thai sweet and sour sauce.

onions, peppers and chillies.

PAD KHING MOO

PAD GRATIUM MOO

PAD KA POW MOO

and basil. Aromatic and spicy.

MOO KHROB FAI DAENG 🥯

in garlic sauce.

sauce.

# Thai Curries

GAENG PENANG GAE GE A rich, creamy, lamb coconut curry topped Lamb stir-fried with red curry paste, with coconut milk and lime leaves.

GAENG MUSSAMUN GAE Lamb, cashew nut, onion and new potato in rich, nutty and aromatic curry.

### Stir Fried Dishes £9.40 PAD PIK GAENG GAE

bamboo shoots, long beans and basil.

£8.95

£9.75

£9 95 PAD KA POW GAE €€ £8.95 Lamb stir-fried with fresh chillies, garlic and basil. Aromatic and spicy.

# Duck

### Thai Curries

GAENG PED BEHT YANG Slices of tender duck breast in a spicy red curry sauce with lychee, chillies, lime leaves, pineapple and fresh tomatoes.

### Stir Fried Dishes

**BEHT SAUCE MAKHAM** Roast duck in Jintana's tamarind sauce served on a bed of pak choi and topped with a little dry shallot.

# BEHT PAD KHING Duck breast stir-fried with lots of fresh ginger, spring onions, peppers and

**BEHT PAD NAM MUN HOY** 

Stir-fried duck breast with mixed vegetables in oyster sauce.

**BEHT PAD PIK THAI DAM** £9.50 Stir-fried duck breast with peppers in cracked black pepper sauce.

# Vegetarian

### Thai Curries

£7.25

£7.25

GAENG KHEAW WAN JAY @ £7.00 PAD PRIEW WAN JAY W Thai green vegetable coconut curry. GAENG PED JAY • 🖤 😉

Thai red vegetable coconut curry.

Aromatic Thai Yellow coconut curry with Tofu

A rich, creamy, slow cooked southern Thai curry with tofu. Topped with coconut milk £7.50 and fragrant lime leaves.

GAENG BA JAY Thai jungle curry. Mixed Vegetables in a light, spicy curry without coconut milk.

Tofu, cashew nut, onion and new potato in rich, nutty and aromatic curry.

# Stir Fried Dishes

Stir-fried vegetables and pineapple in £6.75 Thai sweet and sour sauce.

PAD KHING DAO HU £7.00 GAENG GAREE DAO HU • £7.25 Tofu stir-fried with fresh ginger, spring onions, peppers and chillies.

PAD GRATIUM DAO HU £7.00 GAENG PENANG DAO HU VE £7.70 Tofu stir-fried with mixed vegetables in garlic sauce.

> DAO HU MET MAMUANG V Marinated tofu stir-fried with cashew £7 00 nuts, spring onions and sweet peppers.

PAD PAK RUEM MID V Stir-fried mixed seasonal vegetables.

GAENG MUSSAMUN DAO HU WEB 25 PAD PIK GAENG MAKUA WEB 27.50 Aubergine with red curry paste bamboo shoots, long beans and fresh basil.

# **Prawns**

# **Beef** Stir Fried Dishes

GAENG KHEAW WAN NEUA SE \$7.50 NEUA PAD NAM MUN HOY Beef Thai green coconut curry.

GAENG PED NEUA 🕪 😉 £7.50 Beef Thai red coconut curry.

GAENG GAREE NEUA Aromatic beef Thai Yellow coconut curry with potato, onion and cherry tomato.

GAENG PENANG NEUA A rich, creamy, beef coconut curry topped with coconut milk and lime leaves.

GAENG BA NEUA Thai jungle curry. A light, hot and spicy beef Thai curry without coconut milk.

# £7.50

Tender strips of beef stir-fried with mixed vegetables in oyster sauce.

PAD KHING NEUA £7.25 Beef stir-fried with fresh ginger, spring onions, peppers and chillies.

PAD KA POW NEUA Beef stir-fried with fresh chillies, garlic and basil. Aromatic and spicy.

PAD PIK GAENG NEUA £7.50 Beef stir-fried with red curry paste bamboo shoots, long beans and fresh basil.

**NEUA PAD LAO DAENG** £7.95 Beef stir-fried with fresh mango and mixed vegetables in a Thai red wine sauce.

# Thai Curries GAENG KHEAW WAN GUNG © £8.50 PAD PRIEW WAN GUNG

Tiger prawn Thai green coconut curry. GAENG PED GUNG £8.50 Tiger prawns red coconut curry.

GAENG PENANG GUNG 60 A rich, creamy, Tiger prawn curry topped with coconut milk and fragrant lime leaves.

GAENG GAREE GUNG 🖃 🤩 Aromatic Thai Yellow coconut curry with Tiger prawns.

GAENG BA GUNG Thai jungle curry. Tiger prawns in a hot and spicy curry without coconut milk.

GAENG KRUA SOPPOROT Tiger prawns and pineapple in a creamy red coconut and tamarind curry.

# Stir Fried Dishes

£8.25 Tiger Prawns with mixed vegetables and pineapple in a Thai sweet and sour

PAD KHING GUNG Tiger Prawns stir-fried with fresh ginger.

spring onions, peppers and chillies. **PAD GRATIUM GUNG** £8.25

Tiger prawns stir-fried with mixed vegetables in a garlic sauce.

PAD KA POW GUNG Tiger prawns stir-fried with fresh chillies, garlic and basil. Aromatic and spicy.

**GUNG PAD PONG GAREE** 

Tiger prawns stir-fried with a rich and aromatic mild curry sauce.