



Thai Lanna – Stone

Traditional Thai Cuisine freshly prepared to order by our Thai Chefs



Restaurant Opening Times

Lunch: 12:00 to 2:30pm Friday and Saturday

Evening: 6:00 to 11:00pm Tuesday to Saturday

Kitchen closes for last orders at 10:30pm

Phone 11:00 am to 11pm Tuesday to Saturday

Take-home meals (when available)

+ complementary crackers for orders over £10

Further information can be found on the back page

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Nan Set Meal

(for two or more people)

Thai Lanna Platter

A beautiful selection of delicious Thai appetisers.
Served with a selection of sauces. ()

Gai Preaw Wan

Chicken cooked with cucumber and tomato in a
Thai sweet and sour sauce.

Gang Masaman Nua

A smooth, mild beef curry cooked in a traditional
way with carrots, potatoes and a coconut and
peanut based sauce.  

Moo Gratiam Prik Tai

Pork with garlic & pepper.

Pad Pak

Stir-fried mixed seasonal vegetables.

Kao Pad Kai/Suay

Egg fried rice or steamed rice.

£18.00 per person

Chiang Rai Set Meal

(for two or more people)

Thai Lanna Platter

A beautiful selection of delicious Thai appetisers.
Served with a selection of sauces. ()

Gang Kaew Gai

Thai green chicken curry with a blend of green
chillies, lemongrass, kaffir lime leaf, herbs, spices
and coconut milk.

Nua Roul Dang

Lean beef in a red wine sauce, sprinkled with
cashew nuts. ()

Pad Pak

Stir-fried mixed seasonal vegetables.

Moo Pad Prik Pow

Pork with Thai chilli sauce.

Kao Pad Kai/Suay

Egg fried rice or steamed rice.

£19.00 per person

Mae Jem Set Meal

(for two or more people)

Thai Lanna Platter

A beautiful selection of delicious Thai appetisers.
Served with a selection of sauces. ()

Tom Yam Gai

A famous Thai spicy soup with chicken,
lemongrass, galangale and lime leaves.

Nua Roul Dang

Lean beef in a red wine sauce, sprinkled with
cashew nuts. ()

Gung Pad Prik Sod

Stir-fried prawns with fresh chilli and
mushrooms.

Phed Pad Khing

Stir-fried duck with fresh ginger and mushrooms.

Gang Kaew Gai

Thai green chicken curry with a blend of green
chillies lemongrass, kaffir lime leaf, herbs, spices
and coconut milk.

Pad Pak

Stir-fried mixed seasonal vegetables.

Kao Pad Kai/Suay

Egg fried rice or steamed rice.

£24.50 per person

Lum Pang Set Meal

(for four or more people)

Thai Lanna Platter

A beautiful selection of delicious Thai appetisers.
Served with a selection of sauces. ()

Gung Preaw Wan

Sweet & Sour Prawns (Thai Style).

Gang Ped Dang Nua

Thai red beef curry with a blend of red chillies,
lemongrass, kaffir lime leaf, herbs, spices and
coconut milk. 

Gai Kra Prao

Stir-fried chicken with holy basil leaves, green
beans and bamboo shoots. 

Ce-krong ob num pung

Roasted spare ribs marinated in spices and
honey. 

These are **SET Meals** - if they do not suite your
requirements please select from the à la carte menu.

Pad Pak

Stir-fried mixed seasonal vegetables.

Kao Pad Kai/Suay

Egg fried rice or steamed rice.

£21.00 per person

Chiang Mai Set Meal.

(for four or more people)

Thai Lanna Platter

A beautiful selection of delicious Thai appetisers.

Served with a selection of sauces. ()

Tom Yam Gung

A famous Thai spicy soup with prawns (or chicken, or mushrooms), lemongrass, galangale and lime leaves.

Ped Thai Lanna

Sliced roast duck with plum sauce.

Pla Sam Rodd

Deep fried fish with a special Thai sweet and sour sauce.

Pad Pak

Stir-fried mixed seasonal vegetables.

Gai Yang

Grilled chicken Thai style, served with a chilli sauce.

Gang Sab-pa Rodde Gung

Thai red prawn curry with pineapple.

Kao Pad Kai/Suay

Egg fried rice or steamed rice.

£26.00 per person

The Set Meal Thai Lanna Platter contains one of each of the following per person:

Chicken satay (No.3)

Pork & Prawns on Toast (No. 6)

Thai fish cakes (No. 7)

Thai 'golden bags' (No. 8)

Vegetable spring rolls (No. 17)

Plus Chef's Salad, sweet chilli, peanut and Ajard sauces.

Vegetarian Set Meal

(for two or more people)

Thai Lanna Platter

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

Pad Grapao Jay

Stir-fried Quorn pieces with holy basil, onion and chilli.

Tow Hoo Preaw Wan

Stir-fried tofu, cucumber, tomato and pineapple with a sweet and sour sauce.

Gang Jud Pak Ruam

Vegetable soup with transparent noodles and mushrooms.

Pad Broccoli

Stir-fried broccoli with soy sauce.

Kao Suay

Steamed rice.

£18.00 per person

Pescatarian Set Meal

(for two or more people)

Thai Lanna Platter

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

Pla Sam Rod

Three Tastes deep-fried boned fish, golden brown and crisp, topped with a subtle blend of sweet, sour and spicy sauce

Makau Pad Ho Ra pa

Stir-fried aubergine with sweet basil.

Gang Dang Pak

Thai red mixed vegetable curry with a blend of red chillies, lemongrass, kaffir lime leaves, herbs spices and coconut milk.

Pad Hed Makham

Stir-fried mushrooms and cashew nuts in a tamarind sauce. ()

Kao Suay

Steamed rice.

£19.50 per person

Appetisers

1. Thai Lanna Platter £14.00
A beautiful selection of delicious Thai appetisers **for two people.**
Served with a selection of sauces. ()
2. Gung Hom Pha £5.50
Marinated prawns wrapped in a light pastry.
Served with a sweet chilli sauce.
3. Sa-tay Gai £6.00
Grilled chicken marinated with Thai spices.
Served with a peanut sauce. ()
4. Peek Gai Roul Dang £5.00
Thai style fried chicken wings in a red wine sauce.
5. Po Pea Moo Tod £5.20
Deep fried pork Spring Rolls with transparent noodles wrapped in a crispy light pastry.
Served with a sweet chilli sauce.
6. Ka-nom Pang Na Moo Gung £5.20
Deep fried minced prawns and pork on toast, sprinkled with sesame seeds. Served with a sweet chilli sauce.
7. Tod Mann Pla £6.00
Thai style fish cake. Fish blended with Thai spices and egg. Served with a sweet chilli sauce.
8. Thung Tong Gai £5.20
Thai 'golden bags' - deep fried thin pastry bags filled with chicken and herbs. Served with a sweet chilli sauce.
9. Ce-krong Ob Num Pung £6.20
Roasted spare ribs marinated in Thai spices and honey.
10. Gung Leh Puk Tod £7.20
Tempura of crispy vegetables and deep fried prawns served with a choice of sweet chilli sauce or peanut sauce. ()
11. Hoi Obb £6.00
Steamed mussels with Thai herbs, served in a traditional Thai chilli sauce.
12. Mee Krobe £6.00
Sweet crispy noodles with egg and prawns.
13. Gung Poaw £8.50
Grilled King prawns served with a traditional Thai chilli sauce.

Vegetarian Appetisers

14. Vegetarian Thai Lanna Platter £14.00
A beautiful selection of delicious Thai vegetarian appetisers **for two people.**
Served with a selection of sauces. ()
15. Sa-tay Pak £5.20
Grilled vegetables and bean curd. Served with a peanut sauce. ()
16. Tod Mann Kao Pod £5.20
Sweetcorn cake. Served with a choice of sweet chilli sauce or peanut sauce. ()
17. Po Pea Puk Todde £5.20
Deep fried vegetable Spring Rolls with transparent noodles wrapped in a crispy light pastry. Served with a sweet chilli sauce.
18. Pak Choup Pang Todde £6.00
Tempura of deep fried crispy vegetables served with a choice of sweet chilli sauce or peanut sauce. ()

Soups

20. Tom Yam Gung  £6.50
A famous Thai spicy soup with prawns, lemongrass, galingale and lime leaves.
21. Tom Yam Gai  £6.00
A famous Thai spicy soup with chicken, lemongrass, galingale and lime leaves.
22. Tom Khar Gai  £6.00
A chicken soup with coconut cream and galingale.
23. Tom Yam Ta-lay  £6.50
A spicy mixed seafood soup original from southern of Thailand.
24. Tom Yam Hed  £6.00
A Thai spicy soup with mushrooms.
25. Gang Jud Tao Hoo £6.00
A Thai Tofu soup with vegetables

Chicken (Gai) Dishes

29. Gai Pad Gratiam Prik Tai £11.00
Stir-fried chicken with garlic and pepper.
30. Gai Pad Med Ma Muang  £10.00
Fried chicken with dry chilli, mushrooms and cashew nuts. ()
31. Gai Pad Khing £10.00
Stir fried chicken, ginger & mushroom.

32. Gai Preaw Wan £10.00
Chicken cooked with cucumber and tomato in a Thai sweet and sour sauce.
33. Gai Yang £11.00
Thai-style grilled chicken marinated with Thai herbs. Served on a sizzler plate and with a sweet chilli sauce.
34. Gai Kra Pao £10.00
Stir-fried chicken with holy basil leaves, green beans and bamboo shoots.
35. Gang Panang Gai £11.00
The famous Panang chicken curry. A delicious smooth creamy curry originating from central Thailand.
36. Gang Kaew Gai £11.00
Thai green chicken curry with a blend of green chillies lemongrass, kaffir lime leaf, herbs, spices and coconut milk.
37. Gang Ped Dang £11.00
Thai red chicken curry with a blend of red chillies, lemongrass, kaffir lime leaf, herbs, spices and coconut milk.
38. Gang Masaman Gai £11.00
A smooth, mild chicken curry cooked in a traditional way with carrots, potatoes and a coconut and peanut based sauce.
39. Gang Pah Gai £11.00
Spicy 'Jungle' chicken curry with a Thai herbs and vegetables.
- Pork (Moo) Dishes**
40. Moo Num Mann Hoi £10.00
Stir-fried pork with broccoli and oyster sauce.
41. Moo Khing Num-Mun Gyar £10.00
Pork with fresh ginger and mushrooms, lightly sprinkled with sesame oil.
42. Moo Preaw Wan £10.00
Pork cooked with cucumber, tomato, onion and pineapple in a Thai sweet and sour sauce.
43. Moo Gratiam Prik Tai £11.00
Stir-fried pork tender loin with garlic and pepper.
44. Moo Kra Pao £10.00
Stir-fried pork with holy basil leaves, green beans and bamboo shoots.
45. Moo Pad Prik Pow £10.00
Stir-fried pork cooked with a traditional Thai chilli sauce.
46. Gang Kaew Moo £11.00
Thai green pork curry with a blend of green chillies, lemongrass, kaffir lime leaf, herbs, spices and coconut milk.
47. Gang Ped Dang Moo £11.00
Thai red pork curry with a blend of red chillies, lemongrass, kaffir lime leaf, herbs, spices and coconut milk.
48. Gang Masaman Moo £11.00
A smooth, mild pork curry cooked in a traditional way with carrots, potatoes and a coconut and peanut based sauce.
- Beef (Nua) Dishes**
50. Nua Num Mun Hoi £10.50
Stir-fried beef with broccoli and oyster sauce.
51. Nua Pad Khing £10.50
Fried beef with fresh ginger and spring onion.
52. Nua Roul Dang £11.00
Lean beef in a red wine sauce, sprinkled with cashew nuts. (NU)
53. Nua Gratiam Prik Tai £11.50
Stir-fried beef with garlic and pepper.
54. Nua Kra Pao £10.50
Stir-fried beef with holy basil leaves, green beans and bamboo shoots.
55. Gang Panang Nua £11.50
Panang beef curry. A delicious smooth, creamy curry originating in central Thailand.
56. Gang Kaew Wan Nua £11.50
Thai green beef curry with a blend of green chillies, lemongrass, kaffir lime leaf, herbs, spices and coconut milk.
57. Gang Ped Dang Nua £11.50
Thai red beef curry with a blend of red chillies, lemongrass, kaffir lime leaf, herbs, spices and coconut milk.
58. Gang Masaman Nua £11.50
A smooth, mild beef curry cooked in a traditional way with carrots, potatoes and a coconut and peanut based sauce.
59. Gang Pa £11.50
Spicy 'Jungle' beef curry with a Thai herbs and vegetables.

Duck (Phed) Dishes

60. Phed Thai Lanna £12.00
Sliced roast duck with plum sauce.
61. Phed Pad Khing £12.00
Stir-fried duck with fresh ginger and mushrooms.
62. Phed Roul Dang £12.00
Lean duck in a red wine sauce, sprinkled with cashew nuts. ()
63. Phed Prik Ho-Ra-Pa £12.00
Stir-fried duck with chilli and sweet basil.
64. Gang Ped Phed Yang £12.50
Roast duck curry with apple and tomato.

Seafood Dishes

65. Pla Pad Khing £11.50
Fried boned fish with fresh ginger and spring onion.
66. Pla Jiam £11.50
Crispy fried seasonal boned fish with minced chicken and ginger.
67. Pla Preaw Warn £11.50
Sweet and sour boned fish.
68. Pla Sam Rod £11.50
Three Tastes deep-fried boned fish, golden brown and crisp, topped with a subtle blend of sweet, sour and spicy sauce
69. Pla Chu Chi £11.50
Deep fried boned fish with chilli sauce, coconut milk and lime leaves.
70. Gung Gratium Prik Tai £12.50
Prawns stir-fried with garlic and pepper.
71. Gung Ho-Ra-Pa £12.00
Stir-fried Prawns with sweet basil.
72. Gung Preaw Warn £12.00
Sweet & Sour Prawns (Thai Style).
73. Gung Pad Kra Prao £12.00
Stir-fried Prawns with holy basil leaves, green beans and bamboo shoots.
74. Chu Chi Gung £12.50
Stir-fried prawns with chilli sauce, coconut milk and lime leaves. A delicious creamy curry originating from central Thailand.
75. Gang Sub Pa Rod Gung £12.50
Red prawn curry with pineapple.

76. Pla Muk Gratiam Prik Tai £11.50
Stir fried squid with garlic & pepper.
77. Pla Muk Pad Prik Paw £11.50
Stir-fried squid cooked with a traditional Thai chilli sauce.
78. Poh Takke Hang £13.00
Mixed seafood with Thai herbs, green beans and red peppers.
79. Ta-lay Roum Mitt £13.00
Mixed seafood in a milu creamy curry sauce.

Chef's Speciality Dishes

- S1. Scallops Special £13.00
Stir fried scallops in Thai chilli sauce with mushrooms, green beans, red peppers and sweet basil.
- S2. King Prawn Special £13.00
King Prawns in sweet chilli sauce. Served on a bed of Chinese leaf and decorated with hand-carved vegetables.
- S3. Sea Bass Special £17.00
Steamed sea bass with soya sauce. Garnished with spring onions, oriental mushrooms and Thai chilli pepper. Decorated with hand-carved vegetables. Served with the popular fish sauce and green chillies.
- S4. Beef Special £12.50
Thai Lanna Sizzling Beef Special- Lean beef marinated in our Chef's special Brandy sauce. Served on a sizzler plate with seasonal vegetables.
- S6. King Prawn Green Curry £13.00
Thai curry with a blend of green chillies, lemongrass, herbs, spices and coconut milk.
- S7. King Prawn Red Curry £13.00
Thai curry with a blend of red chillies, lemongrass, herbs, spices and coconut milk.

Thai Salads (Yum)

100. Yum Nuea Yang £12.00
Spicy salad with sliced grilled beef.
101. Yum Talay £13.00
Spicy salad with mixed seafood.
102. Larb Gai £11.00
Spicy salad with minced chicken, ground rice chilli and lime juice.

Vegetable Dishes

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| 80. Pad Pak | £6.50 | |
| Stir-fried mixed seasonal vegetables. | (V?) | |
| 81. Tow Hoo Pad Khing | £9.00 | |
| Stir-fried tofu with fresh ginger and mushrooms. | (V?) | |
| 82. Tow Hoow Pad Preaw Wan | £9.00 | |
| Stir-fried tofu with seasonal vegetables and sweet chilli sauce. | (V?) | |
| 83. Pad Jab Chai | £8.50 | |
| Stir-fried mixed seasonal vegetables with mushrooms, vermicelli and egg. | | |
| 84. Tow Hoo Pad Grapao | £9.00 | |
| Stir-fried tofu with holy basil, onion and chilli. | (V?) | |
| 85. Ma Kua Pad Ho Ra Pa | £8.50 | |
| Stir-fried aubergine with sweet basil. | | |
| 86. Gang Kaew Wan Pak | £9.00 | |
| Thai green vegetable curry with a blend of green chillies, lemongrass, kaffir lime leaf, herbs, spices and coconut milk. | | |
| 87. Gang Ped Dang | £9.00 | |
| Thai red vegetable curry with a blend of red chillies lemongrass, kaffir lime leaf, herbs, spices and coconut milk. | | |
| 88. Pad Pak Loul Dang | £9.00 | |
| Mixed vegetables and mushrooms with a red wine sauce, sprinkled with cashew nuts. | | |
| 89. Pad Hed Ma-Kharm | £9.00 | |
| Stir-fried mushrooms and cashew nuts in a tamarind sauce. | (V?) | |
| 110. Pad Preaw Wan Quorn | £9.00 | |
| Quorn pieces cooked with cucumber, tomato, onion and pineapple in a Thai sweet and sour sauce. | (V?) | |
| 111. Pad Grapao Quorn | £9.00 | |
| Stir-fried Quorn pieces with holy basil, onion and chilli. | (V?) | |

Noodles (Guaydeaw)

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| 90. Khuay Teaw Pad Puk | £7.50 / £11.00 |
| Stir-fried rice noodles with, seasonal vegetables and egg. | |

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| 91. Pad Khee Mow | £7.50 / £11.00 |
| Spicy stir-fried rice noodles with chicken or beef or pork seasonal vegetables, chilli, egg, and Thai herbs. | |
| 92. Pad See Ew | £7.50 / £11.00 |
| Stir-fried rice noodles with seasonal vegetables, egg, with pork or chicken or beef. | |
| 93. Pad Khee Mow Puk | £7.50 / £11.00 |
| Spicy stir-fried rice nooies, seasonal vegetables, chilli, egg, and Thai herbs. | |
| 94. Pad Thai (Chicken or Prawns) | (V) |
| A classical Thai rice noodle dish with: | |
| Chicken | £7.50 / £11.00 |
| Prawns | £8.50 / £12.00 |
| 95. Pad Bha- Mee | £7.50 / £11.00 |
| Stir-fried egg noodles with egg, carrots and vegetables. | |
| 105. Guaydeaw Luac | £4.00 |
| Boiled rice noodles. | (V) |

Rice (Kao)

- | | |
|--|----------------|
| 96. Kao Pad Lanna | £8.50 / £11.00 |
| Special fried rice with mixed meat and prawns. | |
| 97. Kao Ma Praw | £3.50 |
| Steamed coconut rice. | |
| 98. Kao Pad Kai | £3.00 |
| Egg fried rice. | |
| 99. Kao Suay | £2.50 |
| Steamed rice. | (V) |
| 106.Kao Neuw | £3.50 |
| Sticky rice. | (V) |

Extras (only sold with a meal)

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|----------------------|---------------|
| Prawn crackers | £2.00 / £3.00 |
| Thai Prawn crackers | £3.00 / £4.00 |
| Chef's Special sauce | £1.50/£2.50 |
| Fishsauce & chillies | £1.50/£2.50 |
| Peanut sauce | £2.00 |
| Sweet chilli sauce | £2.00 |
| Chips | £3.50 |

(V?) Vegetarian version available. Please state 'Vegetarian' when ordering.

Payments Accepted:
Cash, Debit Card or Credit Card.



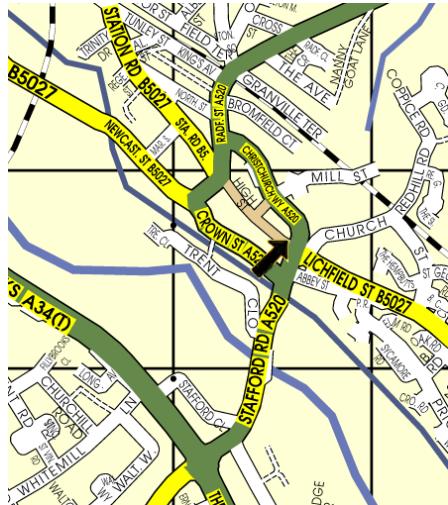
Take-Away Prices Only
Restaurant Prices are
approximately 10% higher

Thai Lanna-Stone, 11 High Street,
Stone, Staffs. ST15 8AJ

Tel: 01785 819000

www.thailanna.co.uk/thai-lanna-stone/
Booking is advised especially at weekends.
We are fully licenced and stock Thai beers
and a selection of good quality wines.

All dishes offered subject to availability. Thai
Take-home meals are subject to availability. Res-
taurant customers will always have priority in
busy times.



Allergies/Food Intolerances:

Please discuss with our members of staff when ordering.

Dishes containing nuts are indicated by...

Dishes indicated as () can have the nuts omitted by request.

Spice Guide:

Thai food has a reputation for being spicy, but many dishes are not spicy at all! To help, we provide an **indication** of the 'spiciness' of the dish in this menu. This should only be used as indication as spicy to one person can be mild to another.



Thai Lanna reserves the right to substitute ingredients without prior notice.
Prices correct Nov 2021. Prices in restaurant or on www.thailanna.co.uk prevail. E&OE
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