



CHANG NOI

ORIENTAL CUISINE

CHANG NOI

AT THE BIRCH & BOTTLE

Northwich Road Higher Whitley WA4 4P

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Tel. 01925 730 756



CHANG NOI
PUB & RESTAURANT



STARTERS

1. Spring Roll (V)

Spring rolls with chilli dip. A tasty Vegetarian choice.

2. Sesame Prawn Toast

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

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.

4. Thai Fish Cake (G)

5. Vegetable Tempura.

A combination of mixed fresh vegetables in light batter.

6. Chicken Satay Stick (G) (N)

Grilled served with super tasty homemade peanut sauce.

7. Garlic Chicken

One of our oldest homemade recipes. Chicken slices marinated in pepper and fresh garlic with a little honey, presented on a bed of lettuce.

8. King Prawns in Fresh Garlic (G)

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

9. Chang Noi Spare Ribs

Ribs marinated and boiled with onion, 5 spice powder and our own spices to make them so succulent. They are flash fried. can be served with either honey, sweet chilli, BBQ sauce or a satay 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

10. Chang Noi Duck and Pancakes

11. Salt & Pepper Mushrooms (V) (G)

12. Tempura King Prawns with Sweet Chillies sauce.

13. Fried Tofu. (V) (G)

14. Duck Spring Roll with Peking duck sauce.

15. Thai Prawn Crackers with Sweet Chillies sauce (G)

16. Vietnamese Prawn Crackers with Sweet Chillies sauce (G)

17. Melody of starters

(Consists of mixed starters) Spring rolls, King prawns in bed, King prawns on toast, Fish cake and Chicken satay all are in the basket with dip.

SOUP

18. Hot & Sour Soup

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

19. Tom Yum - Choice of:

20. Tom Kha (V)

Coconut milk in the ingredients in this combination lemongrass and lime juice and mushroom mediche.

SPICY THAI SALAD *Served cold

21. Som-Tom (G)

It combines all four tastes-sour, chilli, sweet and salty, mixed with shredded swede a carrot, garlic, tomatoes, peanuts, fish sauce and lime juice.

22. Yam (Beef/Chicken) (G)

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

23. Lab (Pork/Beef/Chicken) (G)

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.

THAI CUISINE

*Extra £3.50 charge for... duck and prawn

24. Thai Green Curry (pork/beef/chicken) (V) (G)

A fusion of sweet basil, coriander and chilli.

25. Thai Red Curry (pork/beef/chicken) (V) (G)

Not a mild curry, A fusion of tastes. Thai red chillies. Fine beans and bamboo shoots.

26. Massaman Curry (pork/beef/chicken) (V) (G) £18.00 - Massaman Beef £20.00

A milder curry with lemongrass, galangal, shallot, shrimp paste, garlic, chilli, *peanuts and coconut milk.

27. Panang Curry (pork/beef/chicken) (V) (G)

Cooked with coconut milk, vegetables, choice of meat garnished with shredded lime leaves and sliced red chillies.

28. Yellow Curry (V) (G)

The mildest of all Thai curries, no fragrances, no chilli just a lovely mild curry, cooked with coconut and potatoes for texture

29. Pad Se-iew (pork/beef/chicken) (V)

The dish is a combination of rice noodles vegetables, meat of your choice, egg and seasoned with soy sauce.

30. Pad Kra Prow (pork/beef/chicken) (V)

Combined with crushed chilli/ garlic, vegetables, fried with our sauce on the hot wok, and last added basil leaves.

31. Pad Thai (N) (V)

This is a true national dish. based on rice noodles. Palm sugar and vegetables are added to a hot wok, finally eggs are added and topped with *crushed peanuts.....mint!

32. Original Thai Fried Rice (V)

This is one of the Thai national dishes. The rice is fried with dark soy sauce.

Add your choice of meat.

33. Prik Gaeng (V)

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.

34. Salt and Pepper (pork/beef/chicken) (V)

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. We're sure you love it!

CURRIES OF CHANG NOI

OUR OWN RECIPES

*Extra £4.00 charge for duck, prawn

35. Kashmir (V)

A mild curry, with a hint of spicy chutney. Its base is *yogurt, turmeric, a little garlic served with crispy potatoes on top of the curry.

36. Raffles Curry though quite fruity

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

37. Malaysian Curry

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

38. Chang Noi Curry

Our own creation.

CHANG NOI'S OWN CREATION

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

39. Ramaquin Madras

Made with our spices, and lean minced beef and petite pois.

40. Crispy Shredded Beef

Without doubt, our bestselling dish. Firstly marinated in brandy it's cooked in a light batter with fresh chilli and garlic and soy sauce.

41. Sweet & Tangy Chilli Beef

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

42. Beef in Oyster Sauce

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

43. Indonesian Crispy Chicken

Deep fried batter chicken is combined with stir fry mixed vegetables in our own tamarind sauce.

44. Crispy Chicken in Spicy Sweet Soy Sauce

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

45. Crispy Lemon Chicken

Bite size pieces of chicken flash fried to make it crispy, with lemon sauce.

46. Chicken and Cashew nuts

Crispy chicken in a blazing hot wok, slightly browned vegetables and cashew nuts

47. Spicy Chicken or Pork with Cashew nuts

Cooked in the same way as chicken and cashew nuts but with added chilli giving it a slightly spicy taste.

48. Baby Ginger Shoots Stir Fry (Pork/Beef/Chicken)

Stir fry in the wok, vegetables added and finally the fresh ginger is introduced.

49. Chilli Chicken with Soft Noodles

Stir fry egg noodles mixed vegetables, chilli and chicken.

50. Sweet & Sour Pork

Our Sweet & Sour Pork is served in a homemade sauce, marinated in rice wine before being cooked.

52. House Stir Fry (your choice up to spicy) (V)

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

53. Sea Bass

Steamed in black pepper or spicy lemon sauce.

54. Mushroom Black Pepper Stir Fry

55. Tofu and Beansprout Stir Fry

Chilli and Garlic Sauce.

DUCK

56. 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.

57. Duck in Black Bean Sauce

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

58. Roasted Duck with Tamarind Sauce

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

ON THE SIDE AND EXTRA CHOICES

59. Boiled Rice

60. Sticky Rice (Glutinous Rice)

61. Fried Rice with Egg

62. Coconut Rice

63. Thick Cut Chips

64. Stir Fried Vegetables (side order)

65. Fried Noodles

66. Garlic

67. Curry Sauce

68. Salt & Pepper Chips

69. Fried Eggs

70. SILOM SELECTION - £25.00 per person for minimum of 2 people - Consisting of:

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

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