

A warm, Giggling welcome! There's a lot to choose from on this menu because that's how we eat in Thailand - plenty of dishes to share and enjoy with our favourite people. For a table of 4, we recommend 3 or 4 starters or some sharing platters for that authentic sharing experience.

## NIBBLES & SHARING PLATTERS

Let's get you nibbling... PRAWN CRACKERS | 222<sup>kcal</sup> 3.99

**STREET FOOD SHARER** | 409<sup>kcal</sup> per serving  
Hawker Style Pork Skewers, Salt & Pepper Squid, Spring Rolls, Giggling Wings 🍴.  
Serves 2 - 19.25 Serves 3 - 27.90

**SATAY FOUR WAYS** | 260<sup>kcal</sup> per serving  
A selection of marinated skewers - Moo Dang Pork, Chicken, Grilled Squid and Butterfly Prawn. Served with Satay and Zesty Thai Herb dipping sauces.  
Serves 2 - 18.25 Serves 3 - 26.25

**BANGKOK BITES** | 504<sup>kcal</sup> per serving  
Yummy Duck Spring Rolls, Golden Money Bags, Crispy Slow Cooked Beef, Spicy Thai Herb Sausage 🍴.  
Serves 2 - 24.99 Serves 3 - 36.50

**FISHERMAN'S FEAST** | 479<sup>kcal</sup> per serving  
Soft Shell Crab, Crispy Squid Bits 🍴, Salt & Pepper Squid, Classic Papaya Salad 🍴. Served with Zesty Thai Herb and Sriracha dipping sauces.  
Serves 2 - 24.95 Serves 3 - 36.50

## STARTERS

**GOLDEN MONEY BAGS** | 345<sup>kcal</sup> 7.60  
Crispy pastry parcels of Thai-spiced chicken, herbs and vegetables. Dunk in homemade sweet chilli sauce.

**SAMUI ZINGY PRAWNS** 🍴🍴 | 146<sup>kcal</sup> 8.40  
Zingy, citrusy and fresh is how we describe the sauce drizzled on the grilled, butterfly prawns.

◆ **PORK DUMPLINGS** | 274<sup>kcal</sup> 7.25  
Steamed dumplings filled with tender pork and served with a gingery light soy and rice vinegar dip.

**CHICKEN SATAY** | 417<sup>kcal</sup> 7.99  
Chicken skewers steeped in coconut milk, lemongrass and fresh turmeric then grilled until golden. Served with A-jard pickled vegetables and peanut sauce.

**SPRING ROLLS** VG | 285<sup>kcal</sup> 6.99  
Crispy spring rolls filled with shredded vegetables and served with homemade sweet chilli sauce.

◆ **SALT & PEPPER SQUID** | 390<sup>kcal</sup> 8.80  
A bestseller! A hint of sweetness from the fresh squid and a touch of salt and pepper in the light, crispy coating.

**SALT & PEPPER CHILLI MUSHROOMS** VG 🍴 | 341<sup>kcal</sup> 6.80  
Big oyster mushrooms, big spicy flavours with a crispy coating and a sweet chilli dipping sauce. Sprinkled with chilli, garlic, lime leaf, fried garlic and shallots.

**GIGGLING WINGS** 🍴 | 523<sup>kcal</sup> 7.70  
Sweet sticky chicken wings, crispy fried with a gentle spicy kick. Lick your fingers after. No judgement.

**CRISPY SQUID BITS** 🍴 | 400<sup>kcal</sup> 8.50  
Lightly battered and crispy fried mini squid tentacles sizzling with spice and garnished with chilli, lime leaf, spring onions, fried shallots and garlic. Dip in zesty lime, garlic and Thai herb sauce.

◆ **HAWKER STYLE PORK SKEWERS** | 410<sup>kcal</sup> 7.35  
Juicy, chargrilled pork skewers flavoured with freshly ground and roasted cumin and coriander. Enjoy with spicy tamarind sauce.

**ONE BITE SALMON** 🍴 | 508<sup>kcal</sup> 8.25  
Crispy-edged salmon with lemongrass, lime, ginger, chilli, toasted coconut flakes and fried shallots, drizzled with salty-sweet dressing and nestled on a betel leaf. Wrap each one and devour in one mouthful.

◆ **YUMMY DUCK SPRING ROLLS** | 343<sup>kcal</sup> 8.99  
Shredded duck mixed with carrot, celery, leeks and spring onion wrapped in Thai pastry.

**CARAMELISED PORK BELLY** | 742<sup>kcal</sup> 8.99  
Bite sized portions of slow cooked sticky pork belly, wok fried with honey, chilli and tamarind. Garnished with pickled ginger, fried garlic and chilli powder and served with a side salad of peppers, jicama and spring onion.

**CLASSIC PAPAYA SALAD** 🍴🍴 | 231<sup>kcal</sup> 8.75  
Fresh young papaya, carrots, green beans, cherry tomatoes, Thai red chillies, dried shrimp and roasted peanuts.

**NORTH EASTERN PAPAYA SALAD** 🍴🍴 | 148<sup>kcal</sup> 8.95  
As feisty and brimming with fresh veggies as the Classic but with a salty, umami flavour from the addition of fish sauce.

◆ GIGGLING SQUID FAVOURITE | V - VEGETARIAN | VG - VEGAN | 🍴 - MEDIUM | 🍴🍴 - HOT



Please let the manager know of any food allergies or intolerances before you order. We cannot guarantee our dishes are 100% free from allergens. We purchase our fish fillets boneless but can't guarantee 100% removal of small bones. Scan the QR code to access our allergen guide or ask for a printed copy. Ingredients and recipes can change, so please review this information before ordering even if you have eaten with us before.

Adults need around 2000 kcal a day

## CLASSIC CURRIES

Thai curries are famously lush, silky and layered with rich depths of flavour, courtesy of Thailand's abundance of natural ingredients - and the skill of our chefs, of course!

### THAI RED CURRY 🍲

Aromatic blend of iconic Thai spices - red chillies, lemongrass, lime leaf and galangal - simmered in rich coconut sauce. Despite its fiery colour, it's slightly less spicy than the Thai Green Curry.

Chicken | 601kcal or Vegetable VG | 672kcal 13.99  
Slow Cooked Beef | 648kcal or Prawn | 592kcal add 2.00

### THAI GREEN CURRY 🍲

The slightly more fiery cousin of the red Thai curry with lively green chillies, garlic and lemongrass in a silky coconut sauce.

Chicken | 591kcal or Vegetable VG | 661kcal 13.99  
Slow Cooked Beef | 637kcal or Prawn | 581kcal add 2.00

### ◆ MASSAMAN

A curry with mythical origins...and legendary flavour! Simmered in coconut milk and perfumed with cardamom, cinnamon and star anise with crunchy cashew nuts.

Chicken | 770kcal or Vegetable VG | 831kcal 13.99  
Slow Cooked Beef | 818kcal or Prawn | 761kcal add 2.00

### PANEANG 🍲

Paneang is a type of red curry, thickened with coconut milk and fragranced with roasted cumin and coriander seeds.

Chicken | 608kcal or Vegetable VG | 649kcal 13.99  
Slow Cooked Beef | 650kcal or Prawn | 568kcal add 2.00

## SPECIAL CURRIES

Curries but not as you know them! These indulgent dishes are a celebration of our favourite Thai ingredients.

### PRAWN & SOFT SHELL CRAB 🍲 | 618kcal 20.50

A showstopper of butterfly prawns and battered soft shell crab with lush seafood curry sauce flavoured with yellow curry, garlic, chilli and coconut milk.

◆ RISING STAR RED DUCK CURRY | 706kcal 18.50  
Rich red curry with roast duck, juicy star fruit, fresh pineapple and pea aubergines. Husband Andy's longtime favourite!

ROYAL FISHING BOAT CURRY | 989kcal 17.95  
Fresh mussels, prawns, squid and a salmon fillet. Push the boat out with this red curry showstopper.

LAMB SHANK MASSAMAN | 1088kcal 20.95  
Approach this legendary dish with a big appetite! Lamb shank slow cooked to melting perfection in a rich massaman sauce, with potatoes, carrots and crunchy cashew nuts.

### SLOW COOKED JUNGLE CURRY 🍲 | 313kcal 16.95

Tender beef tips and bounty of veggies such as aubergine and pea aubergines, green peppercorns, coconut tips, sweetheart cabbage and fine beans in a rich broth simmered with fresh turmeric, curry paste and Thai herbs.

SPICY DOUBLE CURRY SEA BASS 🍲 | 921kcal 17.50  
Succulent sea bass fillets with aubergine and pea aubergines, fine beans, sweetheart cabbage, coconut tips and cha plu leaf in a flavoursome sauce of green and yellow curry pastes, lime leaf, galangal, red chillies and coconut milk.

◆ SALMON PANEANG 🍲 | 1022kcal 18.75  
Salmon fillet in paneang curry sauce (sweeter, creamier and slightly less fiery than a red Thai curry) with stir fried Tenderstem broccoli and pak choi. Salmon isn't typically Thai but the flavours won us over.

## NOODLES & STIR FRIES

Our noodles and stir fries are full of fire and aromatic flavour. Dive in for that Thai street food experience.

### GIGGLING PAD THAI

Flavoursome rice noodles with tofu, beansprouts, sliced red onions, Thai chives and crunchy peanuts.

Chicken | 1117kcal 13.25  
Prawn | 1127kcal 14.25  
Chicken & Prawns | 1163kcal 16.75  
Vegetable V | 1084kcal 12.75  
Vegan VG | 1011kcal 12.75

### WHOLESOME CASHEW STIR FRY 🍲

Brimming with delicious flavour - roasted cashew nuts, mushrooms, peppers, onions and chilli.

Chicken | 424kcal 14.25  
Prawn | 422kcal 15.25  
Slow Cooked Beef | 905kcal 15.25  
Duck | 480kcal 15.25  
Vegetable VG | 396kcal 13.50

### PAD KEE MAO 🍲

Richly flavoured, spicy flat noodles with fine green beans, coconut tips, chilli, garlic and green peppercorns. Pad Kee Mao means 'Drunken Noodles' because of their supposed cure for a hangover. We couldn't possibly comment!

Chicken | 945kcal 13.25  
Prawn | 954kcal 14.25  
Chicken & Prawns | 991kcal 16.75  
Vegetable VG | 905kcal 12.75

### ◆ CHILLI & BASIL STIR FRY 🍲

Iconic hawker stall "Gra Pao" stir fry with fiery chillies, garlic, bamboo shoots, green beans and peppers, our house stir fry sauce and peppery Thai holy basil.

Chicken | 280kcal 13.99  
Prawn | 274kcal 14.99  
Slow Cooked Beef | 693kcal 14.99  
Vegetable VG | 243kcal 12.99

## SIGNATURE DISHES

Explore our classics with a Giggling twist from Pranee's family recipes to our own chef creations. Don't forget to add rice and sides.

### THAI MELTING BEEF 🍲 | 541kcal 18.99

Tender beef in a rich, velvety red curry sauce, flavoured with cha plu leaves. Served with fresh green beans and sweetheart cabbage.

### SOFT SHELL PRANEE PRAWNS 🍲 | 1015kcal 16.95

Sweet, soft shell prawns coated in Thai herbs and garlic with a little chilli kick. Served with jicama and mint salad dressed with sweet, vinegary A-jard sauce.

### MARINATED STEAK & CRISPY SLOW COOKED BEEF 🍲 | 754kcal 23.50

A meat feast of thinly sliced sirloin, served pink with grilled edges, dressed in a rich sauce infused with classic Thai flavours of red curry, fried shallots, garlic, lime leaf and sweet basil. Served with tender cubes of slow cooked, crispy-edged beef and a stir fry of mixed peppers, onion and fine beans.

### ◆ GIANT BUTTERFLY KING PRAWN PAD THAI | 1025kcal 17.50

Classic Thai noodles, hot-wok'd with iconic Pad Thai sauce, egg, beansprouts, tofu, Thai chives, red onion and huge prawns... for when you need a treat. Served with crushed peanuts, lime and coriander.

### THAI GARLIC HAKE 🍲 | 677kcal 17.80

Fillets of mild, white fish marinated in yellow curry, garlic and chilli. Steeped in an aromatic sauce bursting with fresh lime, garlic, coriander and feisty red chillies. Served on a stir fry of cabbage, green beans, sweet basil and sliced lime leaves.

### TENDER PORK HOCK WITH ROTI 🍲 | 1129kcal 15.50

On-the-bone succulent pork with sweet, tangy red curry sauce. Served with pak choi, mixed peppers and fresh roti to mop up the sauce.

### DUCK CONFIT | 1011kcal 18.95

Lovely and crispy on the outside and served with sweet, tangy tamarind sauce. I made this for Andy after we picked fresh tamarind along the Mekong River. Very romantic!

### ◆ STICKY CHICKEN | 567kcal 14.99

A hearty bowl of crispy fried chicken. Bite-sized, sweet n' sticky deliciousness. Our daughter's favourite!

### DRUNKEN RIBS 🍲 | 1253kcal 20.25

A hearty portion of tender pork ribs coated in a silky, red curry sauce with flavours of fried shallot and garlic, lime leaves and sweet basil. Served with Morning Glory greens and garnished with puffed rice.

### HONEY-CRISP SEAFOOD 🍲 | 836kcal 18.50

Lightly battered squid, prawns and sea bass tossed with mussels, krachai (similar to ginger) and green peppercorns and coated with caramelised honey and lime sauce.

### CHUBBY CHEEK PORK | 562kcal 16.75

Tender, flavoursome pork cheeks, sautéed with coriander, garlic and cracked pepper. Served with veg relish.

## RICE

JASMINE RICE VG | 380kcal 3.65

STICKY RICE VG | 510kcal 3.90

EGG FRIED RICE V | 412kcal 4.50

COCONUT RICE VG | 401kcal 4.50

TOM YUM FRIED RICE VG | 395kcal 4.90

Jasmine rice wok-fried with lime, galangal, chilli and soya sauce.

## SIDES TO SHARE

Meals in Thailand are all about the balance of flavours and textures - add an extra element of enjoyment with our delicious Thai greens and moreish sides.

### ◆ TAMARIND MUSHROOMS & GREENS VG | 466kcal 11.25

A hearty portion of mixed mushrooms tossed in a gently sweet, tangy tamarind sauce. Sprinkled with sesame seeds, crispy tofu pieces and fresh greens including cucumber, lime leaves, mint and coriander.

### MORNING GLORY VG | 217kcal 7.85

Morning Glory is a leafy, long-stemmed green, stir fried with garlic, red chilli and soya bean paste for that umami flavour.

### PAK CHOI & TENDERSTEMS VG | 228kcal 5.85

Fresh greens stir-fried with sliced red chilli, crushed garlic and our house stir fry sauce.

### ROTI VG | 528kcal 3.60

Light, golden brown roti - the perfect side for mopping up Thai curries.

### GARLIC PEPPER STEAMED NOODLES VG | 397kcal 5.25

Delicious Thai noodles wok-fried with our secret garlic pepper stir fry sauce.

### FRESH THAI SALAD VG | 178kcal 7.25

A vibrant salad crammed with fresh veggies and herbs including jicama, goldenberries, bamboo shoots, Thai shallots, puffed rice and pickled ginger.

Keep an eye out for our seasonal specials including our Festive Menu and our limited edition cocktails. Use the QR code to sign up to our mailing list for news, offers and more!



If you've loved your meal today and would like to gift someone a Thai feast, we have a selection of gorgeous gift cards and e-vouchers (for that last minute present!). Ask your local Giggling Manager or visit [giggingsquid.com](http://giggingsquid.com)



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