

Dinner Menu June 2022

Limes Thai Kitchen

67 High Street. Lindfield. West Sussex. RH16 ZHN 01444 487858

Αp	petizer
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Prawn crackers, in-house sweet chilli sauce	£3.00
Vegan crackers, in-house chilli sauce	£3.00
Strawberry prosecco fizz	£6.00

Specials

Starters

Som tum Green papaya salad; a favourite Thai street-food salad (can be modified for vegan)	£7.00
Tom Kha (Sea food) Prawn, seabass, salmon & scallops in a spicy coconut broth	£9.50
Hoy Sonklin (hide and seek scallops) Seared scallops poached in lime juice and fresh turmeric, laid in a bed of sorrel and crispy noodles with a chili jam topping	£10.00

Mains

Hor mok Steamed monkfish in a fresh coconut milk curry sauce, served with jasmine rice	£18.00
Prawn sambal Stir fried prawn in chili and garlic sauce, served with jasmine rice	£18.00
Seven hour slow cooked lamb shoulder and new potato massaman curry, peanuts, crispy shallots	£18.00
Sua rong hai ("crying tiger") A dish from Northeastern Thailand. 28 day matured heifer rib-eye steak, flavoured with spices, char-arilled and finely sliced. Served with sticky rice and a dipping sauce	£25.00





Starters

Tom Yum Chicken, seafood (+1.00) prawn (+3.00)	£7.00
Vegetable spring roll with sweet chilli sauce (Ve)	£7.00
Grilled English asparagus & oyster sauce (V)	£8.00
Avocado fries, tahini & ginger dressing (V)	£7.00
Crab & prawn gyoza, sour soy, chilli oil sauce	£8.50
Tod Man Pla Thai fishcakes, green beans, kaffir limes. Cucumber & peanut salsa	£7.50
Chargrilled chicken satay skewers & satay sauce	£7.00
Chicken & pork dumpling with garlic oil & sour soy sauce	£7.00
Chargrilled five spice pork belly Tamarind juice, dried chilli & palm sugar sauce	£7.00
Limes Thai starter platter (minimum for 2) tod man pla, spring roll, dumpling, chicken satay, crab & prawn gyoza to share	£9.75 pp

Salads

Gado gado (Ve) crunchy vegetable, crispy tofu, crispy shallots	£7.00 /£12.50
Phla Kung hot and sour prawn salad	£8.00 / £14.50
Yum Woon Sen Mung bean thread noodle salad with pork and prawn [vegan option - soya mince (\)	£8.00/£14.50 Ve)]
Larb Moo Authentic Thai style spicy pork salad [vegan option - wild mushroom (Ve)]	£7.00/£12.50

about our ingredients
A discretionary service charge of 10% is added to all bills





Mains

Limes Favourites:

Griddled seabass, ginger, chilli, warm sesame oil & jasmine rice	£18.00
Chu-Chee Pla & rice Pan fried fish fillet in red curry sauce - please ask server for details	£16.50
Pad kratiem prik Thai- Garlic & pepper stir fry Chicken, pork, Prawn(+3.00)	£14.50
Panko chicken katsu curry, pickled ginger, jasmine rice	£15.50
Sticky pork, jasmine rice, salted egg, chilli vinegar	£15.50
Pan fried duck breast, tamarind & orange sauce, crispy noodles, greens, jasmine rice	£21.00
Curries:	
Green curry, jasmine rice beef, chicken, pork or prawn (+3.00)	£14.50
Tenderstem broccoli & samphire green curry, jasmine rice (Ve)	£14.50
Red curry, jasmine rice beef, chicken, pork or prawn (+3.00)	£14.50
Cauliflower red curry, jasmine rice (Ve)	£14.50
Panang curry, jasmine rice beef, chicken, pork or prawn (+3.00)	£14.50
Roast pumpkin panang curry, jasmine rice (Ve)	£14.50
Chicken massaman curry, jasmine rice	£14.50
Sweet potato massaman curry, cashew nuts, crispy shallots, jasmine rice (Ve)	£14.50
Aromatic curry, jasmine rice (Ve) with pineapple, lychee, cherry tomato, sweet basil & crispy tofu	£14.50
Jungle curry, jasmine rice beef, chicken, pork or prawn (+3.00)	£14.50

about our ingredients

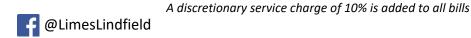




Noodles:

Pad Thai chicken, pork or prawn (+3.00)	£14.50
Vegan Pad Thai (Ve)	£14.50
Kuaytiaw phat khi mao (Drunken noodles) chicken, pork or prawn (+3.00)	£14.50
Vegan Kuaytiaw phat khi mao (Drunken noodles) (Ve)	£14.50
Khao soi (Chang Mai noodles) beef, chicken, pork or prawn (+3.00)	£14.50
Vegan Khao soi (Chang Mai noodles) (Ve)	£14.50
Stir Fries (sides portion):	
Pad nam man hoi (with oyster sauce, mushroom and vegetables) beef, chicken, pork or prawn (+1.00)	£7.50
Pad krapow (with Thai holy basil, chilli & garlic) beef, chicken, pork or prawn (+1.00) [vegan option – soya mince (Ve)]	£7.50
Pad med mamuang (with cashew nut and dried chilli) beef, chicken, pork or prawn (+1.00) [vegan option – soya chunks (Ve)]	£7.50
Stir fried soya mince in red curry & basil sauce (ve)	£7.00/£14.00
Salt & pepper tofu, crispy shallots, sweet soy (ve)	£7.00/£14.00
Sides	
Kai Look Keuy, deep fried boiled eggs with a tamarind sauce	£4.00
Aubergine, chilli, garlic & crispy basil (Ve)	£4.00
Pad pak (Ve) Stir fried mixed vegetables	£4.00

about our ingredients





Desserts

Banana Fritter, caramelised palm sugar, coconut sauce, Thai tea milk ice cream	£7.00
Lemongrass crème brûlée & mixed berries	£7.00
Meringue & baked rhubarb, Chantilly cream	£7.00
Chocolate pot, raspberries & honeycomb	£7.00
Mango panna cotta & coconut jelly	£7.00
Cherry & almond tart, crème fraîche	£7.00
In-house ice cream (V) or sorbet (Ve)	£2.00/ scoop
Coffees	
Irish coffee	£5.50
Affogato A shot of coffee poured over a scoop of vanilla ice cream topped off with your choice liqueur	£5.50 e of

