

# Tay Tar Thai

@HARPENDEN

## Important Customer Notice

**\*\*\* If you have any food allergies or dietary restriction.  
Please inform us before placing your order. \*\*\***

*All our food is prepared in a kitchen where nut, gluten and other allergens are present.*

*Fried items are cooked in shared deep fryers where cross-contamination may occur.*

*Therefore, We **CANNOT** guarantee that any menu item is completely allergen-free.*

***Not all ingredients are listed.***

**\*\* (N) = Contains Nuts/Peanuts, (V) = Suitable for Vegetarian \*\***

**\*\* Spicy Level : 🌶️ = Mild, 🌶️🌶️ = Medium, 🌶️🌶️🌶️ = Hot \*\***

**\*\* Allergen-Chart, please see at the back of the menu \*\***

### **SET MENU A**

**(Minimum 2 people - £24.95 per person)**

#### **STARTER : Tay Tar Thai Platter (N)**

Our Chef's selection of mixed starters

#### **MAIN COURSE**

Thai green chicken curry 

Stir-fried roasted duck with vegetables and Tamarind sauce 

Stir fried prawns with fresh chilies and Thai basil leaves 

Stir-fried yellow noodle with beansprout and spring onion

Steamed Rice

### **SET MENU B**

**(Minimum 2 people - £27.95 per person)**

#### **STARTER : Tay Tar Thai Platter (N)**

Our Chef's selection of mixed starters

#### **MAIN COURSE**

Roasted Duck Curry 

Stir-fried chicken with cashew nuts and dried chilies (N) 

Lamb sautéed with vegetables in garlic & black pepper sauce – Sizzling 

Pad Thai noodle with prawns (N)

Steamed Rice

### **SET MENU C**

**(Minimum 3 people - £31.95 per person)**


#### **STARTER : Tay Tar Thai Platter (N)**

Our Chef's selection of mixed starters


#### **SOUP : Tom Yum Soup**

Hot and sour lemongrass soup with **chicken** or **prawns**

#### **MAIN COURSE**

Gaeng Massaman with Lamb (N) 

Stir fried chicken with ginger, black mushrooms and spring onions

Crispy Fried fish, topped with hot chili and garlic sauce 

Pad Thai noodle with prawns (N)

Steamed Rice


### **SET MENU D (Vegetarian) (V)**


**(Minimum 2 people - £21.95 per person)**

#### **STARTER : Vegetarian Platter (N)**

Our chef's selection of mixed vegetable starters

#### **MAIN COURSE**

Vegetable Thai green curry 

Stir-fried mushrooms with cashew nuts and dried chilies (N) 

Stir-fried bean curd (Tofu) with ginger and spring onions

Pad Thai noodle with vegetables (N)

Steamed Rice

## APPETIZERS

- |                |  |   |                |               |             |               |
|----------------|--|---|----------------|---------------|-------------|---------------|
| <b>1.</b>      | <b>Tay Tar Thai Platter (For 2) (N)</b><br>A selection of mixed starters including Chicken Sateh, Kio Krob, Spare Rib, Goong Talai and Veggie Spring Rolls.  | <b>£14.95</b>   |                |               |             |               |
| <b>2.</b>      | <b>Vegetarian Platter (For 2) (N) (V)</b><br>A platter of selection of our vegetarian starters.  | <b>£12.95</b>   |                |               |             |               |
| <b>3.</b>      | <b>Chicken Sateh (N)</b><br>Chicken on skewers, marinated in spices and honey, grilled over charcoal, served with peanut sauce.  | <b>£5.95</b>  |                |               |             |               |
| <b>4.</b>      | <b>Salt &amp; Pepper Chicken</b><br>Crispy chicken garnished with salt and pepper, then sprinkled with crispy fried garlic and shallot.  | <b>£5.95</b>  |                |               |             |               |
| <b>5.</b>      | <b>Kio Krob</b><br>Crispy fried wonton with minced chicken, served with sweet and sour plum sauce.   | <b>£5.95</b>  |                |               |             |               |
| <b>6.</b>      | <b>Duck Spring Rolls</b><br>Crispy Spring Rolls filled with roasted duck and vegetables, served with dark soy sauce and plum sauce.  | <b>£5.95</b>  |                |               |             |               |
| <b>7.</b>      | <b>Dim Sum</b><br>Steamed minced pork dumplings and crab sticks, topped with fried garlic, served with sweet soy sauce.  | <b>£6.95</b>  |                |               |             |               |
| <b>8.</b>      | <b>Grilled Spare Ribs</b><br>Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal, topped with sesame seeds.  | <b>£6.95</b>  |                |               |             |               |
| <b>9.</b>      | <b>Goong Talai</b> <br>Steamed prawns topped with Thai spicy chilli sauce, mint and garlic.                                   | <b>£6.95</b>  |                |               |             |               |
| <b>10.</b>     | <b>Salt &amp; Pepper Squid</b><br>Crispy squid garnished with salt and pepper, then sprinkled with crispy fried garlic and shallot.  | <b>£6.95</b>  |                |               |             |               |
| <b>11.</b>     | <b>Veggie Spring Rolls (V)</b><br>Deep-fried mixed vegetables and vermicelli wrapped in rice pastry, served with sweet and sour plum sauce.  | <b>£5.50</b>  |                |               |             |               |
| <b>12.</b>     | <b>Paper Corn (N) (V)</b><br>Whole baby corn stuffed with crushed peanut and sweeten radish, then wrapped in rice pastry, crispy fried and served with sweet and sour plum sauce.                              | <b>£5.50</b>  |                |               |             |               |
| <b>13.</b>     | <b>Sweet Corn Cake (V)</b><br>Deep-fried sweet corn blended in red curry paste, served with sweet and sour plum sauce.   | <b>£5.50</b>  |                |               |             |               |
| <b>14.</b>     | <b>Vegetable Tempura (V)</b><br>Deep-fried mixed vegetables in tempura batter, served with sweet and sour plum sauce.  | <b>£5.50</b>  |                |               |             |               |
| <b>15.</b>     | <b>Crispy Tofu (N) (V)</b> <br>Deep fried tofu topped with sweet chilli sauce, chopped cucumber, carrot and crushed peanut. | <b>£5.50</b>  |                |               |             |               |
| <b>16.</b>     | <b>Crispy Aromatic Duck</b><br>Deep-fried crispy duck served with pancake, cucumber, carrots, spring onion and Hoy Sin sauce.  | <table border="0" style="margin-left: auto; margin-right: 0;"> <tr> <td style="padding-right: 10px;"><b>Quarter</b></td> <td><b>£11.95</b></td> </tr> <tr> <td><b>Half</b></td> <td><b>£20.95</b></td> </tr> </table> | <b>Quarter</b> | <b>£11.95</b> | <b>Half</b> | <b>£20.95</b> |
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## THAI SOUP

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|------------|--|--|--|
| <b>17.</b> | <b>Tom Yum</b> <br>Favourite Thai hot and sour soup, seasoned with lemongrass, chillies, lemon juice, galangal and coriander.       | <b>Chicken £5.95 / Prawns £6.95 / Mushrooms £5.50</b>        |  |
| <b>18.</b> | <b>Tom Kha</b> <br>Thai hot and sour lemongrass soup in light coconut milk, topped with dried chillies and coriander.               | <b>Chicken £5.95 / Mixed Seafood £7.45 / Mushrooms £5.50</b> |  |
| <b>19.</b> | <b>Poseidon Soup</b> <br>Spicy hot and sour soup with mixed seafood, flavoured with lemongrass, galangal, chillies and lemon juice. | <b>£7.45</b>   |  |

## SPICY THAI SALAD

(These may be ordered alone as a starter or with other dishes as part of the main meal)

- 20. **Larb Gai (Chicken Salad)** 🌶️🌶️ £9.95  
Spicy Thai mince chicken salad dressed with lime juice, chillies, fresh mints and Thai herbs
- 21. **Yum Woonsen (Glass Noodle Salad)** 🌶️🌶️ £9.95  
Transparent noodle combined with prawns, minced chicken, onion, chillies and lemon juice.
- 22. **Yum Neua (Beef Salad)** 🌶️🌶️ £10.95  
Thinly sliced beef seasoned with chillies, chopped onion and lemon juice.
- 23. **Yum Hed (Mushrooms Salad)** 🌶️🌶️ £8.95  
Steamed mushrooms mixed with lemon juice, carrot, chopped onions, chillies and spring onion.
- 24. **Som Tam (Papaya Salad)** (N) 🌶️🌶️ £8.95  
Spicy Thai green papaya salad, made with shredded unripe papaya, green bean, tomatoes, roasted peanut, chilli and lime juice, fresh and crisp, seasoned to balances all the flavours.

## CHEF'S RECOMMADATIONS

- 25. **Soft Shell Crab** 🌶️ (This may be ordered alone as a starter or with other dishes as part of the main meal) £13.95  
Crispy soft shell crab sautéed with salt and pepper, then sprinkled with crispy fried garlic and shallot. (A favourite Thai dish)
- 26. **Lamb & Herbs** 🌶️🌶️ £13.95  
Stir-fried lamb with spicy curry sauce and aromatic selection of Thai herbs and light coconut milk.
- 27. **Black Pepper Lamb** 🌶️🌶️ £13.95  
Lamb sautéed with vegetables in garlic & black pepper sauce.
- 28. **Pla Rad Prik** 🌶️🌶️ £14.95  
Crispy fried Seabass fillets, topped with homemade hot chili and garlic sauce.
- 29. **Pla Prieu Wan** £14.95  
Crispy fried Seabass fillets, topped with Thai style sweet & sour sauce
- 30. **Black Pepper Prawns** 🌶️🌶️ £16.95  
King prawns sautéed with garlic and black pepper sauce.
- 31. **Goong Chu Chi** 🌶️🌶️ £16.95  
King prawns topped with thick curry cream sauce and a sprinkling of shredded kaffir lime leaves.

## SPECIAL GRILLED DISHES

- 32. **Lamb Cutlet** £15.95  
Grilled marinated lamb cutlets served with homemade spicy dipping sauce
- 33. **Weeping Tiger Steak** £15.95  
Marinated fillet of Ribeye steak, grilled over charcoal, served with spicy dipping sauce.
- 34. **Goong Pao** £16.95  
King prawns marinated with lemongrass and black pepper sauce, grilled over charcoal, served with Thai salad and chilli sauce.
- 35. **Pla Pao** £17.95  
Whole Seabass stuffed with aromatic selection of Thai herbs then grilled over charcoal, served with Thai salad and chilli sauce.

## DUCK DISHES

36. **Gaeng Ped Yang** 🌶️🌶️ **£12.95**  
Special Thai roasted duck red curry with cherry tomatoes, grapes, pineapple in coconut milk.
37. **Tamarind Duck** 🌶️ **£12.95**  
Breast of duck, sliced and grilled then fried with vegetables, topped with Tamarind sauce, dried chillies and crispy fried shallots.
38. **Ped Pad Khing** **£12.95**  
Thinly sliced roasted duck, stir-fried with ginger, mushrooms and spring onion.
39. **Spicy Duck** 🌶️🌶️ **£12.95**  
Thinly sliced roasted duck stir-fried with our homemade red curry paste and aromatic selection of Thai herbs.
40. **Drunken Duck** 🌶️🌶️🌶️ **£12.95**  
Stir-fried roasted duck with fresh chillies and Thai herbs.

## THAI CURRIES

**Please note** : All curries contain tiny shrimp paste.

	<b>Chicken or Pork</b>	<b>£9.95</b>	<b>/</b>	<b>Beef</b>	<b>£10.95</b>		
<b>Prawns</b>	<b>£11.95</b>	<b>/</b>	<b>Lamb</b>	<b>£12.95</b>	<b>/</b>	<b>Vegetables &amp; Tofu</b>	<b>£8.95</b>

41. **Gaeng Kiew Wan** 🌶️🌶️  
Green curry is the most classic of Thai curries, cooked in coconut milk with an aromatic selection of Thai herbs.
42. **Panaeng Curry** 🌶️🌶️  
The famous Thai curry cooked in red curry paste kaffir lime leaves and coconut milk.
43. **Gaeng Pa (Jungle Curry)** 🌶️🌶️🌶️  
Spicy red Thai curry with selection of Thai herbs and vegetables (Without coconut milk)
44. **Gaeng Karee** 🌶️  
Mild Thai curry cooked with yellow curry paste, potatoes in coconut milk, then topped with crispy fried shallot.
45. **Gaeng Massaman (N)** 🌶️  
Mild Thai curry cooked with potatoes and peanuts in a rich coconut curry sauce.

## STIR-FRIED DISHES

<b>Chicken or Pork</b>	<b>£9.95</b>	<b>/</b>	<b>Beef</b>	<b>£10.95</b>	<b>/</b>	<b>Prawn</b>	<b>£11.95</b>	<b>/</b>	<b>Vegetables &amp; Tofu</b>	<b>£8.95</b>
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46. **Pad Bai Gaprao** 🌶️🌶️🌶️  
Stir-fried dish with fresh chillies and basil leaves.
47. **Tord Kratiem Prik Tai**  
Stir-fried dish with garlic and pepper.
48. **Pad Khing**  
Stir-fried dish with ginger, black mushrooms and spring onions.
49. **Pad Med Mamuang Himmapharn (N)** 🌶️🌶️  
Stir-fried dish with cashew nuts and dried chillies.
50. **Pad Nam Man Hoi**  
Stir-fried dish with mushrooms, green pepper and spring onion in oyster sauce.
51. **Pad Pried Wan (V)**  
Stir-fried dish with vegetables in a balanced sweet & sour sauce.

## VEGETABLE SIDE DISHES

52. **Pad Pak Ruam** £7.95  
Stir-fried mixed vegetables. **A good accompaniment to every dish!**
53. **Spicy Aubergine** 🌶️🌶️ £7.95  
Stir fried aubergine with fresh chillies and basil leaves

## NOODLE AND RICE DISHES

54. **Pad Thai (N)** Chicken £8.95 / Beef £9.95 / Prawns £10.95 / Vegetables £7.95  
The famous Thai fried rice noodle with egg, crushed peanut, beansprouts and spring onions.
55. **Kwuy Tiew Pad Se-ew** Chicken £8.95 / Beef £9.95 / Prawns £10.95 / Vegetables £7.95  
Fried rice noodle (Hofun) with egg, vegetables and soy sauce.
56. **Kwuy Tiew Pad Kee Mao ( Spicy Noodle )** 🌶️🌶️ Chicken £8.95 / Beef £9.95 / Prawns £10.95 / Vegetables £7.95  
Stir-fried rice noodle (Hofun) with fresh chillies and Thai basil leaves.
57. **Pad Mee (V)** £5.95  
Stir-fried yellow noodle with beansprouts and spring onion.
58. **Steamed Rice (V)** £2.50
59. **Egg Fried Rice (V)** £3.00
60. **Coconut Rice (V)** £3.50
61. **Sticky Rice (V)** £3.50
62. **Pineapple Fried Rice** £9.95  
Fried rice with yellow powder, prawns, chicken, egg, raisins and pineapple.
63. **Khao Pad** Chicken £8.95 / Beef £9.95 / Prawns £10.95 / Vegetables £7.95  
Fried rice with egg, vegetables and soy sauce.

## Important Customer Notice

**\*\*\* If you have any food allergies or dietary restriction.  
Please inform us before placing your order. \*\*\***

*We prepared our food in kitchen with products containing ingredients with gluten, nut, seafood as well as other allergens and we **do not** have separate kitchenware or equipment to prepare allergy-friendly items.*

**We CANNOT guarantee that any item is 100% free from any allergen because of the risk of unexpected cross-contamination.**

**\*\* (N) = Contains Nuts/Peanuts, (V) = Suitable for Vegetarian \*\***

**\*\* Spicy Level : 🌶️ = Mild, 🌶️🌶️ = Medium, 🌶️🌶️🌶️ = Hot \*\***

**\*\* Allergen-Chart, please see at the back of the menu \*\***

## VEGETARIAN OPTIONS

\*\*\* Please inform us before placing your order \*\*\*

### Vegetarian Appetizers

2. **Vegetarian Platter (For 2) (N) (V)** £12.95  
A platter of selection of our vegetarian starters.
11. **Veggie Spring Roll (V)** £5.50  
Deep-fried mixed vegetables and vermicelli wrapped in rice pastry, served with sweet and sour plum sauce.
12. **Paper Corn (N) (V)** £5.50  
Whole baby corn stuffed with crushed peanut and sweeten radish, then wrapped in rice pastry, crispy fried and served with sweet and sour plum sauce.
13. **Sweet Corn Cake (V)** £5.50  
Deep-fried sweet corn blended in red curry paste, served with sweet and sour plum sauce.
14. **Vegetable Tempura (V)** £5.50  
Deep-fried mixed vegetables in tempura batter, served with sweet and sour plum sauce.
15. **Crispy Tofu (N) (V)** £5.50  
Deep fried tofu topped with sweet chilli sauce, chopped cucumber, carrot and crushed peanut.

### Soup

17. **Tom Yum Mushrooms** 🌶️ £5.50  
Favourite Thai hot and sour soup, seasoned with lemongrass, chillies, lemon juice, galangal and coriander.
18. **Tom Kha Mushrooms** 🌶️ £5.50  
Thai hot and sour lemongrass soup in light coconut milk, topped with dried chillies and coriander.

### Salad

23. **Yum Hed (Mushrooms Salad)** 🌶️ £8.95  
Steamed mushrooms mixed with lemon juice, carrot, chopped onions, chillies and spring onion.
24. **Som Tam (Papaya Salad) (N)** 🌶️ £8.95  
Spicy Thai green papaya salad, made with shredded unripe papaya, green bean, tomatoes, roasted peanut, chilli and lime juice, fresh and crisp, seasoned to balances all the flavours.

### Curry

41. **Gaeng Kiew Wan** 🌶️ £8.95  
Green curry with vegetables and bean curd, cooked in coconut milk with an aromatic selection of Thai herbs.

### Stir-fried Dishes

46. **Pad Bai Gaprao Tofu** 🌶️ £8.95  
Stir-fried bean curd with fresh chillies and basil leaves.
48. **Pad Khing Tofu** £8.95  
Stir-fried bean curd with ginger, black mushrooms and spring onions.
49. **Pad Med Mamuang Himmapharn (N)** 🌶️ £8.95  
Stir-fried mushroom and bean curd with cashew nuts and dried chillies.
51. **Pad Prew Wan (V)** £8.95  
Stir-fried mixed vegetables and bean curd with sweet & sour sauce.
52. **Pad Pak Ruam** £7.95  
Stir-fried mixed vegetables. **A good accompaniment to every dish!**

### Noodle and Rice Dishes

54. **Pad Thai Vegetables (N)** £7.95  
The famous Thai fried rice noodle with egg, crushed peanut, vegetables and beansprouts.
57. **Pad Mee (V)** £5.95  
Stir-fried yellow noodle with beansprouts and spring onion.
58. **Steamed Rice (V)** £2.50
59. **Egg Fried Rice (V)** £3.00
60. **Coconut Rice (V)** £3.50
61. **Sticky Rice (V)** £3.50
63. **Khao Pad Vegetables** £7.95  
Fried rice with egg, vegetables and soy sauce.