PUNK THAN

Minimum Order £15

Free delivery on orders over £30 otherwise delivery charge £5.00

HOW TO ORDER

Call Amy on 07871 027996 or Email amy@punkthai.co.uk

Orders to be placed no later than 6pm on the day before delivery

HOW TO PAY

Bank Transfer Name : Punk Thai Ltd (\mathbf{A}) Account No. : 61866125 Sort Code : 40-44-34



(c) Card reader

www.punkthai.co.uk

 $\star \star \star \star \star$ 5 Star Hygiene Rating

HOME DELIVERY MENU

PUNK THAN

Punk Thai home deliveries within a 15 mile +/- radius of Truro

Punk Thai food lends itself to a naturally healthy diet with many gut busting herbs and spices that helps combat anti-bacterial exposure to us humans

So looking for something different at lunchtime that tickles the taste buds and adds a bit of spice maybe?

Why not try our newly launched home delivery service from Monday to Friday between 11am and 6pm.

Chicken Satay

£5.00 Thai breast of chicken satay marinated in coconut milk, garlic, ginger, fish sauce and light brown sugar, barbequed and served with peanut sauce and a unique ajar dip.

Tom Yum Goong

Spicy prawn hot and sour soup flavoured with lemongrass, coriander, ginger, lime leaves and chillies.

Tom Yum 💜

Spicy hot and sour soup flavoured with lemongrass, coriander, ginger, lime leaves and chillies

2 Punk Thai Spring Roll (V)

Our handmade Thai vegetable crispy spring rolls made with vermicelli noodles, shredded cabbage, carrot, oyster & soy sauce.

Som Tam

Addictively hot and refreshingly crunchy this fiery little salad is one of Thailand's best known culinary exports and has also been called the world's best salad! It's at once addictively hot and refreshingly crunchy: intensely sayoury and Insanely sour - in short, the flavours of Southeast Asia on a plate.

Thai Prawn Crackers

MAINS

Wok stir-fry chicken breast and noodles with bean sprouts, tamarind sauce and interlaced with shredded egg omelette. Served with crushed peanuts and dried chilli flakes.

Pad Thai Goong

Wok stir-fry prawn and noodles with bean sprouts, tamarind sauce and interlaced with shredded egg omelette. Served with crushed peanuts and dried chilli flakes.

Pad Thai Tofu 🕅

Wok stir-fry Tofu and noodles with bean sprouts, tamarind sauce and interlaced with shredded egg omelette. Served with crushed peanuts and dried chilli flakes.

Green Curry Chicken 🔍

Aromatic chicken curry made with coconut milk, green chilli and aubergine served with Steamed rice.

Green Curry Tofu (V) (

Aromatic vegetarian curry made with Tofu, coconut milk, green chilli and aubergine served with Steamed rice.

Gaeng Phed Gai 🔍

Thai Red Curry Chicken, popular with Thais and foreign visitors alike and noted for its fiery yet rich taste. Made with red curry paste, palm sugar, nam pla, kaffir limes leaves, mixed bell peppers, Thai red chillies, sliced pineapple & fresh basil...served with basmati rice

Gaeng Phed Tofu (V) (

Thai Red Curry Tofu, popular with Thais and foreign visitors alike and noted for its fiery yet rich taste. Made with red curry paste, palm sugar, nam pla, kaffir limes leaves, mixed bell peppers, Thai red chillies, sliced pineapple & fresh basil...served with basmati rice

Moo Panang (

Fillet of pork cooked in Penang red curry with coconut milk and lime leaves served with rice

Panang Tofu (V)

Tofu cooked in Penang red curry with coconut milk and lime leaves served with rice.

Massaman Gai

Massaman Gai is a comfort dish from southern Thailand with slow cooked chicken Breast infused with cardamom, cinnamon, cloves, galangal, garlic and lemongrass and served with basmati rice.

Massaman Tofu (V)

Tofu in Massaman curry sauce infused with cardamom, cinnamon, cloves, galangal, garlic and lemongrass and served with basmati rice.

Moo Kapow (

Spicy wok stir-fry lean pork mince with fresh chilli, garlic. Thai holy basil leaf and long green bean served with rice and topped with a fried egg.

Gai Pad Med Mumang

Thai Chicken and Cashew Nuts made with fillet of chicken, chilli peppers, garlic, lime, nam pla and unsalted cashew nuts and served with rice.

DESSERT

Khao Niew Ma Muang

Sweet mango with sticky rice and served with coconut cream and a pinch of salt.

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Pad Thai Gai







£8.50

£8.50

£8.50

£8.50

£6.50

£5.50

£5.00

£5.50

£3.00



£8.50

£8.50

£8.50

£8.50

£8.50

£8.50

£5.50