



KAO SAN

THAI RESTAURANT

34 High West Street, Dorchester, Dorset DT1 1UP

MAIN MENU

ALLERGENS Please inform our staff if you have a food allergy and ask for our full fact sheet to help you choose items that you can eat. Please note that like most Asian restaurants, the extensive use of nuts and peanuts for cooking and flavouring means traces of nut are unavoidable and we cannot guarantee any dish to be nut-free.

There are 14 major allergens that restaurants have to declare if present in their food. Nearly all our dishes can substitute ingredients if required, except nuts.

We use products containing Gluten, Crustaceans, Eggs, Fish, Molluscs, Nuts, Peanuts, Sesame Seeds, Soya and Sulphur Dioxide (fizzy drinks).

We do not use products containing Celery, Lupin, Milk or Mustard.

(V) Vegetarian

(G) Gluten Free

STARTERS

1. **Thai Prawn Crackers** served with a sweet chilli sauce. **£2.25**
2. **Kao San mixed starter selection** for 2 or more people **£8.95** per person
A selection of starters; fishcakes, chicken satay, spring rolls, tung tong and prawn toast with dipping sauces.
3. **Popia Gai** Home-made Thai spring rolls with chicken. Light and crispy wrappers surrounding a tasty mix of stir-fried chicken, vegetables, oriental mushrooms and glass noodles served with a sweet and sour plum sauce. **£6.95**
4. **Popia Spinach (V)** Home-made Thai spring rolls with spinach and cheddar cheese in light and crispy wrappers served with a sweet and sour plum sauce. **£6.95**
5. **Goong Hom Paa** King Prawn wrapped in thin pastry, deep-fried and served with a sweet chilli sauce. **£7.95**
6. **Tung Tong** Golden parcels of minced pork and vegetables in crispy wrappers served with a sweet and sour plum sauce. **£6.95**
7. **Goong Choop Pang Tod** Prawn Tempura battered and deep-fried, served with a spicy sweet and sour sauce. **£7.95**
8. **Chicken Satay (G)** Marinated strips of chicken fillet barbeque-grilled and served with our own special peanut sauce. **£6.95**
9. **Thai Fishcakes** Our recipe of minced fish blended with green beans, lime leaves, chilli and other spices. Served with a spicy sweet and sour cucumber sauce. **£7.95**
10. **Kanom Pang Nah Goong** Prawn toast served with sweet chilli dipping sauce. **£6.95**

11. **Spare Ribs (G)** Pork spare ribs coated with our own special marinade and cooked until meltingly tender. **£6.95**
12. **Kanom Jeep** Steamed pork and prawn dumplings with water chestnut topped with sweet and sour sauce and fried garlic. **£6.95**

Soup

13. **Tom Yam (G)** Traditional Thai hot and clear soup with lemongrass, lime leaves and chillies with chicken or prawn. **Chicken £6.25 Prawn £6.95**
14. **Tom Kha (G)** A rich and aromatic soup made with coconut milk flavoured with lemongrass, lime leaves and galangal with chicken or prawn. **£6.25**

MAIN COURSES

Salad

15. **Som Tam – Papaya Salad (V) (G)** A traditional salad from Northern and North East Thailand. Shredded vegetables, tomatoes, garlic and chilli pounded in a stone mortar together with Thai preserves and spices. **£9.95**
16. **Larp Gai (chicken) or Larp Moo (pork) (G)**
A speciality of Northern Thailand, larp is served warm and best eaten with sticky rice. Made with minced chicken or pork, this dish sparkles with the flavours of fresh chillies, lemongrass, coriander and shredded lime leaves. **£10.95**
17. **Larp Goong (king prawn) (G)** A special version of larp made with chopped king prawns. A lovely Thai combination of spicy and aromatic flavours. **£12.45**
18. **Larp Neua (G)** Beef salad with lime juice, chilli, cucumber and a fresh coriander dressing. **£10.95**

MAIN COURSES

Curries (Gaeng)

(G) is available please ask

19. **Thai Green Curry** Pieces of tender chicken breast or beef cooked in coconut milk, flavoured with basil and lime leaves. **£10.95**
20. **Thai Red Curry** A more spicy curry cooked in coconut milk flavoured with basil. Lime leaves and chillies made with either chicken or beef. **£10.95**
21. **Thai Yellow Curry** Pork, chicken or beef cooked in coconut milk flavoured with coriander seeds, lemon grass and special aromatic spices. **£10.95**
22. **Gaeng Panang** A rich, drier curry made from coconut milk flavoured with finely shredded lime leaves. Chicken or beef. **£10.95**
23. **Gaeng Massaman** A rich beef or chicken breast curry cooked in coconut milk with peanuts and potatoes. **£10.95**
24. **Gaeng Massaman Lamb Shank** Lamb Shank in a rich coconut milk curry cooked with peanuts and potatoes. **£15.95**
25. **Jungle Curry** Northern curry without coconut milk; a choice of chicken or beef cooked in a spicy red curry sauce with hot basil and vegetables. **£10.95**

Sizzling

26. **Sua Rong Hai (Sizzling) (G)** Weeping Tiger, a classic Thai dish of barbeque-grilled sirloin steak served with a chilli and tamarind dipping sauce and a milder pouring sauce flavoured with black pepper and sesame oil. **£15.95**
27. **Phed Makahm (Sizzling)** Marinaded duck breast, barbeque-grilled, with a sweet and sour tamarind sauce. **£14.95**
28. **Gai Ob Gratiam (Sizzling) (G)** Marinaded chicken breast, barbeque-grilled and served with a sauce made from garlic, black pepper, lemongrass and coriander. **£14.95**

Stir Fry and Deep Fry

(G) is available please ask

29. **Gai Makham** Chicken breast deep-fried in batter served with tamarind sauce and fried onions. **£10.95**
30. **Pad Laou Dang** Stir-fried chicken, beef or pork in a red wine sauce with carrots, onion, baby sweetcorn and red and green peppers. **£10.95**
31. **Pad Prieu Waan** A mild sweet and sour stir-fry with cucumber, pineapple, tomato, carrot and onion in a Thai style sweet and sour sauce. Beef, chicken or pork. **£10.95**
32. **Pad King** Pork or chicken in a mild stir-fry spiced with fresh ginger with mushrooms, onion, carrot, green and red peppers. **£10.95**
33. **Pad Gaprao** A medium spicy stir-fry of chicken, beef or pork with fresh thai herbs, chillies, basil leaves, bamboo shoots, long beans, onion and peppers. **£10.95**
34. **Pad Prik Pow** A sauce-based mild chilli stir-fry with bamboo shoots, onion, spring onion, celery, peppers and mushroom in the chef's special sauce, with beef, chicken or pork. **£10.95**
35. **Pad Kratiam** A choice of beef, chicken or pork in a light garlic and pepper-based stir-fry. **£10.95**
36. **Pad Nam Man Hoy** An oyster sauce-based stir-fry with chicken, beef or pork and vegetables. **£10.95**
37. **Pad Med Ma Muang** A stir-fry with mild dry chilli, onion and roasted cashew nuts for extra crunch and flavour. Beef, chicken or pork. **£10.95**
38. **Pad Prik Thai Dam** Pork or chicken stir-fry spiced with black pepper, onion, spring onion, carrot, mushroom, green and red peppers. **£10.95**
39. **Pad Dao See** Chicken or pork. A strong flavour but not spicy stir-fry based on Chinese black beans, onion, black pepper, spring onion, green and red peppers. **£10.95**

MAIN COURSES

Seafood

(G) is available please ask

- 40. Bla Nung Seeyoo** A Thai favourite; very mild, whole steamed fillet of Sea Bass. The main flavour is ginger, with red chilli pepper, spring onion and soy sauce. **£16.95**
- 41. Bla Pad King** Sea Bass stir-fried with fresh Thai herbs, chilli, basil leaves, bamboo shoots, long bean, onions and peppers. **£16.95**
- 42. Bla Pad Dao See** Strong flavour but not spicy Sea Bass stir-fry with Chinese black beans, onion, black pepper, spring onion, green and red peppers. **£16.95**
- 43. Bla Pad Prik Thai Dam** Sea Bass stir-fry spiced with black pepper, onion, spring onion, carrot, mushroom, red and green peppers. **£16.95**
- 44. Bla Pad Priew Waan** A mild sweet and sour Sea Bass stir-fry with cucumber, pineapple, tomato, carrot and onion in a Thai style sweet and sour sauce. **£16.95**
- 45. Bla Nung Manow** Whole fillet of Sea Bass steamed with garlic, fresh chillies and coriander, with a spicy lemon sauce. **£16.95**
- 46. Bla Sam Rot** Fried whole fillet of Sea Bass in a sweet, sour and spicy sauce flavoured with tamarind, pickled garlic, shallots and large fresh chillies. **£16.95**
- 47. Chu Chee Bla** Fried Sea Bass topped with a spicy sauce made from red curry and coconut cream flavoured with lime leaves. **£16.95**

- 48. Gaeng Keowan Goong** Prawns cooked in a green curry paste with coconut milk, Thai aubergines and sweet basil. **£12.45**
- 49. Panang Goong** Prawns cooked in rich panang red curry paste with coconut milk and lime leaves. **£12.45**
- 50. Gaeng Karee Goong** King prawns in Thai yellow curry. Fairly mild but rich with the flavours of coconut milk, coriander seeds, lemongrass and special aromatic spices. **£12.45**
- 51. Goong Pad Met Ma Muang** King prawns stir-fried with onions, dried chillies and roasted cashew nuts. **£12.45**
- 52. Goong Pad Sapparot** King prawns stir-fried with cashew nuts, pineapple and sweet peppers. **£12.45**

Duck Dishes

- 53. Gaeng Pet Phed Yang** Thai red duck curry, a rich and spicy dish made with coconut milk and red curry paste flavoured with pineapple and herbs. **£12.45**
- 54. Phed Pad Prik Pao** Stir-fried duck breast with spring onions, basil and large fresh chillies. **£12.45**
- 55. Phed Pad Met Ma Muang** The same as Phed Pad Prik Pao but including dried red chillies and roasted cashew nuts for extra crunch and flavour. **£12.45**
- 56. Phed Pad Khing** Slices of duck breast stir-fried with large fresh chillies, lime leaves and Thai basil. **£12.45**
- 57. Phed Pad Num Mon Hoy** Stir-fried duck with vegetables in an oyster sauce. **£12.45**

Seafood Set Menu for 2 or more £35 per person

58. Starters:

King Prawn Roll (5)
Thai Fish Cakes (9)
Squid Rings
Prawn Toast (67)

Soup:

Tom Yam Prawn (13)
or
Tom Kha Prawn (14)

Main Courses:

Bla Sam Rot (46)
Gaeng Keowan Goong (48)
Stir Fried Spicy Seafood
Pad Pak Ruam (70)
Jasmin Rice (93) or Egg Fried Rice (96)

VEGETARIAN MENU

Starters

60.

Popia Tod

Home-made Thai spring rolls. Light and crispy wrappers surrounding a tasty mix of stir-fried vegetables, oriental mushrooms and rice noodles served with a sweet and sour plum sauce.

£6.45
61.

Pak Ruam Tod

Mixed vegetables battered and fried, served with a spicy sweet and sour sauce.

£7.45
62.

Tung Tong Pak

Golden parcels of stir-fried vegetables wrapped in crispy pastry, served with a plum sauce.

£6.45
63.

Tofu Tod

Golden chunks of fried bean curd served with a sweet and spicy sauce made from tamarind and soy garnished with sesame seeds, ground peanuts and fresh coriander.

£6.45
64.

Sweetcorn Cakes

Our recipe of sweetcorn blended with green beans, lime leaves, chilli and other spices. Served with a spicy sweet and sour cucumber sauce.

£6.45
65.

Vegetarian Mixed Starter Selection

for 2 or more people
Tofu Tod, Popia Tod, Tung Tong Pak, Sweetcorn Cake and Pak Ruam Tod served with a variety of dipping sauces.

£7.45 per person

Soup

66.

Tom Yam Hed

Mushrooms in a hot and sour soup flavoured with lemongrass, lime leaves and chillies.

£6.25
67.

Tom Kha Hed

Mushrooms in a coconut milk soup flavoured with lemongrass, lime leaves and galanga (a type of ginger).

£6.25

Main Courses

70.

Pad Pak Ruam

Stir-fried vegetables in soy sauce.

£8.95
71.

Tofu Pad Khing

Stir-fried tofu with ginger, bean sprouts and soy sauce.

£8.95
72.

Priew Wan Pak

Tofu and mixed vegetables in our special home-made sweet and sour sauce.

£8.95
73.

Gaeng Penang Tofu

Tofu cooked in a rich penang red curry flavoured with lime leaves.

£8.95
74.

Gaeng Keowan Pak Pasom

Tofu in Thai green vegetable curry cooked in coconut milk with basil and lime leaves.

£8.95
75.

Gaeng Pet Pak Ruam

Vegetables and tofu in a rich and spicy red curry flavoured with basil.

£8.95
76.

Gaeng Karee Jay

A vegetarian version of our classic Thai yellow curry. Vegetables including potatoes cooked in coconut milk flavoured with coriander seeds, lemongrass and aromatic spices.

£8.95
77.

Gaeng Massaman Jay

Tofu in a rich coconut curry with peanuts and potatoes in an aromatic sauce.

£8.95
78.

Pad Thai Jay

One of the most well-known Thai dishes, stir-fried noodles and tofu with egg, bean sprouts and ground peanuts.

£9.75

Vegetarian Set Menu for 2 or more £22.95 per person

80. Starters:

- Thai spring rolls (60)
- Tung Tong Pak (62)
- Sweetcorn Cakes (64)
- Mushrooms and coconut soup (67)

Main Courses:

- Stir-fried tofu with ginger, beansprouts and soy sauce (71)
- Mixed Vegetables in sweet and sour sauce (70)
- Thai green vegetable curry (74)
- Thai jasmine rice (93)

SET MENUS

Menu A for 2 or more

£22.95 per person

81. Starters:

Tom Yam chicken (13)
Kanom Pang Nah Goong (10)
Chicken Satay (8)

Main Courses:

Chicken in Thai Green Curry (19)
Stir-fried Pork with ginger and mushrooms (32)
Stir-fried vegetables in soy sauce (70)
Thai jasmine rice (93)

Menu B for 2 or more

£24.95 per person

82. Starters:

Tom Yam prawn soup (13)
Thai Fishcakes (9)
Chicken Satay (8)
Thai spring rolls (60)

Main Courses:

Chicken in Thai Green Curry (19)
Stir-fried pork and ginger (32)
King prawns stir-fried with cashew nuts
and pineapple (52)
Thai jasmine rice or egg-fried rice (93, 92)

Menu C for 2 or more

£28.95 per person

83. Starters:

Tom Kha chicken (14)
Chicken Satay (8)
Thai spring rolls (60)
Spare ribs (11)
Thai Fishcakes (9)
Prawn Toast (10)

Main Courses:

Massaman curry with chicken (23)
Beef in Panang red curry (22)
Stir-fried prawns with cashew nuts
and pineapple (52)
Stir-fried vegetables in soy sauce (70)
Thai jasmine, coconut or egg fried rice (93, 95, 92)

NOODLES & RICE (KAO)

90. **Pad Thai Gai/Goong**

Pad Thai with choice of chicken or prawn. One of the most well-known Thai dishes, stir-fried noodles with egg, bean sprouts and ground peanuts

Chicken £10.95 Prawn £11.95
91. **Pad Kee Mao**

Chicken or beef in stir-fried rice noodles with fresh red chilli, bamboo shoots, lime leaves, green beans, basil leaves, onion, red and green pepper.

£10.95
92. **Special Fried Rice**

Egg fried rice with chicken or prawn

Chicken £8.95 Prawn £9.95
93. **Kao Suey (V)**

Jasmine rice.

£2.95
94. **Kao Niew (V)**

Sticky rice.

£2.95
95. **Kao Grati (V)**

Coconut rice.

£3.45
96. **Kao Pad Kha (V)**

Egg fried rice.

£3.95
97. **Pad Mee**

Stir-fried noodles with soy sauce and oyster sauce

£3.95
98. **Chips**

£3.25

ข้าวสาร

What does Kao San mean?

Kao is rice. Kao San is uncooked rice; the rice you would buy from a farmer in a sack.

Chiraphan, the owner, grows sticky rice on her farm in Thailand.



Kao is just an English way of spelling ข้าว. It is often spelt 'khao' but you could spell it 'cow' because that's how it sounds.

Khao San Road, one of Bangkok's tourist areas famous for street food, restaurants and bars, was once the city's rice market.

