ALLERGEN CHART – Tay Tar Thai

1. The Third PersideVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVV<	DISHES		No.	¥.						MUSTARD		- <u>}</u>		• <u>\$</u>	terr Wite
0. Pravn Crackers V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V			containing	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts		Soya	Sulphur Dioxide
1. The The instruction V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V <t< td=""><td>APPETIZERS</td><td>√** :C</td><td>Containing o</td><td>nly in dipping s</td><td>sauce, s</td><td>erved o</td><td>n its sid</td><td>e.</td><td></td><td>8</td><td></td><td></td><td></td><td></td><td></td></t<>	APPETIZERS	√** :C	Containing o	nly in dipping s	sauce, s	erved o	n its sid	e.		8					
PristarVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVV </td <td>0. Prawn Crackers</td> <td></td> <td></td> <td>✓</td> <td></td> <td>\checkmark</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	0. Prawn Crackers			✓		\checkmark									
Piktor V V V V V V V V V V V V V V V 4. Sata A Pupper V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V <td< td=""><td></td><td></td><td>√</td><td>✓</td><td>✓</td><td>✓</td><td></td><td></td><td>✓</td><td></td><td></td><td>√**</td><td>✓</td><td>✓</td><td></td></td<>			√	✓	✓	✓			✓			√ **	✓	✓	
4. Sait & Papper	2. Vegetarian Platter		✓		✓							✓		✓	
ChickanVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVV </td <td>3. Chicken Steh</td> <td></td> <td></td> <td>√**</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>√**</td> <td></td> <td></td> <td></td>	3. Chicken Steh			√ **								√ **			
B. Dack Spring Rolis <	4. Salt & Pepper Chicken		✓		✓			✓						✓	
RolsVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVV	5. Kio Krob		✓	✓	✓				✓					\checkmark	
A Cilled Spare RulsIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII<			✓						✓					✓	
RiteVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVV	7. Dim Sum		✓		✓	✓			✓					✓	
10. Prawn Targenyma (1) 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 <	8. Grilled Spare Ribs		✓						✓				✓	✓	
Tempura Image	9. Goong Ta-lai			✓		✓									
SquidVVVVVIIVVIIVIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	Tempura														
RolsImage: sector s	Squid		✓		✓			✓	✓					✓	
14. Sweet Corn CakeIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII <t< td=""><td>Rolls</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>✓</td><td></td></t<>	Rolls													✓	
CakeVVIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII<			✓									✓			
TempuraImage: start start startImage: start start start startImage: start sta	Cake		✓		✓									✓	
17. Crispy Aromatic DuckIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII </td <td>15. Vegetable Tempura</td> <td></td> <td>✓</td> <td></td>	15. Vegetable Tempura		✓												
DuckVVVVVVVVVTHAI SOUP18. Tom YumIIAIAVIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIAIA <t< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>✓</td><td></td><td>✓</td><td></td></t<>												✓		✓	
18. Tom YumImage: style			✓						✓				√* *	✓	
19. Tom KhaImage: space		1	1	1	1	1	1		1	1	1	1	1	1	
SPICY THAI SALAD20. Laab GaiImage: Constraint of the second seco															
20. Laab GaiImage: Constraint of the straint of the str						 ✓ 									
21. Glass Noodle Salad \checkmark \land		.AD	1							1		1	1		
SaladIIIIIIIIIIIIIII22. Beef SaladIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII </td <td></td>															
23. Mushroom Salad \checkmark <td>Salad</td> <td></td> <td></td> <td>✓</td> <td></td>	Salad			✓											
Salad \checkmark <th< td=""><td></td><td></td><td></td><td></td><td></td><td> ✓ </td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td> </td><td></td></th<>						 ✓ 									
CHEF'S RECOMMENDATIONS25. Soft Shell Crab \checkmark </td <td>Salad</td> <td></td> <td>✓</td> <td></td> <td>✓</td> <td></td>	Salad		✓											✓	
25. Soft Shell Crab \checkmark <						\checkmark						 ✓ 			
26. Lamb & Herbs \checkmark		MENDA		1		1	1		1	1	1	1	1		
27. Black Pepper Lamb \checkmark					√			 ✓ 							
LambImage: Constraint of the state of the sta	27. Black Pepper			√											
29. Pla Priew Wan Image: Constraint of the state o									▼					v	
30. Black Pepper Prawns V V V V V V V V V V V V V V V V V V V															
Flawib	30. Black Pepper					√									
	Prawns 31.Goong Chu Chi			✓ ✓		✓									



DISHES			¥.			Flour	Mik		MUSTARD		-	Ē	• \$	
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
SPECIAL GRILL	ED DISH	HES √**	: Containing o	only in a	a salad, :	served o	on its s	ide.		1			1	
32. Lamb Cutlet		✓						 ✓ 					√	
33. Weeping Tiger Steak		✓						~					✓	
34. Goong Pao		✓	\checkmark		√* *			\checkmark					\checkmark	
35. Pla Pao		✓			 ✓ 			 ✓ 					✓	
DUCK DISHES														
36. Duck Curry		✓	✓		✓			\checkmark					✓	
37. Tamarind Duck		✓			\checkmark			\checkmark					\checkmark	
38. Duck Ginger		✓						✓					✓	
39. Spicy Duck		✓	✓					✓					✓	
40. Drunken Duck		✓						√					✓	
THAI CURRIES														
41. Green Curry			✓		✓									
42. Panaeng Curry			✓		\checkmark									
43. Jungle Curry			✓		 ✓ 									
44. Yellow Curry			✓		✓									
45. Massaman Curry			~		✓						~			
STIR-FRIED DIS	HES							·						
46. Pad Bai Gaprao		✓						✓					✓	
47. Tord Kratiem Prik Tai		✓			✓			✓					✓	
48. Pad Khing		✓						 ✓ 					✓	
49. Pad Himmaparn		✓						✓		✓			✓	
50. Pad Nam Man Hoi		✓			✓			✓					✓	
51. Pad Priew Wan														
VEGETABLE SI	DE DISH	ES												
52. Pad Pak Ruam		✓						✓					✓	
53. Spicy Aubergine		✓						✓					✓	
NOODLE AND R	ICE DIS		1	1	1	1		1	1		1			
54. Pad Thai		✓		✓	✓			✓			✓		✓	
55. Kwuy Tiew Pad Se-ew		✓		✓				✓					✓	
56. Kwuy Tiew Pad Kee Mao		✓						✓					✓	
57. Pad Mee		√		 ✓ 				 ✓ 					\checkmark	
58. Steamed Rice														
59. Egg Fried Rice		✓		 ✓ 									✓	
60. Coconut Rice												✓		
61. Sticky Rice														
62. Pineapple Fried Rice			~											
63. Khao Pad		✓		 ✓ 	 ✓ 								 ✓ 	



DISHES		N	Y	F		Lupin			MUSTARD		-		-	
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
DIPPING SAUCES														
Dim Sum Sauce		✓											✓	
Duck Spring Roll Sauce		✓										~	✓	
Hoy Sin Sauce		\checkmark										\checkmark	✓	
Plum Sauce														
Roasted Chilli Oil			✓										✓	
Sateh Sauce			√											
Siracha Sauce											✓			
Spicy Seafood Sauce					✓									
Sweet Chilli Sauce														
Tiger & Lamb Sauce					1									

N Bualamphan

Reviewed by

Review date 15 / 9 / 2024

Food Standards Agency You can find this template,

including more information at www.food.gov.uk/allergy

*** If you have any food allergies or dietary restriction. Please inform us before placing your order. ***

All our food is prepared in a kitchen where nut, gluten and other allergens are present.

Fried items are cooked in shared deep fryers where cross-contamination may occur.

Therefore, We CANNOT guarantee that any menu item is completely allergen-free.

