



3 Course Meal Early Bird Special £17 PP

Served From 5-6pm Daily

ยินดีต้อนรับ, Croeso, Welcome to Thai Harbwr.

All dishes are prepared using authentic imported Thai ingredients and where possible, locally sourced, fresh produce.

Early Bird Starters

Thai Spring Rolls served with sweet chilli, and plum sauce.

Minced pork, carrots, sweetheart cabbage, bean sprout and glass noodles.
All wrapped in light pastry, and deep fried.

Chefs Lucky Gold Bags served with sweet chilli, and plum sauce.

Marinated mince pork and king prawns, wrapped in wonton pastry and deep fried.

Thai Fishcakes served with sweet chilli sauce, and cucumber salsa dip.

Grey Featherback fish mix with green beans,
red curry paste and kaffir lime leaves.

Thai Spicy Pork Cakes served with sweet chilli sauce and cucumber salsa dip

Minced pork combined with a spicy red curry paste,
green beans and kaffir lime leaves.

Vegetarian Thai Spring Rolls served with sweet chilli and plum sauce.

Carrots, sweetheart cabbage, bean sprout and glass noodles.
All wrapped in light pastry, and deep fried.

Early Bird Main Course

Panang Pork Curry (Med Spicy)

Lean pork loin cooked in creamy coconut milk with fresh onion and kaffir lime leaves.

Thai Green Chicken Curry (Med Spicy)

Cooked with creamy coconut milk, Thai sweet basil, aubergine, turkey berry and kaffir lime leaves.

Thai Red Chicken Curry (Med Spicy)

Cooked with coconut milk, aubergine, bamboo shoot, kaffir lime leaves and Thai sweet basil.

Massaman Beef Curry (Mild)

Cooked with sweet potato, onion and creamy coconut milk.

Massaman Chicken (Mild)

Cooked with coconut milk, onion and potatoes.

Thai Chicken or Beef Yellow Curry (Mild)

Cooked with coconut milk, Thai yellow paste, onion and potatoes.

Chefs Special Sweet and Sour Chicken

Cooked with mixed pepper, onion, spring onions, fresh pineapple and cucumber.

Green Vegetable Curry (Med Spicy) (v)

Cooked with creamy coconut milk, mixed vegetables, Thai sweet basil and kaffir lime leaves.

Red Vegetable Curry (Med Spicy) (v)

Cooked with creamy coconut milk, mixed vegetables, Thai sweet basil and kaffir lime leaves.

Panang Vegetable Curry (Med Spicy) (v)

Cooked with creamy coconut milk, mixed vegetables, onion and kaffir lime leaves.

Yellow Vegetable Curry (Mild) (v)

Cooked with creamy coconut milk, mixed vegetables and onion.

Massaman Vegetable Curry (Mild) (v)

Cooked with creamy coconut milk, mixed vegetables and onion.

Chefs Special Sweet and Sour Vegetable (v)

Cooked with mixed vegetables, pepper, onion, spring onions, fresh pineapple and cucumber.

ALL ABOVE MEALS SERVED WITH A CHOICE OF STEAMED JASMINE RICE OR CHIPS

- please inform staff of any food allergies, we will accommodate where possible. Due to the presence of nuts in our restaurant there is a possibility that nut traces may be found in any of our dishes.
- most food contains monosodium glutamate and cannot guarantee fish is bone free.
- some dishes require more time to prepare and are only available in limited quantities, therefore they may run out during busy periods.
- genetically modified vegetable oil.
- all prices are inclusive of VAT.

An independent business operated by Sujit and Sawitree trading as 'Thai Harbwr'

Thank you for your custom

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