MAIN MENU

Curry Dishes

Curry dishes are freshly made to order and chilled on the day. Deep pan/wok/pot and hob is required for reheating. Many dishes are available to be made allergy free, please inform us when ordering. Curry dishes come in standard take away container of 400ml (net weight) as an individual portion which can be served up to 2 small rice bowls, if you order 5 portions or more, the 4 litre-plastic containers can be supplied provided you have sufficient fridge space.

Prices are based on an individual portion size of 400 ml/standard take away container size,

Chicken £6.95 Pork £6.95 Prawn £7.95 Beef £7.95 Duck £7.95 Veg/Tofu £6.95

Green Curry

Famous spicy curry with Thai chillies, bamboo shoots, peppers and basil leaves

Red Curry

Medium spiced with bamboo shoots, peppers and basil leaves

Panang Curry

Dry creamy curry with chilli, peppers, basil & lime leaves

Red Duck Curry

Medium spiced creamy red curry with tangy pineapples chunks, cherry tomatoes, peppers & basil leaves

Yellow Chicken Curry

Stewed chicken thighs in mild turmeric curry sauce with onions and baby potatoes

Massamun Curry (chicken or beef)

Mild tangy curry with baby potatoes, onions and sprinkled with roasted cashew nuts

Heating instructions Curry dishes On Hob:

From chilled, empty contents into a sauce pan or wok, cook on low heat for 3-5 minutes or until piping hot, stir gently and check if product is heated thoroughly, heat longer if required. (Larger portions will require more time).

Microwave:

From chilled, one portion at a time, heat on full power 850 watts for 2 minutes, stir and reheat for another 1-2 minutes, check if product is heat thoroughly, heat longer if required.

Wok Fried Dishes & Noodle

Dishes are freshly made to order and chilled on the day, deep pan/wok and gas cooker is required for reheating. Many dishes are available to be made allergy free, please specify when ordering. Dishes come in standard take away container of 400 ml (net weight) as an individual portion, which can be served up to 2 small rice bowls.

Prices are based on individual portion size of 400 ml/standard take away container size.

Chicken £5.95 Pork £5.95 Prawn £6.95 Beef £6.95 Duck £6.95 Veg/Tofu £5.95

Pad Thai Noodle

World's favourite Thai noodle dish fried in tamarind sauce with beansprouts, eggs, onions & sprinkled with roasted peanuts and crispy tofu pieces

Chilli Basil Kaprow (s)

Spicy fresh chilli, onions, peppers, green beans and holy basil

Ginger & Spring Onion

Mild sauce with fresh sautéed ginger, wood-ear mushrooms & pineapples

Crunchy Cashew (n)

Mild stir-fried with onions, peppers & roasted cashew nuts

Heating instructions Wok dishes On Hob:

From chilled, empty contents into a sauce pan or a wok, on low heat for 3-5 minutes or until piping hot, stir gently and check if product is heated thoroughly, heat longer if required. (Larger quantities may require more time).

Microwave:

From chilled, one portion at a time, full power 850 watts reheat for 2 minutes, stir and reheat for another 1-2 minutes, check if product is heat thoroughly and heat longer if required.

Rice

Thai Jasmine Rice

£2.95/portion

Egg Fired Rice

£2.95/portion

Precooked and chilled. Temperature must be kept at 4'C.

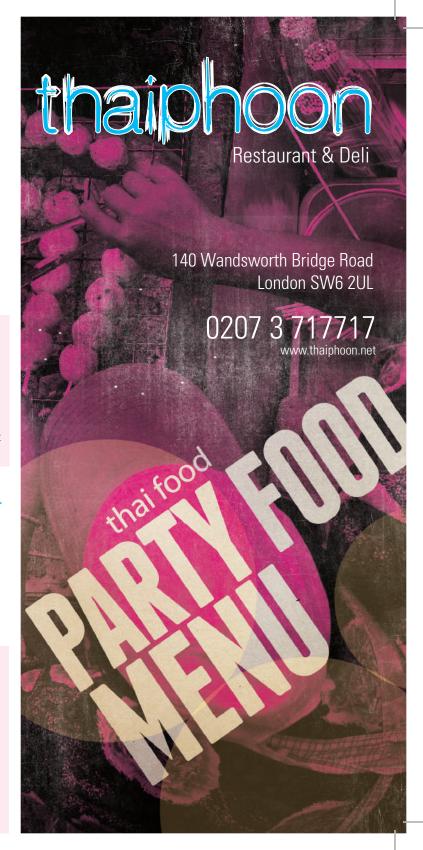
Rice dishes come in standard take away 400ml box as an individual portion which can serve up to 2 standard rice bowls. Prices are based on an individual portion size of 400ml (standard take away container size). If you order 30 portions or more, rice warmers can be loaned without extra charge (no need to reheat rice if provided in rice warmer-hassle free!).

Microwave heating instructions:

From chilled, full power at 850 watts, place in microwave one portion at the time, heat for 2-3 minutes, and check if product is heated thoroughly and heat longer if required.

Rice warmer instructions:

Plug in rice warmer straight away which will keep rice hot throughout the day. Do not keep unwanted rice. Only use plastic spoon provided. When returning the rice warmer, you do not need to have it cleaned but we only request that you empty any unwanted rice.



THAIPHOON HOMEMADE RANGE

This is a tasty, easy alternative and ideal for home parties. Our home-made Canapés, Curry, Noodles and Rice dishes are precooked and chilled to your convenience and can be easily reheated in the oven, microwave or even steamed. Our Hassle Free Canapés does not require any reheating. All products are freshly home made to your order.

Book for your free tasting

We offer free tasting sessions at our deli for any parties of 20 guests or more. Please call us to book your session on 0207 3 717 717. Please note: a maximum of 2 tasting participants only.

Serving Trays

We can loan out serving trays free of charge in different sizes and styles subject to availability and reservation notice is required.

Banana Leaves & Orchid

Ideal to serve and garnish on your trays, please ask our staff for details.

Dipping Sauce

Appropriate dipping sauces are included with most of our canapés, if you require more; these can be purchased in our deli store.

When placing an order

To make an order, we will need notice at least 3 days in advance. We always advise that you collect your order on the same day of your party, ideally 3-6 hours before consumption time depending on your order. No delivery service is provided, but arranging a taxi is possible at your own expense. (Please discuss with our staff.)

Deposit for your order

Once your order has been confirmed, a deposit of 30% is required. We accept payment on cash or card but no cheque.

IMPORTANT NOTE

Please ensure adequate fridge space storing your order. Our produce is recommended for local consumption only. For longer travel journeys, transport with cooling facilities is required, and it is at your own risk once the food leaves our premises. Food must be kept at 4'c or lower. Do not refreeze or refrigerated the pre heated food. Remove labels and plastic sealed bags before heating. Consume on the same day of purchase. Many items are available to be made allergy free, any allergies please inform us when ordering. Food produced in a kitchen using nuts. Trace of nuts may be found.



CANAPÉ MENU

Ready to reheat Canapé - oven

All Canapés are precooked and simply reheated in the oven!

Vegetarian Spring Rolls (v) £11/20pcs
Stuffed crispy rolls served with sweet chilli sauce

Duck Spring Rolls £13/20pcs £26/50pcs

Stuffed crispy rolls with duck & ginger served with sweet chilli sauce

Money Bags (v)(n) £13/20pcs £26/50pcs
Hand-tied bags filled with mixed vegetables & crunchy roasted nuts
served with sweet chilli sauce

Sesame Prawns toast £13/20pcs £26/50pcs
Crunchy minced prawns topped with roasted sesame seeds served with sweet chilli sauce

Prawn in blankets £15/20pcs £30/50pcs
Homemade crispy wrapped king prawns, sesame oil and coriander served with sweet chilli sauce

Dim sum £15/20pcs £30/50pcs
Choice of chicken, prawn, pork, veg gyoza
Steamed dumplings filled with shitake mushrooms, water chestnuts
& coriander served with sweet soy sauce

ThaiPhoon Fish cakes £15/20pcs £30/50pcs
Concaved fshcak es, blended Thai herbs served with sweet chilli sauce

Chicken Satay (n) £15/20pcs £30/50pcs Skewers marinated and grilled, served with the homemade satay peanut sauce

Heating Instructions

Veg Rolls, Duck Rolls, Money Bags, Sesame Prawns on Toast and Prawn in Blankets

Oven Reheat: From frozen:

Reheat from frozen, preheat oven to 200'C. Spread evenly in baking tray, heat uncovered for 10-15 minutes. Ensure product is heated thoroughly and heat longer if required.

From Chilled

Preheat oven to 200'C, spread evenly in baking tray, heat uncovered for 8-12 minutes. Ensure product is heated thoroughly and heat longer if required.

Fish Cakes, Chicken Satay and Dim Sum

Oven Reheat: From frozen:

Reheat from frozen, preheat oven to 200'C. Spread evenly in baking tray, heat covered with foil for 10-15 minutes. Ensure product is heated thoroughly and heat longer if required.

From Chilled:

Preheat oven to 200'C, spread evenly in baking tray, heat covered with foil for 8-12 minutes. Ensure product is heated thoroughly and heat longer if required.

Microwave Reheat: From Frozen:

Defrost thoroughly, heat at full power 850 watts, maximum 20 pieces, heat covered with kitchen cling film for 3-5 minutes, check if product is heated thoroughly and heat longer if required.

From Chilled

£22/50pcs

Heat at full power 850 watts, maximum 20 pieces heat covered with kitchen cling film, heat for 3-5 minutes, check if product is heated thoroughly and heat longer if required.

Hassle Free Canapés ready to serve fresh

Hassle Free Canapés are freshly made on the day. Minimum order of 50 pcs, food must be kept at 4'C. Consume on the same day of purchase. Food cannot not be kept overnight. No heating required under the Hassle Free Canapés. Can be presented on ready to serve trays with banana leaves and orchids upon request.

Aromatic Duck Wrap in Hoi Sin sauce
Oriental style, crispy homemade aromatic roasted duck with
cucumber and spring onions wrapped in fresh pancake –
a very popular party food option.

Roasted Veg Wrap (v) in Plum sauce £35/50 pcs
Oriental style, Roasted seasonal vegetables with plum sauce
wrapped in fresh pancake – a great option for vegetarians

Grilled Spicy Beef Salad (s) on bamboo spears £45/50pcsGrilled tender beef tossed in Thai style chilli lime salsa with shallots, lemongrass and basil, skewered with cucumber chunks and cherry tomatoes – recommended!

Spicy Chicken Laab Salad (s) in mini bamboo boats

£45/50pcs

Minced chicken tossed in Thai Style chilli lime salsa with shallots, lemongrass, served on mini bamboo boats

Thai Roasted Duck salad on mini bamboo boats £49/50pcs

Roasted duck strips tossed in mild tangy Oriental dressing, with shallots, cucumbers & carrots served on mini bamboo boats

Vegetable Sushi (v) £39/50pcs Fresh Japanese style sushi, seaweed and rice roll with egg &

selection of oriental vegetable, hint of wasabi. Served with soy sauce

Vietnamese Summer Roll

£44/50pcs

Fresh rice paper wrapped with shredded chicken, lettuce, beansprouts, carrots and coriander served with a dressing choice of sweet chilli or peanut sauce (n) -vegetarian option (v) is also available

