

Pork Dishes continued

47. Thai red curry consisting of pork with a blend of red chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk. £6.45
48. Smooth, mild pork curry cooked in a traditional way with carrots, potatoes and a coconut and peanut based sauce. £6.45

Beef (Nua) Dishes

50. Stir-fried beef with broccoli and oyster sauce. £6.55
51. Fried beef with fresh ginger and spring onion. £6.75
52. Lean beef in a red wine sauce, sprinkled with cashew nuts. £6.75
53. Stir-fried beef with garlic and pepper. £6.75
54. Stir-fried beef with holy basil, green beans and bamboo shoots. £6.55
55. Penang beef curry. A delicious smooth, creamy curry originating from central Thailand. £6.75
56. Thai green curry consisting of beef with a blend of green chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk. £6.55
57. Thai red curry consisting of beef with a blend of red chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk. £6.55
58. A smooth, mild beef curry cooked in a traditional way with carrots, potatoes and a coconut and peanut based sauce. £6.55
59. Spicy 'Jungle' beef curry with Thai herbs and vegetables. £6.55

Duck (Ped) Dishes

60. Sliced roast duck with plum sauce. £7.65
61. Stir-fried duck with fresh ginger and black mushrooms. £7.65
62. Roast duck in a red wine sauce, sprinkled with cashew nuts £7.65
63. Stir-fried duck with chilli and sweet basil. £7.65
64. Roast duck curry with apple and tomato. £7.65

Seafood Dishes

65. Fried fish with fresh ginger and spring onion £7.95
66. Crispy fried seasonal fish with minced chicken and ginger £7.95
67. Sweet and sour fish. £7.95
68. Chef's special deep-fried fish, golden brown and crisp, topped with sweet chilli sauce £8.00
69. Boneless deep fried fish with chilli sauce, coconut milk and lime leaves £8.00
70. King prawns stir-fried with garlic £7.25
71. Stir-fried prawns with sweet basil £7.25

72. Sweet & Sour Prawns (Thai Style) £7.25
73. Stir-fried prawns in a mild creamy curry sauce. £7.25
74. Stir-fried king prawns with chilli sauce, coconut milk and lime leaves. A delicious smooth, creamy curry originating from central Thailand £7.95
75. Red curry King Prawns with pineapple £7.25
76. Stir fried squid with garlic & pepper. £7.45
77. Stir fried squid cooked with a traditional Thai chilli sauce £7.45
78. Mixed seafood with Thai herbs, green beans and red peppers. £8.15
79. Mixed seafood in a mild creamy curry sauce. £8.15

Vegetable Dishes

80. Thai curry consisting of vegetable with a blend of red chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk. £5.95
81. Stir-fried tofu with holy basil, onion and chilli. £5.95
82. Stir-fried tofu with fresh ginger and black mushrooms £5.95
83. Stir-fried been curd with seasonal vegetables and sweet chilli sauce. £5.95
84. Stir-fried aubergine with sweet basil £5.95
85. Stir-fried mixed seasonal vegetables with black mushrooms, vermicelli and egg. £5.95
86. Thai curry consisting of vegetable with a blend of green chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk. £5.45
87. Stir-fried mixed seasonal vegetables. £5.45
88. Mixed vegetables and mushrooms with a red wine sauce. £5.45
89. Stir-fried mushrooms and cashew nuts in a tamarind sauce. £6.25

Noodles

90. Stir-fried noodles with seasonal vegetables. £5.50
91. Spicy stir-fried noodles with chicken, or beef, or pork, seasonal vegetables, chilli, and Thai herbs. £5.50
92. Spicy stir-fried noodles with egg beef, seasonal vegetables, chilli, and Thai herbs. £5.50
93. Spicy stir-fried noodles, seasonal vegetables, egg and chicken, or beef, or pork. £5.50
94. Classical Thai noodle dish with chicken or prawns. £5.65
95. Stir-fried egg noodles with egg carrot & vegetables £3.95

Rice

96. Special fried rice with mixed meat and prawns. £5.95
97. Steamed coconut rice. £2.30
98. Egg fried rice. £2.00
99. Steamed rice £1.50



Thai Lanna Restaurant

Sample Menu

Traditional Thai Cuisine
Freshly prepared by our Thai Chefs.

Express Lunches

Chose from 30+ Dishes
Main Course only £3.95
Starter & Main Course £5.95

Monday to Saturday
12:00 -2:30pm

Thai Lanna Restaurant,
100 Station Street
Burton on Trent
DE14 7BT

Tel: (01283) 740055
Fax: (01283) 740055

Evening Meal

Extensive Menu
Set Meals
A la Carte menu

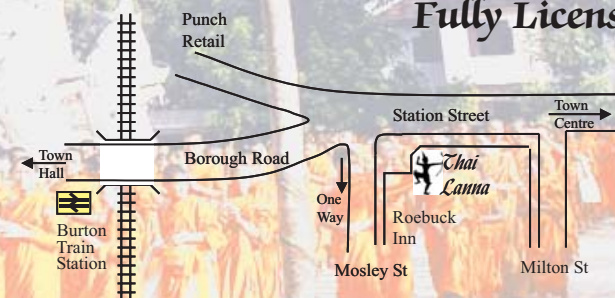
Monday to Saturday
5:30 -11:00pm

Off Peak Set Meals

3-Course/10 items
£9.95 per person
(not available Fri/Sat evening)

www.thailanna.co.uk

Fully Licensed



Try our Sister Restaurant at Brownhills West/Chase Water
Just off the A5. Tel (01543) 371193

Prices correct as of 27/3/04. Prices in Restaurant prevail.

Nan Set Meal £14.00 per person (Minimum 2 people)

+ Thai Lanna Platter - A beautiful selection of delicious Thai appetisers.
Served with a selection of sauces.

- + Chicken with cucumber and tomato in a Thai sweet and sour sauce.
- + A smooth, mild beef curry cooked in a traditional way with carrots, potatoes and a coconut and peanut based sauce.
- + Pork with garlic and pepper.
- + Stir-fried mixed seasonal vegetables.
- + Egg fried rice or steamed rice.

Chiang Rai Set Meal £15.00 per person (Min 2 people)

+ Thai Lanna Platter - A beautiful selection of delicious Thai appetisers.
Served with a selection of sauces.

- + Thai curry consisting of chicken with a blend of green chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk.
- + Lean beef in a red wine sauce, sprinkled with cashew nuts.
- + Pork with Thai chilli sauce.
- + Stir-fried mixed seasonal vegetables with black mushrooms, vermicelli and egg.
- + Egg fried rice or steamed rice.

Lum Pang Set Meal £16.00 per person (Min 4 people)

+ Thai Lanna Platter - A beautiful selection of delicious Thai appetisers.
Served with a selection of sauces.

- + Sweet & Sour Prawns (Thai Style)
- + Thai red curry consisting of beef with a blend of red chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk
- + Stir-fried chicken with holy basil leaves, green beans and bamboo shoots.
- + Roasted spare ribs marinated in Thai spices and honey.
- + Stir-fried mixed seasonal vegetables with fresh ginger and cashew nuts.
- + Egg fried rice or steamed rice.

Chiang Mai Set Meal £20.00 per person (Min 4 people)

+ Thai Lanna Platter - A beautiful selection of delicious Thai appetisers.
Served with a selection of sauces.

+ Thai spicy soup with prawns, lemon grass, galingale and lime leaves.

- + Sliced roast duck with plum sauce.
- + Deep fried fish with a special Thai sweet and sour sauce.
- + Stir-fried beef with broccoli and oyster sauce.
- + Stir-fried mixed seasonal vegetables.
- + Grilled chicken Thai style, served with a chilli sauce.
- + Mixed seafood in a green curry sauce.
- + Egg fried rice or steamed rice.

Vegetarian Set Meal 'A' £14.00 per person (Min 2 people)

+ A beautiful selection of delicious vegetarian Thai appetisers. Served with a selection of sauces.

- + Mixed seasonal vegetables with chilli sauce, coconut milk and lime leaves.
- + Stir-fried tofu, cucumber, tomato and pineapple with a sweet and sour sauce.

- + Thai green curry consisting of mixed vegetables with a blend of green chillies, lemon grass, kaffir lime leaves, herbs spices and coconut milk.
- + Stir-fried broccoli with soy sauce.
- + Steamed rice.

Vegetarian Set Meal 'B' £15.00 per person (Min 2 people)

+ A beautiful selection of delicious vegetarian Thai appetisers. Served with a selection of sauces.

- + Tofu with chilli sauce, coconut milk and lime leaves. Delicious, smooth and creamy.
- + Stir-fried aubergine with sweet basil.
- + Thai red curry consisting of mixed vegetables with a blend of red chillies, lemon grass, kaffir lime leaves, herbs spices and coconut milk.
- + Stir-fried mushrooms and cashew nuts in a tamarind sauce.
- + Steamed rice.

Appetisers

1. Thai Lanna Platter. A beautiful selection of delicious Thai appetisers for two people. Served with a selection of sauces. £9.95
2. Marinated prawns wrapped in a light pastry. Served with a sweet chilli sauce. £3.95
3. Grilled chicken satay marinated with Thai spices. Served with a peanut sauce. £3.95
4. Thai style fried chicken wings in a red wine sauce. £3.95
5. Deep fried pork Spring Rolls with transparent noodles wrapped in a crispy light pastry. Served with a sweet chilli sauce. £3.95
6. Deep fried minced prawns and pork on toast, sprinkled with sesame seeds. £3.95
7. Thai style fish cake. Fish blended with Thai spices and egg. Served with a sweet chilli sauce. £3.95
8. Thai 'golden bags' - deep fried thin pastry bags filled with chicken and herbs. Served with a sweet chilli sauce. £3.95
9. Roasted spare ribs marinated in Thai spices and honey. £3.95
10. King prawns, carrots and baby sweet corn coated in seasoned flour and deep fried. Served with a Thai plum sauce. £4.95
11. Steamed mussels with Thai herbs, served in a traditional Thai chilli sauce. £3.95
12. Sweet crispy noodles with egg and prawns £3.95

Vegetarian Appetisers

13. Vegetarian Thai Lanna Platter. A beautiful selection of delicious Thai vegetarian appetisers for two people. Served with a selection of sauces. £9.95
14. Grilled satay of vegetables and bean curd. Served with a peanut sauce. £3.95
15. Sweetcorn cake. Served with a choice of sweet chilli sauce or peanut sauce. £3.95
16. Deep fried vegetable Spring Rolls with transparent noodles wrapped in a crispy light pastry.

Served with a sweet chilli sauce. £3.95

17. Tempura of deep fried crispy vegetables served with a choice of sweet chilli sauce or peanut sauce. £3.95

Soups (Tom)

20. A famous Thai spicy soup with prawns, lemon grass, galingale and lime leaves. £4.1
21. A famous Thai spicy soup with chicken, lemon grass, galingale and lime leaves. £4.1
22. A spicy chicken soup with coconut cream and galingale. £4.1
23. A spicy mixed seafood soup originating from Southern Thailand. £4.9
24. A Thai spicy soup with mushrooms. £3.9

Chicken Dishes (Gai)

30. Fried chicken with dry chilli, mushrooms and cashew nuts. £6.6
31. Stir fried chicken with fresh ginger and black mushroom. £6.4
32. Chicken cooked with cucumber and tomato in a Thai sweet and sour sauce. £6.2
33. Thai-style grilled chicken marinated with Thai herbs. Served with a sweet chilli sauce. £7.5
34. Stir-fried chicken with holy basil leaves, green beans and bamboo shoots. £6.4
35. Famous Penang chicken curry. A delicious smooth, creamy curry originating from central Thailand. £6.7
36. Thai green curry consisting of chicken with a blend of green chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk £6.4
37. Thai red curry consisting of chicken with a blend of red chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk. £6.4
38. Smooth, mild chicken curry cooked in a traditional way with carrots, potatoes and a coconut and peanut based sauce. £6.4
39. Spicy 'Jungle' chicken curry with a Thai herbs and vegetables. £6.4

Pork Dishes (Moo)

40. Stir-fried pork with broccoli and oyster sauce. £6.2
41. Pork with fresh ginger and black mushrooms, lightly sprinkled with sesame oil. £6.4
42. Pork cooked with cucumber, tomato, onion and pineapple in a Thai sweet and sour sauce. £6.2
43. Stir-fried pork tenderloin with garlic and pepper. £6.4
44. Stir-fried pork with holy basil, green beans and bamboo shoots. £6.4
45. Stir-fried pork with a traditional Thai chilli sauce. £6.4
46. Thai green curry consisting of pork with a blend of green chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk. £6.4