

SUPAWAN

Southern Thai food

Nibbles

Phuket cashew nuts 2.5
Roasted with chilli and black pepper

Small Plates

Laab Aubergine [V] ● 7.5
Grilled Aubergine served with aromatic ground rice, shallots, crispy chillies, crispy shallots with tamarind dressing topped with mint

Yum Khao Tod [V] [GFO] ● 7.5
Crunched crispy curry Rice Ball with roasted chillies, ginger, mint, peanuts, shallots and lime juice

Moo Ping 7.5
Grilled Pork skewers served with aromatic ground rice, chillies and tamarind dipping sauce

Poh Pia Pak [V] 6.5
Vegetarian spring rolls served with sweet tamarind and peanut sauce

Poh Pia Ped 7.5
Duck spring rolls served with hoisin and sesame sauce

Kung Sarong 8.0
Crispy fried Prawns wrapped in Phuket noodles, served with tamarind and chillies sauce

Grilled | Steamed | Wok

Toa Hoo Nueng Kiing [V] ● 13.5
Steamed Tofu with ginger, mushroom and fermented soybean topped with spring onions, corianders, fried garlic and chili oil

Pla Ma Now [GFO] ● ● 13.5
Steamed Sea bass with chillies, garlic and lime dressing

Moo Hong 13.5
Phuket style Pork belly braised in five spices and dark soy sauce topped with spring onion and coriander

Pad Kra Prow Gai ● 13.5
Stir fried minced chicken with chillies, fine beans, garlic and Thai Holy Basil

Salad

Yum Hua Plee (Vegan or with Prawn) ● 9.5
Banana blossom, chili jam, desiccated coconut, shallots, mint

Som Tam [GFO] ● 9.5
Spicy Papaya Salad with dried shrimps, prawns, carrot and peanuts

[GFO] Can be made without gluten ingredients

[V] Suitable for vegetarians

Mild ● Medium ● ● Spicy ● ● ●

Curry

Our curry pastes are freshly made in house

Geng Gung Saporod [GFO] ● 13.5
Prawn curry with pineapple flavored with garee powder and sweet basil

Geng Dang Normai [GFO] ● ● ● 13.5 | 14.0
Chicken red curry with bamboo shoot, galangal, peas aubergines and kaffir leaves **CHICKEN | VEG&TOFU | PRAWNS**

Geng Penang Neua [GFO] ● 13.5
Slow cooked Beef curry with peanuts topped with kaffir limes

Khua Kling Moo [GFO] ● ● ● 13.5
Dry curry of pork with red curry paste topped with julienne kaffir lime leaves

Geng Ped [GFO] ● 13.5
Aromatic Duck curry topped with crispy shallots and lychee

Geng Kiew Wan [GFO] ● ● 13.5 | 14.0
Green curry with peas aubergine, fine bean, aubergine and sweet basil with **CHICKEN | VEG&TOFU | PRAWN**

Rices | Noodle | Vegetable dishes

Pad Thai [GFO] 12.5/13.5
Stir fried rice noodle with egg, dried shrimps, tofu, beansprout, carrot, tamarind and palm sugar sauce, served with crushed peanut, roasted chillies and lime **CHICKEN | TOFU | PRAWN**

Pad Kee Mow ● ● 13.5
Stir fried flat noodle with holy basil, chili, garlic, fine beans green peppercorn, bamboo shoot, and mushroom
(BEEF/ PRAWNS/ TOFU VEGETARIAN)

Mee Hok Kain Phuket 13.5
Stir fried egg noodle with Squid, Prawn, Tofu, Pork, egg and vegetable served with fried shallots and pickled chillies

Khao Jaow | Khao Neio 3.0
Jasmine Rice | Sticky Rice

Phakbung Fai Dang [V] 4.5
Stir fried Morning Glory with chillies and garlic

Pad Ma Kaur [V] 4.5
Stir fried Aubergine with chili and basil

Pad Tua Fak Yao 4.5
Stir fried Fine Beans with shrimp paste

Monday – Saturday Lunch 12.00pm – 3.00pm Dinner 5.30pm – 10.30pm

Sunday 12.00pm – 10.30 pm

If you have any food allergies or special dietary requirements, please discuss them with us when ordering. Many of our dishes may contain nuts and shellfish. A discretionary 12.5% service charge will be added to the final bill

SUPAWAN

Special Menu

Small Plates

- Meiang Phuket [GFO] ●** 7.5
Grilled Prawns mixed with ginger, lemongrass, lime, roasted coconut, peanuts, shrimp paste and palm sugar sauce served on cha-pruu leaves
- Thai Squid ●** 7.5
Fried Squid with chilies and tamarind sauce
- Puu Niim Tod Grob [GFO]** 8.5
Crispy fried soft shell crab in red curry and herb, rice flour served with seafood dipping sauce
- Peek Gai Yud Sai** 7.5
Fried Chicken wings stuffed with minced chicken, prawns, mushroom and glass noodles served with sweet chili sauce
- Tod Mun Khao Pood [GFO] [V]** 6.5
Sweet Corn, red curry paste and herb fritters served with tamarind sauce
- Gai Yang Gorlea ●** 7.5
Grilled turmeric marinated Chicken in sweet and tangy coconut sauce served with cucumber relish

Mains

- Gung Ob Woon Sen** 14.5
Steamed King Prawns, with glass noodle, Pork Belly with ginger and Star Anise
- Tom Yum Seafood [GFO] ●** 15.5
Thai spicy and sour soup with prawns, squid, mushroom, coriander, lemongrass and exotic Thai herbs
- Pla Tod Naam Pla** 17.5
Whole sea bass fillet crispy fried coated in fish sauce and palm sugar served with spicy apple salad
- Tom Kha Gai [GFO]** 13.5
Chicken in coconut soup with mushroom, onion and flavored with galangal
- Dad's Beef Curry ● ● ●** 14.5
Beef Curry with Roasted desiccated coconut and pea aubergines
- Gang Pa (Jungle Curry) ● ● ●** 14.5
Hot & Pungent curry with wild ginger, green peppercorn, holy basil (Chicken/Prawn)

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[V] Suitable for vegetarians

Mild ● Medium ●● Spicy ●●●

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Champaign

Clos de la Chapelle 'Instinct' Brut NV

Ripe apple and floral notes with lovely depth of flavor and an elegant sparkle

175ml

Bottle

49.50

Sparkling

'V' Prosecco | Veneto | Italy

7.5

26.0

Dry style prosecco from 100% estate grown grapes. Classic floral pear notes

Rose - St Pierre Rose

29.0

Classic Provence rose-salmon pink color, light raspberry and peach flavors, dry

White

Verdejo | de Bardos | Spain

5.5

19.5

Fresh tropical fruit flavours and crisp acidity for freshness

L'abeille | Picpoul De Pinet | South of France

25.0

A youthful white wine full of lively lemon fruit and lime zest flavours. This wine has a bright and vibrant character

Grillo | Sibiliano | Sicily | Italy (Organic)

23.5

Pronounced citrus fruit with great freshness but also just a hint of texture on the palate. Organic certified wine

V Sauvignon Blanc | New Zealand

25.5

Marlborough Sauvignon Blanc, plenty of passionfruit, gooseberry, green apple. Fruity, light in body & good acidity

Muscadet | Chateau de Coing | Loire Valley | France

28.5

Elegant, fresh white wine saline, citrus and slight grapey notes

Red

Tempranillo Merlot | Syrah | Spain

5.5

19.5

Soft and fruity; the dark, ripe flavours of Tempranillo balance with the spice of Syrah and fruity nature of Merlot

Nero d'Avola | Sibiliano | Sicily | Italy

23.5

Ripe, cherry scented wine. Full bodied and satisfying with soft tannins and juicy fruit

St Desir Pinot Noir | PAY D' OC | French

25.5

Showing violets and sweet red berries on the nose the palate is light, velvety and intricate, with integrated toasted notes

Spirits

S/D

Vodka (25ml) | Tonic | Soda | coke

5.5/8.0

Gin (25 ml) | Tonic |

5.5/8.0

Bombay | Boodles | Hendrick's | Tanqueray | Sipsmith

Beer

Singha

4.5

The classic Thai Lager (33cl)

Hammerton N1

4.9

Pale Ale. Brewed one mile away, up Caledonian Road (33cl)

Hammerton Islington

4.9

Lager. Brewed one mile away, up Caledonian Road (33cl)

Soft Drinks

Tonic | Soda | Sparking | Still water

2.5

Coke | Diet Coke

2.5

Homemade Lemon Soda

3.5

Homemade Lychee and Lemon Soda

3.5

Homemade Thai Iced Tea Lemon | Milk | Black

3.5

Homemade Hibiscus Delight

3.5

Homemade Blue Butterfly Blossom

3.5

A discretionary 12.5% service charge will be added to the final bill

Cocktails

Sweet basil Marvelous

9.5

Hendrick's gin, syrup, lemon, sweet basil

Mojito

9.5

White rum, syrup, mint, lime, soda

Lychee Fizz

9.5

Vodka, Lychee liqueur, Lemon juice, Syrup, Soda

Lychee Martini

9.5

Vodka, Lychee Liqueur, Lychee Juice, Cointreau

Farang bellini

9.5

Guava puree with Prosecco

Mocktail

Under the mango tree

5.5

Mango juice, Passion fruit puree, mint, lime

Sparkling Guava

4.5

Guava Puree, soda, Guava Juice, syrup, Lime