

## STARTERS

<b>Tod Mun Pla</b> Thai style fish cake	5.50	<b>Chicken Gyoza / Vegetable Gyoza</b> <sup>V+</sup> Japanese pan fried dumplings, served with ginger vinegar sauce	4.90
<b>Som Tam</b> <sup>S</sup> Thai king prawn salad with glass noodles	5.90	<b>Tofu Black Mushroom</b> <sup>V+</sup> Japanese tofu pan fried and served with Enoki mushroom sauce	5.20
<b>Duck Lettuce Wrap</b> Stir fried shredded duck with assorted minced vegetables	5.50	<b>Salt &amp; Chilli Vegetable Stir Fried</b> <sup>V+</sup> Tempura, thinly battered vegetables wok fried with salt & chilli sprinkles	4.90
<b>Vegetarian Spring Rolls</b> <sup>V</sup> Deep fried vegetable rolls served with sweet chilli sauce	4.90	<b>Chicken Satay Skewers</b> <sup>N</sup> Marinated chicken on skewers served with peanut sauce	4.90
<b>Peking Ribs / Salt &amp; Chilli Ribs</b> <sup>S</sup> Marinated pork ribs served with peking sauce or wok fried salt & chilli sprinkles	5.50	<b>Crispy Aromatic Duck</b> Pancake, spring onions, cucumber condiments with hoi sin sauce	
<b>Chicken Wings</b> Fried chicken wings with either Salt & Chilli seasoning or Thai sauce	4.90	<b>Nam Tuk Mixed Platter For 2</b> Variety of mixed starters including spring rolls, peking ribs, thai style chicken wings & chicken satay skewers	15.90
<b>King Prawn / Vegetable Tempura</b> <sup>V+</sup> Japanese thin battered prawns or vegetables served with Japanese special light soy sauce	5.50		

## PAD THAI

Stir fried flat rice noodles with a sweet & spicy touch

<b>Chicken Pad Thai</b>	9.90
<b>King Prawn Pad Thai</b>	11.90
<b>Beef Pad Thai</b>	9.90
<b>Seafood Pad Thai</b>	12.90
<b>Vegetable Pad Thai</b>	8.90

## VEGETARIAN & VEGAN

Every dish listed below is suitable for vegetarians and vegans, if you have a question about any of the dishes below, please ask your server.

<b>Broccoli, Stir Fried Tofu With Mushroom</b> <sup>V+</sup> Tofu pan fried top vegetarian oyster sauce & mushrooms	9.90	<b>Sinaporean Noodles</b> <sup>S</sup> Stir fried noodles with pork, shrimp & chicken with chilli oil & curry powder	10.90
<b>Salt &amp; Chilli Tofu</b> <sup>S</sup> <sup>V+</sup> Tofu stir fried with salt & chilli	9.90	<b>Seafood Yakiudon</b> Stir fried udon noodles in XO sauce with king prawn, scallops & mussels	11.90
<b>Thai Style Fried Tofu</b> <sup>V+</sup> Sweet chilli sauce with shredded vegetables	8.90	<b>Chicken Chow Mein</b> Stir fried noodles with shredded chicken in a dark soy sauce	8.90
<b>Mixed Vegetable Curry</b> <sup>S</sup> <sup>V+</sup> Traditional Chinese curry sauce with assorted vegetables	8.90	<b>Mee Goreng</b> <sup>S</sup> Malaysian style fried noodles with spicy shrimp paste	9.90
<b>Stir Fried Paki Choi With Garlic</b> <sup>V+</sup> Garlic sauce stir fried with fresh garlic sauce	6.90	<b>Yang Zhou Fried Rice</b> Savoury fried rice with pork, shrimp, chicken & peas	9.90
		<b>Tom Yum Fried Rice</b> <sup>S</sup> Thai style fried rice with king prawn & chicken with sour and spicy paste	10.90
		<b>Nasi Goreng Kampung</b> <sup>S</sup> Malaysian style fried rice with king prawn & chicken in spicy dried shrimp paste	10.90
		<b>Chicken Fried Rice</b> Fried rice with shredded chicken in dark soy sauce	9.90

## SOUPS

<b>Chicken Noodle / Chicken Mushroom</b> Chinese clear soup with thinly sliced chicken	3.90	<b>Tom Yum King Prawn</b> <sup>S</sup> Thai citrus spicy & sour soup	4.20
<b>Crabmeat Sweetcorn / Chicken Sweetcorn</b> Thick broth with sweetcorn & either chicken or crabmeat	3.90	<b>Hot &amp; Sour</b> <sup>S</sup> Spicy, sour broth with mushroom, silky eggs & tofu	4.20

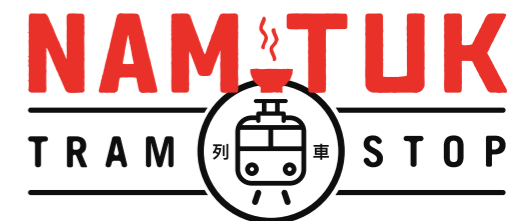
## PAN-ASIAN

<b>Beef In Black Bean Sauce</b> Wok fried beef in black bean sauce	9.90	<b>Volcano Chicken</b> <sup>S</sup> <sup>S</sup> Sweet & spicy chilli oil based wok fried dish	11.90
<b>Sweet &amp; Sour Chicken Cantonese Style</b> Wok fried chicken cutlet with sweet & sour sauce	9.90	<b>Sambal Seafood Combination</b> <sup>S</sup> <sup>S</sup> Spicy dried shrimp paste sauce originally from Malaysian dishes	14.90
<b>Chicken Satay</b> <sup>N</sup> Chicken satay skewers with peanut sauce	9.90	<b>Grilled Seabass</b> <sup>GF</sup> Fried seabass with Malaysian soy sauce	15.90
<b>Salt &amp; Chilli Chicken</b> <sup>S</sup> Wok fried chicken in batter with salt & chilli flakes	9.90	<b>Thai Black Pepper Beef</b> <sup>S</sup> <sup>S</sup> Black pepper & basil with a touch of spicy sauce	10.90
<b>Curry Chicken</b> <sup>S</sup> Traditional Chicken Breast Curry	9.90	<b>Thai Style Seabass</b> <sup>S</sup> <sup>S</sup> Deep fried seabass with sweet chilli & lime sauce	15.90
<b>Kung Po Beef</b> Sweet & spicy sauce with cashew nuts	9.90	<b>Tom Yum Mixed Seafood Pot</b> <sup>GF</sup> King prawn, scallops, mussels & squid with tom yum gravy	14.90
<b>Prawns With Assorted Mushrooms</b> Stir fried assorted mushrooms with prawn & clear savoury sauce	11.90	<b>Thai Red King Prawn Curry</b> <sup>S</sup> Traditional red Thai curry sauce	11.90
<b>Broccoli With Scallops</b> Stir fried broccoli with scallops	13.90	<b>Thai Green Chicken Curry</b> <sup>S</sup> <sup>S</sup> Traditional green Thai curry sauce	10.90
<b>Bibimbap</b> <sup>GF</sup> Traditional rice pot with a sweet spicy sauce	10.90	<b>Massaman Beef</b> <sup>S</sup> Rich, sliced beef a mild spicy homemade sauce with potato	10.90
<b>Shin Ramen</b> <sup>S</sup> <sup>S</sup> Korean spicy instant noodles	9.90	<b>Chicken Teriyaki</b> Pan grilled chicken with a Japanese sweet dark sauce	10.90
<b>Chicken Katsu Curry</b> <sup>S</sup> Bread crumb chicken with a Japanese curry sauce	9.90	<b>Mixed Tempura Platter</b> Crispy thin coated Japanese batter with a special homemade soy sauce	11.90

## SIDES

<b>Steamed Rice</b> 2.50	<b>Salt &amp; Chilli Chips</b> 3.90
<b>Fried Rice</b> 2.80	<b>Chow Mein</b> 3.90
<b>Chips</b> 3.50	<b>Thai Prawn Crackers</b> 2.50

<sup>V</sup> suitable for vegetarians <sup>V+</sup> suitable for vegans <sup>N</sup> contains nuts <sup>GF</sup> gluten free  
Please inform your server if you have allergies we should know about.



FRESH PAN-ASIAN

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