

Every day

Early Evening Set Menu

£ 11.90 Per person

Served only between 17.30 p.m. Till 19.00 p.m.

Note. Weekend Last Order 18.30 And Leave By 19.30 pm

Please Note

Please Advise the Staff if you have any allergies before placing your Order

Early Dinner Set Menu

Highly Recommended by Chef - Please choosing one of the following Starter

D1.Assortments Platter

(Prawn on Toast, Vegetables' Spring Rolls, Crispy Prawn Wonton)

D2.Veggies Selection

Mixed vegetables tempura, Sweet corn pancakes, Vegetables spring rolls, money bag and bean curd served with sweet chilli dip and Wasabi in Soya sauce

D3.Chicken Satay

Strips chicken marinated in our Chef's special sauce, Barbecued served with peanut sauce.

D4.Tod Man Pla (Thai Fish Cakes)

Grey Feather back fish blended with curry paste and fresh herbs, Deep-Fried served with sweet cucumber and peanut sauce

D5.Sesame Prawn Toast

Sliced baguette topped with minces prawns and sesame deep-fried till crispy served with Enoki mushroom and seaweed

D6.Honey Pork Spareribs

Tender spare ribs of pork marinated in our Chef's Special sauce and roasted, Served with honey.

D7.Crispy Duck Spring Rolls

Shredded tender roasted duck meat and vegetable wrapped in pastry and deep-fried till crispy served with home-made duck sauce

D8.Prawn Tempura

Three of Fresh Tiger prawns and vegetables in light batter deep-fried till crispy served with Wasabi and Soya sauce

D9.Tom Yum Kong/ Or Mushroom(V)

World famous hot and sour prawns or Mushroom soup, enriched with Thai herbs and lemongrass

D10.Tom Kha Kai/ Or Mushroom(V)

Chicken soup flavors with lemon grass, galangal, coriander, chilli, lime leaves and coconut milk

D11.Kieaw Kong (Wonton Soup)

Fresh mince of Tiger prawns marinated with herbs and wrapped in pastry

D12.Spicy Fresh Fruit and Vegetable Salad

Varieties of our Oriental fresh fruit and vegetable flavored with chilli and limejuice dressing

D13.Laab (Chicken Salad)

Most popular dishes of Thailand North Eastern Salad, A mince chicken flavored With Thai herbs, and nutty crushed glutinous roasted rice and tossed with a limejuice, garlic and chilli dressing

****Plus One of the following Main Course****

D14.Thai Red or Green Curry with Chicken

The most famous Thai red or green curry with chicken made with coconut milk, fresh green Chilli eggplants, pea aubergines and sweet basil

D15.Pad Kra Praw Kai (Spicy Chicken)

One of the most popular Thai dishes, made from fillet of chicken, flash stir-fried over a flamed wok with crush chilli and garlic, and hot basil

D16.Chicken with Cashew Nuts

Chicken breast Flash Stir-fried with cashew nuts, dried chilli, spring onions, red and green peppers in oyster sauce

D17.Sweet and Sour Chicken

Stir-Fried Chicken with Vegetables in sweet and sour sauce

D18.Pad Khing Moo (Ginger Pork)

Fresh fillet pork flash stir-fried with ginger sauce, garlic, young ginger, spring onion and Chilli

D19.Choo Chee Duck(Extra £5.00)

Crispy tender half Roast duck, Slices served with creamy red curry sauce in flavor of coconut

D20.Tamarind Duck (Ped Ma kham)(Extra £5.00)

Fillet of tender crispy half roasted duck cooked in an aromatic tamarind sauce, topped with crispy shallot and dried chilli

D21.Beef Yaowaraj(Extra £5.00)

Marinated fillet of rib-eye beef with herbs and flash stir-fried with kale, oyster sauce .

D22.Stir-fired Ribs- Eye Beef (Extra £6.50)

A lighter, more delicate taste of the Orient, Flash Stir-fried Ribs-eye beef with Black Pepper Sauce served sizzling

D23.Weeping Tiger(Extra £9.00)

The most popular dish at Dee Thai, Angus sirloin steak marinated with Thai herbs, Charcoal grilled and thinly sliced, served sizzling and accompaniments with spicy tamarinds sauce

D24.Green Weeping Tiger(Extra £9.00)

One of the most popular dishes at Dee Thai, Angus sirloin Steak marinated with herbs, Charcoal grilled and thinly slices served sizzling top with creamy green coconut sauce

D25.Hot and Spicy Pacific Seafood (Pad Kra Prow Seafood)(Extra £5.50)

Tiger prawns, mussels, squids, crab claw, scallops and fish, Flash stir-fried in a flamed wok with crush Chilli, Thai herbs and hot basil

D26.TigerPrawn Nam Prik Prao (Extra £4.50)

Stir-fried Tiger prawn with Thai chilli Jam, fresh chilli and sweet basil.

D28.Pla Sam Rod (Halibut) (Extra £5.50)

Crispy deep-fried Halibut Fillet served with spicy sweet and tangy Chilli sauce

D29.Pla Nueng Ma Nao (Extra £7.50)

One of The most famous Thai dishes, Whole Sea Bass boneless steamed with crushed chilli, garlic, limejuice and lemongrass

D30.Sea Bass Geam Beuy (Extra £7.50)

The whole Sea bass boneless, Steamed with preserved plum juice and Chinese mushrooms

D31.Pad Thai with chicken

The original Thai rice noodles, Flash stir-fried with chicken sweet radish, egg, tamarind sauce, bean sprouts, spring onion, chilli and crush peanut

Accompanied with Jasmine Rice

Vegetarian may choose any of the Above Dishes with Vegetables Only.
Please specify when ordering.

Please Note

Parties of eight or more an optional 10% staff gratuity will be added.

A Gourmet's Guide to Thai Cuisine

Ideally, For Thai Cuisine should be taken in small amounts. There is a variety of dishes with different textures and flavours. You will appreciate the flavours and taste more, If you select a few amounts at a time.

DEE THAI RESERVES THE RIGHT TO WITHDRAW THIS OFFER AT ANY TIME