## NOODLES & SIDES

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|---|---|
| VEGETABLE PAD THAI N | 8.99 |
| PRAWN PAD THAI N | 10.99 |
| CHICKEN PAD THAI N | 9.99 |
| RUBY NOODLE PAD KIMAO G | 6.99 |
| CHARCOAL NOODLE PAD KIMAO G | 6.99 |
| STIR FRY PAK CHOI & TENDERSTEMS | 5.99 |
| MORNING GLORY G | 7.99 |
| ROTI G | 3.25 |

## RICE

3.25 PER PORTION

JASMINE RICE
COCONUT RICE
STICKY RICE
ORGANIC RICEBERRY RICE

We cook our dishes from scratch to a level of spiciness that is typical to the dish but if you would like yours to be made milder or spicier, please just ask.

Hot  Medium

◇ GIGGLING SQUID FAVORITE
G CONTAINS GLUTEN
N CONTAINS PEANUTS OR NUTS

VEGAN MENU AVAILABLE ON REQUEST.

I grew up on the banks of the Mekong River. As a little girl, I would run up and down the rows of beautiful chillies near my home and occasionally (accidentally) pick some. I must have been quick as I never got caught! I remember them being so vibrant, so deliciously hot. My mum and I used to visit the local market at 5am. Huge fish splashing in water tubs, transparent shrimps, an endless variety of herbs and vegetables and the more exotic… like ant eggs - a delicacy in North Eastern Thailand (I decided not to put them in the menu)!Every time I return to Thailand, I come back with new ingredients such as mah kwan, a peppery-sweet spice that flavours our fabulous **Mah Kwan Pepper Pork Belly** and the delicious pea aubergines found in our **Rising Star Red Duck Curry**.

Nothing makes me happier than sharing the food of my childhood. Some of the recipes came about when Andy (Tall Husband, very occasionally Grumpy Husband…) and I were just married and travelling around Thailand and now we make these dishes for our three children. I hope you enjoy Thailand's abundance of flavour and natural ingredients – and find your own personal favourites.

*Pranee*

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@gigglingsquid



Fig. 555

*Nelumbo Nucifera*
*Cephalapoda Risiones*
*Geographical Origin: The Land Of Smiles*

TAKEAWAY MENU

# STARTERS

**PRAWN CRACKERS** 3.60
Spicy and hard to stop eating! Good to have while your food is being cooked.

**HAWKER-STYLE MOO PING** 7.50
Garlic and coriander marinated pork skewers seared over charcoal for that juicy, chargrilled texture of bbq street food. Enjoy with spicy tamarind sauce - without being jostled by the night market crowds!

**CHICKEN SATAY N** 7.50
Chicken skewers steeped in coconut milk, lemongrass and fresh turmeric and grilled until golden. Served with A-jard pickled vegetables and peanut sauce.

**SPRING ROLLS G** 6.50
Crispy spring rolls filled with shredded vegetables and served with homemade sweet chilli sauce!

**PORK DUMPLINGS G** 7.50
Steamed dumplings filled with tender pork and served with a gingery light soy and rice vinegar dip.

**DELICIOUS THAI CHICKEN WINGS** 7.75
When Chef came up with the idea of chicken wings, I immediately said we are not Nando's! Then I tried it and the rest is history. Full of flavour from garlic, fresh coriander, black pepper and a little chilli.

**CHAI NAT POMELO & ROASTED DUCK** 7.75
A happy-making blend of roast duck, chilli jam and sweet, citrusy pomelo (looks like an oversized lemon but with mandarin sweetness). I used to pick them off the tree and dig both my thumbs in to get the tough peel off but the taste was worth the effort.

**SALT & PEPPER SQUID G** 7.99
A bestseller! A hint of sweetness from the fresh squid and a touch of salt and pepper in the light, crispy coating.

**YUMMY DUCK SPRING ROLLS G** 7.75
An alternative treat to the usual spring rolls. Shredded duck mixed with carrot, celery and spring onion wrapped in Thai pastry.

**BIG FLAVOUR MUSHROOM LARB** 6.99
Juicy, exotic mushrooms tossed in a power-punch of fresh mint, dried chilli flakes, ground toasted rice and shallots. A speciality from Esan Province.

**MAH KWAN PEPPER PORK BELLY** 7.75
Mah Kwan is a rare pepper growing wild in Northern Thailand - the secret ingredient in our sweet, sticky pork belly. I only just discovered it, thanks to an innovative chef in a Bangkok alley eatery.

**SOM TAM PAPAYA SALAD** 7.99
Green papaya is white (despite the name!) with a satisfying crunch – we add fresh chilli, cherry tomatoes, dried shrimp, Thai garlic and fish sauce to the clay mortar for a simple but vibrant flavour.

**TO ORDER CALL GIGGLING SQUID BEACONSFIELD**
**PHONE NUMBER: 01494 730 919**

# MAINS

## FROM THE WATER

**BOLD KRACHAI PRAWNS** 15.50
Wow what a robust flavour! I love the boldness of sliced krachai, galangal, lime leaves, fresh peppercorn and pounded turmeric root.

**GIANT BUTTERFLY KING PRAWN PAD THAI N** 16.50
Pad Thai with very big prawns in it! For when you deserve a little something extra.

**ROYAL FISHING BOAT CURRY** 17.50
A luxury of fresh mussels, prawns, squid and a whole salmon steak! Head Chef Tuan from Tunbridge Wells has created a real treat for all seafood lovers.

**SALMON PANEANG** 15.99
Salmon fillet in a creamy, red curry sauce with stir fried Tenderstem broccoli and pak choi. Salmon isn't typically Thai but the flavours won me over.

## FROM THE LAND

**KHWAE RIVER CURRY & ROTI G** 11.99
A blend of red and green curry with pork - and roti to mop it up. Made for me by an old friend on the Khwae River in Kanchanaburi. We toned down the heat so it doesn't set your teeth on fire!

**CHUBBY CHEEK PORK** 15.99
We treat pork cheek with love. First, a long soak in ginger root, black pepper and palm sugar then slow-cooked to sweet, tender perfection. Served with veg relish for a crisp contrast.

**HUNGER PANG CHICKEN WITH RAINBOW SALAD** 15.99
A generous half chicken, marinated in turmeric. Rainbow Salad delivers a fresh, spicy kick with herby green leaves and sliced red chillis.

**DUCK CONFIT** 16.99
Lovely and crispy on the outside and served with sweet, tangy tamarind sauce. I made this for my husband after we picked fresh tamarind along the Mekong River. Very romantic!

**RISING STAR RED DUCK CURRY** 16.75
Our famous curry has had a make-over using duck confit and adding juicy star fruits and pea aubergine. I fell in love with it all over again. Tall Husband has admitted it's even better than before!

## STIR FRY

**GOLDEN BAMBOO & CHICKEN BOWL** 12.50
Health-giving fresh turmeric adds a vibrant yellow to this dish. Tender chicken with crunchy bamboo shoots, coconut tips and fresh green peppercorns.

**CHILLI AND BASIL GRA PAO G**
Chicken 11.50 Beef 12.50 Prawn 12.99 Vegetable 10.50
A popular Thai street dish using chilli and holy basil - our family go-to when we're hungry and fresh out of ideas!

**WHOLESOME CASHEW STIR FRY N**
Chicken 11.50 Beef 12.50 Prawn 12.99 Vegetable 10.50
Brimming with delicious ingredients - roasted cashew nuts, mushrooms, peppers, onions and chilli.

**STICKY CHICKEN G** 11.99
A favourite amongst our regulars. It's all in the balance – crispy but not dry, sticky without being soggy. Our chefs do love a challenge…

**HOME COMFORT BEEF & AUBERGINE G** 12.50
Simple and satisfying minced beef stir fry, with fresh chilli, aubergine, garlic and basil.

## CURRY

CHOOSE ONE OF THESE OPTIONS
FOR ANY OF THE FOLLOWING CURRIES:

**Chicken 11.99 Beef 12.75**
**Prawn 12.99 Vegetable 10.99**

**THAI GREEN CURRY**
Old favourite of "farang" (foreigner) travelling in Thailand. Combination of delicious Thai flavours blended with silky coconut milk.

**THAI RED CURRY**
Another famous bit of Thai cooking. Lovely aromatic sauce made with coconut milk.

**MASSAMAN N**
A curry with mythical origins…but all we care about is its legendary flavour! Simmered in coconut milk and perfumed with cumin, cinnamon and star anise.

**PANEANG**
Paneang is another form of red curry. Thickened with coconut milk and fragranced by finely sliced lime leaves.

**TROPICAL JUNGLE CURRY (KEANG PA)**
Refreshing, spicy and without the coconut milk usually found in Thai curries. Packed with incredibly fragrant Thai herbs – just like being in a jungle!

**Please let us know of any food allergies or intolerances you may have before you order. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee that any of our dishes are totally free from allergens including peanuts and nuts. Our staff are able to go through your allergen requirements and discuss menu options.**