

## Noodles and Fried Rice

	Veg & Tofu	Chicken or Pork	Beef or Prawn
<b>PAD THAI</b> 🥥	12	13	14
The most famous of all Thai noodle dishes. Rice noodles stir fried with egg, spring onion, carrot, beansprout and ground peanut.			
<b>PAD SEE EW</b>	12	13	14
Rice noodles stir fried with egg, vegetables and a sweet soya sauce.			
<b>DRUNKEN NOODLES</b> 🌶️	12	13	14
Rice noodles stir fried with fresh sweet basil leaves, bamboo, fresh chilli, egg and mixed vegetables in a spicy basil sauce.			
<b>LUCKY UDON NOODLES</b> 🌶️	12	13	14
Udon noodles stir fried with fresh sweet basil leaves, bamboo, fresh chilli and mixed vegetables in a spicy basil sauce.			
<b>NADON FRIED RICE *</b>	12	13	14
Thai style stir fried rice with egg, carrot, onion, bell pepper, mixed vegetables and tomato.			
<b>BASIL FRIED RICE *</b> 🌶️	12	13	14
Stir fried rice with onion, fine beans, mushroom, chilli and fresh basil leaves.			
<b>PINEAPPLE FRIED RICE</b> 🥥	12	13	14
Stir fried rice with egg, bell pepper, pineapple, cashew nut, onion, mixed vegetables and a touch of curry powder.			
<b>SINGAPORE NOODLES</b>			13.5
Wok fried rice vermicelli with marinated, grilled red pork slices with mixed vegetables and fragrant curry powder.			
<b>EGG NOODLE MOO DAENG</b>			13.5
Tender red pork slices on a bed of savoury egg noodles.			

## Side Orders

	*add fried egg	1.5
<b>PRAWN CRACKERS</b>		4
Crispy prawn crackers with a hint of spice, served with sweet chill sauce.		
<b>WOK FRIED RICE NOODLES</b>		5
In a light soya sauce.		
<b>EGG NOODLES</b>		5
Stir fried egg noodles.		
<b>THAI GARDEN VEGETABLES</b>		6
Melody of fresh vegetables in a light and flavoursome garlic sauce.		
<b>PAK CHOI OYSTER</b>		7
Pak choi, stir fried in rich oyster sauce.		



## Seafood

<b>ASIAN BAY</b> 🌶️	15
Prawn, scallop, mussels, and squid stir fried with vegetables in a spicy sauce with fresh basil.	
<b>ASIAN MARINE</b> 🌶️	15
Prawn, scallop, mussels, and squid stir fried with vegetables in a roasted chilli paste sauce.	
<b>SEABASS CHOO CHEE</b> 🌶️	15
Pan fried fillets of seabass topped with a creamy red coconut curry sauce.	
<b>LEMON STEAMED SEABASS</b> 🌶️	15
Steamed fillets of seabass in spicy sour sauce mixed with celery, garlic, chilli and lemon.	
<b>SEABASS LUISUAN</b> 🌶️🥥	15
Lightly golden battered seabass fillets topped with spicy tamarind sauce, carrot, peanut, ginger, lemongrass, red onion, coriander and fresh chilli.	

## Duck

<b>ROAST DUCK CURRY</b> 🌶️	13.5
Roasted duck simmered in a red curry sauce with coconut milk, vegetables and Thai herbs and spicy.	
<b>ROAST DUCK TAMARIND</b> 🥥	13.5
Fillet of tender crispy duck cooked in a sweet aromatic tamarind sauce, topped with crispy shallots and cashew nuts.	
<b>ROAST DUCK GINGER</b>	13.5
Stir fry roasted duck with fresh ginger, chilli and mixed vegetables in a ginger sauce.	
<b>ROAST DUCK BASIL</b> 🌶️	13.5
Stir fry roast duck with fresh chillies, garlic, basil and mixed vegetables.	

## Sauces

Sweet Chilli	Siracha Hot Chilli Sauce	60p
Plum	Chili Powder	each
Satay	Fresh Chopped Chilli	
Hoi Sin	Fresh Chopped Garlic	
Chilli Oil	Fresh Chopped Chillies in Fish Sauce	

🥥 CONTAINS NUTS   🐷 CONTAINS PORK   🌿 VEGETARIAN  
OUR FULL ALLERGY MENU IS AVAILBLE AT WWW.NADONTHAI.CO.UK



## NEWCASTLE

Take Away Menu  
0191 261 9768

Sunday - Thursday 12.00 - 14.30 / 17.30 - 22.00  
Friday - Saturday 12.00 - 14.30 / 17.30 - 22.30



newcastle@nadonthai.co.uk  
www.nadonthai.co.uk

32-34 Mosley Street, Newcastle, NE1 1DF



Starters

PRAWN CRACKERS

Crispy prawn crackers with a hint of spice, served with sweet chilli sauce.

VEGETABLE TEMPURA

Mixed vegetables fried in a light golden crispy batter.

SWEETCORN CAKES

Golden fritters of sweetcorn in a delicious crispy batter.

SIAM CHICKEN WINGS

Chicken wings marinated in Thai herbs and spices to a traditional Thai recipe.

SPRING ROLLS

Spring rolls filled with seasoned and shredded mixed vegetables served with a sweet chilli sauce dip.

SATAY CHICKEN

Succulent chicken strips marinated in Thai spices, skewered and served with a peanut dipping sauce.

PRAWN AND SESAME TOAST

Fried triangles of toast topped with blended prawns and sesame seeds.

THAI BBQ PORK

Marinated in Thai spices and served with tamarind sauce.

SHUMAI

Marinated pork and prawn, bundled in handmade wonton parcels and steamed. Served with sweet soya dipping sauce.

KING PRAWN BLANKETS

Marinated tiger prawns wrapped in a crispy pastry and served with plum sauce.

THAI FISH CAKES

Traditional Thai recipe of blended cod, chilli, green beans with flavours of galangal and lime leaves.

CRISPY DUCK SPRING ROLLS

Juicy shredded duck wrapped in a thin crispy pastry and served with a hoy-sin sauce.

SALT AND PEPPER CHILLI SQUID

Squid lightly coated in a thin and crispy batter, sprinkled with spring onion, chilli and seasoning. Served with chilli dipping sauce.



Thai Salads

PRAWN PAPAYA SALAD

Freshly shredded green papaya, king prawn, cherry tomato, roasted peanuts and chilli with spicy citrus dressing.

GLASS NOODLE SALAD WITH PRAWN

Glass noodles with prawns, spring onion and coriander in our spicy Thai dressing.

SPICY SIRLION BEEF SALAD

Grilled sirloin beef strips mixed with salad and hot chilli dressing.

DUCK SALAD

Minced duck with fish sauce, chilli, lime, toasted sticky rice and fresh herbs.

Stir Fry

THAI SPICY BASIL

Called "pad kra-pow" in Thai. A stir fry of mixed vegetables with fresh chillies, garlic and basil. Aromatic and spicy.

CASHEW NUT

Stir fry with roasted cashew nuts, chilli and mixed vegetables.

GINGER DELIGHT

Stir Fried with fresh ginger, chilli and mixed vegetables in a ginger sauce.

GARLIC LOVER

Stir fried with mixed vegetables in a garlic sauce.

SWEET AND SOUR

A stir fry with tomatoes, onions, cucumber, and pinapples in a traditional sweet & sour sauce.

LEMONGRASS AND CHILLI

A spicy stir fry with mixed vegetables and fresh lemongrass.

MOO PRIK KHING

Strips of pork loin stir fried in a spicy red curry paste with green beans.

BEEF WITH OYSTER SAUCE

Strips of beef stir fried in an oyster sauce with mixed vegetables.

BEEF WITH BLACK PEPPER

Strips of beef stir fried with peppers in cracked black pepper sauce.

TIGER PRAWN PONG GARRI

Tiger prawns stir fried with eggs and an aromatic curry sauce.

PORK BELLY KAPOW

Wok fried pork belly with Thai basil, chillies and garlic.

PORK BELLY PRIK KHING

Wok fried pork belly with Prik Khing curry paste.

Soups

TOM YUM SOUP

Classic spicy hot and sour soup with mushroom, fresh chilli and intensely flavoured with galangal and lemongrass.

TOM KHA SOUP

Creamy coconut soup with mushroom, intensely flavoured with galangal and lemongrass. Sprinkled with spicy chilli oil.

FISHERMANS SOUP

A spicy and sour broth with mixed seafood and Thai spices



Curries

GREEN CURRY

Thai green curry simmered with coconut milk, vegetables, thai herbs and sauces. A classic Thai dish.

YELLOW CURRY

Thai yellow curry simmered with coconut milk, potatoes, roast cashew nuts, tomatoes, onions and Thai spices.

RED CURRY

Thai red curry simmered with coconut milk, vegetables and Thai spices.

SPICY JUNGLE CURRY

A medley of vegetables and Thai spices in this spicy country style curry without coconut milk.

PENANG CURRY

The colour, flavour and spices make this curry a unique dish. A creamier coconut curry with fresh kaffir lime leaves.

MASSAMAN CURRY

A milder curry from the South of Thailand. Simmered with creamy coconut milk, peanuts, onion and potatoes.

Rice

STEAMED JASMINE RICE

STICKY RICE

COCONUT RICE

EGG FRIED RICE

NOTE! WE USE CASHEW AND PEANUTS IN OUR KITCHEN. OUR FULL ALLERGY MENU AVAILBLE AT WWW.NADONTHAI.CO.UK