

Tay Tar Thai

@HARPENDEN

FULL MENU

N Contain nuts

V Suitable for vegetarian

Food allergen information: Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.

Appetizers

1. Tay Tar Thai Platter (for 2 people per serving) **N** £17.95

A selection of mixed starters including Chicken Sateh, Kio Krob, Spare Rib, Goong Talai and Veggie Spring Rolls.

2. Vegetarian Platter (for 2 people per serving) **N V** £16.95

A platter of selection of our vegetarian starters.

3. Chicken Sateh **N** £7.95

Chicken on skewers marinated in spices and honey, grilled over charcoal. Served with peanut sauce.

4. Salt & Pepper Chicken £7.95

Crispy chicken garnished with salt and pepper, sprinkled with crispy fried garlic and shallot.

5. Kio Krob £7.25

Crispy fried wonton with minced chicken, served with sweet and sour plum sauce.

6. Duck Spring Rolls £7.95

Crispy Spring Rolls filled with roasted duck and vegetables, served with dark soy sauce and plum sauce.

7. Dim Sum £8.50

Steamed minced pork dumplings and crab sticks, topped with fried garlic, served with sweet soy sauce.

8. Grilled Spare Ribs £8.50

Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal, topped with sesame seeds.

9. Goong Talai £8.50

Steamed prawns topped with Thai spicy chilli sauce, mint and garlic.

10. Prawn Tempura £8.50

Deep-fried marinated prawns in a light batter and onion rings, served with sweet and sour plum sauce.

11. Salt & Pepper Squid £8.50

Crispy squid garnished with salt and pepper, sprinkled with crispy fried garlic and shallot.

12. Veggie Spring Rolls **V** £7.50

Deep-fried mixed vegetables and vermicelli wrapped in rice pastry, served with sweet and sour plum sauce.

13. Paper Corn **N V** £7.50

Whole baby corn stuffed with crushed peanut and sweeten radish, then wrapped in rice pastry, crispy fried and served with sweet and sour plum sauce.

14. Sweet Corn Cake **V** £7.50

Deep-fried sweet corn blended in red curry paste, served with sweet and sour plum sauce.

15. Vegetable Tempura **V** £7.50

Deep-fried mixed vegetables in tempura batter, served with sweet and sour plum sauce.

16. Crispy Tofu **N V** £7.50

Deep fried tofu topped with sweet chilli sauce, chopped cucumber, carrot and crushed peanut.

16. Crispy Aromatic Duck Quarter £15.95

Deep-fried crispy duck served with pancake, cucumber, carrots, spring onion and Hoy Sin sauce.

Thai Soup

18. Tom Yum Chicken £7.75

avourite Thai hot and sour soup, seasoned with lemongrass, chillies, lemon juice, galangal and coriander.

Prawns £ 8.95
Mushroom £ 7.50

19. Tom Kha Chicken £7.75

Thai hot and sour lemongrass soup in light coconut milk, topped with dried chillies and coriander.

Prawns £ 8.95
Mushroom £ 7.50

Spicy Thai Salad

These may be ordered alone as a starter or with other dishes as part of the main meal

20. Larb Gai (Chicken Salad) £12.95

Spicy Thai mince chicken salad dressed with lime juice, chillies, fresh mints and Thai herbs.

21. Yum Woonsen (Glass Noodle Salad) £12.95

Transparent noodle combined with prawns, minced chicken, onion, chillies and lemon juice.

22. Yum Nuea (Beef Salad) £13.95

Thinly sliced beef seasoned with chillies, chopped onion and lemon juice.

23. Yum Hed (Mushrooms Salad) £11.95

Steamed mushrooms mixed with lemon juice, carrot, chopped onions, chillies and spring onion.

24. Som Tam (Papaya Salad) **N** £12.95

Spicy Thai green papaya salad, made with shredded unripe papaya, green bean, tomatoes, roasted peanut, chilli and lime juice, fresh and crisp, seasoned to balances all the flavours.

Chef's recommendation

25. Soft Shell Crab **£14.95**

(This may be ordered alone as a starter or accompanied by other dishes as part of the main meal) Crispy soft shell crab sautéed with salt and pepper, sprinkled with crispy fried garlic and shallot.

26. Lamb & Herbs **£15.95**

Stir-fried lamb with spicy curry sauce and aromatic selection of Thai herbs and light coconut milk.

27. Black Pepper Lamb **£15.95**

Lamb sautéed with vegetables in garlic and black pepper sauce.

28. Pla Rad Prik **£17.95**

Crispy fried Seabass fillets, topped with homemade hot chili and garlic sauce.

29. Pla Pried Wan **£17.95**

Crispy fried Seabass fillets, topped with Thai-style sweet and sour sauce.

30. Black Pepper Prawns **£18.95**

King prawns sautéed with garlic and black pepper sauce.

31. Goong Chu Chi **£18.95**

King prawns topped with thick curry cream sauce and a sprinkling of shredded kaffir lime leaves.

Special Grilled Dishes

33. Lamb Cutlet **£17.95**

Grilled marinated lamb cutlets served with homemade spicy dipping sauce

33. Weeping Tiger Steak **£18.95**

Marinated fillet of Ribeye steak, grilled over charcoal, served with spicy dipping sauce.

34. Goong Pao **£18.95**

King prawns marinated with lemongrass and black pepper sauce, grilled over charcoal, served with Thai salad and chilli sauce.

35. Pla Pao **£20.95**

Whole Seabass stuffed with an aromatic selection of Thai herbs then grilled over charcoal, served with Thai salad and chilli sauce.

Duck Dishes

36. Gaeng Ped Yang **£15.95**

Special Thai roasted duck red curry with cherry tomatoes, grapes, pineapple in coconut milk.

37. Tamarind Duck **£15.95**

Breast of duck sliced and grilled, fried with vegetables, topped with tamarind sauce, dried chillies and crispy fried shallots.

38. Ped Pad Khing **£15.95**

Thinly sliced roasted duck, stir-fried with ginger, mushrooms and spring onion.

39. Spicy Duck **£15.95**

Thinly sliced roasted duck stir-fried with our homemade red curry paste and aromatic selection of Thai herbs.

40. Drunken Duck **£15.95**

Stir-fried roasted duck with fresh chillies and Thai herbs.

Thai Curries

41. Gaeng Kiew Wan

Green curry is the most classic of Thai curries, cooked in coconut milk with an aromatic selection of Thai herbs.

**Chicken £ 11.95 | Beef £ 12.95 | Prawns £ 15.95
Lamb £ 14.95 | Vegetable or Tofu £ 11.95**

42. Panaeng Curry

The famous Thai curry, cook in red curry paste kaffir lime leaves and coconut milk.

**Chicken £ 11.95 | Beef £ 12.95 | Prawns £ 15.95
Lamb £ 14.95 | Vegetable or Tofu £ 11.95**

43. Gaeng Pa (Jungle Curry)

Spicy Thai curry with selection of Thai herbs and vegetables. This curry doesn't coconut milk.

**Chicken £ 11.95 | Beef £ 12.95 | Prawns £ 15.95
Lamb £ 14.95 | Vegetable or Tofu £ 11.95**

44. Gaeng Kare

Mild Thai curry cooked with yellow curry paste, potatoes in coconut milk, then topped with crispy fried shallot.

**Chicken £ 11.95 | Beef £ 12.95 | Prawns £ 15.95
Lamb £ 14.95 | Vegetable or Tofu £ 11.95**

45. Gaeng Massaman **N**

Mild Thai curry cooked with potatoes and peanuts in a rich coconut curry sauce.

**Chicken £ 11.95 | Beef £ 12.95 | Prawns £ 15.95
Lamb £ 14.95 | Vegetable or Tofu £ 11.95**

Stir-Fried Dishes

46. Pad Bai Gaprao

Stir-fried dish with fresh chillies and basil leaves.

Chicken £ 11.95
Beef £ 12.95
Prawns £ 15.95
Vegetable or Tofu £ 11.95

47. Tord Kratiem Prik Tai

Stir-fried dish with garlic and pepper.

Chicken £ 11.95
Beef £ 12.95
Prawns £ 15.95
Vegetable or Tofu £ 11.95

48. Pad Khing

Stir-fried dish with ginger, black mushrooms and spring onions.

Chicken £ 11.95
Beef £ 12.95
Prawns £ 15.95
Vegetable or Tofu £ 11.95

49. Pad Med Mamuang Himmarn **N**

Stir-fried dish with cashew nuts and dried chillies.

Chicken £ 11.95
Beef £ 12.95
Prawns £ 15.95
Vegetable or Tofu £ 11.95

50. Pad Nam Man Hoi

Stir-fried dish with mushrooms, green pepper and spring onion in oyster sauce.

Chicken £ 11.95
Beef £ 12.95
Prawns £ 15.95
Vegetable or Tofu £ 11.95

51. Pad Prieu Wan **V**

Stir-fried dish with vegetables in a balanced sweet & sour sauce.

Chicken £ 11.95
Beef £ 12.95
Prawns £ 15.95
Vegetable or Tofu £ 11.95

Vegetable Side Dishes

52. Pad Pak Ruam

Stir-fried mixed vegetables. A good accompaniment to every dish!

£ 10.25

53. Spicy Aubergine

Stir-fried aubergine with fresh chillies and basil leaves.

£ 11.25

Noodle and Rice Dishes

54. Pad Thai **N**

The famous Thai fried rice noodle with egg, crushed peanut, beansprouts and spring onions.

Chicken £ 11.95
Beef £ 12.95
Prawns £ 14.95
Vegetables £ 11.95

55. Kwuy Tiew Pad Se-ew

Fried rice noodle (Hofun) with egg, vegetables and soy sauce.

Chicken £ 11.95
Beef £ 12.95
Prawns £ 14.95
Vegetables £ 11.95

56. Kwuy Tiew Pad Kee Mao (Spicy Noodle)

Stir-fried rice noodle (Hofun) with fresh chillies and Thai basil leaves.

Chicken £ 11.95
Beef £ 12.95
Prawns £ 14.95
Vegetables £ 11.95

57. Pad Mee **V**

Stir-fried yellow noodle with bean sprouts and spring onion.

£ 7.95

58. Steamed Rice **V**

£ 3.50

59. Egg Fried Rice **V**

£ 3.95

60. Coconut Rice **V**

£ 3.95

61. Sticky Rice **V**

£ 3.95

62. Pineapple Fried Rice

Fried rice with yellow powder, prawns, chicken, egg, raisins and pineapple.

£ 12.95

63. Khao Pad

Fried rice with egg, vegetables and soy sauce.

Chicken £ 11.95
Beef £ 12.95
Prawns £ 14.95
Vegetable £ 11.95

Vegetarian Options

To ensure we can accommodate your dietary preferences, please let us know before placing your order. Note that any vegetarian options will require distinct ingredients for preparation.

Vegetarian Appertizers

2. Vegetarian Platter (for 2 people per serving) **N** **V** £ 16.95

A platter of selection of our vegetarian starters.

12. Veggie Spring Roll **V** £ 7.50

Deep-fried mixed vegetables and vermicelli wrapped in rice pastry, served with sweet and sour plum sauce.

13. Paper Corn **N** **V** £ 7.50

Whole baby corn stuffed with crushed peanut and sweetened radish, then wrapped in rice pastry, crispy fried and served with sweet and sour plum sauce.

14. Sweet Corn Cake **V** £ 7.50

Deep-fried sweet corn blended in red curry paste, served with sweet and sour plum sauce.

15. Vegetable Tempura **V** £ 7.50

Deep-fried mixed vegetables in tempura batter, served with sweet and sour plum sauce.

16. Crispy Tofu **N** **V** £ 7.50

Deep fried tofu topped with sweet chilli sauce, chopped cucumber, carrot and crushed peanut.

Vegetarian Soups

18. Tom Yum Mushrooms £ 7.50

Favourite Thai hot and sour soup, seasoned with lemongrass, chillies, lemon juice, galangal and coriander.

19. Tom Kha Mushrooms £ 7.50

Thai hot and sour lemongrass soup in light coconut milk, topped with dried chillies and coriander.

Vegetarian Salads

23. Yum Hed (Mushrooms Salad) £ 11.95

Steamed mushrooms mixed with lemon juice, carrot, chopped onions, chillies and spring onion.

24. Som Tam (Papaya Salad) **N** **V** £ 11.95

Spicy Thai green papaya salad, made with shredded unripe papaya, green bean, tomatoes, roasted peanut, chilli and lime juice, fresh and crisp, seasoned to balance all the flavours.

Vegetarian Main Dishes

41. Gaeng Kiew Wan (Green Curry) £ 11.95

Green curry with vegetables and bean curd, cooked in coconut milk with an aromatic selection of Thai herbs.

46. Pad Bai Gaprao Tofu £ 11.95

Stir-fried bean curd with fresh chillies and basil leaves.

48. Pad Khing Tofu £ 11.95

Stir-fried bean curd with ginger, black mushrooms and spring onions.

49. Pad Med Mamuang Himmarn **N** **V** £ 11.95

Stir-fried mushroom and bean curd with cashew nuts and dried chillies.

51. Pad Prieu Wan **V** £ 11.95

Stir-fried mixed vegetables and bean curd with sweet & sour sauce.

52. Pad Pak Ruam £ 10.25

Stir-fried mixed vegetables. A good accompaniment to every dish.

53. Spicy Aubergine £ 11.25

Stir-fried aubergine with fresh chillies and basil leaves

54. Pad Thai **N** £ 11.95

The famous Thai fried rice noodle with egg, crushed peanut, vegetables and beansprouts.

63. Khao Pad Vegetables £ 11.95

Fried rice with egg, vegetables and soy sauce.

SET MENU A

(Minimum of 2 person - £ 29.95 per person)

STARTER

Tay Tar Thai Platter **N**

Chef's selection of mixed starters

MAIN COURSE

Thai green chicken curry

**Stir-fried roasted duck with
vegetables and tamarind sauce**

**Stir-fried prawns with fresh chillies
and Thai basil leaves**

**Stir-fried yellow noodles with
beansprout and spring onion**

Steamed rice

SET MENU B

(Minimum of 2 person - £ 32.95 per person)

STARTER

Tay Tar Thai Platter **N**

Chef's selection of mixed starters

MAIN COURSE

Roasted Duck Curry

**Stir-fried chicken with cashew
nuts and dried chillies** **N**

**Sizzling lamb sautéed with
vegetables in garlic and
black pepper sauce**

Pad Thai noodles with prawns **N**

Steamed Rice

SET MENU C

(Minimum of 3 person - £ 37.95 per person)

STARTER

Tay Tar Thai Platter **N**

Chef's selection of mixed starters

SOUP

Tom Yum Soup

Hot and sour lemongrass soup
with chicken or prawns

MAIN COURSE

Gaeng massaman with lamb **N**

**Stir-fried chicken with ginger, black
mushrooms and spring onions**

**Crispy seabass fillets topped with hot
chilli and garlic sauce**

Pad Thai noodles with prawns **N**

Steamed rice

SET MENU D

(Minimum of 2 person - £ 28.95 per person)

STARTER

Vegetarian Platter **N** **V**

Chef's selection of mixed starters

MAIN COURSE

Vegetable Thai green curry

**Stir-fried mushrooms with
cashew nuts and dried chillies** **N**

**Stir-fried bean curd (Tofu) with
ginger and spring onions**

Pad Thai noodles with vegetables **N**

Steamed Rice