

CHANG NOI SPECIALS

Duck & Black Bean Sauce.....£9.00

This is a classic dish, but created in our own special way.

Beef in Oyster Sauce.....£9.00

Cooked using Thai oyster sauce.

Pan Fried Duck & Coriander.....£12.50

Roasted duck, separated and pan fried in a delicate sauce using our own recipe.

Chicken & Cashew Nuts.....£9.00

Needs no introduction; we use our own stock to cook this classic dish.

Beef & Baby Ginger Shoot.....£9.00

Any meat or vegetables can be used. It's quite simply a good stir fry dish.

Coconut, Lime & Coriander.....£9.00

The ingredients are put together to make a mild creamy sauce.

Pra Ram Long Song (Satay).....£9.00

This is a well known peanut based, stir fry dish.

House Stir Fry.....£9.00

One of the most popular, long standing dishes made with or without chillies.

Crispy Shredded Beef

with Fresh Garlic & Chillies.....£10.00

We are very proud of this dish. Having tried many dishes of the same name, we have developed our own version. Our meat is marinated and then fried in a light batter with carrots, the sauce is soy based. Watch out for the sliced chillies.

Sweet & Sour Pork.....£10.00

You may wonder why this dish is here. We know how wonderful this dish is. Forget all your pre-conceived ideas about sweet & sour, our pork is marinated for several days in brandy; we add our real batter, double cook it and serve it with our own sweet & sour sauce and peppers.

SUNDRIES

Sticky Rice.....£3.10

Fried Rice.....£2.80

Coconut Rice.....£3.10

Boiled Rice.....£2.00

Chips.....£3.00

Fried Soft Noodles.....£4.00

Garlic / Plain Nan.....£2.00

Stir Fry Vegetables.....£4.50

Extra Dipping Sauce.....£1.00

Curry Sauce.....£3.50

SILOM SELECTION

For Two People.....£30.00

Our patrons often comment that they would like to try more of the starters so, why not have a main meal made up of starters?

THE SILOM SELECTION

consist of

Satay Sticks with Peanut Dipping Sauce

Thai Fish Cakes with Dipping Sauce

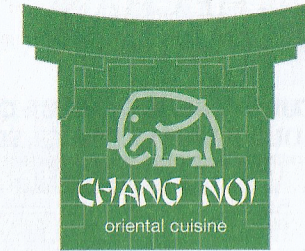
Ramaquin Madras served on a Bed of Rice

Mini Spring Rolls with chilli Dips

King Prawns in Bed

Spare Ribs in Honey

Thai Prawn Crackers



THAI & ASIAN CUISINE

Take Away Menu

at

THE BIRCH & BOTTLE

Northwich Road,
Higher Whitley,
WA4 4PH



Opening Time

Closed Monday

Tuesday - Thursday 4.00pm - 9.30pm

Friday - Sunday 12.00pm - 9.30pm

*Delays can be expected on busy days
Please try and phone before 6.00pm.*

www.changnoi.co.uk

Tel. 01925 730 756



THE CHANG NOI was created in 1994. In 2009 we were awarded by Prince Charles 'runners up' to the best take away in the UK. All our meals are served with Thai fragrant rice. Not all Thai food is hot & spicy, stir fries and some curries are very mild, some are not spicy at all.

PLEASE TELL US IF YOU WANT A DISH HOT OR MILD.

* ALL OUR CURRY DISHES CAN BE COOKED WITH EITHER CHICKEN, PORK OR BEEF. THERE WOULD BE AN EXTRA £2.50 CHARGE FOR FISH, DUCK, PRAWNS AND SQUID.....enjoy!

FOOD ALLERGIES AND INTOLERANCES : PLEASE STATE TO OUR STAFF ABOUT THE INGREDIENTS OF YOUR MEALS WHEN PLACING YOUR ORDER , THANK YOU

STARTERS

- Mini Spring Roll (V) (Contains Sesame).....£5.00
mini spring rolls served with chilli dip.
- Sesame Prawn Toast£7.00
Quarters of toast loaded with crushed prawn meat and sesame seed.
- King Prawns in Bed£6.00
King prawns served with a dipping sauce.
- Thai Fish Cakes£7.00
Our home made fish cakes using red snapper, lime leaf and fresh herbs served with the house dipping sauce.
- Chicken Satay.....£7.00
A well known dish, marinated our own special way, served with prawn crackers and spicy peanut dip.
- Garlic Chicken.....£6.00
Marinated & fried spicy pieces of chicken, served on a bed of lettuce and honey.
- King Prawns in Garlic£7.00
Large, fresh prawns, fried in fresh garlic and our own mix of spices.
- Spare Ribs.....£7.00
BBQ ribs with a choice of coatings: honey, sweet chilli, Pekinese sauce or satay, black beans.
- Ramaquin Madras£6.00
Beef and herbs served on rice. Not too hot.
- Chang Noi Duck Pan Cakes.....£7.50
Shredded duck served with pancakes, spring onions, cucumber & peking sauce.
- Thai Prawn Crackers£3.00
A spicier, thicker, crispier, version of the traditional prawn cracker.
- Vietnamese Prawn Crackers£2.50
Exclusive to The Chang Noi prawn cracker. Full of taste.
- Vegetable Samosa.....£5.00
- Tempura King Prawns with Dip.....£8.00
- Thai Spare Ribs£7.00
- Salt & Pepper Ribs£7.00
- Peking Hot & Sour Soup.....£5.50
- Som Tom.....£8.00

MAIN COURSES

THAI CUISINE

- Pad Thai (Contains Peanuts)£9.00
Traditional noodle-based dish served in restaurants throughout Thailand. Not in the least spicy or pungent.
- Pad See Iew (Chicken, Pork, Beef)£9.00
Stirfried noodles with egg, vegetables and dark soy sauce.
- Pik Pow (Contains Shrimp)£9.00
Made with our own recipe chilli bean paste. Similar to satay but without peanuts.
- Sweet & Sour£9.00
Our own recipe with meat and crispy vegetables cooked in a light, tasty sauce.
- Spicy Chicken & Cashew Nuts£9.00
- Beef with Fine Beans & Chillies£9.00
A spicy dish cooked with lime leaf for extra flavour. It is best suited to beef but can be cooked with any meat.
- Pad Kra Prow (Chicken, Pork, Beef)£9.00
The classic and famous Thai dish, essentially the dish is based on the basil element.
- Gratium Prik Thai (Chicken, Pork, Beef)£9.00
Stir fry dish with a classic blending of garlic and pepper.
- Salt & Pepper (Chicken, Pork, Beef)£9.00
Your choice of meat cooked with salt, garlic, pepper. Quite a dry dish.
- Mee Grob (Crispy Noodle)£9.00
Your choice of meat or vegetables served on a bed of crispy noodles in our own 3 flavours house sauce.
- Moo Dang (Roasted Pork)£9.00
Slices of pork served with a sauce made from the juices & marinade of the pork fillet.
- Thai Fried Rice.....£9.00
The most popular Thai dish.
- Tom Yam£9.00
One of the most well known Thai soups, very spicy and pungent. Made from lemon grass, galangal, lime juice, garlic, fresh chilli, tamarind juice & coriander. Another great dish to share.
- Tom Kha£9.00
Coconut milk, lime leaf, lemon grass and dried chillies are just a few of the ingredients in the tasty soup.
- Yam Wun Sen£9.00
Served cold, a very spicy Thai noodles dish consisting of lime juice, fish sauce, shallot and coriander. Again not suitable for the uninitiated.

THAI CURRIES

- Thai Green Curry£9.00
A medium curry made with green chillies, garlic, shallots, lemon grass, galangal, coriander root, kaffir lime peel, shrimp paste, coconut milk and sweet basil.
- Thai Red Curry£9.00
A hot curry, its ingredients are shallots, red chillies, garlic, galangal, gachy (Thai ginger), lemon grass, chopped kaffir lime peel, dried red chilli, palm sugar, bamboo shoot, fine beans and coconut milk.
- Massaman (Contains Peanuts)£9.00
A pungent dish made with dried red chillies, lemon grass, garlic, fish sauce, shrimp paste, kaffir lime peel, cardamom, cinnamon, mace, peanuts and coconut milk.
- Panang£9.00
A milder but strong tasting curry made with lime leaf, lemon grass, galangal, gachy (Thai ginger), garlic, shallots and coconut milk. This curry is of a slightly thicker consistency.
- Gaeng A Lee£9.00
The mildest of all curries made with our own blend of herbs and spices, boiled potatoes, spring onions, palm sugar and coconut milk.

OTHER CURRIES

- Chang Noi Curry£9.00
No doubt a spicy curry made with fresh garlic & chilli, coconut & mango, cooked for many hours to mature its taste.
- Kashmir Curry (Contains Yogurt)£9.00
A mild coconut based curry served with a topping of crispy potatoes.
- Raffles' Curry£9.00
A butter based mild curry, a little fruity but not overtly sweet.
- Kamikaze Curry£9.00
One hell of a hot curry! No sign of Coconut here! Similar to a Vindaloo but more flavour. Hot as you like!
- Chang Noi Madras Curry£9.00
A good step down from the Kamikaze. An aromatic curry with a spicy, slightly fruity taste.