

STARTERS

Special Sharing Platter (RECOMMENDED) 12.95

The ultimate starter collection of chicken satay, prawn tempura, Thai fish cake, vegetable spring rolls and beef salad.

MINIMUM TWO PEOPLE AND PRICE PER PERSON.

THAI PRAWN CRACKER 3.95

With sweet chilli sauce.

MUN TOD (SWEET POTATO) 7.50

Deep fried sweet potato served with peanut sweet chilli sauce.

TOD MUN KHAO POD (SWEETCORN CAKES) 7.50

Traditional style sweetcorn cakes, deep-fried with red curry, kaffir lime leaf.

POH PIA (VEGETABLE SPRING ROLLS) 7.50

Homemade crispy vegetable spring rolls served with sweet chilli sauce.

KHA NOM JEEB (STEAMED DUMPLINGS) 8.95

Pork and prawn mixed with water chestnuts, spring onion and steamed in a wonton wrapper served with a drizzle of garlic oil, masago (fish roe) and dark sweet soy sauce.

KAI SATAY (CHICKEN SATAY) 8.95

Grilled satay marinated chicken skewer served with peanut sauce, cucumber relish and a breadstick.

KRUNG SATAY (PRAWN SATAY) 9.95

Truly authentic grilled satay marinated King Prawns served with peanut sauce.

PU SUAY (BEAUTY CRAB) 9.00

Crab meat cooked with red curry sauce and vegetables stuffed inside a crispy dumpling.

YUM PED (DUCK SALAD) 9.50

Roasted crispy duck strips tossed with fresh mango, cucumber, shallots, spring onions and cashew nuts in a roasted chilli and lime dressing.

KRUNG TOD (PRAWN TEMPURA) 9.95

Deep fried king prawns in a tempura batter served with sweet chilli sauce.

CHILLI CALAMARI (SQUIDS TEMPURA) 9.95

Crispy fried calamari tossed with garlic, red chillies, and sea salt.

NOK CHOM SUAN (BIRD IN THE GARDEN) 9.95

Thai royal steamed dumplings with pork, sweet turnip, peanut, and shallot filling, finished with a coconut cream reduction.

HOI YANG XO (GRILLED KING SCALLOP) 11.95

Grilled king scallops topped with Nok's kitchen's sauce mixed with XO sauce, a spicy seafood sauce originally from Hong Kong, served with grilled bacon and crispy Thai basil.

SOUP

TOM YUM (HOT AND SOUR SOUP)

Hot and sour soup with lemongrass, galangal, roasted chillies, mushrooms, lime leaves and Thai herbs, a choice of:

- Vegetables 6.50
- Chicken 7.00
- King Prawns 7.50

TOM KHA (COCONUT SOUP)

A rich and fragrant coconut soup cooked with galangal, lemongrass, chillies, lime leaves and mushrooms, a choice of:

- Vegetables 7.50
- Chicken 8.00
- King Prawns 8.50

STIR-FRY

PAD KA PAO (STIR FRY WITH THAI BASIL)

A traditional spicy stir fry dish with fresh crushed chillies, garlic, large red chillies and Thai basil served with a fried egg, a choice of:

- Minced Chicken 14.95
- Minced Beef 15.95
- King Prawns 15.95

PAD TOFU KA PAO (STIR FRY TOFU WITH THAI BASIL) 12.50

Stir fried tofu and mixed vegetables with fresh crushed chillies, garlic, large red chillies and Thai basil.

PAD MET MA MUANG (CASHEW NUT STIR FRY)

Thai styled stir-fried cashew nuts, chilli paste, onions, peppers, spring onions and chillies, with:

- Crispy Chicken 13.50
- Crispy Duck 14.95
- Crispy Prawns 14.95

PAD KHING (STIR FRY WITH GINGER)

Stir fried fresh ginger, mushroom, peppers, onions, spring onions, chillies and soya beans, a choice of:

- Vegetable & Tofu 12.50
- Chicken 13.50
- Beef 14.50
- Duck 14.50
- King Prawns 14.50

PAD CHAO KOH (STIR FRY WITH PEANUT SAUCE)

Stir fried satay peanut sauce, coconut milk, cashew nuts, chilli paste, Chinese leaf, celery a choice of:

- Vegetable & Tofu 12.50
- Chicken 13.50
- King Prawns 14.50

PAD CHA (AROMATIC STIR FRY)

Spicy stir-fried mixed fragrant Thai herbs, red chillies, Thai basil, a choice of:

- 8 oz Steak, aged 28 days 19.95
- Seafood (seabass, scallops, and king prawns) 20.95

PAD SAM SA HAI (STIR FRY THREE COMPANIONS) 20.95

Asparagus lightly stir fried in oyster sauce, with king prawns, scallops and seabass.

PAD PRIK TAI DAAM (SIZZLING STIR FRY WITH BLACK PEPPER) 19.95

Sliced grilled 8 oz steak with onions, peppers, spring onions, green peppercorns in a black pepper sauce served on a sizzling plate.

PED TOD GRATIUM PRIK TAI 18.95

(STIR FRY ROASTED DUCK)

Deep fried roasted duck with garlic and crushed black pepper sauce.

GRILL

SUEA RONG HAI (GRILLED SIRLOIN STEAK) 19.95

Sliced grilled 8 oz steak aged 28 days with stir-fried mushroom, black pepper and spicy tamarind sauce served on a sizzling plate.

NOK NUTTY CURRY (SIGNATURE DISH)

Meat marinated with honey, lemongrass and coriander root, grilled and topped with

a nutty curry sauce served with potatoes, crispy shallots and cashew nuts, a choice of:

- Grilled chicken 14.95
- 8 oz Steak, aged 28 days 19.95

CONTACT US

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BOOK NOW



CURRY

GAENG PANANG (PANANG CURRY)

Tender meat slowly cooked in a rich curry sauce with coconut milk, lime leaves and topped with red chillies, a choice of:

- Chicken 13.50
- Beef 14.50
- King Prawns 14.50

GAENG KHIEW WAAN (GREEN CURRY)

A renowned curry made from fresh young green chillies and selected Thai herbs, a choice of:

- Vegetable & Tofu 12.50
- Chicken 13.50
- Beef 14.50
- King Prawns 14.50

GAENG MASSAMAN (MASSAMAN CURRY)

Slow cooked meat in mild Massaman curry, coconut milk, potatoes and onions, topped with crispy shallots, cashew nuts, a choice of:

- Vegetable & Tofu 12.50
- Chicken 13.50
- Beef 14.50

GAENG PHET PED YANG (GRILLED DUCK CURRY) 16.95

Red curry with grilled duck breast, cherry tomatoes, pineapple and Thai sweet basil.

CHOO CHEE PLA (SEABASS CURRY) 18.95

A modern Thai red curry dish with large red chillies, lime leaves, Thai sweet basil, with lightly battered seabass.

PU NIM GAENG GAREE (SOFT SHELL CRAB YELLOW CURRY) 19.95

Lightly battered soft shell crab, potatoes, onions and cherry tomatoes in a rich and creamy yellow curry sauce flavoured with turmeric.

KRUNG SAPPAROD (KING PRAWN PINEAPPLE CURRY) 17.95

King prawns in a rich curry sauce with Thai basil, red chillies and pineapples served inside a pineapple.

CHOO CHEE TOFU (DEEP FRIED TOFU CURRY) 13.50

A modern Thai red curry dish with large red chillies, lime leaves and Thai sweet basil, with deep fried tofu and Pak choi.

SEAFOOD

PLA NEUNG MANAO (SPICY STEAMED SEABASS) 20.95

Steamed seabass fillets with organic lemongrass, fresh lime juice, Thai pickled garlic and crushed chilies.

HOR MOK TALAY (STEAMED SEAFOOD WITH CURRY PASTE) 20.95

Mixed seafood cooked in Thai red curry flavoured with coconut milk, lemongrass, slices of lime leaves and fresh sweet basil leaves.

DESSERTS

BANANA FRITTER 6.50

Deep fried banana coated in coconut flakes with golden syrup and vanilla ice cream.

THAI COCONUT CUSTARD CAKE 6.50

One of the most famous Thai desserts, made from egg, coconut milk and palm sugar, topped with crispy shallots and vanilla ice cream.

DEEP-FRIED ICE CREAM 6.50

A coconut ice cream coated in panko breadcrumbs, deep-fried until golden brown and topped with golden syrup.

BLACK STICKY RICE 6.50

A sweet pudding of black sticky rice, coconut milk with longans and topped with vanilla ice cream.