

Seafood Dishes

- 75. Pla Muk Pad Phed (Squid)** 🌶️ **£12.55**
Stir fry squid in chilli paste, bamboo shoots, mixed peppers and fresh basil.
- 76. Hoi Maeng Pu Pad Kee Mow (Mussels)** 🌶️ **£12.55**
Stir fry mussels with mixed peppers, chilli oil and fresh basil.
- 77. Prio Wan Pla (Fish)** **£14.35**
Deep fried battered Cory fish topped with sweet & sour stir fry Thai style.
- 78. Pla Tod Kra Tiem (Fish)** **£14.35**
Deep fried Red Snapper topped with a garlic and peppercorn sauce.
- 79. Pla Nung Pik Keang (Fish)** **£15.25**
Steamed Red Snapper topped with coconut milk, Thai herbs and chilli paste.
- 80. Pla Tod Laad Pik (Fish)** 🌶️ **£15.25**
Deep fried Red Snapper topped with sweet chilli sauce and mixed peppers.
- 81. Pla Nung Ma Naow (Fish)** 🌶️ **£17.05**
Steamed Seabass topped with Chef's special hot and sour sauce with steamed vegetables.
- 82. Pla Nung Salty Plum (Fish)** **£17.05**
Steamed Seabass with salty plum, pork and ginger topped with fresh vegetables.
- 83. Pla Jian (Fish)** **£15.25**
Deep fried Red Snapper topped with pork, mixed peppers, ginger and yellow beans.
- 84. Pla Duk Pad Phed (Fish)** 🌶️ **£15.25**
Deep fried crispy catfish tossed in chilli paste, mixed peppers and bamboo shoots with crispy basil.

Vegetable Dishes

- 85. Pak Bung Fai Dang** **£8.95**
Stir fry Thai morning glory in oyster sauce and garlic.
- 86. Pak Ka Na** **£8.95**
Stir fry Thai broccoli in oyster sauce and garlic.
- 87. Pad Pak Raom** **£7.15**
Stir fry mixed vegetables in oyster sauce and garlic.
- 88. Pak Nung** **£7.15**
Steamed mixed vegetables topped with oyster sauce and garlic.
- 89. Pad Tuor Ngork** **£7.15**
Stir fry beansprouts, mushrooms and spring onions in oyster sauce and garlic.

Fancy more or less spice on your dish?
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01245 494525

Rice & Noodles

- 90. Kao Souy** **£3.55**
Steamed Thai Jasmine rice.
- 91. Kao Pad** **£4.45**
Egg fried rice.
- 92. Kao Kra Ti** **£4.45**
Steamed Thai Jasmine rice cooked in coconut milk for a subtle, fragrant flavour.
- 93. Kao Niew** **£4.45**
Thai sticky rice.
- 94. Lanthong Special Fried Rice** **£7.15**
Egg fried rice with prawns, chicken, cashew nuts, peas, onions, carrots, pineapple and raisins.
- 95. Pad Thai** **£10.75**
Chamburi rice noodles stir fried with king prawns, egg, beansprouts, spring onions and ground peanuts.
- 96. Pad Si-ew** **£8.95**
Stir fry rice noodles with soy sauce, egg and vegetables.

Tofu & Vegetarian Dishes

Starters

- V1. Thai Vegetable Spring Rolls (4)** **£5.60**
Deep fried rice pastry with vegetables and clear noodles. Served with sweet & sour sauce.
- V3. Tao Hu Tod** **£6.25**
Deep fried fresh tofu cubes topped with peanut sauce.
- V4. Tempura Pak** **£6.25**
Deep fried mixed vegetables in tempura batter. Served with plum sauce.
- V5. Tom Yum Hed** 🌶️ **£6.25**
A spicy, citrusy broth with mushrooms, lemongrass, lime leaves and galangal.
- V6. Tom Kha Hed** **£6.25**
A creamy broth with mushrooms, coconut milk and galangal.
- V7. Tom Juerd Tao Hu** **£6.25**
A mild tofu and vegetable broth.

Mains

- V8. Tao Hu Pad Metmamuang** **£9.85**
Stir fry tofu with cashew nuts, spring onions, onions and mushrooms in an oyster sauce.
- V9. Tao Hu Prio Wan** **£9.85**
Stir fry sweet & sour tofu Thai style.
- V10. Tao Hu Pad Namman Hoi** **£9.85**
Stir fry tofu in oyster sauce with spring onions, mushrooms and carrots.
- V11. Tao Hu Pad Phed** 🌶️ **£9.85**
Stir fry tofu in chilli paste, bamboo shoots, mixed peppers and fresh basil.
- V12. Tao Hu Pad Khing** **£9.85**
Stir fry tofu with ginger, mixed peppers and spring onions.
- V13. Keang Khiew Wan Tao Hu** **£10.75**
Green tofu curry with coconut milk, Thai herbs and mixed vegetables.
- V14. Keang Daeng Tao Hu** **£10.75**
Red tofu curry with coconut milk, bamboo shoots and Thai herbs.

www.lanthong-restaurant.com

SET A £24.45 per person

(Minimum for 2 people)

Starters

Chicken Satay | Spare Ribs

Mains

Yellow chicken curry with potato and coconut milk

Stir fry sweet and sour pork Thai style

Stir fry beef with mixed peppers, chilli and fresh basil

Stir fry mixed vegetables in oyster sauce

Steamed Thai Jasmine rice.

SET B £27.95 per person

(Minimum for 3 people)

Starters

Chicken Satay | Thai Spring Rolls | Spare Ribs

Mains

Green chicken curry with coconut milk, mixed peppers and bamboo shoots

Stir fry beef and vegetables in oyster sauce

Stir fry chicken with ginger, mixed peppers and spring onions

Stir fry boneless roasted duck in chilli paste, herbs and spices

Stir fry mixed vegetables in oyster sauce

Egg fried rice

SET C £29.95 per person

(Minimum for 4 people)

Starters

Chicken Satay | Thai fish cakes | Thai dim sum | Spare ribs

Mains

Boneless roasted red duck curry

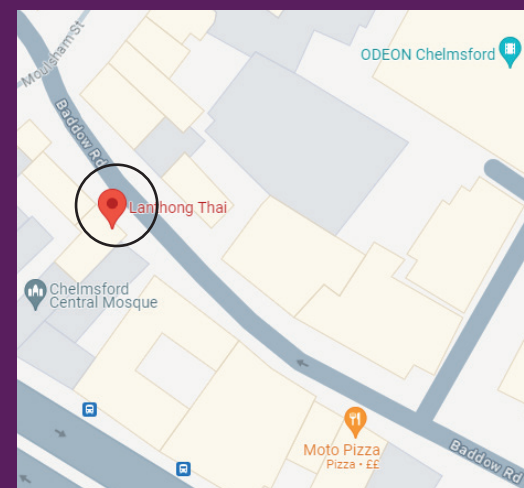
Deep fried Red Snapper topped with sweet chilli sauce

Stir fry king prawns with chilli paste, mixed peppers and bamboo shoots

Stir fry beef with vegetables in oyster sauce

Lanthong special fried rice

Lanthong Thai Restaurant
6A Baddow Road, Chelmsford, Essex, CM2 0DG
01245 494525



Lanthong
Authentic Thai
Restaurant

Take Away
Menu

Collection Only

01245 494525

6A Baddow Road
Chelmsford
Essex
CM2 6GL

Opening Hours
Monday - Saturday

Lunch: 12:00 - 14:30
Dinner: 18:00 - 22:30

Prices include VAT

Bag of Thai Prawn Crackers Served with peanut sauce and chilli oil.	£5.35
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Starters

1. Chicken Satay (4) Grilled strips of marinated chicken. Served with peanut sauce and pickled vegetables.	£6.25
2. Thai Spring Rolls (4) Deep fried rice pastry with vegetables and clear noodles. Served with sweet & sour sauce.	£5.35
3. Spare Ribs (4) Grilled, tender spare ribs dipped in a sweet BBQ sauce.	£5.65
4. Tod Mun Pla (Thai Fish Cakes) (4) Deep fried minced fish kneaded with Thai chilli paste and herbs. Served with sweet chilli sauce.	£6.55
5. Tod Mun Goong (Thai Prawn Cakes) (4) Deep fried minced prawns coated in breadcrumbs. Served with plum sauce.	£7.45
6. Tod Mun Gai (Thai Chicken Cakes) (4) Deep fried minced chicken kneaded with Thai chilli paste and herbs. Served with sweet chilli sauce.	£6.25
7. Kaum Pu Royal (Crab Claws) (2) Deep fried crab claws wrapped in minced prawns. Served with plum sauce.	£9.85
8. Stuffed Chicken Wings (3) Chicken wings stuffed with minced chicken and vegetables. Served with sweet & sour sauce.	£6.25
10. King Prawn Tempura (4) Deep fried king prawns in tempura batter coated in breadcrumbs. Served with plum sauce.	£7.15
11. Kanom Jeeb (Thai Dim Sum) (4) Steamed minced pork dumplings. Served with soy sauce.	£6.25
12. Kanom Pang Nha Goong (Prawns on Toast) (4) Minced prawns topped with sesame seeds on bread and deep fried. Served with sweet & sour sauce.	£6.25
13. Mixed Starter (Min order for 2 or more) Variety mix of number 1, 2, 3, 6 and 11.	£9.85 p/p
14. Mixed Seafood Starter (Min order for 2 or more) Variety mix of number 4 and 7 with grilled king prawns, squid tempura and steamed green mussels.	£15.25 p/p

Soups

15. Tom Yum Goong (Spicy King Prawn Soup) A spicy, citrusy broth with king prawns, mushrooms, lemongrass, lime leaves and galangal.	£6.75
16. Tom Yum Gai (Spicy Chicken Soup) A spicy, citrusy broth with chicken, mushrooms, lemongrass, lime leaves and galangal.	£6.25
17. Tom Kha Gai (Chicken Coconut Soup) A creamy broth with chicken, mushrooms, coconut milk and galangal.	£6.25
18. Pho Taek Gulf of Phuket (Min order for 2 people) Traditional spicy mixed seafood broth with lemongrass, Thai herbs and fresh chilli.	£11.65 p/p
19. Tom Sap Neua (Beef Tripe Soup - Min order for 2 people) A specialty of the North East region of Thailand. Slices of beef and tripe with lemongrass, lime leaves, galangal and chilli in a traditional spicy broth.	£9.85 p/p

Main Courses

Natt's Chef Specialties

20. Phet Yang Nam Phung (Honey Roast Duck) Honey roast duck breast topped with dark bean sauce.	£13.45
21. Lobster Pad Phong Ga-Ree Steamed whole lobster with mixed peppers, spring onions and celery in a creamy tumeric, eggy sauce. A highly authentic Thai seafood dish.	Seasonal Price
22. Yum Phet Yang (Duck Salad) Sliced roast duck in a spicy Thai salad with herbs, shallots and a hot and sour dressing.	£14.35
23. Crab Claws Pad Phong Ga-Ree Steamed crab claws with mixed peppers, spring onions and celery in a creamy tumeric, eggy sauce.	£17.05
24. Talay Jaan Lon (Sizzling Seafood) Stir fry mixed seafood with chilli paste, coconut milk, egg and fresh herbs.	£16.15
25. Pad Phed Phet Yang Stir fry boneless roast duck with chilli paste, herbs, mixed peppers and bamboo shoots.	£15.25
S1. Pad Phed Kai Plaa Stir fry cod roe with chilli paste, herbs, mixed peppers and bamboo shoots.	£14.35
S2. Pad Phed Neua Pu Stir fry crab meat with chilli paste, herbs, mixed peppers and bamboo shoots.	£16.15
S3. Weeping Tiger Marinated Sirlion beef, grilled and sliced. Served with a spicy herb and tomato dressing and steamed vegetables.	£15.25

Traditional Thai Salads

26. Yum Neua (Beef Salad) Sliced grilled Sirlion beef mixed with cucumber, tomato, shallots and coriander in a hot and sour dressing.	£13.45
27. Som Tam (Papaya Salad) Shredded papaya salad with prawns combined with lemon juice, peanuts, fresh chilli and fine beans.	£8.95
28. Plaa Goong (King Prawn Salad) Lightly cooked king prawns combined with lemon juice, shallots, coriander and fresh chilli.	£14.35
29. Yum Talay (Seafood Salad) Lightly cooked mixed seafood combined with lemon juice, shallots, coriander and fresh chilli.	£15.25
30. Yum Woon Senn (Vermicelli Noodle Salad) Minced chicken, prawns and clear noodles combined with lemon juice, shallots, coriander and fresh chilli.	£13.45

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Chicken Dishes

31. Gai Pad Pik Thai Dam Stir fry chicken with mixed peppers, spring onions and onions in a black peppercorn sauce.	£10.75
32. Gai Pad Kra Paow Stir fry chicken with mixed peppers, chillies and fresh basil.	£10.75
33. Gai Pad Metmamuang Stir fry chicken with cashew nuts, spring onions, onions and mushrooms in an oyster sauce.	£10.75
34. Gai Tod Kra Tiem Stir fry chicken tossed with garlic and peppercorn. Served dry.	£10.75
35. Prio Wan Gai Stir fry sweet & sour chicken Thai style.	£10.75
36. Gai Pad Khing Stir fry chicken with ginger, mixed peppers and spring onions.	£10.75
37. Phaneang Gai Chicken cooked in coconut milk, Phaneang gravy, fresh herbs and ground peanuts.	£10.75
38. Gai Pad Phed Stir fry chicken in chilli paste, bamboo shoots, mixed peppers and fresh basil.	£10.75
39. Gai Pad Namman Hoi Stir fry chicken in oyster sauce with spring onions, mushrooms and carrots.	£10.75
40. Gai Pad Nam Pik Paow Stir fry chicken in chilli oil with mixed peppers, spring onions and onions.	£10.75

Beef Dishes

41. Neua Namman Hoi Stir fry beef in oyster sauce with spring onions, carrots and mushrooms.	£11.65
42. Neua Pad Broccoli Stir fry beef with broccoli in an oyster sauce.	£11.65
43. Neua Pad Kra Paow Stir fry beef with mixed peppers, chillies and fresh basil.	£11.65
44. Neua Pad Phed Stir fry beef in chilli paste, bamboo shoots, mixed peppers and fresh basil.	£11.65
45. Neua Pad Pik Thai Dam Stir fry beef with mixed peppers, spring onions and onions in a black peppercorn sauce.	£11.65
46. Phaneang Neua Beef cooked in coconut milk, Phaneang gravy, fresh herb and ground peanuts.	£12.55
47. Prio Wan Neua Stir fry sweet & sour beef Thai style.	£11.65

Pork Dishes

48. Prio Wan Moo Stir fry sweet & sour pork Thai style.	£10.75
49. Moo Pad Kra Paow Stir fry pork with mixed peppers, chillies and fresh basil.	£10.75
50. Moo Pad Namman Hoi Stir fry pork in oyster sauce with spring onions, mushrooms and carrots.	£10.75
51. Moo Tod Kra Tiem Stir fry pork tossed with garlic and peppercorn. Served dry.	£10.75
52. Moo Pad Pik Thai Dam Stir fry pork with mixed peppers, spring onions and onions in a black peppercorn sauce.	£10.75

Thai Curry

53. Keang Khiew Wan Gai Green chicken curry with coconut milk, mixed peppers, bamboo shoots and Thai herbs.	£11.65
54. Keang Khiew Wan Neau Green beef curry with coconut milk, mixed peppers, bamboo shoots and Thai herbs.	£12.55
55. Keang Khiew Wan Goong Green king prawn curry with coconut milk, mixed peppers, bamboo shoots and Thai herbs.	£14.35
56. Keang Phed Phet Yang Red boneless duck curry with coconut milk, mixed peppers, pineapple and tomatoes.	£13.45
57. Keang Ga-Ree Gai Yellow chicken curry with potato, onion and coconut milk.	£11.65
58. Massaman Neua A typical dish from Southern Thailand of tender beef and potato in a fragrant, sweet coconut curry.	£12.55
59. Keang Gai Normai Yai Red chicken curry with coconut milk, bamboo shoots and Thai herbs.	£11.65
60. Keang Neua Normai Yai Red beef curry with coconut milk, bamboo shoots and Thai herbs.	£12.55
61. Keang Gai Sapparot Red chicken curry with sweet pineapple and Thai herbs.	£11.65
62. Keang Moo Tay Por Sweet red pork curry with coconut milk, Thai morning glory and Thai herbs.	£11.65
63. Keang Pa Gai (Chicken Jungle Curry) Chicken cooked in a spicy broth with grachai (Thai fingeroot), bamboo shoots and fine beans.	£11.65
64. Keang Pa Neua (Beef Jungle Curry) Beef cooked in a spicy broth with grachai (Thai fingeroot), bamboo shoots and fine beans.	£12.55

King Prawn Dishes

65. Goong Pad Pik Tai Dam Stir fry king prawns with mixed peppers, spring onions and onions in a black peppercorn sauce.	£13.45
66. Goong Ob Woon Senn Steamed king prawns in a hot pot with garlic, celery, spring onions, ginger and clear noodles.	£13.45
67. Phaneang Goong King prawns cooked in coconut milk, Phaneang gravy, fresh herbs and ground peanuts.	£13.45
68. Goong Tod Kra Tiem Stir fry king prawns tossed with garlic and peppercorn. Served dry.	£13.45
69. Prio Wan Goong Stir fry sweet & sour king prawns Thai style.	£13.45
70. Goong Pad Asparagus Stir fry king prawns with asparagus and mushrooms in an oyster sauce.	£13.45
71. Goong Pad Namman Hoi Stir fry king prawns in oyster sauce with spring onions, mushrooms and carrots.	£13.45
72. Goong Pad Metmamuang Stir fry king prawns with cashew nuts, spring onions, onions and mushrooms in an oyster sauce.	£13.45
73. Goong Pad Phed Stir fry king prawns in chilli paste, bamboo shoots, mixed peppers and fresh basil.	£13.45
74. Goong Pad Kee Mow Stir fry king prawns with mixed peppers, chilli oil and fresh basil.	£13.45