



Thai Lanna Restaurants

Sample Menu

Traditional Thai Food,
freshly prepared by our Thai Chefs

Express Lunches

Choose from 30+ Dishes
Main Course only £4.95
Starter & Main Course £6.95

Friday & Saturday
12:00 -2:30pm

Evening Meals

Extensive Menu
Set Meals
A la Carte menu

Tuesday to Sunday
6.00 -11:00pm

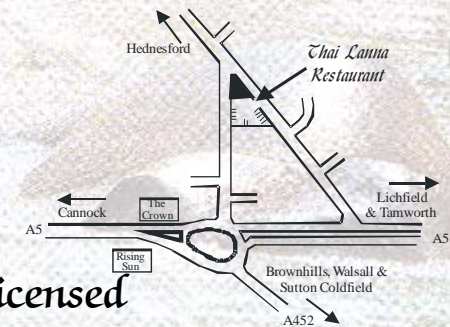
Thai Lanna Restaurant,
79 Hednesford / Wilkin Road
Brownhills West
Walsall
WS8 7LT



Tel: (01543) 371193

www.thailanna.co.uk

10% discount for take-home meals
on orders over £10.00



Fully Licensed

Try our Sister Restaurant at:
11 High Street, Stone, ST15 8AJ. Tel (01785) 819000

All items subject to availability.
Prices correct as of 22-07-11. Prices in Restaurant prevail.

- with sesame oil..... £6.95
- 42. Pork cooked with cucumber, tomato, onion and pineapple in a Thai sweet and sour sauce..... £6.95
- 43. Stir fried pork tenderloin with garlic and pepper. £7.95
- 44. Stir fried pork with holy basil, green beans and bamboo shoots..... £6.95
- 45. Stir fried pork with a traditional Thai chilli sauce. £6.95
- 46. Thai green curry consisting of pork with a blend of green chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk..... £6.95
- 47. Thai red curry consisting of pork with a blend of red chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk..... £6.95
- 48. Smooth, mild pork curry cooked in a traditional way with carrots, potatoes and a coconut and peanut based sauce. £6.95

Beef (Nua) Dishes

- 50. Stir-fried beef with broccoli and oyster sauce..... £7.50
- 51. Fried beef with fresh ginger and spring onion. £7.50
- 52. Lean beef in a red wine sauce, sprinkled with cashew nuts..... £7.50
- 53. Stir-fried beef with garlic and pepper..... £7.95
- 54. Stir-fried beef with holy basil, green beans and bamboo shoots..... £7.50
- 55. Penang beef curry. A delicious smooth, creamy curry originating from central Thailand..... £7.95
- 56. Thai green curry consisting of beef with a blend of green chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk..... £7.50
- 57. Thai red curry consisting of beef with a blend of red chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk..... £7.50
- 58. A smooth, mild beef curry cooked in a traditional way with carrots, potatoes and a coconut and peanut based sauce. £7.50
- 59. Spicy 'Jungle' beef curry with Thai herbs and vegetables. £7.50

Duck (Ped) Dishes

- 60. Sliced roast duck with plum sauce. £8.50
- 61. Stir-fried duck with fresh ginger and black mushrooms. £8.50
- 62. Roast duck in a red wine sauce, sprinkled with cashew nuts..... £8.50
- 63. Stir-fried duck with chilli and sweet basil. £8.50
- 64. Roast duck curry with apple and tomato..... £8.50

Seafood Dishes

- 65. Fried fish with fresh ginger and spring onion £8.50
- 66. Crispy fried seasonal fish with minced chicken and ginger £8.50
- 67. Sweet and sour fish..... £8.50
- 68. Chef's special deep-fried fish, golden brown and crisp, topped with sweet chilli sauce £8.50
- 69. Deep fried fish with chilli sauce, coconut milk and lime leaves..... £8.50
- 70. Tiger prawns stir-fried with garlic £7.95

- 71. Stir-fried tiger prawns with sweet basil..... £7.95
- 72. Sweet & Sour tiger prawns (Thai Style)..... £7.95
- 73. Stir-fried tiger prawns in a mild creamy curry sauce £7.95
- 74. Stir-fried tiger prawns with chilli sauce, coconut milk and lime leaves. A delicious smooth, creamy curry..... £8.50
- 75. Red curry tiger Prawns with pineapple..... £7.95
- 76. Stir fried squid with garlic & pepper. £7.95
- 77. Stir fried squid cooked with a traditional Thai chilli sauce..... £7.95
- 78. Mixed seafood with Thai herbs, green beans and red peppers £8.50
- 79. Mixed seafood in a mild creamy curry sauce..... £8.50

Vegetable Dishes

- 80. Thai curry consisting of vegetable with a blend of red chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk. £6.50
- 81. Stir-fried tofu with holy basil, onion and chilli..... £6.50
- 82. Stir-fried tofu with fresh ginger and black mushrooms £6.50
- 83. Stir-fried been curd with seasonal vegetables and sweet chilli sauce..... £6.50
- 84. Stir-fried aubergine with sweet basil..... £6.50
- 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. £6.50
- 87. Stir-fried mixed seasonal vegetables. £5.50
- 88. Mixed vegetables and mushrooms with a red wine sauce..... £5.95
- 89. Stir-fried mushrooms and cashew nuts in a tamarind sauce..... £6.50
- 110. Quorn pieces cooked with cucumber, tomato, onion and pineapple in a Thai sweet and sour sauce. £6.50
- 111. Quorn pieces with holy basil, onion and chilli. £6.50

Noodles

- 90. Stir-fried noodles with, seasonal vegetables, egg, and Thai herbs..... £5.95 / 7.95
- 91. Spicy stir-fried noodles with chicken, or beef, or pork, seasonal vegetables, chilli, egg, and Thai herbs..... £5.95 / 7.95
- 92. Stir-fried noodles with seasonal vegetables, egg, and pork or chicken or beef..... £5.95 / 7.95
- 93. Spicy stir-fried noodles, seasonal vegetables, with chilli, egg, and Thai herbs..... £5.95 / 7.95
- 94. Classical Thai noodle dish with chicken or prawns..... £6.25 / 7.95
- 95. Stir-fried egg noodles with egg carrot & vegetables..... £4.95 / 7.95

Rice

- 96. Special fried rice with mixed meat and prawns..... £5.95 / 7.95
- 97. Steamed coconut rice. £2.75
- 98. Egg fried rice. £2.50
- 99. Steamed rice £2.25

Side dish / Meal

Side dish / Meal

Nan 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.
- ♦ 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 £16.00 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.

Mae Jem Set Meal £21.00 per person (Min 2 people)

- ♦ Thai Lanna Platter - A beautiful selection of delicious Thai appetisers. Served with a selection of sauces.
- ♦ A famous Thai spicy soup with chicken, lemon grass, galangale and lime leaves.
- ♦ Lean beef in a red wine sauce, sprinkled with cashew nuts.
- ♦ Stir-fried tiger prawns with fresh chilli and mushrooms.
- ♦ Stir-fried duck with fresh ginger and black mushrooms.
- ♦ Thai green chicken curry with a blend of green chillies lemon grass, kaffir lime leaf, herbs, spices and coconut milk.
- ♦ Stir-fried mixed seasonal vegetables with black mushrooms, vermicelli and egg.
- ♦ Egg fried rice or steamed rice.

Lum Pang Set Meal £17.00 per person (Min 4 people)

- ♦ Thai Lanna Platter - A beautiful selection of delicious Thai appetisers. Served with a selection of sauces.
- ♦ Sweet & Sour tiger 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 £22.00 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 tiger prawns, lemon grass, galangale and lime leaves.

- ♦ Sliced roast duck with plum sauce.
- ♦ Three Tastes deep-fried fish, golden brown and crisp, topped with a subtle blend of sweet, sour and spicy sauce.
- ♦ Grilled chicken Thai style, served with a sweet chilli sauce.
- ♦ Thai red curry consisting of tiger prawns with pineapple.
- ♦ Stir-fried mixed seasonal vegetables.
- ♦ Egg fried rice or steamed rice.

Vegetarian Set Meal 'A' £15.00 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' £16.00 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.....£10.95
2. Marinated prawns wrapped in a light pastry. Served with a sweet chilli sauce.....£4.25
3. Grilled chicken satay marinated with Thai spices. Served with a peanut sauce.£4.50
4. Thai style fried chicken wings in a red wine sauce.....£4.25
5. Deep fried pork Spring Rolls with transparent noodles wrapped in a crispy light pastry. Served with a sweet chilli sauce.....£4.25
6. Deep fried minced prawns and pork on toast, sprinkled with sesame seeds.£4.25
7. Thai style fish cake. Fish blended with Thai spices and egg. Served with a sweet chilli sauce.£4.25
8. Thai 'golden bags' - deep fried thin pastry bags filled with chicken and herbs. Served with a sweet chilli sauce.£4.25
9. Roasted spare ribs marinated in Thai spices and honey.£4.25
10. Minimum two tiger prawns, carrots and baby sweet corn coated in seasoned flour and deep fried. Served with a Thai plum sauce.....£4.25
11. Steamed mussels with Thai herbs, served in a traditional Thai chilli sauce.....£4.25

12. Sweet crispy noodles with egg and tiger prawns£4.25
13. Minimum three grilled king prawns served with a traditional Thai chilli sauce.....£5.95

Vegetarian Appetisers

14. Vegetarian Thai Lanna Platter. A beautiful selection of delicious Thai vegetarian appetisers for two people. Served with a selection of sauces.£10.95
15. Grilled satay of vegetables and bean curd. Served with a peanut sauce.£4.25
16. Sweetcorn cake. Served with a choice of sweet chilli sauce or peanut sauce.£4.25
17. Deep fried vegetable Spring Rolls with transparent noodles wrapped in a crispy light pastry served with sweet chilli sauce .£4.25
18. Tempura of deep fried crispy vegetables served with a choice of sweet chilli sauce or peanut sauce.£4.25

Soups (Tom)

20. A famous Thai spicy soup with tiger prawns, lemon grass, galangale and lime leaves.....£4.95
21. A famous Thai spicy soup with chicken, lemon grass, galangale and lime leaves.....£4.50
22. A chicken soup with coconut cream and galangale£4.50
23. A spicy mixed seafood soup originating from Southern Thailand.....£5.50
24. A Thai spicy soup with mushrooms.....£4.25

Chicken Dishes (Gai)

29. Stir fried chicken with garlic and pepper.£7.95
30. Fried chicken with dry chilli, mushrooms and cashew nuts.£6.95
31. Stir fried chicken with fresh ginger and black mushroom.£6.95
32. Chicken cooked with cucumber and tomato in a Thai sweet and sour sauce.£6.95
33. Thai-style grilled chicken marinated with Thai herbs. Served with a sweet chilli sauce.....£7.95
34. Stir fried chicken with holy basil leaves, green beans and bamboo shoots.£6.95
35. Famous Penang chicken curry. A delicious smooth, creamy curry originating from central Thailand.....£7.95
36. Thai green curry consisting of chicken with a blend of green chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk.....£6.95
37. Thai red curry consisting of chicken with a blend of red chillies, lemon grass, kaffir lime leaf, herbs, spices and coconut milk.£6.95
38. Smooth, mild chicken curry cooked in a traditional way with carrots, potatoes and a coconut and peanut based sauce.£6.95
39. Spicy 'Jungle' chicken curry with a Thai herbs and vegetables£6.95

Pork Dishes (Moo)

40. Stir-fried pork with broccoli and oyster sauce£6.95
41. Pork with fresh ginger and black mushrooms, lightly sprinkled