











STARTER

1.	Spring Roll (V)	£ 5.0	
	Spring rolls with chilli dip. A tasty Vege		
2.	Sesame Prawn Toast.	£ 7.0	
	Quarters of toast loaded with crushed		
	blended with minced chicken, a hint of	seasoning and	
_	sesame seeds.		
3.	Ramaquin Madras	£ 6.5	
	Beef mince, our own herbs and ingredi	-	
	tomatoes, fresh chilli, fresh garlic, grou		
	and turmeric. It is served on a bed of ri	ce, with crispy onions	
	and prawn crackers.	6.6.5	
4.	Thai Fish Cake (G)	£ 6.5	
	Homemade fragrant fish cakes. Deep f	·	
	blended with minced chicken. Mild red	curry paste, fine	
_	beans lime leaves with our tasty dip.		
).	King Prawns in Bed.	£ 6.0	
	King prawns with the tail left on, seaso	печ ипи жгаррей	
c	in filo pastry with our in-house dip.	£ 5.5	
).	Sweet Corn Cake (V). Doon fried sweet corn blanded with flo		
	Deep fried sweet corn blended with flo paste with tasty dip.	ur, mna rea curry	
7	Vegetable Tempura.	£ 5.5	
•			
	A combination of mixed fresh vegetabl	es in light batter.	
3.	Chicken Satay Stick (G) (N) £ 7.00		
	Grilled served with super tasty homem	ade peanut sauce.	
9.	Garlic Chicken (G)	£ 6.5	
	One of our oldest homemade recipes. Chicken slices		
	marinated in pepper and fresh garlic w	ith little honey,	
	presented on a bed of lettuce.		
10.	. King Prawns in Fresh Garlic (G)	£ 7.5	
	Prawns soaked in fresh garlic and Thai	seasoning,	
	more crispy garlic. flash fried and just l	pefore serving.	
11.	. Chang Noi Spare Ribs	£ 7.5	
	Ribs marinated and boiled with onion,	5 spice powder	
	and our own spices to make them so su	icculent.	
	They are flash fried. can be served with	either honey,	
	sweet chilli, BBQ sauce or a satay sauc	2.	
	The choice is yours:		
	- Spare Ribs with Honey	- Spare Ribs with BBQ Sauce	
	- Spare Ribs with Sweet Chilli	- Spare Ribs with Satay Sauce (N	
	- Thai Spare Ribs	- Salt & Pepper Ribs	
	Chang Noi Duck and Pancakes	£ 7.5	
	. Salt & Pepper Mushrooms (V) (G)	£ 5.5	
14. Tempura King Prawns with Sweet Chillies sauce.			
15. Vegetable Samosa with Sweet Chillies sauce.			
16. Fried Tofu with Sweet Chillies sauce and Peanuts. (V) (G)			
	. Duck Spring Roll with Peking duck saud		
	. Thai Prawn Crackers with Sweet Chillie		
	. Vietnamese Prawn Crackers with Swe	, ,	
20.	. Melody of starters (Consists of mixed s	•	
	Spring rolls, King prawns in bed, King p	·	
	Fish cakes and Chicken satay all are in	the basket with dip.	

SOUP		28. Thai Green Curry (pork/beef/chicken) (V) (G)	£ 10.00
21. Chang Noi Hot & Sour Soup	£ 5.50	A fusion of sweet basil, coriander and chilli.	6.40.00
Combination of tiny, diced tofu, carrots & b		29. Thai Red Curry (pork/beef/chicken) (V) (G)	£ 10.00
strips, mixed with chopped up char-sui port	k	Not a mild curry, A fusion of tastes. Thai red chillies. Fine beans and bamboo shoots.	
and prawn, cut spring onions on top.		30. Massaman Curry (pork/beef/chicken) (V) (G)	£ 10.00
22. Tom Yum		A milder curry with lemon grass, galangal, shallot,	
Choice of - Chicken (V) (G)	£ 9.50	shrimp paste, garlic, chilli, *peanuts and	
- King Prawns	£ 12.00	coconut milk.	
23. Tom Kha (V)	£ 10.00	31. Panang Curry (pork/beef/chicken) (V) (G)	£ 10.00
Coconut milk in the ingredients in this		Cooked with coconut milk, vegetables, choice of	
Combination lemongrass and lime juice		meat garnished with shredded lime leaves and	
and mushroom mediche.		sliced red chillies.	
SPICY THAI SALAD		32. Yellow Curry (V) (G)	£ 10.00
		The mildest of all Thai curries, no fragrances,	
*Served cold		no chilli just a lovely mild curry, cooked with	
24. Som-Tom (V) (G)	£ 7.50	coconut and potatoes for texture.	
It combines all four tastes-sour, chilli, swee	t and salty,	33. Pad Se-iew (pork/beef/chicken) (V) (G)	£ 11.00
mixed with shaede swede a carrot, garlic, t	omatoes,	The dish is a combination of rice noodles	
peanuts, fish sauce and lime juice.		vegetables, meat of your choice, egg and	
25. Yam (Beef/Chicken) (G)	£ 12.00	seasoned with soy sauce.	
26. Lab (Pork/Beef/Chicken) (G)	£ 12.00	34. Pad Kra Prow (pork/beef/chicken) (V) (G)	£ 10.00
This is a main dish of Thai Isaan food. The min	ced	Combined with crushed chilli/ garlic, vegetables,	
pork is wonderfully seasoned with fish sauce, c		fry with our sauce on the hot wok, and last added	
chilli powder, lime juice, toasted sticky rice to g		basil leaves.	
it a crunchy texture, and a wonderful assortme	ent	35. Pad Thai (N) (V) (G)	£ 11.00
of fresh herbs to bring it all together.		This is a true national dish. based on rice	
		noodles. Palm sugar and vegetables are added	
Recommended! A spoon of lob followed by a bowl of sticky rice, is one of the great flavour combinations.		to a hot wok, finally eggs are added and topped	
		with *crushed peanutsmint!	
We're sure you love it		36. Original Thai Fried Rice (V) (G)	£ 11.00
		This is one of the Thai national dishes, The rice is	_
THAI CUISINE		fried with dark soy sauce. Add your choice of meat	 £ 10.00
*Extra £2.90 charge for duck, fish, prawn, s	guid, sea food	37. Prik Gaeng (V) (G) One very spicy dish, based on Thai red curry	£ 10.00
		paste, but a drier version, with added fine beans	
21. Yam Wun Sen (V) (G)	£ 12.00	and holy basil. It is a hot dish.	
The only meal we serve cold. Thai glass no		38. Salt and Pepper (pork/beef/chicken) (V) (G)	£ 10.00
Served with your choice of meat or vegetal		We grind rock salt, garlic, black pepper, white pep	
27. Thai Green Curry (pork/beef/chicken) (V) (•	then fry the paste gently and add the meat of you	
A fusion of sweet basil, coriander and chilli	•	This is quite a dry dish.	crioree.
		39. KHAO Soi (V) (G)	£13.00
		Curry sauce with noodles.	
CURRIES OF CHANCINOL			
CURRIES OF CHANG NOI			
OUR OWN RECIPES		*Extra £2.90 charge for duck, fish, prawn, squid or sec	a food
40. Kashmir (V)	£ 10.00	44. Weeping Dragon	£ 10.00
A mild curry, with a hint of spicy chutney. It		We would ask you try the Kamikaze first, to give	
is *yogurt, turmeric, a little garlic served w	itn crispy	you an idea of the strength of what is to come	
potatoes on top of the curry.	0.40.00	It's a really blistering curry.	
41. Royal Curry (V)	£ 10.00	45. Raffles Curry though quite fruity	£ 10.00
We use fresh cream and coconut cream. A	•	We use fresh cream and coconut cream. A very	
mild curry powder of ours is added and sim		mild curry powder of ours is added and simmered.	
42. Madras Curry (V) If you prefer it hotter, please ask and we co	£ 10.00	46. Malaysian Curry	£ 10.00

£ 10.00

If you prefer it hotter, please ask and we can

Is a curry-based vindaloo, with more taste. It

combines a blend of Indian flavours, and some

make it with a real kick.

sweetness with heat.

43. Kamikaze Curry (V)

Lovely and thick, has its own aroma, with a

fragrance of nutmeg, and yet still a hint of

£ 10.00

lemongrass. Or was it lime leaf?

47. Chang Noi Curry

Our own creation.

CHANG NOI'S OWN CREATION

*Extra £2.90 charge for duck, fish, prawn, squid, sea food

48. Ramaquin Madras	£ 11.00
The idea of this dish came from Thailand, made	
with our spices, and lean minced beef and petite	
pois served on a bed of rice and prawn crackers.	6.40.50
49. Crispy Shredded Beef	£ 12.50
Without doubt, our bestselling dish. Firstly	
marinated in brandy its cooked in a light batter	
with fresh chilli and garlic and soy sauce.	6.40.50
50. Sweet and Tangy Chilli Beef	£ 12.50
The same way as crispy shredded beef but the	
sauce is different, it's sweet and spicy.	0.44.50
51. Beef in Oyster Sauce	£ 11.50
We make our own oyster sauce, and add the	
vegetables at the last minute, served on a	
sizzling hot platter.	6.42.00
52. Indonesian Crispy Chicken	£ 12.00
Deep fried batter chicken is combined with stir	
fry mixed vegetables in our own tamarind sauce.	6.40.50
53. Crispy Chicken in Spicy Sweet Soy Sauce	£ 12.50
Chicken slices cooked in a light batter, with	
chopped garlic, cut fresh chilli and soya sauce.	6.42.00
54. Crispy Lemon Chicken	£ 12.00
Bite size pieces of chicken flash fried to make	
it crispy, with lemon sauce.	6.40.00
55. Chicken and Cashew nuts	£ 10.00
Crispy chicken in a blazing hot wok, slightly	
browned vegetables and cashew nuts	
56. Spicy Chicken or Pork with Cashew nuts	£ 10.00
Cooked in the same way as chicken and cashew	
nuts but with added chilli giving it a slightly	
spicy taste.	6.40.00
57. Baby Ginger Shoots Stir Fry (Pork/Beef/Chicken)	£ 10.00
Stir fry in the wok, vegetables added and finally	
the fresh ginger is introduced.	C 12 00
58. Chilli Chicken with Soft Noodles	£ 12.00
Stir fry egg noodles mixed vegetables, chilli	
and chicken.	6 11 00
59. Sweet & Sour Pork	£ 11.00
Our Sweet & Sour Pork is served in a homemade	J
sauce, marinated in rice wine before being cooked	i. £ 12.00
60. Moo Dang Char sui Pork	£ 12.00
Our Sweet & Sour Pork is served in a homemade	J
sauce, marinated in rice wine before being cooked	
61. House Stir Fry (your choice up to spicy) (V)(G) The seasons best vegetables are used to make it of	£ 10.00
The seasons best vegetables are used to make it a	
crispy and colourful dish with our own oyster sauc 62. Sea Bass	£ 17.00
	£ 17.00
Steamed in black pepper or spicy lemon sauce.	£ 9.00
63. Mushroom Black Pepper Stir Fry	£ 9.00 £ 9.00
64. Tofu and Beansprout Stir Fry Chilli and Garlic Sauce.	I 3.00
65. Pak Choi in Chilli & Garlic	£ 10.00
OS. PUR CHOI III CHIIII & GUITIC	£ 10.00

DUCK

66. Pan Fried Duck Corianders

Roasted duck is separated from the bone, chopped			
up fry with our recipe's gravy sauce. Pour the gravy			
sauce over egg noodles with beansprouts.			
67. Duck in Black Bean Sauce	£ 12.00		
Duck off the bone in large pieces fried with			
peppers and onions, black beans.			
68. Roasted Duck with Tamarind Sauce	£ 12.00		
Vegetables served on sizzling hot platter, pour			
over the tamarind sauce and sprinkle with the			
crispy shallots.			

£ 12.00

ON THE SIDE AND EXTRA CHOICES

69. Boiled Rice	£ 2.00
70. Sticky Rice (Glutinous Rice)	£ 3.50
71. Fried Rice with Egg	£ 2.70
72. Coconut Rice	£ 3.50
73. Thick Cut Chips	£ 2.50
74. Onion Rings	£ 2.00
75. Stir Fried Vegetables (side order)	£ 4.00
76. Fried Noodles	£ 4.50
77. Garlic/Plain Nan	£ 1.80
78. Curry Sauce	£ 3.50













79. SUKUMVIT SELECTION

Starting with a selection of

- Thai Fish Cakes
- Spring Roll
- Prawn Crackers

Main Courses

- Thai Green Curry Chicken
- Sweet & Sour
- Stir Fry Beef with or without chilli

£ 16.00 per person for minimum of 2 people

PLEASE NOTE: DISHES DO NOT INCLUDE RICE OR SIDES.



80. SILOM SELECTION

Consisting of

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

£ 15.00 per person for minimum of 2 people



81. BANGNA VEGETABLE SET

Starter

- Spring Roll
- Samasa
- Tempra veg'

Main Courses

- Chang Noi Curry Veg'
- Stir Fry Tofu
- Sweet & Sour Tofu

£ 14.00 per person for minimum of 2 people

PLEASE NOTE: DISHES DO NOT INCLUDE RICE OR SIDES.



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 (G): gluten free (V): vegetarian