

77. SILOM SELECTION

Consisting of

- Satay Sticks
- Fish Cakes
- Ramaquin Madras served on rice
- Spare Ribs in Honey sauce
- Mini Spring Roll

£ 22.00 per person for minimum of 2 people



PLEASE NOTE: DISHES DO NOT INCLUDE RICE OR SIDES

Please inform the waiter of any allergies or dietary considerations we need to make
(N): contains peanuts (V): vegetarian Gluten free optional



STARTER

1. **Spring Roll (V)**

Spring rolls with chilli dip. A tasty Vegetarian choice.

£ 5.45
2. **Sesame Prawn Toast.**

Quarters of toast loaded with crushed fresh prawns, blended with minced chicken, a hint of seasoning and sesame seeds.

£ 8.50
3. **Ramaquin Madras**

Beef mince, our own herbs and ingredients including tomatoes, fresh chilli, fresh garlic, ground ginger and turmeric. It is served on a bed of rice, with crispy onions and prawn crackers.

£ 7.20
4. **Thai Fish Cake**

Deep fried minced fish with mild red curry paste, fine beans lime leaves with our tasty dip.

£ 9.00
7. **Vegetable Tempura.**

A combination of mixed fresh vegetables in light batter.

£ 6.00
8. **Chicken Satay Stick (N)**

Grilled served with super tasty homemade peanut sauce.

£ 8.20
9. **Garlic Chicken**

One of our oldest homemade recipes. Chicken slices marinated in pepper and fresh garlic with little honey.

£ 7.00
10. **King Prawns in Fresh Garlic**

Prawns soaked in fresh garlic and Thai seasoning, more crispy garlic. flash fried just before serving.

£ 8.20
11. **Chang Noi Spare Ribs**

Ribs marinated and boiled with onion, 5 spice powders and our own spices to make them so succulent. They are flash fried. can be served with either honey, sweet chilli or BBQ sauce.
The choice is yours:
- Spare Ribs with Honey
- Spare Ribs with Sweet Chilli
- Thai Spare Ribs
- Spare Ribs with BBQ Sauce
- Salt & Pepper Ribs

£ 8.50
12. **Chang Noi Duck and Pancakes**

£ 9.00
13. **Salt & Pepper Mushrooms (V)**

£ 6.00
14. **Tempura King Prawns** with Sweet Chillies sauce.

£ 8.10
15. **Fried Tofu** with Sweet Chillies sauce and Peanuts. (V)

£ 7.00
16. **Duck Spring Roll** with Peking duck sauce.

£ 7.80
17. **Thai Prawn Crackers** with Sweet Chillies sauce

£ 3.80
18. **Vietnamese Prawn Crackers** with Sweet Chillies sauce

£ 3.00
19. **Melody of starters** (Consists of mixed starters)
Spring rolls, Prawns on toast, Fish cakes and Chicken satay all are in the basket with dip.

£ 10.00

THE BIRCH & BOTTLE

Northwich Road, Higher Whitley WA4 4PH

www.changnoi.co.uk

Tel. 01925 730 756

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SOUP

20. Hot & Sour Soup

£ 6.50

Combination of tiny, diced tofu, carrots & bamboo strips, mixed with chopped up char-sui pork with prawn and cut spring onions on top
21. Tom Yum

£ 16.00

Choice of - Chicken (V)
- King Prawns
22. Tom Kha (V)

£ 16.00

Coconut milk is the main ingredient in this combination, plus lemongrass and lime juice and mushroom mediche.

SPICY THAI SALAD

*Served cold

23. Som-Tom (V)

£ 12.00

It combines all four tastes-sour, chilli, sweet and salty, mixed with papaya, carrot, garlic, tomatoes, peanuts, fish sauce and lime juice.
24. Yam (Beef/Chicken)

£ 16.00
25. Lab (Pork/Beef/Chicken)

£ 16.00

This is a main dish of Thai Isaan food. The minced pork is wonderfully seasoned with fish sauce, dried chilli powder, lime juice, toasted sticky rice to give it a crunchy texture, and a wonderful assortment of fresh herbs to bring it all together.

Recommended! A spoon of lab followed by a bowl of sticky rice, is one of the great flavour combinations.
We're sure you love it

THAI CUISINE

*Extra £3.50 charge for... duck, prawn, squid, sea food

27. Thai Green Curry (pork/beef/chicken) (V)

£ 16.00

A fusion of sweet basil, coriander and chilli.

28. Thai Red Curry (pork/beef/chicken) (V)

£ 16.00

Not a mild curry, A fusion of tastes. Thai red chillies. Fine beans and bamboo shoots.
30. Massaman Curry (pork/chicken) (V)

£ 16.00

A milder curry with lemon grass, galangal, shallot, shrimp paste, garlic, chilli and coconut milk.
31. Panang Curry (pork/beef/chicken) (V)

£ 16.00

Cooked with coconut milk, vegetables, choice of meat garnished with shredded lime leaves and sliced red chillies.
32. Yellow Curry (V)

£ 16.00

The mildest of all Thai curries, no fragrances, no chilli just a lovely mild curry, cooked with coconut milk and potatoes for texture
33. Pad Se-iew (pork/beef/chicken) (V)

£ 17.60

The dish is a combination of rice noodles vegetables, meat of your choice, egg and seasoned with soy sauce.
34. Pad Kra Prow (pork/beef/chicken) (V)

£ 16.00

Combined with crushed chilli/ garlic, vegetables, fried with our sauce on the hot wok, and last added basil leaves.
35. Pad Thai (N) (V)

£ 16.00

This is a true national dish. based on rice noodles. Palm sugar and vegetables are added to a hot wok, finally eggs
36. Original Thai Fried Rice (V)

£ 16.00

This is one of the Thai national dishes, The rice is fried with dark soy sauce. Add your choice of meat.
37. Prik Gaeng (V)

£ 16.00

One very spicy dish, based on Thai red curry paste, but a drier version, with added fine beans and holy basil. It is a hot dish.
38. Salt and Pepper (pork/beef/chicken) (V)

£ 16.00

We grind rock salt, garlic, black pepper, white pepper, then fry the paste gently and add the meat of your choice. This is quite a dry dish.

*Extra £3.50 charge for duck, prawn, squid or sea food

44. Raffles Curry though quite fruity

£ 15.60

We use fresh cream and coconut cream. A very mild curry powder of ours is added and simmered.
45. Malaysian Curry

£ 15.00

Lovely and thick, has its own aroma, with a fragrance of nutmeg, and yet still a hint of lemongrass. Or was it lime leaf?
46. Chang Noi Curry

£ 15.00

Our own creation.

CHANG NOI'S OWN CREATION

*Extra £3.50 charge for duck, prawn, squid, sea food

47. Ramaquin Madras

£ 16.00

Made with our spices, and lean minced beef and petite pois served on a bed of rice and prawn crackers.
48. Crispy Shredded Beef

£ 16.00

Without doubt, our bestselling dish. Firstly marinated in brandy its cooked in a light batter with fresh chilli and garlic and soy sauce.
49. Sweet and Tangy Chilli Beef

£ 16.00

The same way as crispy shredded beef but the sauce is different, it's sweet and spicy.
50. Beef in Oyster Sauce

£ 16.00

We make our own oyster sauce, and add the vegetables at the last minute, served on a sizzling hot platter.
51. Indonesian Crispy Chicken

£ 16.00

Deep fried batter chicken is combined with stir fried mixed vegetables in our own tamarind sauce.
52. Crispy Chicken in Spicy Sweet Soy Sauce

£ 16.00

Chicken slices cooked in a light batter, with chopped garlic, cut fresh chilli and soya sauce.
53. Crispy Lemon Chicken

£ 16.00

Bite size pieces of chicken flash fried to make it crispy, with lemon sauce.
54. Chicken and Cashew nuts

£ 16.00

Crispy chicken in a blazing hot wok, slightly browned vegetables and cashew nuts
55. Spicy Chicken or Pork with Cashew nuts

£ 16.00

Cooked in the same way as chicken and cashew nuts but with added chilli giving it a slightly spicy taste.
56. Baby Ginger Shoots Stir Fry (Pork/Beef/Chicken)

£ 16.00

Stir fried in the wok, vegetables added and finally the fresh ginger is introduced.
57. Chilli Chicken with Soft Noodles

£ 16.00

Stir fried egg noodles mixed vegetables, chilli and chicken.
58. Sweet & Sour Pork

£ 16.00

Our Sweet & Sour Pork is served in a homemade sauce, marinated in rice wine before being cooked.
59. Moo Dang Char sui Pork

£ 16.00

This dish is served in a homemade sweet sauce.
60. House Stir Fry (your choice up to spicy) (V)

£ 16.00

The seasons best vegetables are used to make it a crispy and colourful dish with our own oyster sauce.
61. Sea Bass

£ 20.00

Steamed in black pepper or spicy lemon sauce.
62. Mushroom Black Pepper Stir Fry

£ 10.00
63. Tofu and Beansprout Stir Fry

£ 10.00

Chilli and Garlic Sauce.

DUCK

65. Pan Fried Duck Corianders

£ 18.00

Roasted duck is separated from the bone, chopped up fried with our recipe's gravy sauce. Pour the gravy sauce over egg noodles with beansprouts.
66. Duck in Black Bean Sauce

£ 18.00

Duck off the bone in large pieces fried with peppers and onions, black beans.
67. Roasted Duck with Tamarind Sauce

£ 18.00

Vegetables served on sizzling hot platter, pour over the tamarind sauce and sprinkle with the crispy shallots.

ON THE SIDE AND EXTRA CHOICES

68. Boiled Rice

£ 3.00
69. Sticky Rice (Glutinous Rice)

£ 3.90
70. Fried Rice with Egg

£ 3.20
71. Coconut Rice

£ 3.90
72. Thick Cut Chips

£ 3.20
73. Stir Fried Vegetables (side order)

£ 6.00
74. Fried Noodles

£ 4.50
75. Garlic/Nan

£ 2.50
76. Curry Sauce

£ 3.50
77. Salt & Pepper Chips

£ 5.00



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